


MARRIOTT
ATLANTA
PERIMETER CENTER



EVENTS MENU



ATLANTA MARRIOTT PERIMETER CENTER
246 Perimeter Center Parkway, Atlanta, GA 30346
+1 770-394-6500

CONTINENTAL BREAKFAST

Back to Basics \$28.00 per person

- Freshly Squeezed Orange Juice, Cranberry & Apple Juice
- Whole and Sliced Fresh Fruit & Berries,
- Assorted Freshly Baked Muffins, Danishes and Croissants with Butter & Fruit Preserves,
- Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Basics to Basics 2.0

For a Heartier Option Substitute One of the Below Breakfast Bowls for the Assorted Freshly Baked Muffins, Danishes and Croissants with Butter & Fruit Preserves

Build Your Own Savory Whole Grain Breakfast Bowl Served Warm \$30 per person

- Full Back to Basics Menu (Excluding Assorted Freshly Baked Muffins, Danishes and Croissants with Butter & Fruit Preserves)
- Build Your Own Breakfast Bowl: Warm Quinoa, Chorizo, Sliced Hard Boiled Egg, Sweet Potato, Sautéed Mushrooms, Tomatoes, Charred Broccolini, Asparagus, Fresh Tomato Salsa

Build Your Own Sweet Whole Grain Breakfast Bowl \$31 per person

- Full Back to Basics Menu (Excluding Assorted Freshly Baked Muffins, Danishes and Croissants with Butter & Fruit Preserves)
- Build Your Own Breakfast Bowl: Maple Toasted Quinoa, Assorted Milks to Include Dairy Free Options, Greek Yogurt, Dark Chocolate Chips, Blueberries, Strawberries, Toasted Almonds, Flax Seeds, Pumpkin Seeds, Sunflower Seeds

Happy Sunrise \$32.00 per person

- Freshly Squeezed Orange Juice, Cranberry & Apple Juice
- Assorted Cereals and Milk
- Local and Seasonally Inspired Best in Market Sliced Fresh Fruit & Berries
- Artisanal Bread Board to Include Locally Baked Sunflower and Multigrain Toast
- Almond Butter, Nutella, House Made Strawberry Spread
- Greek Yogurt and Avocado Spread, Edamame Hummus
- Hard Boiled Eggs
- Cereal Bar to Include:
 - Oatmeal and House Made Granola Bar
 - Assorted Greek Yogurts and Fresh Berries
 - Spread of Dried Fruit, Toasted Almonds, Flax Seeds, Pumpkin Seeds, Sunflower Seeds, Dark Chocolate Chips, Brown Sugar, Agave Nectar and Honey
- Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Maximum Service time of One Hour

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meetings imagined

BREAKFAST BUFFET

Concourse Buffet | \$38.00 per person

- Freshly Squeezed Orange Juice, Cranberry & Apple Juices
- Cereal Bar to Include:
 - Oatmeal and House Made Granola Bar
 - Assorted Greek Yogurts and Fresh Berries
 - Spread of Dried Fruit, Toasted Almonds, Flax Seeds, Pumpkin Seeds, Sunflower Seeds, Dark Chocolate Chips, Brown Sugar, Agave Nectar and Honey
- Local and Seasonally Inspired Best in Market Whole and Sliced Fresh Fruits & Berries
- Chef's Breakfast Bread of the Day
- Cage Free Fluffy Scrambled Eggs
- Chef's Breakfast Potato of the Day
- Choice of Two:
 - ~Grilled Herbed Chicken Sausage ~ Turkey Sausage ~Crisp Bacon
- Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Stay Fit Breakfast Buffet | \$40.00 per person

- Freshly Squeezed Orange Juice, Cranberry & Apple Juices
- Cereal Bar to Include:
 - Oatmeal and House Made Granola Bars
 - Assorted Greek Yogurts and Fresh Berries
 - Spread of Dried Fruit, Toasted Almonds, Flax Seeds, Pumpkin Seeds, Sunflower Seeds, Dark Chocolate Chips, Brown Sugar, Agave Nectar and Honey
- Local and Seasonally Inspired Best in Market Whole and Sliced Fresh Fruits & Berries
- Gluten Free Blueberry and Cranberry Orange Muffins
- Egg White Frittata, Asparagus, Roasted Bell Pepper and Pecorino Frittata Squares
- Sweet Potato and Black Bean Hash with Spinach and Corn Charred Poblanos
- Grilled Herbed Chicken Sausage and Turkey Bacon
- Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Executive Breakfast, For Groups less than 25 guests | \$33.00 per person

- Freshly Squeezed Orange Juice, Cranberry & Apple Juices
- Sliced Fresh Fruit & Berries
- Assorted Freshly Baked Muffins, Danishes and Croissants with Butter & Fruit Preserves,
- Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Choice of One of the Following

- Chicken Sausage, Roasted Bell Pepper and Cheddar Frittata Squares
- Ricotta, Honey Grilled Apples, Bacon, Sautéed Kale and Fried Egg on Ciabatta
- Prosciutto, Fresh Mozzarella, Sun Dried Tomato Spread, Fried Egg on Parmesan Focaccia Panini
- Smoked Salmon Bagel, Shaved Red Onion and Tomato with Cream Cheese

Breakfast Buffets based on one hour of service.

