

events by Marriott



breakfast



breaks



lunch



dinner



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beverage



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crafted for you

ATLANTA MARRIOTT MARQUIS

265 Peachtree Center Avenue | Atlanta | Georgia 30303

www.marriott.com/ATLMQ

ATLANTA MARRIOTT MARQUIS

265 Peachtree Center Avenue | Atlanta | Georgia 30303

404-521-0000 | www.marriott.com/ATLMO

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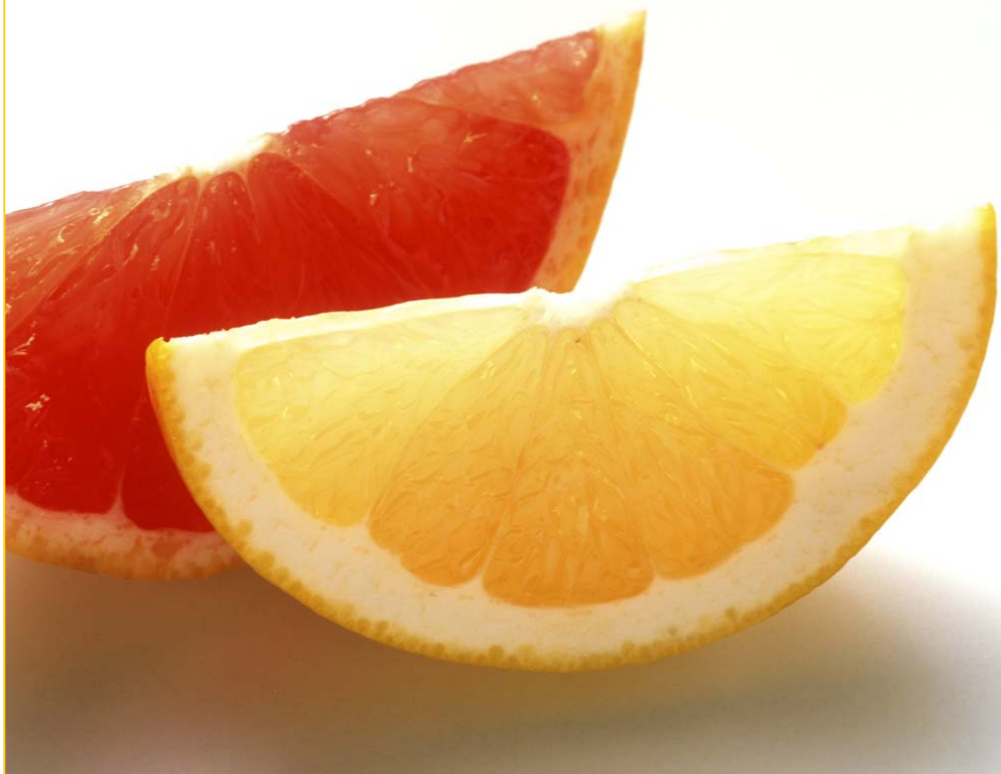
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continental breakfast

morning | \$18

Orange Juice

Assorted Bottled Juices

Seasonal Fruits to Include Sliced and Whole

Breakfast Bakeries and Bagels, with Cream Cheese, Fruit Preserves, Butter and Margarine

Gourmet Bean Premium Blend and Decaffeinated Coffee

Selection of Herbal Teas

morning | \$21

Orange Juice

Assorted Bottled Juices

Seasonal Fruits to Include Sliced and Whole

Individual Fruit Yogurt

Cold Cereals to Include: "Healthy" Style and Traditional with 2% and Skim Milk,

Breakfast Bakeries, Bagels with Cream Cheese, Fruit Preserves, Butter and Margarine

Gourmet Bean Premium Blend and Decaffeinated Coffee

Selection of Herbal Teas

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continental breakfast

enhancements | \$3 each

Minted Melon Salad

Apple Granola Parfait with Vanilla Yogurt

Banana French Toast Triangles

Country Biscuits with Gravy

Oatmeal with Raisins

continental breakfast

enhancements | \$4 each

Chocolate Croissants

Smoked Salmon

Roasted Apples and Pears

Southern Chicken Biscuit

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breakfast

plated | \$20

Southern Scramble

- Orange Juice
- Farm Fresh Scrambled Eggs
- Roasted Baby Potatoes with Vidalia Onions
- Grilled Chicken Apple Sausage and Bruschetta
- Assorted Muffins
- Gourmet Bean Premium Blend and Decaffeinated Coffee
- Selection of Herbal Teas

breakfast

plated | \$20

Crunchy French Toast

- Orange Juice
- Crunchy French Toast
- Warm Fruit Compote
- Maple Peppered Bacon
- Assorted Muffins
- Gourmet Bean Premium Blend and Decaffeinated Coffee
- Selection of Herbal Tea

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Plated | \$23

House Made Corned Beef Hash

Topped with Baked Eggs

Asparagus Spears

Assorted Muffins

Gourmet Bean Premium Blend
and Decaffeinated Coffee

Selection of Herbal Teas

breakfast

plated | \$22

"Fit for You"

