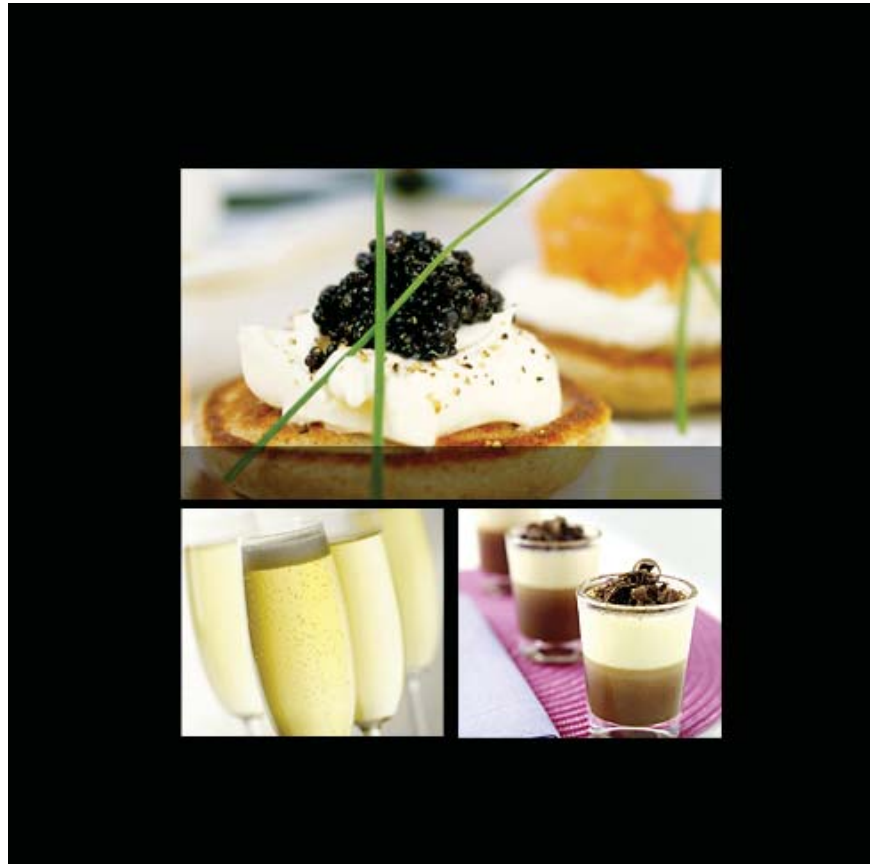




JW Marriott Atlanta Buckhead



JW Marriott Atlanta Buckhead JW Marriott Atlanta Buckhead 3300 Lenox Road NE Atlanta, GA 30326 USA Phone: 404-262-3344

Breakfast

Continental Breakfast



The Buckhead | \$39

Orange, Grapefruit & Cranberry Juice

Sliced Fresh Fruit and Berries (of the Season)

Freshly Baked Croissants

Assorted Muffins and Danishes

Sliced Breakfast Breads

NY Style Bagels with Strawberry and Regular Cream Cheese

Individual Plain, Vanilla, Fruit and Greek Yogurt

Housemade Granola infused with Almonds and Sundried Fruits

with Whole, 2%, Skim and Soy Milk

The "Lenox Fit For You" Continental (minimum 25 guests) | \$42

Assorted Bottled NAKED Juices and Smoothies

Sliced Fresh Fruit and Berries (of the Season)

Assorted Gluten Free Muffins

Breakfast Breads

Bagels with Strawberry and Regular Cream Cheese

Individual Plain, Vanilla, Fruit and Greek Yogurt

Housemade Granola infused with Almonds and Sundried Fruits

Assortment of Raw Almonds, Walnuts, Cashews and Flax Seeds

Steel Cut Irish Oatmeal with Raisins, Brown Sugar and Dried Apricots

Whole Grain Cereal with Whole, 2%, Skim, Soy and Almond Milk

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.

All continental breakfasts include freshly brewed Starbucks regular and decaffeinated coffee and assorted Tazo teas.

Prices are per guest. A customary taxable service charge (currently 24%) and sales tax (currently 8%) will be added to all pricing. Taxes are subject to change without notice. Menu prices are subject to an annual increase. Additional charge for groups of 25 or less.

Breakfast

Continental Breakfast Enhancements



HOT Breakfast Enhancements

Stone Ground Grits

made with Butter and Cream, served with Cheddar Cheese | \$6 per guest

Steel Cut Irish Oatmeal

with Raisins, Brown Sugar and Dried Apricots | \$6 per Guest

Applewood Smoked Bacon

or Country Pork Sausage Links | \$7 per guest

Chicken Apple Sausage

with Caramelized Onions and Peppers | \$7 per guest

Farm Fresh Scrambled Eggs | \$8 per Guest

Roasted Yukon Gold Breakfast Potatoes

with Caramelized Onions and Peppers | \$8 per guest

Southern Biscuits

with White Sausage Gravy | \$8 per guest

Cage Free Organic Scrambled Egg Whites | \$10 per guest

Egg White Vegetarian Frittata

with Sundried Tomatoes, Sautéed Spinach, Mushrooms, Peppers and Goat Cheese | \$10 per Guest

Buttermilk Pancakes

with Mixed Berry Compote, Vanilla Whipped Cream and Vermont Maple Syrup | \$10 per guest

Crisp Belgium Waffles

with Mixed Berry Compote, Vanilla Whipped Cream and Warm Vermont Maple Syrup | \$12 per guest

Beef Short Rib Hash

with Yukon Potatoes, Peppers, Onions, Smoked Paprika and Cajun Seasoning | \$12 per guest

Brioche French Toast

served with Fresh Berries, Vanilla Whipped Cream, Sweetened Cream Cheese Frosting and Warm Vermont Maple Syrup | \$14 per guest

Warm Ice Glazed Cinnamon Buns | \$60 per dozen

Mini Egg, Cheese and Bacon Croissant or Ham Sandwiches | \$72 per dozen

Buttermilk Biscuit

with Egg, Cheese and Bacon or Ham or Pork Sausage Patty | \$72 per dozen

Individual Vegetarian Quiche

with Sautéed Spinach, Sundried Tomatoes, Mushrooms, Peppers and Goat Cheese | \$72 per dozen

Traditional Eggs Benedict

Muffin Country Ham and Meyer Lemon Hollandaise Sauce | \$72 per dozen

Breakfast Burritos

with Bacon or Vegetarian, Scrambled Eggs, Potatoes, Onions, Peppers and Cheddar Cheese, served with Pico de Gallo, Sour Cream and Guacamole | \$72 per dozen

COLD Breakfast Enhancements

Individual Plain, Vanilla, Fruit and Greek Yogurts | \$5 per guest

Whole Fresh Fruits of the Season | \$5 per guest

Assorted Cold Cereals of the Market with Whole, 2%, Skim and Soy Milk | \$5 per guest

Individual Mixed Berries, Yogurt and Granola Parfait | \$6 per guest

3 Flavors of Chef Crafted Fruit Smoothies | \$6 per guest

Bottled Naked Juices | \$7 per guest

Bottled Naked Juice Fruit Smoothies | \$7 per guest

Sliced Seasonal Fresh Fruits | \$8 per guest

Fresh Fruit Kebabs with Honey Yogurt Dip | \$10 per guest

Scottish Cold Smoked Sliced Salmon with Sliced Red Onions, Capers and Chopped Hard Boiled Eggs | \$15 per guest

Hard Boiled Eggs | \$24 per dozen

Krispy Kreme Doughnuts, Glazed or Assorted (Minimum 3 Dozen) | \$60 per dozen

Assorted NY Style Bagels with Strawberry and Regular Cream Cheese | \$60 per dozen

Freshly Baked Croissants | \$60 per dozen

Assorted Muffins | \$60 per dozen

Assorted Breakfast Breads | \$60 per dozen

Assorted Cheese and Fruit Danishes | \$60 per dozen

Assorted Gluten Free Muffins | \$65 per dozen

Gluten Free Bagels | \$65 per dozen

All continental breakfasts include orange juice, skim milk, freshly brewed Starbucks regular and decaffeinated coffee and assorted Tazo Teas.

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Breakfast

Plated Breakfast



Plated Breakfast | \$42 per Guest

First Course (choose one):

Sliced Seasonal Fresh Fruit and Berries

Mixed Berries, Yogurt and Granola Parfait

Seasonal Fresh Fruit, Macerated in Mint and Vanilla Syrup

Main Course (choose one):

Farm Fresh Scrambled Eggs

Individual Vegetarian Quiche with Sautéed Spinach, Sundried Tomatoes, Mushrooms, Peppers and Goat Cheese

Individual Quiche Lorraine with Gruyere Cheese and Smoked Bacon

Egg White Vegetarian Frittata with Sundried Tomatoes, Sautéed Spinach, Mushrooms, Peppers and Goat Cheese

Two Traditional Eggs Benedict, Country Ham and Meyer Lemon Hollandaise Sauce

Side Items (choose two):

Applewood Smoked Bacon

Country Pork Sausage Links

Chicken Apple Sausage

Roasted Yukon Gold Breakfast Potatoes

Stone Ground Grits prepared with Butter and Cream, served with Cheddar Cheese

All plated breakfasts include fresh orange, grapefruit or cranberry juice, assorted family style-freshly baked croissants, chocolate croissants, muffins and danishes freshly brewed Starbucks regular and decaffeinated coffee and assorted Tazo teas.*

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Breakfast

Breakfast Buffet



JW Marriott Buckhead Full Breakfast Buffet Collection

The Lenox Breakfast Buffet | \$44 per Guest

Fresh Orange, Grapefruit & Cranberry Juice

Sliced Fresh Fruit and Berries (of the Season)

