

EVENTS MENU





BREAKFAST BUFFET

All Breakfast Buffets include: Freshly Brewed Starbucks® Coffee, Assorted Tazo® Teas, and Chilled Assorted Juices A small group service fee of \$100 will apply to any meal function of 30 people or less.

CLASSIC CONTINENTAL \$14 PER PERSON

Sliced Seasonal Fruit Individual Yogurts with House Granola Assorted Pastries, Breads, & Croissants

HEALTHY START \$18 PER PERSON

Create Your Own Parfait Bar Sliced Seasonal Fruit Egg White Frittata Whole Wheat Pancakes Old-Fashioned Oatmeal Signature Breakfast Potatoes

SCENIC CITY BREAKFAST **\$18 PER PERSON**

Sliced Seasonal Fruit Assorted Pastries, Breads, & Croissants Farm Fresh Scrambled Eggs Crispy Bacon Local Sausage Links Signature Breakfast Potatoes

THE SOUTHERNER \$19 PER PERSON

Sliced Seasonal Fruit **Boneless Fried Chicken** Farm Fresh Scrambled Eggs **Belgian Waffles Buttermilk Biscuits** