

BRASSICA

A photograph of a restaurant interior. The scene is set in a dining room with several tables and chairs. The chairs are upholstered in a dark teal or grey fabric. The tables are set with white tablecloths, glassware, and folded napkins. A large, ornate lantern hangs from the ceiling, casting a warm glow. The walls are made of large, textured stone blocks. In the background, there is a large window or glass door. The overall atmosphere is sophisticated and modern.

SOLARIUM MENU

3376 PEACHTREE RD NE, ATLANTA, GA 30326

# TASTING #1 • \$95

1 HORS D'OEUVRE

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## APPETIZER

### YELLOW CORN BISQUE

gulf shrimp, bacon, chopped croutons

### BRAISED BEET SALAD, ASHER BLUE CHEESE | V

crackers, roasted pear, walnuts, honey dressing

### BRASSICA LITTLE GEMS SALAD | V | GF

local baby lettuces, apple, candied pecans, brown butter honey mustard

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## MAIN COURSE

### SEARED TROUT, TOMATO CONFIT, PECAN CANDIED BACON | GF

sauteed spinach, creamy grits

### CAST IRON STEAK FRITES | GF

hanger steak, duck fat fries potatoes, bordelaise

### ROASTED CHICKEN AIRLINE, LEMON CREAM SAUCE | GF

parmesan risotto, green asparagus

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## DESSERT

### CHOCOLATE GANACHE TART | V

rich dark chocolate cream, espresso ice cream

### BABA AU RUM | V

vanilla diplomat cream, roasted pineapple

### ALMOND RASPBERRY TART | V | GF

classic almond cream, vanilla ice cream

# TASTING #2 • \$115

## 2 HORS D'OEUVRES

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### SOUP

#### SAFFRON TOMATO BELL PEPPER SOUP | V | GF

whipped cream, cocoa nibs

#### YELLOW CORN BISQUE

gulf shrimp, bacon, chopped croutons

#### FRENCH ONION SOUP

16 hours beef broth, baguette, comte cheese

### APPETIZER

#### BRASSICA LITTLE GEMS SALAD | V | GF

local baby lettuces, apple, candied pecans, brown butter honey mustard

#### OCTOPUS SALAD, SWEET POTATO | GF

fennel, orange, spicy green tomato salsa

#### KNIFE CUT BEEF TARTARE | GF

shallot, capers, parsley, brandy, frisee salad, egg yolk

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### MAIN COURSE

#### SEARED TROUT, TOMATO CONFIT, PECAN CANDIED BACON | GF

sauteed spinach, creamy grits

#### CAST IRON STEAK FRITES | GF

hanger steak, duck fat fries potatoes, bordelaise

#### ROASTED CHICKEN AIRLINE, LEMON CREAM SAUCE | GF

parmesan risotto, green asparagus

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### DESSERT

#### CHOCOLATE GANACHE TART | V

rich dark chocolate cream, espresso ice cream

#### BABA AU RUM | V

vanilla diplomat cream, roasted pineapple

#### ALMOND RASPBERRY TART | V | GF

classic almond cream, vanilla ice cream

# TASTING #3 • \$135

## 3 HORS D'OEUVRES

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### SOUP

#### SAFFRON TOMATO BELL PEPPER SOUP | GF

whipped cream, cocoa nibs

#### YELLOW CORN BISQUE

gulf shrimp, bacon, chopped croutons

#### FRENCH ONION SOUP

16 hours beef broth, baguette, comte cheese

### APPETIZER

#### BRASSICA LITTLE GEMS SALAD | GF

local baby lettuces, apple, candied pecans, brown butter honey mustard

#### OCTOPUS SALAD, SWEET POTATO | GF

fennel, orange, spicy green tomato salsa

#### KNIFE CUT BEEF TARTARE | GF

shallot, capers, parsley, brandy, frisee salad, egg yolk

### FISH COURSE

#### SEARED TROUT, TOMATO CONFIT, PECAN CANDIED BACON | GF

sauteed spinach, creamy grits

