

2020 Authentic Event Menus

JW MARRIOTT.
ATLANTA BUCKHEAD



JW Marriott Atlanta Buckhead

3300 Lenox Road NE Atlanta GA 30326 USA Phone 404-262-3344



WELCOME

Authentic Event Menus

Most food, from fruit to fish, has a season when it is abundant and at its best. Whenever possible we will only use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods. Individual menu items may be subject to adjustments based on seasonal availability.

A customary taxable service charge (currently 25%) and sales tax (currently 8.9%) will be added to all pricing.

Taxes are subject to change without notice

Menu pricing is subject to an annual increase



BREAKFAST

PLATED BREAKFAST | \$42 per Person

All Plated Breakfasts Include One of Each Course & Two Sides Along With:

Assorted Family Style Fresh Baked Croissants | Chocolate Croissants | Muffins | Danishes

Choice of Orange | Grapefruit | or Cranberry Juice

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee | Tazo Teas

FIRST COURSE

Sliced Seasonal Fresh Fruit

Mixed Berries | Yogurt | Granola Parfait

Seasonal Fresh Fruit | Macerated in Mint Vanilla Syrup

MAIN COURSE

Farm Fresh Scrambled Eggs

Individual Quiche | Corned Beef | Peppers | Onions | Cheddar Cheese

Egg White Frittata | Sundried Tomatoes | Sautéed Spinach | Mushrooms | Peppers |
Goat Cheese

Two Traditional Eggs Benedict | Southern Biscuit | Country Ham | Meyer Lemon
Hollandaise Sauce

TWO SIDES

Applewood Smoked Bacon

Country Pork Sausage Links

Chicken Apple Sausage

Roasted Yukon Gold Breakfast Potatoes | Caramelized Onions | Peppers

Stone Ground Grits | Butter | Cream | Cheddar Cheese

CONTINENTAL BREAKFAST SELECTIONS

THE ATLANTA | \$32 per Person

Sliced Fresh Fruit | Berries

Sliced Breakfast Breads | Freshly Baked Croissants |
Chocolate Croissants | Muffins | Danishes

Orange Juice | **Grapefruit Juice** | **Cranberry Juice**

Freshly Brewed Regular Starbucks Coffee | **Decaffeinated Starbucks**
Coffee | **Tazo Teas**

THE AUGUSTA | \$35 per Person

Sliced Fresh Fruit | Berries

Sliced Breakfast Breads | Freshly Baked Croissants |
Chocolate Croissants | Muffins | Danishes

NY Style Bagels | Strawberry Cream Cheese | Regular Cream Cheese

Individual Yogurts | Plain | Vanilla | Fruit | Greek

House Made Granola | Almonds | Sundried Fruits

Orange Juice | **Grapefruit Juice** | **Cranberry Juice**

Freshly Brewed Regular Starbucks Coffee | **Decaffeinated Starbucks**
Coffee | **Tazo Teas**



BREAKFAST

BUFFET BREAKFAST SELECTIONS

THE LENOX BREAKFAST BUFFET | \$42 per Person

Sliced Fresh Fruit | Berries

Sliced Breakfast Breads | Freshly Baked Croissants |
Chocolate Croissants | Muffins | Danishes

NY Style Bagels | Strawberry Cream Cheese | Regular Cream Cheese

Individual Yogurts | Plain | Vanilla | Fruit | Greek

House Made Granola | Almonds | Sundried Fruits
Assorted Cold Cereals

Steel Cut Irish Oatmeal | Raisins | Brown Sugar | Dried Apricots

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon

Country Pork Sausage Links

Roasted Yukon Gold Breakfast Potatoes | Caramelized Onions | Peppers

Orange Juice | Grapefruit Juice | Cranberry Juice

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee |
Tazo Teas

THE GEORGIA BREAKFAST BUFFET | \$45 per Person

Sliced Fresh Fruit | Berries

Sliced Breakfast Breads | Freshly Baked Croissants |
Chocolate Croissants | Muffins | Danishes

NY Style Bagels | Strawberry Cream Cheese | Regular Cream Cheese

Individual Yogurts | Plain | Vanilla | Fruit | Greek

House Made Granola | Almonds | Sundried Fruits
Assorted Cold Cereals

Steel Ground Grits | Butter | Cream | Cheddar Cheese

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon

Country Pork Sausage Links

Buttermilk French Toast | Peach Vanilla Compote | Vermont Maple Syrup

Orange Juice | Grapefruit Juice | Cranberry Juice

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee |
Tazo Teas

THE BUCKHEAD BREAKFAST BUFFET | \$49 per Person

Sliced Fresh Fruit | Berries

Sliced Breakfast Breads | Freshly Baked Croissants |
Chocolate Croissants | Muffins | Danishes

NY Style Bagels | Strawberry Cream Cheese | Regular Cream Cheese

Individual Yogurts | Plain | Vanilla | Fruit | Greek

House Made Granola | Almonds | Sundried Fruits
Assorted Cold Cereals

Steel Cut Irish Oatmeal | Raisins | Brown Sugar | Dried Apricots

Traditional Eggs Benedict | Southern Biscuit | Country Ham |
Hollandaise Sauce

Applewood Smoked Bacon

Chicken Apple Sausage | Sweet Roasted Peppers | Onions

Buttermilk Pancakes | Mixed Berry Compote | Vanilla Whipped Cream |
Vermont Maple Syrup

Roasted Yukon Gold Breakfast Potatoes | Caramelized Onions | Peppers

Orange Juice | Grapefruit Juice | Cranberry Juice

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee
| Tazo Teas

Breakfast Buffets for Under 25 Guests Require \$150 Additional Service Fee
All Buffet Pricing Reflects Two Hours of Service



BREAKFAST

CRAFTED BREAKFAST ENHANCEMENT STATIONS

One Chef Attendant Required for Every 75 Guests at \$150 per Attendant

Omelet & Egg Station | \$16 per Person

Farm Fresh Eggs | Egg Whites | Egg Beaters
Vine Ripened Tomatoes | Baby Spinach | Mushrooms | Onions | Bell Peppers |
Fresh Jalapenos
Applewood Smoked Bacon | Ham |
Shredded Cheddar Cheese | Shredded Mozzarella Cheese | Shredded Pepper Jack Cheese

