



SETTINGS BY US, INSPIRED BY YOU.



ATLANTA AIRPORT MARRIOTT®

4711 Best Road College Park, GA 30337
T 404.766.7900 F 404.209.6838
AtlantaAirportMarriott.com



LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE ATLANTA AIRPORT
MARRIOTT. OUR EXPERTS
WILL GO ABOVE AND
BEYOND TO MAKE YOUR
VISION, YOUR TASTES,
YOUR DREAMS COME
TRUE FOR AN
UNFORGETTABLE HAPPILY
EVER AFTER
THAT EXCEEDS EVERY
EXPECTATION.

ATLANTA AIRPORT MARRIOTT®

4711 Best Road College Park, GA 30337
T 404.766.7900 F 404.209.6838
AtlantaAirportMarriott.com





YOUR RETREAT BY THE RUNWAY

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, CEREMONY OR REHEARSAL DINNER THE **ATLANTA AIRPORT MARRIOTT** WILL EXCEED EVERY EXPECTATION. FROM INNOVATIVE SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN OCCASSION TO REMEMBER.

HOTEL INFORMATION

The Atlanta Airport Marriott can help you make your dream come true. A wedding is a very special occasion, our Certified Wedding Specialist and Dedicated staff will be honored to assist you with every minute detail-to create a perfect setting for your nuptials.

WEDDING RECEPTION PACKAGES INCLUDE

A Marriott Certified Wedding Specialist, Complimentary Suite for Bride and Groom for Evening of the Wedding, Candle Centerpieces, Tables, White Linen and Napkins, Dance Floor, Table Numbers, Complimentary Champagne Toast During the Reception, Complimentary Cake Cutting, and Complimentary Shuttle Service to and from the Airport for all guest.

WEDDING CEREMONY

We are delighted to host your wedding ceremony at our hotel for a rental fee starting at \$700. Rehearsals cannot be guaranteed in the same area as the ceremony; however, every effort will be made to offer the same space. Rehearsal space is reserved for two hour time frame. The wedding ceremony includes: chairs in theater style set, staging, if desired and a dressing room for the bride and groom.

FOOD & BEVERAGE

No food or beverage, alcoholic or otherwise, shall be brought into the Hotel by guests from outside sources without the consent of the Hotel. An exception is made to allow you to provide your own wedding cake. The Atlanta Airport Marriott, however, reserves the right to charge for services accordingly. No food or beverage may be removed from the Hotel. We will make every effort to accommodate those guests with special dietary needs. Food and beverage packages are designed for a five (5) hour time period. Food can only served for an hour and a half time period. Your wedding cake is served as dessert at no additional cost. Prices are subject to change. Final costs may not be confirmed until ninety (90) days prior to the event date. Prices contained herein are not guaranteed if your reception date is more than (90) days from today.

REHEARSAL DINNER

Allow us to create an unforgettable evening for you, your friends and family to celebrate your special day. Your Certified Wedding Specialist would be delighted to assist you with all of the details of your rehearsal dinner

PARKING

Special parking rates are available for wedding ceremonies and receptions. Please consult our Certified Wedding Specialist for details.

GUEST COUNT

In arranging for all private events, the guarantee of attendance must be specified by the patron no later than three (3) business days prior to the event. This number shall constitute the guarantee, not subject to reduction, and charges will be made accordingly. The Hotel cannot be responsible for attendance greater than the guarantee. If the Hotel receives no guarantee by the appropriate time, the Hotel will assume that the patron's expected count to be the guaranteed number and charges will be made accordingly. The Hotel will physically set the room for the three percent (3%) greater than the guarantee.

MENU TASTING

A menu tasting will be provided complimentary for an event of 100 or more guests. The tasting will include a one (1) hour experience to recreate your menu for your special day. The tasting will be able to accommodate up to four (4) guests on a date and time confirmed by your Event Manager

OVERNIGHT ACCOMODATIONS

The Hotel is glad to extend a special rate for overnight accommodations for your guests. This rate is subject to availability and the applicable sales and local taxes. The bride and groom will receive complimentary overnight accommodation's on the wedding night, based on availability. This complimentary room is non-transferable.

