



MARRIOTT
ATLANTA AIRPORT

2019



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

CONTINENTAL BREAKFAST

Traditional Continental Breakfast | \$26

- danish, butter croissants
- muffins
- fruit yogurt

Georgian Continental Breakfast | \$30

- 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 | \$31

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



Selections Include: orange juice, cranberry juice, sliced fruit, berries, Starbucks™ coffee, Starbucks™ decaf and Tazo™ teas

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



Morning Cravings

Per piece

- hard boiled eggs | \$4
- greek yogurt | \$5
- vanilla yogurt parfaits | \$5
- griddled ham, egg, swiss croissant | \$6
- sausage, egg, cheese biscuit | \$6
- roasted vegetable egg white wrap | \$6
- chorizo, egg, cheese burritos | \$6

Per person

- chef crafted smoothies | \$4
- breakfast potatoes, caramelized onions, peppers | \$5
- steel cut oatmeal, brown sugar, raisins | \$5
- buttery grits, shredded cheddar cheese | \$5
- buttermilk pancakes | \$6
- biscuits, sausage gravy | \$6
- brioche french toast | \$6
- corned beef hash, eggs, hollandaise | \$8
- smoked salmon board, classic accoutrements | \$8
- 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 | \$48
- assorted breakfast breads, pastries or coffee cakes | \$48
- donuts | \$48

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



Breakfast Buffets

College Park Breakfast Buffet | \$34

- 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 | \$37

- 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 | \$39

- 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

Minimum of 25 guests required. For groups less than 25 guests, there will be an additional service fee of \$150.

Buffets are not available for less than 15 guests. Maximum service time of one and a half hours.

Selections Include: orange juice, cranberry juice, sliced fruit, berries, Starbucks™ coffee, Starbucks™ decaf and Tazo™ teas
Add Pepsi brand sodas and chilled bottled water at \$5 each

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



Plated Breakfast

The Crafted | \$26

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

Country Benedict | \$26

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

Classic Sweet and Savory Breakfast | \$27

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

Body in Mind | \$27

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

Selections Include: breakfast breads, orange juice, cranberry juice, Starbucks™ coffee, Starbucks™ decaf and Tazo™ teas

*** All eggs are cage free and farm fresh.**

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



Themed Refreshment Breaks

Wake Up Call | \$22

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

Rise and Shine | \$22

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

The Coffee House | \$22

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

Berry Healthy | \$24

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

Fly By | \$24

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

Homerun | \$24

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

Sweet and Savory | \$24

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

Italiano | \$24

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

All Day Beverage Break | \$32

- Pepsi brand sodas, bottled water
- Starbucks™ coffee regular, decaf, tazo teas™

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

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



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 | \$60

- **Morning Break**
 - orange, cranberry juice
 - sliced fruit, berries
 - breakfast breads, pastries
 - yogurt parfaits
 - steel cut oatmeal, raisins, brown sugar
 - breakfast frittata
 - starbucks™ coffee, starbucks™ decaf, tazo™ teas
 - pepsi brand sodas, chilled bottled water
- **Mid-Morning Beverage Break**
 - granola bars, nutri-grain™ bars
 - kind bars, smoothies
 - pepsi brand sodas, chilled bottled water
 - starbucks™ coffee, starbucks™ decaf, tazo™ teas
- **Afternoon Break**
 - hummus, pita bread
 - whole fruit, assorted nuts
 - infused water

Meeting Break Package #2 | \$54

- **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 Break**
 - 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

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



Afternoon Cravings

beverages | by the gallon

- starbucks™ coffee | \$80
- starbucks™ decaf coffee | \$80
- assorted tazo™ teas | \$80
- lemonade, fruit punch, sweet/unsweet iced tea | \$39

Per piece item \$5

- whole fruit | \$5

Per piece item \$5

- chips, popcorn, pretzels | \$5
- salted peanuts, trail mix | \$5
- granola bars, nutria-grain™ fruit bars | \$5
- candy bars | \$5
- power bars, protein bars | \$5
- vegetable crudités and dips | \$5

Per piece item \$6

- ice cream bars, frozen fruit bars | \$6

Per piece item \$7

- tortilla chips, salsa, guacamole | \$7

Per piece item \$8

- smoked salmon board, classic accoutrements | \$8
- seasonal fresh fruit, berries | \$8