Omelet Enhancement | \$2 per Person

Fresh Pico de Gallo | Sour Cream | Guacamole

Belgium Waffle Station | \$12 per Person

Crisp Belgium Waffles | Mixed Berry Compote | Vanilla Whipped Cream |
Warm Vermont Maple Syrup

Brioche French Toast Station | \$14 per Person

Cinnamon Vanilla Battered Thick Cut Brioche | Fresh Berries | Vanilla Whipped Cream |
Sweetened Cream Cheese Frosting | Warm Vermont Maple Syrup

Build Your Own Pancake Bar | \$14 per Person

Buttermilk Pancakes | Fresh Strawberries | Raspberries | Blueberries |
Vanilla Whipped Cream | Mixed Berry Compote | Peach Vanilla Compote | Chocolate Chips
| M&Ms | Crushed Walnuts | Chopped Pecans | Almonds | Toasted Coconut | Chocolate
Sauce | Strawberry Sauce | Warm Vermont Maple Syrup

California Breakfast Burrito Station | \$18 per Person

Farm Fresh Scrambled Eggs | Egg Whites | Roasted Potatoes | Peppers | Onions | Fresh
Jalapenos | Green Onions | Chopped Cilantro | Ground Pork Chorizo | Applewood Smoked
Bacon | Pork Sausage | Chicken Apple Sausage | Shredded Cheddar Cheese | Shredded
Mozzarella Cheese | Shredded Pepper Jack Cheese
Warm Flour Tortillas | Fresh Pico de Gallo | Sour Cream | Guacamole



COFFEE BREAKS

THEMED BREAKS

RE-ENERGIZE | \$25 per Person

Assorted Energy Bars | Power Bars | Granola Bars
Whole Fresh Fruit
Parmesan Kale Chips
Bottled Naked Juices | Bottled Naked Smoothies
Assorted Energy Drinks

“BRAVES” BREAK | \$23 per Person

Miniature All Beef Corn Dogs
Large Warm Soft Salted Pretzels | Beer Cheese Sauces | Mustard
Individual Baskets of Shelled Peanuts
Individual Bags of Freshly Popped Popcorn
Individual Bags of Cracker Jacks
Assorted Pepsi Soft Drinks

SUGAR RUSH | \$22 per Person

Assorted Bulk Candies
Gummy Bears | Jelly Belly Jelly Beans | Swedish Fish | M&Ms | Skittles
Assorted Pepsi Soft Drinks

HEALTHY BREAK | \$24 per Person

Build Your Own Trail Mix
Mixed Nuts | Granola | Toasted Coconut | Chocolate Chips | M&Ms |
Sundried Fruits | Yogurt Raisins
Whole Fresh Fruit
Raw Seasonal Vegetables | Hummus | Olive Tapenade | Grilled Naan Bread
Bottled Naked Juices | Bottled Naked Smoothies

EVERYTHING GLUTEN FREE | \$26 per Person

Assorted Kind Bars
Gluten Free Sliced Breads
Individually Wrapped Gluten Free Cookies
Fresh Fruit Kebabs
Assorted Pepsi Soft Drinks

LATIN CAFÉ SHOP | \$27 per Person

Cinnamon Churros | Warm Butter Chocolate Sauce
Guava Mini Puff Pastelitos
Cheese Tequenos
Beef Empanadas | Avocado Aoili
Freshly Brewed Regular Starbucks Coffee | Decaffeinated
Starbucks Coffee | Tazo Teas

HOT SHOPPE | \$29 per Person

Mighty Mo Slider “Marriott Original” | Griddled Cheeseburger |
Heritage Mighty Mo Sauce | Lettuce | Tomato | American
Cheese | Pickles | Onions
Mini Turkey Triple Decker Sandwiches | Turkey | Bacon |
Lettuce | Tomato
Root Beer Floats

BEVERAGE BREAK PACKAGE

Four Hour Beverage Break | \$23 per Person

Assorted Pepsi Products
Bottled Spring Water
Freshly Brewed Regular Starbucks Coffee | Decaffeinated
Starbucks Coffee | Tazo Teas



LUNCH

PLATED LUNCH | TWO COURSE | \$48 per Person

All Plated Lunches Include:

Artisan Bread | Butter

Entrée Course | Protein | Dessert Course|

Iced Water | Freshly Brewed Regular Starbucks Coffee | Decaffeinated

Starbucks Coffee | Tazo Teas

ENTRÉE COURSE

JW Buckhead Cobb Salad

Chopped Romaine Hearts | Fire Roasted Corn | Hearts of Palm | Blue Cheese
Crumbles | Sourdough Croutons | Avocado | Chipotle Ranch Dressing

JW Signature Mixed Green Salad

Baby Mixed Greens | Slow Roasted Grape Tomatoes | European Cucumbers |
Poached Asparagus | Artichoke Hearts | Honey Sherry Vinaigrette

Roasted Baby Beet Salad

Artisan Lettuce | Candied Spiced Pecans | Crumbled Goat Cheese |
Lemon Vinaigrette

Hearts of Romaine Salad

Shaved Parmigiano Reggiano | Roasted Grape Tomatoes | Boquerone
Anchovies | Garlic Crostini | Roasted Garlic Dressing

PROTEINS

Grilled Herb Marinated Chicken Breast

Seared Scottish Salmon

Grilled Flat Iron Steak

DESSERT COURSE

Chocolate Trilogy Cake

Apple Pie Crumble Cake

NY Style Strawberry Cheesecake

Key Lime Calypso



LUNCH

PLATED LUNCH | THREE COURSE

All Plated Lunches Include One of Each Course Along With:

Artisan Bread | Butter

Iced Water | Freshly Brewed Regular Starbucks Coffee | Decaffeinated

Starbucks Coffee | Tazo Teas

Pricing Based on Entrée Selection Price

*Multiple Preordered Entrée Choice Selection Pricing Will Reflect Highest

Entrée Price Applicable to All Offerings

FIRST COURSE

Roasted Sweet Corn Soup | Cilantro Oil | Garlic Crostini

Smoked Tomato Roasted Red Pepper Soup | Cheese Tortellini | Basil Oil

Split Pea Bisque | Crispy Ham

Chicken Gnocchi Soup | Spinach Cream

Baby Mixed Greens | Slow Roasted Grape Tomatoes | European Cucumbers |

Poached Asparagus | Artichoke Hearts | Honey Sherry Vinaigrette

Tomato Mozzarella Salad | Basil Pesto | Petite Greens | Olive Oil Crostini |
Balsamic Reduction

