



NATIONAL CENTER FOR
CIVIL AND HUMAN RIGHTS

EVENT GUIDEBOOK



TABLE OF CONTENTS

EVENT SPACES	3	CATERING	9	PARKING	47
The Glenn <i>Capacity: 170 to 300 guests</i>	4	Bold Catering & Design	9	GUEST ARRIVAL MAP	48
Shirley Clarke Franklin Pavilion <i>Capacity: 140 to 300 guests</i>	4	The Chef JRob Experience	13	FLOOR MAP	49
Atlanta Boardroom <i>Capacity: 22 to 80 guests</i>	5	Exquisite Delites Catering Company	17		
Georgia-Pacific Fountain Plaza <i>Capacity: 150 to 400 guests</i>	5	Mother’s Finest Catering	21		
Skyline Terrace <i>Capacity: 150 to 300 guests</i>	6	Proof of the Pudding	25		
Main Lobby & Mezzanine <i>Capacity: 150 to 800 guests</i>	6	Wolfgang Puck Catering	29		
Lower Level Buyout <i>Capacity: 170 to 800 guests</i>	7	BEVERAGE	33		
Full Facility Buyout <i>Capacity: Up to 2,500 guests</i>	8	Complete Beverage Systems	33		
		AUDIO/VISUAL	35		
		Chosen Few Media	35		
		Event Audio Visual Services Inc. (EAV)	39		
		Multiband Studios LLC.	43		

EVENT SPACES



THE GLENN

- Seated, theater-style: 260
- Seated, banquet-style: 170 guests
- Cocktail reception: 300 guests
- Starting price: \$2,600



SHIRLEY CLARKE FRANKLIN PAVILION

- Seated, theater-style: 190 guests
- Seated, banquet-style: 140 guests
- Cocktail reception: 300 guests
- Starting price: \$3,800



ATLANTA BOARDROOM

- Seated, boardroom- or classroom-style: 22
- Seated, theater-style: 75
- Seated, banquet-style: 50
- Cocktail reception: 80
- Starting price: \$1,100



GEORGIA-PACIFIC FOUNTAIN PLAZA

- Seated, banquet-style: 150 guests
- Cocktail reception: 400 guests
- Starting price: \$2,800



SKYLINE TERRANCE

- Seated, banquet-style: 150 guests
- Cocktail reception: 300 guests
- Starting price: \$4,900



MAIN LOBBY & MEZZANINE

- Seated, theater-style: 250
- Seated, banquet-style: 150 guests
- Cocktail reception: 800 guests
- Starting price: \$6,800



LOWER LEVEL BUYOUT

- Seated, banquet-style: 170 guests
- Cocktail reception: 800 guests
- Starting price: \$8,200



FULL FACILITY BUYOUT

- Capacity: up to 2,500 guests
- Starting price: \$25,500



THE GLENN

The Glenn pairs slate-grey accents with floor-to-ceiling views of the Fountain Plaza, framed by six shadow boxes spotlighting civil and human rights work from around the world. A collapsible wall divides it into Glenn A and Glenn B for smaller gatherings, each with a built-in sound system and drop-down projector, making it a fit for receptions, banquets, and milestone celebrations alike.

 Seated, theater-style: 260

 Seated, banquet-style: 170 guests

 Cocktail reception: 300 guests

 Starting price: \$2,600



SHIRLEY CLARKE FRANKLIN PAVILION

The Shirley Clarke Franklin Pavilion is a stunning, state-of-the-art event hall that redefines versatility and sophistication. Designed with flexibility in mind, this dynamic space can transform seamlessly to host everything from high-level conferences and panel discussions to elegant banquets, lively cocktail receptions, and stylish celebrations.

 Seated, theater-style: 190 guests

 Seated, banquet-style: 140 guests

 Cocktail reception: 300 guests

 Starting price: \$3,800

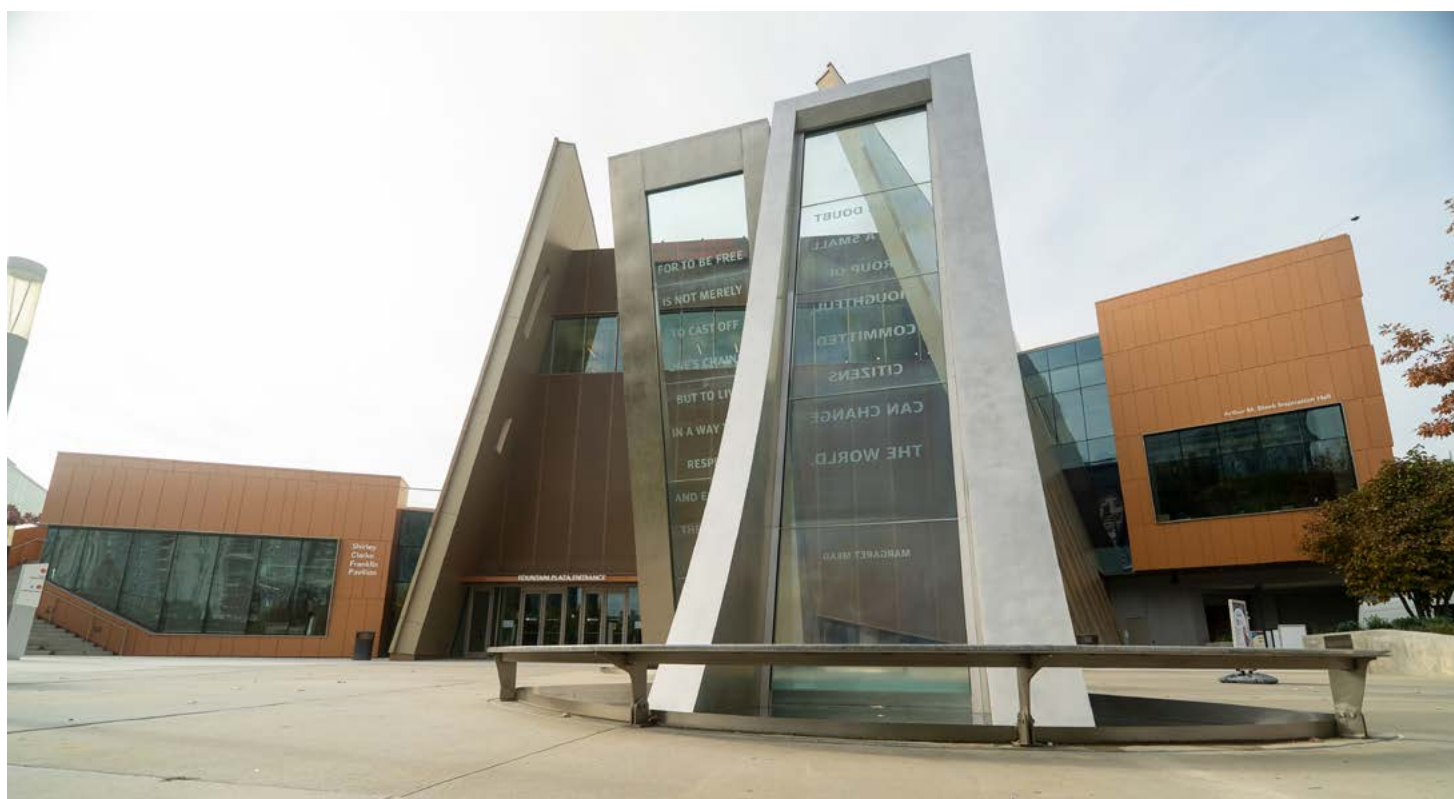


ATLANTA BOARDROOM

A flexible and intimate space framed by elegant wood-paneled walls inscribed with quotes from throughout the life of Dr. Martin Luther King Jr. Featuring a built-in A/V system and catering staging counter, this exclusive room is ideal for board meetings, workshops, or roundtables, and can make a perfect VIP area as a rental addition to a larger space.

 **Seated, boardroom- or classroom-style: 22**
 **Seated, theater-style: 75**

 **Seated, banquet-style: 50**
 **Cocktail reception: 80**
 **Starting price: \$1,100**



GEORGIA-PACIFIC FOUNTAIN PLAZA

The scenic outdoor Fountain Plaza is a landmark along Ivan Allen Jr. Blvd. that welcomes event guests with a sense of grandeur and meaning. The towering twin water features stand as a breathtaking centerpiece that echoes the words of Nelson Mandela and Margaret Mead. Visitors are inspired by this testament to the mission of the Center while enjoying the gorgeous open space surrounded by beautiful architecture.

 **Seated, banquet-style: 150 guests**
 **Cocktail reception: 400 guests**

 **Starting price: \$2,800**



SKYLINE TERRACE

The Skyline Terrace provides evening events with a sweeping balcony overlooking a gorgeous view of the Atlanta skyline. Nestled into the copper wing of the Shirley Clarke Franklin Pavilion alongside the green lawn of Pemberton Place, this outdoor space provides the perfect mix of privacy and open-air splendor.



