



ANDERSON

CONFERENCE CENTER

EVENTS & CATERING PACKET

5171 Eisenhower Parkway, Macon, Georgia 31206

478-471-4389

ANDERSONCONFERENCECENTER.COM

02.09.22



GET TO KNOW US



Whether it's an important corporate meeting, an elaborate celebration or a social gathering, Edgar's Hospitality Group offers spectacular venues augmented by skilled event-planning professionals to create experiences that will exceed your expectations.

In Macon, the Anderson Conference Center provides more than 15,000 square feet of meeting space equipped with the latest in state-of-the-art technology for business and social functions. From intimate dinner settings at Edgar's restaurant and The James Room, to five conference breakout rooms and the spacious, ballroom – we are ready to serve from 10 to 740 guests.

No event is complete without food, the on-site staff and certified executive chefs of Edgar's Catering will work with you to create memorable contemporary or traditional menus for any occasion. Whether it's a civic club lunch meeting or an elaborate wedding reception, we are here to meet your needs. Located just minutes from the heart of historic Macon, convenient from Interstate 475, the Anderson Conference Center includes ample free parking easily accessible for your event's guests.

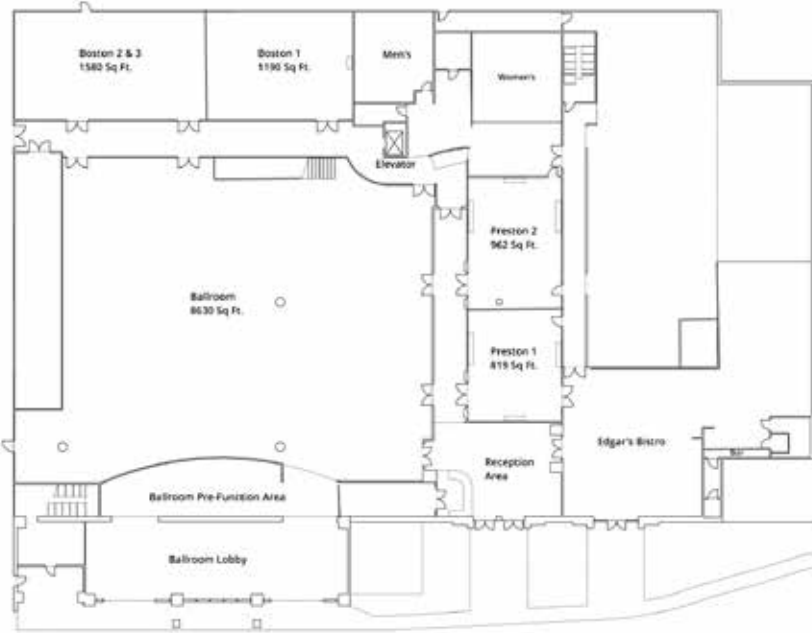
Start planning your event by calling the Anderson Conference Center event planning professionals at 478.471.4389, or visit andersonconferencecenter.com.

RESERVE YOUR SPACE TODAY!

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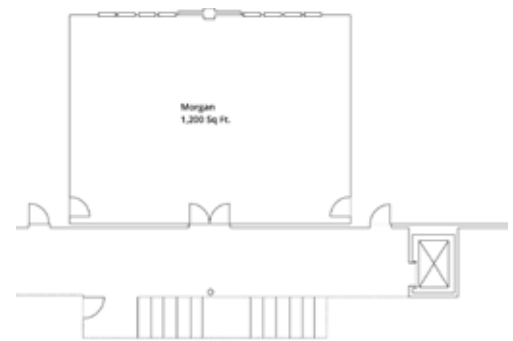
FLOOR PLANS



1st Floor



2nd Floor Milani



2nd Floor Morgan & Balcony

Mtg. Space	Area (Sq. Ft.)	Rounds	Theater	Classroom	U-Shape	Reception	Dinner/ Dance	Exhibits 8 x 10
1st Floor - Downstairs								
Ballroom Lobby	1,543	-	-	-	-	-	-	-
Ballroom Pre-Function	860	-	-	-	-	-	-	-
Ballroom *	8,630	440	740	350	90	650	408	45
Preston 1	819	40	60	36	27	50	-	5
Preston 2	962	48	70	42	33	60	-	5
Preston 1 & 2	1,781	88	90	75	-	100	56	10
Boston 1	1,190	64	98	72	33	80	-	16
Boston 2&3	1,580	112	120	84	57	100	-	21
Boston 1-3	2,770	176	230	120	93	175	144	33
2nd Floor - Upstairs								
Morgan	1200	64	80	45	33	80	-	13
Morgan Balcony	-	-	-	-	-	-	-	-
Milani **	875	-	-	-	-	30	-	-

* With Stage 32 x 12

**Milani is a video conference room only

All room sets are based on no additional equipment. Additional equipment will alter the max set.

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CATERING/CONFERENCE SPACE



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BREAKFAST BUFFET

All pricing is per person unless noted otherwise. An additional fee of \$100 will apply for all guarantees less than 25 per person attending. All buffets are based on 60 minutes of continuous service. Prices are exclusive of 22% service charge and a 8% sales tax.

