

Beverage & Snack Menu

Beverages

Assorted Soft Drinks & Bottled Water

Coffee/Decaf/Hot Tea

Carafe of Orange Juice

Pitcher of Iced Tea

Snacks

Peanut Bowl

Bar Mix Bowl

Popcorn

Trail Mix

Assorted Cookies & Brownies

Assorted Breakfast Bakeries (Dozen)

Mini Desserts

Fruit Flavored Yogurt, Sliced Fresh Fruit

with Seasonal Berries

Cheese and Vegetable Display with Crackers

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

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

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

Breakfast Buffet Add-Ons

Blueberry pancakes with maple syrup

Belgian waffles with maple syrup

Cheese blintz with strawberry topping

Turkey Sausage

Ham

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

House Wine

Imported Beer

Domestic Beer

Soft Drinks

Bottled Water

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

Pecan Pie with Caramel Sauce

New York Style Cheesecake with Vine Ripened Seasonal Berries

Scoop of Premium Sorbet with a Pirouline Cookie

Rich Chocolate Ganache Torte with Whipped Cream

Carrot Cake with Cream Cheese Frosting

Bourbon Bread Pudding

Crème Brulee

(Maximum of 30 guests)

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

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

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

Hand Passed Hors D'oeuvres Options

Boursin Stuffed Mushroom Caps

Mini Beef Wellington

Mini Crab Cakes, Spicy Remoulade

Bruschetta: Vine Ripened Tomatoes and Basil

Bacon Wrapped Shrimp

Smoked Salmon on Potato Cake, Crème Fraiche and Chives

Sesame seared Tuna served on a Wonton Crisp with Wasabi Aioli

Pecan Crusted Chicken Tenders w/Homemade Honey Mustard

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

House wines (Chardonnay, Cabernet, Merlot)

Imported Beers

Domestic Beers

Assorted Soft Drinks & Bottled Water

Beer & Wine Host Bar

House Wines (Chardonnay, Cabernet, Merlot)

Imported Beers

Domestic Beers

Assorted Soft Drinks & Bottled Water

Hosted Bars

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

Miscellaneous Beverages

Fruit Punch

(serves approx. 10 guests)

House Champagne

Coffee Station

Tea Station

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

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

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

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

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

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 & Butte
Chef's Choice of Desserts
Coffee & Iced Tea

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 & Butter

Chef's Choice of Desserts

Coffee & Iced Tea

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

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

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

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

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

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

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

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

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