Freshly Baked Croissants, Assorted Muffins and Danishes Sliced Breakfast

Breads

NY Style Bagels with Strawberry and Regular Cream Cheese

Individual Plain, Vanilla, Fruit and Greek Yogurt

Housemade Granola made with Almonds and Sundried Fruits

with Whole, 2%, Skim and Soy Milk

Steel Cut Irish Oatmeal with Raisins, Brown Sugar and Dried Apricots

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon

Chicken Apple Sausage

Roasted Yukon Gold Breakfast Potatoes with Caramelized Onions and Peppers

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Breakfast

Breakfast Buffet



The "Phipps Plaza" Breakfast Buffet | \$52 per Guest

Fresh Orange, Grapefruit & Cranberry Juice

Sliced Fresh Fruit and Berries (of the Season)

Freshly Baked Croissants, Assorted Muffins and Danishes

Sliced Breakfast Breads

Scottish Cold Smoked Sliced Salmon with Sliced Red Onions, Capers and Chopped Hard Boiled Eggs NY

Style Bagels with Strawberry and Regular Cream Cheese

Individual Plain, Vanilla, Fruit and Greek Yogurt

Housemade Granola infused with Almonds and Sundried Fruits

with Whole, 2%, Skim and Soy Milk

Steel Cut Irish Oatmeal with Raisins, Brown Sugar and Dried Apricots

Traditional Eggs Benedict, Country Ham and Meyer Lemon Hollandaise Sauce Applewood Smoked Bacon

Chicken Apple Sausage with Sweet Roasted Peppers and Onions

Buttermilk Pancakes with Mixed Berry Compote, Vanilla Whipped Cream and Vermont Maple Syrup

Roasted Yukon Gold Breakfast Potatoes with Caramelized Onions and Peppers

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Breakfast

Breakfast Station Enhancements



Crafted Breakfast Stations Enhancements

Omelet and Egg Station | \$15 per Guest

Prepared to Order:

Choice of: Farm Fresh Eggs

Egg Whites

Egg Beaters

Vine Ripe Tomatoes

Baby Spinach

Mushrooms

Onions

Bell Peppers

Sundried Tomatoes

Artichoke Hearts

Fresh Jalapenos

Applewood Smoked Bacon

Pork Sausage

Chicken Apple Sausage

Shredded Cheddar Cheese

Mozzarella

Goat Cheese

Fresh Pico de Gallo, Sour Cream and Guacamole available to "Enhance" Omelet Station for \$2 per "Guest

Belgium Waffle Station | \$12 per Guest

Crisp Belgium Waffles

Mixed Berry Compote

Vanilla Whipped Cream

Warm Vermont Maple Syrup

Brioche French Toast Station | \$14 per Guest

Prepared to Order:

Cinnamon-Vanilla Battered Thick Cut Brioche

Fresh Berries

Vanilla Whipped Cream

Sweetened Cream Cheese Frosting

Warm Vermont Maple Syrup

Build your Own Pancake Bar | \$20 per Guest

Buttermilk Pancakes-prepared to order

Delectable Toppings of:

Fresh Strawberries

Raspberries

Blueberries

Blackberries

Vanilla Whipped Cream

Mixed Berry Compote

Peach Vanilla Compote

Chocolate Chips

Crushed Walnuts

Chopped Pecans

Almonds

Toasted Coconut

Chocolate Sauce

Strawberry Sauce

Warm Vermont Maple Syrup

California Breakfast Burrito Station | \$18 per Guest

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

Monterey Jack Cheese

Pepper Jack Cheese

Served in a warm 12 Inch Flour Tortilla, and presented with Fresh Pico de Gallo, Guacamole and Sour Cream.*

All crafted indulgence options require a uniformed culinary attendant and are enhancements to our continental breakfast \$125 per attendant

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*

Breakfast

Brunch Buffet



The Weekend Brunch Buffet (minimum 25 guests) | \$85 per Guest

Fresh Orange, Grapefruit & Cranberry Juice

Sliced Fresh Fruit and Berries (of the Season)

Freshly Baked Croissants, Chocolate Croissants, Assorted Muffins and Danishes

Sliced Breakfast Breads

Scottish Cold Smoked Sliced Salmon with Sliced Red Onions, Capers and Chopped Hard Boiled Eggs NY

Style Bagels with Strawberry and Regular Cream Cheese

Individual Plain, Vanilla, Fruit and Greek Yogurt

Housemade Granola infused with Almonds and Sundried Fruits

with Whole, 2%, Skim and Soy Milk

Steel Cut Irish Oatmeal with Raisins, Brown Sugar and Dried Apricots

Traditional Eggs Benedict, Country Ham and Meyer Lemon Hollandaise Sauce Applewood Smoked Bacon

Chicken Apple Sausage with Sweet Roasted Peppers and Onions

Buttermilk Pancakes with Mixed Berry Compote, Vanilla Whipped Cream and Vermont Maple Syrup

Roasted Yukon Gold Breakfast Potatoes with Caramelized Onions and Peppers

Mixed Green Salad with Grape Tomatoes, Cucumbers, Sundried Cranberries, Hearts of Palm, Charred Corn, Ranch and Balsamic Dressing

Seared Scottish Salmon with Sauce Vierge

Grilled Chicken Breast with Olives, Sautéed Mushrooms and Roast Garlic and Rosemary Chicken Jus

Roasted Vegetables (of the Season)

Individual Fresh Fruit Tarts

Assorted French Macaroons

Buffet based on 1 hour of service. Additional charge for groups of 25 or less | \$150 flat fee

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Breaks

Market Selections



A la carte options must be pre-ordered based on a set number of attendees

Morning Refreshments

- Individual Plain, Vanilla, Fruit and Greek Yogurts | \$5 each
- Whole Fresh Fruits (of the Season) | \$5 each
- Sliced Seasonal Fresh Fruits | \$8 per Guest
- Fresh Fruit Kebabs with Honey Yogurt Dip | \$10 per Guest
- Individual Mixed Berries, Yogurt and Granola Parfait | \$6 each
- Bottled NAKED Juices | \$7 each
- Bottled NAKED Fruit Smoothies | \$7 each
- 3 Flavors of "Chef Crafted" Fruit Smoothies | \$6 per Guest
- Assorted Cheese and Fruit Danishes | \$60 per dozen
- Assorted Breakfast Breads | \$60 per dozen
- Assorted Muffins | \$60 per dozen
- Freshly Baked Croissants | \$60 per dozen
- Assorted Gluten Free Muffins | \$65 per dozen
- Krispy Kreme Doughnuts, Glazed or Assorted (minimum of 3 dozen) | \$60 per dozen
- Warm Iced Glazed Cinnamon Buns | \$60 per dozen
- Assorted Cereal Bars, Granola Bars and Energy Bars | \$5 each

Afternoon Refreshments

- Whole Fresh Fruits (of the Season) | \$5 each
- Sliced Seasonal Fresh Fruits | \$8 per Guest
- Fresh Fruit Kebabs with Honey Yogurt Dip | \$10 per Guest
- Bottled NAKED Juices | \$7 each
- Bottled NAKED Fruit Smoothies | \$7 each
- 3 Flavors of "Chef Crafted" Fruit Smoothies | \$6 per Guest
- Krispy Kreme Doughnuts, Glazed or Assorted (minimum of 3 dozen) | \$60 per dozen
- Warm Iced Glazed Cinnamon Buns | \$60 per dozen
- Bowl of Assorted Whole, Raw Almonds, Cashews, Pecans and Walnuts | \$12 per Guest
- Sweet Heat Mixed Nuts | \$10 per Guest

House Baked Sweets | \$60 per dozen
Assorted Cookies- Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin, Peanut Butter and Sugar
Chocolate Fudge Brownies and Blondies with nuts
Assorted Cereal Bars, Granola Bars and Energy Bars | \$5 each
Assorted Candy Bars | \$5 each
Individual Bags of Freshly Popped Popcorn | \$5 each
Individual Baskets of Shelled Roasted Peanuts | \$5 each
Bowl of Chocolate Covered Peanuts | \$5 per person
Bowl of Yogurt Pretzels | \$5 per person
Bowl of Chocolate Covered Pretzels | \$5 per person
Individual Bags of Assorted Potato Chips, Pretzels and Popcorn | \$5 each
Assorted Mini Cupcakes | \$60 per dozen
Assorted Novelty Ice Cream Bars | \$7 each
Warm Large Soft Salted Pretzels with Ketchup and Mustard | \$60 per dozen
Miniature All Beef Corn Dogs with Ketchup and Mustard | \$60 per dozen
Individual Bags of House Made Potato Chips with Five Onion Dip | \$10 per person

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Breaks

Beverages



BEVERAGES

Starbucks Regular and Decaffeinated Coffee, Tazo Teas, Sodas and Bottled Waters Beverage Service (1 hour) | \$18 per person

All Day Beverage Break

Starbucks Regular and Decaffeinated Coffee, Tazo Teas, Sodas and Bottled Waters Beverage Service | \$45 per person

Bottled spring water | \$5

Assorted soft drinks | \$5

Regular Starbucks Coffee | \$94 per gal

Decaffeinated Starbucks Coffee | \$94 per gal

Hot Water | \$94 per gal

Fruit Juices | \$75 per gal

Iced Tea | \$75 per gal

Iced Coffee | \$75 per gal

Tazo tea products -based on consumption

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Specialty Infused Water

Strawberry/Watermelon Infused Water | \$75 per GALLON

Mango/Orange Infused Water | \$75 per GALLON

Cucumber/Lemon Infused Water | \$75 per GALLON

Per Person price is as follows:

Specialty Infused Water Station (1 Hr.) with 3 Stations | \$18

Strawberry/Watermelon Infused Water

Mango/Orange Infused Water

Cucumber/Lemon Infused Water

Specialty Infused Water Station (ALL DAY) with 3 Stations | \$30

Strawberry/Watermelon Infused Water

Mango/Orange Infused Water

Cucumber/Lemon Infused Water

Breaks

Refresh



Re-Energize | \$24 per Guest

Energy Bars

Granola Bars

Protein Bars

Bottled NAKED Juices and Smoothies

Assorted Energy Drinks

Whole Fresh Fruits (of the Season)