Seated, banquet-style: 150 guests



Starting price: \$4,900



Cocktail reception: 300 guests



MAIN LOBBY & MEZZANINE

The Main Lobby and overhanging Mezzanine serve as an impactful and dramatic space for a variety of evening events. A three-story window facade offers a captivating view of Pemberton Place illuminated by Atlanta's city lights. Our acclaimed 30' mural celebrates the power of 20th-century protest movements worldwide, and two floors of entryways into our Civil and Human Rights Galleries instantly welcome curiosity.



Seated, theater-style: 250



Cocktail reception: 800 guests



Seated, banquet-style: 150 guests



Starting price: \$6,800

LOWER LEVEL BUYOUT

The Lower Level Buyout grants you exclusive access to three remarkable spaces—the Glenn, the Franklin Pavilion, and the Atlanta Boardroom. All connected by a spacious pre-function lobby that encourages guests to mingle, network, and move seamlessly throughout the floor. Perfect for breakout sessions, engaging conversations, and interactive workshops, this versatile layout adapts beautifully to your vision.

-  **Seated, banquet-style: 170 guests**
-  **Cocktail reception: 800 guests**
-  **Starting price: \$8,200**



FULL FACILITY BUYOUT

Imagine claiming one of Atlanta's most iconic landmarks as your own—over 60,000 square feet of breathtaking space reserved exclusively for you and your guests. A full facility buyout of the National Center for Civil and Human Rights transforms the entire building into your private stage, where every gallery, lobby, and terrace becomes part of your event experience.

-  **Capacity: up to 2,500 guests**
-  **Starting price \$25,500**



BOLD CATERING & DESIGN

ABOUT

Atlanta's premier catering and event design company, known for chef-inspired cuisine, award-winning design, and stunning florals. Our experience team delivers exceptional hospitality, creative expertise, and passionate, professional service. From corporate events to social celebrations, we create experiences tailored to each client's unique vision.

CONTACT

Michelle Harrison

678.302.3227

mharrison@bold-events.com

www.bold-events.com



BREAKFAST

Thoughtfully curated breakfast experiences for meetings, events, and celebrations. Available as grab-and-go, plated, or buffet.



SAMPLE BREAKFAST BUFFET

- Freshly baked muffins, scones, and assorted breads
- Smoked bacon and chicken sausage (GF)
- Home-fried potatoes with onions and peppers (GF)
- Hard-boiled eggs (GF)
- Greek yogurt parfaits with honey, berries, and house granola (Veg, N)
- Fresh fruit skewers with mint and citrus syrup (V, DF, GF)
- Freshly squeezed orange and grapefruit juice
- Specialty teas, regular and decaffeinated coffee with accompaniments

HORS D'OEUVRES

Elevated passed and displayed hors d'oeuvres, from classic favorites to innovative bites, tailored to your event and guests.



SAMPLE PASSED HORS D'OEUVRES

- Traditional ceviche, lime-cured sole with avocado, jalapeño, tomato, tortilla chip (GF)(DF)
- Eggplant caponata, naan toast, feta, kalamata olive, tomato, red bell peppers, & capers
- Chicken rice paper roll, mushroom, bell pepper, sweet chili-soy glaze (contains soy/sesame)
- Chicken waffle lollipop with grated maple sugar
- Beef tataki rice cake, seared beef, yuzu, kimchi aioli (contains sesame/shellfish)
- Mac & cheese popper with smoked tomato jam

LUNCH

Fresh, flavorful lunch offerings tailored to your event, including boxed meals, buffet presentations, and plated service.



SAMPLE LUNCH MENU

Assorted focaccia, lavosh breads & baguettes

Gluten free crackers

SALADS

Greek salad with feta, kalamata olives, banana peppers, romaine lettuce, cucumbers, tomatoes and creamy feta vinaigrette (GF)

Chef’s choice ancient grain salad tossed in herb vinaigrette

SIDES

Grilled seasonal vegetables (GF)

Sweet mashed potatoes (GF, Veg)

Hummus & pita bread

Southern chicken salad (GF)

PROTEINS

Citrus glazed cedar plank salmon (GF, DF)

Chef’s choice:
Mediterranean chicken

Slow-braised Coca-Cola short ribs, beef short ribs with Coca-Cola pan reduction (GF)

DESSERTS

Red velvet whoopie pies

Cheesecake tarts

RECEPTION

Elevated reception menus with passed hors d’oeuvres, chef-attended stations, and interactive culinary experiences.



SAMPLE RECEPTION MENU

Buttermilk biscuits with cheddar pimento spread & cornbread with honey butter

South City Kitchen’s fried chicken with black pepper gravy

Field greens salad with strawberries, pralines, goat cheese & sweet peppercorn vinaigrette (N, GF)

Creamy mac & cheese

THE BISTRO – CHEF ATTENDED

An elegant duet of French bistro favorites:

Seared Halibut, served with champagne-caviar velouté, cauliflower purée, and glazed cipollini (GF)

Beef Wellington with truffle mashed potato rosette, charred asparagus, and red bordeaux jus

CHARCUTERIE GRAZING TABLE

A curated assortment of cheeses from around the world, thoughtfully paired with fresh breads, flavorful spreads, and vibrant jams.

Baguette and focaccia bread

Spinach-artichoke and fig spread

Drunken goat, 18-month aged gouda, Thomasville tomme, aged 3-month manchego

Prosciutto, Genoa salami, finocchiona salami, soppressata, calabrese salami

Marcona almonds, drunken tomatoes, pickled okra, pickled onion, blueberries, strawberries

DINNER

Chef-inspired dinner menus offered as plated service, interactive stations, or buffets, tailored to your event.



SAMPLE PLATED DINNER

- Dinner rolls & herb butter, served with house-made herb butter
- Vegetable napoleon, marinated and grilled vegetables layered with herbs and red pepper coulis (GF, V)
- Petite filet mignon with mushroom duxelles, garlic mashed potatoes, glazed baby carrots, and shallot jus (GF, NF)
- Grilled chicken with bourbon-peach glaze, sweet potato, and green beans (DF)

SALADS

- Super green salad – arugula, kale, and bibb lettuce with shaved asparagus, snow peas, parsley, edamame, pickled red onion, and green goddess dressing (GF)
- Field of greens – mixed greens with strawberries, pralines, goat cheese, and sweet peppercorn vinaigrette (GF, N)
- Caesar salad with focaccia croutons, shaved Parmesan cheese, and Caesar dressing

SIDES

- Seasonal grilled vegetables (GF, V)
- Roasted fingerling potatoes, roasted with garlic and fresh herbs (GF, DF)
- Fried green tomatoes, goat cheese and red pepper coulis

DESSERT

From decadent desserts to interactive sweet stations, our offerings provide the perfect finishing touch.



SAMPLE DESSERTS

- Flourless chocolate cake with chocolate chantilly (GF)
- Dark chocolate peanut butter cup (GF)
- Key Lime Snowballs
- Turtle cheesecake trifle with cheesecake, salted caramel, toasted pecans, and dark chocolate ganache (GF, N)
- Honeysuckle pound cake topped with Georgia peaches, brandied peach coulis, and vanilla bean cream (Veg)
- Chocolate espresso molten lava cake (Veg)

MINI TARTS/PIES

- Raspberry green tea tarts
- Salted caramel tarts
- Apple Pie Tarte

WHOOPIE PIES

- Red velvet whoopie pies
- Oreo whoopie pies
- Strawberry Shortcake Whoopie Pies

THE CHEF JROB EXPERIENCE

ABOUT

The Chef JRob Experience, LLC is a purpose driven culinary brand rooted in Southern Cajun tradition and hospitality. What sets The Chef JRob Experience apart is our unwavering pride in flavor – because to us, every bite tells a story. We obsess over the details, ensuring each dish is bold, soulful, and memorable experience.

CONTACT

Justin Robinson

251.802.0446

jrob@chefjrob.com

www.chefjrob.com



BREAKFAST

Elevated breakfast featuring fresh pastries, seasonal fruit, hot favorites, and premium coffee service to energize guests and start the day right.



Assorted Pasteries

Fresh Seasonal Fruit Platter

Mini Quiche Selection (Veggie, Bacon & Cheddar, Spinach & Feta)

Greek Yogurt Parfaits with Granola & Berries

Assorted Bagels with Cream Cheese, Butter & Fruit Preserves

Smoked Salmon Platter with Capers, Red Onion & Herb Cream Cheese

Overnight Oats with Chia Seeds, Honey & Seasonal Fruit

Breakfast Burritos with Eggs, Cheese & Roasted Potatoes

Southern Buttermilk Biscuits with Sausage Gravy

Chicken Biscuit Sliders with Hot Honey Butter

Bacon, Egg & Cheddar Breakfast Sandwiches

Ham, Egg & Swiss Croissant Sandwiches

Avocado Toast with Cherry Tomatoes & Microgreens

Belgian Waffles with Maple Syrup & Fresh Berries

Brioche French Toast with Cinnamon Butter & Warm Syrup

Fluffy Scrambled Eggs with Chives

Applewood Smoked Bacon

Chicken Sausage Links

Breakfast Potatoes with Peppers & Onions

Smoked Gouda Cheese Grits

Seasonal Smoothie Shooters

HORS D'OEUVRES

A curated selection of chef-crafted hors d'oeuvres featuring bold flavors, seasonal ingredients, and elegant bites designed to spark conversation.



