

# Beverage & Snack Menu

## Beverages

### **Assorted Soft Drinks & Bottled Water**

\$2.50 Each++

### **Coffee/Decaf/Hot Tea**

24 people or less: \$14.00++/Pot

25 ppl or more: \$2.50++ per person per break

### **Carafe of Orange Juice**

\$12.00++

### **Pitcher of Iced Tea**

\$12.00++

## Snacks

**Peanut Bowl** \$2.50 per person++

**Bar Mix Bowl** \$2.50 per person++

**Popcorn** \$1.50 per person++

**Trail Mix** \$3.00 per person +

### **Assorted Cookies & Brownies**

\$3.50 per person++

### **Assorted Breakfast Bakeries (Dozen)**

\$24.00++

Mini Desserts

\$12.00 per person++

### **Fruit Flavored Yogurt, Sliced Fresh Fruit with Seasonal Berries**

\$7.00 per person++

### **Cheese and Vegetable Display with Crackers**

\$6.00 per person++

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(++ = Tax and Service Charge) All prices are subject to a 20% service charge and applicable sales tax.

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# Breakfast Menus

## *Deluxe Continental Breakfast*

Seasonal fresh fruit with honey yogurt sauce  
Freshly squeezed orange juice  
Assorted premium breakfast pastries and Danish  
Butter, assorted jams and jellies  
Freshly Brewed Coffee  
Assortment of herbal teas

*\$12 per person*

## *The 1818 Breakfast Buffet*

Seasonal fresh fruit with honey yogurt sauce  
Freshly squeezed orange juice  
Assorted premium breakfast pastries and Danish  
Butter, assorted jams and jellies  
Applewood smoked bacon  
Buttermilk biscuits with sausage gravy  
Scrambled Eggs with Cheese  
Creamy grits  
Freshly brewed coffee

*\$19 per person*

# Breakfast Menus

## *Plated Early Riser*

Fresh Squeezed Orange Juice

Scrambled Eggs

Served with your choice of club breakfast potatoes  
or stone-ground grits and your choice of bacon,  
sausage links or ham

Fresh Fruit Garnish

Basket of Assorted Breakfast Bakeries

Butter and Preserves

Coffee/Decaffeinated/Hot Tea

*\$16 per person*

## *Breakfast Buffet Add-Ons*

Blueberry pancakes with maple syrup

Belgian waffles with maple syrup

Cheese blintz with strawberry topping

Turkey Sausage

Ham

*\$4 per add-on*

# Banquet Lunch Menus

## Buffet Style

### *Bistro Flavors*

Tossed House Garden Salad  
Pasta Salad

### *Choose Two of the Following*

Chicken Piccata with Lemon Caper Sauce  
Fresh Baked Lasagna (Available as Vegetarian if Requested)  
Tenderloin Filet Tips, Green Peppercorn Sauce

### *Includes*

Rosemary & Garlic Red Bliss Potatoes  
Seasonal Vegetables  
Fresh Rolls & Butter  
Chef's Choice of Desserts  
Coffee & Iced Tea

*\$29 per person*

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All prices are subject to a 20% service charge and applicable sales tax.

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# Banquet Lunch Menus

## Buffet Style

### *La Bella Vita*

(Minimum of 20 Guests)

Tossed Caesar Salad

Tomato Basil Salad

### *Choose Two of the Following*

Chicken with Prosciutto, Provolone, Sage

Chicken Piccata Lemon Caper Sauce

Rosemary Roasted Pork Loin with Greek Olives and Roma Tomatoes

Fresh Baked Lasagna (Available as Vegetarian if Requested)

### *Includes*

Rosemary & Garlic Red Bliss Potatoes

Seasonal Vegetables

Fresh Rolls & Butter

Chef's Choice of Desserts

Coffee & Iced Tea

*\$33 per person*

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All prices are subject to a 20% service charge and applicable sales tax.

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# Banquet Lunch Menus

## Buffet Style

### *Taste of Tuscany*

(Minimum of 20 Guests)

Tossed Caesar Salad

Tomato Mozzarella Salad Fresh Basil

### *Choose Two of the Following*

Chicken Piccata Lemon Caper Sauce

Scottish Salmon with Tomato Olives Parmesan

Herb Roasted Pork Loin, Natural Jus

Rosemary Grilled Breast of Chicken Marsala Demi

Tenderloin Filet Tips, Green Peppercorn Sauce

### *Includes*

Rosemary & Garlic Red Bliss Potatoes

Seasonal Vegetables

Fresh Rolls & Butter

Chef's Choice of Desserts

Coffee & Iced Tea

*\$39 per person*

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All prices are subject to a 20% service charge and applicable sales tax.

