BAR/BAT MITZVAH CELEBRATIONS

We believe your child's special day should be all about him or her and not about hassle. Our in-house Bar/Bat Mitzvah coordinator will meet with you to create a unique and personalized experience for your guests. Let the newly renovated and redesigned Atlanta Marriott Peachtree Corners cater to you for the whole weekend from Shabbat Dinner to the Farewell Breakfast.

Your child's Bar Mitzvah or Bat Mitzvah should be and will be a memory to cherish always.

Marriott at Peachtree Corners Mitzvah Specials

Spend $5000.00 in Food & Beverage and receive Complimentary
Double Marriott Bonvoy Events Points
Newly Renovated Banquet Space
Standard Guest Room for Night of Event
Internet Access in Guest Rooms

Spend $8000.00 in Food & Beverage and receive Complimentary
Double Marriott Bonvoy Events Points
Newly Renovated Banquet Space
Standard Guest Room for Night of Event
Internet Access in Guest Rooms
Hospitality Suite for 2 Nights of the Event
(2) Hors d'oeuvres During Reception

***Marriott Special* Room Rates Starting at $85.00 per room plus tax**

Marriott at Peachtree Corners

Newly Renovated 2,800 sq. ft. Ballroom, accommodating up to 200 Guests
Beautiful Outdoor Courtyard Area

Award Winning 475 Restaurant & Starbucks Cafe

Indoor Pool & Whirlpool

Complimentary Parking & 5-mile Courtesy Shuttle

Creative, Delicious Custom Menus

State-of-the-art Amenities and Luxury Service

Christina Mathews, Catering Sales Manager Christina.Mathews@MarriottPTC.com
Atlanta Marriott Peachtree Corners 475 Technology Parkway, Peachtree Corners 30092 T.770.441-6508

Kid's Reception & Buffet Packages

$35

Unlimited Soft Drinks All Night

One Hour Reception

Mock Tails

(Choose Two)

Mai Tai
Pineapple Juice, Orange Juice, Sprite, Grenadine served in a Punch glass garnished with an Orange and Cherry

Moscow Mule
Ginger Beer, Fresh Lime Juice & Club Soda served in a Collins glass with a Lime

Punch Out
Apple, Cranberry, Orange Juice served in a punch glass with an Orange slice

Mint Julep
Ginger ale, Lemon Juice, Fresh Mint served in a Collins glass

Displayed Hors d'oeuvres

(Choose Two)

Fried Chicken & Waffle Skewer
Burger Sliders
Ants on a Log
One Bite Cheese Pizza
Pigs in a Blanket
Fresh Fruit Kabob with Yogurt Dip

Kids Buffet Menus

(Choose One Menu)

A Taste of Italy
Tossed Salad with Ranch Dressing, Cheese, Cucumbers & Tomatoes
Mozzarella Cheese Sticks
Assorted Pizzas
Spaghetti with Meatballs
Garlic Bread Sticks

The Speedy Gonzales
Tossed Salad with Ranch Dressing, Cheese, Cucumbers & Tomatoes
Build Your Own Nachos and Beef Tacos Bar with all the Fixings
Chicken & Cheese Quesadillas
Spanish Rice

Asian Inspired
Tossed Salad with Ginger Dressing, Cheese, Cucumbers & Tomatoes
Sweet & Sour Chicken
Mongolian Beef
Vegetarian Spring Rolls with Sweet Chili Dipping Sauce
Fried Rice or Steamed Rice

The Patriotic
Tossed Salad with Ranch Dressing, Cheese, Cucumbers & Tomatoes
All Beef Hotdogs
Chicken Tenders with BBQ & Honey Mustard
Cheeseburgers
Tater Tots

Dessert Stations

(Choose One)

The Smores Bar
Chocolate Mousse, Milk & White Chocolate Curls, Marshmallow Creme & Graham Crackers

The Ice-cream Bar
3 Types of Ice Cream, Chocolate Syrup, Caramel Syrup, Colored Sprinkles, M&M's, Oreo Cookies Pieces, Maraschino Cherries and Whipped Cream

This & That
A mixture of Brownies, Blondies, Chocolate Chip Cookies, Sugar Cookies & Peanut Butter Chip Cookies

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Adult One Hour Reception

Is included with Plated Dinners, Buffet Dinners & Heavy Hors d'oeuvre Dinners

Stationary Hors d'oeuvres

(Choose One)

