



THE VAULT
AT THE NATIONAL

EVENT MENU

BREAKFAST BUFFETS

*15 person minimum for all breakfast packages | Buffets are limited to 60 minutes of continuous service
For buffets, an additional \$5.00++ charge per guest will be added for groups less than 15*

CONTINENTAL | \$16 PER PERSON

Seasonal cut fresh fruit and whole fruit
Morning baked breakfast pastries
Morning breakfast loafs, butter and jam
Freshly brewed coffee and teas

FRESH START | \$18 PER PERSON

Seasonal cut fresh fruits
Assorted yogurts and granola
Steel cut oatmeal, assorted dried fruits and nuts
Muffins and whole grain bread, assorted jams, butter and maple butter
Orange and apple juice
Freshly brewed coffee and teas

MORNING DELIGHT | \$20 PER PERSON

Seasonal cut fresh fruits
Assorted cold cereals with low fat and skim milk
Fresh baked morning pastries, muffins
Fresh farm scrambled eggs with snipped chives
Crisp applewood smoked bacon
Breakfast potatoes with caramelized onions and rosemary
Orange and apple juice
Freshly brewed coffee and teas

THE GEORGIAN | \$23 PER PERSON

Biscuits, sausage gravy
Creamy southern style grits
Griddled hash browns, caramelized onion
Fresh farm scrambled eggs
Crisp applewood smoked bacon, pork sausage
Toast with jam and butter
Orange and apple juice
Freshly brewed coffee and teas

PLATED BREAKFAST

All plated breakfasts include fresh brewed coffee, collection of teas, apple juice, orange juice and a basket of freshly baked pastries

CLASSIC | \$20 PER PERSON

Scrambled eggs with cheddar cheese and chives
Applewood smoked bacon
Herb roasted red bliss potatoes

MEDITERRANEAN | \$20 PER PERSON

Egg frittata with broccolini,
caramelized onions, and roasted tomatoes
Chicken sausage
Herb roasted red bliss potatoes

CINNAMON TREE | \$19 PER PERSON

Golden cinnamon brioche French toast
Warm maple syrup, fresh berries, pecans

SOUTHERN | \$21 PER PERSON

Scrambled eggs, stone ground grits,
Pork sausage, biscuit with ham
Served with honey butter

BREAKFAST ENHANCEMENTS

Breakfast enhancements must be ordered in conjunction with a breakfast buffet or plated breakfast | All stations require a chef attendant, the attendant fee is \$125.00 per 75 guests

EGG STATION | \$12 PER PERSON

Omelets and eggs made to order—whole eggs, egg whites
and egg substitute available
Onions, bell pepper, baby spinach, mushrooms, diced tomatoes,
green onions, diced bacon, diced country ham, smoked salmon,
selection of cheeses

EGGS BENEDICT STATION | \$12 PER PERSON

Poached egg on a grilled english muffin, topped with
canadian bacon, finished with lemon hollandaise sauce

Breakfast Sandwich Additions

All breakfast sandwich additions have a minimum
order of one dozen.

BREAKFAST BURRITO | \$60 PER DOZEN

Scrambled eggs, black beans, house avocado salsa, cheddar
cheese, flour tortilla

VAULT BREAKFAST SANDWICH | \$60 PER DOZEN

Scrambled eggs, American cheese, pork sausage,
buttered English muffin

CHEFS CROISSANT SANDWICH | \$60 PER DOZEN

Scrambled egg whites, cheddar cheese, crispy applewood bacon,
spinach, fresh baked croissant

AM BREAKS

MID MORNING PICK-ME-UP | \$13 PER PERSON

Assorted granola bar
Assorted protein bars
Whole fruit and sliced seasonal fruit
Trail mix
Freshly brewed coffee and teas

SWEETS AND SMOOTHIES | \$15 PER PERSON

Selection of assorted fruit breads and pastries
Selection of premium bottled smoothies
Freshly brewed coffee and teas

CREATE YOUR OWN PARFAIT | \$11 PER PERSON

Low fat and vanilla Greek yogurt
Fresh berries, local honey
Fruit compote
Almond granola
Individual bags of trail mix

NEW YORK BAGEL STAND | \$15 PER PERSON

Smoked salmon and bagels with plain and strawberry
cream cheese, red onions, and capers
Freshly brewed coffee and teas

