



INDULGE YOUR SENSE OF TRADITION

Mitzvahs have their own unique requirements, yet share a common thread of tradition and joy that is amplified when the hotel hosting your event understands these values and appreciates the cultural distinctions.

We know you want your special day to be just that, special. Our dedicated staff will make sure you have everything you need...not the least of which is a wonderful time.



**MARRIOTT
ATLANTA
ALPHARETTA**

YOUR BAR/BAT MITZVAH CELEBRATION AT THE ATLANTA MARRIOTT ALPHARETTA

We are delighted that you are considering our hotel to celebrate your child's special day!

Our Bar/Bat Mitzvah Packages have been designed with your needs in mind and include the following:

Cocktail Hour Hors d'oeuvres

Choice of Adult Menu - Plated Meal, Buffet, or Heavy Hors D'oeuvres (Stations)

Choice of Children's Buffet Menu

Option for Hosted Consumption Bar or Open Bar

Custom-Set Dance Floor and Staging for Entertainment

Ceremonial Challah



CHILDREN'S RECEPTION AND BUFFET PACKAGE INCLUDES:

ONE-HOUR RECEPTION

Displayed Hors d'oeuvres

Beef Franks in a Blanket
Potato Chips and French Onion Dip
Popcorn
Unlimited Soft Drinks

BUFFETS

All Buffets include unlimited soft drinks
(Please select One)

All-American Buffet

Garden Salad with Ranch Dressing
Beef Hot Dogs
Hamburgers
Chicken Tenders with Honey Mustard Dipping Sauce
French Fries
Appropriate Condiments

Tex-Mex Buffet

Garden Salad with Ranch Dressing
Cheese Enchiladas
Taco Bar with Chicken and Ground Beef
Appropriate Condiments
Refried Beans
Spanish Rice

Italian Buffet

Garden Salad with Ranch Dressing
Assorted Pizzas
Penne Pasta with Marinara Sauce
Macaroni & Cheese
Garlic Bread

Dessert Station (with each Dinner Buffet Choice)

"Make Your Own Sundae Bar" to Include: Assorted Flavors of Ice Cream,
Chocolate Sauce, Crushed Oreo Cookies, M&M's, Nuts, Cherries and Whipped Cream

Children's Buffet Package \$28 per Person

Prices are per person and are subject to a customary taxable 25% service charge
and 7.75% state sales tax is added to all pricing.



ALL PLATED, BUFFET AND HORS D'OEURVE MENUS INCLUDE:

ONE-HOUR COCKTAIL RECEPTION

Elegant International Cheese and Fruit Display

Butler Passed Hors d'oeuvres

(Please select Three)

- Boursin Cheese with Pecan on Pumpnickel Bread
- Smoked Salmon Rosette on Toast Point
- Mushroom Tartlet
- Spanakopita
- Miniature Vegetable Egg Roll with Plum Dipping Sauce
- Barbecue Meatballs
- Breaded Artichoke Heart with Parmesan Cheese

ADULT PLATED OPTIONS:

SALAD

(Please select One)

- Caesar Salad with Croutons, Parmesan Cheese and Creamy Garlic Dressing
- Field Greens with Cucumbers, Cherry Tomatoes, Caramelized Pecans and Roasted Vidalia Onion Vinaigrette
- Spinach Salad with Sundried Cranberries, Almonds and Warm Brie Sherry Vinaigrette

ENTRÉE

(Please Select One)

Petit Filet Mignon & Grilled Salmon with Port Wine Demi Glace	\$60
Petit Filet Mignon & Sautéed Chicken with Lavender Buerre Rouge	\$58
Grilled Filet Mignon with Bordelaise Sauce	\$56
Chicken Wellington with Portabella Mushroom Cognac Sauce	\$54
Grilled Salmon with Sorrel Cream Sauce	\$52
Grilled Chicken Breast Rosemary with Lemon Smoked Tomato Jus	\$50

Plated dinner includes warm rolls and butter and your choice of starch and vegetables.

DESSERT

(Please Select One)

- Chocolate Mousse Cake
- Red Velvet Cake
- Carrot Cake
- Raspberry Biscotti Cheesecake
- Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Herbal Tea Selections

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ADULT BUFFET DINNER PACKAGE: BUFFET ENTRÉES

Tossed Baby Greens with Feta, Sundried Cranberries, Leeks, Grape Tomatoes and a Sweet Basil White Truffle Vinaigrette

Roasted Breast of Chicken Galatine with Sweet Shallot Marmalade

Oven Roasted Top Round of Beef with Chianti Sauce

Seared Salmon Medallions with Wilted Spinach and Roasted Red Peppers

Herbal Rice Pilaf

Rosemary Mashed Potatoes

Steamed Asparagus

Medley of Seasonal Vegetables

Assorted Rolls and Flat Bread

Chef's Selection of Assorted Specialty Cakes

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea Selections

Adult Buffet Dinner Package \$60 per Person

ADULT HEAVY HORS D'OEUVRES DINNER PACKAGE:

SALAD STATION

(Please select One)

Mixed Baby Lettuces tossed with Caramelized Pecans, Mandarin Oranges, Sundried Pears, Snow Peas, Cucumbers, Sundried Cranberries and a Raspberry Vinaigrette

~or~

Caesar Salad with Calamata Olives, Toasted Pine Nuts, Artichoke Hearts, Parmesan Cheese and Classic Caesar Dressing

CARVING STATION

(Please select Two)

Top Round of Beef
Smoked Breast of Turkey
Herb Crusted Salmon

Carving Station items are served with appropriate condiments and assorted rolls.

