



Congratulations! We are honored that you are considering our hotel to celebrate your special day! Here at the Atlanta Marriott Peachtree Corners, we understand every Wedding is unique. With our newly renovated Ballroom and professional staff, we will ensure the success of your special day.

Thank you for considering the Atlanta Marriott Peachtree Corners!

All Packages Include:

Room rental for reception
Private menu tasting for plated packages (up to 4 guests)
Cake Cutting & Service
Hurricane Globes, Candles & Mirror Centerpieces
Dance Floor
Complimentary Accommodations for the Bride & Groom on wedding night with champagne and chocolate covered strawberries
Discounted room rate and complimentary reservation link for wedding guests to make reservations
Complimentary Parking
Marriott Certified Wedding Planner Services

Allow Us to Assist You With...

- Overnight Accommodations for your guests
- Rehearsal Dinners
- Farewell Breakfast
- Ceremony
- Specialty Linen Rental
- Chair Covers & Sashes or Chiavari Chair Rental
- Cake Selection
- Music Selection
- Flowers
- Dining Décor

Ceremonies at the Marriott Peachtree Corners~

Friday or Saturday Evening: Indoor in a separate room \$1500.00; Indoor in the same room \$1000.00 turn fee;
Outdoor \$850.00 (maximum of 75 guests with seating)
Sunday- Thursday & Daytime before 5pm: Ask your catering manager for rates



Dinner Buffet

Minimum of 25 guests

Choice of One Display:

Fresh fruit

Crisp vegetable crudité with onion and ranch dips

Domestic cheese display with jam, mustard and assorted bread and crackers

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Choice of Two Entrees:

Slow roasted beef sirloin, caramelized onion jus

Crab crusted salmon, shellfish butter sauce

Herb grilled chicken, garlic-thyme jus

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Caprese salad, fresh tomato, mozzarella, basil, virgin oil, sea salt

Signature 475 salad, baby lettuces, goat cheese, pecans, pears, sorghum vinaigrette

Antipasto pasta salad, cured meats, aged provolone, olives, herb oil

Pecan wild rice pilaf

Seasonal vegetables

Loaded smashed potatoes

Rolls & butter

Starbucks Coffee and Tazo Tea Service

\$50.00 per person

All prices subject to 24% service charge and applicable tax



Reception

Choice of One Station:

~Pasta Station~

Tomato, basil, parmesan, penne pasta &
Roasted vegetables, parmesan oregano cream, farfalle

~Loaded Smashed Potato Bar~

Choice of One display:

Fresh fruit display
Crisp vegetable crudité, onion and ranch dips
Domestic cheese display, jam, mustard and assorted bread and crackers

Choice of One carving:

Garlic and Herb Roasted Beef Tenderloin
Rosemary Duxelle Butter Basted, Slow Roasted Turkey Breast; Cranberry Chutney
Dr. Pepper Glazed Pork Loin
Accompanied by selected condiments and dinner rolls

Select Four Hors d Oeuvres (2 of each per person, total pieces per person 8):

Crab cakes, remoulade
Caprese crostini, tomato, mozzarella, basil, sea salt
Jumbo shrimp cocktail skewer
Beef satay, teriyaki glaze
Chicken satay, peanut sauce
Pecan chicken tenders, honey mustard
Parmesan artichoke hearts
Coconut shrimp, sweet Thai chili sauce

Starbucks Coffee and Tazo Tea Service

\$50.00 per person

All prices subject to 24% service charge and applicable tax



Plated Dinner Service

Choice of One Display:

Fresh Fruit

Crisp vegetable crudité with onion and ranch dips

Domestic cheese display with jam, mustard and assorted bread and crackers

Choice of One Salad:

Baby Lettuce, Toasted Pecans, Goat Cheese, Pear, Sorghum Vinaigrette

Classic Caesar Salad with Crisp Romaine, Crouton, Parmesan, Caesar Dressing

Wedge, Oven dried Roma Tomato, Toasted Almonds, Smoked Bacon, Crumbled Blue Cheese, Ranch

Choice of One Entree:

Seared Faroe Island Salmon; Carbonara Cream	\$40.00
Almond Crusted Tilapia; Rum Runner Salsa, Lemon Butter	\$38.00
Chicken Cordon Bleu, Ham stuffed, Swiss Fondue	\$38.00
Pepper Crusted Beef Sirloin; Blue Cheese Butter	\$42.00
Garlic & Herb Grilled Petite Filet; Roasted Mushroom Ragout	\$47.00

A choice of entrees may be offered to your guests. Please note both entrees will be charged at the higher entrée price. Placecards designating choice of entrée required for service of two entrees.

Dual Entrees:

Petite Filet and Seared Diver Scallops; Lemon Butter	\$57.00
Petite Filet with Lump Crab Cake	\$57.00
Petite Filet with Salmon	\$54.00

Starbucks Coffee and Tazo Tea Service

All prices subject to 24% service charge and applicable tax

Marriott Peachtree Corners | 475 Technology Parkway | Peachtree Corners, GA 30092 | 770.263.8558 | www.marriott.com/ATLCP





Bar Options:

Package Bar:

Premium Cocktails & Cordials
Domestic & Imported Beer
Wine by the Glass
Assorted Soft Drink & Bottle Water

First Hour: \$16.00 per person
Each additional hours: \$8.00 per person

Hosted Bar / Priced per Drink:

Mixed Drinks: \$8.00
Imported Beer: \$6.00
Domestic Beer: \$5.00
Wine by the Glass: \$7.00
Cordials: \$8.00
Mineral Waters: \$3.50
Soft Drinks: \$3.00

Cashier/ Bartender Fee: \$75.00 (up to 4 hours)

\$25.00 each additional hour

All prices subject to 24% service charge and applicable tax