

mitzvah

 by Marriott

package

plated dinner

dinner stations

reception

beverage

children's menu

brunch

info

crafted for you

Atlanta Marriott Perimeter Center

246 Perimeter Center Pkwy | Atlanta | GA 30346

www.atlantamarriottperimeter.com

mitzvah

 by Marriott

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mitzvah package

one hour premium hosted bar
two reception displays for cocktail hour
one salad selection
dinner selection (plated or stations)
one dessert selection
freshly baked dinner rolls, Starbucks coffee, and Tazo tea service
iced tea also available upon request

and~

complimentary Challah for Hamotzi
floor length white or black linen & hotel centerpieces
custom set dance floor and staging for entertainment
dedicated event manager, banquet captain and service staff
complimentary suite with adjoining guestroom for the mitzvah family on evening of event
customizable reservation website & discounted group room rates for guests
marriott rewards members also earn three points per qualified catering dollar



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[plated dinner](#)

69

pecan crusted chicken

roasted stuffed chicken with wild mushrooms, spinach, sun dried tomato sauce

grilled salmon with lemon beurre blanc

grilled ribeye with caramelized vidalia onion sauce

75

cornish game hen garlic roasted hen with balsamic au jus

horseradish crusted grouper

seasonal bass sautéed and accompanied with yellow tomato base sauce

twin filet mignon with rosemary cognac reduction

89

combination of any two entrees



All Plated Entrees include Seasonal Vegetable and Choice of Starch- Choose One:

Roasted Potatoes

Rice Pilaf

Carrot Ginger Couscous

Creamy Whipped Potatoes

Basmati or Jasmine Rice

Polenta

Fingerling Potatoes

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with crumbled blue cheese, chopped tomato, peppered bacon, and blue cheese dressing

garden

farm greens with cherry tomatoes, sliced cucumbers, shaved carrot and red wine vinaigrette

caesar

classic caesar salad with shaved parmesan cheese and creamy caesar dressing

**dessert****georgia pecan pie**
*with bourbon crème anglaise***black forest cake****tuxedo cheesecake**
*new york style with chocolate swirl***chocolate kahlua mousse****raspberry sorbet**
*in a chocolate tulle***key lime pie tarte**

dinner stations

choose 2 | **69**

choose 3 | **89**

pasta

choose two pastas: penne pasta, bowtie, or tri color tortellini grilled chicken & shrimp

choose two sauces: marinara, alfredo or pesto served with garlic bread & freshly grated parmesan cheese

(attendant required)

fajita

marinated chicken and beef with sautéed onions, bell peppers, cheddar cheese, sour cream, salsa and four tortillas

vegetable burritos with rice, beans, cheese and cilantro

black beans & tortilla chips

(attendant required)

mashed potato martini

mashed red bliss potatoes, beef stroganoff & wild mushroom demi-glaze served with sautéed broccoli and mushrooms, crispy onion straws, cheddar cheese, chives and bacon bits

sweet potatoes with brown sugar and raisins

carving stations

(attendant required)

roasted turkey breast | **add 5**

served with mustard, mayonnaise, and cranberry relish

pepper crusted new york striploin | **add 8**

served with horseradish sauce and mustard

italian

seared chicken with lemon caper sauce

beef lasagna, risotto, ratatouille, and garlic bread

caribbean

jerk chicken

steamed tilapia with onion & pepper

rice & beans, fried plantains, steamed cabbage

asian

vegetable pot stickers with teriyaki sauce

chicken & beef stir-fry

vegetable fried rice

stir-fry vegetables

american

sliced new york strip

grilled chicken breast

roasted potatoes, rice pilaf, and grilled vegetable medley

filet mignon | **add 10**

served with horseradish sauce, mustard, and truffle

demi-glaze

attendant | 100

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salad station

market style

mixed greens with sliced cucumber, cherry tomato, shaved carrot, seasoned crouton, cheddar cheese, and choice of dressing



dessert station

bite size

petit fours, mini cheesecakes, mini cannolis, chocolate covered strawberries, miniature cookies, and fruits

cookie shop

*warm freshly baked cookies: chocolate chip, peanut butter, sugar, and oatmeal raisin
with 2%, skim, chocolate, and vanilla-soy milk*



ice cream

*make your own sundae with chocolate, vanilla and strawberry ice cream
hot fudge, strawberry and caramel sauces
sprinkles, maraschino cherries, chopped nuts, sliced banana and fresh
whipped cream
(attendant required)*

candy store

*your choice of 8 items:
tootsie rolls, mary janes, circus peanuts, gummibears, jolly ranchers, mike and
ikes, good and plenty, chocolate covered animal crackers or choose from
our variety of old time classics*

attendant | 100

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displays

choose two

domestic & international cheese

vegetable crudité shooters

selection of seasonal garden vegetables with peppercorn dip

fruit display

Sliced Seasonal Melons, Tropical Fruits & Berries

dry snacks

assorted nuts, dried fruits, potato chips & french onion dip, terra chips, and white and blue corn tortilla chips with salsa

antipasto | **add 6**

buffalo mozzarella, vine ripe tomatoes, marinated and roasted mushrooms and peppers, cappiricola, salami, prosciutto, provolone, artichoke salad, marinated asparagus and eggplant, tomato focaccia and garlic crostini