THE EXECUTIVE CONTINENTAL

\$14 per person

- Assorted Muffins, Danish, Croissants
- Seasonal Fruit Display
- Whipped Butter, Two Fruit Preserves
- Orange Juice
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas
- Fruit Infused Water

GRAND BREAKFAST BUFFET

\$20 per person

- Scrambled Eggs
- Bacon, Sausage or Turkey Bacon *(select one)*
- Southern Hash Brown Casserole or Grits with Cheddar Cheese
- Biscuits & Gravy
- Seasonal Fruit Display
- Orange Juice
- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas
- Fruit Infused Water

A LA CARTE ADD ONS

• HOUSE-MADE MUFFINS

\$24 per dozen

• BAGELS WITH CREAM CHEESE

\$26 per dozen

• HOMEMADE BISCUITS

\$24 per dozen

• EGG AND CHEESE BISCUITS

\$40 per dozen

• EGG, BACON, AND CHEESE BISCUITS

\$60 per dozen

• LARGE FLAKEY CROISSANTS

\$30 per dozen

• LARGE EGG AND CHEESE CROISSANTS

with choice of Bacon or Ham

\$72 per dozen



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BREAKS/SNACKS

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THOUGHTFUL FOODS \$12

- Vegetable Crudit  with House-Made Hummus and Ranch Dressing
- Fresh Whole Fruit
- Assorted Granola Bars
- Infused Water (Lemons, Limes or Cucumbers)

MEETING INTERMISSION \$13

- Jumbo Soft Pretzels with Mustards
- Bite Size Mini Candy Bars/Assorted Chips
- Bottled Water & Assorted Soft Drinks

SWEET TOOTH \$12

- Freshly Baked Cookies
- Freshly Baked Chocolate Brownies
- Bottled Water & Assorted Soft Drinks

BEVERAGES

REGULAR AND DECAFFEINATED COFFEE

\$25 per gallon

ASSORTED TEA BAGS WITH HOT WATER

\$16 per gallon

INFUSED WATER \$16 per gallon (Lemons, Limes or Cucumber)

SWEET AND UNSWEET FRESH BREWED ICED TEA \$17 per gallon

CRANBERRY JUICE, APPLE JUICE, GRAPEFRUIT JUICE, ORANGE JUICE *\$21 per gallon*

ASSORTED COCA-COLA PRODUCTS *\$3 each*

DASANI BOTTLE WATER \$3 each

BOTTLED JUICES \$4 each

INTERNATIONAL COFFEE STATION \$9

- Gourmet Specialty Blend of Coffee
Freshly Brewed Regular and Decaffeinated Coffees along with Hot Teas
- Served with Cream, Sugar, Sweeteners, Honey, and Sliced Lemons
- Accompanied by Cinnamon Sticks, Crystallized Sugar Stirrers, Peppermint Sticks, Fresh Whipped Cream, and Chocolate Shavings
- House selection of Gourmet flavored syrups: Hazelnut, Irish Cream, Peppermint, Vanilla

ALL DAY BEVERAGE REFRESHER \$13 *(Includes up to 8 hours)*

- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas
- Bottled Water & Assorted Soft Drinks

HALF DAY BEVERAGE REFRESHER \$8 *(Includes up to 4 hours)*

- Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas
- Bottled Water & Assorted Soft Drinks

A LA CARTE ADD ONS

ASSORTMENT OF WHOLE FRESH FRUIT *(requires a minimum of 1 dozen) \$2 each*

ASSORTED MIXED NUTS AND GOLDFISH CRACKERS \$5

LARGE SOURDOUGH PRETZELS WITH MUSTARD DIPPING SAUCE \$4

HOUSE-MADE TRAIL MIX \$6 GRANOLA BARS *\$30 per dozen*

PROTEIN BARS *\$48 per dozen*

CHOCOLATE BROWNIES *\$28 per dozen*

FRESHLY BAKED COOKIES *\$28 per dozen*

LEMON BARS *\$28 per dozen*

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PLATED LUNCH

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SALADS *(Select One)*

- **SEASONAL HOUSE SALAD**
Mixed greens, tomatoes, cucumbers, carrots and garlic croutons
Served with a Choice of Two Dressings
- **CAESAR SALAD**
Parmesan, Romaine, Cornbread Croutons

DESSERT *(Select One)*

- **CHOCOLATE LAYER CAKE**
- **RED VELVET CAKE**
- **KEY LIME PIE**
- **CHEESECAKE**
- **NY CHEESECAKE WITH CARAMEL OR CHOCOLATE DRIZZLE**
- **STRAWBERRY SHORT CAKE**
- **CARROT CAKE**
- **APPLE PIE OR PECAN PIE**
- **PEACH COBBLER**

ENTRÉE *(Select One)*

Entrées include Chef's Selection of a Starch & Vegetable

- **ROASTED AIRLINE CHICKEN BREAST** \$23
Garlic, Sundried Tomato, Capers, Onion and Thyme
- **CREAMY CHICKEN MARSALA** \$23
Mushroom Marsala Sauce
- **EDGAR'S HOUSE STEAK** \$28
Artisan cut
- **GRILLED PORK TENDERLOIN** \$22
Roasted Apple Chutney
- **PAN SEARED SALMON** \$27
Honey Glaze
- **SHRIMP AND GRITS** \$26
Low Country Tomato Sauce, Shrimp, Smoked Sausage
- **PORTABELLA NAPOLEON** \$20
Grilled Portabella Mushrooms, Zucchini, Squash and Roasted Peppers served on Scented Couscous
- **SOUTHERN FRIED CHICKEN** \$23
with Seasoned Collard Greens

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COLD LUNCH

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EDGAR'S HOSPITALITY EXECUTIVE SANDWICH DISPLAY \$22

Select up to three (3) options from our specialty sandwiches or wraps. Includes House Salad, Dill Pickle Spear, One Side Item and One Dessert Item, Sweet/Unsweet Iced Tea.