PM BREAKS

SWEET N' SALTY | \$13 PER PERSON

Assortment of freshly baked cookies
Soft pretzels with sea salt and a selection of
mustards and beer cheese dip

BUILD YOUR OWN TRAIL MIX | \$13 PER PERSON

Assorted nuts (pistachios, sunflower seeds, pumpkin, smoked
almonds, roasted cashews, chocolate coated almonds), dried fruit,
candy, M&Ms, wasabi bar mix

CHIPS & DIPS | \$13 PER PERSON

Tri-colored corn tortilla chips, pita chips, crusted breads, salsa,
guacamole, red pepper hummus, warm queso

POPCORN & FRIENDS | \$14 PER PERSON

Fresh popped popcorn
Caramel corn
Parmesan popcorn with truffle butter
White cheddar popcorn
Assorted nuts and chocolate truffles
Mini cookies

À LA CARTE

BEVERAGES

- Assorted canned sodas | \$3
- Bottled water | \$3
- Pellegrino water | \$4
- Red Bull | \$5
- Bottled juice | \$4
- Freshly brewed house coffee | \$40 per gallon
- Freshly brewed decaf coffee | \$40 per gallon
- Sweet tea | \$40 per gallon

MORNING

- Assortment of muffins | \$35 per dozen
- Assortment of pastries | \$35 per dozen
- Bagels | \$38 per dozen including flavored cream cheeses, butter and fruit preserves
- Breakfast Burrito | \$60 per dozen
- Chef's Croissant Sandwich | \$60 per dozen
- Croissants | \$44 per dozen buttered and chocolate stuffed
- Coffee cakes | \$34 per dozen
- Greek and fruit yogurt | \$4 each
- Vault Breakfast Sandwich | \$60 per dozen
- Whole fruit | \$4 each

AFTERNOON

- Home baked cookies | \$32 per dozen
- Brownies | \$32 per dozen
- Blondies | \$32 per dozen
- Chips and salsa | \$6 per person
- Hummus with pita | \$7 per person
- Sliced fruit and dipping sauce | \$7 per person
- Individual bags of chips, pretzels, popcorn | \$3
- Granola bars/protein bars | \$4
- Crudité with hummus | \$6 per person

BEVERAGE BREAKS

ALL DAY BEVERAGE STATION | \$12 PER PERSON

10+ group | \$14 per person for groups under 10 | 8-hour time period

House brewed coffee, hot tea, iced tea, assorted sodas and bottled water

BUFFET LUNCHES

All lunch buffets include iced water and iced tea | A minimum of 20 guests are required for all lunch buffets | Buffets are limited to 60 minutes of continuous service | An additional \$5.00++ charge per guest will be added for groups less than 20

ITALIAN | \$32 PER PERSON

Italian minestrone soup with seven herb oil
Caprese display featuring tomatoes, fresh mozzarella, basil and balsamic drizzle
Chopped hearts of romaine lettuce tossed in a creamy Caesar dressing with toasted focaccia croutons and shaved parmesan cheese
Lemon chicken breast piccata scallopini
Sweet mild italian sausage with sautéed onions, peppers and marinara
Cavatappi pasta, baby spinach, roasted red onions in a vodka cream sauce
Roasted garlic bread
Vegetable medley
Chef's selection of desserts

SMOKEHOUSE | \$25 PER PERSON

Pork belly and white bean stew
Succotash of roasted corn, red pepper and roasted garlic lima beans
Creamy potato salad, cole slaw, mixed grape salad with creamy citrus dressing
PICK TWO
Tender smoked pulled pork, bbq glazed chicken, or brisket
Includes Memphis and Carolina style bbq sauce and white bread
Banana bread pudding, seasonal cobbler

FLATBREAD | \$19 PER PERSON

Market salad, baby greens, shaved red onions, grape tomatoes, shredded carrots, cucumber, balsamic vinaigrette and ranch dressing
Penne pasta salad with oven roasted tomatoes, onions, roasted bell pepper tossed in pesto

PICK THREE TYPES OF FLATBREAD

Cheese flatbread
Pepperoni flatbread
BBQ chicken, caramelized onions, jalapeno flatbread
Potato and bacon pizza with caramelize onions, scallions, roasted garlic cream sauce
Roasted vegetable flatbread
Assorted cookies and brownies

