



Weddings

3300 Lenox Road NE | Atlanta, Georgia 30326 | 404.626.3344 | jwmarriottatlantabuckhead.com

A customary taxable service charge (currently 24%) and current sales tax will be added to all pricing. Menu is subject to an annual increase.
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CONGRATULATIONS

Thank you for considering the JW Marriott Atlanta Buckhead for your special day. From intimate ceremonies to grand celebrations, we delight in crafting exquisite events that uphold the sophisticated style of our exclusive Buckhead district location. Celebrate in style with an exceptionally beautiful engagement celebration, indulge in a custom made rehearsal dinner menu, exchange vows under soaring ceilings and stunning chandeliers and dance the night away in an enchanting ballroom.



Here you'll find everything you need to craft the wedding of your dreams, from unique venues easily transformed to reflect your vision to Marriott Certified Wedding Planners dedicated to ensuring your every wish is granted and your every cultural tradition is upheld. Tour our exceptional facilities and world-class amenities, taste our sumptuous local foods, say "I do" to timeless elegance and take comfort in knowing that our talented team is here to give you the luxurious wedding you always dreamed of.



Rehearsal

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YOUR REHEARSAL. STYLISHLY ELEGANT.

Share the happiest moments of your life with friends and family in an extravagantly beautiful hotel. Indulge in mouthwatering rehearsal dinner menu items, specially crafted according to your unique style and taste by expert culinary professionals. Let us take care of all the events surrounding your big day, and create unforgettable memories gorgeously tailored to reflect your vision.



REHEARSAL DINNER VENUES

Nox Creek Southern Grill

- Unique, upscale setting for private events
- Pairs artfully crafted American cuisine with sophisticated Southern style
- Offers a pre-set, customized rehearsal dinner menu
- Accommodates 20-60 guests
- Modern, sophisticated décor sets to tone for a distinguished dinner

Nox Creek Southern Grill Rehearsal Dinner Menu | \$65.00 per guest

Served with assorted rolls & butter. Beverages to include water, iced tea, Starbucks coffee, & Tazo teas. A customary taxable service charge (currently 24%) and current sales tax will be added to all pricing.

Starters – *Choice of One*

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

Baby Lettuces Crisp Smoked Bacon, Grape Tomato, Crumbled Blue Cheese, Sorghum Vinaigrette

Caramelized Onion Soup Aged Gouda Crouton

Low Country She Crab Soup

Entrées – *Choice of One*

Trout Meuniere

Lemon Brown Butter, Garlic Whipped Potato, Roasted Broccoli

Pecan Smoked Bacon Cornbread Stuffed Chicken Breast

Roasted Asparagus Tips and Wild Mushrooms, Vidalia Onion, Au Jus

Garlic and Herb Grilled Dry Aged Sirloin

Roasted Fingerling Potato, Sorghum Glazed Baby Carrot, Asparagus, Truffle Mushroom Demi

Wild Mushroom Risotto Cake

Artichoke Barigoule, Blistered Tomato, Grilled Asparagus, Mushroom Salad

Dessert – *Choice of One*

Strawberry Angel Food Cake Macerated Strawberries, Vanilla Whipped Cream, Chocolate Shavings

Fresh Fruit and Berry Tart Whipped Cream

Chocolate Bundt Cake Vanilla Whipped Cream and Raspberry Sauce

REHEARSAL DINNER VENUES *(Continued)*

Charleston Room

2,400 square feet of private event space

Easily transformed to reflect your vision and an ideal location for rehearsal dinners

Features gorgeous floor-to-ceiling windows for natural lighting

Opens to Nox Creek Southern Grill for larger events

Phoenix Ballroom

9,000 square feet of elegant space

Accommodates 100 to 500 guests

Features stunning chandeliers and soaring 16-foot ceilings



Ceremony

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TIMELESS ROMANCE. BUCKHEAD STYLE.

Located in the heart of Atlanta's luxurious Buckhead neighborhood, we have everything you need to create the wedding of your dreams. We are just steps from the city's finest shopping, dining and entertainment. With over 22,000 square feet of elegant event space, we can set the stage for a ceremony that showcases your vision. Relax and enjoy planning your wedding with experienced event and catering professionals who are dedicated to making your day special. Whether it's arranging the altar, chupah or mundap we're committed to ensuring an exciting and authentic celebration, and accommodating your every cultural need.