Spring Mix Lettuce | Granny Smith Apples | Candied Walnuts | Honey Sherry
Vinaigrette

ENTRÉE COURSE

Herb Marinated Free Range Organic Chicken Breast | \$48 per Person

Sweet Corn Grits | Charred Green Beans | Roasted Garlic Jus

Coriander Marinated Free Range Organic Chicken Breast | \$48 per Person

Roasted Sweet Potato Puree | Broccoli Rabe | Sage Jus

Slow Roasted Free Range Organic Chicken Breast | \$48 per Person

Citrus Jasmine Rice | Parmesan Squash | Herb Gremolata

Herb Crusted Scottish Salmon | \$56 per Person

Tomato Caper Olive Farro | Baby Vegetables | Lemon Beurre Blanc

Pan Seared Scottish Salmon | \$55 per Person

Bacon | Kale | Corn Potato Hash | Habanero Peach Sauce

Grilled Swordfish | \$55 per Person

Caramelized Local Vidalia Onion Risotto | Crisp Brussel Sprouts |

Grain Mustard Vinaigrette

Grilled Local Trout | \$55 per Person

Sweet Potato Mash | Spiced Pecans | Glazed Turnips | Bourbon Butter

Sauce

Grilled Petite Sirloin | \$59 per Person

Roasted Carrot Puree | Wild Mushrooms | Sugar Snap Peas |

Cabernet Reduction Sauce

Pan Fried Filet of Beef | \$60 per Person

Cauliflower Puree | Asparagus Confit Tomato Salad | Green Pepper Sauce

DESSERT COURSE

Chocolate Trilogy Cake

Apple Pie Crumble Cake

NY Style Strawberry Cheesecake

Key Lime Calypso



LUNCH

LUNCH BUFFETS

MEDITERRANEAN BUFFET | \$58 per Person

Freshly Baked Artisan Rolls | Butter
Chicken Gnocchi Soup | Spinach Cream
Baby Field Greens | Frisee | Grape Tomatoes | Artichokes |
Herb Vinaigrette | Balsamic Vinaigrette
Orzo Past Roasted Vegetable Salad | Basil Pesto |
Roasted Tomato | Fresh Parmesan Cheese | Toasted Pine Nuts
Roasted Cod Piccata | Zucchini Lemon Caper Cream Sauce
8 Way Roasted Chicken | Cannellini Beans | Tomatoes | Caramelized Onions |
Rosemary Jus
Rigatoni | Eggplant Caponatta | Red Pesto Cream Sauce
Roasted Brussel Sprouts & Cauliflower
Tiramisu
Strawberry Panna Cotta
Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee | Tazo Teas

GEORGIA BUFFET | \$57 per Person

Warm Biscuits | Cheddar Jalapeno Corn Bread | Whipped Maple Butter
Grilled Chicken Southern Brunswick Stew
Chopped Romaine Kale Salad | Shredded Granny Smith Apples | Sundried Cranberries |
Toasted Almonds | Citrus Vinaigrette
Crushed Fingerling Potato Salad | Mixed Olives Tapanade | Italian Parsley |
Mustard Vinaigrette
Grilled Georgian Trout | Charred Tomato Vinaigrette
Slow Cooked Sliced Beef Brisket | Smoked BBQ Sauce
Crispy Chicken Breast | Sausage Gravy
Wild Rice
Southern Green Beans | Caramelized Onions
Individual Pecan Tarts
Red Velvet Cupcakes | Cream Cheese Vanilla Frosting
Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee | Tazo Teas

FLAVORS OF LATIN AMERICA | \$56 per Person

Freshly Baked Artisan Rolls | Butter
Caribbean Chicken Soup
Mixed Greens | Avocado | Hearts of Palm | Red Onion |
Vine Ripened Tomatoes | Cilantro Vinaigrette
Causa Potato Salad | Onions | Peppers | Hard Boiled Eggs | Aji Amarillo
Dressing
Coriander Marinated Picanha | Roasted Red Pepper Chimichurri
Caipirihana Marinated Chicken Breast
Corvina Fish Fricassee
Black Bean Feijoada
Cilantro Rice
Fried Sweet Plantain | Rum Butter
Passion Fruit Flan
Coconut Macaroons
Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee |
Tazo Teas

Lunch Buffets for Under 25 Guests Require \$200 Additional Service Fee. All Buffet Pricing Reflects Two Hours of Service



LUNCH

LUNCH BUFFETS

JW CRAFTED SANDWICHES | \$56 per Person

Smoked Tomato Roasted Red Pepper Bisque

Baby Field Greens | European Cucumbers | Grape Tomatoes | Sundried Cranberries |
Ranch Dressing | Balsamic Vinaigrette

(Choose up to 3 Crafted Pre-Made Sandwiches | Additional Selections \$8 each per Guest)

Slow Cooked Roast Beef | Balsamic Onions | Oven Dried Tomatoes | Mixed Greens |
Garlic Aioli | French Baguette

Grilled Cajun Marinated Chicken Breast | Frisee Lettuce | Smoked Roasted Pepper |
Lemon Aioli | Avocado | Brioche Bun

Smoked Turkey Cheddar | Bibb Lettuce | Vine Ripened Tomato | Applewood Smoked
Bacon | Avocado Spread | Lemon Aioli | Toasted Sourdough Bread

Grilled Vegetables | Roasted Pepper | Hummus | Goat Cheese | Mixed Greens |
Grape Tomatoes | Spinach Tortilla Wrap

Vegetarian Bliss | Roasted Pepper | Fresh Mozzarella | Sundried Tomato Aioli |
Wild Arugula | Herb Focaccia

Black Forest Ham | Honey Dijon Aioli | Bibb Lettuce | Vine Ripened Tomatoes | Swiss
Cheese | Kaiser Roll

Honey Chicken Cashew Salad | Bibb Lettuce | Vine Ripened Tomatoes | Garlic Aioli |
Ciabatta Roll

Tuna Salad Sandwich | European Cucumbers | Vine Ripened Tomatoes | Lemon Aioli |
Ciabatta Roll

