



CATERING

BREAKFAST & LUNCH MENU



From the set-up crew to the general manager, we will gladly do everything possible to make your event a success.

Oak View Group is the nation's leader in providing outstanding catering services to public assembly facilities and has developed a local reputation for culinary excellence.

We are happy to create a proposal designed especially for your occasion. The menu items listed are only suggestions. Please contact our Director of Food and Beverage to answer any questions regarding menu suggestions. We can help you with all the details to make an impression that your guests will never forget.

To request more information or schedule a consultation, please contact:

JULIAN GREENE

DIRECTOR OF FOOD & BEVERAGE
JULIAN.GREENE@OAKVIEWGROUP.COM
706.262.4575



OAK VIEW GROUP HOSPITALITY

The following information regarding the catering policies will assist you in planning your next event. If you have any questions, please do not hesitate to call us.

MENU SELECTION

Our Catering Sales Team and Executive Sous Chef are happy to create custom menus to meet your particular requirements. All menu details should be completed no later than 4 weeks prior to the event. All food and beverage must be consumed on the premises. No food or beverage may be brought into the building with the exception of specialty cakes, such as wedding, anniversary, and birthday. Specialty cakes are subject to a \$1.50 per person cake plating fee.

GUARANTEED ATTENDANCE

It is necessary we receive your final guarantee of confirmed attendance for each meal function five (5) business days in advance (excludes holidays & weekends).

Your guarantee cannot decrease by more than 25% of the estimated attendance specified on the Banquet Event Order. Caterer shall be entitled to charge and collect from Customer any reasonable costs incurred by Caterer in the event the Guaranteed Attendance figure provided is not provided in time.

If we do not receive a confirmed guarantee as stated above, the "expected" attendance specified in the contract will be your guarantee. We shall be prepared to set and serve 3% over your final guarantee, not to exceed 30 meals (the overage), if received in the correct time. Additional fees may be assessed if we provide linens or set-ups over the 3% allowed. If your guarantee increases (with manager approval) after the correct time, the overage no longer applies. Customer will be billed based on the final guarantee or the actual number of meals served, whichever is greater.



Hospitality

MANAGEMENT CHARGE

All catered events are subject to a 22% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, and is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

CONTRACTS/PAYMENT

A signed copy of the Food Service Agreement and Banquet Event Orders must be returned to the Catering Manager prior to any services being provided. A deposit of 75% of the estimated total bill is due at the time the agreement is signed; a minimum of 30 days prior to the event. The final balance due shall be paid no later than the day of the final guarantee.

All events must be paid in full five (5) business days (excludes weekends and/or holidays) prior to the event date. Final payment must be made with certified funds; money order, credit card, or cash. A completed credit card authorization form must be provided as a guarantee of payment for any on-site services rendered.

SERVICES

Our standard banquet service is planned for round tables of eight (8) persons. Other service options are available and should be discussed at the time of ordering or contract. Tables requested for non-food functions are not clothed and will be subject to additional charges if we are requested to cloth or skirt them.

SAMPLING POLICY

(Exhibitors and Trade Show Vendors)

Sales of any food or beverage products are not allowed in the building. However, complimentary samples may be distributed by exhibitors from their trade show booths. Sample sizes must be limited to two (2) ounces of beverage product and two (2) ounces of food product. Please have sampling items approved at least two weeks in advance by Oak View Group's Food and Beverage Director.

EVENT TIME LIMITS

Functions that extend beyond the previously determined times of one and one half (1.5) hours for a breakfast or a lunch, and two (2) hours for dinner, will be subject to overtime rate charges at a rate set forth and determined by Oak View Group. Banquet staff will be available for a total of four (4) hours per function. If you need banquet services beyond this time frame, you will need to let our Catering Manager know so that rate charges can be established. Please be mindful of your event/program start time and how it relates to the Food Service. Programs that start later than scheduled can incur additional labor charges. This can also negatively impact the quality of the food prepared for you and your guests.

ALCOHOLIC BEVERAGES

Oak View Group is the sole holder of liquor licenses for the Augusta Entertainment Complex. Alcoholic beverages are not allowed to be brought in nor removed from the premises. Catering reserves the right to request photo identification from any person in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

QUESTIONS

Please do not hesitate to call 706.262.4575 for any questions or assistance.



BREAKFAST & LUNCH



Hospitality

BREAKFAST

CONTINENTAL | BUFFET BREAKFASTS

All selections include Freshly Brewed Coffee, Hot Tea, Decaf Coffee, Iced Water, and Juice.

Augusta Continental \$11.50 per person

Assorted Breakfast Pastries.

Ocmulgee Executive Continental \$12.75 per person

A variety of Breakfast Pastries and Fresh Sliced Fruits.