SOUTHERN STYLE | \$26 PER PERSON

Chicken gumbo
Chopped iceberg salad, tomato, blue cheese, bacon, hard boiled egg
Fried okra
Creamy mashed potatoes
Crispy fried chicken fingers
Mama's smothered meatloaf
Banana pudding and sugar cookies

BACKYARD BBQ | \$22 PER PERSON

Market salad, baby greens, shaved red onions, grape tomatoes, shredded carrots, cucumber, balsamic vinaigrette or ranch dressing

Creamy potato salad

Buttermilk coleslaw

Grilled beef burgers and buns

Grilled hot dogs and buns

Veggie wraps

Lettuce, sliced tomatoes, shaved red onions, pickles

Ketchup, mustard, mayo, relish

Seasonal selection of pies or cobbler and cracker jack

CUSTOM SANDWICH SHOP | \$20 PER PERSON

Traditional Caesar salad with romaine lettuce and croutons

Country-style potato salad with green onion and bacon

House chips

Assorted cookies

PICK THREE SANDWICHES

Roast beef and aged cheddar, horseradish dijon aioli on a roll

Albacore tuna with parsley, lemon, and mayonnaise on whole wheat

Chicken salad with celery, red onion, and aioli on a flaky croissant

Grilled chicken served with balsamic mayonnaise
on farmhouse sourdough

Smoked turkey club with hickory bacon and avocado on whole wheat

Baked honey roasted ham, Swiss cheese, honey mustard,
and mayonnaise on whole wheat

Italian stallion salami, ham, provolone and
basil pesto spread on hoagie roll

Vegetarian wrap grilled vegetables, tzatziki sauce on a spinach wrap

BROADWAY DELI BOARD | \$24 PER PERSON

Creamy tomato bisque

Mixed greens, cherry tomatoes, onions, shredded carrots,
cucumbers, ranch and balsamic dressings

Pesto penne pasta salad

House chips

PICK THREE

Grilled chicken, bacon, sliced ham, turkey,
roast beef, salami, mortadella

PICK TWO

Cheddar cheese, Swiss cheese, provolone cheese, pepper jack

Sliced tomatoes, sliced onions, lettuce filets, pickles

Yellow mustard, mayo, sourdough, wheat bread, roll

Brownies and blondies

RECEPTION DISPLAY

Minimum of 20 people for display reception orders

ARTISAN CHEESE | \$12 PER PERSON

Local and imported cheeses selection
Pimento cheese
Artisanal crackers, sliced baguette
Local jams, preserves and mustards
Fresh berries and grapes
Cornichons and olives

CHARCUTERIE | \$16 PER PERSON

Locally sourced and imported cured meats
Sliced baguettes and grilled sourdough bread
Local jams, preserves, and mustard
House-made pickled vegetables, olives and cornichons

FRESH VEGETABLE | \$8 PER PERSON

Zucchini, yellow squash, bell peppers, cucumber, radish, cherry tomatoes, baby carrots, buttermilk ranch and hummus

GRAZING TABLE | \$1000 SMALL, \$2000 MEDIUM, \$3000 LARGE

Locally sourced and imported cured meats, artisan cheeses, pickles, olives, and veggies
Fresh berries and grapes, dried fruits,
Artisanal crackers, sliced baguettes and grilled sourdough bread
Specialty chocolates and cookies
Local jams, preserves, honey, and mustards
Small serves 50, medium serves 100, large serves 150+

GRILLED VEGETABLE | \$9 PER PERSON

Grilled zucchini, summer squash, bell peppers, red onions eggplant, baby carrots, asparagus drizzled with an aged balsamic

SHRIMP COCKTAIL | \$16 PER PERSON

Chilled jumbo shrimp, cocktail sauce, old bay tartar sauce, remoulade, fresh lemons

HORS D'OEUVRES

Passed or displayed | 24 piece minimum order per type

\$4 EACH

Deviled eggs dusted with smoked paprika
Tomato bruschetta on toasted baguette
Waldorf chicken salad in an endive boat
Fried green tomatoes
Crispy okra with Cajun aioli
Hush puppies with bacon jam

\$5 EACH

Tomato and mozzarella skewers, fresh basil, drizzled aged balsamic
Yellow beet lollipops, orange zest, goat cheese thyme mousse
Smoked salmon, caper, diced hard boiled eggs, herb cream cheese on bagel chip
Shrimp cocktail shooter
Mini cubano sandwiches
Chicken spring rolls with hoisin sauce
Mini beef Wellington
Mini crab cakes with caper aioli
Crab rangoons