atlantic smoked salmon | **add 6**

with minced egg, red onion, lemon, capers, and cream cheese served with crostini, pumpernickel bread and mini blinis



enhancement

(2) passed hors d'oeuvres selections | **add 7**

brandied Peaches and brie puff

moroccan lamb cigar

chicken oahu

polenta sundried & goat cheese tart

mini coney island dog

shrimp casino

mac & cheese poppers

braised artichoke & pepper pizza

buffalo chicken spring roll

butternut squash panzarotti

bay scallop and fontina puff

individual sheppard's pie

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bartender | 100

host bar enhancement

each additional hour

premium | **10**
top shelf | **11**

by the drink

premium cocktails | **8**
top shelf cocktails | **9**
wine | **7**
import beer | **6.5**
domestic beer | **6**
soft drinks | **2.5**

premium brand spirits

smirnoff vodka, beefeater gin, bacardi superior rum, makers' mark bourbon, grant's reserve scotch, canadian club whiskey, jose cuervo especial gold tequila & korbel brandy

top shelf brand spirits

absolut vodka, tanqueray gin, captain morgan rum, jack daniels bourbon, seagram's vo whiskey, chivas regal scotch, jose cuervo 1800 tequila & hennessy vsop cognac

premium beer

amstel light, heineken, corona, corona light and sam adams

domestic beer

budweiser, miller Lite, michelob ultra & o'doul's

premium wine

stone cellars cabernet sauvignon, merlot & chardonnay, pinot grigio & beringer special select white zinfandel

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children's themed menu

price includes reception, buffet, and unlimited soft drinks and iced tea

reception

choose one

chips, dip, pretzels, and popcorn

pretzel bar

soft salty, cinnamon, and garlic jumbo pretzels



buffet

choose one

on the border | **28**

mixed greens

with Jjcama, tomatoes, black beans, onion, and cheddar cheese

taco bar

shredded chicken, ground beef, shredded lettuce, tomatoes, sour cream,

guacamole, salsa, and cheddar cheese

fresh tortilla chips and dips

the backyard | **30**

fresh fruit bowl or garden salad

choice of two entrée items: beef hot dogs, hamburgers, chicken fingers, cheese pizza

french fries

macaroni & cheese

fudge brownies and chocolate chip cookies

little italy | **34**

caesar salad

garlic bread

grilled vegetable ravioli with marinara sauce

beef lasagna

individual cheese pizzas

miniature dessert display

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brunch

adults | **29**

children | **17**

display of fresh fruit

freshly baked danish pastries, muffins, and croissants
bagels with cream cheese, sliced tomatoes, onions,
capers, and black olives
lox presentation

fluffy scrambled eggs
breakfast potatoes
southern buttery grits
turkey bacon strips
turkey sausage links

cheese blintzes with sour cream and fruit toppings

assorted chilled juices
starbucks regular & decaffeinated coffee and tazo teas



enhancements

omelets made to order | **6**

belgian waffle station | **6**
with maple syrup and fruit toppings

bloody marys | **11**

mimosas | **10**



We Proudly Brew
STARBUCKS COFFEE

*90 minute service time
minimum of 25 guests required*

general

All prices listed are subject to change, due to product availability and market pricing.

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 are prepared to service (not cook) for **3%** over your guarantee. Additional guests served, for plated meals or buffets, will be reflected upon your Banquet Check.

payment

Method of payment will be established in your contractual agreement. Advance deposits and total prepayment may be required.

labor charges

Carvers, culinary attendants, bartenders, and cashiers are available at a fee of **\$100** per attendant.

engineering

Electrical needs exceeding standard 120 volt/20 amp wall plug services will be accessed at fee based on your specific electrical needs. Electrical charges of decorators, entertainers, production, audio visual companies, etc. will be applied to your account unless specified in vendor's contract. Please note that most bands will require additional power. Prior to your event, please arrange electrical needs with your Event Manager who can provide pricing information for electrical services provided.

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 before your Event with the Event Management Team. Mandatory security of an event may be required by the Hotel and arrangements are made by the Hotel Staff and charges are applied to your account.

decorations and outside vendors

Arrangements for floral centerpieces, props, and additional décor may be made with your Event Manager. Our Event Management Team also has a list of recommended vendors. All decorations must meet Hotel Security requirements and local fire regulations. Please check with your Event Manager for setup times of decorators. Time frames over two hours may require additional room rental setup fees. The Hotel requires Proof of Insurance of Liability by outside vendors such as Audio Visual companies, productions companies, band, etc.

The Hotel does not permit affixing of materials or tape to walls, ceiling, or furniture of function rooms. Our Engineering Staff will hang banners at a service fee of \$25 per banner. Banners hung in public areas of Hotel require approval from your Event Manager.

service charge and sales tax

A 24% service charge and 7% state sales taxes will be added to all food & beverage and audio visual charges, unless specifically outlined in your contract. 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 person that signed the contract or Banquet Event Order is not present at the function, please advise your Event Manager of an on-site authorized signer.

price changes

Catering menu and audio visual charges are subject to change without notice. Contractual prices will be honored by Hotel.

marriott rewards

Please provide your Sales or Event Manager with your Marriott Rewards number and points will be submitted by your Event Manager after your event. Allow 3-4 weeks for processing. You will receive points for sleeping rooms over 10 room nights per night and three points per catering dollar (taxes and service charges do not qualify.)