COMMITTED TO AN UNFORGETTABLE CEREMONY

Wedding Ceremonies Include:

- Choice of banquet or charvari chairs
- Setup and tear down fee: \$5.00 per chair
- Microphone package
- Stage with white skirting

Charleston Room

- Perfect for intimate ceremonies
- Features gorgeous floor-to-ceiling windows and natural lighting

Phoenix Ballroom

- Accommodates 100 to 500 guests
- Features stunning chandeliers and soaring 16-foot ceilings
- Transformable to reflect your culture and traditions



The Hotel

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BALLROOM MINIMUMS

The JW Marriott Atlanta Buckhead will happily waive all ballroom rental fees for groups meeting food and beverage minimums (exclusive of tax and service charge).

Phoenix Ballroom food and beverage minimum as low as \$18,000 (subject to 24% service charge; 8% sales tax; 3% Georgia Liquor Tax).

We deliver eloquent dining and beverage services. Please discuss custom menu and pricing options with our JW Marriott catering professional. Custom wedding website and on-line reservation links are available upon request.



GUEST ROOM RATES

We are pleased to offer special rates for your group of 10 or more guest rooms on your wedding weekend.

COMPLIMENTARY COMMITMENTS

Accommodations for the bride and groom with chef amenity, breakfast for two and guaranteed late check-out.

PARKING

Both valet and self-parking are available for your guests at the JW Marriott. Valet rates reduced to \$14.00 per vehicle during event and \$34.00 overnight. Self-park is \$9.00 per vehicle during event and \$24.00 overnight.

ROOM DIAGRAMS AND DESIGN

We take pride in crafting custom designs and diagrams catered to your preferences. Our professionals will work with you and your vendors to deliver the perfect seating and décor arrangements for your special day.

VENDORS/VENDOR MEALS

Every detail matters. Our catering and event specialists are here to assist you with referrals to trusted and talented florists, photographers, bridal consultants and more upon request. We provide room on your wedding day for vendor breaks and storage needs. A special menu for your band, photographer and other vendors can be arranged for \$28.00 per person, exclusive of service charge and tax.

POWER

One complimentary 20 amp power drop is provided. Please discuss additional power needs and pricing with your event professional.



Reception



TRULY GREAT SERVICE MEANS NEVER HAVING TO ASK

We offer an elegant symphony arrangement from which you may choose; Reception or Plated Dinner services both exemplifying that luxury exists in the quality of the experience. Your guests are able to indulge as the JW Marriott Atlanta Buckhead beautifully orchestrates lasting memories.



ALL SYMPHONY WEDDING PACKAGES INCLUDE THE FOLLOWING:

Thoughtful Preparation

- Room Rental for Reception
- Dedicated Banquet Maitre d'
- White Glove Butler Service
- Bartender Fees
- Certified JW Marriott Wedding Planner

Visually Compelling

- Floor Length White Table Linen
- Napkin and Overlay (White or Black)
- Choice of Gold Banquet or Cherry Wood Charvari Chairs
- Chair Cover and Satin Sash in Your Selection of Color
- Trio of Votive Candles
- Table Number and Stands
- Dance Floor & Staging

Genuine Flavor

- Custom Wedding Cake, crafted by Frosted Pumpkin Gourmet or Sugar Kneads Cakery
- Butler Passed Hors d'Oeuvres
- Four Hour Silver Bar Package
(Bar Package may be upgraded to the Platinum Bar Package | \$16.00 per guest)
- Complimentary Menu Tasting
(For up to 4 guests, please consult your wedding planner for dates of availability)

PERCUSSION RECEPTION | \$135.00 per guest

Package Includes the Following:

- Selection of Three Passed Hors d'Oeuvres per Guest
- Two Dinner Stations and Two Chef-Attended Side Stations
- Complimentary Attendant Fees for Culinary Stations
- Custom Wedding Cake as Dessert
- Four Hour Silver Bar Package

BRASS PLATED DINNER | Starting at \$130.00 per guest

Package Includes the Following:

- Selection of Four Passed Hors d'Oeuvres per Guest
- One Culinary Reception Display
- Champagne Toast
- Three Course Plated Dinner Including Custom Wedding Cake as Dessert
- One Chocolate Covered Strawberry per Guest to be Served Display Style Along with Wedding Cake
- Wine Service with Dinner
- Four Hour Silver Bar Package

WOODWINDS BUFFET | \$165.00 per guest

Package Includes the Following:

- Selection of Four Passed Hors d'Oeuvres per Guest
- Custom Dinner Buffet Including Two Culinary Stations
- Champagne Toast
- Custom Wedding Cake as Dessert
- One Chocolate Covered Strawberry per Guest to be Served Display Style Along with Wedding Cake
- Wine Service with Dinner
- Four Hour Silver Bar Package

BUTLER PASSED HORS D'OEUVRES

Hors d'Oeuvres

Cold Hors d'Oeuvres

Roasted Portabello, Aged Provolone and Roasted Pepper.