\$6 EACH

Seared sesame tuna on wonton chip
Seared chilled beef tenderloin, horseradish mousse, caramelized onions on grilled sourdough bread.
Crab salad on cucumber coins
Crawfish cakes with remoulade
Shrimp tempura with ginger, green onion infused soy sauce
Beef skewers with chimichurri sauce

STATIONS

All action and carving stations require one chef attendant for every 75 guests | Attendant fees are \$125 per attendant
Action/carving stations are based on 60 minutes of continuous service

SEARED TENDERLOIN OF BEEF | \$400 Serves 12-18

Rosemary infused demi, caramelized onions,
creamy horseradish, whole grain mustard
Whipped butter with warm rolls

RACK OF LAMB | \$425 Serves 12-18

Dried fruit chutney, jus, tzatziki sauce, whole grain mustard
Whipped butter with naan bread

BEEF BRISKET | \$350 Serves 20-25

Jus, Memphis and Carolina style tangy BBQ sauce, mustard
Warm rolls with honey whipped butter

GLAZED HAM | \$275 Serves 20-25

Caramelized pineapples, brown sugar- bourbon glaze
Warm rolls with honey whipped butter

PRIME RIB | \$600 Serves 30

Slow roasted prime rib served with au jus, horseradish cream,
Warm rolls with whipped honey butter

CHOOSE ONE STARCH OR VEGETABLE

STARCH

Roasted red bliss potatoes

Garlic whipped potatoes

Scalloped potatoes

Creamy grits

Rice pilaf

VEGETABLE

Grilled asparagus

Roasted Brussels sprout

Honey glazed carrots

Sautéed zucchini and summer squash

Roasted broccoli and cauliflower

Buttered green bean

SOUTHERN | \$300 Serves 20

BBQ Ribs carved to order with smokey BBQ sauce or
Carolina mustard, cole slaw and cornbread

PASTA | \$18 PER PERSON

CHOICE OF TWO PASTAS

Gnocchi, penne, ravioli, spinach and three cheese ravioli, fusilli

CHOICE OF TWO SAUCES

Arugula pesto sauce, light pomodoro, lemon artichoke scampi,
traditional bolognese, vodka cream sauce

Served with parmesan reggiano, garlic bread and virgin olive oil

SLIDERS | \$15 PER PERSON

SELECT 3

Cheeseburger

Grilled chicken breast

Buffalo chicken

BBQ pulled pork

Nathan's hot dogs

Grilled vegetables

Blackened fish

House chips

TACOS | \$18 PER PERSON

CHOICE OF TWO PROTEINS

Braised pork shoulder, citrus chicken, grilled shrimp, ground beef

Pico de gallo, sour cream, guacamole, cheese, chopped cilantro,
diced white onions

Hard corn and flour tortillas

CREAMY SHRIMP & GRITS | \$15 PER PERSON

Creamy grits, shrimp, crispy bacon, green onions,
sliced multi color bell pepper, onions, cheese

VAULT DESSERT DISPLAY | \$15 PER PERSON

Assorted macaroons, blondies, brownies,

Chocolate truffles, petite fours

Regular and decaf coffee, hot tea service

DINNER BUFFETS

Buffet dinners include dinner rolls and whipped honey butter, water and ice tea service | A minimum of 20 guests are required for all dinner buffets | Buffets are limited to 60 minutes of continuous service | For buffets, an additional \$5.00++ charge per guest will be added for groups less than 20

HEARTLAND | \$56

Roasted butternut squash bisque
Herb salad, field greens, five herb blend, smoked goat cheese, roasted shallots, radish and a peach vinaigrette
Plank salmon topped with sautéed onions and wilted baby spinach
Seared tenderloin medallions local mushroom ragout
Roasted red bliss potatoes
Roasted seasonal baby vegetables drizzled with aged balsamic vinegar
Chef's selection of individual desserts

ITALIAN | \$52

Caprese salad with tomatoes, fresh mozzarella, basil, balsamic reduction
Hearts of baby romaine salad with toasted ciabatta, fried capers, garlic parmesan dressing
Antipasto display with salami, provolone, artichokes, roasted peppers, marinated grilled onions, and grilled asparagus
Pesto grilled shrimp served over creamy polenta
Rosemary and lemon roasted chicken
Chef's pasta with pistachio pesto
Garlic breadsticks
Cannolis and tiramisu