Egg White Frittata with Spinach

Buffalo Mozzarella and Baked
Pesto Tomato,

Chicken Apple Sausage

Assorted Muffins

Gourmet Bean Premium Blend
and Decaffeinated Coffee

Selection of Herbal Teas

breakfast

Plated | \$27

Steak and Eggs

Petite Filet on Beefsteak Tomato

Farm Fresh Scrambled Eggs

Vegetable Hash

Gourmet Bean Premium Blend
and Decaffeinated Coffee

Selection of Herbal Teas

plated breakfast

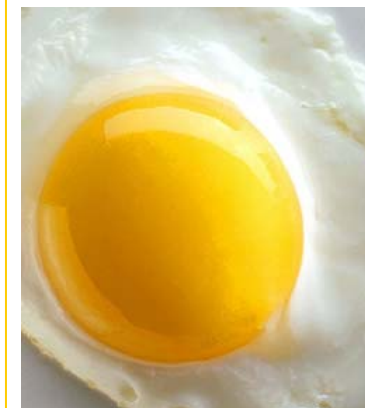
enhancements

Fresh Fruit Supreme \$4

Seasonal Fruit, Served with
Raspberry Yogurt Sauce

Breakfast Parfait \$5

Layers of Granola, Yogurt and
Berries with Fresh Strawberry
Garnish



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breakfast

buffet | \$30

Orange Juice and Bottled Fruit Juices

Sliced Seasonal Fruits

Kellogg Cereals with 2% and Skim Milks

Individual Fruit Yogurt

Farm Fresh Scrambled Eggs

Honey Smoked Bacon Strips and Country Sausage Links

Seasoned Breakfast Potatoes

Assorted Muffins and Danish Pastries

Bagels with Cream Cheese

Gourmet Bean Premium Blend and Decaffeinated Coffee

Selection of Herbal Teas

breakfast

buffet | \$33

Orange Juice and Bottled Fruit Juices

Sliced Seasonal Fruits

Kellogg Cereals with 2% and Skim Milks

Individual Fruit Yogurt

Farm Fresh Scrambled Eggs

Old Fashioned Pancakes with Maple Syrup

Country Sausage Links and Honey Smoked Bacon Strips

Seasoned Breakfast Potatoes

Assorted Muffins and Danish Pastries

Bagels with Cream Cheese

Gourmet Bean Premium Blend and Decaffeinated Coffee

Selection of Herbal Teas



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buffet breakfast

enhancement | \$3 Per Person

Southern Station

Country Biscuits and Gravy
Oatmeal and Raisins
Pancakes or French Toast with Maple Syrup

buffet breakfast

enhancements |

Omelet Station *Prepared to Order \$7 Per Person

Eggs to Order Station With Smoked Ham, Canadian Bay Shrimp, Vine Ripe Tomatoes, Multi Colored Peppers, Jack Cheddar Cheese and Cremini Mushroom

Belgium Waffle Station *Prepared to Order \$6 Per Person

Miniature Belgian Waffle Station Traditional, Chocolate and Blueberry with Assorted Fruit Toppings, Whipped Cream and Butter Pecan Syrup

Beef Brisket or Ham, *Carved to Order \$6 Per Person

Carved Jack Daniels Cajun Barbecued Beef Brisket or Bone In Green Tea Infused Molasses Glazed Ham

*Uniformed Culinary Attendant, \$100.00



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DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

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breaks

morning break | \$15

Fit for You

Seasonal Whole Fruits and Sliced Fruits

Yogurt Parfaits

Granola and Multi Grain Bars

Assorted Fruit Juices, Tomato and V8 Juices, Coca Cola Soft Drinks, Bottled Iced Tea and Dasani Bottled Water

Gourmet Bean Premium Blend and Decaffeinated Coffee

Selection of Herbal Teas with Lemon and Honey

breaks

morning break | \$8

Beverage Break

Bottled Fruit Juices and Iced Tea, Dasani Bottled Water, Crystal Light, Coca Cola Soft Drinks

Gourmet Bean Premium Blend and Decaffeinated Coffee

Selection of Herbal Teas with Lemon and Honey

breaks

morning break | \$13

Krispy Kreme®

Assorted Krispy Kreme® Donuts

Half Pints of 2% and Chocolate Milk

Seasonal Whole Fruits

Coca Cola Soft Drinks, Bottled Iced Tea, Dasani Bottled Water

Gourmet Bean Premium Blend and Decaffeinated Coffee

Selection of Herbal Teas with Lemon and Honey



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afternoon break | \$15

Chocolate Break

White and Dark Chocolate
Dipped Strawberries

Homemade Fudge, Chocolate
Brownies

Yoo-Hoo and Chocolate Milk,
Coca Cola Soft Drinks and
Dasani Bottled Water

Gourmet Bean Premium Blend
and Decaffeinated Coffee

Selection of Herbal Teas with
Lemon and Honey

breaks

afternoon break | \$15

Ice Cream Parlor

Haagen Daz Ice Cream Bars and Ice Cream Cups

Sorbet and Fruit Bars, Dove Bars

Ice Cream Sandwiches, Root Beer, Coca Cola Soft Drinks,
Dasani Bottled Water

Gourmet Bean Premium Blend and Decaffeinated Coffee

Selection of Herbal Teas with Lemon and Honey

break

afternoon break | \$15

Ball Park

Hot Jumbo Pretzels
with Spicy Mustard

Cracker Jacks, Fresh Popcorn,
Assorted Candy Bars, Salted
Peanuts

Coca Cola Soft Drinks, Bottled
Iced Tea, Dasani Water

Gourmet Bean Premium Blend
and Decaffeinated Coffee

Selection of Herbal Teas with
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breaks

afternoon break | \$14

Cookie Monsters

Marquis Jumbo Homemade Cookies, Oreo Cookies, Snackwell Cookies, Famous Amos Cookies and Fig Newtons

