



EVENTS MENU

CONTINENTAL BREAKFAST

All continental breakfasts include assorted juices, 2% Milk, Freshly Brewed Starbucks® Regular & Decaffeinated Coffee & Assorted Tazo Teas.

ON THE MOVE | \$15

An Assortment of Danishes, Muffins, and Sliced Fresh Fruit

A HEALTHY START | \$16

Fresh Sliced Seasonal Fruit, Hard boiled eggs, Assorted Greek Yogurts with Housemade Granola, Wheat Toast with Peanut butter, and oatmeal with nuts, cinnamon, brown sugar, and honey

BLUES CONTINENTAL | \$19

Fresh Sliced Seasonal Fruit & Berries, Assorted Cereals with 2% & Skim Milk, Assorted Yogurts, Fresh Assorted Muffins, Danish, Assorted Bagels with Assorted Jellies, Cream Cheese & Butter



PLATED BREAKFAST

All plated breakfasts include Assorted Juices, Assorted Muffin Basket, and Freshly Brewed Starbucks® Regular & Decaffeinated Coffee & Assorted Tazo Teas. All plates are a minimum of 25 persons

THE TRADITIONAL | \$23

Scrambled Eggs, Crisp Breakfast Potatoes, Country Sausage or Crisp Bacon Strips

GRITS & GRILLADES | \$25

Grilled Flank Steak, Tomato Gravy, Stone Ground Grits Jalapeno Cheese Grits

SOUTHERN SCRAMBLE | \$24

Farm Fresh Scrambled Eggs, Country Sausage, Roasted Potatoes with Caramelized Onions & Peppers

SOUTHERN BLUES BENEDICT | \$26

Poached Eggs, Pulled Pork, Hollandaise Sauce, Served on a biscuit



BREAKFAST BUFFET

All breakfast buffets include assorted Juices, 2% Milk, Freshly Brewed Starbucks® Regular & Decaffeinated Coffee & Assorted Tazo Teas. All buffets are a minimum of 30 persons.

SIMPLE DOWN SOUTH | \$22

- Fresh Sliced Fruit
- Scrambled Eggs
- Hickory Smoked Bacon & Link Sausage
- Crisp Breakfast Potatoes
- Biscuits with Sausage Gravy

BEALE STREET | \$29

- Fresh Sliced Fruit
- Yogurt
- Assorted Bagels, Muffins & Breakfast Breads with Butter and Preserves
- Cereals and Housemade Granola with 2% Milk
- Whole Bananas
- Scrambled Eggs with Cheese
- Biscuits with Sausage Gravy
- Hickory Smoked Bacon & Link Sausage
- Stone Ground Grits
- Crisp Breakfast Potatoes

BUILD YOUR OWN SANDWICH BAR | \$24

- Wheat toast, Bagel, or Biscuit
- Scrambled Eggs
- Sliced Ham, Sausage Patty, Bacon
- Assorted Sliced Cheeses
- Sausage Gravy and appropriate condiments
- Fresh fruit salad and Crisp Breakfast Potatoes



BREAKFAST ENHANCEMENTS

Assorted Individual Yogurts | \$4 each

Bacon, Ham or Sausage | \$4 each

Layered Parfait with Yogurt, Housemade Granola, & Fresh Berries | \$6 each

Breakfast Burrito with Bacon, Scallions, Scrambled Eggs & Jalapeno Jack Cheese | \$7 each

Stations are enhancements to existing buffets and may not be purchased as a meal replacement. Chef Attendant required at \$100 per attendant.

Waffle Station | \$7

Includes Fresh Seasonal Berries, Whipped Cream, Butter & Warm Maple Syrup

Omelet Station | \$8

Includes Smoked Ham, Peppers, Onions, Mushrooms, Tomatoes, White Cheddar Cheese, Salsa & Sour Cream



DAY BREAKS

All breaks include assorted Pepsi® soft drinks, Bottled Water, Freshly Brewed Starbucks® Regular & Decaffeinated Coffee & Assorted Tazo Teas.

FIT FOR YOU | \$15

- Whole Fruit
- Yogurt Parfaits
- Granola Bars
- Trail Mix

DIPS Trip | \$15

- Pimento Cheese
- Roasted Red Pepper Hummus
- French Onion
- Potato Chips
- Pita Chips
- Celery Sticks

SOUTH OF THE BORDER | \$15

- Black Bean & Corn Salsa
- Salsa Fresca
- Queso Dip
- Tri Color Chips

All prices are subject to a 26% taxable service charge and a 9.25% sales tax.