SOUTHERN | \$42

Southern chopped salad with roasted corn, beans, and cherry tomatoes
Black eyed pea salad with pickled onion and parsley
Pulled pork with soft rolls, assorted barbeque sauces
Smoked sausage, buttermilk fried chicken
Baked macaroni and cheese, cornbread
Whipped sweet potato with molasses
Collard greens with bacon and apple cider
Pecan pie and apple cobbler

SOUTHWESTERN | \$36

Chicken tortilla soup
Mexican corn salad with roasted red pepper-cilantro
Chop salad with red onion, mango, cucumber, peppers, avocado, tortilla strips, spicy lime vinaigrette

FAJITA STATION

Grilled chicken and sautéed sizzling flank steak, peppers, onions, and warm tortillas rice with pinto and black beans

CONDIMENTS

Salsa, avocado, shredded cheese, lettuce, diced tomato, sour cream and jalapenos
Caramel apple empanadas, churros tossed in cinnamon sugar, spicy chocolate sauce

HOMESTYLE | \$48

Creamy tomato bisque
Picked field greens and baby rocket salad, balsamic vinaigrette
Chopped iceberg lettuce, cherry tomatoes, cucumber, shaved carrots, croutons with ranch dressing
Mustard infused seared chicken breast coated with crisp breadcrumbs
Sirloin steak with local mushroom ragout
Chef's roasted vegetables
Rustic chive smashed potatoes
Selection of fall pies and cobblers

PLATED DINNERS

Limit to 2 plated selections for each event | Plated dinners include choice of soup or salad starter, entrée of choice, dinner rolls with whipped butter and chef's dessert | Additional course add \$8

SOUP

Creamy tomato basil bisque
Tuscan minestrone soup
Italian wedding soup
Tortilla soup
Chef's new england clam chowder
Butternut squash bisque

SALADS

CAESAR

Romaine wedge lettuce, focaccia garlic croutons, roasted tomato, shaved parmesan cheese served with a creamy Caesar dressing

GARDEN

Field greens, cherry tomatoes, shredded carrots, cucumbers, shaved red onions choice of dressing

ARUGULA

Crispy baby arugula, pickled watermelon, toasted pine nuts and feta cheese with tarragon vinaigrette

WEDGE

Iceberg lettuce, bacon, tomatoes, red onion, creamy blue cheese dressing

FIELD GREENS

Baby field greens, orange segments, toasted pecans, cranberry crusted goat cheese patty, shaved red onion, cured tomato, citrus vinaigrette

PLATED ENTRÉE

GRILLED PETITE FILET & SEARED SHRIMP | \$65 PER PERSON

Roasted garlic redskin potatoes, grilled asparagus and honey glazed baby carrots, red wine demi

ESPRESSO CRUSTED FILET MIGNON | \$60 PER PERSON

Roasted garlic mashed potato, grilled bell peppers, orange cauliflower, rosemary demi

BRAISED BEEF SHORT RIB | \$54 PER PERSON

Au gratin potatoes, roasted Brussels sprout, baby carrot, reduced braising jus, orange gremolata

GRILLED PETITE FILET | \$52 PER PERSON

Parmesan grit cake, grilled asparagus, baby carrot, pan gravy

PAN SEARED TROUT | \$46 PER PERSON

Roasted red potatoes, French green beans, herbs, romesco sauce

PAN SEARED SALMON | \$42 PER PERSON

Saffron rice, sautéed zucchini and summer squash, meyer lemon emulsion

SEARED HALIBUT | \$60 PER PERSON

Sautéed leeks, red onion, grilled corn and roasted fennel succotash, citrus butter sauce

GRILLED CITRUS & HERB CHICKEN BREAST | \$40 PER PERSON

Roasted tri-colored potatoes, green beans, roasted shallot finished with a blackberry infused demi

GINGER MISO CHICKEN BREAST | \$40 PER PERSON

Sticky bamboo rice, baby bok choy, baby carrot, roasted shallot in an orange ginger glaze

MOJO MARINATED PORK TENDERLOIN | \$42 PER PERSON

Topped with chimichurri sauce, yukon gold potato hash with chorizo and roasted Brussels sprouts