For groups with less than 25 guests, additional service fee of \$100 will apply to the Breakfast Buffets

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BREAKS

The Refresher | \$24.00 per person

All day beverages for up to 8 hours to include:

- Assorted Soft Drinks
- Bottled Waters
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Teas

Rise & Shine | \$19.00 per person

- House Made Cashew Granola Nibbles
- Greek Yogurt
- Whole Fruit
- Power Bars
- Red Bull
- Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Blended Bliss | \$18.00 per person

Pick Any Three of the Following House Made Smoothie Shots

- Triple Berry
- Mango Peach Lassi
- Strawberry Banana and Oatmeal
- Peanut Butter, Banana and Raspberry
- Spinach, Banana and Almond Butter

Power Up | \$18.00 per person

- Spinach and Walnut Dip
- Whole Grain Crostini
- Peanut Butter Bars
- Blueberry Trail Mix
- Hard Boiled Eggs
- Cinnamon Cookies
- Green Tea

Sweet n' Salty | \$18 per person

- Assorted Savory Snack Mixes
- Dried Fruit
- Assorted Smoked Nuts
- Dark Chocolate Chips
- M&Ms

Georgia Peach | \$18 per person

- Peach, Ricotta, Arugula and Prosciutto Flatbread
- Crispy Tortilla Chips with Peach and Habanero Salsa
- Peach and Ginger Coffee Cake
- Dried Peach Slices
- Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Brilliant Bakery | \$18.00 per person

- Freshly Baked Assorted Cookies , Brownies & Blondies
- Whole Fruit.
- Whole, 2% & Skim Milk, Chocolate Milk, Almond Milk
- Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Perfect Game | \$21.00 per person

- Baked Jumbo Soft Pretzels with Spicy Mustard
- Freshly Popped Popcorn with Assorted Seasonings
- Georgia Peanut Brittle
- Tortilla Chips with Nacho Cheese and Salsa
- Assorted *Stewart's*® Soft Drinks
- Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Wine Down | \$26.00 per person

- A Selection of Hand Crafted Cheeses, Avocado and Jalapeno Cream Cheese Spread
- Smoked Almonds and Dried Fruit
- Artisanal Bread and Crackers
- Selection of Local Wines Displayed for a Delightful Tasting Experience

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LUNCH BUFFET

Country Comforts | \$50.00 per person

- Roasted Corn Chowder
- Baby Iceberg Salad, Crumbled Blue Cheese, Applewood Smoked Bacon, Heirloom Tomatoes, Avocado Ranch Dressing
- Fingerling Potato Salad, Sweet Corn and Arugula, Mustard Barbeque Vinaigrette
- Texas Smoked Brisket, Grilled Poblanos and Onion Hash
- BBQ Smoked Chicken
- Smoked Gouda and Ditalini Macaroni & Cheese
- Green Beans with Caramelized Onions
- Skillet Cornbread and Cheddar & Garlic Biscuits
- Pecan Diamonds
- Banana Pudding

The Fit Life | \$46.00 per person

- White Bean Soup, Kalamata Olives and Basil Pesto
- Baby Arugula, Orange Segments, Pine Nuts, Baby Heirloom Tomatoes, Feta with Champagne and Oregano Vinaigrette
- Quinoa Salad with Roasted Asparagus, Spring Peas, Pepitas, Roasted Peppers, Toasted Almonds, Fresh Herbs with a Honey Lemon Vinaigrette
- Grilled Chicken, Grapefruit and Rosemary Marmalade with Roasted Chicken Jus
- Oven Roasted Salmon with Caponata Tomato Caper Sauce
- Whole wheat Penne pasta with Kale pesto, Kalamata olives, Pine nuts and roasted pearl onions
- Char Grilled Brocolini with Lemon and Pecorino
- Orange and Greek Yogurt Parfaits with Pistachio Slivers
- Cinnamon Roasted Pears with Oatmeal Streusel

*Lunch Buffets Include: Iced Tea; Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas
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Buffets not available for less than 10 guests - see your event specialist for special menus*