2% and Chocolate Milk, Coca Cola Soft Drinks, Bottled Iced Tea and Dasani Bottled Water

Gourmet Bean Premium Blend and Decaffeinated Coffee

Selection of Herbal Teas with Lemon and Honey

breaks

afternoon break | \$17

Afternoon Tea

Red and White Grapes

Display of Whole Cheeses to Include Bleu Cheese, Goat Cheese, Brie and Cheddar Cheese

Smoked Salmon Display with Traditional Accompaniments

Pecan Diamonds, Spiced Pecans and Lemon Bars

Coca Cola Soft Drinks, Bottled Iced Tea, Dasani Bottled Water, Gourmet Bean Premium Blend and Decaffeinated Coffee

Selection of Herbal Teas with Lemon and Honey

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ESSENCE

salads

hamburgers

fish

beef

pasta

desserts

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sandwiches

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Served with Chef's Soup of the Day

Artisan Rolls with Butter

Choice of Key Lime Pie, New York Cheesecake,
Pecan Pie or Fruit Tart

Iced Tea and Coffee Service

lunch

salad | \$30

Chicken Caesar Salad

Grilled Chicken Breast on Romaine and Radicchio with Herb Crostini, Shaved Asiago, Bermuda Onion, Roasted Elephant Garlic and Port Wine Caesar Dressing

lunch

salad | \$32

Grilled Salmon Salad

Grilled Salmon on Mixed Greens, Blanched Haricot Verts, Red and Yellow Pear Tomatoes, Baby Red Potato, Nicoise Olives with Balsamic Vinaigrette

lunch

cold entree | \$38

Executive Board

Herb Crusted Tenderloin with Chipotle Mayonnaise,
Blackened Grilled Chicken with Orange Marmalade
Tequila Shrimp with a Chili-Cilantro Glaze

Field Greens, Roasted Corn and Black Bean Salad

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lunch

sandwich entree | \$30

Grilled Chicken Focaccia

Creole Mustard Grilled Chicken, Provolone, Roasted Red Pepper and Spinach

lunch

sandwich entree | \$30

Grilled Chicken Wrap

Grilled Chicken Breast, Basil Pesto, Fresh Mozzarella and Spinach in a Tomato Tortilla

lunch

sandwich entree | \$30

Roast Beef and Sharp Cheddar Wrap

Roasted Sliced Top Round of Beef with Wisconsin Cheddar, Tomato and Onion in a Flour Tortilla

lunch

sandwich entree | \$30

Grilled Vegetable on a Grain Bun

Grilled Portabella Mushrooms, Zucchini, Squash and Red Pepper with Sun-Dried Tomato Aioli

lunch

sandwich entree | \$30

Smoked Turkey Croissant Club

Slice Turkey and Bacon with Shredded Lettuce and Sliced Tomato on a Croissant

Sandwich Entrees Include House Made Potato salad and Pasta salad, the Bake Shop Pie of the Day, Iced Tea and Coffee Service

lunch

bagged | \$32

For executives on the run, may we suggest transforming our sandwich option into bagged lunches. All bagged lunches include farfalle pasta salad, bag of chips, famous amous cookies and coca cola soft drinks, iced tea, lemonade or bottled water



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lunch

plated | \$32

Roasted Pepper Pork Loin

Sliced Pork Loin with Apple Cider Dried Cranberry Sauce

Mashed Sweet Potatoes and Asparagus Spears

lunch

plated | \$34

Mediterranean Grouper

Roasted Grouper with Moroccan Barbecue Sauce, Herbed Cous Cous

Grilled Eggplant and Zucchini

lunch

plated | \$37

Delmonico Steak

Grilled and Topped with Marquis Butter

Horseradish Potatoes

Roasted Vegetables



lunch

plated | \$34

Pan Seared Free Range Chicken

Lemon Capers and Natural Jus,

White Cheddar Roasted Corn Grits

Broccolini and Warm Pepper Relish

All lunches include Marquis Salad

Artisan Rolls with Butter,

Choice of Key Lime Pie, New York Cheesecake, Pecan Pie or Fruit Tart

Iced Tea and Coffee Service

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lunch

buffet | \$40

The Marquis Chilled Buffet

Romaine Hearts Salad with Asparagus,
Vine Ripe Tomatoes,

Florida Oranges, Bermuda Onion,
Balsamic Vinaigrette

Grilled Vegetables

Farfalle Pasta Salad With Arugula,
Grape Tomatoes, Bermuda Onion,
Black Olives and Asiago Cheese

Spiced Tomato and Cucumber Salad

Herb Crusted Tenderloin with Chipolte
Mayonnaise

Seared Chicken with Orange
Marmalade

Grilled Tequila Shrimp, Citrus Cilantro
Glaze

Baskets of Assorted Focaccia,
Sourdough Breads, Hard Rolls

California Fresh Fruit Tart, Chocolate
Mousse Tort Cake

Iced Tea and Coffee Service



lunch

buffet | \$40

Low Country

Mixed Green Salad with Tomatoes and
Cucumbers, House Made Croutons and
Cheddar Cheese

Bleu Cheese, Balsamic Vinaigrette and Low-Fat
Honey Dijon Dressings

Black-Eyed Pea Salad

New Red Potato Salad with Bacon

Stuffed Chicken with Bourbon Cream Sauce

Fried Catfish with Pickled Tomato

Georgia Barbecue Pulled Pork Seasoned with
Cider Vinegar

Baked Sweet Potatoes, Butter and Brown Sugar

Southern Succotash of Lima Beans, Corn, Okra
and Tomatoes

Cornbread, Biscuits and Hush Puppies

Sour Cream Pound Cake with Strawberry Sauce,
Georgia Peach Crisp with Whipped Cream,