#### SEARED RED SNAPPER | GF

slow cooked ratatouille, lemon condiment

#### SEARED CRAB CAKE

sauteed napa cabbage, whole grain mustard sauce

### MEAT COURSE

#### SEARED BEEF TENDERLOIN, BORDELAISE SAUCE | GF

yukon gold mashed potato, green asparagus

#### DUCK LEG CONFIT, BOURBON BLACKBERRY SAUCE | GF

potato millefeuille, green beans almondine

#### ROASTED LAMB LOIN, KAHLUA DEMI | GF

roasted baby carrots

### DESSERT

#### CHOCOLATE GANACHE TART

rich dark chocolate cream, espresso ice cream

#### ALMOND RASPBERRY TART | GF

classic almond cream, vanilla ice cream

#### BABA AU RUM

vanilla diplomat cream, roasted pineapple

# HORS D'OEUVRES

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## HOT

Provençale Tomato Tart	Loaded Double Baked Fingerling Potato
Nicoise Onion Pissaladiere	BBQ Pork Slider, Peach Pecan Relish
Quiche, Any Kind	Southern Chicken Satay Skewer, Peanut Sauce
Oyster Rockefeller	Beef Cheese Burger, Brioche Bun
Ham Croque Monsieur	Roasted Lamb Fillet, Coffee Sorghum Glaze, Butternut Squash
Smoked Salmon Croque Monsieur	Vegetables Wrap, Ponzu Lime Mayo
Crab Cake Mango Chutney	
Stuffed Mushroom, Collard Green, Bacon	

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## COLD

Leek Vinaigrette, Deviled Quail Egg	Beef Tartare, Baguette Crostini, Caramelized Onion
Manchego Cheese, Roasted Pear Salad	Orange Star Anise Salmon Crudo, Shaved Fennel
Poached Shrimp, Salsa Verde	Avocado Toast on Wheat Bread
Smoked Salmon Rillettes on Crostini	Tuna Tartare, Cucumber Tamari Ginger Salad
Tomato Saffron Shot, Cocoa Nibs	Skewered Cherry Tomato Caprese
Shrimp Over Curry Crème Brulee	Flat Bread, Beet Salad, Goat Cheese, Grand Marnier Jelly
Gougeres, Pecan Pimento Cheese	Sorghum Roasted Benton Bacon Over Roasted Peach
Prosciutto on Grissini, Fennel and Green Olive Dip	

# COCKTAILS

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## SEASONAL COCKTAILS

### BRASSICA OLD FASHIONED

templeton rye, smoked sorghum, pear, ginger

### BRASSICA PALOMA

don julio blanco, banhez mezcal, grapefruit cordial,  
mole bitters, topo chico

### VIVARIUM

ten to one caribbean white rum, dark rum float,  
salted banana, passionfruit

## FAMILIAR FAVORITES

### SPICY MARGARITA

casamigos blanco, serrano chile, rose, agave, orange, lime

### CITY WITHIN THE FOREST

toki whisky, peach shrub, orange phosphate,  
orange blossom, seltzer

### TERMINUS SPRITZ

murrell's row tulsi gin, blended family peach,  
apertivo select, peach lambic

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## CLASSICS REMEMBERED

### THE WALDORF COCKTAIL

Dale "King Cocktail" DeGroof, rittenhouse  
rye whiskey, carpano antica, pernod absinthe,  
orange bitters, lemon

### ROMAN PUNCH

Jerry Thomas 1862, appleton estate jamaican rum,  
remy martin cognac VSOP, pierre ferrand,  
dry curacao, lemon, raspberry, port

### VESPER

Ian Flemming's 'Casino Royal.' 1953, botanist gin,  
ketel one vodka, cocchi americano apertif

## FREE SPIRITS

### PINEAPPLE RASPBERRY SUNSET

pineapple, raspberry, orange, bubbles

### HUMMINGBIRD

coconut, matcha tea, lime

## GENERAL INFORMATION

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The following pages outline our selection of menus carefully designed by our Executive Chef, Christopher Le Metayer and his Culinary Team. Our team of Catering and Event professionals would be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, vegan, gluten free, low carb and high protein items.