The Buena Vista \$15.25 per person

Scrambled Eggs, Potatoes O'Brien, Creamy Grits, Fresh Baked Biscuits with Sausage Gravy and a choice of Crisp Bacon Strips or Breakfast Sausage.

Hardy Hamilton \$15.50 per person

Scrambled Eggs, Diced Peppers, Onions, and Cheddar Cheese, Powdered Sugar dusted Jumbo French Toast, warm Maple Syrup, choose Crisp Bacon Strips or Breakfast Sausage.

Breakfast Burrito \$15.00 per person

Scrambled Eggs, Cheese, and Sausage with Sour Cream and Salsa served with Yogurt and Fruit

BRUNCH OPTIONS

The Georgia Peach \$25.50 per person

Bagels with Smoked Salmon

Fresh Fruit Display accented with Yogurt Dip

Pimento Cheese Stuffed Bread Boule with Assorted Crackers or Baked Brie

Assorted Breakfast Pastries

Spinach Salad

Breakfast Casserole (Eggs, French Bread, Sausage, Cheddar Cheese, and Green Onion)

Fried Chicken Cutlet with Collard Greens and Hollandaise Sauce

**Add an Omelet Station to any Brunch or Breakfast Buffet for an additional \$8.00 per person
Plus \$95.00 (per each) attendant fee**



Hospitality

A LA CARTE

BAKERY | PANTRY | BEVERAGES

Assorted Breakfast Pastries (Mini Danish, Muffins, Doughnuts)	\$26.00 per dozen
Bagels with Cream Cheese, Jam, Jelly or Biscuits	\$26.00 per dozen
Sausage or Ham Croissants (add Cheese +\$0.50)	\$28.00 per dozen
Chicken Croissants or Country Fried Steak Biscuit (Cheese +\$0.50)	\$28.00 per dozen
Fudge Brownies with Walnuts or Lemon Bars	\$22.50 per dozen
Freshly Baked Cookies	\$22.00 per dozen
Assorted Granola/Cereal/Protein Bars	\$20.00 per dozen
Assorted Yogurts	\$2.25 each
Whole Fresh Fruit (Apples, Bananas, Pear, and Oranges)	\$2.50 each
Individual Assorted Chips/Smart Pop Popcorn/Goldfish	\$3.00 each
Potato Chips and Dip (includes one hot or one cold dip)	\$25.00 per pound
Fresh Brewed Coffee (Regular and Decaffeinated)	\$34.00 per gallon
Fresh Brewed Iced Tea (Sweet or Unsweetened)	\$34.00 per gallon
Lemonade	\$28.00 per gallon
Fruit Punch — Citrus	\$28.00 per gallon
Assorted Juices — Orange, Apple, Cranberry, Grapefruit	\$34.00 per gallon
Water Service -all day (8 hours)	\$2.50 per person
half day (4 hours)	\$1.25 per person
Bottled Water	\$3.00 each
Assorted Coca-Cola Soft Drinks	\$2.85 each
Assorted Regular and Herbal Teas (with Honey and Lemon)	\$2.50 each
Candy Bars	\$2.75 each
Cake Plating Service	\$1.50 per person



Hospitality



BREAKFAST & LUNCH OPTIONS

REFRESHMENT BREAKS

Refreshment Breaks are package-priced based on a 30-minute break, unless otherwise noted. Sufficient quantities will be provided for 30 minutes, and any replenishment of food or beverage will be charged at standard A la Carte rates. Prices are based on a 25-person minimum (unless otherwise noted); events with fewer than 25 guests may be subject to a surcharge. Freshly Brewed Coffee, Decaffeinated and Assorted Herbal Teas may be added to any break at an additional charge of \$5.00+ per person

Coffee Service \$12.00 per person

Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Herbal Teas, Assorted Soft Drinks and Bottled Water (This break is a package-priced for one-hour of service)

Meeting Package \$24.00 per person

For Breakfast: The "Continental Breakfast" Mid-Morning Break: 30 minute "Coffee Service" Afternoon Break: 30 Minute "Coffee Service" with Assorted Freshly Baked Cookies

Cookies and More \$14.00 per person

Freshly Baked Cookies, Brownies, Lemon Bars with Assorted Soft Drinks and Bottled Water

Candy Stop \$15.00 per person

Assorted Candies to Include: Malt Balls, Chocolate Covered Raisins and Peanuts, Skittles, M&M's, Trail Mix with Assorted Soft Drinks and Bottled Water

Grab and Go \$14.00 per person

Assorted bags of Cheese Popcorn, Miniature Pretzels, Chips, Goldfish, Rice Krispy Treats, Chex Mix with Assorted Soft Drinks and Bottled Water

Yogurt Parfait Bar \$14.00 per person

Organic Yogurt Parfait Bar served with Vanilla Yogurt with Homemade Granola, Fresh Seasonal Berries with Assorted Soft Drinks and Bottled Water

House Made Potato Chips \$10.00 per person

Crisp Freshly Made Potato Chips served with choice of one Dip (French Onion, Ranch, or Bacon Cheddar Ranch) with Assorted Soft Drinks and Bottled Water



Hospitality

LUNCH OPTIONS

DELI LUNCH

Deli Lunches are served with Freshly Brewed Southern Sweet Tea, Iced Tea, and Iced Water. Coca Cola Soft Drinks are available a la carte.