Artisanal Cheese Display

International and Domestic Cheeses Fresh Berries, Grapes and Seasonal Accompaniments Whole Grain and Water Crackers, Sliced Baguettes

Seasonal Fruit Display

Sliced Melons, Pineapple, Seasonal Fruits and Berries Honey Yogurt Dressing

Sushi

Add $2.00

Variety of California Rolls with Soy-Wasabi Dip

Passed Hors d'oeuvres

(Choose Four)

Spanakopita

Hot Smoked Salmon Crostini with Boursin Cheese & Pickled Onion

Mini Beef Wellington

Teriyaki Beef Satays

Homemade Hummus on Endive

Raw Vegetable shooters with Buttermilk Ranch

Pesto Chicken skewer with Roasted Pepper Aioli

Parmesan Crusted Artichoke & Goat Cheese

Tomato and Basil Bruschetta

Stuffed Mushrooms Florentine

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Adult 3 Course Plated Menus

All Dinners include Three Courses, Artisanal Rolls & Sweet Butter, Starbucks Coffee Including Decaffeinated and a Selection of Tazo Specialty Teas and Iced Tea upon Request.
(Choose One of each Course)

First Course

Baby Field Greens Salad / Crumbled Goat Cheese, Pear, Toasted Pecans, Sorghum Vinaigrette

Garden Salad, Baby Lettuces, Tomato, Cucumber Carrot, choice of Ranch, Balsamic, Blue Cheese

Traditional Caesar Salad / Romaine Hearts, Shredded Parmesan Cheese, Garlic Croutons, Caesar Dressing

Baby Wedge, Iceberg, Sunflower Seeds, Blue Cheese, Tomato, Ranch

Second Course

Includes Chef's Choice of Seasonal Vegetables

$62 Grilled Jerk Grouper, Candied Ginger Jasmine Rice, Mango Salsa

$52 Roasted Chicken Breast, Crushed Potato, Penrod Cream

$ 62 Balsamic Braised Boneless Beef Short rib, Creamy polenta, Roasted Mushroom

$65 Seared Beef Tenderloin, Blue Cheese Potato Pave, Peppercorn Demi

$62 Grilled Sirloin Steak, "Loaded" Grits, Balsamic Demi

$59 Seared Faroe Island Salmon, "Paella" Rice Pilaf, Shellfish Cream

$52 Prosciutto Stuffed Chicken Breast, Roasted Fingerling Potato, Parmesan-Chive Broth

$52 Candied Ginger Risotto Cake, Stir Fry Vegetable, Soy Glaze

$52 Steamed Jasmine Rice, Curried Chick Pea Ragout, Cilantro-Pepper Relish

Enhancements

$10 Seared Diver Scallops, Lemon Caper Herb Butter
$15 Seared Foie Gras, Grand Marnier Glaze
$10 Lump Crab Crusted
$15 Jumbo Lump Crab Cake, Lemon Butter
$20 Broiled Maine Lobster Tail, Lobster Butter

Third Course

Dark Chocolate Crunch Cake, Chocolate Ganache, Heath Bar Crumble
7 Layer Amaretto Mousse, Chocolate, Raspberry and Almond.
Lemon Cake, Lemon Cream Cheese Frosting
White Chocolate Raspberry Cheesecake, Pecan Graham Crust
Red Velvet Cheesecake, Cream Cheese Frosting, Red Velvet Crumb

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Adult Buffet

$65

Uniform Attendants Required $75.00 per attendant

All Dinners include Three Courses, Artisanal Rolls & Sweet Butter, Starbucks Coffee Including Decaffeinated and a Selection of Tazo Specialty Teas and Iced Tea upon Request.

Traditional Caesar Salad / Crisp Romaine, Shredded Parmesan Cheese, Homemade Croutons, Caesar Dressing

Baby Field Greens, Toasted Pecans, Goat Cheese, Pear with Sorghum Vinaigrette

Parmesan Crusted Boneless Breast of Chicken / Roasted Garlic Tomato Sauce

Carved to Order Beef Tenderloin

Grilled Salmon Puttanesca / Chopped Tomatoes, Olives, Capers

Farro Pilaf

Bourbon Caramelized Onions Whipped Potatoes

Roasted Seasonal Vegetables

Oven Roasted Asparagus

Chef's Choice of Desserts

Adult Heavy Hors d'oeuvres Dinner Package

$62

Each Station will require a Uniform Attendants $75.00 per attendant

Starbucks Coffee Including Decaffeinated and a Selection of Tazo Specialty Teas and Iced Tea upon Request.

