



MARRIOTT
ATLANTA AIRPORT

2018



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

Atlanta Airport Marriott
4711 Best Road, College Park, GA 30337

BREAKFAST

Selections Include: orange juice, cranberry juice, sliced fruit, berries, starbucks™ coffee, starbucks™ decaf and tazo™ teas

Traditional Continental Breakfast | \$24

- danish, butter croissants
- muffins
- fruit yogurt

Enhanced Continental Breakfast | \$27

- danish, butter croissants, muffins
- whole bananas, dried fruit, granola
- steel cut oatmeal, brown sugar, raisins
- cold cereals, whole milk, 2%, skim milk
- fruit yogurt

Healthy Lifestyle | \$29

- gluten free muffins
- greek yogurts
- whole bananas, dried fruit, granola
- steel cut oatmeal, brown sugar, raisins
- whole wheat lavosh, egg white, spinach soyrizo burritos



prices are per person; a customary 25% taxable service charge and 7.75% sales tax will be added to all prices



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Morning Cravings

Per piece

- greek yogurt | \$5
- vanilla yogurt parfaits | \$5
- hard boiled eggs | \$3
- griddled ham, egg, swiss croissant | \$6
- sausage, egg, cheese biscuit | \$6
- roasted vegetable egg white wrap | \$6
- chorizo, egg, cheese burritos | \$6

Per person

- steel cut oatmeal, brown sugar, raisins | \$5
- buttery grits, shredded cheddar cheese | \$5
- biscuits, sausage gravy | \$6
- chef crafted smoothies | \$4
- buttermilk pancakes | \$5
- brioche french toast | \$6
- smoked salmon board, classic accoutrements | \$8
- corned beef hash, eggs, hollandaise | \$7
- breakfast potatoes, caramelized onions, peppers | \$5
- seasonal fresh fruit, berries | \$8
- "southern fixin' " | \$10

*chef attended and prepared to order: vidalia onions, sweet peppers, ham, bacon, mushrooms, spinach, tomato, monterey jack cheese, cheddar cheese, fresh salsa

omelet station- \$150 per attendant will apply (1 attendant per 50 guests)

Per dozen

- assorted bagels, flavored cream cheeses | \$42
- assorted breakfast breads, pastries or coffee cakes | \$42
- donuts | \$42

a customary 25% taxable service charge and 7.75% sales tax will be added to all prices



Breakfast Buffets

Minimum of 25 guests required. For groups of 15 to 24 guests, there will be an additional service fee of \$150.

Buffets are not available for less than 15 guests. Maximum service time of two hours.

Add pepsi brand sodas and chilled bottled water at \$4 each

Selections Include: orange juice, cranberry juice, sliced fruit, berries, starbucks™ coffee, starbucks™ decaf and tazo™ teas

Breakfast Buffet I \$32

- baked breakfast breads, pastries
- cold cereals, fruit yogurt
- steel cut oatmeal, raisins, brown sugar
- scrambled eggs
- applewood smoked bacon, pork sausage
- breakfast potatoes, caramelized onions, peppers

Energize and Revitalize I \$35

- assorted whole fresh fruit
- carrot, orange cranberry, blueberry muffins
- cold cereals, fruit yogurt
- steel cut oatmeal, raisins, brown sugar
- egg white vegetable frittata
- scrambled eggs
- turkey bacon, chicken sausage
- red bliss potatoes, lemon, roasted garlic

Country Breakfast I \$35

- baked breakfast breads, pastries, muffins
- cold cereals, fruit yogurt
- cottage cheese
- stone ground grits, cheddar cheese, whipped butter
- scrambled eggs
- country sausage gravy, biscuits
- country ham
- shredded hash browns

prices are per person; a customary 25% taxable service charge and 7.75% sales tax will be added to all prices

Plated Breakfast

Selections Include: breakfast breads, orange juice, cranberry juice, starbucks™ coffee, starbucks™ decaf and tazo™ teas

* All eggs are cage free and farm fresh.

Classic Sweet and Savory Breakfast I \$24

- scrambled eggs
- applewood smoked bacon
- roasted potatoes, caramelized onions and peppers
- cinnamon swirl breakfast bread pudding

The Crafted I \$23

- scrambled eggs
- buttermilk pancakes, warm maple syrup
- house made grape and strawberry preserves
- pork sausage links

Body in Mind I \$24

- egg white frittata with goat cheese
- wild mushrooms
- roasted potatoes, caramelized onions and peppers
- baby spinach
- tomato relish
- seasonal sliced fruit

Country Benedict I \$23

- homemade biscuits
- country ham
- poached eggs
- sausage gravy
- hash browns

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Themed Refreshment Breaks

based on one hour of service | per person break selections include: starbucks™ coffee, starbucks™ decaf, tazo™ teas, pepsi brand sodas and chilled bottled water

No breaks for less than 15 people

Wake Up Call | \$19

- starbucks™ double shots™, red bull™, sugar free red bull™, muscle milk™
- chocolate covered espresso beans, protein bars

Rise and Shine | \$19

- sour cream, cinnamon swirl coffee cake,
- french toast kabobs, nutella banana bites
- naked juice™

The Coffee House | \$19

- plain and sugar glazed donuts, scones, pecan sticky buns

Berry Healthy | \$21

- berry parfaits, kind bars™
- honeydew kale shooters, blueberry almond milk

Fly By | \$22

- hand crafted trail mix shooters, assorted gourmet popcorn bags
- mini fruit kabobs, m&m™ shots

Homerun | \$20

- warm soft pretzels, whole grain mustard, mini corn dogs
- cracker jacks™, roasted peanuts

Sweet and Savory | \$21

- homemade spiced pecans, rosemary cashews
- sugar, oatmeal raisin, chocolate chip cookies,
- brownies, blondies
- chocolate milk, soy milk, almond milk

Italiano | \$21

- margarita flatbread, spicy chicken flatbread, grilled garlic shrimp flatbread
- cured meats, artisan cheese kabobs, caprese skewers