Iced Tea and Coffee Service

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lunch

buffet | \$38

Pacific Rim Buffet

Egg Drop soup

Baby Romaine Salad with Carrots, Scallions, Cilantro, Julienne Fried Wontons and Oriental Dressing

Haricot Verts-Maui Onion Salad with Thai Mint Dressing

Five Spice Seared Sesame Chicken, Red Curry Cabernet Sauce and Shiitake mushrooms

Glazed Honey Ginger Salmon

Bok Choy and Stir Fried Vegetables

Fried Rice and White Sticky Rice

Almond Cookies, Pineapple Upside Down Cake, Fresh Fruit Tarts

Iced Tea and Coffee Service

Lunch

buffet | \$36

Southwestern Buffet

Mixed Greens Salad With Roasted Corn and Peppers, Scallions and Diced Tomatoes

Cilantro Vinaigrette and Pico de Gallo Ranch Dressing

Julienne Jicama with Baby Shrimp and Poblano Vinaigrette

Fifteen Bean Salad

Texas Barbecued Beef Skirt Steak

Tequila Marinated Chicken, Roasted Tomatillos and Chipolte Sauce

Pinto Beans and Rice

Corn on the Cob

Penne Pasta with Chipolte Cream Sauce and Scallions

Jalapeno Cornbread and Rolls

Chocolate Cake with Kahlua Sauce and Myers Rum Caramel Flan with Coconut Whipped Cream

Iced Tea and Coffee Service

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lunch

buffet | \$38

New York Deli Buffet

Soup du jour

Thick Sliced Tomato and Onion Salad with Oregano Vinaigrette

Egg Salad and Tarragon Chicken Salads

Roasted Vegetable Caponata Salad

The Butcher's Block

Roast Beef, Roasted Turkey, Hickory Ham, Liverwurst and Bologna

Pepper Jack, Swiss, Sharp Cheddar, Fresh Mozzarella and American Cheeses

Relish Tray and Bread Presentation

Terra Chips

Pommery and Dijon Mustards with European Mayonnaise, Cranberry Horseradish and Creamed Horseradish

New York Cheese Cake, Flourless Chocolate Cake

Iced Tea and Coffee Service

lunch

buffet | \$38

Italian Buffet

Mixed Greens Salad with Red Pear Tomatoes, House Made Croutons, Parmesan Cheese Ranch Dressing and Lemon Balsamic Vinaigrette

Heirloom Tomato, Mozzarella with Balsamic Dressing

White Bean with Pancetta Salad

Char-Grilled Chicken with Creamy Polenta and Portabella Mushrooms

Baked Swordfish, Capers and Green Olives

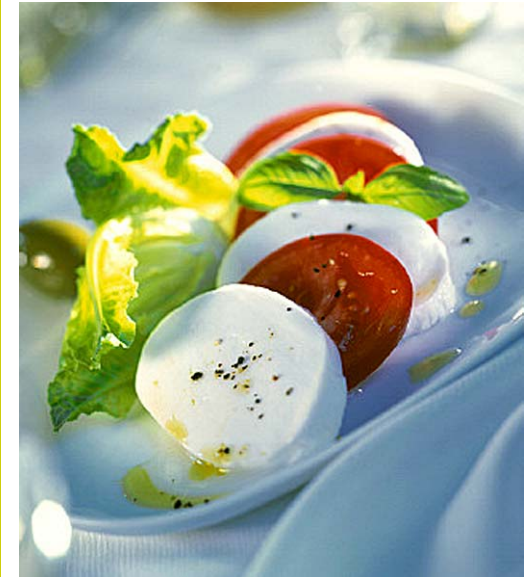
Rigatoni with Italian Sausage, Roasted Tomato and Garlic Sauce

Green Beans with Roasted Almonds

Assorted Focaccia and Ciabatta Breads with Butter

Tiramisu Martini, Chocolate Dipped Canoli and Sliced Fruit

Iced Tea and Coffee Service



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- poultry
- scallops
- filet
- lamb
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- beverages

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Dinner

Appetizers/Salads

Judge John Bibb \$7

Boston Bibb Lettuce with Fried Vidalia Onions and Gorgonzola Cheese, Aged Balsamic Vinegar and Extra Virgin Olive Oil

Roasted Barbecued Shrimp \$7

With Andouille Sausage, White Cheddar Grits, Caramelized Peach Butter Sauce Over Braised Mustard Greens

Maryland Lump Crab Cake \$7

Pan Seared, Finished with a Spicy Crawfish Newburg

Sesame Lemon Grass Shrimp \$7

With Asian Vegetable Slaw

Roasted Tomato Soup En Croute \$5

Charleston She Crab Soup \$6

Sea Scallops \$8

With Peruvian Mashed Potatoes and Pistachio Butter

Island Salad \$6

Baby Spinach, Radicchio and Frisee with Peppered Goat Cheese, Candied Pecan and Citrus Vinaigrette