DESSERT

CHOOSE ONE

Flourless chocolate cake with mocha whipped cream

Limoncello mascarpone cake

Key lime tartlet key lime curd, meringue, vanilla almond shortbread dough

Pistachio cheesecake with whipped cream and orange compote

Warm apple cobbler with vanilla ice cream

BEVERAGE PACKAGES

Host Bar

All selections below include soft drinks and bottled water. Selections do not include taxes and service charge. Customized beer, wine and spirit menus can be selected for an additional/custom fee based on the cost of selected products. Please ask your catering professional for details if you wish to offer any special brands during your event. Selections may change at any time due to allocations into the State of Georgia. In this event, selections will be made with comparable products.

BEER & WINE ONLY

\$14 PER PERSON FIRST HOUR | \$7 EACH ADDITIONAL HOUR

Domestic Beers: Yuengling, Bud Light, Miller Lite
House Wine Selections: Cabernet Sauvignon, Merlot,
Chardonnay, Pinot Grigio

BEER, WINE & SPIRITS

SELECT BRANDS

\$16 PER PERSON FIRST HOUR | \$10 EACH ADDITIONAL HOUR

SIGNATURE COCKTAIL ADDITIONAL \$4 PER PERSON

Domestic Beers: Yuengling, Bud Light, Miller Lite
House Wine Selections: Cabernet Sauvignon,
Merlot, Chardonnay, Pinot Grigio
House Spirit Selections: Wheatly Vodka, Bacardi Rum,
Beefeater Gin, Jose Cuervo Tequila, Jim Beam Bourbon,
Famous Grouse Scotch

PREMIUM BRANDS

\$18 PER PERSON FIRST HOUR | \$12 EACH ADDITIONAL HOUR

SIGNATURE COCKTAIL ADDITIONAL \$6 PER PERSON

Domestic Beers: Yuengling, Bud Light, Miller Lite, Michelob Ultra
Imported Beers: Stella Artois, Heineken, Corona
Upgraded Wine Selections: Cabernet Sauvignon, Pinot Noir,
Chardonnay, Sauvignon Blanc
Upgraded Spirit Selections: Titos Vodka, Bacardi Gran Reserva,
Crown Royal, Dewars Scotch, Makers Mark Bourbon,

Cash Bar

All listed prices include applicable taxes and service charge of 22%. Bartender fee is \$125 per 50 guests (additional bartenders are available upon request) Customized beer, wine and spirit menus can be selected for an additional/custom fee based on the cost of selected products. Please ask your catering professional for details if you wish to offer any special brands during your event. Selections may change at any time due to allocations into the State of Georgia. In this event, selections will be made with comparable products.

HOSTED CASH BARS | CHARGED PER DRINK

Soft drinks | \$4
Domestic beer | \$7
Imported beer | \$8
House wine | \$10
Call brand liquors | \$10
Premium brand liquors | \$13

Specialty Host Bar

MIMOSA BAR

\$19 PER PERSON UP TO TWO HOURS | ATTENDANT \$2 PER PERSON

Orange, grapefruit, pineapple, cranberry,
assorted fruits, house prosecco

HOSTED BRUNCH BAR

\$22 PER PERSON UP TO TWO HOURS
Bloody Mary's & Mimosas

AUDIOVISUAL

MEETING PACKAGE | \$500 PER DAY

Projector, cables, screen, microphone, wireless PowerPoint remote, set up

DUAL MEETING PACKAGE | \$700 PER DAY

2 projectors, 2 screens, 2 microphones, cables, wireless PowerPoint remote, set up

FLIP CHART PACKAGE | \$65 PER DAY

Easel, Post-it paper, markers

INTERNET AND NETWORKING

We offer high speed wireless internet service for all meeting and public spaces. Please let us know how we can best serve your internet needs.

POLYCOM SPEAKER PHONE | \$125 PER DAY

Includes local and long-distance calls, international calls available at additional charge

AV TERMS & CONDITIONS

It is required that The Vault set up, operate, and strike all equipment unless requirements dictate otherwise. All equipment prices are listed per day. Equipment and labor pricing does not include an applicable service charge of 22% and 7% sales tax. All equipment and labor cancellations occurring less than 48 hours prior to scheduled function will be billed to customer at published rates. Any upgraded audio-visual needs can be arranged by The Vault through our preferred vendors.