The "Movie" Break | \$22 per Guest

Individual Bags of Freshly Popped Popcorn

Licorice Candy

Boxed Chocolates

Box Candy

Tortilla Chips and Warm Nacho Cheese Sauce

The "Braves" Break | \$23 per Guest

Miniature All Beef Corn Dogs

Large Warm Soft Salted Pretzels with Ketchup and Mustard

Individual Bags of Shelled Peanuts

Individual Bags of Freshly Popped Popcorn

Bags of Cracker Jack Popcorn

A Sweet Taste of France | \$24 per Guest

Assorted French Macarons

Chocolate and Vanilla Eclairs

Chocolate Truffles

Miniature Crème Brulee

Sweet Rush | \$22 per Guest

An Assortment of Bulk Candy to include: Gummy Bears, Jelly Belly Jelly Beans, Swedish Fish, M&M's and Skittles

The Wellness Break | \$24 per Guest

Build Your Own Trail Mix to include: Mixed Nuts, Granola, Toasted Coconut, Chocolate Chips, M&M's, Sundried Fruits and Yogurt
sins

Whole Fresh Fruits (of the Season)

Seasonal Vegetables Crudites with Hummus

Olive Tapenade and Grilled Naan Bread

Everything Gluten Free | \$26 per Guest

KIND Bars, Assorted Baked Gluten Free Chips, Gluten Free Cookies, Fresh Fruit Kebabs, Gluten Free Sweet Rolls

All breaks include beverage service: bottled spring water, assorted soft drinks and Starbucks coffee service and Tazo teas. All breaks are based on 30 minutes of service.

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Breaks

JW Complete Meeting Solutions Packages



Complete Meeting Solutions Packages

Buckhead meeting package | \$190 per Guest

Continental breakfast, mid-morning refresh, lunch buffet served in the meeting room, and afternoon break

Select one lunch buffet: Lenox Market Style Deli, Taste of Italy or Taste of Pacific Coast

Lenox meeting package | \$135 per Guest

Continental breakfast, mid-morning refresh and afternoon break

Packages include:

General session meeting room set to your specification for one meeting room along with complimentary pads and pens, iced water, and candy.

Standard Event Technology Equipment which includes: 1 podium and podium microphone, LCD projector- XGA 5000+ lumens, 1 appropriate sized screen, 1 flipchart with markers, 1 High speed internet Line

Continental Breakfast:

The Augusta

Fresh Orange, Grapefruit & Cranberry Juice, Sliced Fresh Fruit and Berries (of the Season), Freshly Baked Croissants, Chocolate Croissants, Assorted Muffins and Danishes, Sliced Breakfast Breads, NY Style Bagels with Strawberry and Regular Cream Cheese, Individual Plain, Vanilla, Fruit and Greek Yogurt, Housemade Granola infused with Almonds and Sundried Fruits.

Starbuck's coffee, decaffeinated coffee, selection of Tazo teas, assorted juices, bottled water

Mid-morning refresh:

Whole fresh fruit, granola bars, assorted soft drinks and bottled water, Starbuck's coffee and decaffeinated coffee, Tazo teas

Afternoon-morning break (Select One)

Re-Energize

Energy Bars, Granola Bars, Protein Bars, Bottles NAKED Juices and Smoothies, Assorted Energy Drinks, Whole Fresh Fruits (of the Season)

The "Movie" Break

Individual Bags of Freshly Popped Popcorn, Licorice Candy, Boxed Chocolates and Box Candy, Tortilla Chips and Warm Nacho Cheese Sauce

The "Braves" Break

Miniature All Beef Corn Dogs, Large Warm Soft Salted Pretzels with Ketchup and Mustard, Individual Bags of Shelled Peanuts, Individual Bags of Freshly Popped Popcorn, Bags of Cracker Jack Popcorn

All breaks include Starbuck's coffee, decaffeinated coffee, selection of Tazo teas, assorted soft drinks, bottled water

For groups of 25 attendees or less, please add an additional \$300

*The complete meeting package is only offered through sales phase

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Lunch

2 Course Lunch Option



JW Marriott Plated Lunch Collection

Lunch- 2 Course | \$40 per Guest

JW Buckhead Cobb Salad

Grilled Herb Marinated Chicken Breast, Chopped Romaine Hearts, Fire Roasted Corn, Hearts of Palm, Blue Cheese Crumbles, Sourdough Croutons, Avocado, Chipotle Ranch Dressing

JW Signature Mixed Green Salad

Grilled Herb Marinated Chicken Breast, Baby Mixed Greens, Slow Roasted Grape Tomatoes, European Cucumbers, Poached Asparagus, Artichoke Hearts, Honey Sherry Vinaigrette

Roasted Baby Beet Salad

Grilled Herb Marinated Chicken Breast, Artisan Lettuce, Candied Spiced Pecans, Crumbled Goat Cheese, Truffle Champagne Vinaigrette

Hearts of Romaine Wedge Salad

Grilled Herb Marinated Chicken Breast, Shaved Reggiano Parmigiano, Roasted Grape Tomatoes, Boquerone (Anchovies), Garlic Crostini, Caesar Dressing

Enhancements | \$8 per Guest

Pan Seared Scottish Salmon

Grilled Jumbo Black Tiger Shrimp

Dessert Options

Tiramisu Mousse Cake, Crème Chantilly, Cocoa Nibs, Cocoa Dust

Key Lime Calypso Cake, Raspberry Swirl, Vanilla Crème

Chocolate Marquise Cake, Strawberry Drizzle, Whipped Cream

All lunch entrees include your selection of Chef's Crafted Salad and Dessert.

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Lunch

3 Course Lunch Option



Lunch- 3 Course

Choice of Soup or Salad, Entrée and Dessert

Multi Entrée Options Available at Additional \$10 per option

Roasted Sweet Corn Silk Soup, Cilantro Oil, Garlic Crostini
Smoked Tomato and Roasted Pepper Soup, Cheese Tortellini, Basil Oil
Wild Mushroom and Porcini Veloute, Candied Morels, Truffle Oil Drizzle
English Spring Pea and Mint Soup, Lemon Oil, Micro Mint

JW Mixed Green Salad

with Slow Roasted Tomatoes, European Cucumbers, Minus 8 Vinaigrette

Tomato Mozzarella Salad

Basil Pesto, Petite Greens, Balsamic Reduction, Lemon Vinaigrette

Slow Roasted Strawberry Salad

Baby Arugula and Frisee, Humboldt Fog Goat Cheese, Balsamic Syrup, Raspberry Vinaigrette

Belgian Endive Salad

Yellow Frisee, Granny Smith Apples, Candied Walnuts, Honey Sherry Vinaigrette

Poultry | \$48 per Guest

Free Range Organic Chicken Breast

Sweet Corn Risotto, Grilled Asparagus, Roast Garlic Jus

Free Range Organic Chicken Breast

Herb Roasted Fingerling Potatoes, French Baby Carrots, Rosemary Jus

Free Range Organic Chicken Breast

Roasted Garlic Infused Potato Puree, Haricot Verts, Sage and Thyme Jus

Free Range Organic Chicken Breast

Saffron Basmati Rice, Roasted Curried Cauliflower, Coconut Pineapple Emulsion

Seafood | \$55 per Guest
Pan Seared Scottish Salmon

Tomato Capers and Olive Farro, Baby Vegetables, Lemon Beurre Blanc

Pan Seared Scottish Salmon

Sauteed Spinach, Corn and Bacon Pastiche, Port Wine Reduction

Herb Roasted Grouper

Smoked Pepper and Caramelized Onion Risotto, Crisp Brussels Sprouts, Sauce Vierge

Grilled North Carolina Trout

Pepper Jack and Cheddar Grit Cake, Sauteed Kale, Charred Tomato Vinaigrette

Meat | \$59 per Guest
Roast Petite Sirloin

Parsnip Puree, Wild Mushrooms and Tomato Salad, Wilted Arugula, Cabernet Reduction

Grilled Hanger Steak

Herb Roasted Yukon Gold Potatoes, Slow Cooked Asparagus, Balsamic Emulsion

Chocolate Trilogy Cake
Chocolate Ganache Cake
Apple Pie Crumble Cake
NY Style Strawberry Cheesecake
Key Line Calypso
Triple Mousse Cake

All lunch entrees include your selection of one dessert.