Box Lunches \$14.50 each

Group Orders; Not Individual Orders

Choose three from: Smoked Turkey / Lean Roast Beef / Honey Ham / Pimento Cheese / Chicken Salad Sandwich on Fresh Bread with Swiss or American Cheese. Grilled Vegetables are available for Vegetarian/ Gluten-Free guests. Garnished with Lettuce and Tomato. Box includes a Fresh Baked Cookie and Potato Chips.

Deluxe Box Lunches \$16.25 each

Group Orders; Not Individual Orders

Choose two from: Mediterranean Grilled Chicken Breast with Feta Cheese, Cucumber, Greek Yogurt on Pita Bread / Grilled Chicken Caesar Wrap with Parmesan Cheese, Romaine Hearts, and Creamy Caesar Dressing / Roast Beef with Caramelized Onions, Cheddar Cheese, and Horseradish Aioli. Includes Fresh Baked Cookie and choice of Potato Salad, Pasta Salad, or Potato Chips.

Broadway Deli Buffet \$18.00 per person

Build your own Sandwich

Sliced Smoked Turkey Breast, Baked Honey Ham, Lean Roast Beef, and Grilled Vegetables. Sliced Cheeses, Assorted Breads, Lettuce, Tomatoes, Sliced Onions, Mustard, and Mayonnaise. Southern Potato Salad, Pasta Salad or Potato Chips (select two) Chef's Assortment of Fresh Baked Cookies.

The Sandwich Display \$19.00 per person

A great selection of pre-made sandwiches available on fresh bread or as a wrap Smoked Turkey and Swiss, Honey Baked Ham with Provolone, Smoked Chicken Salad, Grilled Vegetables, Pimento Cheese, Lettuce, Tomatoes, Sliced Onions, Mustard, and Mayonnaise. Redskin Potato Salad or Sun-Dried Tomato Pasta Salad or Potato Chips (select two). Fresh Baked Cookies, Fudge Brownies with Walnuts, and Lemon Bars.

Add Hot Soup \$3.50 per person

Add Garden Salad \$4.00 per person



Hospitality

LUNCH OPTIONS

SERVED LUNCH ENTREES

All Entrees are accompanied by Garden Salad, Chef's choice of one Vegetable and one Starch (unless indicated), Rolls and Butter, up to two Desserts, Iced Water, Iced Tea, and Freshly Brewed Coffee.

Grilled Steak Medallions

\$26.00 per person

Finished with Red Wine Demi, Mushrooms, and a Crisp Onion Strip;
Great with Duchess Potatoes

Tuscan Stuffed Chicken Breast

\$22.00 per person

Breast of Chicken stuffed with Cheese, Herbs, and Spinach

London Broil \$20.00 per person

Marinated and Grilled

Chicken Piccata \$19.50 per person

Zesty Lemon White Wine Caper Sauce

Georgian Chicken \$19.50 per person

Grilled Boneless Chicken Breast Glazed and Topped with a Light
Bourbon Peach Sauce

Chicken Supreme \$19.50 per person

Pan Seared Breast of Chicken with Red and Green Bell Peppers in a
White Wine Sauce

Cajun Chicken \$19.95 per person

Breast of Chicken with Rich Creole Cream Sauce

Chicken Victoria \$19.95 per person

Breast of Chicken with Mushrooms and Sundried Tomatoes in a White Wine
Cream Sauce

Chicken Parmesan \$19.75 per person

Breaded Breast of Chicken with Zesty Marinara Sauce and
Mozzarella/Parmesan Cheese

Miso Glazed Salmon \$23.00 per person

Salmon Steaks marinated in Miso and Soy Sauce; Highly Flavorful

Parmesan Crusted Tilapia \$19.95 per person

Tender Flaky Tilapia topped with a Crunchy Buttery Parmesan Panko Crust

DESSERT SELECTIONS

Full Crust Apple Pie - Key Lime Pie

Lemon Meringue Pie - Cheesecake

Pecan Pie



Hospitality



LUNCH OPTIONS

LUNCH BUFFET

Minimum of 50 guests. All Buffets include choice of one Salad, two Entrees, three Side Dishes, Rolls and Butter, and up to two Desserts. We will provide Iced Water, Iced Tea, and Freshly Brewed Coffee.