Caesar Salad Boats

Chicken Meatball Marinara

Bruschetta / Buffalo Chicken Bruschetta

Deep Fried Truffle Ravioli

Smoked Salmon Crostini

Bacon Jalapeño Poppers with Cream Cheese

NY Strip Steak + Cream Cheese Crostini

Tortellini Pea Alfredo

Cajun Pulled Chicken Sliders

Korean BBQ Short Rib Lettuce Cups

Charred Carrot & Whipped Goat Cheese Crostini

Jerk Chicken over Blue Coconut Jasmine Rice w/ Chimichurri

(V) Coconut Curry Chick Pea Rice Bowl

Slider Selection + Truffle Parm Fries – Turkey | Wagyu | Salmon

Mini Honey Drizzled Fried Chicken in a Black Sesame Waffle Cup with French Vanilla Syrup + Rosemary Garnish

Veggie Fried Rice Activation Station

Smoked Collard Green Dip

(GF) Maple Bourbon Pork Belly Bite

Wing Bar: Traditional | Pesto Parm | BBQ | Jerk | Hot Hone

PREMIUM APPS (ADDITIONAL \$5/APP):
Mini Lobster Rolls, Pesto Parmesan Lamb Lollipops, Mini Crab Cakes, Ahi Tuna Tartare Cones with Sesame Wonton Shell, Avocado xMousse + Wasabi/Yuzu Pearls, Fresh Shucked Oysters, Seared Hibiscus Duck, Crostini with a Blueberry Thyme Reduction, Deconstructed Mini Chicken Pot Pies, Bao Buns: Crispy Fried Chicken or Korean Glazed Pork Belly

LUNCH

Chef-crafted lunch featuring fresh ingredients, bold flavors, and satisfying selections designed to keep guests energized and engaged.



SOUTHERN COASTAL

Blackened Airline Chicken Breast with Creole Lemon Butter & Honey Bourbon Glazed Atlantic Salmon

Smoked Gouda Mac & Cheese

Roasted Garlic Green Beans

Mixed Greens Salad with Candied Pecans & Citrus Vinaigrette

Yeast Rolls with Whipped Honey Butter

CHEF JROB SIGNATURE

Cajun Herb Roasted Chicken with Pan Gravy & Brown Sugar Glazed Salmon with Charred Lemon

Dirty Rice with Peppers & Herbs

Braised Southern Greens

Cucumber & Tomato Salad

Cornbread with Sorghum Butter

ELEVATED SOUTHERN LUNCH

Smoked Chicken Quarter with Alabama White BBQ & Blackened Salmon with Cajun Beurre Blanc

Creamy Stone Ground Gouda Grits

Roasted Seasonal Vegetables

Baby Kale Caesar Salad

Buttermilk Biscuits with Honey Butter

HOSPITALITY LUNCH

Herb Crusted Chicken Supreme with Roasted Garlic Jus & Blackened Salmon with Creole Cream Sauce

Truffle Parmesan Fingerling Potatoes

Haricot Verts Almondine

Spring Greens with Goat Cheese, Dried Cranberries & Pecans

Artisan Rolls with Cultured Butter

RECEPTION

An elevated dinner reception featuring chef-driven cuisine, Southern hospitality, and thoughtfully crafted flavors designed to impress guests.



Bourbon Glazed Beef Tenderloin Crostini

Mini Crab Cakes with Creole Remoulade

Blackened Salmon Bites with Lemon Dill Aioli

Shrimp & Grits Spoons

Smoked Brisket Burnt End Bites

Fried Green Tomatoes with Pimento Cheese

Braised Short Rib Crostini with Horseradish Cream

Chicken & Waffle Bites with Hot Honey

Crawfish Beignets with Creole Mustard Aioli

Southern Grit Cakes with Cajun Shrimp

Mini Lobster Rolls on Buttered Brioche

Jerk Chicken Skewers with Pineapple Glaze

Bourbon Pork Belly Bites

Stuffed Mushrooms with Andouille & Collard Greens

Cajun Deviled Eggs with Candied Bacon

Watermelon, Feta & Mint Skewers

Sweet Potato Rounds with Goat Cheese & Pecans

Pimento Cheese Tartlets with Pepper Jelly

Fried Oyster Bites with Spicy Remoulade

Smoked Chicken Meatballs with Bourbon BBQ

Mini Muffuletta Sliders

Black Eyed Pea Hummus Crostini (Vegan)

Charcuterie Display with Southern Accoutrements or Artisan Cheese & Seasonal Fruit Display

DINNER

A chef-curated dinner showcasing elevated Southern cuisine & premium ingredients to create an exceptional dining experience.



SOUTHERN ELEGANCE

Herb Crusted Beef Tenderloin
with Red Wine Demi-Glace

Smoked Gouda Whipped Potatoes

Roasted Asparagus

Mixed Greens Salad with
Goat Cheese, Candied Pecans
& Citrus Vinaigrette

Bourbon Chocolate Bread Pudding

COASTAL SOUTHERN

Blackened Atlantic Salmon
with Creole Cream Sauce

Parmesan Risotto

Haricot Verts Almondine

Baby Kale Caesar Salad

Lemon Blueberry Cheesecake

CHEF JROB SIGNATURE

Braised Short Rib with Rosemary Jus

Creamy Stone Ground Gouda Grits

Roasted Root Vegetables

Spring Greens with Dried
Cranberries

Butter Pecan Bread Pudding

SURF & TURF

Grilled Filet Mignon with Truffle
Demi

Jumbo Gulf Shrimp with Cajun
Garlic Butter

Truffle Yukon Gold Potato Purée

Roasted Broccolini

Chocolate Lava Cake with Vanilla
Bean Anglaise

DESSERT

These desserts strike a balance between Southern comfort, elevated presentation making them ideal for receptions & galas.

Peach Crumb Bars

Mini Beignets with Powdered Sugar

Banana Pudding Tarts with Caramel
Drizzle

French Vanilla Sponge Cake with
Lemon Zested Blueberries

Bourbon Chocolate Bread Pudding
Bites

Sweet Potato Cheesecake Squares

French Vanilla Sponge Cake

Caramel Apple Cinnamon Sponge
Cake

EXQUISITE DELITES CATERING COMPANY

ABOUT

Exquisite Delites curates extraordinary culinary experiences inspired by a passion for food and cultures around the world. Led by Culinary Architect, Chef Eric Centeno, whose lifelong quest to discover exceptional cuisines and craft the perfect dish inspires menus infused with global inspiration, creativity, authenticity, and world-class hospitality.

CONTACT

Sandra Centeno

470.664.2930

info@exqdelites.com

www.exqdelites.com



BREAKFAST

From beautifully presented continental breakfasts to full-service buffets, we create memorable mornings with culinary excellence



BAKERY & PASTRY

Assorted Pastries

FRESH & HEALTHY

Greek Yogurt Parfait Bar

Seasonal Fresh Fruit Display

Overnight Oats with Toppings

Acai Bowls

Chia Seed Pudding Cups

Smoked Salmon & Avocado Toast

HOT FAVORITES

Cage-Free Scrambled Eggs with Herbs

Applewood Smoked Bacon

Chicken Apple Sausage Links

Roasted Breakfast Potatoes

Stone-Ground Cheddar Grits

Breakfast Hash with Sweet Potatoes & Peppers

Chicken & Waffles

Shrimp & Grits

ELEVATED SANDWICHES & HANDHELDS

Croissant Breakfast Sandwiches

Brioche Breakfast Sliders

Breakfast Burritos

Spinach, Feta & Egg White Wraps

Vegan & Gluten-Free Options Available

HORS D'OEUVRES

From stunning displays to chef-crafted hors d'oeuvres, we create unforgettable experiences through exceptional flavor and elegant presentation.



Beef Wellington Lollipop

Charred Beef Tenderloin on Parmesan Tuile

Chicken & Waffle Mille-Feuille

Nashville Hot Chicken Cannoli

Crispy Chicken Skin Taco

Butter Chicken Arancini

Tuna Tataki Crispy Rice

Crab & Caviar Tartlet

Scallop Lollipop

Smoked Salmon Mille-Feuille

Shrimp Aguachile Spoon

Miso Glazed Sea Bass Bite

Smoked Carrot "Lox" Blini (V)

Charred Watermelon Tartare (V)

Beetroot Rose Tartlet (V)

Miso Eggplant Bonbon (V)

Sweet Corn Mousse Crisp (V)

Coconut Curry Arancini (V)

LUNCH

From executive boxed lunches to chef-inspired buffets, we create memorable midday experiences with exceptional flavor and presentation.