All Day Beverage Break | \$30

- pepsi brand sodas, bottled water
- starbucks™ coffee regular, decaf, tazo teas™



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Meeting Break Package

Includes: morning break, mid-morning beverage refresh and afternoon break (each break based on one hour of service per break period)

No breaks for less than 15 people

Meeting Break Package #1 | \$57

- **Morning Breakfast Break**
 - orange, cranberry juice
 - sliced fruit, berries
 - breakfast breads, pastries
 - cold cereals, fruit yogurt
 - steel cut oatmeal, raisins, brown sugar
 - farm fresh scrambled eggs
 - applewood smoked bacon, pork sausage
 - breakfast potatoes, caramelized onions, peppers
 - starbucks™ coffee, starbucks™ decaf, tazo™ teas
 - pepsi brand sodas, chilled bottled water
- **Mid-Afternoon Break**
 - granola bars, nutri-grain™ bars
 - pepsi brand sodas, chilled bottled water
 - starbucks™ coffee, starbucks™ decaf, tazo™ teas
- **Afternoon Break**
 - sugar, oatmeal raisin, chocolate chip cookies
 - pretzels, chips, popcorn
 - beverage refresh

Meeting Break Package #2 | \$51

- **Morning Break**
 - orange, cranberry juice
 - sliced fruit, berries
 - breakfast breads
 - grilled ham, egg, swiss croissant sandwiches
 - fruit yogurt
 - starbucks™ coffee, starbucks™ decaf, tazo™ teas
 - pepsi brand sodas, chilled bottled water
- **Mid-Morning Beverage Refresh**
 - granola bars, nutri-grain™ bars
 - pepsi brand sodas, chilled bottled water
 - starbucks™ coffee, starbucks™ decaf and tazo™ teas
- **Afternoon Break**
 - sugar, oatmeal raisin, chocolate chip cookies
 - pretzels, chips, popcorn
 - beverage refresh

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A la Carte Break Items

Morning/Afternoon Cravings

Per piece

- greek yogurt | \$5
- vanilla yogurt parfaits | \$5
- hard boiled eggs | \$3
- griddled ham, egg, swiss croissant | \$6
- sausage, egg, cheese biscuit | \$6
- roasted vegetable egg white wrap | \$6
- chorizo, egg, cheese burritos | \$6
- whole fruit | \$3
- chips, popcorn, pretzels | \$5
- salted peanuts, trail mix | \$4
- granola bars, nutria-grain™ fruit bars | \$4
- candy bars | \$5
- power bars, protein bars | \$5
- ice cream bars, frozen fruit bars | \$6

Per person

- steel cut oatmeal, brown sugar, raisins | \$5
- buttery grits, shredded cheddar cheese | \$5
- biscuits, sausage gravy | \$6
- chef crafted smoothies | \$4
- buttermilk pancakes | \$5
- brioche french toast | \$6
- smoked salmon board, classic accoutrements | \$8
- corned beef hash, eggs, hollandaise | \$7
- breakfast potatoes, caramelized onions, peppers | \$5
- seasonal fresh fruit, berries | \$8
- vegetable crudités and dips | \$5
- tortilla chips, salsa, guacamole | \$7

Per dozen

- assorted bagels, flavored cream cheeses | \$42
- assorted breakfast breads, pastries or coffee cakes | \$42
- donuts | \$42
- warm soft pretzels, whole grain mustard | \$44
- double fudge brownies, cookies | \$44
- chocolate-covered oreos™, crispy and fruit loop treats | \$44

a customary 25% taxable service charge and 7.75% sales tax will be added to all prices



meetings imagined

A la Carte Break Items

beverages | by the gallon

- starbucks™ coffee | \$73
- starbucks™ decaf coffee | \$73
- assorted tazo™ teas | \$73
- lemonade, fruit punch, iced tea | \$39

beverages | each

- pepsi brand sodas | \$4
- coke brand sodas | \$5
- chilled bottled waters | \$4
- bottled juices- apple, orange, cranberry | \$4
- red bull™ sugar free red bull™ | \$5
- starbucks™ doubleshots™, frappucino | \$5
- gatorade | \$5

Breaks | based on one hour of service and per person

- **rejuvenate**- coffee only | \$12
starbucks™ coffee, starbucks™ decaf coffee
- **restore** | \$14
starbucks™ coffee, starbucks™ decaf coffee, tazo™ teas
pepsi brand sodas, chilled bottled water
- **revive** | \$16
starbucks™ coffee, starbucks™ decaf coffee, tazo™ teas
pepsi brand sodas, chilled bottled water
sugar, oatmeal raisin, chocolate chip cookies
- **re-energize** | \$16
starbucks™ coffee, starbucks™ decaf coffee, tazo™ teas
pepsi brand sodas, chilled bottled water
breakfast breads, pastries

exclusively in boardroom conference suites

keurig™ k-cup coffee, tea pods | \$4 each

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Lunch Buffets

Minimum of 25 guests required. Groups of 15 to 24 guests, an additional service fee of \$150.

Buffets are not available for less than 15 guests. Maximum service time of two hours.

Buffets include: starbucks™ coffee, starbucks™ decaf, tazo™ teas, iced tea

Add pepsi brand sodas, chilled bottled water at \$4 each

Stars and Stripes | \$39

- tomato basil soup, mini grilled cheese bites
- romaine, iceberg, bacon, crumbled bleu cheese, cherry tomatoes, bleu cheese dressing
- shredded carrot, purple cabbage, raspberry balsamic vinaigrette
- macaroni salad
- backyard bbq chicken
- smoked sausage, peppers, onions
- grilled hamburgers, hotdogs, worcestershire jus
- tomato, lettuce, onion, pickles, ketchup, mustard, mayo
- tator tots
- apple crisp, peach cobbler

Gyro-pean | \$42

- lemon chicken soup
- greek salad, kamata olives, red onion, cucumbers, tomatoes, feta cheese, herb vinaigrette
- shaved spit roasted lamb
- grilled greek marinated chicken
- sliced roasted garlic skirt steak
- warm pita shells
- tzatziki sauce
- sliced tomatoes, cucumbers
- sautéed onions, blistered tomatoes
- baklava, apple spice cake

Simply Southern | \$42

- broccoli cheese soup
- organic greens, toasted local pecans, crumbled bleu cheese, cherry tomatoes, herb ranch dressing
- creamy coleslaw
- southern buttermilk fried chicken, waffles
- pulled house smoked pork, sweet potato hash
- griddled crisp catfish, georgia peach butter
- bourbon corn succotash
- pecan torte, white chocolate bread pudding

Mi Barrio | \$43

- chicken tortilla soup, crispy tortilla strips
- organic greens, roasted corn, cherry tomatoes, queso fresco
- garlic-cilantro vinaigrette
- tricolored tortilla chips, flour tortillas, taco shells, queso sauce
- guacamole, salsa verde, sour cream, shredded cheddar cheese, jalapenos, diced tomatoes, diced onions, cilantro, limes
- pollo asado (chicken), carne asada (steak), carnitas (pork)
- sweet onion, poblano peppers
- braised black beans
- mexican rice
- churros, tres leche flan

Little Italy | \$44

- italian wedding soup
- caprese salad
- caesar salad, garlic croutons, peppercorn parmesan dressing
- chicken caccatore, roasted tomato, capers, basil, garlic
- rotelli pasta, shrimp scampi, white wine, lemon
- vegetable lasagna
- warm garlic rolls
- olive oil roasted vegetables
- cannolis, lemon bars

Weekday Menu for Small Groups 15-24 people:

*Select the menu designated on that day of the week and have the buffet service fee waived

Monday – Simply Southern
Tuesday – Farmer's Lunch
Wednesday – Mi Barrio
Thursday – Little Italy
Friday – Stars and Stripes

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Lunch Buffets

Minimum of 25 guests required. For groups of 15 to 24 guests, an additional service fee of \$150.

Buffets are not available for less than 15 guests. Maximum service time of two hours.

Buffets include: starbucks™ coffee, starbucks™ decaf, tazo™ teas, iced tea

Add pepsi brand sodas, chilled bottled water at \$4 each

Farmer's Lunch | \$43

- baked potato, vidalia onion soup
- organic greens, balsamic onions, cherry tomato, olive oil focaccia, croutons,
- smoked tomato vinaigrette
- buffalo mozzarella, tomato salad
- roasted chicken, lemon herb jus
- spinach, garlic tortellini, blistered tomatoes, sherry alfredo
- grilled salmon, eggplant caponata
- herb fingerling potatoes
- seasonal fruit tarts
- pecan tarts

"Deli" cious Buffet | \$39

- chicken noodle soup
- baby spinach, romaine, cucumber, baby tomatoes, carrots, purple cabbage, rosemary croutons, herb ranch dressing, balsamic dressing
- southern potato salad
- pasta salad
- choice of three
 - turkey wrap* - turkey, brie, baby spinach, tomato, pesto mayonnaise
 - veggie wrap* - char-grilled vegetables, mozzarella, tomatoes, balsamic dressing
 - chicken club wrap* – fried chicken tenderloin, bacon, mesclun greens, tomatoes, ranch dressing
 - beef & boursin* – roasted beef, boursin cheese, romaine lettuce, tomato, caramelized onion, worcestershire aioli
 - ham & gruyere* – black forest ham, red leaf lettuce, gruyere cheese, tomato, dijionaise
 - chicken caprese* – grilled chicken, buffalo mozzarella, tomato, basil, balsamic aioli
- chips, pretzels
- sugar, oatmeal raisin, chocolate chip cookies, brownies

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Lunch Grab and Go Bags

Maximum three options per meal service.

Include: Whole seasonal fruit, orzo pasta salad, chips, cookie, peps brand sodas, chilled bottled water

Mesquite Smoked Turkey | \$32

- organic baby greens, swiss cheese, vine ripe tomato, roma roll

Black Forest Ham | \$32

- dijon, red leaf lettuces, cheddar cheese, vine ripe tomato, roma roll

Shaved Roast Beef | \$32

- worcestershire aioli, crispy romaine, caramelized onions, parmesan roll

Italian Hoagie | \$32

- prosciutto, provolone cheese, spicy capicola, genoa salami, vine ripe tomato, hoagie roll

Chicken Salad | \$32

- fuji apples, pecans, grapes, nine grain bun

Buffalo Chicken Wrap | \$32

- bleu cheese dressing, romaine lettuce, sun dried tomato tortilla

Ultimate BLT | \$32

- applewood smoked bacon, arugula, vine ripe tomato, focaccia roll

Truly Vegetarian Wrap | \$32

- buffalo mozzarella, vine ripened tomatoes, baby greens, balsamic aioli, gluten friendly spinach tortillas

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meetings *imagined*

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Lunch

Hot Plated

Plated lunch selections include: breads, butter, starbucks™ coffee, starbucks™ decaf, tazo™ teas, iced tea

If more than one entrée selection is requested, price will be based on the highest price entrée and starch/vegetable selection will be the same. Maximum of two selections

Add pepsi brand sodas, chilled bottled water at \$4 each

Choice of One Salad

- baby greens, roasted onion, garden tomato, english cucumber, balsamic vinaigrette
- romaine, spinach, cucumbers, herb croutons, bacon, asher™ bleu cheese, smoked tomato dressing
- spring mix lettuce, toasted pecans, goat cheese, cherry tomato, caramelized onions, sherry vinaigrette

Choice of One Dessert

- new york cheesecake, chocolate layer cake, pecan pie, peanut butter pie, red velvet cake, seasonal cobbler, apple crisp, white chocolate bread pudding, italian lemon crème cake

Chicken Marsala | \$33

- marsala brined airline chicken breast, olive oil smashed potatoes, wild mushroom ragu, oven roasted tomatoes, wilted spinach, natural jus

Grilled Organic Chicken | \$33

- whipped sweet potato, garlic green beans, bourbon maple jus

Roasted Striped Sea Bass | \$42

- roasted garlic mashed potato, sweet corn succotash, caramelized shallot, citrus marmalade