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Lunch

Gourmet Boxed Lunch



JW Marriott Buckhead Gourmet "Boxed Lunch" Collection | \$40

Salad Option

Penne Pasta Salad

Basil Pesto, Sundried Tomatoes, Shredded Parmesan Cheese, Toasted Pine Nuts

Grilled Vegetable Cous Cous Salad

Chopped Parsley and Mint, Extra Virgin Olive Oil

Select up to (Four) Pre-Made Sandwiches

Additional Selections May Be Added at \$8 per Guest

Slow Cooked Roast Beef

Balsamic Onions, Oven Dried Tomatoes, Mixed Greens, Garlic Aioli, on Ciabatta Roll

Grilled Cajun Marinated Chicken Breast

Frisee Lettuce, Smoked Roasted Pepper, Lemon Aioli, Avocado, Brioche Bun

Smoked Turkey and Cheddar

Bibb Lettuce, Vine Ripe Tomato, Applewood Smoked Bacon, Avocado, Lemon Aioli, Country French Bread

Grilled Vegetable Wrap

Hummus, Goat Cheese, Mixed Greens, Grape Tomatoes, Spinach Tortilla

Black Forest Ham

Honey Dijon Aioli, Bibb Lettuce, Vine Ripe Tomato, Swiss Cheese, Kaiser Roll

Honey Chicken Cashew Salad

Bibb Lettuce, Vine Ripe Tomato, Garlic Aioli, French Croissant

Tuna Salad Sandwich

European Cucumbers, Vine Ripe Tomato, Lemon Aioli, Pan di Mìe Hot Dog Roll

****Gluten Free Bread and Wraps Available Upon Request for Additional \$5 per Sandwich****

Box Lunch Includes:

Individual Bag of Chips

Fresh Seasonal Whole Fruit

Freshly Baked Cookie

Soft Drink or Bottled Water

Serving Utensils, Napkin and Condiments

JW Marriott Atlanta Buckhead JW Marriott Atlanta Buckhead 3300 Lenox Road NE Atlanta, GA 30326 USA Phone: 404-262-3344

Lunch

Lunch Buffet



JW Marriott Buckhead Lunch Buffet Collection

Lenox Market Style Deli | \$52 per Guest

7 Market Vegetable and Bean Soup

Baby Field Greens, Cucumbers, Grape Tomatoes, Sundried Cranberries, Ranch and Balsamic Dressing

Crushed Fingerling Potato Salad with Green and Black Olives, Italian Parsley, Mustard Vinaigrette

Artisan Sliced Breads

Deli Platter to Include: Sliced Black Forest Ham, Smoked Turkey Breast, Slow Cooked Roast Beef, Herb Marinated Grilled Chicken Breast, Salami, and Capicola

Sliced Cheddar, Swiss, Provolone, Smoked Gouda and American Cheeses, Vine Ripe Tomatoes, Bibb Lettuce, Shaved Red Onions, Dill Pickles, Dijon, Yellow Mustard and Mayonnaise

Housemade Potato Chips

Mango/ Vanilla Panna Cotta

Individual Assorted Mousse Shooters

Phipps Plaza Crafted Sandwiches | \$56 per Guest

Smoked Tomato and Roasted Red Pepper Bisque

Baby Field Greens

Cucumbers, Grape Tomatoes, Sundried Cranberries, Ranch and Balsamic Dressing

Tomato and Fresh Mozzarella Salad

Extra Virgin Olive Oil, Balsamic Drizzle

Choose up to (Four) Crafted Pre-Made Sandwiches
Additional Selections May Be Added at \$8 per Guest

JW Marriott Atlanta Buckhead JW Marriott Atlanta Buckhead 3300 Lenox Road NE Atlanta, GA 30326 USA Phone: 404-262-3344

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

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

Smoked Turkey and Cheddar, Bibb Lettuce, Vine Ripe Tomato, Applewood Smoked Bacon, Avocado, Lemon Aioli, Toasted Sourdough Bread

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

Grilled Vegetables, Roasted Pepper, Fresh Mozzarella, Sundried Tomato Aioli, Wild Arugula, Herb Focaccia

Black Forest Ham, Honey Dijon Aioli, Bibb Lettuce, Vine Ripe Tomato, Swiss Cheese, Kaiser Roll

Honey Chicken Cashew Salad, Bibb Lettuce, Vine Ripe Tomato, Garlic Aioli, French Croissant

Tuna Salad Sandwich, European Cucumbers, Vine Ripe Tomato, Lemon Aioli, Ciabatta Roll

Scottish Cold Smoked Salmon, Bibb Lettuce, Vine Ripe Tomato, Caper Dill Cream Cheese, Shaved Red Onion, Toasted Everything Bagel

Housemade Potato Chips

Mango/ Vanilla Panna Cotta

Individual Assorted Mousse Shooters

Lunch

Crafted Lunch Buffet Continued



Buckhead Gourmet Counter Lunch Buffet | \$54 Per Guest

Vegetarian Black Bean Chili, Sour Cream, Shredded Cheddar Cheese

Hearts of Romaine Lettuce, Shaved Parmigiano Reggiano, Roasted Grape Tomatoes, Boquerones Anchovies, Garlic Crostini, Caesar Dressing

Baby Field Greens, Cucumbers, Grape Tomatoes, Sundried Cranberries, Ranch and Balsamic Dressing

Flatbreads

Tomato and Fresh Mozzarella Flatbread with Basil Pesto, Chopped Oregano and Italian Parsley, Balsamic Reduction

BBQ Chicken Flatbread with Caramelized Red Onions, Pepper Jack Cheese, Fresh Herbs

Baby Shrimp Flatbread with Tomato and Monterey Jack Cheese, Pico de Gallo, Mae Poy Sweet Chili Sauce, Chopped Green Onions

Chocolate Fudge and Nut Brownies

Individual Assorted Mini Cheesecakes

Lunch

Crafted Lunch Buffet Continued



Taste of Italy | \$56 per Guest

Venetian Bean and Pasta Soup with Fresh Parmesan and Extra Virgin Olive Oil

Baby Field Greens

Frisee, Red Grape Tomatoes, Marinated Mushrooms, Artichokes, Herb Vinaigrette and Balsamic Vinaigrette

Roasted Vegetable Salad

with Orzo Pasta, Basil Pesto, Fresh Parmesan Cheese, Toasted Pine Nuts

Artisan Bread Rolls with Butter

Roasted Cod Fish

with Garlic, Caramelized Onions, Tomatoes and Garbanzo Beans

Seared Herb Marinated Chicken Breast

Parmesan and Mascarpone Polenta, Olives and Peppers, Rosemary Jus

Baked Farfalle Pasta

with Fennel and Eggplant, Arrabiata Sauce, Mozzarella Cheese, Italian Parsley

Grilled Asparagus

Whole Roasted Garlic, Garlic Oil

Tiramisu

Strawberry Panna Cotta

Additional charge for groups of 25 or less | \$200 flat fee

Lunch

Lunch Buffet



A Taste of JW Marriott Hotels & Resorts "Lunch Buffet" Collection

Taste of Latin America | \$56 per Guest

"Sopa de Tortilla con Pollo" with Diced Tomatoes, Green Onions, Shredded Cheddar and Crispy Tortilla Strips

Grilled Pineapple, Mango and Cucumber Salad, Fresh Limes, Cilantro and Mint Infused Syrup

Black Bean, Tomato and Charred Corn Salad

Build your Own Soft Taco or Salad Bar

Pork Carnitas al Pastor

Grilled Marinated Skirt Steak with Caramelized Onions and Peppers

Vegetarian Tofu Sofritas

Shredded Romaine Lettuce, Diced Tomatoes, Marinated Onions and Cilantro, Shredded Monterey Jack Cheese, Sour Cream, Pico de Gallo and Guacamole

Spanish Rice

Soft Tortillas and Tri-Colored Corn Tortilla Chips

Mexican Churros Dusted with Cinnamon and Sugar, Chocolate Drizzle

Lunch

Lunch Buffet continued



Taste of the South | \$56 per Guest

Southern Brunswick Stew with Grilled Chicken

Chopped Romaine and Curry Kale Salad

with Shredded Granny Smith Apples, Sundried Cranberries, Toasted Almonds, Citrus Vinaigrette

Crushed Fingerling Potato Salad

with Green and Black Olives, Italian Parsley, Mustard Vinaigrette

Warm Biscuits and Cheddar Jalapeno Corn Bread with Whipped Maple Butter

Grilled Georgian Trout

with Wild Rice, Charred Tomato Vinaigrette

Slow Cooked Sliced Beef Brisket, Smoked BBQ Sauce

Corn Flake Crusted Chicken Breast, Sausage Gravy

Southern Green Beans

with Caramelized Onions and Peppers

Individual Pecan Tarts

Red Velvet Cupcakes, Cream Cheese Vanilla Frosting

All buffets include freshly brewed Starbucks coffee and Tazo iced tea . Buffets are based on 1 hour of service.

Additional charge for groups of 25 or less | \$200 flat fee

Prices are per guest. A customary taxable service charge (currently 24%) and sales tax (currently 8%) will be added to all pricing. Taxes are subject to change without notice. Menu prices are subject to an annual increase.

Lunch

Lunch Buffet Enhancements



Lunch Buffet Enhancements

Add Additional Salad for \$6 per Guest

Southwest Composed Salad with Chopped Romaine Lettuce, Black Beans, Grape Tomatoes, Charred Corn, Monterey Jack Cheese, Cilantro, Green Onions, Crispy Tortilla Strips, Avocado-Chipotle Ranch Dressing

Roasted Baby Beet Salad with Artisan Lettuce, Candied Spiced Pecans, Crumbled Goat Cheese, Truffle Champagne Vinaigrette

Wild Arugula and Baby Greens, Slow Roasted Strawberries, Humboldt Fog Goat Cheese, Balsamic Syrup, Cabernet Vinaigrette

Add Additional Entrée for \$8 per Guest

Tandoori Marinated Lamb Shoulder, Pearled Cous Cous, Rosemary Lamb Jus

Slow Cooked Beef Short Ribs, Fingerling Roasted Potatoes, Corn Succotash, Natural Jus

Pan Seared Chilean Sea Bass, Leek Fondue, Mae Poy Buerre Blanc

Whole Roasted Herb Marinated Free Range Chicken, Cut 8 ways

Add Additional Dessert for \$6 per Guest

Individual French Almond Opera Cake

Individual Chocolate Crunch Cake

Individual Georgia Peach Cake

Individual Hazelnut Toffee Cake

Dinner

3 Course Plated Dinner Option



JW Marriott Buckhead Plated Dinner Collection

3 Course Plated Dinner Options

Choose One Salad for First Course, One Entrée and One Dessert

Multi Entrée Options Available at Additional \$10 per Guest

First Course Salad

JW Mixed Green Salad with Slow Roasted Tomatoes, European Cucumbers, Minus 8 Vinaigrette

Tomato Mozzarella Salad, Basil Pesto, Petite Greens, Balsamic Reduction, Lemon Oregano Vinaigrette

Slow Roasted Strawberry Salad, Baby Arugula and Frisee, Humboldt Fog Goat Cheese, Balsamic Syrup, Raspberry Vinaigrette

Belgian Endive Salad, Yellow Frisee, Granny Smith Apples, Candied Walnuts, Honey Sherry Vinaigrette