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# Banquet Lunch Menus

## Buffet Style

### *The 1818*

(Minimum of 20 Guests)

Tossed Salad, House Made Ranch and Herbal Vinaigrette  
Marinated Vegetable Salad  
Fresh Sliced Fruit

### *Choose Two of the Following*

Spinach Feta Stuffed Chicken  
Scottish Salmon, Tomato Caper Compote  
Roasted Pork Loin with Mushroom Compote & Red Wine Sauce  
Mediterranean Shrimp and Scallops  
Tenderloin Filet Tips, Mushroom Cream Sauce

### *Includes*

Garlic Mashed Potatoes  
Saffron Rice  
Seasonal Vegetables  
Fresh Rolls & Butter  
Chef's Choice of Desserts  
Coffee & Iced Tea

*\$49 per person*

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All prices are subject to a 20% service charge and applicable sales tax.

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# Banquet Dinner Menus

## Buffet Style

### *La Bella Vita*

Tossed Caesar Salad  
Tomato Basil Salad

### *Choose Two of the Following*

Chicken with Prosciutto, Provolone, Sage

Chicken Piccata Lemon Caper Sauce

Rosemary Roasted Pork Loin with Greek Olives and Roma Tomatoes

Fresh Baked Lasagna (Available as Vegetarian if Requested)

### *Includes*

Rosemary & Garlic Red Bliss Potatoes

Seasonal Vegetables

Fresh Rolls & Butter

Chef's Choice of Desserts

Coffee & Iced Tea

*\$38 per person*

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All prices are subject to a 20% service charge and applicable sales tax.

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# Banquet Dinner Menus

## Buffet Style

### *Taste of Tuscany*

Tossed Caesar Salad  
Tomato Mozzarella Salad Fresh Basil

### *Choose Two of the Following*

Scottish Salmon with Tomato Olives Parmesan  
Herb Roasted Pork Loin, Natural Jus  
Rosemary Grilled Breast of Chicken Marsala Demi  
Tenderloin Filet Tips, Green Peppercorn Sauce

### *Includes*

Rosemary & Garlic Red Bliss Potatoes  
Grilled Asparagus  
Fresh Rolls with Butter  
Chef's Choice of Desserts  
Coffee & Iced Tea

*\$46 per person*

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All prices are subject to a 20% service charge and applicable sales tax.

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# Banquet Dinner Menus

## Buffet Style

### *The 1818*

Tossed Salad, House Made Ranch and Herbal Vinaigrette  
Marinated Vegetable Salad  
Fresh Sliced Fruit

### *Choose Two of the Following*

Spinach Feta Stuffed Chicken  
Scottish Salmon, Tomato Caper Compote  
Mediterranean Shrimp and Scallops  
Tenderloin Filet Tips, Mushroom Cream Sauce

### *Includes*

Garlic Mashed Potatoes  
Saffron Rice  
Seasonal Mixed Vegetables  
Fresh Rolls and Butter  
Chef's Choice of Desserts  
Coffee & Iced Tea

*\$56 per person*

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All prices are subject to a 20% service charge and applicable sales tax.

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# Banquet Plated Lunch Options

\*Please select one entree for all of your guests. A maximum of two entrée choices may be offered. The host is responsible for giving a final head count 72 hours prior to the event for each meal offered and providing a Master List and Place Cards\*

## *Peachtree*

### *Choose One of the Following*

House Salad

Caesar Salad

### *Choose One of the Following*

Pan Seared Chicken Breast Hunter Style

Grilled Salmon Mediterranean Style

## *Includes*

Mashed Potatoes

Seasonal Vegetables

Fresh Rolls & Butter

Chef's Choice of Desserts

Coffee & Iced Tea

*\$27 per person*

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# Banquet Plated Lunch Options

\*Please select one entree for all of your guests. A maximum of two entrée choices may be offered. The host is responsible for giving a final head count 72 hours prior to the event for each meal offered and providing a Master List and Place Cards\*

## *Lanier*

### *Choose One of the Following*

House Salad  
Caesar Salad  
Wedge Salad

### *Choose One of the Following*

Grilled Tropical Georgia Trout Fillet  
Chicken Francese  
Grilled Pork Chop

## *Includes*

Saffron Rice Pilaf  
Seasonal Vegetables  
Fresh Rolls & Butter  
Chef's Choice of Desserts  
Coffee & Iced Tea