Scottish Cold Smoked Salmon | Bibb Lettuce | Vine Ripened Tomatoes |
Caper Dill Cream Cheese | Shaved Red Onion | Toasted Everything Bagel

House Fried Potato Chips

Mini Fruit Tarts

Assorted Freshly Baked Cookies

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee |

Tazo Teas

SOUP | SALAD | PIZZA BUFFET | \$56 per Person

Freshly Baked Artisan Rolls | Butter

Vegetarian Black Bean Chili | Sour Cream | Shredded Cheddar Cheese
Hearts of Romaine | Shaved Parmigianino Reggiano | Roasted Grape Tomatoes
| Boquerones Anchovies | Garlic Crostini | Caesar Dressing

Cheese Tortellini Salad | Broken Pesto Dressing

BBQ Chicken Pizza | Caramelized Red Onions | Pepper Jack Cheese |
Fresh Cilantro | Homemade BBQ Sauce

Classic Pepperoni Pizza | Pepperoni | Mozzarella Cheese | Fresh Oregano |
Pomodoro Sauce | Garlic Oil

Tuscan Vegetable Pizza | Ricotta | Garlic Oil | Kale | Black Olives | Red Onions |
Sundried Tomatoes

Chocolate Fudge & Nut Brownies

Mini Assorted Cheesecakes

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee |
Tazo Teas

Lunch Buffets for Under 25 Guests Require \$200 Additional Service Fee. All Buffet Pricing Reflects Two Hours of Service



LUNCH

LUNCH BUFFETS

DELI BUFFET | \$52 per Person

Local Farmers Market Vegetable Soup

Baby Field Greens | European Cucumbers | Grape Tomatoes | Sundried Cranberries |
Ranch Dressing | Balsamic Vinaigrette

Crushed Fingerling Potato Salad | Mixed Olives Tapanade | Italian Parsley |
Mustard Vinaigrette

Deli Platter | Sliced Black Forest Ham | Smoked Turkey Breast | Slow Cooked Roast Beef
| Salami

Cheddar | Swiss | Provolone | American Cheeses

Vine Ripened Tomatoes | Bibb Lettuce | Shaved Red Onions | Dill Pickles

Dijon Mustard | Yellow Mustard | Mayonnaise

Artisan Sliced Breads

House Made Potato Chips

Mango Vanilla Panna Cotta

Individual Assorted Mousse Shooters

Freshly Brewed Regular Starbucks Coffee | **Decaffeinated Starbucks Coffee** | **Tazo**
Teas

BOXED LUNCH

JW BOXED LUNCH | \$40 per Person

(One Sandwich per Person)

A Variety of Gourmet Sandwiches & Wraps (Choose Two Types)

Additional Selections \$8 each per Guest

Slow Cooked Roast Beef | Balsamic Onions | Oven Dried Tomatoes | Mixed
Greens | Garlic Aioli | French Baguette

Grilled Cajun Marinated Chicken Breast | Frisee Lettuce | Smoked Roasted
Pepper | Lemon Aioli | Avocado | Brioche Bun

Smoked Turkey Cheddar | Bibb Lettuce | Vine Ripened Tomato | Applewood
Smoked Bacon | Avocado Spread | Lemon Aioli | Toasted Sourdough Bread

Grilled Vegetables | Roasted Pepper | Hummus | Goat Cheese | Mixed Greens |
Grape Tomatoes | Spinach Tortilla Wrap

Vegetarian Bliss | Roasted Pepper | Fresh Mozzarella | Sundried Tomato Aioli |
Wild Arugula | Herb Focaccia

Black Forest Ham | Honey Dijon Aioli | Bibb Lettuce | Vine Ripened Tomatoes |
Swiss Cheese | Kaiser Roll

Honey Chicken Cashew Salad | Bibb Lettuce | Vine Ripened Tomatoes | Garlic
Aioli | Ciabatta Roll

Tuna Salad Sandwich | European Cucumbers | Vine Ripened Tomatoes | Lemon
Aioli | Ciabatta Roll

Salad (Choose One)

Penne Pasta Salad | Basil Pesto | Sundried Tomatoes | Shredded Parmesan
Cheese | Toasted Pine Nuts

Southern Potato Salad | Scallions | Celery | Egg | Vidalia Onion | Mayonnaise

Individual Bags of Potato Chips

Seasonal Whole Fresh Fruit

Freshly Baked Cookie

Assorted Pepsi Soft Drinks | **Bottled Spring Water**

Lunch Buffets for Under 25 Guests Require \$200 Additional
Service Fee. All Buffet Pricing Reflects Two Hours of Service



DINNER

PLATED DINNER

All Plated Dinners Include One First Course | One Entrée Course |

One Dessert Course Along With:

Freshly Baked Artisan Rolls | Butter

Iced Water | Freshly Brewed Regular Starbucks Coffee |

Decaffeinated Starbucks Coffee | Tazo Teas

Pricing Based on Entrée Selection Price

*Multiple Preordered Entrée Choice Selection Pricing Will Reflect

Highest Entrée Price Applicable to All Offerings Up To Three Options

*Additional Entrees Will be Offered at \$10 Additional per Person

*A la Carte Service Offered at \$10 Additional per Person

FIRST COURSE

JW Mixed Green Salad | Slow Roasted Tomatoes | European

Cucumbers | Radish | Honey Balsamic Vinaigrette

Tomato Mozzarella Salad | Basil Pesto | Petite Greens | Balsamic

Glaze Reduction

Slow Roasted Strawberry Salad | Baby Arugula | Frisee |

Humboldt Fog Goat Cheese | Balsamic Syrup

Spring Mix Lettuce | Granny Smith Apple | Candied Walnuts |

Honey Sherry Vinaigrette

Roasted Baby Beet Salad | Artisan Lettuce | Herb Goat Cheeses |

Candied Spiced Pecans | Truffle Champagne

Grilled Local Stone Fruit Salad | Pistachio | Grape Tomatoes |

Baby Arugula | Frisee | Georgia Vidalia Onion Vinaigrette

Hearts of Romaine Wedges | Shaved Parmigiano Reggiano |

Roasted Grape Tomatoes | Boqueron Anchovies | Garlic Crostini |

Caesar Dressing

ENTRÉE COURSE

Herb Crusted Organic Chicken Breast | \$74 per Person

Charred Tomato | Corn Relish | Smoked Potato Hash | Roasted Asparagus |
Sofrito Sauce