WALK IN THE PARK | \$16

- Warm Pretzels with Grain Mustard & Nacho Cheese
- Fresh Buttered Popcorn
- Cocktail Peanuts
- M&M's

BAKE SHOP | \$16

- Chef's Selection of Cookies and Brownies
- 2% Milk

ICE CREAM TRUCK | \$16

- Assorted Fruit Bars
- Ice Cream Bars
- Individual Assorted Cups
- Drumsticks



BREAKS A LA CARTE

Coffee Cake | \$27 per dozen Assorted Muffins | \$30 per dozen Assorted Cookies | \$32 per dozen Lemon Bars | \$32 per dozen Brownies | \$32 per dozen Assorted Dessert Bars | \$32 per dozen Rice Crispy Treats | \$32 per dozen Assorted Candy Bars | \$3 each Assorted Bagged Chips | \$3 each Fresh Whole Fruit | \$3 each Granola Bars | \$3 each Starbucks Coffee | \$65 per gallon
Tazo Teas | \$35 per gallon
Lemonade | \$40 per gallon
Sweet Tea | \$40 per gallon
Assorted Pepsi 12 oz. Bottles | \$4 each
Bottled Juice | \$4 each
Individual School Milk Cartons | \$2 each
Starbucks Frappuccino | \$6 each
Sobe Water | \$4 each
Gatorade | \$3 each
Red Bull Regular & Sugar Free Energy Drink | \$5 each
Bottled Water | \$3 each



BOX LUNCH

Box lunches are designed for groups that are on the go. Whole Fresh Fruit, Appropriate Condiments, Cookie & Choice of Pepsi Soft Drink or Bottled Water are included.

ON THE GO | \$25

(Choice of One Side Salad)

Southern Red Skin Potato Salad

Marinated Cucumber, Tomato & Feta Cheese Salad

Pesto Pasta Salad

(Maximum Choice of Two Sandwiches)

Medium Roast Beef, Swiss Cheese, Kaiser Roll

Honey Baked Ham, Cheddar Cheese, Ciabatta Roll

Roasted Turkey Breast, Muenster Cheese, Wheatberry Bread

Chicken Salad with Cranberries & Pecans, Greens, Croissant

Grilled Vegetables, Peppers, Hummus, Spinach Wrap



PLATED LUNCH

All cold plates include Rolls, Dessert, & Iced Tea. Plated options are limited to groups up to 75 persons and smaller

TRADITIONAL CAESAR SALAD | \$24

Romaine, parmesan, crouton, anchovies, grape tomato add grilled or fried chicken, seared salmon or grilled shrimp

SPINACH SALAD | \$24

Boiled egg, marinated red onion, strawberry vinaigrette add grilled or fried chicken, seared salmon or grilled shrimp

WALDORF SALAD | \$24

Romaine, celery, walnuts, golden raisins, granny smith apples, goat cheese, creamy lemon vinaigrette add grilled or fried chicken, seared salmon or grilled shrimp

SOUTHERN COBB SALAD | \$26

Chopped Romaine, tomato, crisp bacon, boiled, fried chicken breast, hard-boiled egg, avocado, chives, blue cheese, and red-wine vinaigrette add grilled or fried chicken, seared salmon or grilled shrimp

ENHANCEMENTS

Soup du Jour | \$5 per person

All hot lunches include House Salad with Two Dressings, Rolls, Chef's Choice of Dessert and Iced Tea.

RED PEPPER PENNE | \$26

Grilled Chicken, locally sourced vegetables, red pepper coulis sauce

PANKO HERB CRUSTED CHICKEN BREAST | \$27

Lemon Caper Sauce, Red Smashed Potatoes, Asparagus

CHICKEN MEDITERRANEAN | \$28

Pesto, Spinach, Feta & Roasted Red Peppers, Herb Roasted Red Potatoes

FIRE ROASTED PORK TENDERLOIN | \$28

Brown Sugar & Apple Brandy Butter, Sweet Potato Medallions, Broccolini

GRILLED FLAT IRON STEAK | \$29

Balsamic Reduction, Yukon Smashed Potatoes, Asparagus

BLACKENED SALMON | \$28

Sweet Chili Glaze, Orzo Pasta, Roasted Garlic Broccolini



LUNCH BUFFET

All buffets are served with Rolls & Sweet Butter, and Iced Tea. All buffets are a minimum of 30 persons.

BUILD YOUR OWN | \$29 for two meats or \$32 for three meats

Soup du Jour

Choice of One Salad

House Salad - Grape Tomatoes, Cucumbers, Croutons, Assorted Dressings Traditional Caesar Salad - Shaved Parmesan, Croutons & Caesar Dressing Pesto Pasta Salad Spinach Salad - Boiled egg, marinated red onion, strawberry vinaigrette

Choice of Two Sides

Smashed Red Potatoes Stone Ground Jalapeno Cheese Grits Rosemary Roasted Yukon Gold Potatoes Roasted Sweet Potatoes Green Beans with Smoked Bacon & Caramelized Onions Gratin Potatoes Turnip Greens Grilled Zucchini and Squash Local Seasonal Vegetables Steamed Broccolini Mushroom Orzo

Choice of Two or Three Meats Chicken- Southern Fried, Herb Roasted, or Piccata Coffee Rubbed Pork Loin House Smoked Pulled Pork Italian Roasted Flank Steak

Chef's Choice Dessert

Southern Fried Chicken

All prices are subject to a 26% taxable service charge and a 9.25% sales tax.