Farm Stand Chop Salad

Romaine and Iceberg Blend
Baby Field Greens
Baby Spinach Leaves
Julienne Carrots, Tomatoes, Sliced Olives, Sliced Cucumbers, Pecans, Parmesan Cheese, Bleu Cheese, Crumbled Bacon, Hard Boiled Eggs, Croutons
Artisanal Rolls and Sweet Butter choice of three Dressings

Carvery Station

(Choose Two)
Herb Roasted Whole Breast of Turkey with Cranberry Chutney, Herb Mayonnaise
Slow Roasted Prime Rib of Beef with Horseradish Sauce, Au Jus
Dijon Roasted Salmon with Dill Sauce

Custom Pasta Creations

Cavatappi, Penne, Gemelli and Cheese Tortellini
Roasted Peppers, Caramelized Onions, Olives, Baby Spinach, Roasted Mushroom, Italian Sausage and Grilled Chicken, Gorgonzola and Parmesan Cheese
Basil Marinara, Herb Cream and Pesto Sauces and Garlic Bread

Signature Sweets

Collection of Bakery Cakes, Fruit Filled Pies and European Style Petit Fours with Chocolate Covered Strawberries

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The Bar

All You Can Drink Package Bar

Favorite Brands: Priced per Hour 1 Hour $16.00, Additional Hours $8.00

Appreciated Brands: Priced per Hour 1 Hour 19.00, Additional Hours 9.50

Bar Based on Consumption
Pay for the drinks that are made

Favorite Tickets $9.00
Appreciated Tickets $10.00
Purchase Tickets good for 1 drink at the cash bar

Cash Bar
Pay for the bartender but guests pay for their drinks

Cocktails Favorite Brands Spirits
Favorite Wine Brands
Domestic and Imported Beers
Soft Drinks & Bottled Water

Priced per Drink
Mixed Drinks $9.00
Imported Beer $7.00
Domestic Beer $6.00
Wine by The Glass $9.00
Cordials$ 9.00
Soft Drinks & Bottled Water $3.00
Bartender Fee $100.00 per hour

Cocktails Appreciated Brands Spirits
Appreciated Wine Brands
Domestic and Imported Beers
Soft Drinks & Bottled Water

Priced per Drink
Mixed Drinks $10.00
Imported Beer $7.00
Domestic Beer $6.00
Wine by The Glass $10.00
Cordials $10.00
Mineral Waters $3.50
Bartender Fee $100.00 per hour

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Shabbat Dinner Buffet

$45

All Dinners include Starbucks Coffee including Decaffeinated and a Selection of Tazo Specialty Teas and Iced Tea upon Request.

Challah

Cinnamon Raisin Challah
Fluffy Whole Wheat Challah

Appetizer

Traditional Gefilte Fish
Smoked Salmon with Cream Cheese on Cucumbers

Salad

Mandarin-Orange Beet Salad
Cabbage Salad
Romaine Pepper Steak Salad

Soup

Matzo Chicken Soup

Entrée

(Choose 2)
Braised Brisket
Dijon Crusted Salmon
Grilled Flank Steak with Sweet Braised Onions and Mushrooms
Apricot Chicken

Sides

Green Bean Almandine
Sweet Brown Rice Kugel
Quinoa with Roasted Vegetables

Dessert

Carrot Cake with Cream Cheese Frosting
Apple Crumble

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Farewell Breakfast Buffet

$28

Starbucks Coffee Including Decaffeinated and a Selection of Tazo Specialty Teas

Orange and Cranberry Juice

Sliced Melons, Seasonal Fruits and Berries

Freshly Baked Morning Pastries and Sliced Bread with Fruit Preserves and Butter

A Medley of Breakfast Cereals with Bananas, Whole, 2% and Skim Milk

Individual Fruit and Plain Yogurts

Fluffy Scrambled Eggs

Individual Baked Frittatas

Pancakes or French Toast with Maple Syrup

Chicken Sausage

Oven Roasted Breakfast Potatoes with Vidalia Onions

Smoked Salmon with Traditional Accompaniments and Sliced New York Style Bagels, Low Fat and Regular Cream Cheese

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