All Artisanal Breads can be substituted for a Fresh Spinach Tortilla Wrap.

SANDWICHES/WRAPPS *(Select Three)*

- **BLACK AND BLUE FOCACCIA**
Grilled Tenderloin of Beef and Sliced Tomatoes topped with Gorgonzola Cheese Crumbles, Caramelized Vidalia Onions and Creamy Gorgonzola Spread on Focaccia
- **CALIFORNIA CLUB WRAP**
Smoked Turkey Breast, Honey Coat Ham, Swiss Cheese, House-made Avocado Ranch Sauce with Chiffonade of Romaine and Sliced Roma Tomatoes in a Spinach Wrap
- **GRILLED CHICKEN BREAST TOSCANA**
Grilled Balsamic Marinated Chicken Breast, Roma Tomatoes, Roasted Red Peppers and Provolone Cheese with a Pesto Mayonnaise on a Ciabatta Roll
- **MACON STEAK CIABATTA**
Slow Roasted Sirloin of Beef, Cheddar Cheese, Lettuce, Tomato, with House-made Ranch Dressing on a Ciabatta Roll
- **TUNA SALAD**
White Albacore Tuna Salad with Tomatoes, Leaf Lettuce, Thinly Sliced Red Onions on Croissant
- **EDGAR'S CHICKEN SALAD**
All White Meat Chicken Salad, Leaf Lettuce on Croissant
- **ROASTED TURKEY CAESAR WRAP**
Roasted Breast of Turkey Sliced Thin, Chiffonade of Romaine, Herbed Croutons and Parmesan Cheese Drizzled with Caesar Dressing and wrapped in an Herbed Tortilla
- **MEDITERRANEAN WRAP**
Grilled Assorted Vegetables Marinated in a Balsamic Vinaigrette, Fresh Spinach, Sliced Cucumber, Feta Cheese Crumbles, Roasted Red Peppers with a Fresh Hummus Spread in a Spinach Wrap

SIDE ITEMS *(Select One)*

- **SOUTHWESTERN ORZO SALAD**
Roasted Chilies, Black Beans, Cilantro and Tomatoes in a Tomatillo Vinaigrette
- **SOUTHERN STYLE COLESAW**
- **GEORGIAN POTATO SALAD**
- **FRUIT SALAD**
- **MIXED GREEN SALAD**

ENHANCEMENTS

- **CHEF'S CHOICE SOUPS** +\$5
Roasted Chilies, Black Beans, Cilantro and Tomatoes in a Tomatillo Vinaigrette
- **ADDITIONAL SIDES** +\$3
- **HOUSE MADE CHIPS** +\$2
- **ADDITIONAL DESSERTS** +\$3
- **ASSORTED COCA-COLA SOFT DRINKS** +\$3
- **DASANI BOTTLED WATERS** +\$3

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BOX LUNCH OPTIONS

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SANDWICHES/WRAPS

Select up to three (3) options from our specialty sandwiches or wraps.
Includes chips, cookie & bottled water or sweet/unsweet tea.

- **BLACK AND BLUE FOCACCIA**

Grilled Tenderloin of Beef and Sliced Tomatoes topped with Gorgonzola Cheese Crumbles, Caramelized Vidalia Onions and Creamy Gorgonzola Spread on Focaccia

- **CALIFORNIA CLUB WRAP**

Smoked Turkey Breast, Honey Coat Ham, Swiss Cheese, House-made Avocado Ranch Sauce with Chiffonade of Romaine and Sliced Roma Tomatoes in a Spinach Wrap

- **GRILLED CHICKEN BREAST TOSCANA**

Grilled Balsamic Marinated Chicken Breast, Roma Tomatoes, Roasted Red Peppers and Provolone Cheese with a Pesto Mayonnaise on a Ciabatta Roll

- **MACON STEAK CIABATTA**

Slow Roasted Sirloin of Beef, Cheddar Cheese, Lettuce, Tomato, with House-made Ranch Dressing on a Ciabatta Roll

- **TUNA SALAD**

White Albacore Tuna Salad with Tomatoes, Leaf Lettuce, Thinly Sliced Red Onions on Croissant

- **EDGAR'S CHICKEN SALAD**

All White Meat Chicken Salad, Leaf Lettuce on Croissant

- **ROASTED TURKEY CAESAR WRAP**

Roasted Breast of Turkey Sliced Thin, Chiffonade of Romaine, Herbed Croutons and Parmesan Cheese Drizzled with Caesar Dressing and wrapped in an Herbed Tortilla

- **MEDITERRANEAN WRAP**

Grilled Assorted Vegetables Marinated in a Balsamic Vinaigrette, Fresh Spinach, Sliced Cucumber, Feta Cheese Crumbles, Roasted Red Peppers with a Fresh Hummus Spread in a Spinach Wrap