DEPOSIT

To make sure that we hold the space on a definite basis for your event, as deposit of \$5.00 for each expected guest is required. An additional deposit of 50% of the total estimated function charges will be due three (3) months prior to the event and the balance is due three weeks prior to the function. All deposits made against your account are non-refundable.

HOTEL GALLERY



Ceremony in Mercedes Room



View from Mercedes Room



Pool View from Guest Room



Outdoor Living Room and
Fireplace



Corner Suite



Unique Space-
B+ Private Dining Room



Catered Event Set-up
Example



Event Bar Set-up Example



The Terrace Deck



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR
BREATHTAKING VENUES.

MIDDAY MEMORY LUNCH

ALL LUNCH SELECTIONS INCLUDE:

Choice of Salad, Choice of Entrée, Choice of Vegetable, Choice of Starch, Assorted Rolls and Butter, Champagne Toast, Starbucks™ Coffee, Starbucks™ Decaffeinated Coffee and Iced Tea.

SALADS

SELECT ONE

Garden Salad
Carrots, Cucumber, Cherry Tomatoes, Red Onion with Ranch Dressing and Aged Balsamic Vinaigrette

Caesar Salad
Romaine, Grated Parmesan Garlic Croutons with Caesar Dressing

Southern Tossed Salad
Cornbread Croutons, Candied Pecans, Mandarin Oranges, Local Goat Cheese, with Citrus Vinaigrette or Vidalia Vinaigrette

Baby spinach salad
Strawberries, Toasted Almonds, Queso Fresco, with Champagne Vinaigrette

*INTERMEZZO ENHANCEMENT

Choice of: Champagne Sorbet, Mango Sorbet, Raspberry Sorbet, or Lemon Sorbet

\$5.00 per person

LUNCH ENTREES

SELECT ONE

Chicken Entrees:

Lemon-Rosemary Chicken, pan seared chicken with red & yellow peppers, chardonnay reduction

Herb Roasted Chicken with mushroom sherry wine sauce

Caribbean Jerk Chicken Breast, golden pineapple chutney

Chicken Florentine seared free range chicken, spinach and champagne cream sauce

\$46.00 per person

Fish Entrees:

Pan Seared Salmon with Roasted

Red Pepper Coulis

Baked Grouper with Peach and

Mango Salsa

\$51.00 per person

Beef Entrees:

Chargrilled Filet Mignon with Mild Mushroom, Pinot Noir Sauce

New York Strip with Caramelized Onion, Port Wine Reduction

\$56.00 per person

LUNCH ENTREES ACCOMPANIMENTS

Starch Accompaniments:

SELECT ONE

Potato Gratin

Golden Mashed Potatoes

Rosemary Roasted Fingerling Potatoes

Sweet Potato Hash

Wild Rice Medley

Garden Rice Pilaf

Lemon Scented Jasmin Rice

Wild Mushroom Risotto

Asiago Cheese Grits

Vegetables Accompaniments:

SELECT ONE

Local Garden Fresh Seasonal Vegetables

Haricot Vert

Butter Poached Asparagus

Honey Glazed Carrots

Broccolini with Garlic Butter

Braised Trio of Greens (Kale, Swiss Chard, Collard Greens)

Spring Ragout of Vegetables includes:

Artichokes, Asparagus, Red & Green Peppers

Fall Ragout of Vegetables includes : Tri-Colored Squash, Parsnips, Carrots

Prices quoted here are inclusive of 25% service charge and 7.75% tax

THE TERRACE RECEPTION

Includes: Southern Sparkling Fruit Punch
Domestic and International Cheese Display,
Artisan Crackers, Herb Crostinis, Vegetable
Crudities, Select Dressings, Beverage Station