Grilled Pork Chop | \$34

- sweet potato hash, steamed asparagus, red onion, apple relish

Grilled Flat Iron Steak | \$38

- country herb potatoes, broccolini, sweet vidalia onion sauce

Seared Salmon | \$35

- citrus infused jasmine rice, ginger tomato chutney, herb butter

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Lunch

Chilled Plated

Plated lunch selections include: breads, butter, starbucks™ coffee, starbucks™ decaf, tazo™ teas, iced tea

If more than one entrée selection is requested, price will be based on the highest price entrée.
Maximum of two selections

Add pepsi brand sodas, chilled bottled water \$4 each

Choice of One Dessert

- ny cheesecake, chocolate layer cake, pecan pie, peanut butter pie, red velvet cake, seasonal cobbler, apple crisp, white chocolate bread pudding, italian lemon crème cake

Blackened Grilled Shrimp Caesar | \$34

- romaine, jumbo shrimp, herb croutons

Wrap and Roll | \$32

- oven roasted turkey, provolone cheese, baby spinach, tomato, roasted red pepper, roasted garlic aioli, spinach tortilla, marinated vegetable salad, pasta salad

Ancho Grilled Chicken Salad | \$32

- romaine, ancho grilled chicken, bacon, cherry tomato, sliced radish, queso fresco, tortilla crisps, cilantro lime dressing

Poached Salmon Salad | \$33

- organic greens, romaine, chilled salmon, marinated cucumber and grape tomatoes, sliced cucumber, red onions, croutons, red peppers, honey sherry vinaigrette



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Dinner

Plated Dinner Entrees

Plated dinner selections include: assorted breads, butter, starbucks™, starbucks™ decaf, tazo™ teas, iced tea

Add pepsi brand sodas, chilled bottled water \$4 each

If more than one entrée selection is requested, price will be based on the highest price entrée and starch/vegetable selection will be the same. Maximum of two selections

Plated customized dual entrée menu option available upon request

Choice of One Salad

- baby greens, roasted onion, garden tomato, english cucumber, balsamic vinaigrette
- romaine, spinach, cucumbers, herb croutons, bacon, bleu cheese, smoked tomato dressing
- spring mix lettuce, toasted pecans, goat cheese, cherry tomato, caramelized onions, sherry vinaigrette

Choice of One Dessert

- triple chocolate mousse cake, chocolate ganache lava bundt cake, red velvet cake, flourless chocolate torte (gluten friendly), crème brulee cheesecake, raspberry white chocolate cheesecake, lemon blueberry meringue pie

Sugar and Spice Pork Loin | \$43

- fingerling potato hash, shallots, buttered asparagus, red onion apple chutney

Roasted Organic Chicken | \$44

- gruyere, cheddar, parmesan potato gratin, broccolini, blistered tomatoes, sweet onion sauce

Pan Seared Chicken | \$43

- lemon infused jasmine rice, green bean almandine, herb jus

Slow Roasted Short Ribs | \$52

- wild mushroom, braised beef ravioli, candied carrots, caramelized pearl onions, merlot reduction

Grilled Filet Mignon | \$60

- loaded mashed potatoes, broccolini, bourbon demi-glace

Pan Seared Salmon | \$47

- sun dried tomato, goat cheese risotto, roasted garlic asparagus, sherry vinaigrette, basil oil



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meetings imagined

Dinner Buffets

Minimum of 25 guests required. For groups of 15 to 24 guests, service fee of \$150.

Buffets are not available for less than 15 guests. Maximum service time of two hours.

Served with starbucks™, starbucks™ decaf, tazo™ teas, iced tea

Add pepsi brand sodas, chilled bottled water at \$4.00 each

Southern Comfort | \$54

- corn bread muffins
- roasted tomato soup, basil pesto
- chef's garden salad, herb ranch dressing
- loaded potato salad
- creamy coleslaw
- bacon wrapped meatloaf, chipotle ketchup
- buttermilk fried chicken
- broiled white fish, charred lemon butter
- collard greens, smoked turkey
- roasted garlic smashed potato
- seasonal cobbler, banana pudding

Ship to Shore | \$59

- rolls
- lobster bisque
- spinach, arugula, smoked bacon, crumbled bleu cheese, red wine vinaigrette
- citrus poached shrimp, spiced rum sauce
- grilled tri tip steak, sweetwater™ bbq sauce
- lemon pepper roasted chicken
- roasted atlantic salmon, orange-basil butter
- pesto marinated seasonal vegetables
- wild rice
- strawberry shortcake, mocha chocolate cake

Smoke on the Runway | \$56

- jalapeno cornbread
- traditional chili, chopped onions, sour cream, shredded cheddar
- wedge salad, bleu cheese dressing
- sweet potato salad
- roasted vegetable salad
- beef brisket, vidalia onion bbq sauces
- st. louis ribs
- beer can chicken, lager jus
- baked macaroni and cheese
- charred brussel sprouts
- apple crisp, bourbon bread pudding

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Dinner Buffets

Minimum of 25 guests required. For groups of 15 to 24 guests- service fee of \$150. Buffets are not available for less than 15 guests. Maximum service time of two hours.