\$16/person

All boxed lunches are served with cutlery and condiments

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HOT LUNCH BUFFET

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SALADS <i>(Select One)</i>	ENTRÉE <i>(Select Two)</i>
<ul style="list-style-type: none">• SEASONAL HOUSE SALAD Mixed greens, tomatoes, cucumbers, carrots and garlic croutons Served with a Choice of Two Dressings• CAESAR SALAD Parmesan, Romaine, Cornbread Croutons	<ul style="list-style-type: none">• ROASTED AIRLINE CHICKEN BREAST Lemon Piccata with Caper Sauce• CREAMY CHICKEN MARSALA Mushroom Marsala Sauce• BALSAMIC GLAZED BEEF TIPS Sautéed Mushroom Gravy• GRILLED PORK TENDERLOIN Roasted Apple Chutney• PAN SEARED SALMON Dill Cream Sauce• SOUTHERN FRIED CHICKEN• CORNMEAL BREADED CATFISH• BBQ PULLED PORK OR CHICKEN
SIDES <i>(Select Two)</i>	DESSERTS <i>(Select One)</i>
<ul style="list-style-type: none">• GARLIC MASHED POTATOES• POTATOES SMOKED GOUDA MAC N' CHEESE• MASHED SWEET POTATOES• WILD RICE PILAF• BAKED BEANS• CHEF LOCAL VEGETABLE SAUTÉ MEDLEY• MACON HONEY GLAZED CARROTS• FRENCH GREEN BEANS WITH BLISTERED CHERRY TOMATOES• ORZO, PEAS, YELLOW PEPPERS• STEAMED BROCCOLI FLORETS, RED PEPPERS	<ul style="list-style-type: none">• BREAD PUDDING• ASSORTED COOKIES AND BROWNIES• APPLE WALNUT CRUMB COBBLER• APPLE PIE• PEACH COBBLER• TIRAMISU• PECAN PIE• CHOCOLATE LAYER CAKE
ENHANCEMENTS	
<i>Chef's Choice Soup +\$5 Additional Entrees +\$8 Additional Sides +\$4 Addition Desserts +\$6</i>	

\$28/person

Includes Iced Tea, Dessert, Fresh Baked Assorted Rolls, Butter

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HORS D'OEUVRES

All items are priced per dozen, unless other wise noted. An additional fee of \$100 will apply for all guarantees less than 25 per person attending. All buffets are based on 60 minutes of continuous service. Prices are exclusive of 22% service charge and a 8% sales tax.

Beef

POLPETTINI _____	\$30
Italian Meatballs in a Tomato Basil Sauce	
MINI BEEF WELLINGTON IN PUFF PASTRY _____	\$40
with a Duxelle of Mushrooms, Béarnaise Sauce	
BEEF MEATBALLS _____	\$42
with Sweet and Sour or BBQ Sauce	
PORK SLIDERS _____	\$54
served on soft bun with BBQ Sauce	
CHICKEN TENDERS _____	\$28
served with Ranch or Honey Mustard Sauce	
BEEF SLIDERS _____	\$63
Sliced Grilled Beef with Roasted Fennel, Shaved Red Onion, Pink Peppercorn Aioli, Shaved Parmigiano Reggiano Cheese, on a Mini Brioche Roll	
CHEF SIGNATURE SAUSAGE BALLS _____	\$25

Seafood

CRAB SALAD ON SESAME CRACKERS _____	\$50
On Sesame Crackers	
MINIATURE LUMP CRAB CAKES _____	\$48
Lemon Aioli and Micro Greens	
SAUTÉED JUMBO SEA SCALLOP _____	\$60
Wrapped in Peppered Bacon	
TOASTED COCONUT SHRIMP _____	\$40
with Sweet Chili Sauce	
LOBSTER MAC N' CHEESE BALLS _____	\$50
Our Signature Smoked Gouda Mac n' Cheese, Butter Poached Lobster and Herb Garnish	
SMOKED SALMON AND CUCUMBER CANAPES _____	Market Price
CHILLED COLOSSAL CITRUS MARINATED GULF SHRIMP COCKTAIL _____	\$48

Chicken

CHICKEN EMPANADAS _____	\$28
with Red Pepper Dipping Sauce	
CORONATION CHICKEN SALAD _____	\$32
served in a Mini Croissant	
CRISPY CHICKEN SPRING ROLL _____	\$30
with Sweet Chili Dipping Sauce	
CHICKEN SATAY _____	\$32
with Peanut or Sweet and Sour Sauce	
CHICKEN WINGS _____	\$34
with BBQ, Honey, Hot, Teriyaki or Lemon Pepper Sauce	
NASHVILLE STYLE HOT CHICKEN SLIDERS _____	\$32
Pulled Chicken, Chef Secret Hot Rub, House	
CHICKEN TENDERS _____	\$28
Served with Ranch or Honey Mustard Sauce	

Vegetarian

DEVILED EGGS _____	\$50
SPANAKOPITA _____	\$26
Spinach and Feta Cheese wrapped in Phyllo	
VEGETABLE SPRING ROLLS _____	\$36
with Sweet and Sour Sauce	
CAPRESE SKEWERS _____	\$28
Cherry Tomatoes and Marinated Pesto Bocconcini Mozzarella Skewer Drizzled with Balsamic Glaze	
SEASONAL FRESH FRUIT SKEWER _____	\$30
MEDITERRANEAN BRUSCHETTA _____	\$30
Diced Roma Tomato, Parmesan, Chiffonade of Basil	