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LUNCH BUFFET

Sandwich Shop | \$42.00 per person

- Chef's Soup of the Day
- Garden Salad with Mixed Baby Greens, Crisp Romaine, Sliced Cucumber, Baby Heirloom Tomatoes, Shredded Carrots, Blue Cheese Crumbles, Chopped Bacon, Buttermilk Ranch Dressing, Vidalia Onion Vinaigrette.
- Select **up to three** of the following Sandwich Selections
 - Grilled Zucchini, Squash, Eggplant, Balsamic Roasted Red Onions, Sliced Tomato with Mozzarella on a Ciabatta Roll.
 - Char Grilled Chicken, Ciabatta, Thick Sliced Bacon, Greens, Swiss Cheese, Roasted Tomato and Caper Spread.
 - Roast Beef Sandwich Pretzel Roll, Horseradish Spread, Aged Cheddar, Arugula.
 - Smoked Turkey, Shaved Apples and Bacon, Alfalfa Sprouts and Herbed Cream Cheese on Brioche
 - Tomato, Bacon, Avocado and Lettuce in a Spinach Wrap
 - Shrimp Waldorf Salad on a Potato Dill Bun
 - Smoked Pork Tenderloin, Peach Jam, Blue Cheese, Arugula on a Baguette
 - Charred Eggplant, Tomato and Cucumber Salad, Hummus on a Pita
- Hand Picked Seasonal Whole Fruit
- Dark Chocolate Brownie

****Note this menu can be served as a box lunch or presented market style.**

For Box Lunch selection, Garden Salad would be replaced with Baby Tomato and Mozzarella Salad, and Soup would be replaced with individual bags of Potato Chips.

Gourmet Salad Bar | \$42.00 per person

- Chef's Soup of the Day
- Artisanal Greens, Crisp Romaine, Arugula, Strawberries, Sliced Oranges, Blueberries, Toasted Almonds, Pumpkin Seeds, Sunflower Seeds, Flax, Croutons, Feta, Parmesan, Goat Cheese, Heirloom Tomatoes, Cucumbers, Shaved Carrots
- Assorted Selection of Dressings
- Carving Display of Proteins to Include Grilled Chicken, Steak and Seared Salmon
- Seasonal Fruit Tarts
- Dark Chocolate and yogurt pudding with grapefruit

Lunch Buffets Include: Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas & Iced Tea

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LUNCH BUFFET

Uniquely You-Lunch | Two Entrée Lunch-\$50.00 per Person
Three Entrée Lunch- \$52.00 per Person

Soups (Pick One)

- Chicken Noodle Soup
- Sweet Potato and Kale Soup
- Baked Potato Soup with Bacon, Cheddar and Scallions
- Roasted Mushroom and Lentil Soup
- Beef Short Rib and Onion Soup

Salad

Pick Two Greens

- Arugula
- Baby Kale
- Romaine
- Spinach
- Artisanal Mixed Greens
- Iceberg Wedges

Pick Six Toppings

- Strawberries
- Grapes
- Sliced Oranges
- Blueberries
- Toasted Almonds
- Candied Pecans
- Pumpkin Seeds
- Sunflower Seeds
- Flax
- Croutons
- Feta
- Parmesan
- Blue Cheese
- Goat Cheese
- Heirloom Tomatoes
- Cucumbers
- Shaved Carrots

Pick Two Dressings

- Balsamic Vinaigrette
- Italian
- Lemon Tarragon Vinaigrette
- Vidalia Onion
- Ranch
- Blue Cheese
- Caesar
- Citrus Vinaigrette

Entrees (Pick Entrees and One of the Three Suggested Sauces for Each)

- Grilled Chicken
~ Roasted Chicken Jus with Mushrooms ~Lemon Caper Sauce ~Honey and Bourbon BBQ
- Pan Seared Salmon
~Ginger and Teriyaki Glaze ~Heirloom Tomato and Olive Relish ~Grain Mustard and Maple Sauce
- Flank Steak
~Cipollini Onion and Balsamic Glaze ~Chimichurri Sauce ~JC's Southern Rub
- Roast Pork Loin
~Apple and Bacon Chutney ~Rosemary and Orange Sauce ~Mushroom Marsala Sauce
- Grilled Vegetables with Saffron and Spinach Quinoa
~Thai Curry ~Lemon and Garlic Butter ~Olive Oil and Rosemary

Sides (Pick One)

- Oven Roasted Fingerling Potatoes
- Saffron Basmati Rice
- Stir Fried Quinoa
- Lemon and Basil Risotto
- Roasted Garlic Mashed Potatoes
- Herb and Cream Cheese Mac n' Cheese

Vegetable (Pick One)

- Grilled Asparagus with Lemon and Pecorino
- Sautéed Green Beans
- Seasonal Garlic Vegetables
- Roasted Corn and Peppers
- Roasted Zucchini with Pearl Onions and Cumin

Dessert (Pick Two)

- Tiramisu
- Chocolate Chip Cannoli
- Strawberry Shortcake with Grand Marnier
- Peach Cobber
- Red Velvet Cake
- Banana Puddings Parfait

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PLATED LUNCHEON

Hot Plated Lunch Selections

Salad Selections

- Mixed Greens, Cherry Tomatoes, Sliced Cucumbers, Shaved Carrot, Red Wine Vinaigrette
- Classic Caesar Salad, Shaved Parmesan Cheese, Croutons, Creamy Caesar Dressing
- Baby Green with Orange Segments, Strawberries and Crumbled Feta with a Citrus Vinaigrette