TUSCAN COASTAL BUFFET

- Sun-Dried Tomato Kale Caesar
- Chicken Piccata
- Cedar Plank Salmon Florentine
- Butternut Squash Whipped Potatoes
- Georgia Farmstand Vegetables

MOROCCAN HARVEST BUFFET

- Heirloom Tomato Fattoush Salad
- Ancient Grain Farro Salad
- Rosemary-Roasted Lamb Shoulder
- Saffron Chicken Tagine
- Roasted Mediterranean Vegetables

ASIAN FUSION BUFFET

- Asian Quinoa & Kale Salad
- Honey Garlic Sriracha Chicken
- Korean Grilled Flank Steak
- Kimchi Fried Rice
- Sesame Green Beans

SOUTHERN HARVEST BUFFET

- Charred Peach Salad
- Herb-Roasted Rotisserie Chicken
- Uncle Nearest Braised Short Rib
- Decadent Smoked Gouda Mac & Cheese
- Southern Braised Collard Greens

RECEPTION

Designed for mingling, our receptions blend elegant bites, grazing displays, and chef-attended stations into seamless culinary experiences.



- Burrata & Heirloom Tomato Garden
- Mediterranean Market
- Southern Elegance Board
- Smoked Salmon & Caviar Display
- Seafood Raw Bar Experience
- Spanish Tapas Grazing Table
- French Bistro Market

- Coastal Seafood Market
- Global Culinary Journey
- Luxury Crudit  Garden
- Farm-to-Table Harvest Display
- Mediterranean Coastal Feast
- Garden Tea Party Grazing Display
- Asian Fusion Market Table

DINNER

From Southern classics to global favorites, our dinner buffets showcase chef-curated menus and unforgettable flavors.



BUFFET 1

Grilled Peaches & Burrata Salad

Harissa Chicken, Roasted Peppers

Cedar Plank Salmon, Mint Salad

Roasted Cauliflower, Pomegranate Molasses

Roasted Garlic Pomme Purée

BUFFET 2

Compressed Watermelon Salad

Blackened Poulet Rouge, Stone Fruit Gastrique

Shrimp & Gouda Grits, Tomato Confit

Georgia Farm Stand Vegetables

Herb Roasted Fingerling Potatoes

BUFFET 3

Baby Gem Lettuce Salad

Marsala Chicken, Grilled Oyster Mushrooms

Port Wine Braised Short Ribs

Blistered Asparagus Caprese

Truffle Risotto

BUFFET 4

Fatoush Salad

Grilled Chermoula Chicken

Moroccan Lamb, Green Harissa Purée

Spiced Blistered Carrots

Black Garlic Risotto

DESSERT

These desserts strike a balance between Southern comfort, elevated presentation making them ideal for receptions & galas.



French Macarons

Chocolate-Dipped Strawberries

Vanilla Bean Crème Brûlée

Opera Cake Bites

Lemon Meringue Tartlets

Assorted Handcrafted Chocolate Truffles

Tiramisu Verrines

Raspberry Champagne Mousse Cups

Mini Basque Cheesecakes

Bourbon Pecan Tartlets

Salted Caramel Pot de Crème

Chocolate Espresso Mousse Domes

White Chocolate Raspberry Cheesecake Bites

Mini Éclairs

Mixed Berry Pavlovas

Fresh Fruit Tartlets

Handcrafted Artisan Bonbons

Dark Chocolate Flourless Cake Squares

Strawberry Shortcake Verrines

Chocolate Hazelnut Crunch Spheres

MOTHER'S FINEST CATERING

ABOUT

Mother's Finest Catering specializes in exceptional catering for corporate meetings, nonprofit galas, cultural events, weddings, and private celebrations. With over 35 years of excellence, we combine chef-driven cuisine, elegant presentation, and warm hospitality to create unforgettable guest experiences.

CONTACT

Brittany Love

770-944-9277

Brittany@mothersfinestcatering.com

www.mothersfinestcatering.com



BREAKFAST

RISE & SHINE – Morning fare that energizes your guests and sets the tone – from Southern comfort to polished continental spreads. 25-person minimum.



FEATURED PACKAGES

- Mother’s Breakfast Special – Scrambled eggs, choice of bacon, sausage or ham, freshly baked biscuits, hash browns, grits or gravy
- Lox Box – Smoked salmon, bagel, cream cheese with caramelized onions, mixed greens, chopped boiled egg
- Filler Breakfast – Yogurt, fruit salad, muffins, hard-boiled egg
- Finest Continental – Danish, muffins, donuts, seasonal fresh fruit and orange juice

À LA CARTE FAVORITES

- Hash Brown Casserole & Egg Casserole
- Assorted Biscuits – Chicken, Ham, or Sausage
- Croissants with Chicken, Ham, or Sausage
- Mini Quiche & Pigs-in-a-Blanket
- Pancakes with Syrup
- Grits (add cheese upon request)
- Baked Ham & Turkey Sausage
- Coffee service, juices & bottled water

HORS D’OEUVRES

Cocktail Hour – HORS D’OEUVRES & PASSED BITES – Conversation-starting bites – passed or stationed – crafted to impress and keep your guests mingling.



ELEVATED SELECTIONS

- Beef Wellington with Horseradish Sauce
- Caramelized Onion, Roast Beef & Herbal Cheese Spread Naan Bites
- Maryland Style Mini Jumbo Lump Crab Cakes/Truffle Aioli
- Simply Shrimp Cocktail
- Blackened Shrimp Avocado Cucumber Bites
- Mini Beef Empanadas
- Mango Kissed Garlic Herb Shrimp
- Petite Kale Caesar Salads
- Chipotle Grilled Chicken Skewers with Chimichurri & Cucumber
- Low Country Shrimp & Grits Shooters

CLASSIC & CROWD FAVORITES

- Stuffed Mushrooms
- Mini Quiche & Pigs in a Blanket
- Caribbean Meatballs
- Chicken Salad Tartlets
- Garlic Tomato Bruschetta
- Chorizo Stuffed Mini Sweet Peppers
- Mac & Cheese Bites
- Spinach/Artichoke Dip with Chips & Salsa
- Hot Crab Dip with Crackers
- Deviled Eggs with Sugar Bacon
- Fire & Honey Glazed Meatballs
- Golden Curry Chicken Phyllo Blossoms

LUNCH

Mid-Day Delights – LUNCH – Fresh, satisfying, and built for groups – from working lunches to seated gatherings.



BOXED SANDWICHES & WRAPS

- Traditional Box – Your meat choice on traditional bread or wrap
- Deluxe California Club – Turkey, guacamole, bacon, field greens on butter croissant
- Croissant Club Box – Honey ham, turkey, bacon, cheddar with herb aioli
- Buffalo Wrap – Chicken, celery, blue cheese or ranch
- Chicken Caesar Wrap – Breaded chicken, romaine, parmesan on spinach wrap
- Veggie Wrap – Roasted vegetables, hummus, herb aioli

SALADS

- Traditional House Salad with choice of dressing
- Chicken Club Salad – Grilled chicken, bacon, cheddar on mixed greens
- Mother’s Chef Salad – Ham, turkey, boiled egg, Asiago
- Classic Chicken Caesar with croutons and Asiago
- Fried Chicken Salad with mixed greens
- California Salad – Field greens, strawberries, cranberry-walnut, raspberry vinaigrette

MEETING PACKAGES:
Working Lunch – Sandwich tray, sides, dessert and tea, Sandwich & Salad Combo, Grazing Box – Gourmet cheeses, cured meats, seasonal fruit, veggies & artisan crackers, Soup Season – Tomato, Chicken or Potato, Fresh Fruit Trays & Cheese Trays, Assorted Dessert Tray – Fresh-baked cookies & fudge brownies

RECEPTION

Reception stations offer globally inspired, chef-curated menus with interactive action stations, and customizable multi-course dining experiences.

SIDES & SPECIALTY STATIONS

- Buttery Garlic Mashed Potatoes
- Three Cheese Macaroni & Cheese
- Wild Rice Pilaf
- Braised Collard Greens w/Smoked Turkey & Shallots
- Roasted Asparagus with Lemon and Garlic
- Sautéed Haricots Verts
- Sweet Potato Casserole
- Herb-Crusted Beef Tenderloin Carving Bar with creamy horseradish
- Gourmet Slider Station – Angus beef, Carolina Gold pulled chicken, or Portobello
- Traditional Taco Bar with chipotle lime chicken, grilled fish, or veggie fajitas
- Taste of Italy – Penne pasta bar, Panzanella salad, lemon-zested asparagus

DINNER

The Main Event – ENTRÉES – Buffet or plated – our dinners are built around your guests, your vision, and the flavors that make a meal unforgettable.



SIGNATURE ENTRÉES

- Herb-Crusted Roasted Chicken with White Wine Pan Sauce
- Marry Me Chicken – Pan-seared with sundried tomatoes, roasted garlic in a velvety parmesan sauce
- Brown Sugar Bourbon Glazed Chicken Thighs – Infused with garlic, ginger, and savory herbs, creating a rich, caramelized finish
- Sizzling Shrimp & Grits – Stone ground smoked Gouda grits, grilled shrimp and andouille sausage
- Grilled Blackened Salmon with lemon butter or sweet Thai chili sauce
- Slow Braised Beef simmered in mushroom and onion gravy
- Lamb Chops – Garlic & herb grilled with chimichurri or mint jelly

SIDES & SPECIALTY STATIONS

- Buttery Garlic Mashed Potatoes
- Three Cheese Macaroni & Cheese
- Wild Rice Pilaf
- Braised Collard Greens w/Smoked Turkey & Shallots
- Roasted Asparagus with Lemon and Garlic
- Sautéed Haricots Verts
- Sweet Potato Casserole
- Herb-Crusted Beef Tenderloin Carving Bar with creamy horseradish
- Gourmet Slider Station – Angus beef, Carolina Gold pulled chicken, or Portobello
- Traditional Taco Bar with chipotle lime chicken, grilled fish, or veggie fajitas
- Taste of Italy – Penne pasta bar, Panzanella salad, lemon-zested asparagus

DESSERT

Sweet Endings – DESSERTS – From Southern soul to refined mini desserts, we close every event on a memorable note.