DISPLAYED HORS D'OEUVRES

SEASONAL FRUIT DISPLAY WITH BERRIES

S \$135 | M \$270 | L \$500

Small serves 25 people
Medium serves 50 people
Large serves 100 people

CRUDITÉS

Baby Carrots, Cucumber, Celery, Cherry Tomatoes, Broccoli Florets, Julienne Red Peppers with Herbed Gorgonzola and Buttermilk Ranch Dipping Sauces

S \$100 | M \$200 | L \$400

ARTISAN CHEESE DISPLAY

Chef's Selection of Imported and Domestic Assorted Cheeses, Artisan Breads and Crackers, Local Honey, Candied Pecans and Red Grapes

S \$150 | M \$300 | L \$600

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CHEF ATTENDED ACTION STATION ENHANCEMENT

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*Chef Attendants \$150 each; 1 per 50 guests **Additional Sides \$4 per person

CHEF ATTENDED DESSERT ACTION STATION

\$12 per person

- **BANANAS FOSTER**
Cinnamon Sugar Crispy Crust, Caramelized Bananas, Toasted Walnuts, Brown Sugar Rum Sauce, and Chocolate Shavings
- **STRAWBERRY SHORTCAKE**

CARVING STATION*

- **PRIME RIB**
\$15 per person
with Rolls, Horseradish Crema, Au Jus
Apricot-Brown Sugar Glazed
- **CARVED HAM**
\$8 per person
with Mustard Glaze
- **HONEY – BALSAMIC GLAZED WILD CAUGHT SALMON**
\$8 per person
- **ROASTED BREAST OF TURKEY**
\$8 per person
with Citrus-Cranberry Jam and Basil Aioli

STATIONS**

- **SHRIMP AND GRITS STATION**
\$15 Per Person
Stone Ground Grits with a Traditional Creamy Lowcountry Tomato Sauce with Sautéed Georgia Shrimp and Smoked Sausage, assorted toppings to include: Shredded Cheddar Cheese, Applewood Smoked Bacon, Roasted Red Peppers and Scallions. Served with Fried Green Tomatoes and Smoked Chili Cream Sauce
- **SLIDER STATION**
\$18 Per Person
Burger, BBQ Pulled Pork, Crispy Nashville Hot Chicken, assorted accompaniments: Crispy Onion Straws, House-Made Pickles, Firecracker Coleslaw, Cheddar Cheese Pimento Spread, Blue Cheese Sauce, BBQ Sauce, Garlic Aioli, Stone Ground Mustard
- **BARBEQUE STATION**
\$16 Per Person
Guest Choice of Carved Smoked Beef Brisket & Pulled Pork, Tangy Molasses BBQ Sauce, Hushpuppies, Remoulade, Sweet Potato Soufflé, Firecracker Coleslaw
- **SOUTHERN STATION**
\$16 Per Person
Crispy Fried Chicken Medallions Black Pepper Gravy, Mac 'N Cheese, Miniature Buttermilk Cheddar Biscuits, Fruit Preserves, Whipped Butter
- **PASTA STATION**
\$15 Per Person
Three Pastas, Three Sauces and Condiments

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PLATED DINNER

SALADS (Select One)

- **SEASONAL HOUSE SALAD**
Mixed Greens, Tomatoes, Cucumbers, Carrots, Red Onion and Garlic Croutons served with a Choice of Two Dressings
- **EDGAR'S SALAD**
Romaine, Dried Cranberries, Feta Cheese, Walnuts, Sweet Potatoes, Cranberry Vinaigrette
- **CLASSIC CAESAR SALAD**
Romaine tossed with Sundried Tomatoes, Shredded Parmesan Cheese and Garlic Croutons, Creamy Caesar Dressing
- **THE MACON SPINACH SALAD**
Baby Spinach, Strawberry, Vidalia Onions, Candied Pecans and White Balsamic Dressing
- **GREEK SALAD**
Chopped Romaine with Feta Cheese, Tomatoes, Cucumbers, Pepperoncini and Kalamata Olives with Lemon Herb Vinaigrette

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Entrées (Select One)

Beef & Pork

- **MARINATED SHORT RIBS** _____ \$31
With Parmesan Cauliflower Purée and Roasted Brussels Sprouts with Torn Pancetta
- **GRILLED PORK TENDERLOIN** _____ \$27
with a Peach Barbeque Sauce, Sweet Potato Hash, Bourbon Cream Corn and Zucchini Sticks
- **MARINATED CARVED ROAST BEEF** _____ \$33
with Honey Glazed Carrots, Crispy Rosemary Fingerling Potatoes and Local Peas
- **GRILLED BEEF TENDERLOIN** _____ \$35
with a Port Wine Demi-Glace, Asparagus Bundle with Hollandaise Sauce and Red Pepper Garnish, Wild Mushroom Risotto

Seafood

- **PAN SAUTÉED HALIBUT (6 OZ.)** _____ \$38
with a Ratatouille Provençal and Peruvian Roasted Purple Potatoes
- **GRILLED SALMON** _____ \$32
with Wild Rice Pilaf and Creamed Spinach
- **GEORGIA MOUNTAIN TROUT** _____ \$27
Boy Scout Style with a Southern Style Succotash and Sweet Potato Purée

DESSERTS (Select One)

Key Lime Pie | NY Cheesecake | Strawberry Short Cake
Triple Chocolate Cake | Red Velvet Cake
Apple and Walnut Crumb Cake | Carrot Cake
Peach Cobbler | Banana Pudding | Pecan Pie | Apple Pie

