

menu



FOOD & BEVERAGE GUIDE

FOOD POLICIES

All menus will be charged service charge and sales tax.

Plated and buffet meals come with assorted rolls and butter. Coffee and tea service is provided table side by the service team.

Chef-attended and carving stations will require one attendant per 100 guests. Attendants will be charged for each attendant, for four hours, unless included in the menu package. Each additional hour will be charged per attendant.

Buffets and plated events are based on 1.5 hours of continuous service, based on guarantee, unless otherwise stated. Tray passing requires one attendant per 100 guests.

Our goal is to provide the best possible service to you and your guests. If you prefer quicker service due to time constraints please let us know in advance so we can plan the best service possible for you.

MINIMUMS

- There is a 30-person minimum for all buffets, breaks, plated meals, stations and displays.
- There is a minimum of 20 boxed lunches, with additional increments of 5 boxes and a maximum of 5 of each type, per boxed lunch order.
- There is a minimum of 50 pieces on all hors d'oeuvres.
- If you are ordering for a small group, please review the A la Carte menu for options.

ALCOHOL POLICIES AND LAWS

Host and package bars will be charged a service charge, sales tax and alcohol tax where applicable. Our standard bar service is 1 bartender per 100 guests. Additional bars can be added above the bar service standard, but minimums will apply. Please ask your catering manager for details.

Due to state and county laws, alcohol cannot be brought into the facility without having been purchased through a licensed distributor and delivered to the facility with proper invoicing. Donated alcohols will not be accepted without proper licensing and permits; see your catering manager for details.

Cobb Galleria Centre and Cobb Energy Centre will comply with all federal and state laws regarding the sales and service of alcohol. We reserve the right to refuse alcoholic service to intoxicated or underage persons. No alcoholic beverages may be removed from the premises.

DIETARY RESTRICTIONS AND FOOD ALLERGIES

We make every effort possible to accommodate the dietary needs and allergies of guests. For plated meals, we can prepare Gluten Free, Vegan, Lactose Free, Keto, Halal, and Kosher. For seamless service we provide 3 to 5 percent of final guarantee as Gluten Free, Dairy Free, and Vegan. Specialty meals such as Keto, Halal, and Kosher need to be ordered one week in advance. All special meals are created seasonally and with the full meal in detail. Please contact your Catering Manager with the specific needs of your group.

Cobb Galleria Centre and Cobb Energy Centre will use reasonable efforts to prevent the introduction of the allergen of concern into the food through close attention during our sourcing, preparation and handling processes. However, it is ultimately the guest's individual discretion to make an informed choice regarding whether to consume particular items. We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. Cobb Galleria Centre and Cobb Energy Centre do not have separate kitchens to prepare allergen-free items.