SOUTHERN CLASSICS

- Southern Peach Cobbler
- Banana Pudding
- Apple Crunch & Apple Brown Betty
- Fresh Baked Cookies & Fudge Brownies
- Assorted Cake Squares – Red Velvet, Chocolate, Coconut, Carrot, German Chocolate

MINI DESSERTS & BITES

- Red Velvet Cake Bites & Carrot Cake Bites
- Lemon Bars & Lemon Shortbread Bars with Streusel
- Salted Caramel Butter Cake Bars
- Goopy Chocolate Chip Sandwich Bars
- Chocolate Truffles & Nutella Cookie Balls
- Butterscotch Blondies & German Chocolate Snack Cakes
- Mini Pecan Pies

PROOF OF THE PUDDING

ABOUT

Based in Atlanta and trusted nationwide, Proof of the Pudding delivers exceptional culinary experiences at the most sought ATL venues. Whether it's a corporate celebration, holiday party, wedding, or reception dinner, our team partners closely with you to bring your vision to life. Every menu is chef-driven and made from scratch, crafted with fresh ingredients and a genuine commitment to excellence, transforming your moments into lasting memories.

CONTACT

Darnell Osborne

912.604.1888

dosborne@proofpudding.com

www.proofpudding.com/private-events

proof of the pudding



BREAKFAST

Customizable breakfast experiences that can be tailored to any event style.



Brunch Buffets

Continental Breakfast

Action Stations

Plated Breakfast

Breakfast Sandwich Bars

HORS D'OEUVRES

Individually priced small bites that work well for light receptions, cocktail style events, or in event spaces with limited capacity.



SEA (EXAMPLES)

Ahi Poke Bite (GF)

Shrimp Cocktail (GF)

Crab Cake

Lobster Spoon (GF)

VEGETARIAN (EXAMPLES)

Mushroom Dumpling

Fig & Ricotta Crostini

Watermelon Bite (GF)

Caprese Skewer (GF)

COOP (EXAMPLES)

Crispy Chicken Lollipop

Chicken Empanada

Chicken & Waffle Fritter

LUNCH

Midday menus that keep your event moving... from working lunches to seated gatherings with something for everyone.



Custom Stations
(Asian, Mexican, Southern)

Boxed Sandwich Meals

Buffet Lunch

Plated Selections

RECEPTION

Our reception menus mix passed plates, grazing stations, and small bites into a seamless food experience that moves with your guests.



Passed Savory Bites

Grazing Tables

Bruschetta Bars

Fruit Displays

DINNER

Choose from curated buffets or plated service, each built around seasonal menus that feel personal, polished, and generous.



Custom Stations
(Asian, Mexican, Southern)

Buffet Dinner Bar

Plated Selections

DESSERT

Sweet endings that leave a lasting impression. From elegant plated desserts to interactive stations, we close out every event on a high note.



Mini Shooters

Petite Pies

Mini Bundt Cakes

Tartlets

Cookies

Cheesecake Bites

Action Stations

WOLFGANG PUCK CATERING

ABOUT

The recipe for exceptional guest experiences blends purpose and creativity. Wolfgang Puck Catering brings this vision to life with innovative, seasonal cuisine and gracious, personalized hospitality, delivering thoughtful planning and elevated service that enhances every event and setting.

CONTACT

Allison Grady

404.574.6975

georgiaevents@wolfgangpuckcatering.com

www.wolfgangpuckcatering.com/atlanta/

W/PC
WOLFGANG PUCK
CATERING



BREAKFAST

Seasonal breakfast buffets featuring pastries, fresh fruit, eggs, griddle favorites, meats, and beverages, with customizable enhancements and options.

Soft Scrambled with Fresh Herbs

Breakfast Potatoes

Logan Turnpike Cheesy Grits

Sausage Links, Chicken Apple
Sausage or Vegan Sausage

Applewood Smoked Bacon

Turkey Bacon

Buttermilk Biscuits

Brioche French Toast

Waffles

Seasonal Bread Pudding

Fruit Danishes

Wild Mushroom Frittata

Quiche Lorraine

Spinach & Gruyère Quiche

Overnight Oats

Yogurt Parfaits

BREAKFAST BURRITOS

Egg, Bacon, Aged Cheddar

Egg, Chorizo, Potato, Guacamole,
Salsa

Egg White, Spinach, French Feta

SANDWICHES

Egg, Canadian Bacon, Aged
Cheddar English Muffin

Egg, Chorizo, Potato, Guacamole,
Salsa English Muffin

Egg White, Spinach, French Feta
English Muffin

HORS D'OEUVRES

Chef-driven tray passed bites and hors d'oeuvres featuring elevated savory and sweet selections, with meat, seafood, vegetarian, and vegan options.



Smoked Salmon Lemon Herb Blini

Spago's Signature Spicy
Tuna Tartare

Tempura Shrimp

Smoked Salmon Pizza

Chinois Chicken Salad

Mini Cheeseburger

Crispy Moroccan Lamb Cigars

Chinois Lamb Lollipop

Duck Potsticker

Crispy Vegetable Spring Roll

Sweet Maryland Crab Cakes

Toasted New England-Style
Lobster Roll

Burrata Avocado Crostini

Butternut Squash Arancini

Mini Grilled Cheese, Tomato Soup

Truffle Infused Grilled Cheese

Crispy Mac & Cheese Bites

Roasted Eggplant Tart

Sweet Corn Sopes

Rojo Vegetable Taro Root Taco

Apple Roll Shaved Seasonal
Vegetables

Brisket Taco

Prime New York Steak Crostini

Short Rib Grilled Cheese

LUNCH

Lunch offerings feature fresh salads, sandwiches, and chef-crafted buffets with seasonal sides, proteins, beverages, and customizable options.

- Quinoa, Sweet Corn, Cotija Cheese, Lime, Avocado, Creamy Jalapeño Dressing
- Wild Rice, Spiced Sweet Potato, Kale, Honeycrisp Apple, Gouda, Maple Balsamic Vinaigrette
- Barley, Red Onion, Kalamata Olive, Feta Cheese, Cucumber, Tomatoes, Red Wine Vinaigrette
- Forbidden Black Rice
- Pearl Barley, Thyme & Garlic Roasted Wild Mushrooms, Crispy Shallots, Parmesan
- Farro, Cherry Tomato, Cucumber, Carrot, Micro Greens, Radish, Lemon Vinaigrette

SANDWICHES

- Smoked Turkey BLT
- Mortadella & Burrata
- Roast Beef
- Traditional Tuna Salad
- Chicken Caesar Wrap
- Tofu Banh Mi
- Market Wrap

SALADS

- Chopped Italian Salad
- Grilled Chicken Caesar Salad
- Chinois Chicken Salad

RECEPTION

Reception stations offer globally inspired, chef-curated menus with interactive action stations, and customizable multi-course dining experiences.



STEAKHOUSE

- Mini Chopped Iceberg Wedge
- Rotisserie-Style Yardbird,
- Double Cut NY Steak
- Organic Wild Rice
- Lemon Ginger Spinach
- White Cheddar Mac & Cheese

MEDITERRANEAN

- Greek Salad
- Couscous Salad
- Classic Chickpea Hummus
- Eggplant Babaganoush
- Red Pepper Walnut Muhammara
- Tzatziki

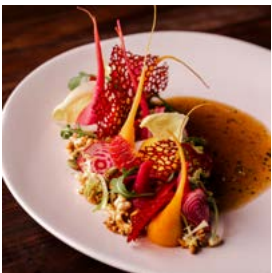
- Moroccan Spiced Chicken
- Lemon Roasted Market Fish
- Roasted Carrots & Eggplant

TASTE OF HOLLYWOOD

- Crab & Shrimp Louie Parfait
- Radicchio Cup
- Individual Chicken Pot Pie
- Individual Mac & Cheese

DINNER

Plated reception dinners or interactive chef action stations featuring curated menus, live cooking, and customizable, elevated dining experiences.