Roasted Baby Beet Salad, Artisan Lettuce, Point Reyes Blue Cheese, Candied Spiced Pecans, Truffle Champagne Vinaigrette

Compressed Watermelon, Yellow Grape Tomatoes, Persian Feta, Mache and Frisee, Tomato Tarragon Vinaigrette

Seasonal Roasted Vegetables, Fruit Confit with Thyme and Olive Oil, Piave Stravecchio Cheese, Baby Frisee, Cabernet Vinaigrette

Hearts of Romaine Wedges, Shaved Parmigiano Reggiano, Roasted Grape Tomatoes, Boquerones Anchovies, Garlic Crostini, Caesar Dressing

Main Entrée

\$72 per Guest

Herb Crusted Organic Chicken Breast, Truffle Mash Potatoes, French Baby Carrots, Merlot Reduction

\$78 per Guest

Pan Seared Free Range Organic Chicken Breast, Sautéed Spinach with Parmesan and Cream, Lyonnaise Potatoes, Roast Chicken Jus

Free Range Organic Chicken Breast, Braised Lentils with Smoked Bacon, Celery Root Puree, Thyme Garlic Jus

Roasted Airline Breast of Chicken, Lemon and Thyme Infused Fingerling Potatoes, Grilled Asparagus, Port Wine Reduction

\$82 per Guest

Wild Scottish Salmon, Bacon and Leek Fondue, Roasted Brussels Sprouts, Citrus Beurre Blanc

Olive Oil Poached Halibut, Roasted Curry Cauliflower, Crispy Artichokes, Barigoule Sauce

Pan Seared Gulf Red Snapper, Spanish Paella, English Peas, Lobster Sauce

\$86 per Guest

Pan Seared Black Cod, Wild Rice, Grilled Hearts of Palm, Polynesian Chili, Celery and Pear Salad

\$86 per Guest

Prime NY Strip Steak, Parmesan and Garlic Potato Gratin, Sautéed Haricot Verts, Green Peppercorn Sauce

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Boneless Braised Beef Short Rib, Southern Grit Cake, Root Vegetables, Cabernet Jus

\$90 per Guest

Grilled Filet Mignon, Potatoes Boulangere, Seasonal Petite Vegetables, Sauce Perigourdine

\$95 per Guest

Grilled Veal Chop, Wild Mushroom and Porcini Bread Pudding, Sauteed Asparagus, Madeira Jus

Appetizer

Lobster Bisque, Sauteed Crawfish, Tarragon Oil | \$12

Carrot and Ginger Soup, Candied Ginger and Preserved Lemon Gremolata | \$12

Roasted Curry Cauliflower Soup, Apple Relish, Micro Mint | \$12

Roasted Butternut Squash, Toasted Pumpkin seeds, Pumpkin Seed Oil | \$12

Pan Seared Maryland Crab Cake, Charred Corn and Roasted Pepper, Spicy Remoulade | \$12

Five Peppercorn Crusted Yellow Fin Tuna, Green Olive Pesto, Cauliflower Salad | \$12

Baked Goat Cheese Tart, Caramelized Onions, Tomato Confit, Wild Arugula, Balsamic Reduction | \$12

Duo Entrees

\$105 per Guest

Grilled Marinated Breast of Chicken, Potato Dauphinoise, Rosemary Jus, Seared Scottish Salmon, Roasted Asparagus and Baby Carrots, Sauce Vierge

\$110 per Guest

Seared Beef Tenderloin, Spinach Potato Mousseline, Shiraz Jus, Pan Seared Sea Bass, Petite Vegetables, Lemon Beurre Blanc

\$110 per Guest

Seared Beef Tenderloin, Wild Mushroom Risotto, Cabernet Reduction, Roasted Halibut, Roasted Vegetables of the Season, Citrus Vanilla Reduction

Dessert Course

Warm Bittersweet Chocolate Cake, Vanilla Anglaise Espresso Ice Cream, Caramelized Cocoa Nibs

Olive Oil Cake, Vanilla Whipped Cream, Mixed Berry Relish

Chocolate Ganache Tart, Raspberry Compote, Pecan Brittle

Key Lime Calypso Cake

NY Cheesecake, Fresh Strawberries, Crème Chantilly, Strawberry Coulis

Traditional Tahitian Vanilla Bean Crème Brulee, Fresh Berries, Biscotti Cookie

Tiramisu Cake

Meals include freshly brewed Starbucks coffee, Tazo iced tea and artisan rolls with butter.*

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.

Prices are per guest. A customary taxable service charge (currently 24%) and sales tax (currently 8%) will be added to all pricing. Taxes are subject to change without notice. Menu prices are subject to an annual increase. Additional charge for groups of 25 or less.

Dinner

Dinner Buffet



A Taste of JW Marriott Buckhead Hotels and Resorts Dinner Buffet Collection

Taste of Middle East

\$90 per Guest

Vegetarian “Tharid” Stew with Tomatoes, Potatoes and Chickpeas

Tabbouleh Salad

Hummus and Baba Ghanoush, Drizzled with Extra Virgin Olive Oil with Grilled Flat Breads

Baby Field Greens, Grape Tomatoes, Diced Cucumbers, Marinated Red Onions, Persian Feta, Lemon Vinaigrette

Grilled Skirt Steak with Eggplant, Fennel and Raisins

Pan Seared Snapper with Slow Roasted Cumin and Smoked Paprika Cauliflower, Preserved Lemons and Olives

Marinated and Grilled Chicken Sharwarma with Mint Yogurt Sauce

Vegetable Kasbah Laham Rice

Roasted Seasonal Vegetables

Baklava

Individual Roasted Fig and Honey Tarts

Chocolate Dipped Orange Peels

Dinner

Dinner Buffet Continued



Taste of Europe

\$90 per Guest

“Vichyssoise” Potato and Leek Soup

Nicoise Salad with Mixed Greens, Fingerling Potatoes, Grape Tomatoes, Hard Boiled Eggs, Haricot Verts, Olives, Seared Yellowfin Tuna,

Red Wine Vinaigrette

Artisan Bread Rolls with Butter

Seared Free Range Airline Chicken with Mirepoix, Rosemary, Roast Chicken Jus

Whole Roasted Beef Tenderloin, Mushrooms and Sauce Perigourdine

Pan Roasted Striped Bass, Olive Oil, Capers and Tomatoes

Lyonnais Potatoes

Penne Pasta, Olives, Sundried Tomatoes, Fresh Basil, Balsamic and Olive Oil

Haricot Verts and French Baby Carrots, Roasted Shallots and Garlic

Opera Cake

Mini Eclairs

Taste of East Coast

\$90 per Guest

Lobster Bisque with Dungeness Crab

Chopped Romaine Lettuce, Shaved Parmigiano Reggiano, Roasted Grape Tomatoes, Boquerones Anchovies, Garlic Croutons, Caesar

Dressing

Quinoa Salad with Belgian Endive, Granny Smith Apples, Candied Walnuts, Citrus Vinaigrette

Artisan Bread Rolls with Butter

Whole Roasted Prime New York Strip Loin, Morel Mushrooms, Port Wine Emulsion

Seared Chilean Sea Bass, Braised Fennel and Onions, Creamed Spinach

Free Range Organic Airline Chicken, Hon Shimeji Mushrooms, Mustard and Thyme Jus, Wild Mushroom Ravioli, Caramelized Onions, Mushroom Ragout, Truffle Cream Sauce, JW Potato Gratin

Grilled Asparagus and French Baby Carrots

Assorted Individual Mini NY Style Cheesecake

Apple Crumble Pie

Hazelnut Toffee Cake

Dinner

Dinner Buffet Continued



Taste of Savannah

\$90 per Guest

Seafood Gumbo with Crawfish, Shrimp, Okra and White Rice

Mixed Greens with Pickled Red Onions, Local Roasted Beets, Crumbled Goat Cheese, Candied Pecans, Honey Sherry Vinaigrette

Crushed Fingerling Potato Salad

with Green and Black Olives, Italian Parsley, Mustard Vinaigrette

Compressed Melon Salad with Infused with Mint and Simple Syrup

Warm Southern Biscuits with Whipped Maple Butter

Cheddar Jalapeno Corn Bread with Whipped Honey Butter Slow Smoked

Braised Beef Short Ribs, Honey Molasses BBQ Sauce

Herb Marinated Whole Roasted Organic Chicken, Mango Chipotle BBQ

Grilled Georgian Trout

with Wild Rice, Charred Tomato Vinaigrette

Mac and Cheese

Sauteed Green Beans

Baked Pecan Pie

Peach Cobbler with Vanilla Whipped Cream

Red Velvet Cake

Reception

Hors d'oeuvres



COLD Hors d'oeuvres | \$ per piece

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

Bruschetta with Marinated Feta, Garlic Crostini, Balsamic Syrup, Micro Basil | \$6

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

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

Spicy Tuna Tartar on a Crispy Wonton Cracker with Wasabi Aioli and Tobiko Caviar | \$7

Yukon Potato Cake with House Cured Salmon, Chive and Black Pepper Aioli | \$7

Seared Beef Tataki, Sriracha Aioli, Scallion Salad | \$7

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

HOT Hors d'oeuvres | \$ per piece

Vegetarian Samosa with Cilantro and Mint Dipping Sauce | \$6

Chicken Samosa with Cilantro and Mint Dipping Sauce | \$6

Chicken Lemongrass Potsticker with Sweet Chili Sauce | \$6

Coconut Chicken Tender, Orange Marmalade | \$6

Spinach and Feta in Baked Phyllo | \$6

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

Mini Crab Cakes with Spicy Remoulade Sauce | \$7

Mini Beef Wellington | \$7

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

Kobe Beef Sliders with Southern Chow Chow Dressing, Aged Cheddar, Balsamic Onions, Brioche Roll | \$7

Shrimp and Stone Ground Grits with Smoked Jalapeno Butter | \$8

Prices are per piece. Minimum of 50 pieces per order for Hot or Cold items is required.