ASSORTMENT OF HOT HORS D'OEUVRES

Based on a total of 3 pieces per
person

SELECT THREE

Asparagus Speared Prawns
Bacon and Jam Tartlet
Beef Wellington Puff
Bacon Wrapped Bléu Cheese Meatballs
Chicken Wellington Puff
Coconut Curry Chicken Kabob
Caprese Skewer
Cashew Chicken Spring Roll
Fig and Goat Cheese Flat Bread
Jerk Chicken on Sweet Potato Biscuit
Petite Crab Cake
Pimento Cheese Fritters
Spanakopita
Steak Teriyaki Satay
Raspberry & Almond Brie Bite
Vegetable Spring Roll
Wild Mushroom Tart

SERVED FROM THE CARVING BLOCK

SELECT ONE

Citrus Zest & Thyme Glazed Roasted Turkey

Sweet Potato Hash, Cranberry Chutney, Dijon Mustard, Rolls

Herb Striploin

Three Cheese Scalloped Potatoes, Cabernet Syrup, Rolls

Smoked Prime Rib

Mashed Potatoes, Merlot Jus, Horseradish Cream, Rolls

Roasted Pork Loin

Spiced Rum & Dijon Glazed, Wild Rice, Rolls

*Carving Attendant at \$150.00 each

ACTION STATIONS

SELECT ONE

The Caesar Toss*

Romaine Greens Tossed with Croutons, Grated Parmigiano-Reggiano
Cheese, Rock Shrimp, Grilled Chicken or Marinated Flank Strips,
Caesar-style Dressing

The Pasta Station*

Penne Pasta, Bowtie Pasta, Orecchiette Pasta, Chicken, Gulf Shrimp,
Caramelized Shallots, Baby Spinach, Sweet Peppers, Blistered Tomato,
Sage Alfredo, Tomato Fondue, Spinach, Mushrooms, Sherry-Garlic Butter

The Risotto Station*

Diced Chicken, Diced Shrimp, Roasted Garlic, Mushrooms, Sun-Dried
Tomatoes, Asparagus, Red Peppers and Artichoke Hearts

The Mac & Cheese Station*

Three Chef Crafted Styles: Southern Pimento, Lobster, Truffle Mushroom

The True Grit Station*

stone ground grit station with a variety of cheeses, spices, and vegetables
with shrimp, blackened chicken and pulled pork

*Station Attendants required (1 per 50 guests) at \$150.00 each

Beverage Station

Starbucks™ Coffee, Starbucks™ Decaffeinated Coffee, Hot Tazo™
Teas, Iced Tea, with Chocolate Shavings, Stick and Ground Cinnamon,
Lemon Wedges, Orange Rinds, Honey, Sugar Sticks, Whipped Cream
and Nutmeg

\$59.00 per person

Maximum service time 1.5 hours

***Minimum of 50 Guests**

Prices quoted here are inclusive of 25% service charge and 7.75% tax

INSPIRED BY YOU...SIGNATURE PLATED DINNER

All Dinner Selections Include Pre-Reception for one hour, Choice of Salad, Choice of Entrée, Choice of Vegetable, Choice of Starch, Assorted Rolls and Butter, Champagne Toast, Starbucks™ Coffee, Starbucks™ Decaffeinated Coffee, Hot Tazo Tea and Iced Tea

PRE-RECEPTION – 1 HOUR

Domestic and International Cheeses
Artisan Crackers and Crostinis
Seasonal Fruit Display with Honey Yogurt

BUTLER PASSED HORS D'OEUVRES

Based on a total of 4 pieces per person
SELECT FOUR

Asparagus Speared Prawns
Bacon and Jam Tartlet
Beef Wellington Puff
Bacon Wrapped Bléu Cheese Meatballs
Chicken Wellington Puff
Coconut Curry Chicken Kabob
Caprese Skewer
Cashew Chicken Spring Roll
Fig and Goat Cheese Flat Bread
Jerk Chicken on Sweet Potato Biscuit
Petite Crab Cake
Pimento Cheese Fritters
Spanakopita
Steak Teriyaki Satay
Raspberry & Almond Brie Bite
Vegetable Spring Roll
Wild Mushroom Tart