Entrées

- Honey and Cumin Seared Grilled Organic Chicken Breast, Roasted Cauliflower and Chickpea Couscous, Broccolini, Greek Yogurt and Saffron Sauce with a Candied Orange Garnish | **\$44.00 per person**
- Grilled Sustainable Salmon, Lemon Artichoke Risotto, Grilled Asparagus, Heirloom Cherry Tomato and Olive Salad Garnished with Basil Pesto | **\$43.00 per person**
- Pan Seared Flat Iron Steak, Toasted Quinoa with Shallots, Mixed Wax Beans and Baby Carrots and Garnished with Pepperanota | **\$50.00 per person**
- Grilled Vegetables, Saffron and Spinach Quinoa, Thai Curry | **\$37.00 per person**

Chilled Plated Lunch Selections

Soup Selections

- Roasted Corn Chowder
- Curried Cauliflower Bisque, Parmesan Croutons
- White Bean Soup, Kalamata Olive and Basil Pesto
- Tomato Bisque with Toasted Parmesan Croutons

Grilled Chicken Caesar salad | \$33.00 per person

- Romaine Lettuce with Herb Croutons
- Shaved Parmesan Cheese,
- Grilled Chicken Breast, Creamy Caesar Dressing
- With Grilled Salmon | **\$37.00 per person**

Fennel Scented Salmon | \$37.00 per person

- Over a Toasted Quinoa Salad with Oranges, Heirloom Tomatoes, Spinach, Grilled Asparagus and a Beet Reduction

Zaatar Spiced Chicken Breast | \$34.00 per person

- Over a Curried Lentil & Chickpea Salad, Seasonal Vegetables with a Frisee Garnish and Saffron Dressing

Dessert Selections

- Grand Marnier Macerated Berries with Whipped Cream
- Chocolate Panna Cotta with Blackberries
- New York Cheesecake with Strawberries
- Georgia Pecan Pie with Whipped Cream and Caramel Drizzle

Plated Luncheons Include: Rolls & Butter, Salad, Choice of Dessert, Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Teas & Iced Tea

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HORS D' OEUUVRES

Hot Hors D'oeuvres

- Lobster and Black Bean Empanada with Crème Fraiche| 8.00/piece
- Mini Philly Cheesesteak| 8.00/piece
- Salmon en Croute with Blue Cheese Mousse| 8.00/piece
- Short Rib Pot Pie| 8.00/piece
- Curried Potato Samosas with Plum Sauce| 8.00/piece
- Vegetable Spring Rolls with Cilantro Ponzu Sauce| 8.00/piece
- Bacon Wrapped Blue Cheese Meatballs| 8.00/piece
- Honey Soy Glazed Beef Skewers | 8.00/piece
- Mini Crab Cakes with Grain Mustard Aioli| 8.00/piece
- BBQ Chicken Sliders| 8.00/piece

Cold Hors D'oeuvres

- Mini Crab and Citrus Spoons| 8.00/piece
- Olive and Heirloom Tomato Bruschetta with Micro Arugula| 8.00/piece
- Deviled Egg with Pickled Grapes and Bacon| 8.00/piece
- Honey Chipotle Glazed Shrimp, Grit Cake and Blue Cheese | 10.00/piece
- Spanish Potato Tortilla, Smoked Bell Pepper and Goat Cheese Mousse| 8.00/piece
- Silver Dollar Beef Tenderloin Brioche with Horseradish Cream and Micro Arugula| 8.00/piece

Items must be ordered in quantities of 25 pieces per item selected

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RECEPTION STATIONS

Carving

Herb Crusted Prime Rib* | \$23 per person

Served with Horseradish Sauce, Mustard & Truffle Demi-Glaze, Brioche Rolls and White Cheddar Mashed Potatoes

Black Pepper Crusted Beef Top Round* | \$19 per person

Sautéed Mushrooms, Herb Mayonnaise, Red Wine Onions, Sundried Tomato Focaccia Rolls and Pretzel Mini Buns

Cochon Du Lait* | \$22 per person

Smoked Whole Suckling Pig, Selection of BBQ Sauces, Peach and Habanero Relish, Cilantro Mayonnaise, Cheddar Cheese Biscuits, Onion Brioche Mini Buns, House Made Banana and Sweet Potato Chips (requires a minimum of 50 guests*)

Jerk Roasted Whole Salmon* | \$20 per person

Mini Flour and Corn Tortillas, Taco Shells, Charred Tomato Salsa, Black Bean and Corn Relish

Rosemary and Garlic Roasted Leg of Lamb* | \$21 per person

Hummus, Marinated Peppers and Feta, Olive Tapenade, Grilled Flat Breads, Roasted Potatoes

Slow Roasted Turkey* | \$17 per person

Cranberry and Ginger Chutney, Assorted Mustards, Herb Mayonnaise, Rolls, Wild Rice and Pecan Pilaf

Action Stations

Shrimp & Grits* | 25.00 per person

Sautéed Jumbo Gulf Shrimp with Garlic, Peppers and Onions, Parsley and Butter Creamy White Cheddar Grits and Chorizo Gravy