Chicken

- **ROASTED AIRLINE CHICKEN** _____ \$29
with Garlic, Sundried Tomato, Capers, Onion and Thyme, with Yukon Gold Mashed Potatoes and Honey Glazed Carrots
- **LEMON THYME CHICKEN** _____ \$29
Marinated Chicken Breast with Yukon Gold Mashed Potatoes, and Grilled Asparagus
- **CHICKEN KIEV** _____ \$31
Stuffed Breast with Cheese and Ham, Crispy Rosemary Fingerling Potatoes and Sautéed Asparagus
- **CHICKEN MILANESE** _____ \$29
Topped with Arugula, Heirloom Tomatoes and Shaved Pecorino Romano Cheese served with Rice Pilaf and Grilled Asparagus
- **CHICKEN MARSALA** _____ \$29
Mushroom Marsala Sauce with Wild Rice Pilaf and Sautéed French Green Beans

Vegetarian

- **PORTABELLA NAPOLEON** _____ \$20
Grilled Portabella Mushrooms, Zucchini, Squash and Roasted Peppers served on Scented Couscous
- **BEGGARS PURSE** _____ \$22
with Sweet Potatoes, Butternut Squash, Roasted Cauliflower and Arugula
- **VEGETABLE RAVIOLI** _____ \$22
Stuffed with Spinach and Served in a Cream Sauce

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DINNER BUFFET

Includes Iced Tea, Coffee with Dessert, Fresh Baked Assorted Rolls, Honey Butter

SALADS *(Select One)*

- **SEASONAL HOUSE SALAD**
Mixed Greens, Tomatoes, Cucumbers, Carrots, Red Onion and Garlic Croutons served with a Choice of Two Dressings
- **EDGAR'S SALAD**
Romaine, Dried Cranberries, Feta Cheese, Walnuts, Sweet Potatoes, Cranberry Vinaigrette
- **CLASSIC CAESAR SALAD**
Romaine tossed with Sundried Tomatoes, Shredded Parmesan Cheese and Garlic Croutons, Creamy Caesar Dressing
- **BABY SPINACH SALAD**
Candied Pecans, Blue Cheese Crusted Croutons, Bacon Vinaigrette

SIDES *(Select Two)*

- CRISPY ROSEMARY FINGERLING POTATOES
- CREAM CORN WITH CHARRED POBLANO
- HONEY GLAZED BABY CARROTS
- YELLOW SQUASH & VIDALIA ONION CASSEROLE
- ROASTED BRUSSELS SPROUTS W/ PANCETTA
- SAUTÉED LOCAL SPINACH WITH GARLIC
- CAULIFLOWER AU GRATIN
- WILD RICE PILAF
- SMOKED GOUDA MAC N' CHEESE
- FRENCH GREEN BEANS WITH ONION SLICES

ENHANCEMENTS

Add a Salad or Soup **+\$5** | Entrees **+\$8**
Sides **+\$4** | Desserts **+\$8**

ENTRÉE *(Select Two)*

- **CHICKEN PARMESAN CRUSTED CHICKEN BREAST**
Topped with Fresh Mozzarella Cheese, House Made Marinara
- **MARKER'S MARK BOURBON GLAZED PORK TENDERLOIN**
Peach Barbeque Sauce
- **FRIED CHICKEN**
Crispy and Golden Brown
- **WILD CAUGHT GRILLED SALMON**
Lobster Cream Sauce
- **ROASTED CHICKEN BREAST**
Garlic, Sundried Tomato, Capers, Onion and Thyme or Marsala Mushroom Cream Sauce
- **EGGPLANT PARMESAN**
Fried Eggplant Fried topped with Fresh Mozzarella and Asiago Cheese
- **SEAFOOD BOIL *(+\$4 per person)***
Wild Caught Shrimp Sausage, Red Potatoes and Corn on the Cob in Cajun Seasonings
- **SKIRT STEAK**
With Chimichurri Sauce
- **PAN-SEARED TALAPIA**
With Lemon Caper Sauce

DESSERTS *(Select One)*

Key Lime Pie | NY Cheesecake | Strawberry Short Cake
Triple Chocolate Cake | Red Velvet Cake
Apple and Walnut Crumb Cake | Carrot Cake
Peach Cobbler | Banana Pudding | Pecan Pie | Apple Pie

All pricing is per person unless noted otherwise. An additional fee of \$100 will apply for all guarantees less than 25 per person attending. All buffets are based on 60 minutes of continuous service. Prices are exclusive of 22% service charge and a 7% sales tax.

\$36/person

Served with Rolls and Butter

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BAR PACKAGES

All guests over the age of 21 will be charged for the Bar Package rates regardless if they are drinking alcohol or not. Sparkling Wines are not included in the Bar Packages, but can be purchased separately.

BAR SETUP FEE, \$100

Includes mixers, garnish, glassware, setup and breakdown

TOP SHELF

Grey Goose Vodka Macallan
Crown Royal Whiskey
Macallan 12 Year Scotch
Mount Gay Rum
Patron Tequila
Bombay Sapphire Gin Makers
Hennessy

PREMIUM

Absolut Vodka
Tanqueray Gin
Jack Daniels Whiskey
Meyers Rum
Johnnie Walker Red
Makers Mark
Jose Cuervo Gold

CALL

Smirnoff Vodka
Dewar's
Jim Beam Bourbon
Beefeater Gin
Bacardi Rum
Sauza Gold
Seagram's 7

*We may substitute any liquor with a comparable one based on availability.