Marriott Memphis East

5795 Poplar Avenue, Memphis, TN T. 901-682-0080 Updated 2.27.18

LUNCH BUFFET

NEIGHBORHOOD DELI BUFFET | \$27

Soup du Jour Pesto Salad White, Wheat Sliced Bread and Kaiser Roll with Appropriate Condiments Sliced Honey Ham, Smoked Turkey, Roast Beef Provolone, Swiss, Cheddar Grilled Vegetable Hummus House Salad with Romaine, Iceberg, Diced Tomatoes, Chopped Hard Boiled Egg, Blue Cheese Crumbles, Bacon, Creamy Vinaigrette Chef's Choice Dessert MEMPHIS BLUES BBQ BUFFET | \$29

House Salad Southern Red Skin Potato Salad House Smoked pulled pork Roasted BBQ Chicken Baked Beans Southern Style Green Beans Corn on the Cob Corn Bread

ITALIAN LUNCHEON BUFFET | \$29

Soup du Jour Caesar Salad Meat Lasagna Spaghetti and Marinara Chicken Parmesan Garlic Bread

PAN-ASIAN BUFFET | \$29

Soup du Jour String Green Bean & Toasted Almond Salad with Sesame Dressing House Fried Rice Beef & Broccoli Stir Fry Sesame Orange Chicken Stir Fry Veggies

SOUTH OF THE BORDER BUFFET | \$30

Soup du Jour

Roasted Corn & Black Bean Salad

House fried tortilla chips and Queso, Guacamole, Sour Cream, Jalapenos, Pico de Gallo

Chicken & Steak Fajitas, Sautéed Peppers & Onions

Spanish Rice & Black Beans

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PLATED DINNER

All dinner entrees include your selection of Salad & Dessert, Assorted Rolls, Freshly Brewed Starbucks® Regular & Decaffeinated Coffee, Iced Tea. Plated meals are limited to a maximum of 75 persons.

SALAD OPTIONS (Choose one): House Salad

Caesar Salad

ENTREE OPTIONS (Choose one): PAN ROASTED CHICKEN | \$34 Potato Gratin, Grilled Asparagus with Blistered Tomatoes

AIRLINE CHICKEN | \$36

Pan Seared with Natural Au Jus, Garlic Smashed Potatoes, Broccolini with Roasted Grape Tomatoes

CHICKEN PARCEL | \$38 Orzo Pasta, Sautéed Spinach

GRILLED ATLANTIC SALMON | \$40

Roasted Tomato Puree & Herb Oil, Smashed Yukon Gold Potatoes, Garden Vegetables

SHRIMP AND GRITS | \$42

Stone Ground Cheddar Cheese Grits, Worcestershire BBQ sauce



PLATED DINNER

GRILLED PORK LOIN | \$36

Apple Butter, Roasted Red Potatoes, Green Beans Almandine

PEPPER CRUSTED FILET MIGNON | \$44

Aged Balsamic Demi-Glace, Grilled Asparagus, Garlic Smashed Potatoes

FLANK STEAK | \$40

Potato Au Gratin, French Green Beans

APPLEWOOD BACON WRAPPED FILET MIGNON | \$46

Aged Balsamic Demi-Glace, Broccolini with Roasted Grape Tomatoes, Garlic Potato Medallions

DESSERT OPTIONS (Choose one):

Italian Lemon Cream Cake New York Style Cheesecake

Individual White Chocolate Bread Pudding with Bourbon Creme Anglaise



DINNER BUFFET

All dinner buffets are served with Rolls & Sweet Butter, Freshly Brewed Starbucks® Regular & Decaffeinated Coffee, Iced Tea. All Buffets are a minimum of 30 persons.

BUILD YOUR OWN | \$42 for two meats or \$47 for three meats

Soup du Jour

Choice of One Salad

House Salad - Grape Tomatoes, Cucumbers, Croutons, Assorted Dressings

Traditional Caesar Salad - Shaved Parmesan, Croutons & Caesar Dressing

Pesto Pasta Salad

Spinach Salad - Boiled Egg, Marinated Red Onion, Strawberry Vinaigrette

Choice of Two Sides

Smashed Red Potatoes Rosemary Roasted Yukon Gold Potatoes

Green Beans with Smoked Bacon & Caramelized Onions

Turnip Greens

Local Seasonal Vegetables

Stone Ground Jalapeno Cheese Grits

Roasted Sweet Potatoes

Gratin Potatoes

Grilled Zucchini and Squash

Steamed Broccolini

Mushroom Orzo

Choice of Three Meats

Chicken- Southern Fried, Herb Roasted, or Piccata Salmon (choice of style): Maple Glazed, Blackened Italian Roasted Flank Steak Coffee Rubbed Pork Loin House Smoked Pulled Pork Southern Fried Chicken

Chef's Choice Dessert



RECEPTION STATIONS

All Displays and Bars designed for a minimum of 50 persons

BOILED SHRIMP DISPLAY | \$18 per person

Jumbo Shrimp, Lemon Wedges, Tabasco, Cocktail Sauce & Classic Mignonette

VEGETABLE CRUDITE | \$9 per person

Fresh Seasonal Vegetables, Buttermilk Ranch, Roasted Red Pepper Dip

FRESH SEASONAL FRUIT AND BERRIES DISPLAY | \$12 per person

ANTIPASTi DISPLAY | \$16 per person

Selection of hard and soft cheeses, cured meats, Andouille Sausage, Cherry Peppers and Roasted Tomatoes