SALADS

- Butter Lettuce, Oranges, Endive, Balsamic Vinaigrette
- Chopped Farmers Market Vegetable Salad
- Haricot Vert & Goat Cheese
- Heirloom Apple
- Roasted Beet

PASTA & SOUP

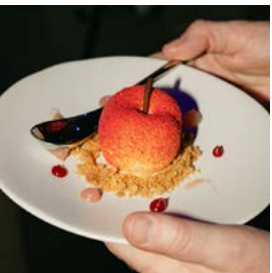
- Four Cheese Ravioli
- Gnocchi, Artichoke Barigoule
- Cauliflower Soup
- Asparagus Soup

PLATES

- Pan Roasted Chicken, Creamy Polenta, Sautéed Swiss Chard, Rosemary, Natural Jus
- Pan Roasted Chicken, Potato Purée, Sautéed Spinach, Rosemary, Natural Jus
- Braised Boneless Short Rib, Potato Purée, Grilled Asparagus, Port Wine Reduction
- Braised Boneless Short Rib, White Cheddar Polenta, Crispy Onions, Mustard Bordelaise
- Grilled Filet Mignon, Blistered Tomatoes, Potato-Leek Galette, Sautéed Spinach
- Roasted Filet Mignon, Yukon Gold Potatoes, Brussels Sprout Leaves, Root Vegetables, Armagnac Green Peppercorn Sauce
- Roasted New York Steak, Aged Red Wine Sauce, Roasted Heirloom Carrots, Fingerling Potatoes

DINNER/DESSERT

Decadent dessert displays and stations featuring interactive elements, and customizable selections to create a memorable finishing touch.



SEAFOOD

- Miso Glazed Salmon, Carrot-Ginger Purée, Baby Bok Choy, Togarashi Spiced Lotus Root
- Almond Crusted Red Grouper, Aged Red Wine Sauce, Celery Root Purée, Sautéed Rapini
- Herb Crusted Cobia, Basil Potato Purée, Tomato Fennel Fondue

DESSERT

- Roasted Peaches & Vanilla Frozen Yogurt
- Compressed Melon Arlequin Tart
- Nectarine, Vanilla & Mint
- Fennel & Kiwi Pavlova
- Dark Chocolate Swirl Cake
- Flourless Chocolate Cake
- Caramel Chocolate Delice
- Tropical Diver Dome
- Apple Tart
- Meyer Lemon Tart
- Chocolate Raspberry Layer Cake
- Farmers Market Berry Tart

COMPLETE BEVERAGE SYSTEMS

ABOUT

We are the in house adult beverage provider at the amazing National Center for Civil and Human Rights. We offer a wonderful variety of alcoholic beverages combined with an experienced and friendly service driven staff. Let's discuss your bar needs and make your event a safe, fun and memorable occasion for all.

CONTACT

David Covell or Tammy Johnston

770.217.0011

beveragefriend@completebeverages.org

www.completebeverages.org



BEVERAGE LIST

BEER LIST

Many major brands, local brands, imports, seltzers, non-al beer and more. Please contact us to obtain a current beverage menu.

WINE LIST

Light & Full Bar

A variety of red, white, rosé, sparkling and more. Please contact us to take a look at your options

Premium Bar

We offer a great selection of premium wines, liquors and more. Please contact us to obtain a current beverage menu.



CHOSEN FEW MEDIA

ABOUT

More than an AV company, Chosen Few Media designs experiences that move people to act. We provide audio visual production, livestreaming, content capture, event technology, and creative storytelling for conferences, galas, meetings, and mission-driven events—helping organizations maximize both audience engagement and long-term impact.

CONTACT

James Few

678.471.9521

james@chosenfewmedia.com

www.chosenfew.studio

CHOSEN FEW



INDIVIDUAL SERVICES

AV, livestreaming, content capture, and storytelling services that extend your event’s impact beyond the room.

Audio Production

Video Production

Stage Lighting Design

LED Walls & Displays

Projection Systems

Livestreaming Services

Hybrid Event Production

Virtual Event Production

Event Staging

Wireless Microphones

Panel Discussion Support

Conference AV Services

Gala Production

Award Show Production

Town Hall Production

Multi-Camera Video Recording

Event Content Capture

Highlight Reel Production

Photography Services

Teleprompter Services

Presentation Management

Graphic & Motion Graphics Support

Event Technical Direction

Event Production Management

EVENT PACKAGES

Turnkey AV and production packages for meetings, conferences, galas, livestreams, and hybrid events of all sizes.

Presentation Support Package

Board Meeting Package

Breakout Session Package

Town Hall Package

Panel Discussion Package

Conference Package

Symposium Package

Workshop Package

Hybrid Meeting Package

Hybrid Conference Package

Livestream Package

Webcast Package

Awards Program Package

Gala Production Package

Fundraising Event Package

Reception AV Package

Executive Event Package

Multi-Room Conference Package

LED Wall Experience Package

Stage Lighting Package

Content Capture Package

Event Photography Package

Video Recording Package

Full Event Production Package

SPECIALTY SERVICES

Event storytelling, content creation, livestreaming, hybrid production, and digital experiences beyond traditional AV.

Hybrid Event Production

Virtual Event Production

Livestream Production

Multi-Camera Broadcast Production

Event Content Capture

Highlight Reel Production

Same-Day Edits

Event Photography

Event Videography

Speaker Support & Presentation Coaching

Teleprompter Services

Motion Graphics Design

Presentation Design Support

Event Branding & Graphics

LED Wall Content Design

Audience Engagement Technology

Live Polling & Interactive Experiences

Zoom Webinar Production

Webcast Production

Captioning & Accessibility Services

ASL Integration Support

Podcast Recording

Documentary & Event Film Production

Post-Event Content Repurposing

EVENT AUDIO VISUAL SERVICES, INC. (EAV)

ABOUT

EAV is an award-winning, full-service audiovisual production and event technology company with 25+ years of experience. We transform meetings, conferences, and live events through innovative technology, creative design, and seamless execution—helping organizations engage audiences, elevate brands, and deliver memorable experiences.

CONTACT

Keisha Ellison

404.551.5511

hello@eventavservices.com

www.eventavservices.com



INDIVIDUAL SERVICES

We deliver full-service AV production events of all sizes with tens of thousands of attendees to intimate, high-impact gatherings.

Live Event Production Services

Scalable audiovisual production solutions for events ranging from intimate meetings to stadium-sized audiences.

Experiential & Brand Activation Services

Transforming creative concepts into immersive, technology-driven brand experiences that engage audiences and elevate brands.

In-House & Venue AV Services

Customized in-house audiovisual management solutions for hotels, conference centers, and event venues.

AV Equipment Rental Services

Providing the latest audiovisual equipment and event technology solutions for events of all sizes.

AV Installation Solutions

End-to-end AV system design, integration, and installation for corporate offices, houses of worship, hotels, conference centers, and event spaces.



EVENT PACKAGES

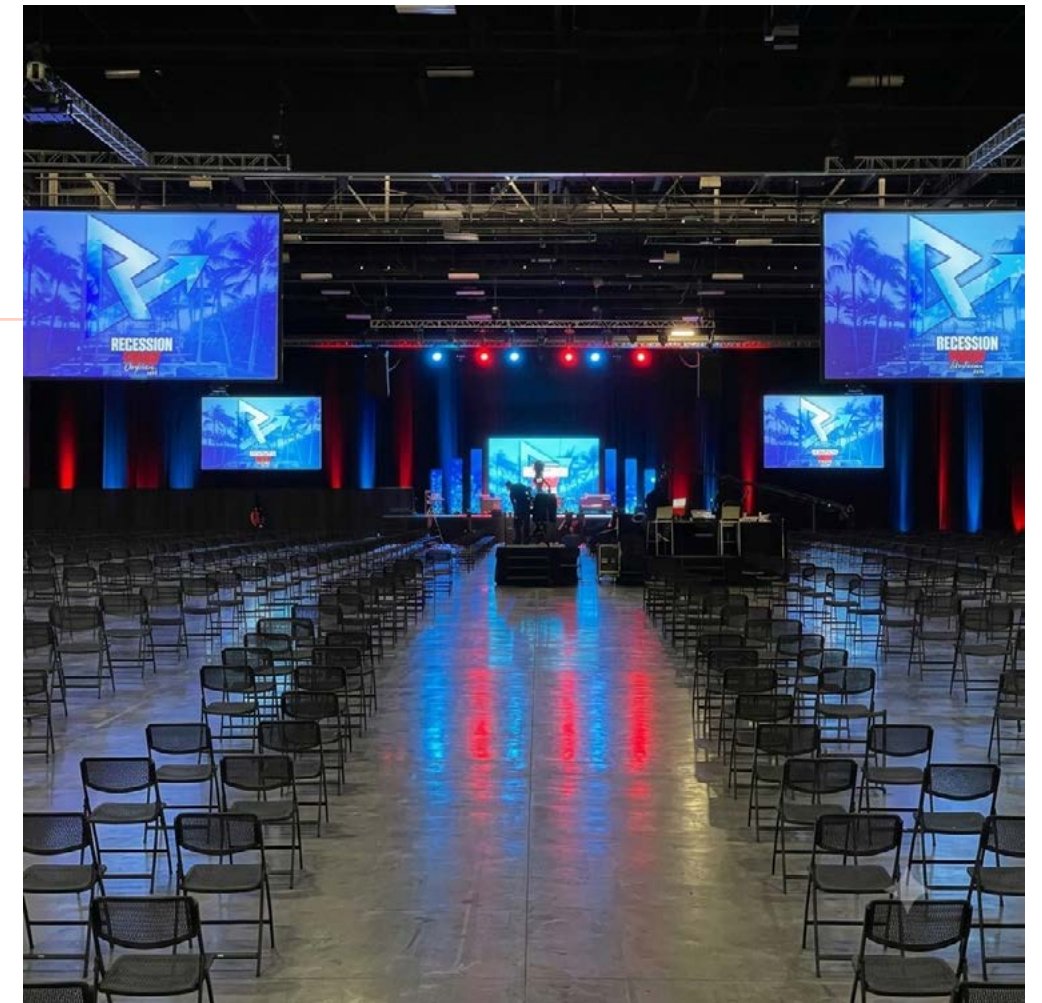
EAV offers customized AV packages designed to support events of all sizes—from board meetings to conferences, conventions, tradeshow and large-scale live events.