*WINE SERVICE ENHANCEMENT

A glass of wine may be coursed into your dinner
\$8.00 per person (based on one glass per person)

FIRST COURSE

SELECT ONE

Salads

Garden Salad
Carrots, Cherry Tomatoes, Cucumbers, Red Onion with Ranch Dressing & Balsamic Vinaigrette

Classic Caesar Salad
Romaine, Grated Parmesan Garlic Croutons with Caesar Dressing

Southern Tossed Salad,
Peach Croutons, Candied Pecans with Peach Vinaigrette or Vidalia Vinaigrette

Mixed field greens Salad
Water Chestnuts, Mandarin Oranges, Baby Corn, Scallions, Bok Choy, with Soy Ginger Dressing

*INTERMEZZO ENHANCEMENT

Choice of Champagne, Mango, Raspberry or Lemon Sorbet
\$5.00 per person

DINNER ENTREES

SELECT ONE

Chicken Entrees

Chicken Florentine
Prosciutto, Spinach, and Provolone Stuffed Chicken Breast
Milan with a Princess Sauce

Lemon-Basil Chicken
Pan Seared Chicken with Mushrooms, Red & Yellow Peppers
with Lemon Basil Chardonnay Reduction

Bayou Stuffed Chicken
Andouille Sausage & Corn Stuffed Chicken Breast with Sauce
Etouffee

French Cut Chicken Breast
with Herbed Cheese Stuffing and a Roasted Pepper Nage

Pecan Crusted-Chicken
with Scaloppini and Parmesan Cream

Honey Glazed Grilled Chicken
topped with a Peach and Red Onion Jam

\$56.00 Per Person

Fish/Seafood Entrees

Pecan Crusted Trout with Peach Relish
\$56.00 per person

Pan Seared Arctic Char, Rosemary and Citrus Beurre Blanc
\$59.00 per person

Pan Seared Honey and Coriander Spiced Salmon with Tomato-Basil Compote
\$58.00 per person

Jumbo Shrimp with Citrus Buerre Blanc
\$63.00 per person

Prices quoted here are inclusive of 25% service charge and 7.75% tax

INSPIRED BY YOU...SIGNATURE PLATED DINNER CONTINUED

Beef Entrees:

Bourbon Glazed Beef Tenderloin with Bacon Pan Gravy
\$65.00 per person

Filet of Beef with Mushroom Duxelle Wrapped in a Delicate Puff Pastry with Demi-Glace
\$66.00 per person

Slow Braised Short Ribs with Balsamic Vinegar, Red Wine, Tomatoes, Onions and Garlic
\$63.00 per person

Combination Entrees:

Chicken with Roasted Garlic Cream Sauce & Lemon Caper Salmon
\$64.00 per person

Filet Mignon with Au Poivre Sauce & Cognac Peppercorn Chicken
\$71.00 per person

Filet Mignon with Cabernet Wine Reduction & Shrimp with Citrus Beurre Blanc
\$72.00 per person

DINNER ENTRÉE ACCOMPAIGNMENTS

Starch Accompaniments:
SELECT ONE

Potato Gratin
Golden Mashed Potatoes
Rosemary Roasted Fingerling Potatoes
Sweet Potato Hash
Wild Rice Medley
Garden Rice Pilaf
Lemon Scented Jasmin Rice
Wild Mushroom Risotto
Asiago Cheese Grits

Vegetables Accompaniments:
SELECT ONE

Local Garden Fresh Seasonal Vegetables
Haricot Vert
Butter Poached Asparagus
Honey Glazed Carrots
Broccolini with Garlic Butter
Braised Trio of Greens (Kale, Swiss Chard, Collard Greens)
Spring Ragout of Vegetables Includes:
Artichokes, Asparagus, Red and Green Peppers
Fall Ragout of Vegetables Includes:
Tri-colored Squash, Parsnips, Carrots

Prices quoted here are inclusive of 25% service charge and 7.75% tax

ROMANCE ON THE RUNWAY BUFFET MENU

PRE-RECEPTION

Seasonal Fruit Display with Honey Yogurt
Domestic and International Cheeses, Artisan Crackers,
Crostinis

SELECTION OF SALADS (CHOOSE 3)

Caprese Salad
Roma Tomatoes and Buffalo Mozzarella with Basil and
Balsamic Drizzle Toasted Crostini

Marinated Artichoke and Roasted Tomato Salad

Cucumber, Shrimp and Avocado Salad

Garden Salad
Carrots, Cucumber, Cherry Tomatoes, Red Onion with
Ranch Dressing and Aged Balsamic Vinaigrette

Caesar Salad
Romaine, Grated Parmesan Garlic Croutons with Caesar Dressing

Southern Tossed Salad
Cornbread Croutons, Candied Pecans, Mandarin Oranges, Local Goat
Cheese, with Citrus Vinaigrette or Vidalia Vinaigrette

Baby Spinach Salad
Strawberries, Toasted Almonds, Queso Fresco, with Champagne
Vinaigrette

YOUR SELECTION OF ENTREES:

Apricot Glazed Chicken
Mahi Mahi, Beurre Blanc
Oven Roasted Salmon, Citrus Honey Sherry and
Tomato Relish
Stuffed Chicken Florentine, Alfredo Cream Sauce
Spiced Rum & Dijon Glazed Roasted Pork Loin
Roasted New York Strip, Coconut Syrup

Starch Accompaniments:

SELECT TWO

Potato Gratin
Golden Mashed Potatoes
Rosemary Roasted Fingerling Potatoes
Sweet Potato Hash
Wild Rice Medley
Garden Rice Pilaf
Lemon Scented Jasmin Rice
Wild Mushroom Risotto
Asiago Cheese Grits

Vegetables Accompaniments:

SELECT TWO

Local Garden Fresh Seasonal Vegetables
Haricot Vert
Butter Poached Asparagus
Honey Glazed Carrots
Broccolini with Garlic Butter
Braised Trio of Greens (Kale, Swiss Chard, Collard Greens)
Spring Ragout of Vegetables Includes:
Artichokes, Asparagus, Red and Green Peppers
Fall Ragout of Vegetables Includes:
Tri-colored Squash, Parsnips, Carrots

CHAMPAGNE TOAST INCLUDES

Beverage Station

Starbucks™ coffee, Starbucks™ Decaffeinated Coffee, Hot
Tazo™ Teas, Iced Tea, with Chocolate Shavings, Stick and
Ground Cinnamon, Lemon Wedges, Orange Rinds, Honey,
Sugar Sticks, Whipped Cream and Nutmeg

Selection of Two Entrees:

\$58 per person

Selection of Three Entrees:

\$65 per person

Selection of Four Entrees:

\$69 per person

**Prices quoted here are inclusive of 25% service charge and
7.75% tax**

UNFORGETTABLE BRUNCH

BEVERAGE BAR

Chilled Orange Juice, Cranberry Juice,
Mimosas (Orange Juice and Champagne)
Starbucks™ Coffee, Starbucks™
Decaffeinated Coffee and Iced Tea

CHAMPAGNE TOAST

BRUNCH BUFFET

Cast Iron Pecan Sticky Buns
Cinnamon Streusel Coffee Cake
Seasonal Fruits and Berries with Honey
Yogurt
Greek Yogurt and Toasted Almond
Granola
Applewood Smoked Bacon Strips
Southern Fried Chicken

Starch

Accompaniments:

SELECT ONE

Herb Roasted Potatoes
Mashed Potatoes
Rice Pilaf

Brunch Protein

Accompaniments:

SELECT ONE

Pork Sausage
Chicken Apple Sausage

SALADS

SELECT ONE

Caesar Salad
Romaine, Grated Parmesan Garlic Croutons with Caesar
Dressing

Mixed Garden Greens Salad
Cucumbers, Tomatoes, Carrots, Croutons,
Raspberry Vinaigrette and Ranch Dressing