DOMESTIC & INTERNATIONAL ARTISAN CHEESE | \$17

Chef's Selection of hard and soft cheeses with Artisanal Bread & Crackers

MASHED POTATO BAR | \$19 per person

Garlic Smashed Potatoes, butter, scallion, bacon, cheddar cheese, red onion, diced tomato Smashed Sweet Potatoes, butter, brown sugar, Chopped Pecans, Baby Marshmallow

MACARONI AND CHEESE BAR | \$24 per person

Rock Shrimp, Cajun Chicken, Andouille Sausage, Green Onions, Chili Flakes



ACTION STATIONS

All Action stations are priced per person with a minimum of 50 persons. Chef Attendant required at \$100 per attendant.

FAJITA STATION | \$26

Lime Marinated Beef, Tequila Marinated Chicken, Baja Cilantro Shrimp, Warm Flour Tortillas, Sautéed Peppers, Onions, Sour Cream, Guacamole, Salsa

SHRIMP AND GRITS | \$28

Stone Ground Cheddar Cheese Grits, Worcestershire BBQ sauce, Garlic, Roasted Peppers, Spinach, Mushroom, Garlic Bread

PASTA STATION | \$24

Penne, Angel Hair, Roasted Peppers, Spinach, Tomato, Garlic, Mushroom, Broccoli, Chicken, Shrimp, Pesto Cream Sauce, Tomato Basil Sauce, Parmesan Cheese, Garlic Bread

CARVING STATIONS

All Carving stations are priced per station. Chef Attendant required at \$100 per attendant.

FREE RANGE ROASTED TURKEY BREAST | \$260 each

Artisanal Bread, Rosemary Thyme Au Jus, Serves 25

GARLIC ROASTED PORK LION | \$230 each

Caramelized Onions, Artisan Rolls, Serves 30

HERB CRUSTED PRIME RIB | \$330 each

Horseradish Cream, Dijonnaise, French Rolls, Serves 30



HORS D'OEUVRES

Minimum of 50 pieces each.

Minimum of 50 pieces each.

HOT HORS D'OEUVRES

Miniature Quiche | \$150

Spanakopita | \$150

Swedish, Barbeque Meatballs | \$150

Fried Chicken Drummettes & Flats | \$200

Vegetarian Thai Spring Rolls | \$200

Stuffed Vegetable Mushrooms | \$200

Wild Mushroom & Goat Cheese Rangoon | \$200

Teriyaki Chicken Skewers | \$180

Mini Beef Wellington | \$300

Coconut Shrimp with Orange Marmalade | \$300

U20 Scallops Wrapped in Applewood Smoked Bacon | \$300

Petite Crab Cakes | \$350

Tequila Lime Chicken Spring Rolls | \$300

Fried Mac n Cheese | \$200

Chicken Tenders with BBQ and Honey Mustard | \$180

All prices are subject to a 26% taxable service charge and a 9.25% sales tax.

CHILLED HORS D'OEUVRES

Prosciutto Wrapped Asparagus Spears | \$250 Caprese Salad on a stick | \$250 Cucumber Cups | \$200

Any of the above can be served Butler Style for an additional \$50 per attendant



BARS

CASH BAR

Prices are inclusive of service charge and applicable tax. Bartender Fee of \$100.00 per bartender per 100 guests for the first 4 hours, and \$50.00 for each additional hour. In addition, a Cashier Fee of \$50.00 will be added on all cash bars per 100 guests

PREMIUM BRANDS | \$8

Smirnoff Vodka, Beefeaters Gin, Cruzan Rum, Sauza Gold Tequila, Johnny Walker Red Scotch, Jim Beam Whiskey, Canadian Club Whiskey, Paul Masson Amber Brandy

DELUXE BRANDS | \$10

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Sauza Blue Silver Tequila, Johnny Walker Black Scotch, Maker's Mark Whiskey, Crown Royal Whiskey, Hennessey V.S. Cognac

DOMESTIC BEER | \$5

Bud Light, Budweiser, Michelob Ultra, Miller Lite, St. Pauli Girl NA

IMPORT and CRAFT BEER | \$6

Amstel Light, Heineken, Corona Extra, Ghost River Golden Ale, Stella Artois

PREMIUM WINE & CHAMPAGNE | \$9

Michelle Brut Sparkling, Beringer White Zinfandel, CK Mondavi Chardonnay, CK Mondavi Cabernet Sauvignon, CK Mondavi Merlot, Meridian Pinot Noir

DELUXE WINE & CHAMPAGNE | \$11

Chandon Brut Sparkling, Chateau St. Michelle Reisling, Beaulieu Vineyard (BV) Coastal Estates Chardonnay, Beaulieu Vineyard (BV) Coastal Estates Cabernet Sauvignon, Beaulieu Vineyard (BV) Coastal Estates Merlot, Beaulieu Vineyard (BV) Coastal Estates Pinot Noir

CORDIALS | \$11

ASSORTED SODAS | \$4

ACQUA PANNA MINERAL WATER | \$5

SAN PELLEGRINO SPARKLING WATER | \$5



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BARS

HOST BAR

Bartender Fee of \$100.00 per bartender per 100 guests for the first 4 hours, and \$50.00 for each additional hour.