HOST BAR PACKAGES

Prices below are exclusive of 22% service charge and 8% sales tax.

TOP SHELF

Per Hour, Per Person-\$19
Tickets-\$10 each

PREMIUM

Per Hour, Per Person-\$17
Tickets-\$9 each

CALL

Per Hour, Per Person-\$15
Tickets-\$8 each

BEER, WINE & SOFT DRINK PACKAGE

Per Hour, Per Person-\$13 or Tickets-\$5 each

PREMIUM BEERS

Domestic: Bud Light,
Budweiser, Michelob Ultra

Imported: Heineken,
Corona Extra, Amstel

Craft Beer: Sweetwater 420,
Blue Moon, Samuel Adams

PREMIUM WINES

White: Chardonnay,
Pinot Grigio

Red: Merlot & Cabernet

Blush: Pink Moscato

NON-ALCOHOLIC

Coca-Cola
Diet Coke
Sprite
Dasani Water

HOST BAR

(Price Per Drink)

SOFT DRINKS \$2
BOTTLED WATER \$2
DOMESTIC BEER \$4
IMPORTED BEER \$5
HOUSE WINE BY GLASS \$6
CALL SELECTIONS \$8
PREMIUM SELECTIONS \$9
TOP SHELF SELECTIONS \$10

CONSUMPTION/CASH BARS

(Price Per Drink)

SOFT DRINKS \$3
BOTTLED WATER \$3
DOMESTIC BEER \$5
IMPORTED BEER \$6
HOUSE WINE BY GLASS \$7
CALL SELECTIONS \$9
PREMIUM SELECTIONS \$10
TOP SHELF SELECTIONS \$11

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FINANCES

DEPOSIT

To secure your event space, a non-refundable initial deposit of \$500 - \$1500 is required along with a signed contract.

ACCEPTED METHODS OF PAYMENT

Cash, credit or debit card (with a completed credit card authorization form), money order or checks. Payments by check must be received 7 business days prior to the first scheduled arrival.

DIRECT BILLING

Direct billing is not available for social functions. Direct billing privileges may be established for those accounts incurring \$5,000 or more in charges if a credit application is submitted no later than 60 days prior to the first arrival date. If direct billing is approved, final payment must be received 30 days preceding the event. Afterwards a 1.5% fee will be applied every 30 days to the outstanding balance and direct billing privileges are subject to be revoked in the future.

TAX AND SERVICE CHARGE

All prices are subject to taxable service charge of 22% and applicable state sales tax of 8%.

TAX EXEMPT STATUS

Groups that are tax exempt, are required to provide a Georgia State Sales Tax Certification 30 days prior to the event. All payments for tax exempt groups must be made in the name of the organization via a credit card or check.

ON-SITE

WI-FI

Complimentary Wi-Fi is available throughout the venue. If you require a high bandwidth or streaming capabilities, please speak with your sales associate.

ACCESSIBILITY

The Anderson Conference Center is an accessible facility in compliance with the Americans with Disabilities Act (ADA). Our design includes accessible parking and entrances, elevator access to the second floor, automatic doors and accessible restroom facilities. For reasonable accommodation requests, please call 478.471.4389 at least 48 hours prior to your visit.

PARKING

Ample complimentary self parking is available on-site

SMOKING POLICY

The Anderson Conference Center is a smoke-free facility.

LOST & FOUND

The Anderson Conference Center assumes no responsibility for any lost or misplaced items.

PETS

Service Animals are permitted at the Anderson Conference Center (i.e. seeing-eye animals). Pets, including comfort animals, and other animals are not permitted.

FIRE ARMS & WEAPONS

The Anderson Conference Center prohibits firearms and weapons in all venues, except by on-duty law enforcement officers with jurisdiction.

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PLANNING

VENUE HOURS

The Anderson Conference Center is available for booking between 6 a.m. and 12 a.m. daily, to include time allotted for setup and breakdown. Any exceptions may be made at the discretion of the venue during the time of booking. Rental periods are for an 8 hour time period.

EVENT SPACE

The Anderson Conference Center reserves the right to change the function space contracted should the guest count change or as deemed necessary by the conference center. Sufficient space will be made available to accommodate meeting/function/exhibit requirements.

The Anderson Conference Center reserves the right to maximize space usage for all function space.

Standard room rentals include 2 hour access before the start time of an event.

Labor charges will be incurred if a group requests changes to the room setup after the room has been set. Group will be charged a minimum of \$100.00 per room.

DECORATIONS

Fastening or affixing objects to ceilings, painted surfaces, podiums, columns, fabric moveable walls, or decorative walls will only be allowed under certain circumstances and must be approved by the Anderson Conference Center. Only approved adhesive products can be used. No nails or tape will be allowed on any surface.

The use of candles is permitted if the flame is enclosed by glass one inch above the flame. Please check with your Event Manager and/or Catering Manager for specifics regarding candle use. The use of glitters and confetti is not permitted. No helium balloons are allowed.

OVERTIME FEE

The overtime rate is \$300 per for one hour. The overtime fee is due upon departure.