Our event packages may include:

- Audio Services
- Broadcast-quality Video Production
- Creative Lighting Design
- LED Video Walls and Digital Display Solutions
- Staging & Scenic Services
- Event Technology Services

Please Note: Event packages vary based on venue requirements, room configurations, audience size, and technical needs.

Contact us today for a customized package and pricing tailored specifically to your event.



SPECIALTY SERVICES

Whether it's creating custom event environments or delivering seamless event production nationwide, EAV brings every client's vision to life.

Event Planning & Production Consulting

Event Technology Services

Staging including Mobile, Stage Decks and Production Management

Scenic Design and Custom environment

Rigging and Structural Services

Multi-city and Global Event Execution backed by state-of-the-art equipment, facilities, and fleet

Digital Signage

Content Management and Playback Systems

Hybrid and Virtual Event Production

DJ Services, Photo Booths



MULTIBAND STUDIOS LLC.

ABOUT

Multiband Studios is a full-service audiovisual production company delivering professional audio, video, lighting, staging, livestreaming, and production services for corporate and live events. We enhance the creative vision while empowering the next generation of technical professionals through mentorship and making the industry more accessible.

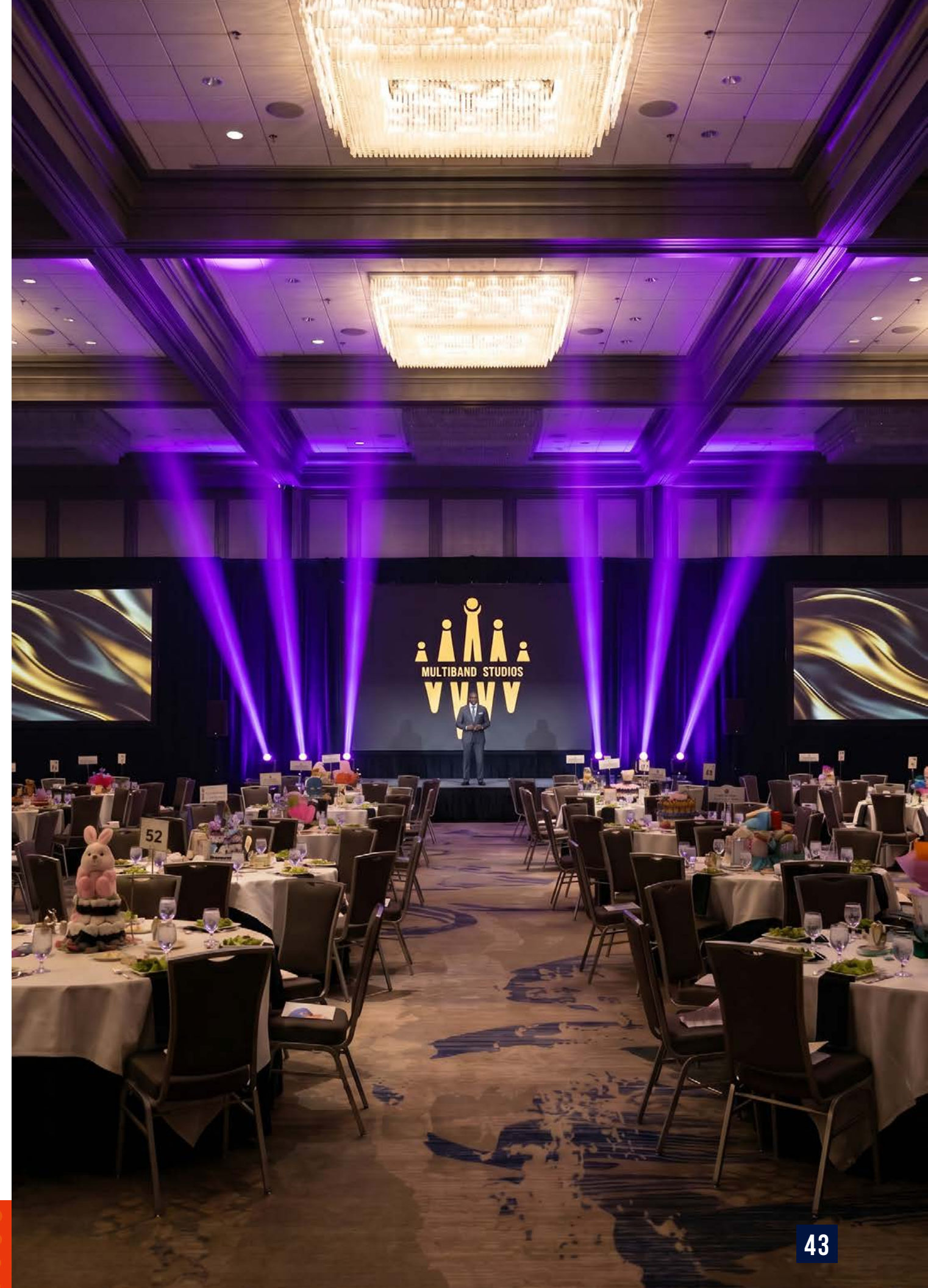
CONTACT

Chris Lane & Jeremiah Davison

404.254.6442

admin@multibandstudios.com

www.multibandstudios.com/ncchr



INDIVIDUAL SERVICES

Atlanta-based A/V production company offering audio, video/photo, lighting, staging, livestreaming, rentals, technical support, and more!

EVENT & PRODUCTION SERVICES

- Audiovisual (A/V) Production
- Corporate Meeting & Conference Services
- Theatrical and Film Production Services
- Live Streaming & Hybrid Events
- Technical Direction & Technical Consulting
- Production Management

AUDIO SERVICES

- Live & Post Sound Mixing
- Sound Design & Editing
- Studio Recording & Mastering

VIDEO & FILM SERVICES

- Visual Media Production
- Video Editing
- Filming & Cinematography
- Multi-Camera Event Recording

LIGHTING & PRESENTATION SERVICES

- Lighting Design
- Projection Design
- LED Walls & Display Systems

EQUIPMENT RENTALS

- Audio Equipment Rentals
- Video Equipment Rentals
- Lighting Equipment Rentals
- Stage & Platform Rentals

TECHNICAL SUPPORT

- On-Site A/V Technical Support
- Presentation Support
- Venue Installs & Consultations

EVENT PACKAGES

AV production packages for meetings, conferences, galas, performances, and hybrid events with professional technical support.

ESSENTIAL PRESENTATION PACKAGE

2 wireless mics, 2 PA speakers, presentation operation, playback computer, Full Day AV technician.

Starting at \$1,200

COMPLETE PACKAGE

4 wireless mics, 4 PA speakers, presentation operation, playback computer, small stage, uplighting, Full Day technical team.

Starting at \$3,000

SIGNATURE EVENT PACKAGE

Full venue sound support, 8 wireless mics, 6 PA Speakers, premium lighting, staging, pipe and drape, presentation operation for multiple rooms, Full Day technical team.

Starting at \$6,000

POPULAR PACKAGE ADD ONS

Recording Cameras, Live-Streaming Setup, 65" TV Displays, Modern Podium, Additional Uplights, Projected Company Logo, Confidence Monitor, Headset-Style Microphones, Pipe and Drape, Band Microphones & Equipment, Stage Audio Monitors, Sound Design, Lighting Design, Video Design

We also have the following options upon request:

- Theatrical Production Package
- Live Performance Package
- Concert Production Package
- Livestream Production Package
- Recording Package
- Podcast & Interview Package
- Corporate Hybrid Meeting Package
- Press Conference Package
- Outdoor Event Package

SPECIALTY SERVICES

Beyond your AV needs, we also excel in creative production, powered by a diverse team of filmmakers, musicians, producers, and theatre artists.

Technical Consulting
Production Management
Stage Management
Theatrical/Film Producing
Live Concert Audio Mixing
Sound Design
Lighting Design
Projection Design
Visual Media Design
Web Design
Graphic Design
Cinematography

Video Editing
Live Streaming
Multi-Camera Recording
Photography
DJ Services
Live Musicians
Band & Artist Technical Support
Creative Direction
Stage Hands

PARKING

PARKING LOT NAME:

World of Coca-Cola Garage (Managed by Universal Parking)
Purchasing parking in advance is strongly encouraged and subject to availability

Access Hours:

Monday through Thursday

\$20 for the first 4 hours

\$25 for 4+ hours

Rates reset at midnight

Friday through Sunday

\$25 for the first 4 hours

\$30 for 4+ hours

Rates reset at midnight

Address:

126 Ivan Allen Jr Blvd NW
Atlanta, GA 30313

Phone Number:

(404) 224-4970



PARKING DESCRIPTION:

Attraction parking serving the World of Coca-Cola, Georgia Aquarium, and the National Center for Civil and Human Rights: 3 lanes with 1 entrance, 1 exit, 1 reversible lane

AMENITIES:

Covered parking

EV charging available

Handicap accessible

Self-park

Touchless parking

THINGS YOU SHOULD KNOW:

Height Restriction: 7'3"

This facility does not allow in/out privileges.