Served with starbucks™, starbucks™ decaf, tazo™ teas, iced tea

Add pepsi brand sodas and chilled bottled water at \$4 each

Tuscany | \$57

- minestrone soup
- caesar salad, romaine lettuce, grated parmesan cheese, garlic croutons
- buffalo mozzarella, vine ripe tomatoes, and basil platter
- panzanella (italian bread) salad
- chicken orzo salad
- penne carbonara
- chicken florentine
- grilled shrimp, steamed mussels, tomato broth saffron
- tuscan rubbed beef tenderloin
- herb risotto
- roasted zucchini, oregano butter
- hot garlic rolls, focaccia, extra virgin olive oil, butter
- tiramisu
- cannoli

Latin Spice | \$56

- chicken, rice soup, tortilla crisps
- romaine lettuce, black beans, cherry tomatoes, onion, cheddar cheese, chipotle ranch dressing
- charred corn and queso fresca salad, cilantro-lime vinaigrette
- pinto beans
- spanish rice
- chimichurri beef
- achiote chicken
- grilled lime, cilantro whitefish
- calabaza con queso
- flan
- tres leches cake

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Reception

Hors D' oeuvres

Butler service available for passed Hors D'oeuvres at \$150 per server

Hors d' oeuvres minimum order of 50 pieces

- mediterranean antipasto skewer | \$4
- caprese skewer | \$5
- spanakopita | \$5
- fig, goat cheese flatbread | \$5
- vegetable spring roll, plum sauce | \$4
- macaroni and cheese fritters | \$4
- pimento cheese fritters | \$5
- pecan crusted chicken | \$6
- chicken lemongrass pot stickers | \$4
- teriyaki chicken skewers | \$4
- grilled shrimp, spiced rum cocktail shot | \$5
- ceviche cucumber shot | \$5
- bacon wrapped bleu cheese meatballs | \$5
- bacon wrapped dated, almonds | \$6
- beef empanada | \$4
- mini short rib pot pies | \$6
- duck spring roll, plum sauce | \$5
- crab cake | \$6
- chilled shrimp, spiced rum cocktail sauce | \$7
- asparagus speared pawns | \$7
- shrimp and boursin stuffed crepe | \$6
- lobster empanada | \$7
- bacon wrapped scallops, wasabi marmalade | \$7
- mini beef wellingtons | \$6
- candied bacon jam tarts | \$6

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Reception

Specialty Displays

Minimum food guarantee of 75% of the overall function attendance to order specialty displays.

Vegetable Crudité | \$8

- carrot sticks, zucchini, cauliflower, broccoli, mushrooms, cucumber, celery, pepperoncini ranch dressing, bleu cheese dressing

Fresh Fruit | \$8

- melons, strawberries, pineapple, honey yogurt

Sushi & Sashimi | \$17

- seasonal inspired rolls, sashimi, pickled ginger, wasabi, seaweed salad, soy sauce (5 pieces per person)

Domestic Cheese | \$14

- cheddar, swiss, pepper jack, gouda, boursin, crackers, lavosh, seasonal fruit, preserves

International Cheese & Charcuterie | \$16

- brie, camembert, gorgonzola, swiss, cheddar, toast points, crackers, salami, soppressata, prosciutto, seasonal fruit, preserves

Roasted Vegetable Display | \$12

- balsamic roasted vegetables- zucchini, squash, mushroom, peppers, broccoli, cauliflower, asparagus, charred romaine, onions, boursin cheese dip



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Reception

Specialty Stations

Required- 1 Attendant per station and for every 50 guests, minimum of 2 stations ordered when not used as enhancement to dinner.

Attendant Fee is \$150.00

Pasta Mia | \$21

- penne pasta, caramelized shallots, baby spinach, chicken, sage alfredo
- bowtie pasta, gulf shrimp, sweet peppers, tomato fondue
- orecchiette pasta, blistered tomato, shallots, spinach, sherry-garlic butter

Alotta Risotto | \$17

- cheddar, parmesan, jack, spices, and grilled zucchini, squash, peppers, onion
- shrimp, blackened chicken and steak for your own creation

Street Tacos | \$21

- crispy pork belly, honey bbq ale pulled chicken, charred skirt steak, monterey jack cheese, cilantro, cheddar cheese, roasted corn, black beans, caramelized onions, pepper jack cheese, salsa verde, pico de gallo, salso roja, guacamole, sour cream, jalapenos, corn tortillas, flour tortillas

True Grit | \$21

- ground grits, smoked gouda, white cheddar, pepper jack, spices, vegetables, shrimp, blackened chicken, pulled pork

Use Your Noodle | \$20

- chicken, rock shrimp, broccoli, bean sprouts, sweet peppers, bok choy, green onions, carrots, sugar snap peas, lo mein noodles, hoisin plum sauce, fried rice, vegetable spring rolls, thai chili

Sweet Freeze | \$17

- ice cream cookie sandwiches; sugar, oatmeal raisin, chocolate chip cookies
- belgian dark chocolate gelato, vanilla gelato
- starbucks™ coffee, tazo™ teas

Substitute for Love | \$19

- chocolate truffles, chocolate covered strawberries, chocolate mousse shooters, chocolate decadence cake, brownies, chocolate tulle cookies
- starbucks™ coffee, tazo™ teas

prices are per person; a customary 25% taxable service charge and 7.75% sales tax will be added to all prices



meetings imagined

Reception

Specialty Carving Stations: Served with artisan breads, butter
Required- Carver Attendant Fee of \$150.00 per item ordered
Minimum food guarantee of 75% of the overall function attendance to order carving stations

Charred Herb Striploin | \$350 (serves 25)

- chipotle hollandaise, cheddar whipped yukon gold potatoes

Ancho Dusted Atlantic Salmon | \$295 (serves 20)

- georgia peach chutney, lemon zest jasmine rice

Smoked Prime Rib | \$400 (serves 35)

- tri-color marbled potatoes, merlot jus, horseradish cream

Citrus Zest & Thyme Glazed Turkey | \$275 (serves 25)

- sweet potato hash, sage thyme gravy

Sorghum Spiced Rum & Dijon Glazed Roasted Pork Loin | \$250 (serves 25)

- wild rice, vanilla spiced apple sauce

Maple Glazed Hardwood Smoked Ham | \$295 (serves 30)

- yukon gold butter poached potatoes, grilled pineapple chutney

Whole Roasted Angus Beef Tenderloin | \$375 (serves 25)

- gruyere, cheddar, parmesan potato gratin, cabernet jus



prices are per item; a customary 25% taxable service charge and 7.75% sales tax will be added to all prices

Beverage

Hosted Bars

Premium

- smirnoff vodka, cruzan aged light rum, beefeaters gin, dewar's white label, jim beam white label, canadian club whisky, josé cuervo tradicional silver, courvosier vs