Ricebowl* | 19.00 per person

Brown Rice, Jasmine Rice, Grilled Chicken, Seared Flank Steak, Sesame Bake Tofu, Guacamole, Fresh Pico de Gallo, Cilantro, Cucumber, Edamame, Roasted Corn, Radish, Diced Tomato, Scallion, Ginger Soy Dressing

Grilled Cheese Station* | 17.00 per person

Prosciutto, Pear Jam, Brie, Sour Dough Applewood Smoked Bacon, Pickles, White Cheddar, Roasted Garlic Aioli, White Bread Roasted Tomato, Fresh Mozzarella, Pesto, Rustic Country Bread

Chicken and Waffles* | 22.00 per person

Crispy Fried Chicken Tenders and Blackened Chicken, Belgium Waffles and Jalapeno Cornbread Waffles, Honey, Peach Chutney, Maples Syrup and Black Pepper Gravy

* One attendant required | \$100 each

Self-Serve Dessert Stations

Petit Fours | 17.00 per person

Seasonal Selection of Gourmet Petit Fours

Chocolate Dream | 16.00 per person

Assorted Seasonal Dark, Milk and White Chocolate Desserts

Add Spiked Hot Chocolate | 6.00 per person

*Minimum of 25 guests required for station service**

Station service is offered as part of additional reception menu selections. Stations are not offered as a stand-alone dining option.

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RECEPTION DISPLAYS

Artisanal Cheese Display | \$16.00 per person

- Assorted Soft, Hard, Sharp, Mild and International Cheeses. Smoked Almonds, Assorted Fresh and Dried Fruit, Bread and Crackers

Veggie Table | \$15.00 per person

- Baby Carrots, Heirloom Tomatoes, Broccolini and Asparagus Spears served with a selection of Avocado Ranch, Spicy Chipotle Hummus, Roasted Tomato and Goat Cheese

Antipasto | \$22.00 per person

- Artisan Cured Meats to Include Prosciutto, Salami and Mortadella
- Assorted Soft, Hard, Sharp, Mild and International Cheeses.
- Red Wine Cured Bell Peppers, Artichoke Tapenade, Babaganoush and Pickled Vegetables
- Crispy Pita and Herb Rubbed Crostini

Bruschetta Display | \$15.00 per person

- Toasted Rustic Garlic Bread, Crushed Heirloom Tomatoes with Basil, Kalamata Olive Tapenade
- Marinated Artichokes and Chickpeas, Charred Peppers and Feta, Chunky Guacamole, Prosciutto Pickled Red Onions and Blue Cheese, Goat Cheese, Bacon and Fig Spread

Fruit Frenzy | \$15.00 per person

- Sliced Fruit with Seasonal Berries
- Fruit Chips with Caramel Apple Cinnamon Dip
- Assorted Dried Fruit

The Meze | \$17.00 per person*

- Smoked Paprika Hummus
- Babaganoush
- Tomato, Cucumber and Feta Salad
- Tabbouleh
- Marinated Olives
- Stuffed Grape Leaves
- Toasted Flat Breads, Naan and Grilled Pita with Tzatziki Sauce

Flatbread Display | \$15.00 per person

- BBQ Chicken, Gouda, Alfredo and Caramelized Onions
- Andouille Sausage, Pepper Jack Cheese, Spicy Marinara
- Roasted Tomato, Mozzarella, Pesto
- Prosciutto, Goat Cheese, Fig Jam, Arugula

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DINNER BUFFET

The Low Country | \$68.00 per person

- Savannah She Crab Bisque, Crème Fraiche
- Green Bean Salad, Crispy Vidalia Onions, Oranges, Mint and Sorghum Vinaigrette
- Skillet Corn Bread and Butter
- Field Greens, Spiced Pecans, Crumbled Blue Cheese, Vidalia Onions and Grape Tomatoes, Peach Citrus Dressing
- Pimento Cheese and French Onion Dips
- Hush Puppies
- Smoked Joyce Farms Chicken, Grilled Peaches, Grain Mustard BBQ
- Grilled South- East Family Farms Pork Tenderloin, Bourbon Glaze, Spiced Pecans
- Apple Cider Braised Collard Greens, Smoked Turkey
- Carolina Gold Rice Risotto
- Banana Pudding Parfait
- Red Velvet Cupcakes
- Warm Peach Cobbler with Vanilla Ice Cream

Backyard Cookout | \$62.00 per person

- Smoked Chicken and Sweet Potato Chowder
- Watermelon, Orange and Feta Salad, Chopped Mint, Extra Virgin Olive Oil
- Romaine and Watercress with Avocado, Jicama, Tomatoes, Chili Lime Vinaigrette
- Macaroni Salad, Charred Poblanos, Smoked Gouda Dressing
- Baked Potatoes with Sour Cream, Cheddar Cheese, Bacon Bits, Scallions and Whipped Butter
- Chili Beans, Sour Cream, Scallions
- Grilled Salmon, Roasted Fennel Couscous, Parmesan and Tomato Fondue
- Grilled Ribeye Steaks, Blue Cheese and Pickles Red Onion, Demi Glas
- Sweetwater 420 Braised and Grilled Bratwurst, Charred Poblanos and Onions, Pretzel Buns
- Grilled Fresh Corn on the Cob, Roasted Garlic and Scallion Butter
- Buttermilk Biscuits and Cornbread
- Dark Chocolate Cake
- Pecan Diamonds
- Warm Apple Cobbler with Vanilla Ice Cream