A customary taxable service charge (currently 24%) and sales tax (currently 8%) will be added to all pricing. Taxes are subject to change without notice. Menu prices are subject to an annual increase.

JW Marriott Atlanta Buckhead JW Marriott Atlanta Buckhead 3300 Lenox Road NE Atlanta, GA 30326 USA Phone: 404-262-3344

Reception

Reception Stations



Reception Display Table

Based on Tasting Portions for 60 minutes of Service

Raw Market Vegetables | \$14 per Guest

French Baby Carrots, Cucumber, Celery, Zucchini and Squash, Cauliflower and Broccoli Florets, Ranch Dressing, Five Onion Dip

Roasted Vegetables (of the Market) | \$18 per Guest

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

Antipasto | \$22 per Guest

Sliced Cured Meats featuring: Prosciutto di Parma, Salami, Capicola, Bresaola, Marinated Greek Olives, Hummus, Baba Ghanoush, Olive Tapenade, Fresh Chevre Goat Cheese, Dijon Mustard, Cornichons, Grilled Naan Bread, French Baguette

Artisan Cheese Display | \$20 per Guest

Local and Imported Cheeses, Marcona Almonds, Fruit Paste, Jams, Honey Comb Honey, Dried Fruits, Crispy Lavosh, Artisan Breads and Crackers

Raw Seafood Bar (Minimum 50 pcs Each)

Fresh Shucked Oyster on the Half Shell | \$7 each Piece...served with Bloody Mary Cocktail Sauce, Fresh Horseradish, Tabasco Sauce, Lemon Wedges

Poached Tiger Shrimp | \$7 per Piece

Cocktail Crab Claws | \$7 per Piece

Alaskan King Crab Legs | \$9 per Piece

Chinese Dim Sum | \$26 per Guest (Minimum 50 pcs Each)

Shrimp Siu 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

Based on 3 pieces per Guest

Sushi Rolls | \$26 per Guest

California Roll (Crab and Avocado), Crunch Roll (Tempura Shrimp), Spicy Tuna, Vegetarian Roll

Based on 4 pieces per Guest

Sashimi | \$26 per Guest

Salmon, Tuna, Yellowtail

Based on 4 pieces per Guest

Nigiri Sushi

Tako (Octopus), Maguro (Tuna), Ebi (Shrimp), Unagi (Eel), Sake (Salmon), Hamachi (Yellowtail), Tamago (Sweet Egg Omelet)
| \$21 per Guest (based on 3 pieces per Guest)

| \$42 per Guest (based on 6 pieces per Guest)

All Sushi Rolls, Sashimi and Nigiri Sushi are served with Soy Sauce, Wasabi, Pickled Ginger and Chop Sticks

Garden Greens Salad Station (Display) | \$20 per Guest

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

Specialty Stations and Action Stations

Based on Tasting Portions for 60 minutes of Service

(One Chef Attendant Required per 50 Guests at \$150 per Chef)

Pasta Station | \$26 per Guest (Chef Attendant Required)

Penne Pasta with Bolognese Sauce

Farfalle Pasta with Basil Pesto, Grilled Vegetables, Artichokes, Sundried Tomatoes, Portobello Mushrooms

Fusilli Pasta with Caramelized Onions, Mushrooms, Herb Cream Sauce

Served with Garlic Bread, Fresh Shredded Parmesan, Crushed Red Pepper Flakes

Shrimp and Grit Cake Station | \$25 per Guest (Chef Attendant Required)

Stone Ground Grit Cake made with Butter, Cream and Pepper Jack Cheese, Bell Peppers, Onions, Applewood Smoked Bacon, Smoked Jalapeno Butter and Local Sweet Georgia Shrimp

Gourmet Surf and Turf Slider Station | \$48 per Guest (based on 1 Beef and 1 Crab Slider per Guest) (Chef Attendant Required)

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

South of the Border Taco Station | \$24 per Guest (Chef Attendant Required)

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

Chinese Fried Rice Station | \$24 per Guest (Chef Attendant Required)

Chicken, Beef, Shrimp and Vegetarian Tofu Fried Rice, Shredded Napa Cabbage, Bean Sprouts, Sugar Snap Peas, Caramelized Onions, Shiitake Mushrooms, Julienne Carrots, Green Onions, Ginger, Garlic, Sweet Hoisin Sauce

Served with Spicy Chili Sauce and Sriracha Sauce*

Prices listed under Displays are per guest. A customary taxable service charge (currently 24%) and sales tax (currently 8%) will be added to all pricing. Taxes are subject to change without notice. Menu prices are subject to an annual increase.

Reception

Specialty Stations



Specialty Stations

Mashed Potato Martini | \$22 per Guest (Banquet Server Required)

Yukon Potato and Sweet Potato Mash, served with Sauteed Mushrooms, Caramelized Onions, Chopped Applewood Smoked Bacon, Shredded Cheddar Cheese, Sour Cream, Whipped Garlic Butter and Whipped Maple Butter

Grilled Flatbread Station (Display) | \$24 per Guest (based on 3 pieces per Guest)

Tomato and Fresh Mozzarella Flatbread, Basil Pesto, Chopped Oregano and Italian Parsley, Balsamic Reduction

BBQ Chicken Flatbread, Caramelized Red Onions, Pepper Jack Cheese, Fresh Herbs

Baby Shrimp Flatbread, Tomato and Monterey Jack Cheese, Pico de Gallo, Mae Poy Sweet Chili Sauce, Chopped Green Onions

JW Marriott Buckhead Dessert Buffet (Display) | \$18 per Guest (Each Additional Dessert \$6 per Guest)

Choose Three Desserts

Individual Fruit Tarts

Individual Lemon Tarts

Assorted Chocolate Truffles

Assorted Mini Cheesecake Bites

Assorted Freshly Baked Cookies

Assorted Mousse Shooters

Individual Chocolate Mousse Cups

Assorted Mini Cupcakes

Individual Baked Apple Tarts

Individual Pecan Tarts

Assorted Cheesecake Lollipops

S'mores Station | \$14 per Guest (Chef Attendant Required)

Cinnamon Graham Crackers, Hershey's Milk Chocolate, White Chocolate, Milk Chocolate with Almonds and Toasted Marshmallow

Banana Fosters Station | \$16 per Guest (Chef Attendant Required)

Crepes, Warm Bananas and Peaches Sauteed with Caramelized Brown Sugar, Rum and Cinnamon

Served with Vanilla Bean Ice Cream*

Chocolate Fondue (Display) | \$24 per Guest

Bittersweet and White Chocolate Fondue, Rice Crispy Marshmallow Treats, Fresh Strawberries, Diced Pineapple, Dried Pretzels and Pound Cake

Prices are per guest. A customary taxable service charge (currently 24%) and sales tax (currently 8%) will be added to all pricing. Taxes are subject to change without notice. Menu prices are subject to an annual increase.

Reception

Crafted Carving Station and Enhancements



Carving Station Collection

One Chef Attendant Required Per 50 Guests | \$150 per Chef attendant

Mustard and Maple Glazed Pork Loin, Cranberry Onion Relish, Rosemary Jus | \$300 Each (Serves Approximately 25 Guests)

(Chef Attendant Required)

Free Range Herb and Citrus Roasted Tom Turkey, Cranberry Relish, Sage and Foie Gras Gravy, Cheddar and Jalapeno Corn Bread Muffins | \$350 Each (Serves Approximately 25 Guests)

(Chef Attendant Required)

Orange Honey Glazed Bone In Virginia Ham, Mango Blood Orange Reduction, Southern Biscuits, Whipped Maple Butter | \$290 Each (Serves Approximately 25 Guests)

(Chef Attendant Required)

Baked Tandoori Wild Scottish Salmon, Cucumber Mint Riata, Crispy Lavosh | \$350 Each (Serves Approximately 20 Guests)

(Chef Attendant Required)

Herb Marinated New York Strip, Rosemary Shiraz Reduction, Horseradish Cream, Silver Dollar Rolls | \$370 Each (Serves Approximately 25 Guests)

(Chef Attendant Required)

Whole Roasted Beef Tenderloin, Cabernet Thyme Reduction, Horseradish Cream, Silver Dollar Rolls | \$480 Each (Serves Approximately 20 Guests)

(Chef Attendant Required)

Salt Crusted Whole Roasted Rib Eye of Beef, Natural Jus, Horseradish Cream, Silver Dollar Rolls | \$420 Each (Serves Approximately 25 Guests)

(Chef Attendant Required)

Mustard and Herb Crusted Colorado Rack of Lamb, Mint and Green Apple Relish, Lamb Jus | \$450 for 2 Racks (Serves Approximately 10 Guests)

(Chef Attendant Required)

Herb Marinated Whole Steamship Round of Beef, Rosemary Garlic Jus, Horseradish Cream, Silver Dollar Rolls | \$1200 Each (Serves Approximately 80 Guests)

(Chef Attendant Required)

Attendant required | \$150 per Chef attendant

Station Enhancements (Minimum 25 Guests)
Add to Any Specialty, Action or Carving Station

Steamed Basmati Rice | \$8 per Guest

Garlic Whipped Potatoes | \$8 per Guest

Seasonal Roasted Vegetables | \$10 per Guest
(Vegetables will Vary based on Season and Availability)

Baked Herb Mac and Cheese | \$10 per Guest

Herb Roasted Fingerling Potatoes | \$10 per Guest

Chestnut, Sage and Sausage Stuffing | \$10 per Guest

Prices are per guest. A customary taxable service charge (currently 24%) and sales tax (currently 8%) will be added to all pricing. Taxes are subject to change without notice. Menu prices are subject to an annual increase.