Per dozen

- warm soft pretzels, whole grain mustard | \$48
- double fudge brownies, cookies | \$48
- chocolate-covered oreos™, crispy and fruit loop treats | \$48

beverages | each

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

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



A la Carte Break Items

Breaks | based on one hour of service and per person

- **rejuvenate coffee only | \$14**
starbucks™ coffee, starbucks™ decaf coffee
- **restore | \$19**
starbucks™ coffee, starbucks™ decaf coffee, tazo™ teas
pepsi brand sodas, chilled bottled water
- **revive | \$24**
starbucks™ coffee, starbucks™ decaf coffee, tazo™ teas
pepsi brand sodas, chilled bottled water
sugar, oatmeal raisin, chocolate chip cookies
- **re-energize | \$24**
starbucks™ coffee, starbucks™ decaf coffee, tazo™ teas
pepsi brand sodas, chilled bottled water
breakfast breads, pastries
- **keurig™ k-cup coffee, tea pods | \$5.50 each**
exclusively in boardroom conference suites

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



Lunch Buffets

Stars and Stripes | \$40

- 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 | \$45

- 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 | \$46

- 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 | \$45

- 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, pablano peppers
- braised black beans
- mexican rice
- churros, tres leche flan

Little Italy | \$47

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

Minimum of 25 guests required. Groups of 15 to 24 guests, an additional service fee of \$200. 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 \$5 each

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Lunch Buffets

Atlanta Deli Board | \$40

- 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

Farmer's Lunch | \$45

- 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

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Buffets include: Starbucks™ coffee, Starbucks™ decaf, Tazo™ teas, iced tea

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Grab N' Go Bagged Lunch

Maximum three options per meal service.

Mesquite Smoked Turkey | \$33

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

Black Forest Ham | \$33

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

Shaved Roast Beef | \$33

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

Italian Hoagie | \$33

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

Chicken Salad | \$33

- fuji apples, pecans, grapes, nine grain bun

Buffalo Chicken Wrap | \$33

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

Ultimate BLT | \$33

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

Truly Vegetarian Wrap | \$33

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

Includes:

- **Whole seasonal fruit**
- **orzo pasta salad**
- **chips**
- **cookie**
- **Pepsi brand sodas, chilled bottled water**

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Lunch

Hot Plated

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

Chicken Marsala | \$36

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

Grilled Organic Chicken | \$36

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

Grilled Pork Chop | \$37

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

Seared Salmon | \$38

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

Grilled Flat Iron Steak | \$40

- country herb potatoes, broccolini, sweet vidalia onion sauce

Roasted Striped Sea Bass | \$42

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

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

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 \$5 each

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



Lunch

Chilled Plated

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

Blackened Grilled Shrimp Caesar | \$34

- romaine, jumbo shrimp, herb croutons

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

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 \$5 each



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

Dinner

Plated Dinner Entrees

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

Pan Seared Chicken | \$45

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

Sugar and Spice Pork Loin | \$46

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

Roasted Organic Chicken | \$46

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

Pan Seared Salmon | \$49

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

Slow Roasted Short Ribs | \$54

- wild mushroom, herb fingerling potatoes, candied carrots, caramelized pearl onions, merlot reduction

Grilled Filet Mignon | \$65

- loaded mashed potatoes, broccolini, bourbon demi-glace

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

Plated dinner selections include: assorted breads, butter, Starbucks™, Starbucks™ decaf, Tazo™ teas, iced tea

Add Pepsi brand sodas, chilled bottled water \$5 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



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Dinner Buffets

Southern Comfort | \$58

- 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 | \$66

- 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 | \$60

- 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

Minimum of 25 guests required. For groups of 15 to 24 guests, service fee of \$300. 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 \$5 each

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Dinner Buffets

Latin Spice | \$60

- 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

Tuscany | \$64

- 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

Minimum of 25 guests required. For groups of 15 to 24 guests- service fee of \$300. 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 \$5 each

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Reception

Hors D' oeuvres

One butler per 75 guests at \$150 each

Prices per piece, minimum of 50

Hot Hors D'oeuvres

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

Cold Hors D'oeuvres

- mediterranean antipasto skewer | \$5
- caprese skewer | \$6
- ceviche cucumber shot | \$6
- grilled shrimp, spiced rum cocktail shot | \$6
- chilled shrimp, spiced rum cocktail sauce | \$7

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Reception

Specialty Displays

Fresh Fruit | \$8

- melons, strawberries, pineapple, honey yogurt

Vegetable Crudité | \$10

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

Roasted Vegetable Display | \$12

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

Domestic Cheese | \$15

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

Sushi & Sashimi | \$18

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

International Cheese & Charcuterie | \$18

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



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

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

Reception

Specialty Stations

Ice Cream Shoppe | \$19

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

Chocolate Extravaganza | \$20

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

Lo Mein Fusion | \$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

Alotta Risotto | \$20

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

Pasta Mia | \$22

- 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

Street Tacos | \$22

- 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 | \$22

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

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

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



Reception

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

- wild rice, vanilla spiced apple sauce

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

- yukon gold butter poached potatoes, grilled pineapple chutney

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

- georgia peach chutney, lemon zest jasmine rice

Citrus Zest & Thyme Glazed Turkey | \$300 (serves approximately 25 guests)