Top Shelf

- absolut vodka, bacardi superior rum, captain morgan's original spiced rum, tanqueray gin, dewars white label, maker's mark bourbon, jack daniel's tennessee whisky, canadian club whisky, 1800 silver tequila, hennessy vs

Luxury

- grey goose vodka, bacardi superior rum, bombay saffire gin, johnnie walker black label, knob creek bourbon, jack daniels tennessee whiskey, crown royal whisky, patron silver tequila, hennessy privilege vsop

Cordials

- amaretto disaronno, baileys irish cream, b&b, cointreau, drambuie, frangelico, grand marnier, kahula, romana sambuca, southern comfort

Beer- Domestic/ Light

- blue moon belgium white, budweiser, michelob ultra, samuel adams boston lager

Domestic Light

- bud light, coors light, miller lite

Regional Craft

- sweetwater 420, sweetwater seasonal, arches brewery selections

Beer-Import/Light

- corona, extra corona light, amstel, guinness draught, heineken, modelo especial, stella artois

customary 25% taxable service charge and 7.75% sales tax will be added to all prices

Beverage

Hosted Bars

Cocktails | Hosted Bar

- premium brand cocktails | \$9
- top shelf cocktails | \$10
- luxury cocktails | \$12
- cordials | \$10
- domestic beers | \$7
- imported beers | \$8
- craft beers | \$8
- house wine-
magnolia grove by chateau st. jean | \$9
- bottled water | \$4
- juice | \$5
- pepsi brand sodas | \$4
- coke brand sodas | \$5

Cocktails | Hosted Bar | Packages- Premium

- Pricing per person | \$20 for first hour, \$8 per additional hour

Cocktails | Hosted Bar | Packages- Top Shelf

- Pricing per person | \$21 for first hour, \$9 per additional hour

Cocktails | Hosted Bar | Packages- Luxury

- Pricing per person | \$22 for first hour, \$10 per additional hour

Beverage Experiences | Pricing per person \$25

- Bourbon and Bacon
- Craft Beer and Rosemary Cashews

Specialty Liquor Drink Package 2hr limit | Pricing per person

- Mojito Bar and Assorted Citrus Punch's \$21
- Jack Daniels Iced Tea and Lemonade Stand \$19
- Bloody Mary's, Mimosa's and Bellini's \$22
- Sangria and Cava \$21

Cocktails | Cash Bar

- premium brand cocktails | \$10
- top shelf cocktails | \$12
- luxury cocktails | \$14
- cordials | \$11
- domestic beers | \$8
- imported beers | \$9
- craft beers | \$9
- house wine-
magnolia grove by chateau st. jean | \$10
- bottled water | \$4
- juice | \$5
- pepsi brand sodas | \$4
- coke brand sodas | \$5

*\$500 minimum for cash bars (note: cash bar prices are inclusive of service charge and tax)

bartender fee: one bartender for every 100 guests. \$150 for 4 hours per bar and \$35 for each additional hour

cashier is required for all cash bars along with a bartender. Cashier fee is \$150 for 4 hours per bar and \$35 for each additional hour

customary 25% taxable service charge and 7.75% sales tax will be added to all prices

Beverage

Prices per bottle

Wine Selections:

Sparkling Wines

- la marca, prosecco, extra dry, italy | \$43
- segura viudas, brut, cava,"aria", catalonia, spain | \$58
- mumm napa, brut, "prestige, chefs de caves", napa valley, california | \$70
- moët & chandon, brut, "imperial", epemay, france | \$110

Chardonnay

- magnolia grove by chateau st. jean, california | \$40
- j. lohr estates, 11 riverstone, arroya seco, monterey, california | \$52
- chateau st. jean, north coast, california | \$50
- meiom, monterey, sonoma, santa barbara, california | \$48
- kenwood vineyards, "six ridges", russian river valley, california | \$72

Rosé

- magnolia grove by chateau st. jean, california | \$40

Pinot Grigio

- magnolia grove by chateau st. jean, california | \$40
- casasmith, "vino", ancient lakes, washington | \$57

Sauvignon Blanc

- brancott estate, marlborough new zealand | \$49
- sea pearl, marlborough, new zealand | \$53

Cabernet Sauvignon

- magnolia grove by chateau st. jean, california | \$40
- avalon, california | \$51
- columbia crest "h3", horse heaven hills, washington | \$60
- estancia, paso robles, california | \$55

Merlot

- magnolia grove by chateau st. jean, california | \$40
- j. lohr estates, "los osos", paso robles, california | \$60
- raymond vineyards, "reserve selection", napa valley, california | \$90
- canoe ridge vineyard, "the expedition" horse heaven hills, washington | \$98

Malbec

- alamos, malbec, mendoza, argentina | \$40

Pinot Noir

- line 39, california | \$46
- erath, oregon | \$40
- mohua wines, central otago, new zealand | \$66

Zinfandel

- ravenswood, vinters blend, sonoma, california | \$48

Shiraz

- rosemount estate, diamond label, australia | \$45

a customary 25% taxable service charge and 7.75% sales tax will be added to all prices

Performance Foods

Breakfast

Keep your attendees energized with these performance foods: anti-oxidant rich blueberries, sun-dried raisins and orchard apples, whole nuts, especially raw almonds, omega 3 rich walnuts and flax seed low fat proteins and whole grain carbohydrates, natural yogurt and whole grain granola

For sustained focus all day plated breakfast selections include: orange juice, cranberry juice, bran muffins, blueberry muffins, freshly brewed starbucks™ coffee, starbucks™ decaf and tazo™ teas

Minimum of 25 guests required. Groups of 15 to 24 guests, there will be an additional service fee of \$150. Buffets are not available for less than 15 guests. Maximum service time of two hours.

Buffet includes: Freshly Brewed Starbucks™ Regular and Decaf Coffee, Assorted Hot Tazo™ Teas and Iced Tea.