*\$35 per person*

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# Banquet Plated Lunch Options

\*Please select one entree for all of your guests. A maximum of two entrée choices may be offered. The host is responsible for giving a final head count 72 hours prior to the event for each meal offered and providing a Master List and Place Cards\*

## *Sugarloaf*

### *Choose One of the Following*

Chopped Salad  
Caesar Salad  
Wedge Salad

### *Choose One of the Following*

Tenderloin Filet  
Lamb Chops  
Bacon Wrapped Jumbo Scallops  
Pan Seared Red Snapper

## *Includes*

Four Cheese Potato Gratin  
Grilled Asparagus  
Fresh Rolls & Butter  
Chef's Choice of Desserts  
Coffee & Iced Tea

*\$47 per person*

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# Cash Bars

Each private function must have at least 30 guests to have their own cash bar in their room. Groups of less than 30 guests will set-up their cash bar at our main bar and servers will take drink orders accordingly.

## **Mixed Drinks**

\$10 each

## **House Wine**

\$8.00 per glass

## **Imported Beer**

\$6.00 each

## **Domestic Beer**

\$5.00 each

## **Soft Drinks**

\$3.00 each

## **Bottled Water**

\$3.00 each

## *Drink Tickets*

Hosts may elect to do a Cash Bar with Drink Tickets. Host may provide their guests drink tickets or The 1818 Club will provide paper drink tickets @ no charge. A guest may use their drink ticket for what the host specifies. If a guest does not have a drink ticket, then they may pay cash or credit card.

Drink Tickets will be charged to the host according to what was consumed.  
All Cash Bars require a \$75 cash handling fee, in addition to the bartender fee.

# Dessert Selections

## **Key Lime Pie**

\$6.00++ per person

## **Pecan Pie with Caramel Sauce**

\$6.00++ per person

## **New York Style Cheesecake with Vine Ripened Seasonal Berries**

\$7.50++ per person

## **Scoop of Premium Sorbet with a Pirouline Cookie**

\$6.00++ per person

## **Rich Chocolate Ganache Torte with Whipped Cream**

\$7.00++ per person

## **Carrot Cake with Cream Cheese Frosting**

\$6.00++ per person

## **Bourbon Bread Pudding**

\$9.00++ per person

## **Crème Brulee**

(Maximum of 30 guests)

\$10.00++ per person

# Banquet Dinner Menus

## Buffet Style

### *La Bella Vita*

Tossed Caesar Salad  
Tomato Basil Salad

### *Choose Two of the Following*

Chicken with Prosciutto, Provolone, Sage

Chicken Piccata Lemon Caper Sauce

Rosemary Roasted Pork Loin with Greek Olives and Roma Tomatoes

Fresh Baked Lasagna (Available as Vegetarian if Requested)

### *Includes*

Rosemary & Garlic Red Bliss Potatoes

Seasonal Vegetables

Fresh Rolls & Butter

Chef's Choice of Desserts

Coffee & Iced Tea

*\$38 per person*

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All prices are subject to a 20% service charge and applicable sales tax.

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# Banquet Dinner Menus

## Buffet Style

### *Taste of Tuscany*

Tossed Caesar Salad  
Tomato Mozzarella Salad Fresh Basil

### *Choose Two of the Following*

Scottish Salmon with Tomato Olives Parmesan  
Herb Roasted Pork Loin, Natural Jus  
Rosemary Grilled Breast of Chicken Marsala Demi  
Tenderloin Filet Tips, Green Peppercorn Sauce

### *Includes*

Rosemary & Garlic Red Bliss Potatoes  
Grilled Asparagus  
Fresh Rolls with Butter  
Chef's Choice of Desserts  
Coffee & Iced Tea

*\$46 per person*

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# Hand Passed Hors D'oeuvres Options

## **Boursin Stuffed Mushroom Caps**

\$75 per 25 pieces

## **Mini Beef Wellington**

\$100 per 25 pieces

## **Mini Crab Cakes, Spicy Remoulade**

\$125 per 25 pieces

## **Bruschetta: Vine Ripened Tomatoes and Basil**

\$75 per 25 pieces

## **Bacon Wrapped Shrimp**

\$125 per 25 pieces

## **Smoked Salmon on Potato Cake, Crème Fraiche and Chives**

\$125 per 25 pieces

## **Sesame seared Tuna served on a Wonton Crisp with Wasabi Aioli**

\$125 per 25 pieces

## **Pecan Crusted Chicken Tenders w/Homemade Honey Mustard**

\$75 per 25 pieces

# Hosted Bars

All beverages served are charged to the host by the amount consumed.