Pan Seared Free Range Organic Chicken Breast | \$74 per Person

Chipotle Mashed Potatoes | Sautéed Spinach | Roasted Chicken Jus

Herb Marinated Organic Chicken Breast | \$74 per Person

Parsnip Puree | Poached Leek & Mushroom Subise | Roasted Chicken Jus

Wild Scottish Salmon | \$82 per Person

Red Uinoa Jasmine Rice | Roasted Brussel Sprouts | Myers Lemon Beurre Blanc

Seared Grouper | \$84 per Person

Wild Mushroom Risotto | Slow Roasted Root Vegetables | Pickled Red Onion |
Coriander

Porcini Dusted Snapper | \$84 per Person

Farro Risotto | Shaved Carrots | Frisee Salad | Romesco

Pan Seared Grouper | \$86 per Person

Cauliflower Three Ways | Sherry Gastrique

Picanha Strip Steak | \$87 per Person

Yucca Mash | Sautéed Haricot Verts | Piquillo Pepper Chimichuri

Panca Aji Pepper Braised Short Ribs | \$87 per Person

Southern White Corn Grits | Root Vegetables | Cilantro Jus

Grilled Filet Mignon | \$92 per Person

Sweet Potato Mash | Seasonal Petite Vegetables | Honey Whiskey Demi-Glace

Pepper Crusted Beef Tenderloin | \$92 per Person

Blue Cheese Potato Fondant | Roasted Baby Carrots | Pinot Noir Reduction



DINNER

DUET ENTRÉE COURSE

Grilled Marinated Breast of Chicken | Seared Scottish Salmon | \$95 per Person

Purple Mashed Potatoes | Roasted Asparagus | Baby Carrots | Rosemary Jus

Seared Beef Tenderloin | Roasted Garlic Shrimp | \$105 per Person

Spinach Potato Mousseline | Petite Vegetables | Bourbon Au-Jus

Grilled Filet of Beef | Seared Snapper | \$98 per Person

Celery Root Puree | Roasted Baby Carrots | Red Wine Jus

Seared Beef Tenderloin | Lobster Crusted Halibut | \$105 per Person

Wild Mushroom Risotto | Vegetables of the Season | Citrus Rum Reduction

DESSERT COURSE

Chocolate Trilogy Cake

Apple Pie Crumble Cake

NY Style Strawberry Cheesecake

Key Lime Calypso

SECOND COURSE | Additional \$12 per Person

Lobster Bisque | Sautéed Crawfish | En Croute

Sweet Onion & Corn Cream | Caramelized Local Onions |

Roasted Yellow Corn

Roasted Butternut Squash Soup | Toasted Pumpkin Seeds

Pan Seared Savannah Crab Cake | Charred Corn | Roasted Pepper |

Spicy Remoulade

Five Peppercorns Crusted Yellow Fin Tuna | Green Olive Pesto |

Tricolor Cauliflower Florets

Beet Tomato Soup | Slow Roasted Subeto Beets |

Vine Ripened Tomatoes

(Continued on Next Page)



DINNER

DINNER BUFFETS

TASTE OF ASIA | \$88 per Person

Freshly Baked Artisan Rolls | Butter

Chinese Corn Soup | Scallions | Egg

Mixed Green Salad | Shredded Carrots | Julienne Bell Peppers | Mung Bean

Sprouts | Snow Peas | Toasted Peanuts | Ginger Citrus Vinaigrette

Cold Poached Broccolini | Toasted Sesame Seeds | Sesame Oil Drizzle

Soba Noodle Shrimp Salad

Spicy Mongolian Beef

Ginger Garlic Chicken

Citrus Poached Cod Fish | Flash Fried Shiitake Mushrooms | Green Onions |

Cilantro

Steamed Jasmine Rice

Stir Fried Vegetables

Lychee Tangerine Panna Cotta

Lemon Pound Cake | Mango Cream | Sweet Sesame Seeds

Star Anise Chili Infused Chocolate Tarts

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee |

Tazo Teas

MIDDLE EAST | \$92 per Person

Freshly Baked Artisan Rolls | Butter

Vegetarian "Tharid" Stew | Tomatoes | Potatoes | Chickpeas

Tabbouleh Salad

Hummus & Baba Ghanoush | Extra Virgin Olive Oil | Grilled Naan Bread

Baby Field Greens | Grape Tomatoes | European Cucumbers | Marinated Red

Onions | Persian Feta | Lemon Vinaigrette

Harissa Braised Lamb Shoulder | Cipollini Onions | Garlic

Grilled Chicken | Eggplant | Fennel | Raisins

Pan Seared Snapper | Slow Roasted Cumin | Smoked Paprika Cauliflower |

Preserved Lemons | Olives

Vegetable Kasbah Laham Rice

Roasted Seasonal Vegetables

Baklava

Individual Roasted Fig Honey Tarts

Chocolate Dipped Orange Peels

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee |

Tazo Teas



DINNER

DINNER BUFFETS

FAVORTIOS | \$98 per Person

Freshly Baked Artisan Rolls | Butter

Caribbean Chicken Soup

Mixed Greens | Romaine | Avocado | Hearts of Palm | Red Onion | Grape

Tomatoes | Cilantro Ranch | Guava Vinaigrette

Avocado Tomato Salad | Plantain Chips

Margarita Dressed Jicama Grapefruit Salad

Pork Asado | Onion Garlic Mojo

Naranja Agria Achiote Chicken

Seared Mahi Mahi Enchilado | Mussels | Clams

Black Beans | Rice

Yuka Hash

Passion Fruit Flan

Coconut Macaroons

Tres Leches

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee |

Tazo Teas

SOUTHERN BELLE | \$97 per Person

Warm Southern Biscuits | Whipped Maple Butter

Seafood Gumbo | Crawfish | Shrimp | Okra | White Rice

Mixed Greens | Pickled Red Onions | Local Roasted Beets | Crumbled Goat

Cheese | Candied Pecans | Honey Sherry Vinaigrette

Orzo Pasta | Chopped Kale | Capers | Olives | Sundried Tomatoes |

Roasted Garlic | Lemon Vinaigrette

Mint Maple Infused Compressed Melon Salad

Slow Smoked Braised Beef Short Ribs | Honey Molasses BBQ Sauce

Southern Fried Organic Chicken | White Gravy

BBQ Baby Back Ribs | Mango Chipotle BBQ Sauce

Baked Macaroni & Cheese

Sautéed Green Beans

Baked Pecan Pie

Peach Cobbler | Vanilla Whipped Cream

Red Velvet Cake

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee |

Tazo Teas



DINNER

DINNER BUFFETS

PIATTI | \$98 per Person

Freshly Baked Artisan Rolls | Butter

Tuscan Kale Squash Minestrone

Mixed Greens | Arugula | Cherry Tomatoes | Red Onion | Marinated Mixed Olives
| Carrots | Candied Pecans | Herb Vinaigrette