PREMIUM BRANDS | \$7

Smirnoff Vodka, Beefeaters Gin, Cruzan Rum, Sauza Gold Tequila, Johnny Walker Red Scotch, Jim Beam Whiskey, Canadian Club Whiskey, Paul Masson Amber Brandy

DELUXE BRANDS | \$9

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Sauza Blue Silver Tequila, Johnny Walker Black Scotch, Maker's Mark Whiskey, Crown Royal Whiskey, Hennessey V.S. Cognac

DOMESTIC BEER | \$4

Bud Light, Budweiser, Michelob Ultra, Miller Lite, St. Pauli Girl NA

IMPORT and CRAFT BEER | \$5

Amstel Light, Heineken, Corona Extra, Ghost River Golden Ale, Stella Artois

PREMIUM WINE & CHAMPAGNE | \$8

Michelle Brut Sparkling, Beringer White Zinfandel, CK Mondavi Chardonnay, CK Mondavi Cabernet Sauvignon, CK Mondavi Merlot, Meridian Pinot Noir

DELUXE WINE & CHAMPAGNE | \$10

Chandon Brut Sparkling, Chateau St. Michelle Reisling, Beaulieu Vineyard (BV) Coastal Estates Chardonnay, Beaulieu Vineyard (BV) Coastal Estates Cabernet Sauvignon, Beaulieu Vineyard (BV) Coastal Estates Merlot, Beaulieu Vineyard (BV) Coastal Estates Pinot Noir

CORDIALS | \$10 ASSORTED SODAS | \$3 ACQUA PANNA MINERAL WATER | \$4 SAN PELLEGRINO SPARKLING WATER | \$4

Please note that the Tennessee Alcohol Beverage Commission imposes a 15% tax on wines and liquor



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WINE AND CHAMPAGNE

WHITE WINE

Beringer White Zinfandel | \$28 Seven Daughters Moscato | \$42 Chateau Ste Michelle, Riesling | \$36 New Harbor Sauvignon Blanc | \$36 Ferrari Carano Fume Blanc | \$44 Stellina di Notte Pinot Grigio | \$36 Columbia Crest "H3" Chardonnay | \$44 The Monterey Chalone Chardonnay | \$48 Napa Cellars Chardonnay | \$60

*Additional varietals may be available

Priced per bottle. All prices are subject to a 26% taxable service charge and applicable tax.

RED WINE

A by Acacia Pinot Noir | \$40 Erath Pinot Noir | \$60 Dona Paula Estate Malbec | \$52 Seven Falls Merlot | \$56 Ravenswood Vintner's Blend Zinfandel | \$40 Dynamite North Coast Cabernet Sauvignon | \$44 Chateau St. Jean Cabernet Sauvignon | \$52 Ravenswood, Zinfandel | \$34

CHAMPAGNE / SPARKLING

Mionetto Prosecco | \$40 Chateau Ste. Michelle Brut | \$48 Chandon Brut Classic | \$62



PERFORMANCE FOODS – PLATED BREAKFAST

All plated breakfasts include Orange Juice, Freshly Brewed Starbucks® Regular & Decaffeinated Coffee & Assorted Tazo Teas.

Breakfast Mixed Grill (carb conscious) | \$19 Scrambled Eggs with (2) Bacon Strips, (2) Sausage Links, Petit Filet (2 oz) & Grilled Tomatoes

Egg White Vegetable Frittata (carb conscious/low cholesterol) | \$16 Egg Whites Topped with Shallots, Mushrooms, Fennel, Spinach, Tomato & Basil Relish

Cheddar Frittata (carb conscious) | \$15 Eggs Topped with Sausage Links, Green Onions and Cheddar Cheese served with Grilled Tomatoes

Crunch Grilled French Toast (low cholesterol) | \$15 Whole Wheat French Toast with Sliced Bananas, Strawberries & Maple Syrup

Bowl of Fresh Cut Fruit (low fat) | \$10 Cantaloupe, Honeydew, Watermelon, Strawberries, Bananas, Kiwi and Blueberries

All prices are subject to a 26% service charge and applicable tax.