Web Link: www.universalparking.com/

GUEST ARRIVAL MAP



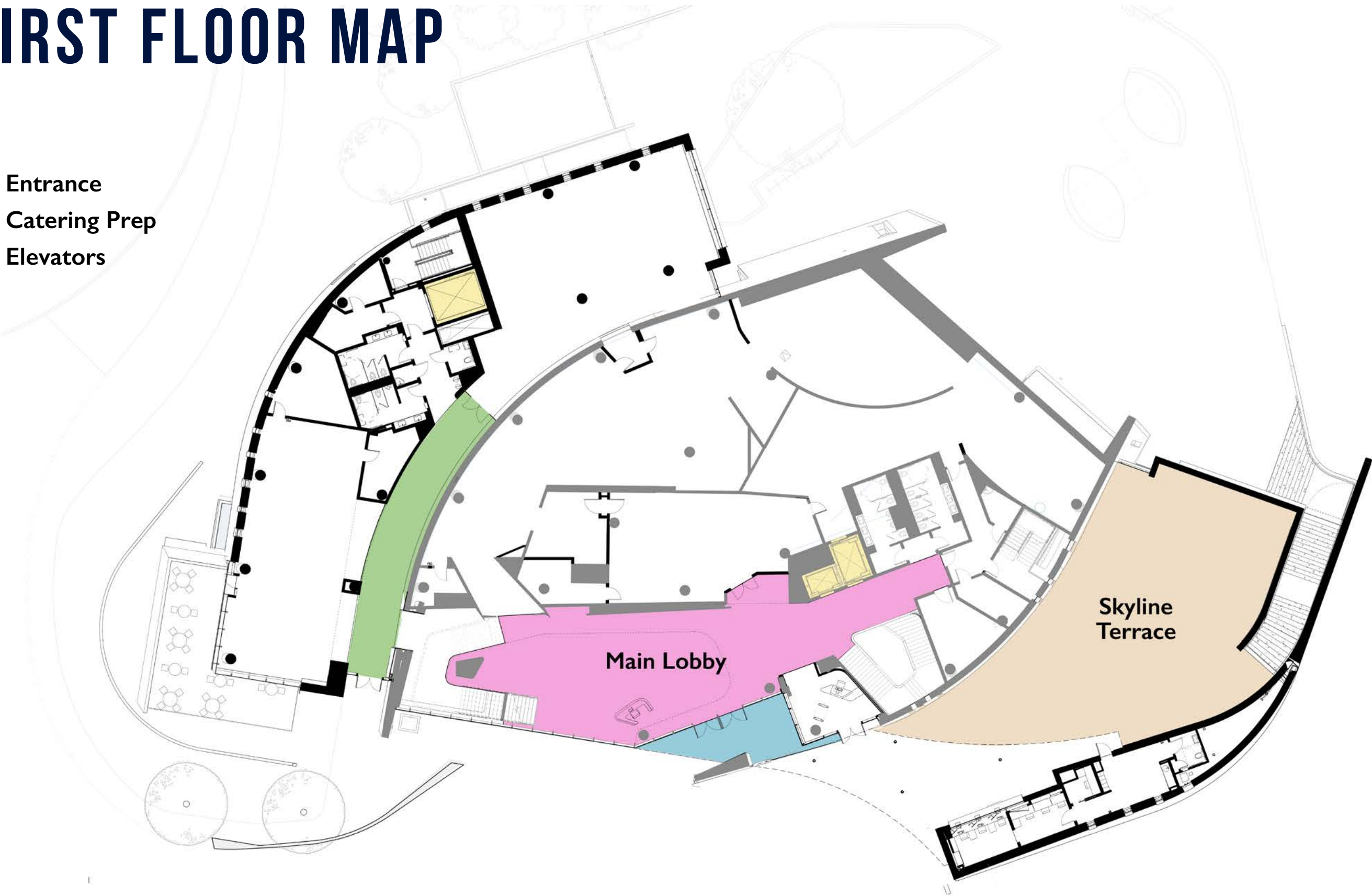
LOWER LEVEL MAP

- Entrance
- Catering Prep
- Elevators



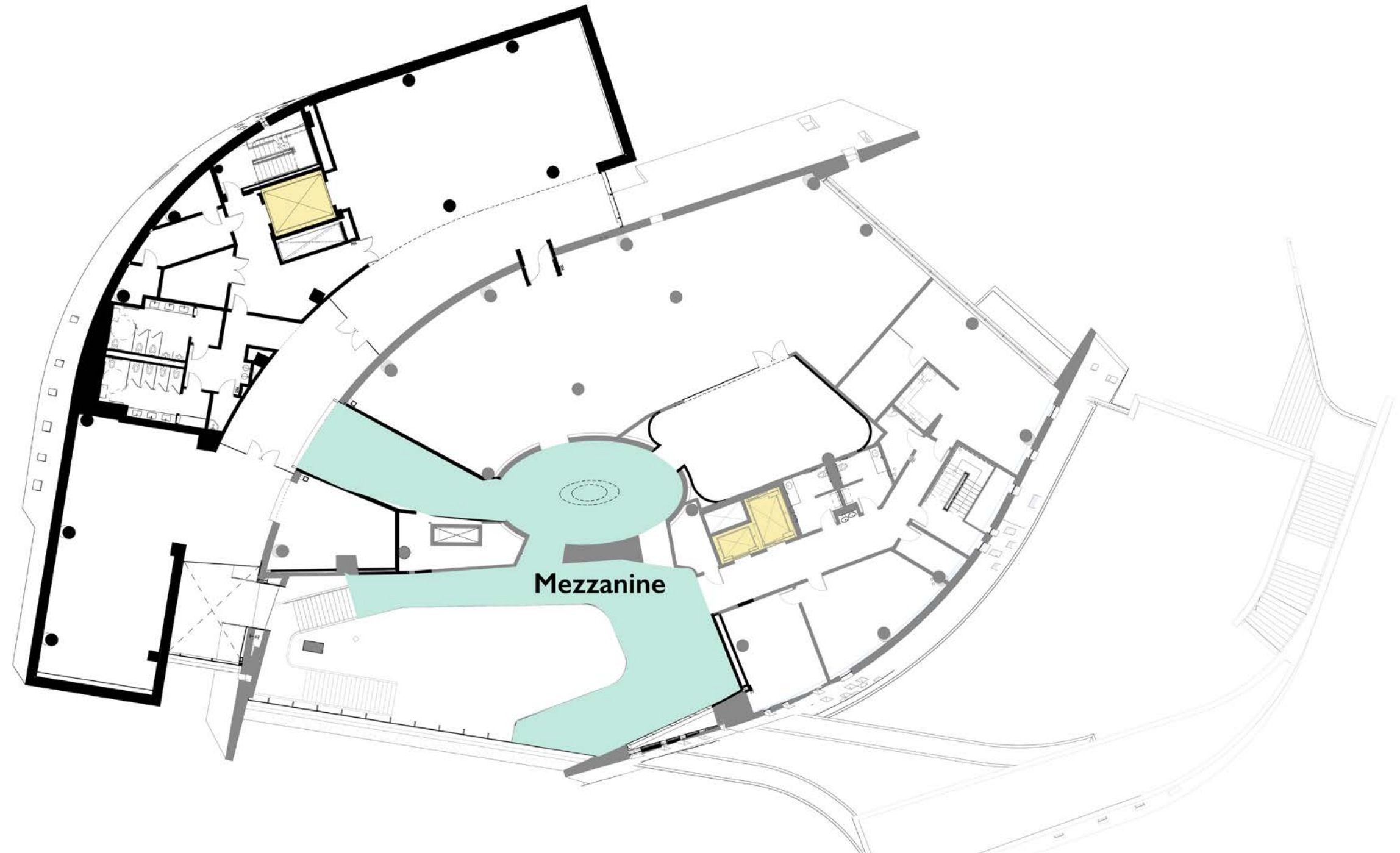
FIRST FLOOR MAP

- Entrance
- Catering Prep
- Elevators



SECOND FLOOR MAP

 Elevators





**NATIONAL CENTER FOR
CIVIL AND HUMAN RIGHTS**

MAKE YOUR NEXT EVENT A MOMENT IN HISTORY

**CORPORATE | RECEPTIONS | DINNERS | MEETINGS |
PARTIES | WEDDINGS | CONFERENCES | AND MORE**

**EVENTS@CIVILANDHUMANRIGHTS.ORG
GO.CIVILANDHUMANRIGHTS.ORG/HOST
404-835-4286**