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dinner

entree | \$48

Pan Roasted Organic Chicken with Sage Brandy au Jus

Smoked Red Pepper Risotto

Seasonal Vegetables

dinner

entree | \$64

Filet of Beef

Rubbed with White Truffle Oil, Roasted Shallot
Port Wine Demi-Glace

Mushroom Risotto,

Sautéed Asparagus and Fried Onions

dinner

entree | \$50

Peach Pepper Glazed Cornish Hen

Stuffed with Apricot Vidalia Onion

Pancetta Collard Greens, Green Tomato Relish

All Entrees Served with Marquis Salad or Hearts of Romaine

Artisan Rolls, Boules and Flatbreads

Choice of Dessert

Iced Tea and Coffee Service

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dinner

entree | \$48

Oak Smoked Pork Chops

With Lingonberry Jus

Yukon Gold Mashed Potatoes

Georgia Peach Slaw

dinner

entree | \$50

Peppered Salmon Fillet

With Honey Ginger Glaze

Mashed Potatoes

Sautéed Asparagus, Soy Vinaigrette and Green Onions

dinner

entree | \$56

Roasted Mango Glazed Sea Bass

Sweet Potato Mash

Pineapple Ginger Salsa

Jumbo Asparagus



desserts

Flourless Chocolate Cake

Chocolate Sauce and Seasoned Berries

Tiramisu

With Shaved Chocolate and Coffee Anglaise

Strawberry Shortcake

Fresh Strawberries and Whipped Cream

Coconut Cake

With Myers Rum Sauce

Chocolate Hazelnut Torte

With Amaretto Sabayon and Fresh Berries

Sweet Potato Cheesecake

With Praline Custard Sauce

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dinner buffets

(All Dinner Buffets Include Coffee Service and Attendant Fees)

buffet | \$95

Lobster and Clam Bake

Cornbread, Hush Puppies and Sweet Potato Biscuits

Mixed Green Salad with Red Pear Tomatoes, House Made Croutons, Parmesan Cheese

Ranch, Blue cheese and Low-Fat Dijon Dressing

Grilled Vegetable Salad with Pesto Dressing

New York Strip Steaks

Lobster, Clams and Mussel Boil
(Based on One Lobster Per Person 1 ¼ lb)

Tequila Marinated Chicken Kabobs with Mango, Tomatillo Salsa

Steamed Parsley Red Potatoes

Sautéed Baby Green Beans with Shallots

Mini Mud Pies with Whipped Cream and Chocolate Sauce

Strawberries in Grand Marnier



buffet | \$75

Treasure of the Islands

Cajun Style Breads and Chili Quesadilla Bread

Baby Spinach, Avocado and Papaya with Orange-Cumin Dressing

Tortellini, Baby Shrimp Pasta Salad

Roasted Mahi-Mahi with Pineapple and Avocado Salsa

Jerk Roasted Chicken

Grilled Spicy Beef and Fried Plantains

Sautéed Baby Carrots and Green Beans

Rice Pilaf with Lime Zest and Almonds

Sliced Mango with Lime and Ginger

Myers Rum Caramel Flan with Cinnamon Whipped Cream

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buffet | \$70

Mardi Gras Magic

Cornbread, Jalapeno Cheese Muffins and French Baguette

Chicken Gumbo with Smoked Sausage

Romaine Leaves with House Made Croutons, Red Pear Tomatoes, Parmesan Cheese

Lemon Balsamic Vinaigrette, Ranch and Low-Fat Dijon Dressings

Macaroni Salad

Potato Salad with Green Onions and Bacon

Smoked Brisket of Beef with Big Bang Barbecue Sauce, (Carved to Order)

Chicken Jambalaya and Crawfish Etoufee

Monday Red Beans and Rice
Yellow Squash and Carrots

Chocolate Bourbon Cake with Jack Daniels Chocolate Sauce, Bread Pudding with Vanilla Sauce

buffet | \$85

Coast to Coast

Sourdough, Poppy Seed and Wheat Rolls

Seafood Bouillabaisse with Saffron Aioli and Garlic Crouton

Mixed Green Salad with Tomatoes, Cucumbers and House Made Croutons
Thousand Island and Ranch Dressings, Balsamic Vinaigrette

Penne Pasta Salad with Roasted Peppers and Basil Pesto

Chili Rubbed Rib-Eyed Steak with Smokey Red Onion Blue Cheese Salsa

Grilled Swordfish with Ginger Sauce and Wilted Scallions

Paella with Chicken, Shrimp, Chorizo and Mussels

Sautéed Seasonal Vegetables

Wild Berry Stir Fry with Pistachio and Rum Raisin Ice Cream, Double Chocolate Macadamia Nut Brownies

> plated > buffet



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dinner buffets (All Dinner Buffets Include Coffee Service and Attendant Fees)

buffet | \$85

American Bistro

Sliced Ciabatta, Cornbread and Pecan Raisin Bread

Creamy Tomato Bisque with Basil

Mixed Green Salad with Red Pear Tomatoes, House Made Croutons, Cheddar Cheese

Lemon Balsamic Vinaigrette, Blue cheese and Low-Fat Dijon Dressing

Red Potatoes and Cucumber with Mango in Mint Vinaigrette

Watercress with Grilled Asparagus and Red Onion

Carved Strip Loin of Beef with a Port Wine, Sun-Dried Cherry Demi-Glace

Seared Atlantic Salmon with Sizzled Spinach, Shiitake Mushrooms and Balsamic Vinegar Butter Sauce

Grilled Chicken Breast Napa Valley with a Cabernet Barbeque Sauce

Warm Red Cabbage Slaw and Cilantro Pesto

Roasted Garlic Fingerling Potatoes

Honey Glazed Baby Carrots,

Sautéed Green Beans with Toasted Pine Nuts

Southern Strawberry Shortcake with Fresh Strawberries and Vanilla Bean Whipped Cream, Chocolate Bread Pudding with Chocolate Sauce, Coconut Crème Pie with Myers Dark Rum Sauce