### MENU SELECTION

To ensure that every detail is handled in a timely manner, the Hotel requires the menu selections and specific details one (1) week prior to the function. In the event the menu selections are not received one (1) week prior to the function, the hotel will select appropriate menus to fit your needs.

You will receive a copy of the Restaurant Event Orders (REO's) to which additions or deletions can be made. When the Event Orders are finalized, Event Orders must be signed and returned to the Catering or Event Manager (1) week in advance. The Restaurant Event Order will serve as the food and beverage contract.

### GUARANTEE

We need your assistance in making your events a success. Waldorf Astoria Atlanta Buckhead and Brassica requires that clients notify the Catering and Event Department with the exact number of guests attending the function seventy-two (72) business hours prior to the function. Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number. If no guaranteed number is received, the expected attendance listed on the BEO's are considered the guarantee.

### AUDIO VISUAL EQUIPMENT

The Hotel has a fully equipped audio-visual company on property, Encore, which can handle any range of audio-visual requirements. Additional electrical power is also available for most function rooms. Please contact your Catering or Event Manager or Encore directly for rates and information.

### FOOD & BEVERAGE SERVICE

Waldorf Astoria Atlanta Buckhead and Brassica are the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the Hotel and Restaurant. In the event you prefer to provide your own wine selection a \$50 per 750ml bottle corkage fee will be applied to the final bill. Custom menus are available at \$3.00 per guest. Dessert fee of \$3.00 per person will be applied to desserts not provided by Brassica.

### TAXES & SERVICE CHARGES

Current tax is 8.9%. 20% is a gratuity and fully distributed to the service staff. Such taxes and service charges are subject to change without notice.

### PAYMENT

A deposit of 50% of the food and beverage minimum is required upon confirmation of the event. Cancellations within 14 days of the event will forfeit the deposit. Buyout events will require a more stringent cancellation policy.

### HILTON HONORS POINTS

To attain Hilton Honors points for your restaurant event please give the Catering or Event Manager your Hilton Honors number prior to the event. Hilton Honors points cannot be given after the event has occurred.

# BILLING & PAYMENT

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## TERMS & POLICIES

### GUARANTEE

The final menu selections and details are required one (1) week prior to the function. The guarantee is required (72) business hours prior to the event. If no guest count is received, then the contracted expected number will be charged. The final billing is based on this guarantee or actual attendance, whichever number is greater.

### ADDITIONAL FEES

An 8.9% sales tax and 20% automatic gratuity will be applied to all restaurant event orders.

### MENU CHANGES

The Chef has the right to make any menu and price changes based on availability and seasonality.

### ATTENDANCE

All or majority guests are asked to arrive at the start time of the event that is listed on the contract. In the event that they are not there at the contracted time, the restaurant will wait 30 minutes after the contract start time. After this window, there will be a \$200 charge for every additional half hour.

### PAYMENT

Valid credit cards (American Express, Visa, MasterCard, Discover), certified check or wire transfer are required forms of payment for deposits and final payments (which are due (3) business days prior to event). Payment by certified check or wire transfer without credit card on file will result in an additional, 20% deposit of estimated total.

## FOOD & BEVERAGE MINIMUM

Food & Beverage Minimum: \$(merge field)  
*Minimum Does Not Include Tax, Gratuity & Service Charge*

## DEPOSIT SCHEDULE

Initial Deposit: 50% due with the return of signed agreement.  
Final Deposit: 50% of the estimated total bill due (3) days prior to the event.

## CANCELLATION POLICY

Cancellations within 14 days of the event will forfeit all deposits paid. You agree and understand that in the event of cancellation the cancellation charges plus 8.9% sales tax will be charged.

## BILLING PROCESS

On the day/night of the event, if the bill is above or below the estimated amount, the credit card on file will be adjusted accordingly. The final bill the day/night of can only be charged to the card on file. We will not accept any other forms of payment on-site. We will require the host of the event to sign the final bill and acknowledge the charges. If the signature is not obtained, the final bill will be charged to the master account and the signature on this document will be a guarantee for all final charges. A final invoice will be emailed to the event contact after the event, please allow up to (3) business days.