- sweet potato hash, sage thyme gravy

Charred Herb Striploin | \$350 (serves approximately 25 guests)

- chipotle hollandaise, cheddar whipped yukon gold potatoes

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

- gruyere, cheddar, parmesan potato gratin, cabernet jus

Smoked Prime Rib | \$450 (serves approximately 35 guests)

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



**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**

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

Beverage

Hosted Bars

Spirits

Premium

- smirnoff vodka, cruzan aged light rum, beefeaters gin, dewar's white label, jim beam white label, canadian club whiskey, josé cuervo tradicional silver, courvoisier 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 whiskey, canadian club whiskey, 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 whiskey, patron silver tequila, hennessy privilege vsop

Premium Wine

- Magnolia Grove Pinot Grigio
- Magnolia Grove Chardonnay
- Magnolia Grove Rose
- Magnolia Grove Cabernet Sauvignon

Beer

Domestic

- blue moon belgium white, samuel adams boston lager

Domestic Light

- miller lite

Regional Craft

- sweetwater 420, sweetwater seasonal

Import/Light

- corona light, heineken

a 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
- wine | \$9
- domestic beers | \$7
- imported beers | \$8
- craft beers | \$8
- bottled water | \$5
- juice | \$5
- pepsi brand sodas | \$5
- coke brand sodas | \$5

Cocktails | Open Bar | Packages- Premium

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

Cocktails | Open Bar | Packages- Top Shelf

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

Cocktails | Open 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

- Jack Daniels Iced Tea and Lemonade Stand \$20
- Mojito Bar and Assorted Citrus Punch's \$22
- Bloody Mary's, Mimosa's and Bellini's \$22
- Sangria and Cava \$22

Cocktails | Cash Bar

- premium brand cocktails | \$10
- top shelf cocktails | \$12
- luxury cocktails | \$14
- wine | \$10
- domestic beers | \$8
- imported beers | \$9
- craft beers | \$9
- bottled water | \$5
- juice | \$5
- pepsi brand sodas | \$5
- 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 75 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

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



Beverage

Prices per bottle

Wine Selections:

Sparkling Wines

- LaMarca, prosecco, extra dry, italy | \$44
- segura viudas, brut, cava,"aria", catalonia, spain | \$58

Chardonnay

- magnolia grove by chateau st. jean, california | \$42
- 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 | \$42

Pinot Grigio

- magnolia grove by chateau st. jean, california | \$42
- casasmith, "vino", ancient lakes, washington | \$57

Sauvignon Blanc

- sea pearl, marlborough, new zealand | \$53

Cabernet Sauvignon

- magnolia grove by chateau st. jean, california | \$42
- avalon, california | \$51

Merlot

- magnolia grove by chateau st. jean, california | \$42
- 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 | \$42

Pinot Noir

- line 39, california | \$46
- erath, oregon | \$42
- mohua wines, central otago, new zealand | \$66
- chalk hill, sonoma coast, california | \$70

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

Performance Foods

Breakfast

Energize Plated Breakfast | \$26

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

Energize Breakfast Buffet | \$36

- 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

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.

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

Performance Foods

Breaks

Energize Refreshing Break | \$22

- 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 | \$23

- 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 | \$4
- organic yogurt | \$5
- organic yogurt, whole grain granola, blueberries parfait | \$6

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

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



Performance Foods

Lunch

Chicken Provencal | \$37

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

Oven Roasted Chicken | \$37

- roasted honey balsamic rice pilaf (low fat)

Choice of one dessert:

- escalloped apple
- german chocolate sheet cake
- 2 layer carrot cake
- lemon pound cake

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 \$5 each

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



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



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

EVENT TECHNOLOGY

Preferred Event Technology Provider – PSAV

Thank you again for selecting Atlanta Airport Marriott for your upcoming event. We know that there are many things that you took into consideration when selecting a venue, and meeting space is often one of those items.

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 per day or a fee equal to 25% of the anticipated lost revenue, whichever is great to Organization scheduling event. The fee or charge 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 Marriott 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.

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."

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

Hotel General Information – Guidelines

SHIPPING & RECEIVING

Due to the layout of The Hotel, it is not possible to store display materials and/or show materials. In the event a small amount of materials are to be shipped to the hotel in advance of your function please follow the instructions below. See your event manager for pricing.