Beverages

Beverage Arrangements



Groups are charged per guest based upon the guaranteed number of attendees

Open bars provide unlimited continuous consumption at set rate per hour bartenders are \$150 + each

1 bartender required per 75 guests

Dry Snacks | \$5 per guest

Potato Chips, Pretzels, Gold Fish and Mixed Nuts

Choose from: Package Bar

Platinum Bar | \$30 First Hour

Each additional hour | \$12

Silver Bar | \$25 First Hour

Each additional hour | \$10

Platinum Bar

Absolute 80 Vodka, Bacardi Superior Rum, Tanqueray Gin, Captain Morgan Original Spiced Rum, Johnny Walker Red Label Scotch, Makers' Mark Bourbon, Jack Daniels Tennessee Whiskey, Seagram's VO, 1800 Silver, Courvoisier VS

Silver Bar

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila, Korbel Brandy

Labor Charges

Bartender | \$150 each based on 3 hours of service each additional hour | \$50

Hotel requires one (1) bartender per 75 guests Prices are per guest for Package Bar and per beverage for Hosted Bar. A customary taxable service charge (currently 24%), sales tax (currently 8%) and liquor tax (currently 3%) will be added to all pricing. Taxes are subject to change without notice.

Platinum JW Pour

Beaulieu Vineyards Century Cellars Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio

Silver JW Pour

Stone Cellars by Beringer Napa Valley Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio

Beringer White Zinfandel

Imported

Heineken and Corona Extra

Domestic

Budweiser, Miller Light and O'Doul's

Crafted

Blue moon Belgian White

Regional Crafted Beer

SweetWater 420 Extra Pale Ale

Cordial

Baileys Irish Cream, Frangelico, Kahlua, Chambord, Cointreau, Grand Marnier

Beverages

Host Bar – Per Drink



Per Drink Consumption Charges

Groups are charged for the number of drinks consumed based on the following prices

Platinum Host Bar

Platinum Mixed Cocktails | \$14

JW Pour | \$14

Imported Beer | \$8

Domestic, Regional Craft and Craft Beer | \$7

Cordials | \$15

Soft Drinks and Bottled Water | \$5

Labor Charges

Bartender | \$150 each based on 3 hours of service each additional hour | \$50

Hotel requires one (1) bartender per 75 guests. Prices are per guest for Package Bar and per beverage for Hosted Bar. A customary taxable service charge (currently 24%), sales tax (currently 8%) and liquor tax (currently 3%) will be added to all pricing. Taxes are subject to change without notice.

Silver Host Bar

Silver Mixed Cocktails | \$12

JW Pour | \$12

Imported Beer | \$8

Domestic, Regional Craft and Craft Beer | \$7

Cordials | \$15

Soft Drinks and Bottled Water | \$5

Platinum Cash Bar

Service charge included

Platinum Mixed Cocktails | \$16

JW Pour | \$14

Domestic, Regional Craft & Craft | \$8

Imported Beer | \$9

Cordials | \$17

Soft Drinks & Bottled Water | \$5

Silver Cash Bar

Service charge included

Silver Mixed Cocktails | \$14

JW Pour | \$14

Domestic, Regional Craft & Craft | \$8

Imported Beer | \$9

Cordials | \$17

Soft Drinks & Bottled Water | \$5

Labor Charges

Bartender | \$150 each based on 3 hours of service each additional hour | \$50

Hotel requires one (1) bartender per 75 guests

Beverage prices are inclusive of service charge (currently 24%), sales tax (currently 8%) and liquor tax (currently 3%). Labor charges listed above are exclusive of service charge and sales tax.

JW Marriott Atlanta Buckhead JW Marriott Atlanta Buckhead 3300 Lenox Road NE Atlanta, GA 30326 USA Phone: 404-262-3344

Beverages

Champagne and Wines



Sparkling Wines and Champagne

Mionetto Organic Prosecco, Treviso, Italy | \$65

Piper-Sonoma Brut, Sonoma County, California | \$75

Veuve Clicquot "Yellow Label", Brut, Reims, France | \$165

Chardonnay

Columbia-Crest, Grand Estates, Columbia Valley, Washington | \$55

Beaulieu Vineyards, Century Cellars, Chardonnay, California | \$48

Stone Cellars By Beringer Chardonnay, California | \$44

Seven Falls Chardonnay, Wahluke Slope, Washington | \$55

Sterling, Vineyards Chardonnay, Napa Valley, California | \$65

White Specialty Wines

Pinot Grigio

Stone Cellars By Beringer Pinot Grigio, California | \$44

Sauvignon Blanc

Casa Lapostolle, Rapel Valley, Central Valley, Chile | \$48

Ferrari-Carano, Fume Blanc, Alexander Valley, California | \$52

Sweet White/Blush Wines

Chateau Ste. Michelle, Snoqualmie Riesling "Naked", Columbia Valley, Washington | \$48

Beringer White Zinfandel, California | \$44

Pinot Noir

Belle Glos "Meiomi" Pinot Noir, Sonoma Coast, California | \$48

Mark West, California | \$50

Merlot

Stone Cellars By Beringer, Merlot, California | \$44

Beaulieu Vineyards, Century Cellars, Merlot, California | \$48

Columbia Crest, Columbia Valley, Washington | \$55

Ferrari-Carano Merlot, Sonoma County, California | \$60

Cabernet Sauvignon

Beaulieu Vineyards, Century Cellars, Cabernet Sauvignon, California | \$48

Stone Cellars By Beringer Cabernet Sauvignon, California | \$44

Aquinas Napa Valley, Cabernet Sauvignon, California | \$48

The Dreaming Tree Cabernet Sauvignon, North Coast, California | \$60

Prices are per bottle. A customary taxable service charge (currently 24%), sales tax (currently 8%) and liquor tax (currently 3%) will be added to all pricing. Taxes are subject to change without notice. Menu prices are subject to an annual increase.

Local

Local Farm Partnerships



Sweet Grass Dairy

19635 US Highway 19 North Thomasville, GA 31792

Sweet Grass Dairy is a 140-acre family owned and operated farm in southern Georgia. Award-winning cheeses are made from the milk of our very own goats and Jersey Cows and delivered to you with our exceptional quality. Sweet Grass Dairy is quickly establishing itself as one of the country's premier artisan cheese producers. The mission: handcrafting unique old-world style cheeses while maintaining respect for the history, philosophy, and values that started Sweet Grass Dairy. Our commitment to sustainable, earth-friendly farming and the artisanal philosophy of cheese making is as strong as it has ever been. We are fortunate to have the ability to control production from the ground up which allows us to provide flavorful and healthful foods from our family to yours.

AWARDS: 2010 Green Hill -Silver Medal World Cheese Awards

2009 Asher Blue - Bronze Medal World Cheese Awards Kelle's Blue - 2nd Place American Cheese Society

2008 Green Hill - 1st Place American Cheese Society

Savannah Bee Company

211 Johnny Mercer Blvd. Savannah, GA, 31410

Savannah Bee founder Ted Dennard was first introduced to honey as a 12-year old boy on his father's Coastal Georgia retreat property when a battered old pickup carrying beehives rattled into his life. The bee-covered driver of that flatbed truck was Roy Hightower, an elderly beekeeper scouting sites suitable for gathering "Swamp Honey" from the White Tupelo tree. In return for a place to keep his bees, Roy offered young Ted an education in that magical, buzzing world, but with a prophetic word of caution, "Son, bees sort of become a way of life." Ted's passion became his business in 2002. In January he quit his job, mortgaged his house, and put all his money into the venture—the Savannah Bee Company. His passion has never changed. "I just love it," he says. "I can't imagine doing anything else."

AWARDS:

2011 Sofi Awards Silver Finalist- Tupelo Flute Best Downtown Shop & Best Gift Shop- Savannah Morning News

2010 Ernst & Young Entrepreneur of the Year Award- Regional Finalist Flavor of Georgia- Best BBQ or Hot Sauce Flavor of Georgia- Grand Prize Winner Best Overall Product

Event Technology

Event Technology Service Policy



JW Marriott Atlanta Buckhead Hotel Outside Event Technology Service Policy

The JW Marriott Atlanta Buckhead Hotel Event Technology Department (PSAV) is the hotel's preferred provider for all event technology needs. 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 \$1500 per day or a fee equal to 25% of the anticipated lost revenue, whichever is greater to Organization scheduling an event. The fee or charge is to be paid to hotel in the same method as all other services. All outside Vendor 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) consists 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 building structure including but not limited to 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".

Event Technology

Event Technology Continued



Event Technology

Microphones

Wireless Microphone (Handheld or Lavalier) | \$180

Wired, Lectern, Table Standing (Podium Microphone) | \$65

PZM Recording Microphone | \$75

Push to Talk Microphone | \$85

Push to Talk Microphone Controller | \$150

VIP Lectern Microphone | \$100

Lighting Package

Lectern & Stage Wash Illumination package | (Please Call)

Stage Wash Illumination package | (Please Call)

Lectern Illumination package | (Please Call)

Lights Fantastic Decorator Package | (Please Call)

Flipchart Package | \$80

Includes: Flipchart Easel with Post-It pad and Markers

Flipchart Stand | \$50

Additional markers and tape are available upon request

Easel | \$25

Telephony/Connectivity

DID Line | \$150

Teleconference Audio Interface (Getner Box) | \$400--(includes DID Line / call charges not included. Getner requires an operator)

Polycom Phone with DID line (call charges not included) | \$300

Direct Dial Phone Line | Call for details

Event Technology

Event Technology Continued



Audio Equipment

24 Channel Audio Mixer | \$275

16 Channel Audio Mixer | \$185

12 Channel Audio Mixer | \$180

8 Channel Audio Mixer | \$100

4 Channel Audio Mixer | \$80

Powered Speakers | \$110

MP3 Audio Recorder | \$165

Multi Box (press box) | \$300

Sound Patch to House System | \$150

Clearcom Inter-com Base Station | \$200

Clearcom Inter-come Headset | \$100

Sound Package

Sound Package | \$440--4 JBL Concert Sound System

Note

Plugging into the JW MARRIOTT ATLANTA BUCKHEAD house sound system without the assistance of the Event Technology staff is prohibited

Video Equipment

S-VHS VCR ½" DVD | \$150

VHS VCR ½" | \$100

Beta SP Player | \$350

DVD Player | \$100

CD Player | \$80

Video VCR/Monitor

42' Plasma /VCR Package | \$500

42' Plasma/DVD Package | \$500

Package features a roll-around 54" projection cart, a 42" full-function color monitor/receiver with cable connections ac extension cords safely taped

Laptop computer | \$260

Laptop audio feed | \$75

20' LED Plasma Screen Monitor | \$125

42' LED Plasma Screen Monitor | \$500

50' LED Plasma Screen Monitor | \$675

Video Camcorder

Mini DV Camcorder | \$500

featuring camera to broadcast the events of your event, package features video camera equipment and house audio feed and large reference monitor with dedicated camera person

Gobo Light Package

Gobo Light Package | \$350

featuring your group's logo projected onto the foyer wall for the duration of your conference (call for details)

Event Technology A La Carte

Lighting

Follow Spot (requires operator) | \$250

LED Uplight with multiple colors | \$80

Podium Lighting Special | \$250

Pin Spot | \$60

A customary taxable service charge (currently 24%) and sales tax (currently 8%) will be added to all pricing. Taxes are subject to change without notice. Prices are subject to an annual increase.