Cold Smoked Salmon, Asparagus, Cream Cheese.

Seared Tuna on Wonton Chip, Wasabi Cream.

Antipasti Kabob.

Gorgonzola-Fig Flatbread.

Georgia Bruschetta, Peach, Ricotta, Arugula.

Shaved Smoked Pork, Mustard, Brie, Crisp Collards.

Hot Hors d'Oeuvres

Pear, Almond, Brie in Phyllo.

Coconut Shrimp, Thai Chili Sauce.

Pecan Chicken Tender, Honey Mustard.

Seared Pork Pot Sticker, Honey Soy Glaze.

Mini Beef Wellington.

Mini Crab Cake, Creole Remoulade.

Crustless Crab and Asparagus Quiche.

Low Country Boil Skewer.

Ratatouille Tart.

Wild Mushroom Arancini, Tomato Basil Dip.

Breaded Stuffed Peppadew Peppers.

PERCUSSION RECEPTION

Culinary Stations – *Selection of Two Dinner Stations and One Side Station*

Dinner Stations

All Stations Chef Attended

Whole Fish Taco Station

Fried or Grilled, Hummus, Feta, Pickled Red Onion, Spiced Cucumber Noodles, Soft Tortilla

Garlic and Herb Roasted Beef Tenderloin

Truffled Mushroom Demi, Assorted Rolls, Thyme Mayo

Nola Style Shrimp and Gouda Grits

Worcestershire BBQ

Sweet Tea Brined Smoked Pork Loin

Peach Chutney, Buttered Biscuits

Cajun Fried Whole Brined Turkey

White Remoulade, Assorted Rolls

Side Stations

**Chef Attended*

Georgia Cobb Salad

Goat Cheese, Smoked Bacon Bits, Roasted Corn, Pickled Cucumber, Tomato, Sorghum Vinaigrette

JW Salad

Baby Lettuces, Sliced Strawberries, Crumbled Blue Cheese, Toasted Almonds, Balsamic Vinaigrette

***Risotto and Gnocchi Station**

Roasted Mushroom and Parmesan Risotto Gnocchi with Garlic, Sundried Tomato, Basil and Pine Nuts

***Pasta Station**

Penne Pasta Tossed with Sun Dried Tomatoes, Black Olives, Spinach Served with Spicy Marinara & Rigatoni Pasta with Roasted Mushrooms, Garlic, Peppers and Spinach Served with a Basil Asiago Cream Sauce

Dinner to Include Starbuck's Coffee, Selection of Tazo Teas, and Water.

BRASS PLATED DINNER

Cocktail Hour Reception Display

Display to include an assortment of the following:

Georgia Grown Vegetable Selection with Roasted Garlic Buttermilk Ranch Dip
Local Sweet Grass Dairy Soft and Hard Cheeses, with Three Cheese Crisp, Pumpkin
Cranberry Crackers, Quince Paste and Honey-Comb
Assorted Focaccia Breads, Crispy Crackers and Flat Breads with Hummus

Plated Dinner Options

Soups & Salads – Selection of One

Caramelized Onion

Corn & Crab Chowder

Whole Grain Chicken Tomato

Baby Lettuces

Toasted Almonds, Dried Cherries, Goat
Cheese, Citrus Vinaigrette

Baby Wedge

Smoked Bacon, Tomato, Crumbled Blue
Cheese, House-made Ranch

Hydroponic Bibb Salad

Sun Dried Tomato, Artichoke, Feta,
Lemon Thyme Vinaigrette

Entrées – Selection of One

Seared Angus Filet | \$150.00 per guest

Dauphinoise Potato, Roasted Asparagus,
Truffled Mushroom Demi

Dr Pepper Braised Short Rib | \$150.00 per guest

Aged Gouda Grits, Garlic Kale

Fennel Seared Salmon | \$140.00 per guest

“Carbonara” Risotto, Broccolini, Lemon Butter

Macadamia Nut Crusted Mahi | \$140.00 per guest

Candied Ginger Scented Basmati Rice,
Wilted Baby Spinach, Rum Runner Salsa

Grilled Chicken Breast | \$130.00 per guest

Kale Pesto Farrotto, Apple Relish,
Blistered Tomato, Roasted Cauliflower

Chicken “Cordon Bleu” | \$130.00 per guest

Honey Ham Wrapped Asparagus, Roasted
Mushrooms, Swiss Fondue, Fingerling Potato

Dinner Served with Assorted Rolls & Butter.