Greek Salad | European Cucumber | Pickled Onions | Tomatoes |
Oregano Vinaigrette

Moroccan Couscous Salad | Apricots | Parsley

Grilled Lemon Garlic Chicken Breast

Pan Seared Bronzino | Oven Roasted Tomato | Caper Lemon Jus

Italian Sausage & Peppers

Three Cheese Baked Penne Pasta

Marinated Grilled Vegetables

Greek Yogurt Parfait

Almond Rose Baklava

Cherry Pistachio Panna Cotta

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee |
Tazo Teas



RECEPTION

COLD HORS D'OEUVRES

Vietnamese Spring Roll | Asian Duck | Julienne Vegetables | Thai Basil | Mint |
Hoisin Sauce | \$6 Each

Port Wine Poached Pear | Blue Cheese Mousse | Walnut Raisin Bread |
Balsamic Reduction | \$6 Each

Spicy Tuna Tartar Cone | Wasabi Aioli | Tobiko Caviar | \$6 Each

Tomato Bruschetta | Marinated Feta | Garlic Crostini | Balsamic Syrup |
Micro Basil | \$6 Each

Compressed Watermelon | Australian Feta Cheese | Port Wine Drizzle | \$6 Each

Seared Beef Tataki | Siracha Aioli | Scallion Salad | \$7 Each

Roasted Corn Parmesan Polenta Cake | Smoked Tomato Relish | \$6 Each

Poached Tiger Shrimp | Bloody Mary Cocktail Sauce | \$7 Each

Spiced Deviled Egg | Bacon Dust | \$6 Each

Peruvian Shrimp Ceviche | \$6 Each

Mozzarella Tomato Caprese Skewer | \$6 Each

Cucumber Blackberry Goat Cheese Cream | \$6 Each

Lobster BLT | \$6 Each

Melon Ceviche Shooters | \$6 Each

HOT HORS D'OEUVRES

Rice Puff Tempura Shrimp | Sesame Ginger Sauce | \$7 Each

Mini Crab Cakes | Spicy Remoulade Sauce | \$7 Each

Mini Beef Wellington | \$7 Each

Vegetarian Samosa | Cilantro | Mint Dipping Sauce | \$6 Each

Mini Cheeseburger Slider | \$6 Each

Herb Marinated Lamb Lollipop | English Mint Sauce | \$7 Each

Spinach Feta Baked Phyllo | \$6 Each

Chicken Lemongrass Potsticker | Sweet Chili Sauce | \$6 Each

Low Country Boil Kabob | \$7 Each

Coconut Shrimp | Key Lime Sauces | \$7 Each

Punjabi Chicken Samosa | \$6 Each

Pecan Chicken Tender | Honey Bourbon Mustard | \$6 Each

Sofrito Chicken Empanada | Avocado Cream | \$6 Each

BBQ Shrimp & Grits | \$7 Each



RECEPTION

RECEPTION STATIONS (DISPLAYED)

Raw Market Vegetables | \$14 per Person

French Baby Carrots | Cucumber | Celery | Zucchini & Squash |
Cauliflower & Broccoli Florets Ranch Dressing | Five Onion Dip

Roasted Vegetables | \$18 per Person

French Baby Carrots | Grilled Zucchini & Squash | Portobello
Mushrooms | Grilled Asparagus | Marinated Artichokes |
Balsamic Drizzle

Antipasto | \$22 per Person

Sliced Cured Meats featuring: Prosciutto di Parma | Salami | Capicola
| Marinated Greek Olives | Hummus | Baba Ghanoush | Olive Tapenade
| Dijon Mustard | Cornichons | Grilled Naan Bread | French Baguette

Artisan Cheese Display | \$24 per Person

Local & Imported Cheeses | Marcona Almonds | Jams | Honey Comb
Honey | Dried Fruits | Crispy Lavosh |
Artisan Breads & Crackers

Garden Greens Salad Station | \$21 per Person

Baby Mixed Greens | Baby Spinach | Chopped Romaine Lettuce |
Grape Tomatoes | European Cucumbers | Pickled Red Onions |
Candied Pecans | Hard Boiled Eggs | Heart of Palm | Crumbled Goat
Cheese | Sundried Cranberries | Chopped Applewood Smoked Bacon
| Ranch Dressing | Balsamic Dressing | Caesar Dressing

Raw Seafood Bar

(Minimum 50 Pieces each)

Poached Tiger Shrimp | \$7 Each

Cocktail Crab Claws | \$7 Each

Alaskan King Crab Legs | \$9 Each

Fresh Shucked Oyster on a Half Shelf | \$7 Each

Bourbon Cocktail Sauce | Fresh Horseradish | Key Lime Aioli | Tabasco Sauce |
Lemon Wedges

Chinese Dim Sum | \$26 per Person

(Based on 3 Pieces per Person)

Shrimp Shu Mai | Pork Pot Sticker | Chicken Pot Sticker | Char Siu Bao (Sweet
Pork Bun) | Crispy Vegetarian Spring Roll Sweet Thai Chili Sauce | Soy Sauce |
Spicy Chili Sauce

Sushi Rolls | \$29 per Person

(Based on 3 Pieces per Person)

California Roll (Crab & Avocado) | Crunch Roll (Tempura Shrimp) | Spicy Tuna |
Vegetarian Roll | Soy Sauce | Wasabi | Pickled Ginger | Chop Sticks

Sashimi Rolls | \$26 per Person

(Based on 3 Pieces per Person)