The Farmer's Market | \$66.00 per person

- White Bean Soup, Organic Kale and Chorizo
- Artisanal Greens, Arugula, Strawberries, Sliced Oranges, Toasted Almonds, Pumpkin Seeds, Sunflower Seeds, Flax, Feta, Parmesan, Lemon Tarragon Vinaigrette, Horseradish Vidalia Dressing
- Mustard, Apple and Carrot Slaw with Toasted Fennel Dressing
- Rum and Molasses Basted Pork Loin Pineapple and Habanero Salsa
- Slow Roasted Southeast Family Farms Sirloin with Horseradish au Jus
- Herb Pesto Grilled Chicken with Ragout of Fennel and Tomatoes
- Red Quinoa with Sweet Potatoes and Coconut Oil
- Oven Roasted Root Vegetables
- Dark Chocolate Pudding with Balsamic Strawberries
- Key Lime Tarts
- Rum roasted Pineapple with Cashews and Whipped Mascarpone

Dinner Buffets Include: Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Buffets based on two hours of service. For groups with less than 25 guests, service fee of \$100 will apply

**One attendant required per 100 Guests | \$100 each*

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meetings imagined

DINNER BUFFET

**Uniquely You-Dinner | Two Entrée Dinner-\$73 per Person
Three Entrée Dinner- \$80 per Person**

Soups (Pick One)

- Sweet Potato, Chicken Apple Sausage and Kale Soup
- Roasted Mushroom and Lentil Soup
- Beef Short Rib and Onion Soup
- Smoked Tomato and Corn Soup
- Shrimp Bisque

Salad

Pick Two Greens

- Arugula
- Baby Kale
- Romaine
- Spinach
- Artisanal Mixed Greens
- Iceberg Wedges

Pick Six Toppings

- Strawberries
- Grapes
- Sliced Oranges
- Blueberries
- Toasted Almonds
- Candied Pecans
- Pumpkin Seeds
- Sunflower Seeds
- Flax
- Croutons
- Feta
- Parmesan
- Blue Cheese
- Goat Cheese
- Heirloom Tomatoes
- Cucumbers
- Shaved Carrots

Pick Two Dressings

- Balsamic Vinaigrette
- Italian
- Lemon Tarragon Vinaigrette
- Vidalia Onion
- Ranch
- Blue Cheese
- Caesar
- Citrus Vinaigrette

Entrees (Pick One Entrees and One of the Three Suggested Sauces for Each)

- Pan Seared Airline Chicken
~ Lemon Grass and Ginger Sauce ~Thai Style Curry ~Orange and Rosemary Butter
- Grilled Swordfish
~Shaved Fennel, Olives and Orange Ragout ~Leek and Tomato Butter ~Honey and Miso Glaze
- Sliced New York Sirloin
~Cipollini Onion and Balsamic Glaze ~Mushroom Butter ~Sweetwater Ale and Onions Sauce
- Oven Roasted Pork Tenderloin
~Red Wine Oregano ~Honey Mustard Jus ~Apple and Bacon Chutney
- Wild Mushroom Ravioli with Seasonal Greens
~Garlic, Cream and Fontina Sauce ~White Wine Sauce ~Charred Tomato Basil Broth

Sides (Pick One)

- Rosemary Roasted Fingerling Potatoes
- Pecan and Wild Rice Pilaf
- Stir Fried Quinoa
- Mushroom and Thyme Risotto
- Cheese Ravioli in White Wine Sauce
- Cheese and Garlic Mashed Potatoes
- Cumin Scented Black Beans

Vegetable (Pick One)

- Grilled Asparagus with Lemon and Rosemary
- Baby Carrots in Honey Butter
- Haricot Verts with Crispy Shallots
- Balsamic Roasted Brussels Sprouts
- Grilled Fresh Corn on the Cob
- Smashed Parsnips

Dessert (Pick Two)

- Tiramisu
- New York Style Cheesecake
- Pecan Diamonds
- White Chocolate Bread Pudding
- Dark Chocolate Mousse
- Carrot Cake Squares

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meetings *imagined*

PLATED DINNER

Salad

- Grilled Pear, Stilton, Grapefruit, Artisanal Greens, Frissee, Port Wine Reduction
- Baby Romaine Caesar, Parmesan Bread Stick, Shaved Pecorino, Caesar Dressing
- Baby Iceberg Wedge, Oranges, Strawberries, Sunflower Seeds, Goat Cheese, Lemon Poppy Seed Dressing