SALAD SELECTIONS

- Tossed Garden Green Salad add Dried Fruits/Nuts +\$1.25 per person
- Caesar Salad with Crisp Romaine, Croutons, and Parmesan Cheese
- Pasta Primavera Salad
- Spinach Salad
- Coleslaw

SIDE DISHES

- | | |
|-------------------------------|--------------------------------|
| Whipped Yukon Gold Potatoes | Steamed Broccoli w/ Garlic Oil |
| Herb Roasted Potatoes | Rice Pilaf |
| Parsley Buttered Potatoes | Broccoli Casserole (+Rice) |
| Whole Green Beans | Squash Casserole |
| Southern Style Green Beans | Cornbread Dressing w/Gravy |
| Honey Glazed Carrots | Candied Yams |
| Green Bean Casserole | Collards |
| Scalloped Potatoes | Red Beans and Rice |
| Baked Beans | Baked Macaroni & Cheese |
| Cheese Grits | Creamed Corn |
| Steamed or Roasted Vegetables | Lobster Mac & Cheese(+4.50) |
| Honey Garlic Green Beans | |

DESSERTS

- | | |
|---------------|-----------------------|
| Apple Pie | Lemon Meringue Pie |
| Pecan Pie | Assorted Buffet Cakes |
| Key Lime Pie | Peach Cobbler |
| Apple Cobbler | |

The Wesleyan

\$18.99 per person

- Homemade Meatloaf
- Lemon Pepper Baked Chicken Breast
- Southern Fried Chicken
- Country Fried Steak
- Herb Baked Chicken (Bone-In)
- Marinated Beef Tips w/Homestyle Vegetables
- Barbecue Chicken (Bone-In)
- Baked Ziti with Meat OR Vegetarian Sauce
- Parmesan Crusted Baked Tilapia
- Smothered Chicken or Pork Chops

The Oglethorpe

\$20.25 per person

- Chicken Creole (Creamy and Rich)
- Hamburger Steak w/Onions & Brown Gravy
- Oven Roasted Turkey with Rosemary & Thyme
- Glazed Ham w/ Bourbon Bacon Jam
- Southern Fried Catfish
- Chicken Marsala
- Chicken Victoria
- Chicken with Creamy Garlic Pesto Sauce
- Kahlua Smoked Pulled Pork

The Hawkins

\$21.50 per person

- Eggplant or Chicken Parmesan
- Sliced Roasted Sirloin with Brandy Demi
- Grilled Chicken with Bourbon Peach Glaze
- Italian Sunset Chicken
- Sliced Beef Brisket
- Barbecue Pork Ribs
- Salmon (Mizo Glazed or Lemon Dill)



Hospitality

MANAGEMENT CHARGE

All catered events are subject to a 22% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, and is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

CONTRACTS/PAYMENT

A signed copy of the Food Service Agreement and Banquet Event Orders must be returned to the Catering Manager prior to any services being provided. A deposit of 75% of the estimated total bill is due at the time the agreement is signed; a minimum of 30 days prior to the event. The final balance due shall be paid no later than the day of the final guarantee.

All events must be paid in full five (5) business days (excludes weekends and/or holidays) prior to the event date. Final payment must be made with certified funds; money order, credit card, or cash. A completed credit card authorization form must be provided as a guarantee of payment for any on-site services rendered.

SERVICES

Our standard banquet service is planned for round tables of eight (8) persons. Other service options are available and should be discussed at the time of ordering or contract. Tables requested for non-food functions are not clothed and will be subject to additional charges if we are requested to cloth or skirt them.

SAMPLING POLICY

(Exhibitors and Trade Show Vendors)

Sales of any food or beverage products are not allowed in the building. However, complimentary samples may be distributed by exhibitors from their trade show booths. Sample sizes must be limited to two (2) ounces of beverage product and two (2) ounces of food product. Please have sampling items approved at least two weeks in advance by Oak View Group's Food and Beverage Director.

EVENT TIME LIMITS

Functions that extend beyond the previously determined times of one and one half (1.5) hours for a breakfast or a lunch, and two (2) hours for dinner, will be subject to overtime rate charges at a rate set forth and determined by Oak View Group. Banquet staff will be available for a total of four (4) hours per function. If you need banquet services beyond this time frame, you will need to let our Catering Manager know so that rate charges can be established. Please be mindful of your event/program start time and how it relates to the Food Service. Programs that start later than scheduled can incur additional labor charges. This can also negatively impact the quality of the food prepared for you and your guests.

ALCOHOLIC BEVERAGES

Oak View Group is the sole holder of liquor licenses for the Augusta Entertainment Complex. Alcoholic beverages are not allowed to be brought in nor removed from the premises. Catering reserves the right to request photo identification from any person in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

QUESTIONS

Please do not hesitate to call 706.262.4575 for any questions or assistance.