> plated > buffet



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- canapés
- shrimp
- wraps
- sushi
- bruschetta
- tenderloin
- dim sum
- oysters
- cheese

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Sushi Station \$25

Sushi, Sashimi and California Rolls
Ginger and Soy Sauce

(5 Pieces Per Person)

reception displays

(Pricing Per Guest)

Grilled Vegetables \$6

Seasonally Available Vegetables with Red Pepper Basil Sauce

Domestic and Imported Cheese \$8

Domestic and Imported Cheese, Garnished with Fresh Fruit Crackers and Country Breads

Pineapple Trees \$7

With Skewered Golden Pineapple, Cantaloupe, Honeydew and Strawberries,

Farmers Market \$7

Seasonal Vegetables Served with Buttermilk Ranch Dip and Hummus

Tapas \$10

Individual Salads, Marinated Artichokes, Grilled Vegetables

Mussels, Calamari, Asparagus, Buffalo Mozzarella, Prosciutto, Kalamata Olives

Marinated Mushrooms, Roasted Tomatoes

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\$450

Side of Atlantic Smoked

Salmon Served with Minced Onions, Capers, Tomatoes and Cream Cheese, Pumpnickel Toast Points and Sliced Baguettes

(Serves 40 Guests)



\$250

Warm Spinach and Artichoke Dip with Pita Chips

(Serves 50 Guests)



\$4 Per Piece

Jumbo Gulf Shrimp

16/20 Count Shrimp on Crushed Ice, Served with Jack Daniels Cocktail Sauce

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Carving Stations

\$550

Rosemary Crusted Top Round of Beef

Served with Miniature Rolls, Garlic Mayonnaise, Spiced Mustard and Whipped Horseradish

(Serves 75 Guests)

\$400

Rare Seared Ahi Tuna

Cilantro-Ginger Crust, Wasabi Mayonnaise, Fried Wontons and Ginger Soy Sauce

(Serves 40 Guests)

\$350

Whole Roasted Free Range Turkey

Served with Silver Dollar Rolls, Cranberry Chutney and Lavender Mustard

(Serves 40 Guests)

\$450

Bone-In Green Tea Infused Molasses Glazed Ham

Apple Cider Vinegar Sauce, Pommery Mustard with Cheese and Jalapeno Rolls

(Serves 75 Guests)

\$400

Roast Tenderloin of Beef

Bordelaise Sauce, Served with Sourdough Rolls

(Serves 30 Guests)

\$350

Carved Jack Daniels Cajun Barbecue Beef Brisket

Served with Cornbread Muffins and Biscuits

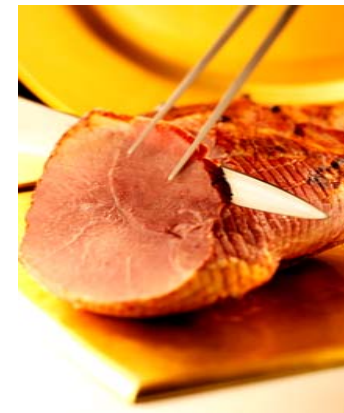
(Serves 50 Guests)

\$450

Carved Beef Wellington

Roasted Tenderloin of Beef with Shiitake Mushroom Duxelle and Pâté Enclosed in Putt Pastry

(Serves 30 Guests)



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Specialty Stations

(Pricing Per Guest)

\$8

Hot Panini

Beef Tenderloin with Caramelized Onions, Spinach, White Cheddar and Red Pepper Mayonnaise and Grilled Chicken with Heirloom Tomatoes, Fresh Mozzarella, Arugula and Smoked Tomato Spread (Based on Three Servings Per Person)

\$12

Dim Sum

Assorted Dim Sum and Asian Dumplings with Chili Cilantro Pesto, Soy Sauce Vinaigrette and Wasabi Mayonnaise (Based on Three Pieces Per Person)

\$8

Designer Individual Pan Pizza

Your Choice of Two of the Following Selections:

Classic Marinara and Italian Sausage

Red Pepper Pesto with Smoked Chicken

Barbeque Chicken or Thai Chicken with Peanut Sauce



\$8

Country Cobb Salad Station

Seasonal Greens, Grilled Chicken, Crisp Bacon, Bleu Cheese, Tomatoes and Cucumbers, in an Avocado Dressing

\$6

Dixieland Caesar Salad

Romaine, Red and Yellow Peppers, Green Tomatoes, Parmesan and Haystack Fried Onions with a Buttermilk Dijon Dressing

\$8

Martini Mashed Potato Bar

Yukon Gold Mashed Potatoes Served in a Martini Glass with Scallions, Whipped Butter, Bacon Bits, Sour Cream, Shredded Cheese, Wild Mushrooms and Country Gravy

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\$9

Carolina Barbecue Station

Choice Pork Barbecue Made to Order, Served with Barbecue Sauce

Southern Cole Slaw, Bread and Butter Pickles and House Parker Rolls

(Based on 2 Servings Per Person)

Specialty Stations

(Pricing Per Guest)

\$12

Thai Chili Satay Station

Hoisin Glazed Jumbo Shrimp Satay, Chili Crusted Chicken Satay, Spicy Oriental Beef Satay, with Peanut Sauce

(Based on Three Skewers Per Person)

\$9

Pasta Station

Penne and Cheese Tortellini Pastas, Sautéed Italian Sausage, Fresh Basil, Marinated Olives, Wild Mushrooms in a Pomodoro Sauce