Entrées

- Pan Seared Filet Mignon, Parsnip Puree, Snow Peas, Tricolored Baby Carrots, Forest Mushroom and Madeira Sauce | **\$68.00 per person**
- Grilled Flat Iron Steak, Blue Cheese, Pickled Bell Pepper Slaw, Grilled Asparagus, Yukon Gold Mashed Potatoes, Roasted Garlic Jus | **\$60.00 per person**
- Braised Short Rib of Beef, Coconut and Ginger Risotto, Braising Juices, Green Beans, Peach Relish, Thyme Jus | **\$62.00 per person**
- Sesame Soy Glazed Salmon, Jasmine Rice, Carrot and Snow Pea Slaw, Wax Beans, Thai Coconut Curry Sauce | **\$58.00 per person**
- Smoked Paprika Halibut, Oven Roasted Fingerling Potatoes, Broccolini, Olive, Orange and Grapefruit Marmalade | **\$68.00 per person**
- Lemon and Fennel Crusted Swordfish, Cashew Quinoa, Grilled Asparagus and Carrots, Citrus Vinaigrette, Sweet Corn Relish | **\$67.00 per person**
- Maple Grain Mustard Roasted Chicken, Saffron Risottos, Broccolini, Sundried Tomato and Olive Relish | **\$50.00 per person**
- Grilled Vegetable Tower with a Roasted Red Pepper Coulis and Shaved Pecorino Cheese | **\$50.00 per person**

Dual Entrees | Market Price

Please Select Any Two Entrees from the Above Menu, Our Chef will Pair with a Side and a Vegetable to Create the Perfect Dish for Your Event

Dessert

- Peach Cake, Bourbon Glaze, Whipped Cream
- Chocolate Cheesecake, Grand Marnier Anglaise
- Key Lime Pie, Black berry Compote, Raspberry Coulis, Toasted Almonds
- Strawberry Tart, Ginger Whipped Cream, Pistachios, Blood Orange Puree
- Citrus Panna Cotta with Fruit Salsa
- Chocolate Opera Cake, White Chocolate Mousse, Raspberry Sauce

All prices are subject to a 25% taxable service charge and applicable taxes. Prices are subject to change



BEVERAGE SELECTIONS

HOST BAR	CASH BAR *Prices include Service Charge and Sales Taxes
PREMIUM COCKTAILS, \$12 EACH TOP SHELF, \$14 EACH PREMIUM WINE, \$12 EACH IMPORT BEER, \$8 CRAFT BEER, \$8 DOMESTIC BEER, 6 EACH SOFT DRINKS, \$4 EACH BOTTLED WATERS, \$4 EACH MINERAL WATER, \$4 EACH	PREMIUM COCKTAILS, \$13 EACH TOP SHELF, \$15 EACH PREMIUM WINE, \$13 IMPORT BEER, \$9 EACH DOMESTIC BEER, \$7 EACH CRAFT BEER, \$9 SOFT DRINKS, \$5 EACH BOTTLED WATERS, \$5 EACH MINERAL WATER, \$5 EACH

PACKAGE BAR			
FIRST HOUR,	PREMIUM, \$24	TOP SHELF, \$26	BEER & WINE, \$22
SECOND HOUR,	PREMIUM, \$15	TOP SHELF, \$17	BEER & WINE, \$13
EACH ADDITIONAL HOUR,	PREMIUM, \$13	TOP SHELF, \$15	BEER & WINE, \$11

PREMIUM BRAND SPIRITS: SMIRNOFF VODKA, CRUZAN RUM, BEEFEATER GIN, DEWARS SCOTCH, JIM BEAM BOURBON, CANADIAN CLUB, JOSE QUERVO ESPECIAL GOLD TEQUILA, AND KORBEL BRANDY

TOP SHELF BRAND SPIRITS : GREY GOOSE VODKA, BACARDI SUPERIOR RUM, MT. GAY ECLIPSE GOLD RUM GOLD, BOMBAY SAPPHIRE GIN, JOHNNIE WALKER BLACK LABEL SCOTCH, KNOB CREEK BOURBON, JACK DANIELS WHISKY, CROWN ROYAL WHISKY, PATRON SILVER TEQUILA, AND HENNESSY PRIVELEGE VSOP.

PREMIUM BEER: AMSTEL LIGHT, HEINEKEN, CORONA EXTRA, SAM ADAMS, SWEETWATER 420, STELLA ARTOIS,

DOMESTIC BEER: BUDWEISER, BUD LIGHT, MILLER LITE, MICHELOB ULTRA, AND O'DOULS

WINE: STONE CELLARS CABERNET SAUVIGNON, MERLOT, CHARDONNAY AND PINOT GRIGIO. BERINGER WHITE ZINFANDEL, Price per Bottle: \$42

- Bars require one bartender per 100 guests: \$150 first three hours, \$25 each additional hour.
- \$500.00 Minimum purchase required for cash bar service
- Cash Bars require a cashier in addition to a bartender: \$150 first three hours, \$25 each additional hour.
- Host Bar and Package Bar prices are subject to a 25% taxable service charge and applicable taxes.
- Cash Bar prices are inclusive of 25% service charge and applicable taxes.
- ALL Liquor subject to 3% city Liquor Tax.

