

Resting in the heart of the South, we exemplify and delight in creating and extending indigenous, true and modern Southern hospitality—which radiates warmth, friendliness and joy. Never stereotypical, we take it to a new level: the Southern notion and adage, “a gracious plenty” which means in abundance—giving guests more than they naturally need. This is the essence of The Hotel at Avalon—where gracious, high-touch service matters most. As a truly one of a kind experience, The Hotel at Avalon is excited to bring two new dining experience to guests and clients. Partnering with local Avalon restaurants, The Hotel at Avalon will offer a distinctly vibrant dining experience *exactly like* nothing else.

TASTE OF AVALON

BY THE HOTEL AT AVALON

Corporate and private groups of The Hotel at Avalon will be able to plan a unique “Taste of Avalon” Experience. Groups will select three mouthwatering cuisines from eight of our hand selected Taste of Avalon restaurants. Each restaurant sharing a unique story and celebrating an exceptional gastronomy – all from local chefs.

This progressive dining experience, allows each guest to savor a delectable plate and sip an exquisitely paired cocktail at each of the three selected restaurants. The Taste of Avalon would not be complete without sampling Jeni’s Splendid Ice Cream where patrons will enjoy two *“built from the ground up”* flavors. We are confident that the Taste of Avalon will allow your guests the opportunity to network, create strong relationships and meaningful memories throughout the experience.

PIZZA *antico*

Maximum reservations: 140



The selection is yours ...
Antico is synonymous with pizza autentico in Atlanta, taste the **classic Margarita D.O.P Pizza.**, with San Marzano tomatoes, bufala, basil and garlic.

OR
The Award-winning creations **Diavola Pizza** is tastemakers favorite with spicy soppressata ham, chili oil, mozzarella cheese, and peppers that will light your mouth on fire

Paired with a **glass of house red wine, house red wine** or **draft Peroni**

NEW AMERICAN *branch & barrel*

Maximum reservations: 60



Start your taste with a little sweet and a little salty with Branch & Barrel's infamous **hand-cut fried sweet potato fries drizzled with sweet maple aioli topped with crispy sweet candied-jalapeno bacon.** In addition, this savory plate delivers some of the most revered flavors of American Southern traditions in the style of **Cuban Sliders with crisp fried vinegar brussels.**

Paired with a house selected **bourbon flight feautring Evan Williams - extra agte Black Label, 10 yr 1783 and Single Barrel**

WINE BAR *cru*

Maximum reservations: 44



The selection is yours
Try **delectable beignets** that are the perfect balance of savory and sweet, goat cheese + honey + cracked pepper have never tasted so perfect.

Or
A **chef inspired bruschetta** is celebrated with fresh mission figs + gorgonzola + balsamic reduction

Paired with a wine fligt of your choice
First Class Chardonnay
Sommelier Top Picks

VIETNAMESE *district III*

Maximum reservations: 55



The selection is yours
A Vietnamese staple, these **Crispy Pan Fried Noodles** come with your choice of grilled warm-seasoned chicken or ginger beef, offering you a taste of the far east.

Paired with a **house red wine** or **house white wine**



SUSHI BAR
MF sushi

AMERICAN
oak steakhouse

ITALIAN
colletta

Maximum reservations: 45

Maximum reservations: 36

Maximum reservations: 40



Atlanta's Acclaimed Sushi House offers a sampling of its finest with **5 pieces of nigiri sushi** and a **cucumber roll or tuna roll** , accompanied by **warm miso soup**

Celebrate fresh Georgia ingredients from neighboring farmers and purveyors with this modern and refined **Buttermilk Fried Chicken slider** with pimento cheese, pickles and served on a brioche bun.

It's hard to compete with a family home cooked meal. But sample the savory **Meatballs** from Colletta, comprised of the perfect combination of beef and pork, braised in a warm tomato and basil sauce - served over housemade polenta and topped with fresh grated pecornio romano.

Paired with a 6 ounce pour of **hot saki**

Or
Entice yourself with the **Oak Burger slider**, topped with american cheese. caramelized onions. and secret sauce all served on a brioche bun.
Both sliders are served with **Oak handcut fries**.

Paired your choice of **Chardonnay**, MacRostie, Sonoma Coast, CA '14 -or- **Chianti Classico Riserva**, Tenuta di Arceno '13
or seasonal **draft beer** - please ask your server

Paired your choice of **Chardonnay**, Big Bend, Russian River Valley, Sonoma, CA '14 -or- **Cabernet Sauvignon**, Powers, Columbia Valley, WA '14
or seasonal **draft beer** - please ask your server



Taste of Avalon Policies

Menus are subject to change. Please notify us in advance of any dietary restrictions or special requests.

Taste of Avalon Experience has a 20 person minimum, and 140 maximum capacity.

Restaurant capacities vary, please review individual Maximum Capacity per restaurant.

Taste of Avalon reservations will be made and are only available for the following times:
5:00 – 7:00 p.m.

Meeting Planner is responsible for splitting group into 3 teams which then are to simultaneously experience the Taste of Avalon, with each team beginning at a different restaurant.

Meeting Planner is responsible for communicating with attendees which restaurant they are to start the Taste of Avalon experience.

Meeting Planner is responsible for assigning 3 group leaders to encourage movement and success of progression for all 3 restaurants.

Hotel responsible for making restaurant reservations according to guarantees given by client three (3) weeks prior.

Hotel not responsible for restaurants availability at time of reservations.

All reservations are nonrefundable and 100% cancellation applies.

Hotel is not responsible for group experience at Avalon's participating restaurants and each restaurant yields its own unique high level service.

Price per person: \$115++

Exclusive of 24% service charge and 7.75% sales tax