\$9

Gourmet Quesadilla Station

Blackened Chicken and Jalapeño Jack Cheese, Served with Sour Cream, House Made Pico de Gallo and Guacamole

(Based on Two Servings Per Person)

\$10

Paella Station

Shrimp, Spiced Chicken, Chorizo Sausage, Mussels and Clams and Peas in a Spicy Tomato Broth

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assorted deluxe canapés

(Pricing is Per Piece with a Minimum Order of Fifty Pieces Per Item)

Traditional | \$4

Tomato and Basil Bruschetta

Brie and Sun-Dried Cranberry Tartlet

Roasted Roma Tomato with Goat Cheese on a Parmesan Crostini

Marinated Artichoke Hearts with Pimento cheese

Specialty | \$5

Crab Mango Salad on Belgian Endive

Marinated Shrimp with Dill and Cucumber in a Phyllo Cup

Smoked Pastrami Salmon on Pumpnickel with Dill Cream Cheese

Breast of Duck Moo Shoo and Hoisin Sauce with Green Tomatoes

New Potatoes with Cream Fraiche and Mollosol Caviar

Signature | \$6

Beef Carpaccio with White Truffle Oil on Sourdough

Egg Custard in Asian Spoon, Red and Green Topeko Caviar and Cream Fraiche

Blackened Tenderloin of Beef with Ancho Chili Mayonnaise

Ahi Tartare on Crisp Won-Ton Chip with Kelp Salad

Lobster Medallion, Ginger Mousse and Chive

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Hors d' Oeuvres

(Pricing is Per Piece with a Minimum Order of Fifty Pieces Per Item)

Traditional | \$4

Asian Vegetable Spring Roll with
Ginger Soy

Sun-Dried Tomato and Goat
Cheese Spanakopitas

Parmesan Artichoke Hearts

Chicken Quesadillas with
Tomato Sauce

Beef Empanadas with Avocado
and Roasted Poblano Sauce

Signature | \$6

Shrimp Sate with Chili Sauce Vinaigrette

Coconut Prawns with Mango Chutney

Miniature Crab Cakes with Red Pepper Mayonnaise

Lobster Quesadillas with Salsa Fresca

Grilled Sesame Lemon Grass Shrimp

Grilled Sea Scallops on Blue Corn Tortilla with Avocado Corn Relish

Grilled New Zealand Lamb Chops with Jalapeno Mint

Miniature Beef Wellington with Truffle Sauce

Specialty | \$5

Seafood Dim Sum with Orange
and Horseradish

Beef Sate with Peanut Sauce

Chicken Sate with Peanut Sauce

Risotto Cakes with Pesto

Garlic Sausage Wrapped in Puff
Pastry with Pommery Mustard

Crab and Corn Fritters with Spicy
Lime Remoulade Sauce

Mushroom Filled with Dungeness
Crab and Parmesan

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dessert reception

\$600

Peach Suzette

Peaches Sautéed with Brown Sugar, Grand Marnier and Butter, Served Over Vanilla Haagen Daz® Ice Cream

Station Attendant

\$500

Ice Cream Sundae Bar

Make Your Own Sundaes, Offered with Chocolate, Vanilla and Strawberry Haagen Daz® Ice Cream

Hot Fudge, Strawberry and Butterscotch Sauces, Maraschino Cherries, Chopped Pecans

M&M's®, Cookie Crumbs, Chocolate Sprinkles, Crushed Pineapple and Whipped Cream

Station Attendant

\$750

Marquis Pastry Station

Raspberry Charlotte, Chocolate Grand Marnier Mousse Cake, Key Lime Cheesecake, Coconut Cake, Low Country Trifle, Chocolate Pecan Bars and Chocolate Truffles

\$500

Grand Marnier Chocolate Fondue Fountain

Maracibo Dark Chocolate Served with Cubed Pound Cake, Fresh Strawberries, Pineapple and Cantaloupe

\$600

Banana Foster Flambé

Sliced Bananas Sautéed in Butter, Brown Sugar, Cinnamon and Brandy, Flambéed with 151 Rum Served Over Vanilla Haagen Daz® Ice Cream

Station Attendant



Station Attendants will be Charged at \$100.00 Each

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ENJOY

- martinis
- champagne
- cordials
- margarita
- red wine
- white wine
- tonics
- beer
- non-alcoholic

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red wines

Beaulieu Vineyards Pinot Noir	35
Torres Tempanillo Coronas	42
Beaulieu Vineyards Merlot	35
Meridian Vineyards Merlot	37
Beaulieu Vineyards Cabernet Sauvignon	34
Byron Pinot Noir Santa Maria Valley	72
Beringer Merlot Founders Estate	38
Columbia Crest Merlot	41
Estancia Cabernet Sauvignon	49
Ravenswood Zinfandel Vintner's Blend	39
Rosemount Estate Shiraz Diamond Label	42
Clos du Bois Merlot	49
Casa Lapostolle Merlot	55
Casa Lapostolle Cabernet Sauvignon	55

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white wines and champagne

Chateau St. Jean Chardonnay	59
Ferrari-Carano Chardonnay	57
Chateau Ste. Michelle Chardonnay	57
Stags' Leap Winery Chardonnay	58

