

JOIN US FOR OUR SPECIAL EVENTS!

WINE TASTING

Beyond Riesling:
The Wines of Germany, \$30*
November 9, 7:30 pm

WINE PAIRING DINNER

5 courses, 3 wines, \$60*
Reception - 7:00 pm, Dinner - 7:30 pm
October 26

LUNCH

Thursdays and Fridays
12:30 pm, \$9 – \$18*
October 22 – December 11

DINNER

Thursdays and Fridays,
7:00 pm, 6 courses, \$33*
October 22 – December 11

There will be no service
Friday, December 4, 2009

**Tax and gratuity not included.*



RESERVATIONS REQUIRED

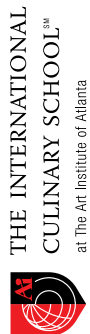
aiacreations@aia.edu or 770.689.4851

DIRECTIONS

Creations is on the fifth floor of The Art Institute of Atlanta. From the south, take GA 400 north to exit 5A and bear right onto Abernathy Road. From the north, take GA 400 south to exit 5 and turn left onto Abernathy Road. Turn left at the second light, Peachtree Dunwoody Road. The Embassy Row entrance is past the traffic light, about 1½ blocks on the left. The Art Institute is the first building on the left. Parking is free. For directions by MARTA, call 770.394.8300 or 1.800.275.4242 or visit our Web site at: www.artinstitutes.edu/atlanta/creations.

For the comfort and convenience of our guests, we ask that all cell phones be turned off or set to vibrate prior to entering the dining room. We are unable to provide separate checks for parties of eight or more. Creations does not serve alcoholic beverages to persons under 21 years of age. Thank you for your understanding.

10-080 0909



THE INTERNATIONAL
CULINARY SCHOOL™
at The Art Institute of Atlanta
6600 Peachtree Dunwoody Rd.
100 Embassy Row
Atlanta, GA 30328-1635

Return Service Requested

Reserve now for fall quarter!
October 22 – December 11

Beyond Riesling: The Wines of Germany
November 9 • 7:30 PM

aiacreations@aia.edu • 770.689.4851
www.artinstitutes.edu/atlanta/creations

creations



FALL 2009

ENJOY LUNCH OR DINNER AT CREATIONS!

Creations' seasonal menu offers mouth-watering fusion cuisine, with a tempting selection for every course, including vegetarian choices. Creations will be open for the fall quarter on Thursdays and Fridays from October 22, through December 11, 2009.

The lunch menu offers five courses à la carte so you can choose to fit your appetite. Lunch is served on Thursday and Friday at 12:30 pm. Prices range from \$9 to \$18 per person depending on the courses selected.

The dinner menu includes six courses: appetizer, soup, salad, intermezzo, entrée, and dessert. Dinner is served on Thursday and Friday with seatings at 7:00 pm, 7:15 pm, and 7:30 pm. Dinners are prix fixe at \$33 per person.

Prices do not include beverages, tax, or gratuity. Wines are available by the bottle or the glass to complement your meal.

We look forward to serving you!



WINE TASTING

Join Ophelia Santos, lead faculty member of the food & beverage management program, to experience these popular international wines. Space is limited so make your reservations early.

NOVEMBER 9

7:30 PM

Beyond Riesling: The Wines of Germany
\$30 per person

For most people, Germany conjures up visions of beer steins overflowing, but there is also a lively wine culture which goes far beyond the familiar rieslings with which many people are familiar. Germany's finest wines come from hillside vineyards facing the sun. With a more northerly climate than its neighbors France and Italy, the sun is essential for ripeness. There are 11 designated wine regions and the wines are as diverse as the regions themselves, from Mosel-Saar Ruwer to Rheingau to Rheinpfalz. For today's wine enthusiast, this tasting offers an opportunity to understand the wide variety of flavors and styles of the wines of Germany. Prost!

RESERVATIONS

For reservations, email your request to aiacreations@aia.edu, or call 770.689.4851 or 1.800.275.4242, ext. 4851. Your reservation request will be confirmed within two business days.



TEAM GOURMET

Do your employees need a boost? Looking for a creative team building activity? Come to The International Culinary School at The Art Institute of Atlanta and let our chef instructors lead your group through an exciting culinary event. Dates are limited. Book your team early.

PRIVATE FUNCTIONS

The dining room is available for private functions for up to 54 people. From birthdays and rehearsal dinners to alumni groups, we can plan a custom menu and event around your specific needs and desires. Only a few dates are available, so contact us early. For more information on private parties, please call 770.689.4851.



ABOUT CREATIONS

Elegant cuisine and white linen service are the hallmarks of Creations, the teaching dining room of The International Culinary School at The Art Institute of Atlanta. Everything served at Creations is prepared by upper-level students under the supervision of expert chef faculty. The wait staff are upper-level students learning dining room management with our dining room instructor. The Art Institute of Atlanta has offered quality culinary arts education since 1991. Now, The International Culinary School at The Art Institute of Atlanta places added emphasis on world cuisines and expanding the culinary and cultural horizons of our students. For more information about bachelor's, associate, and diploma programs at The International Culinary School, call 770.394.8300 or 1.800.275.4242 or visit our Web site at www.artinstitutes.edu/atlanta/academics.



The associate in arts programs in culinary arts and culinary arts with a concentration in baking and pastry, and the bachelor of science program in culinary arts management at The Art Institute of Atlanta are accredited by the American Culinary Federation Foundation, Inc. Accrediting Commission.