ENERGIZE BREAKFAST

Breakfast Buffet | \$32

Orange Juice and Bottled Fruit Juices Sliced Seasonal Fruits and Whole Fruits Cereal Bars "Heart Healthy" Cereals with Toppings to include Fresh Berries, Golden Raisins, Dried Fruit and Nuts, 2% Milk, Almond Milk, Soy Milk Egg White Frittata Sweet Basil Chicken Sausage or Turkey Sausage Assorted Breakfast Breads Starbucks Regular, Decaffeinated Coffee, Tazo Teas and Hot Chocolate



ENERGIZE LUNCH

Caribbean Chicken Chopped Salad | \$29

Chopped Romaine, Grape Tomatoes, Low Sodium Black Beans, Cut Sweet Corn, Avocado, Diced Red Onions, Tri-Color Tortilla Strips paired with Fresh Orange-Cilantro Vinaigrette

Gotta Get Fit Salad w/ Smoked Salmon or Garlic Chicken | \$29

Kale and Spring Greens, Dried Cranberries, Clementines, Radishes, Cilantro, Fresh Feta, Sunflower Seeds paired with Honey-Lime Vinaigrette

All Cold Entrees Served with:

Chef's Soup of the Day

Fresh Baked Rolls

Ice Tea and Coffee Service

Choice of One Dessert:

Mini Assorted Tarts, Strawberry Shortcake, Cream Cheese Brownies, Peanut Butter Pie, Cinnamon Streusel Crisp, Vanilla Berry Parfait, Banana Oatmeal Chocolate Chip Cookies, Mocha Phyllo Cups, Vanilla Angel Food Cake, Cantaloupe Sherbet



ENERGIZE LUNCH

Plated Energized Sandwich Lunches:

Roast Beef Panini | \$28 Deli Roast Beef, Smoked Gouda, Watercress, Sweet Pepper Jelly, Dijon Mustard, Olive Oil on a Panini Roll

Rosemary Chicken Salad Sandwich | \$28

Roasted Chicken, Green Onions, Smoked Almonds, Fat-Free Yogurt, Light Mayonnaise, Fresh Rosemary, Dijon Mustard on Whole-Grain Bread

Thai Turkey Wrap | \$28 Smoked Turkey Breast, Olive Oil, English Cucumber, Cilantro, Satay Peanut Sauce on a Whole-Wheat Tortilla

Sandwich Entrees Include: House Made Potato Salad and Pasta Salad, House Made Soup, Fresh Whole Fruit, Iced Tea and Coffee Service

Boxed Sandwich Lunch | \$25

For Executives on the go, may we suggest our sandwich option served in a Box Lunch

All Box Lunches include Pesto Pasta Salad, Bag of Chips, Whole Fresh Fruit, Soft Drink or Bottle Water



ENERGIZE BREAKS

Light & Fresh | \$16

- Seasonal Whole Fruit
- Seasonal Berries w/Fat-Free Yogurt
- Fruit Smoothies
- Starbucks Regular, Decaffeinated Coffee, Tazo Teas and Hot Chocolate

Fit For You | \$15

- Seasonal Whole Fruit
- OIKOS Assorted Yogurts
- Fresh Seasonal Berries
- House Made Granola
- Farm Fresh Honey
- Kashi Almond Granola Bar
- Power Berry Smoothies
- Starbucks Regular, Decaffeinated Coffee, Tazo Tea and Hot Chocolate

The Energizer | \$19

- Kind Dark Chocolate Mocha Bar
- Water Melon Zapper
- Peanut Butter Celery Boats
- Cucumber Yogurt Shooters
- Chef's House Made Selection Delta Nuts
- Assorted Fresh Fruit Skewers
- Assorted Energy Drinks

Healthy Break | \$14

- Dried Mix Fruit w/Low-Fat Strawberry Dip
- Apple Dunkers
- Seasonal Orchard Fruit
- Sweet and Salty Snack
- Choice of Two infused H2O (Lemon & amp; Lime, Cucumber & amp; Mint, Orange & amp; Basil)

Happy Trails | \$12

- Make Your Own Trail Mix
- Walnuts & amp; Almonds
- Assorted Granola Bars
- Fresh Basil Lemonade

All prices are subject to a 26% taxable service charge and a 9.25% sales tax.



Performance Breaks are a Maximum Forty-Five Service

AUDIO VISUAL PACKAGES

ITA Audio Visual Solutions partners with the Memphis Marriot East as the preferred in-house production company and full-service audio visual provider. This catalogue details only frequently requested products & services. Estimates are recommended and will be valid for 30 days. Pricing for equipment is per room per day unless noted and does not include applicable taxes or service charges. Final charges may vary from estimate due to unforeseen requirements or circumstances beyond our control.

SKILLED TECHNICAL ASSISTANCE & EVENT

Monday - Friday, 7am-6pm | \$60/hour 2 hour minimum Evenings & Weekends | \$80/hour 3 hour minimum 12am-7am & Holidays | \$100/hour

CANCELLATION RESERVATION CHARGES:

Special Orders:

- cancelled ≤ 168 hours of event = one half estimated charges
- cancelled ≤ 96 hours of event = full estimated charges

All Other Reservations:

- cancelled ≤ 24 hours of event = on half estimated charges
- cancelled ≤ 12 hours of event = full estimated charges

Large Flat Screen Display | \$300

50" HD-LCD Monitor, rolling pole stand with media shelf

• With a DVD player...Add \$50

POPULAR EQIPMENT PACKAGES:

Ballroom Presentation Package | \$520

5000 Lumen HD projector, 4 foot AV table, 10' cradle screen, 25' extension cord, power strip, and a wireless presentation remote

- Upgrade to 7 ½' x 10' fast fold w/drape kit ...Add \$125
- Upgrade to Spandex stretch shape 5.5' x 11.58' screen ...Add \$175
- Patch your laptop, iPod or microphone to house sound...Add \$75

Breakout Room Presentation Pakage | 390

3000 Lumen HD projector, tripod screen w/drape, draped AV cart, 25' extension cord, power strip and a wireless presentation remote

- Upgrade to a 10' x 10' cradle...Add \$30
- Patch your laptop, iPod or microphone to house sound...Add \$75

Bring Your Own Projector | \$175

Draped AV cart, tripod screen w/dress kit, 25' extension cord, power strip and set up assistance, as needed.

- Upgrade to a 10' x 10' cradle...Add \$30
- With a wireless presentation remote...Add \$25
- Patch your laptop, iPod or microphone to house sound...Add \$75

Flip-Chart Set | \$45

Hardback Easel, standard white paper pad & four color markers

• Upgrade to a Post-It™ paper pad...Add \$15



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AUDIO VISUAL PACKAGES

Décor Packages for Special Events

Dual Triangle Package starting at...\$410 Decorate your backdrop with Spandex stretch shapes. Includes (2) 5' x 8'

Spandex Triangles, (4) LED up lights, (2) 10' Black Pipe and Drape.

- Additional (1) Spandex Triangles Add...\$75 (8' x 12' Triangles available)
- Additional (4) LED up lights Add... \$100
- Additional 10' Pipe and Drape Add... \$80

Dual Columns Package starting at...\$300 Add a new dynamic to your space with Spandex Columns.

Includes (2) 2'x 12' Spandex Columns, (4) LED up lights.

- Option of 2' or 3' Width and 9' or 12' Height
- Additional (4) LED up lights Add... \$100

3D Star Package starting at...\$400 Add dimension with 3' -or- 4' Spandex Stars.

Includes (4) Spandex Stars, (4) LED up lights.

• Additional (4) LED up lights Add... \$100

Crystal Curtain Package starting at...\$600 Add a sparkling crystal backdrop. Includes 24' W x 12'H Crystal Curtain (8 x 3' sections)

(8) LED up lights & black drapery.

- Additional 12'W sections of Crystal Curtain Add... \$80
- Additional LED up lights (4) Add... \$100
- Custom Gobos starting at... \$200
- Additional 10' W sections of drapery Add...
 \$80

Spandex shapes and columns starting at...\$100 Crystal pillars, columns and curtains starting at ...\$125 Contact us for your décor needs - renderings available

Décor Lighting for Special Events

LED up-lighting packages starting at...\$300 Programmable colors to match any décor

Custom Gobo packages starting at...\$200 Light up walls or floor areas with brand names, logos, initials Stage lighting packages starting at...\$275

Highlight the stage for enhanced viewing and recording

Podium spot light...\$250

Mini spot Lights...\$40/light, \$140/(4) lights Highlight buffets, cake tables, center pieces and other areas

Spandex stretch shapes and columns starting at...\$100

Crystal pillars, curtains & columns starting at ...\$125

Velour Drapery

- Black 10' wide x < 16' high...\$120
- White 12' wide x < 16' high...\$120
- Blue 12' wide x < 16' high...\$120



Marriott Memphis East

5795 Poplar Avenue, Memphis, TN T. 901-682-0080 Updated 2.27.18

ADDITIONAL AUDIO VISUAL

Audio Equipment

Wireless microphone....\$150 Wired microphone....\$50 Pencil gooseneck podium microphone...\$75 Push-to-talk conference microphones...\$200 (minimum) Minimum of 4 microphones/Maximum of 48 microphones \$50 each 4 channel mono mixer...\$50 16 channel stereo mixer...\$100 Self-amplified, high-fidelity speaker...\$100 Patch your laptop, iPod or microphone into the house sound...\$75

Display Equipment

50" HD-LCD Monitor on rolling pole stand with a media shelf...\$300 Laptop computer...\$200 Windows 7 OS and Microsoft Office Suite Seamless video switcher...\$250 DVD player...\$75 Video recorder to hard drive...\$250 Multiple "final format" options HD camera w/ tripod...\$250 Wireless presentation remote...\$25

Conferencing Equipment

Conference speakerphone < 12 attendees...\$125 Deluxe conferencing system <25 attendees...\$175 Speakerphone + 2 extension microphones Telephone Interface into Pa System...\$200 Video conferencing packages starting at...\$800

Miscellaneous

Audience Response System <50 attendees...\$850 Each additional Response pad...add \$15 Tripod (sign) Easel...\$10 Hardback (flipchart) Easel...\$30 Power Strip....\$10 AV Cart....\$25 Large White Board...\$50 Laser Pointer...\$15 Standard Flipchart Pad...\$15 Post-It™ Flipchart Pad...\$30 Four-Pack of Pad Markers...\$10



EVENT POLICIES

Thank you for considering the Memphis Marriott East for your upcoming event. The following policies are guidelines designed to assist you. Our event staff will be happy to prepare customized proposals to meet your specific event needs.