STARCH STATION

(Please select One)

Pasta Pasta!

Spinach and Ricotta Tortellini with Basil and Garlic in a Sundried Tomato Alfredo Sauce, Penne Pasta tossed with Spicy Italian Sausage, Asparagus Tips, Roasted Eggplant, and Feta in a Marinara Sauce
Served with Focaccia & Warm Garlic Bread

~or~

Potato Martini Bar

Mashed Potatoes served in a Martini Glass accompanied by a variety of delectable Toppings:
Crumbled Gorgonzola Cheese, Caramelized Onions, Basil Pesto, Sautéed Wild Mushrooms, Roasted Bell Peppers, Horseradish Sour Cream, Chopped Chives, Oven Dried Tomatoes, Crisp Pancetta, Orange Basil Butter

SOMETHING SWEET STATION

Chef's Presentation of Assorted Petit Fours accompanied by Fresh Fruit

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea Selections

**Heavy Hors D'oeuvres Dinner
Package \$58 per Person**

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BEVERAGE BRANDS INCLUDE:

Mixed Drinks

Gordon's Vodka, Cruzan Aged Light Rum, Gordon's Gin,
Grant's Family Reserve Scotch, Jim Beam White Label Bourbon, Canadian Club
Whiskey, Jose Cuervo Especial Gold Tequila

House Wine

Stone Cellars Chardonnay
Stone Cellars Cabernet Sauvignon
Beringer White Zinfandel

Imported and Domestic Beer

Corona Extra, Heineken, Amstel Light
Budweiser, Bud Light, O'Douls

Non-Alcoholic Beverages

Assorted Soft Drinks and Bottled Water

BAR PRICING OPTIONS

Hosted/Consumption Bar

Well Brands Liquor	\$9.50
Wine	\$9.50
Imported/Craft Beer	\$8.00
Domestic Beer	\$6.50
Cordials	\$9.50
Soft Drinks & Bottled Water	\$4.25

Open/Package Bar

One Hour	\$23.00
Two Hours	\$27.00
Three Hours	\$34.00
Four Hours	\$39.00
Five Hours	\$42.00

A \$125 Bartender Charge, plus 7.75% state sales tax applies

One (1) Bartender per every 100 Guests

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PACKAGE UPGRADES

We offer several upgrades to enhance your Bar/Bat Mitzvah:

Decorative Gold or Silver Chargers at each Place setting

\$4.00 per Person

Unique Custom Ice Carving

\$300 - \$500 each

Upgraded Linen, Chair Covers and Sashes, Chivari Chairs

Variable

Uplighting in Event Space

Your Choice of Color

Variable

Mocktail Bar for Kids

\$5 to package price

Candy Extravaganza

\$3 to package price



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FOOD AND BEVERAGE PROVISIONS

The hotel must provide all food and beverage items. The sale and service of alcoholic beverages is regulated by the Georgia State Liquor Commission and the Atlanta Marriott Alpharetta is responsible for the administration of those regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel.

Additional menu selections and customized proposals are available through your Event Manager. We will be glad to custom design your menu and special order any food or beverage item that is not currently available on our menus.

MENUS

Prices are current and may be confirmed six months prior to your event. The pricing in this package is subject to all applicable taxes and service charge.

DEPOSIT AND PAYMENT

To secure a date, a signed contract and non-refundable advance deposit are required. Once the signed contract and deposit are received by the hotel, an Event Manager will be paired with you for all planning and details. A full estimated pre-payment of the event is due three (3) business days prior to the event. A credit card will need to be on file to accommodate any overages on the day of the event.

GUARANTEES

Final attendance with the detailed seating chart will be completed with your Event Manager three (3) business days prior to the event.

SERVICES ARRANGEMENTS

Select groups may arrange their services in a private room. There is a room set-up fee for services.

GUEST ROOM RESERVATIONS

A Complimentary Guestroom is provided for the host family for the evening of their event. (Minimum Attendance of 100 guests is required)

Should guestrooms be required for your out-of-town guests, a number of rooms may be reserved. Special rates may be negotiated.

Check in is at 4:00 pm and check out is 12:00 pm.

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TABLE LINEN AND DÉCOR

The hotel will provide complimentary use of our eight-point table linens, available in white or black. Mirror tile centerpiece with hurricane globe and white taper candle, surrounded by four white votive candles are also included.

TABLE ARRANGEMENTS

Based on your requirements, a personalized seating diagram will be designed by your Event Manager so that guest seating may be arranged in accordance with your preferences.

PARKING

Complimentary self-parking is available.

HOTEL VENDORS

Please consult your Sales or Event Manager for a recommended list of creative and qualified bar/bat mitzvah consultants, florists, entertainers, and photography/video personnel.



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