Energize Plated Breakfast | \$25

- scrambled egg beaters™, asparagus, broccoli, cauliflower, potato-free zucchini hash browns

Energize Breakfast Buffet | \$33

- orange, cranberry juice, fruit, berries, organic yogurts, quaker™ oatmeal, raisins, walnuts, brown sugar, cold cereals, skim milk, egg white frittata, scrambled egg beaters™, turkey bacon, chicken sausage, bran muffins, blueberry muffins, bran breakfast breads, bagels, starbucks™, tazo™ teas

prices are per person; a customary 25% taxable service charge and 7.75% sales tax will be added to all prices

Performance Foods

Breaks

Keep your attendees energized with these performance foods: anti-oxidant rich blueberries, sun-dried raisins and orchard apples, whole nuts, especially raw almonds, omega 3 rich walnuts and flax seed snacking vegetables, low glycemic indexed legumes, natural yogurt and whole grain granola

For sustained focus all day

No breaks for less than 15 people

Energize Refreshing Break | \$19

- assorted orchard apples, banana nut and zucchini breads, freshly brewed starbucks™ coffee, starbucks™ decaf coffee, assorted tazo™ teas, pepsi brand sodas and chilled bottled water

Energize for You | \$21

- almonds, mozzarella string cheese, vegetable crudité, reduced carb wheat vegetarian wraps, starbucks™ coffee, starbucks™ decaf coffee, assorted tazo™ teas, pepsi brand soft drinks, chilled bottled water

Energize Enhancements

- whole fruit | \$3
- organic yogurt | \$5
- organic yogurt, whole grain granola, blueberries parfait | \$6

\$18/ pound for each item below

- almonds
- flax seeds
- raisins
- walnuts
- whole grain granola, almonds, raisins, mix
- honey granola, almonds, raisins, blueberries, cranberries, apple mix

prices are per person; a customary 25% taxable service charge and 7.75% sales tax will be added to all prices



meetings  imagined

Performance Foods

Lunch

Keep your attendees energized with these performance foods: anti-oxidant rich blueberries, sun-dried raisins and orchard apples, whole nuts, especially raw almonds, omega 3 rich walnuts and flax seed low fat proteins and whole grain carbohydrates, natural vegetables and leafy greens

For sustained focus all day plated lunch selections include: breads, butter, smart balance™, house salad, chef's selection of vegetables, starbucks™ coffee, starbucks™, tazo™ teas, iced tea

Add pepsi brand sodas, and chilled bottled water at \$4 each

Chicken Provençal | \$35

- tomatoes, garlic, basil olive oil, white wine jasmine rice (low fat)

Oven Roasted Chicken | \$35

- roasted honey balsamic rice pilaf (low fat)

Choice of one dessert:

- escalloped apples, german chocolate sheet cake, 2 layer carrot cake, lemon pound cake

prices are per person; a customary 25% taxable service charge and 7.75% sales tax will be added to all prices



Technology

Support Packages

All rental prices are per day with 1 day minimum.

Meeting Room Projector Package | \$575

- av cable lot, lcd projector, projection stand, tripod screen (5'-8')

Projector Support Package | \$180

- av cable lot, projection stand, tripod screen

Basic Audio Support Package | \$275

- laptop audio interface, powered speakers w/draped tripod stands (2), 4-channel mixer

Basic Stage Wash Package | \$450

- source 4 leko lighting instruments (4), 4-channel dimmer, 12-channel lighting console, truss towers (2)

Basic Drape Uplighting Package | \$450

- 6 LED uplights, lighting controller

Whiteboard Package | \$75

- 3'x5' or 4'x6' Whiteboard, dry eraser, easel, 4 color erase markers

Flip Chart Package | \$75

- flip chart easel, flip chart pad, markers

Post It Flip Chart Package | \$90

- flip chart easel, post it flip chart (with sticky top), markers

Labor Rates

- setup/strike | \$80/hour
- event operation | \$90/hour



customary 25% taxable service charge and 7.75% sales tax will be added to all prices



meetings imagined

Atlanta Airport Marriott
4711 Best Road, College Park, GA 30337

Technology

All rental prices are per day with 1 day minimum.

Equipment

- conference speaker | \$150
- laptop computer | \$220
- power strip & extension cord package | \$25
- led wash up light | \$75
- powered speaker | \$100
- presidential microphone | \$90
- wired microphone | \$75
- wireless lavalier or handheld microphone | \$170
- catchbox throwable microphone | \$345
- 4-channel mixer | \$70
- 14-channel mixer | \$135
- 42" lcd monitor | \$375
- 55" lcd monitor | \$555
- 8' tripod screen | \$80
- 6'x10'5" fast-fold screen | \$355
- 7'6"x13'4" fast-fold screen | \$395
- 9'x16' fast-fold screen | \$450
- wireless slide advancer | \$50
- extension cable (up to 25') | \$15
- power strip | \$10
- audio bridge (direct box) | \$55
- laptop audio bridge & house patch includes: mixer, direct box, and patch | \$200
- banner hanging fee | \$50

Preferred Audio Visual Provider - PSAV

As the onsite AV provider, PSAV is more educated in regards to the Atlanta Airport Marriott than any other technology company, which is what positions us to serve you best.

The use of another event technology provider, will involve the expertise of the Atlanta Airport Marriott Event Technology Department(s) (PSAV), including power requirements, storage, staging, setup, cleaning, breakdown, audio and other equipment. In the event that another event technology provider is chosen, the hotel will levy a surcharge of \$1,500.00. The fee is to be paid to the hotel in the same method as all other services. All outside vendors are required to provide Atlanta Airport Marriott with an indemnification agreement and proof of adequate insurance.

The Atlanta Airport Marriott Hotel's exclusive Event Technology Department (PSAV) consists of trained and professional staff, and extensive inventory of technically advanced equipment. Going above and beyond is the Atlanta Airport Hotel's way. The Organization scheduling an event will be required to allow (PSAV) the right to bid on all Event Technology and/or production requirements for all meeting rooms, breakout rooms, suites and guest rooms. All event technology equipment and service requirements must be submitted to (PSAV) for facilitation, no later than 10 business days prior to arrival.