## *Platinum Host Bar*

**Grey Goose, Captain Morgan, Crown Royal, Bombay Sapphire,  
Glenlivet 12, Herradura Anejo Tequila**

\$10.00 per drink

**House wines (Chardonnay, Cabernet, Merlot)**

\$42.00 per bottle

**Imported Beers**

\$6.00 per bottle

**Domestic Beers**

\$5.00 per bottle

**Assorted Soft Drinks & Bottled Water**

\$2.50 each

## *Beer & Wine Host Bar*

**House Wines (Chardonnay, Cabernet, Merlot)**

\$42.00 per bottle

**Imported Beers**

\$6.00 per bottle

**Domestic Beers**

\$5.00 per bottle

**Assorted Soft Drinks & Bottled Water**

\$2.50 each

# Hosted Bars

All beverages served are charged to the host by the amount consumed.

## *Miscellaneous Beverages*

### **Fruit Punch**

\$25.00 per gallon (serves approx. 10 guests)

### **House Champagne**

\$42.00 per bottle

### **Coffee Station**

\$14.00 per Small pot

### **Tea Station**

\$14.00 per pitcher

**A \$100.00 bartender fee will apply for each bar.**

# Banquet Plated Dinner Options

\*Please select one entree for all of your guests. A maximum of two entrée choices may be offered. The host is responsible for giving a final head count 72 hours prior to the event for each meal offered and providing a Master List. The 1818 Club can provide place cards, if you wish.

## Gwinnett

House Salad

## Choose One of the Following

Pan Seared Chicken Breast Hunter Style

Grilled Salmon Mediterranean Style

## Includes

Mashed Potatoes

Seasonal Vegetables

Fresh Rolls & Butte

Chef's Choice of Desserts

Coffee & Iced Tea

*\$34 per person*

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# Banquet Plated Dinner Options

\*Please select one entree for all of your guests. A maximum of two entrée choices may be offered. The host is responsible for giving a final head count 72 hours prior to the event for each meal offered and providing a Master List and Place Cards\*

## *Sugarloaf*

### *Choose One of the Following*

House Salad  
Caesar Salad  
Wedge Salad

### *Choose One of the Following*

Chicken Francese  
Grilled Pork Chop

## *Includes*

Saffron Rice Pilaf  
Seasonal Vegetables  
Fresh Rolls & Butte  
Chef's Choice of Desserts  
Coffee & Iced Tea

*\$42 per person*

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# Banquet Plated Dinner Options

\*Please select one entree for all of your guests. A maximum of two entrée choices may be offered. The host is responsible for giving a final head count 72 hours prior to the event for each meal offered and providing a Master List and Place Cards\*

## *Peachtree 3*

### *Choose One of the Following*

Chopped Salad  
Caesar Salad  
Wedge Salad

### *Choose One of the Following*

Tenderloin Filet  
Lamb Chops  
Bacon Wrapped Jumbo Scallops  
Pan Seared Red Snapper

### *Includes*

Four Cheese Potato Gratin  
Grilled Asparagus  
Fresh Rolls & Butter  
Chef's Choice of Desserts  
Coffee & Iced Tea

*\$54 per person*

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# Reception Menus

(Minimum of 25 guests for Buffet Style Set Up)  
\*All Packages include Coffee & Unsweet Tea\*

## Rioja

Antipasto Platter

Cheese Board

Caprese Salad

Olive Tapenade and Goat Cheese Bruschetta

Chicken Empanada

Melon Wrapped in Prosciutto

Sliders with Fried Onions and Frankie's Homemade Steak Sauce

*\$35 per person*

## Bordeaux

Antipasto Platter

Cheese Board

Caesar Salad Bites

Ribeye Pesto Crostini with

Saba Reduction

Rare Tuna Wonton with

Ginger Miso Dressing

Veal Meatballs

Mini Crab Cakes

*\$45 per person*

## Napa

Antipasto Board

Cheese Board

Cold Crab Cocktail Bruschetta  
with Roasted Red Peppers

Tuna Tartar on a Cucumber

Grilled Oysters

Steak Tartar on a Crostini

Lamb Lollipops with Balsamic Mint Glaze

Shrimp Cocktail

*\$55 per person*

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