The Hotel should be notified in advance that materials are being sent. The Hotel should be informed of the quantity, arrival date and shipper at least one working day in advance of the delivery.

Each piece received must be labeled with the following:

Hold for Guest [Guest Name] [Guest Cell Number]
Atlanta Airport Marriott
4711 Best Road, Atlanta,
Georgia 30337 USA
[Group/Event Name] [Dates on site]

The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements.

The hotel will store properly sealed and labeled materials for up to 3 days prior the function. If materials need to be sent prior to five days in advance, a one-time storage fee will be applied based on the weight of the package.

In order to provide exceptional service in the shipping and receiving of parcels and the delivery of them to your group, exhibitors or convention attendees, the following guidelines have been established by the Atlanta Airport Marriott. Please share these guidelines with attendees and/or exhibitors that will be shipping or having deliveries to the Hotel.

Please send shipments and deliveries so that they arrive no more than three (3) days before the start of the meeting/conference. All shipments and deliveries arriving earlier will be subject to an additional storage fee.

The Hotel should be notified in advance that materials are being sent. The Hotel must be informed of the quantity, arrival date and shipping company at least (1) working day in advance of the delivery.

Please provide a list of the shipment's tracking numbers and the name of the individual to whom the package is addressed so that any missing parcels can be located in a timely manner.

All outgoing shipments must be properly sealed, labeled with a return address, a delivery address and phone number for the sender. An account number for the delivery service of choice or the sender's credit card number and expiration date must be included to ensure proper charges by the shipping company. The Guest or Organization is responsible for contacting the delivery service of choice for pick up.

Atlanta Airport Marriott does have package handling charges for each parcel or pallet received at the Hotel.

AGREEMENT TO BANQUET EVENT POLICIES

TAX AND SERVICE CHARGE: All food, beverage, room rental and event technology equipment prices are subject to a 25% hotel service charge. All charges, including food, beverage, event Technology equipment and hotel service charges are subject to 7.75% Sales Tax.

GUARANTEES ON ALL FOOD AND BEVERAGE: We need your assistance in making your function a success. Please confirm your attendance at least 3 business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Event Order will be used. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

Hotel General Information – Guidelines

CONFIRMATION OF SET UP REQUIREMENTS: Final menu items, room arrangements and other details pertaining to this function are outlined on the enclosed Banquet Event Order. Unless otherwise stated in this Event Order, the Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary. Changes to agreed upon sets by the client on-site will be assessed a change fee determined by the Hotel based on the new set request. Requests for Room Resets will be applicable to additional fees.

OVERSET FOR EVENTS: Hotel will overset your event by 5% for groups up to 300 people. Events over 300 people will be overset by 3%.

CANCELLATION POLICY: If the Hotel is advised that a definite booking is cancelled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverage and room rental charges. This cancellation fee will be charged if this function is canceled less than thirty (30) days from the event date.

PAYMENT ARRANGEMENTS: Cash, Check and Credit Card Payments: All functions must be paid for in advance with an overage unless direct billing has been approved by our credit manager.

Functions may be guaranteed for payment or paid for by the following credit cards: American Express, Diner's Club, Master Card or Visa. Credit cards may not be used when direct billing has been approved without approval from the credit manager. Completion of a credit authorization is required. Billing: If credit has been extended | payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid within 30 days are subject to a finance charge of one and one half (1.5%) per month of the unpaid balance | which is an annual percentage of 18%.

TAX EXEMPT STATUS: Atlanta requires a completed tax exemption form from the tax exempt organization prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax exempt status and must file a return with Atlanta in order to receive a refund.

ALCOHOL AND MINORS: The Hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21) or under the influence of alcohol, in accordance with Atlanta

Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of Atlanta.

CONDITIONS OF AGREEMENT: The Organization agrees to begin the function at its scheduled time and to have guests and invitees vacate the designated function space at the departure time.

The organization or individual booking this event further agrees to reimburse the Hotel for any overtime wage payments | other expenses or damages incurred by the Hotel because of the organization or its attendee's failure to comply with Hotel regulations. In the event the organization is a Corporation, Partnership, Association, Club or Society, the person signing this agreement for such entity represents to the Hotel that she/ he has full authority to sign such contract and in the event that he/she is not so authorized, that he/she will be personally liable for the faithful performance of this contract.

GUESTS RESPONSIBILITY: The Organization scheduling an event agrees to assume full responsibility for the conduct of its members. The organizations assumes liability for charges (labor, storage, etc.) incurred as a result of materials (i.e. literature, audio/visual and equipment, books, etc.) being shipped to The Hotel.