Salmon | Tuna | Yellow Tail
Soy Sauce | Wasabi | Pickled Ginger | Chop Sticks

Nigiri Sushi | \$26 per Person

(Based on 3 Pieces per Person)

Tako (Octopus) | Maguro (Tuna) | Ebi (Shrimp) | Unagi (Eel) | Sake (Salmon) |
Hamachi (Yellow Tail) | Tamago (Sweet Egg Omelet)
Soy Sauce | Wasabi | Pickled Ginger | Chop Sticks



RECEPTION

CARVING STATIONS (ALL CHEF ATTENDED*)

Mustard Maple Glazed Pork Loin | \$300 Each

Cranberry Relish | Rosemary Jus
(Serves Approximately 25 Guests)

Free Range Herb Citrus Roasted Tom Turkey | \$350 Each

Cranberry Relish | Sage Foie Gras Gravy |
Cheddar Jalapeno Cornbread Muffins
(Serves Approximately 25 Guests)

Orange Honey Glazed Bone In Virginia Ham | \$290 Each

Mango Blood Orange Reduction | Southern Biscuits |
Whipped Maple Butter
(Serves Approximately 25 Guests)

Baked Whole Snapper In Banana Leaf | \$360 Each

Coconut Sweet Chile Pepper Rice | Mango Jicama Slaw | Habanero Sauce
(Serves Approximately 25 Guests)

Herb Marinated New York Strip | \$380 Each

Rosemary Shiraz Reduction | Horseradish Cream | Silver Dollar Rolls
(Serves Approximately 25 Guests)

Whole Roasted Beef Tenderloin | \$485 Each

Cabernet Thyme Reduction | Horseradish Cream | Silver Dollar Rolls
(Serves Approximately 20 Guests)

Rubbed Slow Roasted Whole Ribeye of Beef | \$430 Each

Natural Jus | Horseradish Cream | Silver Dollar Rolls
(Serves Approximately 25 Guests)

Moroccan Spiced Leg of Lamb | \$375 Each

Mint Cucumber Raita | Couscous Salad
(Serves Approximately 25 Guests)

Herb Marinated Whole Steamship Round of Beef | \$1,200 Each

Rosemary Garlic Jus | Horseradish Cream | Silver Dollar Rolls
(Serves Approximately 80 Guests)

RECEPTION STATIONS (ALL CHEF ATTENDED*)

Pasta Station \$25 per Person

Orecchiette | Veal Ragout
Chicken Alfredo Garganelli
Wild Mushroom Ravioli | Brown Butter | Sage | Shaved Parmesan

Shrimp & Grit Cake Station | \$27 per Person

Stone Ground Grit Cake | Cream & Pepper Jack Cheese | Bell Peppers | Onions |
Applewood Smoked Bacon | Smoked Jalapeno Butter | Local Sweet Georgia
Shrimp

South of the Border Taco Station | \$26 per Person

Beef Short Rib Tacos | Shredded Romaine Lettuce | Smoked Jalapeno Relish |
Horseradish | Cream | Crunchy Corn Taco Shell Beer Battered Baja Fish Tacos |
Chipotle Avocado Aioli | Cabbage Slaw | Fresh Pico de Gallo | Lime Wedge

Gourmet Surf & Turf Slider Station | \$48 per Person

(Based on 1 Beef & 1 Crab Slider per Guest)

Kobe Beef Slider
Maryland Crab Cake Slider
Bibb Lettuce | Vine Ripe Tomatoes | Caramelized Onions | Sautéed Mushrooms |
Sliced Cheddar | Swiss & Smoked Gouda | House Made Pickles | Chow Chow
Dressing | Ketchup | Mayonnaise | Mustard | Sriracha Aioli | Brioche Buns Garlic
Parmesan Truffle French Fries | Sweet Potato Fries

Rice Market | \$24 per Person

Cantonese Fried Rice | Shrimp | Egg | Scallion
Green Pea Risotto | Parmesan
Campesina Paella | Butifarra | Chicken | Beef



RECEPTION

RECEPTION STATION DESSERT

(DISPLAYED & CHEF ATTENDED*)

Dessert Buffet | \$19 per Person

(Choose 3)

Individual Fruit Tarts

Individual Lemon Tarts

Assorted Chocolate Truffles

Assorted Mini Cheesecake Bites

Assorted Freshly Baked Cookies

Chocolate Dipped Strawberries

Assorted Mousse Shooters

Individual Chocolate Mousse Cups

Assorted Mini Cupcakes

Individual Baked Apple Tarts

Individual Pecan Tarts

Assorted Cheesecake Lollipops

Chocolate Fondue | \$27 per Person

Bittersweet & White Chocolate Fondue

Rice Crispy Marshmallow Treats | Fresh Strawberries | Diced

Pineapple | Dried Pretzels | Pound Cake

***Banana Fosters Station | \$18 per Person**

Crepes | Warm Bananas | Warm Peaches | Caramelized Brown

Sugar | Rum | Cinnamon | Vanilla Bean Ice Cream

***S'mores Station | \$16 per Person**

Cinnamon Graham Crackers | Hershey's Milk Chocolate | White

Chocolate | Milk Chocolate | Almonds | Toasted Marshmallow

STATION ENHANCEMENTS (Minimum 25 Guests)

Seasonal Roasted Vegetables | \$10 per Person

Baked Herb Macaroni & Cheese | \$10 per Person

Steamed Cilantro Citrus Jasmine Rice | \$8 per Person

Herb Roasted Fingerling Potatoes | \$10 per Person

Garlic Whipped Potatoes | \$8 per Person



COCKTAILS

PREMIUM BAR

SPIRITS

Grey Goose
Bacardi Superior
Bombay Sapphire
Johnnie Walker Black Label
Knob Creek
Jack Daniel's
Crown Royal
Patron Silver
Hennessy Privilege VSOP

IMPORTED & DOMESTIC

Bud Light
Sam Adams Seasonals, USA
Blue Moon Belgian White
Heineken
SweetWater Brewing Company IPA
SweetWater Brewing Company 420 Extra Pale Ale

WINE

Rodney Strong | Chardonnay | "Sonoma Select" | Sonoma County | California | USA
Cabernet Winery | Cabernet Sauvignon | "Vinter's Collection Reserve" | California | USA