EXTRAS

PODIUM | \$50 PER DAY

MICROPHONE | \$150 EACH

Wireless lavalier or handheld

EASEL | \$15 PER DAY

POWER STRIPS | \$15 PER DAY

HOUSE LINEN | \$250-500 PER DAY

White, Ivory, Black | Custom colors available.

AV TERMS & CONDITIONS

It is required that The Vault set up, operate, and strike all equipment unless requirements dictate otherwise. All equipment prices are listed per day. Equipment and labor pricing does not include an applicable service charge of 22% and 7% sales tax. All equipment and labor cancellations occurring less than 48 hours prior to scheduled function will be billed to customer at published rates. Any upgraded audio-visual needs can be arranged by The Vault through our preferred vendors.

CATERING GUIDELINES

FOOD AND BEVERAGE SERVICE

The Vault is responsible for the quality of the food and beverage served to our guests. The sale and service of alcoholic beverages are regulated by the State of Georgia. To ensure compliance with Hall County Board of Health Regulations, food will be consumed at the premises at the contracted times. The menus are designed with consciousness for our food quality, staff, and specifically our guests. We are happy to serve groups under the requested minimums for an additional fee.

In compliance with Georgia Liquor Laws, The Vault is the only authorized Licensee to sell and serve liquor, beer, and wine on the hotel premises. Alcohol from outside the location is not permitted to be brought into or consumed in any area. Alcohol may not be self-served in banquet rooms. At all times an appropriately trained bartender or server must be in control of the service of alcohol. The Vault reserves the right to refuse service to any person who appears to be intoxicated. We reserve the right to inspect the identification of any person attending events in the banquet and meeting areas. If identification is not available upon request, no alcohol will be served to that guest. No one under twenty one years of age will be served alcoholic beverages. All bars will incur a bartender fee of one bartender per every 50 guests at \$100.00 for four hours and \$50 for each additional hour. Cash bars must reach a minimum of \$750.00 in sales. If the minimum is not met, the difference will be charged to the final master account.

SERVICE CHARGE AND TAX

All catering and banquet charges are subject to a 22% service fee and current applicable taxes of 7.00%. Should your culinary or carving station require a culinary attendant, a fee of \$125 for up to 75 guests will apply. Passed hors d'oeuvres will be passed with one server per 40 guests. If you require more servers to pass, a fee of \$25.00 per server per hour will be applied. Coat check fee \$20 per hour.

The Vault will supply product and bartending labor for all events featuring alcoholic beverages. Self-serve bars will not be permitted. Cash bars must generate sales of \$750 (before taxes and service charge). The customer will be responsible for the difference between actual sales per bar. Cash sales do not go towards food and beverage minimums.

FUNCTION ROOM ASSIGNMENTS

Room assignments are made accordingly to the guaranteed minimum number of people anticipated. We reserve the right to change room reservations to best accommodate either increased or decreased attendance.

GUARANTEES

A guaranteed attendance figure is required for all meal functions 14 business days prior to the function date and is not subject to reduction. If the sales office is not advised by this time, the estimated figure will become the guarantee. The number is not subject to reduction; however THE VAULT will be prepared to serve 3% above the guaranteed number specified.

BILLING

A form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit, prepayment, direct billing (subject to approval) or a completed credit card authorization form.

DISPLAY, DECORATIONS AND PERSONAL PROPERTY

Any property of the patron or patron's guests brought onto the hotel premises and left at the conclusion of the event shall be the sole risk of the patron. The Vault is not liable for any loss or damage to any such property for any reason. Nothing may be fixed to walls with tape, glue, or nails. Decorations such as confetti, glitter, etc. is strictly prohibited. The Vault reserves the right to charge for damages or clean-up that may occur during events, pertaining to these restrictions.

BANQUET MENUS

Banquet menus, room arrangements and other details pertaining to your event should be submitted to your catering sales manager at least three weeks prior to your event. Our culinary staff is happy to plan a customized menu for your event or assist your selection process. Only food prepared by The Vault may be consumed in banquet facilities. All menu pricing is subject to change without notice.

OUTSIDE FOOD AND BEVERAGE

Due to liability, no outside food or beverage will be allowed on premises by the customer guests or exhibitor. The Vault Center is the only licensed authority to sell and serve on premises. Exceptions will be made for wedding cakes.

All prices subject to a 22% taxable service charge and 7% state sales tax