Dinner to Include Starbucks® Coffee, Selection of Tazo Teas, and Water.

WOODWINDS BUFFET

Dinner Buffet Includes the Following:

Caesar Salad or Mixed Green Salad

Quinoa, Arugula and Orange Salad or Farro Salad with Roasted Vegetables, Baby Spinach

Low Country She Crab Soup

Truffle Mushroom Risotto

Garlic & Herb Whipped Potatoes

Grilled Asparagus & Roasted Peppers

Sorghum Glazed Baby Carrots

Roasted Chicken with Oven Dried Tomato, Baby Spinach, Feta

Culinary Stations *(Chef Attended)*

Carved Beef Tenderloin Truffle Hollandaise, Assorted Rolls, Thyme Mayo

Choice of One:

Shrimp & Grits Station

Mini Crab Cake Station Cajun Remoulade, Tartar Sauce

Dinner Served with Assorted Rolls & Butter.

Dinner to Include Starbucks® Coffee, Selection of Tazo Teas, and Water.

MENU ENHANCEMENTS

Dessert Stations | \$12.00 per guest

Assorted Mini Desserts

Two Pieces per Guest

Chef's Selection of Cakes, Pies, Tarts

Fondue Station

Milk Chocolate Fondue Served with Strawberries, Bananas, Assorted Pound Cake and Pretzel Rods

Crêpe Station*

Whipped Cream, Assorted Berries, Caramel Sauce and Pecans

Bananas Foster Flambé*

Ripe Bananas, Brown Sugar and Sweet Butter Flambéed with Spiced Rum Served over French Vanilla Ice Cream

Soda – Float Station*

Assorted Sodas: Root Beer, Coke, Cream Soda and Orange Served over Vanilla Ice Cream

Coffee Station

Freshly Brewed Starbucks Regular, Decaffeinated and Tazo Hot Tea. Served with Whipped Cream, Chocolate Shavings, Orange Zest, Cinnamon Sticks, Chocolate Covered Gourmet Coffee Beans, and Assorted Biscotti

Intermezzo Options | \$5.00 per guest

Meyer Lemon, Basil Sorbet

Champagne Float

Blood Orange Granita

Seasonal Sparkling Shooter

Late Night Munchies | \$7.00 per piece

*Individually Plated for Your Guest
Based on 30 minutes of Service*

Mini Burgers Served with Homemade Potato Chips

Hot Dogs and Cheese Fries

Roasted Flats and Drums Chicken, Tossed in Lemon Pepper and Thai Chili Sauces

Grilled Artisanal Flat Bread Pizzas, Local Goat Cheese, Skirt Steak, Cured Pepperoni

Homemade Hummus Served with Pita Chips

Homemade Doughnut Holes with Cinnamon Sugar or Powdered Sugar

**Attendant Required | \$125.00 each*

BEVERAGE ARRANGEMENTS

Four Hour Silver Bar Package Includes:

Domestic

Budweiser, Bud Light, Michelob Ultra,
Coors Light, O'Doul's

Crafted

Blue Moon Belgian White, Samuel Adams
Boston Lager, Sweetwater 420, Terrapin

Imported

Heineken, Amstel Light, Stella Artois
Lager, Corona Extra

Silver Bar Package Liquor

Absolute, Bacardi Superior, Tanqueray, Dewar's White Label,
Jim Beam, Canadian Club, Jose Cuervo Especial Gold, Korbel

Non Alcoholic Beverages

Assorted Soft Drinks
Assorted Fruit Juices
Mineral Water

JW Pour

Merlot, Cabernet, Chardonnay, Berringer
Zinfandel

Beverage Enhancements:

Silver Bar Package Additional Hours | \$10.00 per guest, per hour

Upgrade to Platinum Bar Package Liquor | \$16.00 per guest

Grey Goose, 10 Cane, Beefeater, Johnnie Walker Black Label, Jack
Daniels, Crown Royal, Patron Silver, Hennessy Privilege VSOP

Platinum Bar Package Additional Hours | \$12.00 per guest, per hour

Signature Cocktail | \$12.00 per guest

One hand-crafted signature cocktail for your
reception created by our dedicated JW Mixologists

Cordials | \$12.00 per glass

Baileys Irish Cream
Frangelico
Kahlua
Chambord
Cointreau
Grand Marnier