(PSAV) is the exclusive provider of rigging equipment and services at the Atlanta Airport Marriott. "Rigging Services" shall be generally defined as the attaching of hardware and equipment to the building structure including but not limited to the hoists, chain motors, scenic, audio equipment.

(PSAV) is the exclusive provider of electrical power and internet services at the Atlanta Airport Marriott. Contact PSAV Sales Manager at 404-209-6822 for more details.

Organization scheduling an event must return a signed copy of the current "Production and Event Guidelines" to (PSAV) no later than 10 days prior to arrival. Should an outside vendor win the bid for the program, the vendor must sign and return the "Production and Event Guidelines."

customary 25% taxable service charge and 7.75% sales tax will be added to all prices

Hotel General Information – Guidelines

Menu Pricing

Menu pricing may be confirmed 90 days prior to your event, unless otherwise specified on your contract or Banquet Event Orders. Prices will be confirmed by our Sales and Event Managers. Menu prices are subject to change without notice. Menu selections should be confirmed at least two weeks in advance. Our staff will be glad to create a menu tailored for your event.

Payment

The hotel may require that 50% of the total cost of your event be paid 60 days in advance of your event. Final payment for all events is due at least 1 week prior to your event by cash, cashier's check or credit card upon approval. Personal or organization checks must be received 21 days in advance of the event.

Food Safety

The hotel is responsible for the quality and freshness of all food prepared and served. Due to current health regulations, food may not be taken off the premises after it has been prepared and served to guests.

Labor charges

Our menu prices are based on meal functions with round tables of (10) guests each. Should your group require round tables of (8) guests each, a charge will apply for the additional service staff required. The fee for additional servers is \$150 per server/per event. Bartender fee: one bartender for every 100 guests. \$150 for 4 hours per bar and \$35 for each additional hour per bartender. A cashier is required for all cash bars along with a bartender. Cashier fee is \$150 for 4 hours per bar and \$35 for each additional hour. A \$150 per attendant fee per (50) guests or a carver fee per (100) guests will apply.

Service Charge

The current Service Charge of 25% will be added to all food & beverage, hosted beverage, room rental fees and Audio Visual prices. Service Charge is subject to State Sales Tax at the time of your event (currently 7.75%).

Alcoholic Beverages

All beverages must be purchased from the hotel. If alcoholic beverages are to be served on the Hotel premises, the Hotel will require that beverages are dispensed by Hotel servers and bartenders. Our alcoholic beverage license requires us to: request proper photo identification of any person of questionable age; refuse alcoholic beverage service if the person is underage or identification cannot be produced; and to refuse alcoholic beverage service to any person who, in our judgment appears intoxicated.

Decorations

Décor should be arranged through the hotel or hotel approved vendor. Outside vendors must be approved by the hotel. For best results, please let our professionals assist you in coordinating arrangements for themes, props, florals and any ambience enhancements.

Guarantees

In order to make your banquet a success, notify your Event Manager of the number of guests attending your function no later than (3) working days in advance of your event. This number will be considered your minimum guarantee and may not be lowered. If the hotel is not contacted within this timeframe, your original expected number would automatically become your guarantee. Outside food or beverages are not permitted to be brought into the hotel from outside sources, nor do we allow excess food to be removed from the premises.

Directional Signage

The hotel provides directional signs as well as meeting room identification signs. Flip chart signs or handwritten signs are not allowed in any public area. Any printed signs that the customer wishes to display must be approved by the Event Management Department.

Security

The hotel will not assume responsibility for any damage or loss of any merchandise or articles brought into the hotel or left in the Hotel prior to, during or following a customer's function. Arrangements can be made for security of exhibits, articles for display and merchandise, prior to the planned function through the Event Management or Loss Prevention Departments.

Hotel General Information – Guidelines

Package Handling

Packages shipped to the hotel should clearly indicate the name of your event, your on-site contact, your function dates and the Hotel's Event Manager's name. Due to limited storage space, please do not send packages more than 3 days in advance. We do not accept COD shipments. There will be nominal fee for all incoming and outbound packages. Charges can be posted onto your company account or master account. The Hotel cannot accept responsibility for packaging and sealing boxes.

Transportation

The hotel provides complimentary shuttle service between the hotel and the Hartsfield-Jackson International Airport every 15 minutes from 5:00 a.m. to midnight daily and every 30 minutes from 12:01 a.m. to 5:00 a.m. Guests may use the courtesy phone at the airport for requests for shuttle service between 12:01 a.m. and 5:00 a.m.

Parking

Parking (self-parking and valet parking) is available to all hotel guests for a nominal rate.

Use of Outside Vendors

Exhibit companies, florists, decorator, audio visual companies and or entertainers are required to submit proof of insurance to the hotel and are required to comply to hotel safety regulations for the safety of guests and associates. All vendors should be instructed to contact hotel event manager at least two weeks in advance to review details and to gain necessary approvals for decorations. Move-in/out times must be scheduled in advance with the Event Manager. Vendors must comply to hotel specified procedures and conduct guidelines (refer to vendor guidelines). All vendors are responsible for removing all of their items promptly at the conclusion of the event and are responsible for removing their own trash. The hotel cannot be responsible for items left behind or for storage.

Safety Regulations

To comply with fire safety regulations, no open flames are allowed. Candles enclosed in votive containers or hurricane lamps are permitted. Any potentially flammable items used for the event will require approval and may require additional licenses and permits from the city. Pyrotechnics are strictly prohibited. Under no circumstances can fire exits be blocked in any area of the hotel. All diagrams will require approval from the hotel and are subject to hotel and city fire and safety specifications.

Function Space

The Hotel reserves the right to assign another room for Customer's function in the event the room originally designated for such function shall be unavailable or inappropriate, in the Hotel's sole opinion. Approval must be received from the Sales and Event Management's office before publishing meeting room names. Smoking is prohibited. Customer agrees to be responsible for any damage done to the function room or any other part of the hotel by the Customer, his guests, invitees, employees, independent contractors or other agents under Customer's control. Decorations must be fire retardant and approved prior to set-up. Foggers and smoke machines are not permitted