Iron Horse Sparkling Wine, Russian Cuvee	61
Korbel Sparkling Wine Brut Cava NV	38
Segura Vludas Aria Brut Cava NV	34
Mumm Cuvee Napa Sparkling Wine Brut	45
Piper-Heidsieck Brut NV Champagne	66
Tattinger Brut La Francaise NV Champagne	85
Beringer White Zinfandel	32
Reichsgraf con Kesselstatt Riesling	49
Casa Lapostolle Sauvignon Blanc	40
Ferrari-Carano Fume Blanc	45
Santa Margherita Pinot Grigio	57
Beaulieu Vineyards Chardonnay	34
Rosemount Estates Chardonnay	39
Clos du Bois Chardonnay	43
Meridian Vineyards Chardonnay	37
Beringer Chardonnay	37
Louis Jadot Meursault Burgundy	80

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Cocktails

Premium Hosted Bar Service

Premium Well Liquor	6.25
Beaulieu Vineyards Chardonnay	34.00
Beaulieu Vineyards Cabernet	34.00
Beaulieu Vineyards Merlot	35.00
Domestic Beer	5.50
Imported Beer	6.00
Coca-Cola Soft Drinks	3.75
Dasani Purified Bottled Waters	3.75

Premium Well Liquor

J&B Scotch, Maker's Mark Bourbon, Canadian Club Blended Whiskey, Bacardi Rum, Beefeater Gin, Smirnoff Vodka, Jose Cuervo Tequila, Korbel Brandy

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cocktails

Super Premium Hosted Bar Service

Super Premium Liquor	6.75
Beaulieu Vineyards Chardonnay	34.00
Beaulieu Vineyards Cabernet	34.00
Beaulieu Vineyards Merlot	35.00
Domestic Beer	5.50
Imported Beer	6.00
Coca-Cola Soft Drinks	3.75
Dasani Purified Bottled Waters	3.75
Super Premium Liquor	
Chivas Regal Scotch, Jack Daniel Whiskey, Crown Royal Blended Whiskey, Tanqueray Gin, Absolute Vodka, Myer's Rum, Jose Cuervo 1800 Tequila, Hennessy VS	

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package bar service

Super Premium Package Bar | \$16.50 1st Hour, \$6 Each Additional Hour

Super Premium Liquor, House Wine, Imported and Domestic Beer, Soft Drinks and Dansani Waters Per Person

package bar service

Premium Well Package Bar | \$15.00 1st Hour, \$6 Each Additional Hour

Premium Well Liquor, House Wine, Imported and Domestic Beer, Soft Drinks and Dansani Waters Per Person

Enhancements

After Dinner Drinks/Cordials | \$7.75

A Complete Selection of cordials to Include Grand Marnier, Kahlua, Bailey's Irish Cream, Amaretto Di Saronno, Drambuie, Frangelico



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FLAWLESS

Knowledgeable staff with the Marriott training you enjoy ...

lights
camera
action

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VIDEO DEPARTMENT

Computers

Laptop computer 250

Desktop PC Call

Monitors and recorders

27" TV/VCR combo 185

27" TV/DVD 225

18" Flat screen LCD monitor 175

29" Data confidence monitor 375

42" Plasma monitor 450

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Presentations

LCD projectors

Ballroom 6500 Lumens	800
Breakout 2500 Lumens	500

Screens

12' x 12' Cradle screen with skirt	100
10' x 10' Cradle screen with skirt	90
5' - 8' Tripod screen with skirt	50

Client provided LCD package (includes extension cord, power strip, Projection stand and initial set up)	40
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Accessories

Wireless mouse	65
Laser pointer	25
Digital speaker timer	50
Flipchart with pad, markers and tape	50

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Players / Recorders

Stereo Cassette Recorder	50
Compact Disc Player	50
Compact Disc Recorder	125

AUDIO DEPARTMENT

Microphones

Podium microphone	45
Wired handheld	45
Wired lavalier	50
PZM microphone	50
Wireless UHF system (lav or handheld)	150

Mixers / Processors

4 Channel stereo mixer	35
8 Channel stereo mixer	75
12 Channel stereo mixer	150
24 Channel stereo mixer	250
EQ / Comp / Gate processing rack	200

Speaker Systems

Powered speaker with stand	75
Bose sound system with subwoofers	500
Apogee sound system with subwoofers	900
Concert sound system	Call

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Communications

High speed internet (per connection)*	295
DID phone line with handset (First day)	195
DID phone line (additional days)	50
Phone line for fax / modem (First day)	195
Phone line for fax (additional days)	50
Polycom speakerphone	150

**Discount offered for multiple days / connections*

Office equipment

Plain paper fax machine	100
Black and White Laser printer	100
Color laser printer	350

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INFO

Service Charges

Please add an additional 22% taxable service charge to all event items.

Taxes

All charges are taxable at a state tax of 8%.

On all mixed drinks, an additional 3% City Liquor Tax will be charged.

All guest rooms are taxable at 15%, with a breakdown of 8% to the State of Georgia and 7% to the city of Atlanta.

To qualify for tax exemption the organization must provide a valid Georgia tax exemption certificate in advance of arrival.

Labor and Preparation Fees

Labor and Preparation Fees are \$100.00 and are charged when there are fewer than 30 guests for catered functions.

Attendant/Station Fees

All stations and any items from the carvery require an attendant fee of \$100.00 per culinary attendant.

Bartender Fees

Bartender Fees are \$100.00 Per Bartender.

For hosted and cash bars one bartender will be needed per 100 guests.

All guests must be 21 years old to purchase and consume alcohol.

Hotel Policy

A guarantee of attendance is due to your event representative 72 business hours in advance. If not given, the estimated number of attendance will default as guarantee.