PREMIUM OPEN BAR

ONE HOUR | \$35
TWO HOURS | \$47
THREE HOURS | \$59
FOUR HOURS | \$71

PREMIUM HOST BAR

SPIRITS | \$16
BEER | \$10
WINE | \$15
BOTTLED WATER | \$5
SOFT DRINKS | \$5

PREMIUM CASH BAR

SPIRITS | \$18
BEER | \$12
WINE | \$17
BOTTLED WATER | \$6
SOFT DRINKS | \$6



COCKTAILS

CALL BAR

SPIRITS

Absolut
Bacardi Superior
Captain Morgan Original Spiced Rum
Tanqueray
Dewar's White Label
Maker's Mark
Jack Daniel's
Canadian Club
1800 Silver
Courvoisier VS

IMPORTED & DOMESTIC

Bud Light
Sam Adams Seasonals, USA
Blue Moon Belgian White
Heineken
SweetWater Brewing Company IPA
SweetWater Brewing Company 420 Extra Pale Ale

WINE

Columbia Crest | Chardonnay | "Grand Estates" | Columbia Valley | Washington | USA
Seven Falls Cellars | Chardonnay | Washington State-Columbia River (Wahluke Slope) | Washington | USA
Columbia Crest | Merlot | "Grand Estates" | Columbia Valley | Washington | USA
Noble Tree | Cabernet | California Wine Country | California | USA

CALL OPEN BAR

ONE HOUR | \$30
TWO HOURS | \$42
THREE HOURS | \$53
FOUR HOURS | \$65

CALL HOST BAR

SPIRITS | \$14
BEER | \$10
WINE | \$13
BOTTLED WATER | \$5
SOFT DRINKS | \$5

CALL CASH BAR

SPIRITS | \$16
BEER | \$12
WINE | \$15
BOTTLED WATER | \$6
SOFT DRINKS | \$6



COCKTAILS

WELL BAR

SPIRITS

Smirnoff
Bacardi Superior
Beefeater
Dewar's White Label
Jim Bean White Label
Canadian Club
Jose Cuervo Tradicional Silver
Courvoisier VS

IMPORTED & DOMESTIC

Bud Light
Sam Adams Seasonals, USA
Blue Moon Belgian White
Heineken
SweetWater Brewing Company IPA
SweetWater Brewing Company 420 Extra Pale Ale

WINE

Columbia Crest | Chardonnay | "Grand Estates" | Columbia Valley | Washington | USA
Columbia Crest | Merlot | "Grand Estates" | Columbia Valley | Washington | USA
Columbia Crest | Cabernet Sauvignon | "Grand Estates" | Columbia Valley | Washington | USA

WELL OPEN BAR

ONE HOUR | \$25
TWO HOURS | \$35
THREE HOURS | \$45
FOUR HOURS | \$55

WELL HOST BAR

SPIRITS | \$12
BEER | \$10
WINE | \$11
BOTTLED WATER | \$5
SOFT DRINKS | \$5

WELL CASH BAR

SPIRITS | \$14
BEER | \$12
WINE | \$13
BOTTLED WATER | \$6
SOFT DRINKS | \$6



WINE LIST

INTRIGUING WHITES

Sparkling Wines & Champagne

Gruet | Brut | New Mexico | USA | NV | \$54
Veuve Clicquot "Yellow Label" | Brut | Champagne, France | NV | \$175

Sweet White & Blush Wines

Kim Crawford | Rose | Marlborough | New Zealand | \$52
Snoqualmie | Riesling | "ECO" | Columbia Valley | Washington | USA | \$54
Made with Organically Grown Grapes

Lighter Intensity White Wines

A to Z Wineworks | Pinot Gris | Oregon | USA | \$54
Kris | Pinot Grigio | Delle Venezie | Italy | \$56
Dashwood | Sauvignon Blanc | Marlborough | New Zealand | \$52

Fuller Intensity White Wines

Rodney Strong | Chardonnay | "Sonoma Select" | Sonoma County | California | USA | \$60
Columbia Crest | Chardonnay | "Grand Estates" | Columbia Valley | Washington | USA | \$56
Sterling Vineyards | Chardonnay | Napa Valley, California | 2010 | \$65
Jordan Vineyard & Winery | Chardonnay | Russian River Valley | Sonoma | California | USA | \$130
Cuvaision | Chardonnay | "Estate" | Carneros | Napa Valley | California | USA | \$132

AUTHENTIC REDS

Lighter Intensity Red Wines

Toad Hollow Vineyards | Pinot Noir | Monterey | California | USA | \$56
Meiomi | Pinot Noir | Monterey | Santa Barbara | Sonoma | California | USA | \$75
Spellbound | Merlot | California | USA | \$58
Columbia Crest | Merlot | "Grand Estates" | Columbia Valley | Washington | USA | \$56

Fuller Intensity Red Wines

Noble Tree "Wickersham Ranch Vineyard" | Cabernet Sauvignon |
"Russian River Valley" | Sonoma | California | USA | \$72



OTHER

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 and FedEx Office 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]
JW Marriott Atlanta Buckhead
3300 Lenox Rd NE
Atlanta GA 30326
[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 and convention attendees, the following guidelines have been established by the JW Marriott Atlanta Buckhead. 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 five (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.

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



OTHER

AGREEMENT TO BANQUET EVENT POLICIES

TAX AND SERVICE CHARGE: All food, beverage, room rental and audio/visual equipment prices are subject to a 25% hotel service charge. All charges, including food, beverage, audio /visual equipment and hotel service charges are subject to 8.9% 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 Banquet 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.

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 Banquet 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.



TECHNOLOGY

AUDIO VISUAL

Preferred Audio Visual Provider - PSAV

Thank you again for selecting JW Marriott Atlanta Buckhead 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 JW Marriott Atlanta Buckhead 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 JW Marriott Atlanta Buckhead 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 JW Marriott Atlanta Buckhead with an indemnification agreement and proof of adequate insurance.

The JW Marriott Atlanta Buckhead Hotel's exclusive Event Technology Department (PSAV) consist of trained and professional staff, and extensive inventory of technically advanced equipment. Going above and beyond is the JW Marriott Atlanta Buckhead 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 JW Marriott Atlanta Buckhead. "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."