LINEN

The Anderson Conference Center offers table cloths for all tables, including exhibit tables. Our in-house table linens and napkins are available in white or black. Other colors may be offered, based on availability and advanced notice. In-house floor length linens available at \$10 each. (Limited supply)

EXHIBIT TABLES

The Anderson Conference Center will provide up to 5 table-top displays (6 or 8-foot tables) including standard linen and table skirting, two chairs and one wastebasket at no charge during group program. A charge of \$50 per display will be charged for 6 displays and above. The Anderson Conference Center can provide extension cords, AV, etc. at a charge. Electrical fee \$50 in advance, \$75 day of event.

FOOD & BEVERAGES

The Anderson Conference Center does not allow any outside food or beverage to be brought on property at any time. All food and beverage products must be purchased from the Anderson Conference Center.

Due to food safety liability and the health department regulations, no food or beverage may be removed for the premises following any function.

To-go containers are strictly prohibited at our venue.

MINIMUMS

A minimum of 20 guests are required for food and beverages. If a group has less than 25 guests, a small group fee of \$100 will apply.

ALCOHOL POLICY

The Anderson Conference Center is regulated by the State Liquor Control Board. Per Georgia state law, alcoholic beverages of any kind will not be permitted to be brought into the premises by the patron or any of the patron's guests from the outside.

The Anderson Conference Center is the only licensee able to sell and serve liquor, beer and wine on premises. Georgia state law further prohibits the removal of alcoholic beverages purchased by the venue for client consumption.

The legal drinking age in Georgia is 21. Proper identification is required when attending a function with alcohol to be served. The Anderson Conference Center reserves the right to refuse service to any person who visibly appears to be intoxicated.

No shots or pitchers of alcohol will be served under any circumstances for any event.

We require 1 Bartender per every 100 guests. Each bartender is \$100 (includes 4 hours), \$35 for each additional hour.

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PLANNING (CONT.)

GUARANTEE

Guaranteed attendance for your event must be received by the sales team ten (10) days prior to your event date. The guarantee numbers provided are not subject to reduction and charges will be applied accordingly. You will be billed either for that number or the number of guests served, whichever is greater. In some instances, more notice may be required due to menu complexity, holidays, delivery, or other constraints.

Guarantee increases received 72 hours or less prior to the event, shall incur a 10% price surcharge per person for the additional guests if the increase is above 5% of the guarantee. Any menu ordered within 72 hours of the function date will be considered a “pop-up” and subject to special menu selections and pricing.

MENUS

All menu prices are subject to change without prior notice unless they are on a Banquet Event Order signed by the client and returned to the Anderson Conference Center.

To assure availability of menu items, your selections should be submitted to the Catering team four weeks prior to your scheduled event.

Food and Beverage from packaged coffee breaks, continental breakfasts, breakfasts and luncheons are not transferable to other breaks.

Lunch menus are offered from 11 a.m. – 2 p.m.

Special Meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of service. All special meals must be included in the guarantee number.

FEES FOR CHILDREN

Children ages 0-2: no charge; children ages 3-10 children packages/pricing applies.

ADDITIONAL FEES

SHERIFFS

\$35 each per hour
to include 30 minutes prior and post event.
Required for all groups that will have a bar, anticipate 200 or more guests in attendance and/or are scheduled late nights or weekends (Friday to Sunday).

FIRE MARSHALS

\$35 each per hour
to include 30 minutes prior and post event.
Required for all groups that anticipate 250 or more guests in attendance.

CUSTODIANS

\$20 each per hour
to include 30 minutes prior and post event.
Custodial fees may apply for larger events as deemed necessary by the venue.

ANCILLARY PRICE LIST

ITEM	PRICE/EACH
Ballroom flying HD Double LCD Projectors w/ (19' x 14') Screen (Formatted to use as a package)	\$400
Portable Projector (2 in stock)	\$100
Portable 5x5 Screen (2 in stock)	\$100
Portable 10x10 Screen (1 in stock)	\$150
Portable 16x9 Screen (2 in stock)	\$200
Preston Monitors	\$100
Handheld Wireless Microphone Ballroom	\$100
Lapel Microphone Ballroom	\$125
Portable Sound (Wired Microphone w/ Speakers)	\$150
Standing Podium (2 in stock)	\$50 Standing
Table Top Podium (1 in stock)	\$30 Table Top
Conference Telephone	\$100
Easels (8 in stock)	\$15
Flip Chart w/Pad and 3 Markers (5 Available)	\$35
White Board w/3 Markers (4 Available)	\$25
AV Tech Fee	\$75/Hr (4 Hr Minimum)
Police	\$35/Hr (4 Hr Minimum)
Fire Marshal	\$35/Hr (4 Hr Minimum)
Bartender Fee	\$100 for up to 4 Hrs; \$35/Addt'l Hr
1 Comp Per Table 85in Tablecloth Black or White (charge for extra)	\$6
Floor Length Tablecloths 120s (Black/Blue/Cream)	\$10
Spandex Chair Covers (Black/White)	\$2
Cotton/Poly Boxed Chair Covers (White)	\$1
Chef Fee	\$150/Hr
Buffet Server Fee (Includes 4 servers)	\$80/Hr/Buffer Line
Vendor Table (Table, Linen, 2 Chairs)	\$50
Chargers (Gold/Silver)	\$1
Photocopies (Black & White or Color)	\$.20 Blk & White/ \$.30 Color

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THANK YOU!

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