All prices are subject to a 25% taxable service charge and applicable taxes. Prices are subject to change



DAY MEETING PACKAGE

All Day Package

Perimeter Conference Package | **\$95.00 per person**

All day beverages

- Assorted soft drinks
- Bottled water
- Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas (Up to 8 hours)

Continental Breakfast

- Freshly Squeezed Orange Juice, Cranberry & Apple Juice
- Whole and Sliced Fresh Fruit & Berries,
- Assorted Freshly Baked Muffins, Danishes and Croissants with Butter & Fruit Preserves,
- Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Morning Break

- House Made Cashew Granola Nibbles
- Greek Yogurt
- Whole Fruit
- Power Bars
- Red Bull

Afternoon Break

Choice of the Perfect Game or Brilliant Bakery break

Audio Visual

LCD Projector Package, one flipchart, one easel

- Add any boxed lunch | **\$115.00 per person**
- Add any lunch buffet | **\$125.00 per person**

Continental Breakfast based on one hour of service. Morning and Afternoon breaks based on 30 minutes of service. Conference Package is not available for groups of less than 25 guests.

All prices are subject to a 25% taxable service charge and applicable taxes. Prices are subject to change



GENERAL HOTEL INFORMATION

General information

All prices listed are subject to change, due to product availability and market pricing. Contractual pricing will be honored.

Guarantees

A minimum attendance, or guarantee, is required three business days in advance of your function or the expected number of attendees will be used as your guarantee; this number is not subject to reduction. The Atlanta Marriott Perimeter Center will set and is prepared to service (not cook) for 5% over your guarantee. Additional guests served, for plated meals or buffets, will be reflected on the Banquet Check.

Payment

A Method of payment must be established prior to your event taking place.

If paying by credit card, an authorization will be placed on the card 72 hours before the event. The amount held will be based on the final guarantee number of guests, plus applicable service charges and taxes.

If paying by cash, the entire event must be paid 72 hours in advance. In addition a credit card will be needed to provide for any additional charges made during the event.

Direct billed events may be established with a minimum of \$1,000.00 in total estimated charges and with sufficient time and information given for the processing of your company or organization's credit application.

Labor charges

Carvers, culinary attendants, bartenders, and cashiers are available at a fee of \$100.00 per attendant. A labor charge of \$100.00 will be accessed for buffets with less than 25 guests.

Engineering

Electrical needs exceeding standard 120 volt/20 amp wall circuits will be priced based on specific needs. Electrical charges of decorators, entertainers, production, audio visual companies, etc. will be applied to the master account unless otherwise specified. Please note most bands will require additional power. Please coordinate electrical needs with your event specialist in advance.

Security

The Hotel does not assume responsibility for loss or damage of items brought into/left in the Hotel, or of items unattended in meeting rooms. Security can be arranged prior to event with your event specialist. Mandatory security of an event may be required by the Hotel, with charges posted to the master account.

Decorations and outside vendors

Arrangements for floral centerpieces, props, and additional décor may be made with your event specialist. Your event specialist also has a list of recommended vendors. All decorations must meet Hotel security requirements and local fire regulations. Please check with your event specialist for setup times. Setup time frames more than two hours in advance may require additional rental fees. The Hotel requires proof of liability insurance for all outside vendors such as audio visual companies, production companies, bands, etc. The Hotel does not permit affixing of materials or tape to walls, ceiling, or furniture of function rooms. Engineering staff will hang banners at a service fee of \$25.00 per banner. Banners hung in public areas of Hotel require approval from your event specialist.



GENERAL HOTEL INFORMATION (continued)

Shipping and receiving

Due to limited storage space, the Hotel requires packages not be sent more than three business days in advance of your function date and C.O.D. packages will not be accepted. Please label boxes 1 of 4, 2 of 4, etc. with the group name, date of function, event specialist and on-site contact. Please also inform your event specialist of shipment. Delivery of pallets and large furniture/equipment requires driver or contact from company, not Hotel staff, to deliver packaging and/or items to meeting room. Contact your event specialist in advance of at least 7 days prior to event start date for delivery.

Service charge and sales tax

A 25% service charge and 7% state sales taxes will be added to all food & beverage and audio visual charges, unless specifically outlined in your group sales agreement. Georgia law outlines that service charges are subject to sales tax. Service charge and sales tax percentages are subject to change without notice.

Banquet checks

Banquet Checks are required to be signed daily by an on-site contact. If the signer of the group sales agreement or event order is not present on-site, please advise your event specialist of an on-site authorized signer.

Marriott rewards

Please provide your sales or event specialist with your Marriott Rewards number and points will be posted 10 days after departure. Allow 2 weeks for processing. You will earn points for sleeping rooms with a minimum of 10 actualized room nights and three points per catering dollar (taxes and service charges do not qualify)