Baby Spinach Salad
Strawberries, Toasted Almonds, Queso
Fresco, with Champagne Vinaigrette

SPECIALTY STATIONS

SELECT TWO

*Salmon En Croute

*Herb Crusted Turkey Breast
Cranberry Chutney, Dijonnaise, Mayonnaise, Mini
Rolls

*Brown Sugar Cured Ham
Peach Chutney, Whole Grain Mustard, Dijon
Mustard, Mini Rolls

*Omelet Station

*Peppered Strip Loin of Beef, Béarnaise Sauce
Whole Grain Mustard, Horseradish Mayonnaise,
Mini Rolls

Sliced Smoked Salmon
Tomato, Capers, Onions, Chopped Egg, Lemon
Wedges, Bagels, Cream Cheese

\$48.00 per person

***These items require a station attendant at
\$150.00 each**

**Prices quoted here are inclusive of 25% service charge and 7.75%
tax**

BEVERAGE SERVICE

BEVERAGE OPTIONS

Mimosa Champagne Toast
\$5.00++ per person

Sparkling Cider Toast
\$4.00++ per person

Pale Pink Punch
Berry Lemonade
Offered at \$37.00++ per gallon

Peach Bellinis Fruit Daiquiris
Flavored Martinis Mojitos
Offered at \$8.00++ per drink

ATER DINNER DRINKS:

Amaretto DiSaronno Drambuie
Grand Marnier B&B
Southern Comfort Cointreau
Bailey's Irish Cream Kahlua
Frangelico
Offered at \$9.00++ per drink

PREMIUM BRANDS:

Gordon's Vodka
Gordon's Gin
Cruzan Aged Light Rum
Jim Beam White Label Bourbon
Grant's Family Reserve Scotch
Canadian Club Whisky
Jose' Cuervo Especial gold Tequila
Korbel Brandy

LUXURY BRANDS:

Grey Goose Vodka
Bombay Saffire Gin
Knob Creek Bourbon
Chivas Regal Scotch or Johnnie
Walker Black Scotch
Crown Royal Whisky
Patron Silver Tequila
Hennessy VSOP

TOP SHELF BRANDS:

Smirnoff Vodka
Absolut Vodka
Beefeater Gin
Bacardi Superior Rum
Captain Morgan's Original Spiced Rum
Jack Daniel's Bourbon
Dewar's White Label Scotch
Johnnie Walker Red Scotch
Seagram's VO Whisky
1800 Silver Tequila
Hennessy VS

MISCELLANEOUS CHARGES:

Bartender's fee- one bartender will be scheduled for every 100 guests.
\$150.00 for the first 4 hours
\$25.00 each additional hour
There is a \$500 minimum for Cash bars
Cash Bar prices are inclusive of service charge and tax.

BEVERAGE PRICE PER DRINK

CASH BAR (INCLUSIVE)

HOSTED BAR++

Premium Brand Cocktails	\$ 9.00	\$ 8.00
Top Shelf Cocktails	\$ 10.00	\$ 9.00
Cordials	\$ 10.00	\$ 9.00
Luxury Tier	\$ 12.00	\$ 11.00
Wine by the Glass	\$ 9.00	\$ 8.00
Domestic Beer	\$ 7.00	\$ 6.00
Imported Beer	\$ 8.00	\$ 7.00
Soft Drinks	\$ 4.00	\$ 4.00
Bottle Water	\$ 4.00	\$ 4.00

HOSTED BAR PACKAGES:

(per person pricing)

1 hour++

2 hour++

3 hour++

4 hour++

Premium	\$18.00	\$24.00	\$29.00	\$33.00
Top Shelf	\$20.00	\$28.00	\$34.00	\$40.00
Luxury	\$25.00	\$35.00	\$45.00	\$55.00
Cordial	\$20.00	\$28.00	\$34.00	\$40.00

++ Please add 25% Taxable Service Charge and 7.75% Sales Tax & 3% Liquor Tax