Event Technology

Audio Visual



Packages

LCD Projector Breakout Package | \$800

Includes: 3k LCD projector, 6'-10' tripod screen, all cables and cords

LCD Projector Ballroom Package | \$1,445

Includes: 5k LCD projector, 9'x12' fast fold screen, all cables and cords

LCD Support Breakout Package | \$200

Includes: 6'-10' tripod screen, cart with skirt, all cables and cords

LCD Support Ballroom Package | \$415

Includes: 9'x12' fast fold screen, cart with skirt, all cables and cords

All Tripod Screens | \$90

Short Throw Lense (for rear screen projection) | \$250

VGA Video Distribution Amplifier | \$80

Video Package | \$500

Includes: 42" monitor, draped cart and DVD player

Additional Equipment

Folsom Presentation Pro Scan Video Switcer | \$465

Wireless Microphone | \$180

Wired Microphone | \$65

4 Channel Audio Mixer | \$80

Laptop Computer | \$260

Wireless Mouse | \$55

Laser Pointer | \$55

Laser Printer | \$165

Laser Printer (Color) | \$395

White Board | \$70

All Tripod Screens | \$90

6x8 Fast-Fold Screen | \$175

7.5x10 Fast-Fold Screen | \$275

10x17 Fast-Fold Screen | \$315

Professional Black Stage Draping (per ft.) | \$20

Microphones require a mixer and amplification equipment that is not included in line item pricing.

Additional concert sound system available upon request.... Please call for quote.

All Fast-Fold screen prices include dress kits.

Other screens are available upon request.

Rear Projection may require additional drape.

Labor

Set/Strike Technician | \$80

Event Technology Technician Labor

Monday-Friday (8am to 5pm) | \$80

Overtime Rate | \$120

Doubletime/Holiday Rate | \$160

All labor is based on a five-hour minimum charge.

Labor rates listed above are per hour.

Overtime rate is Weekdays between 5pm and 12am and Weekends between 8am and 12am.

Doubletime rate is between 12am and 8am.

A Set-up and Tear-down Labor fee will be applied to all Event Technology pricing.

24 hour cancellation policy applies.

Orders cancelled within 24 hours will be billed at full price.

A customary taxable service charge (currently 24%) and sales tax (currently 8%) will be added to all pricing. Taxes are subject to change without notice. Prices are subject to an annual increase.

General Information

General Information



Location

Situated in the heart of Buckhead, Atlanta's exclusive business, shopping and entertainment district, the JW Marriott Atlanta Buckhead offers a premier location. In addition to being connected to upscale shopping at Lenox Square and across the street from the Lenox MARTA Station, this luxury hotel in Buckhead is also steps from Phipps Plaza, LEGOLAND, fine dining, Buckhead Spas and nightlife.

General Room Amenities

Individual Climate Control

Air Conditioning

Alarm Clock

Bottled Water

Coffee Maker/tea service

Crib

Electrical Adapters

Iron and Ironing Board

Luxurious Bedding - down comforters, custom duvets, cotton rich linens

Down/Feather Pillows

Foam pillows

General Room Amenities Continued

Roll-away Bed

Accessible Rooms

Safes

Bathrobes

Hair Dryer

Separate Tub and Shower

In-room Entertainment

Cable Channels: CNN, ESPN, HBO

Flat screen television

Movies/Videos, Pay Per View options

In-room Business Amenities

Electrical Outlet Desk Level

Phone features speakerphone capability

Voicemail

Two-line Phone

Internet Access

Guestrooms: Wireless/Wired

*Tier 1-High Speed: Check email + browse the Web for \$14.95 USD/day

*Tier 2- Enhanced High Speed: Video chat, download large files + stream video for \$18.95 USD/ day

Guest Services

Concierge Desk and Lounge

Full-service 24-hour Business Center

Room Service

Shoeshine service

Arrival Information

Check-in: 4:00 pm

Check-out: 12:00 noon

Video Review Billing, video/express check-out

Parking - Valet

Flat Rate: \$38 per car

Parking - Self

Rate: Every 30 minutes - \$3.00

4-12 Hours - \$25.00

12-24 Hours - \$28.00

Lost ticket - \$28.00

Room Drops

Outside Room: \$2/per room

Inside Room: \$4/per room

Porterage Fee

In and out : \$8/per room

One-way : \$4/per room

Pet Policy

Only service animals allowed

Restaurants & Lounges

Nox Creek Southern Grill features American cuisine

Open for breakfast only-Breakfast vouchers for buffet- offered through Events- for a value of \$31.00

Nox Creek Lounge

Open for lunch and dinner

ner

Experience a blending of American flavors influenced by southern comfort

Nox Cafe

Coffee House

Open for breakfast and light lunch

Serving Starbucks coffee with breakfast & lunch items to go & free WIFI

Directions

From Hartsfield-Jackson Atlanta International Airport - ATL

Hotel direction: 18 mile(s) NE

Driving directions: Take Interstate 85 North to GA-400 North and continue to exit 2 for Lenox Road. Turn right and follow Lenox Road through three traffic lights to the entrance of Lenox Square Mall. Turn right into the mall then make an immediate left onto the access road. Follow signs to the hotel, which will be on the right.

This hotel does not provide shuttle service.

Bus service, fee: 20.50 USD (one way)

MARTA service, fee: 2.50 USD (one way)

Estimated taxi fare: 42.00 USD plus an additional 2.00 USD per extra person in the vehicle (one way)

General Information

General Information Continued



Agreement to Event Management policies:

GUARANTEES ON ALL FOOD AND BEVERAGE:

We need your assistance in making your event 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 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 incur additional cost or charges.

PAYMENT ARRANGEMENTS:

Cash, Checks and Credit Card payments: All events must be paid for in advance unless direct billing has been established and approved by our credit manager.

Events may be guaranteed for payment or paid for by the following credit cards: American Express, Diner's Club, Master Card or Visa. Completion of a credit authorization form 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%.

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 agreement. The cancellation fee for your function is one hundred (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.

CONFIRMATION OF SET UP REQUIREMENTS:

Final menu items, room arrangements and other details pertaining to this function are outlined on the enclosed Event Order. Unless otherwise stated in this 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.

Tax exempt status:

The State of Georgia 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 the State of Georgia in order to receive a refund.

Food & beverage outside hotel:

All food and beverage will be provided by the hotel and will be consumed within the time frame of the event as stated in the Event Order. The Hotel reserves the right to confiscate food or beverage that is brought into the hotel in violation of this policy without prior arrangements with the Catering Department.

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 the State of Georgia Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the State of Georgia.

Conditions and 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 attendees 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.

Guest 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.

Signs/displays/decorations:

All signs, displays or decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, displays or exhibits will be permitted in the public areas of the hotel without prior hotel approval. All decorations must meet approval of the City of Atlanta Fire Department.

Flammable substances are not permitted in the building or anywhere on the hotel's premises. The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior hotel approval.

Labor charges:

Re-setting of meeting rooms from previously agreed set-ups per your Event Order (s) may result in additional cost to the group in the form of meeting room rental.

General Information

General Information Continued



Materials sent to the hotel:

The JW Marriott Atlanta Buckhead Hotel is pleased to offer a 10-box onsite complimentary storage 3 days prior to the event date(s). Excess box(es) will incur an additional \$10 storage charge each per box. 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:

The hotel must be notified in advance that materials are being sent. The hotel must 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:

Your name/Group name, date of function, C/O Event Manager responsible for your function and hotel's address. Groups must make arrangements to ship their materials out of the hotel.

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 does charge a package handling fee for each item shipped or delivered for your event. Additionally, for items delivered more than 3 days prior to the event there will be a per day storage fee assessed. Please contact your Event Manager for applied charges.

Outside Vendor:

All vendors (i.e entertainment, decorators, etc) contracted directly with the group must sign the JW Marriott Atlanta Buckhead Hotel's vendor agreement and provide the appropriate liability insurance verification. If the vendor causes any damage or the meeting space is not left in a reasonable condition, the group will be held liable for any extra charges

Security:

Routine security services are provided by the hotel. However, the guest of organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of an event. In the event that additional security is deemed necessary to protect the hotel as a result of this event, arrangements will be made by the organization or guest.

Hold harmless agreement:

The organization assumes the entire responsibility and liability for losses, damages and claims arising out of injury or damage to the organization's displays, equipment and other property brought upon the premises of the hotel and shall indemnify and hold harmless the hotel, agents, employees from any and all such losses, damages and claims.