FOOD & BEVERAGE

All food and beverage served at functions associated with the event must be provided, prepared and served by the hotel, and must be consumed on hotel premises. Due to health codes, no food or beverage may be brought into the hotel meeting space from an outside source. (Commercially prepared wedding cakes are an exception). Due to health codes, guests are not permitted from taking any food or beverages outside of the facility.

MENUS

Menus are only guidelines. Our Chef along with your Event Manager is happy to prepare customized proposals to meet your specific need. All prices are subject to change. Confirmation of prices will be made by your Event Manager. Final menu selections should be submitted (3) weeks prior to the function to ensure the availability of the desired items.

GUARANTEES

To ensure the success of your event, it is necessary that you provide us with the exact number of guests in attendance for each function, at least (3) business days prior. This number will become your guarantee, not subject to reduction. In lieu of a guarantee, the greater number of guests will become your guarantee. If your

SPACE

Function rooms are assigned based on the expected number of guests. If the attendance drops or increases, the Hotel reserves the right to change, with notification, groups to a room suitable for attendance for your type of function.

SET-UP

If a change from the original room set-up is requested on the day of the function, an additional setup fee of \$150 per setup will be added to the banquet check.

SERVICE CHARGE & SALES TAX

A taxable service charge of 26% and applicable state sales tax of 9.25% will be added to all items, including food, beverage, room rental, miscellaneous equipment, props and audio visual equipment unless otherwise stated on the banquet event order from your Event Manager. The Tennessee Alcohol Beverage Commission imposes an additional 15% tax on wines and liquor.

PAYMENT

Prior to the execution of the agreement, you must provide the Hotel with credit card authorization information. All events must be prepaid at least (3) business days prior to arrival. A non-refundable deposit is required for all social functions, with payment in full prior to all social functions.



ADDITIONAL EVENT POLICIES

LABOR CHARGES

A labor charge will be applicable for all bartenders, cocktail servers, carver fees, food servers, cutting fees, chef's fees, attendant fees and security officers. All labor charges are subject to current service charge and state sales tax.

DECORATIONS

The Hotel does not permit the affixing of anything to walls, floors, or ceilings of the room with nails, staples, tape or any other substance. None are permitted in other public areas including the main lobby, guest room floor hallways or outside the hotel, unless authorized. All decorations must be pre-approved by the event coordinator prior to arrival. NO open flame candles, confetti, glitter, or streamers are permitted.

OUTSIDE VENDORS

The Hotel reserves their rights to exercise the final approval over outside vendors. If you wish to hire outside vendors to provide any goods or services at Hotel during the event, the Hotel may, in its sole discretion, require that such vendor provide Hotel, in form and amount reasonably satisfactory to Hotel, an indemnification agreement and proof of adequate insurance. Exhibit companies, florists, decorators and entertainers must schedule their move-in and move-out with the appropriate Event Manager. All move-in and move-out must occur through the loading dock area. The Hotel is not responsible for any items left behind. In addition, vendors are responsible for removing their own trash.

SHIPPING & RECEIVING

Boxes shipped directly to the Hotel for your function must be addressed to the attention of your on-site contact and marked with the name and event start date of your function. Due to limited storage space, we request that shipments no earlier than 3 days prior to your event. A daily charge of \$5 per box, \$125 per ½ pallet and \$150 per pallet will be assessed for the delivery and pick up of shipments. Please address all shipments to: Memphis Marriott East, 5795 Poplar Ave., Memphis, TN 38119.

TEARDOWN

Exhibit companies, florists, decorators and entertainers must schedule their move-in and moveout with the appropriate Event Manager. All move-in and move-out must occur through the loading dock area. The Hotel is not responsible for any items left behind. In addition, vendors are responsible for removing their own trash. A \$250.00 non-negotiable clean-up charge will be assessed for the event if more than standard clean-up is required at the conclusion of the event. For example trash, confetti, cartons, rice, sand, floral, glitter, empty boxes etc.

SIGNAGE

Pre-approved signs are permitted in the foyer of private function rooms. NO signs are permitted in public spaces including the Main Lobby, guest room hallways or outside the hotel. The Hotel will not permit the affixing of any other signs unless prior approval from your Event Manager. We must receive notice at least 24 hours prior to your function for Hotel staff to hang banners.



ADDITIONAL EVENT POLICIES

ENGINEERING

Electrical needs exceeding existing 120 Volt/20Amp wall plug service must be arranged in advance and will require additional charges.

UNATTENDED ITEMS

The Hotel assumes no responsibility for the damage or loss of merchandise or articles brought into the hotel. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If additional security with respect to such items or for any other reason is requested, the Hotel will assist in making these arrangements at an additional cost. All security personnel to be utilized during the event are subject to Hotel approval.

SECURITY

The Hotel may require security officers for certain events. The Hotel will make arrangements for security personnel, if required, which the customer is responsible for payment.

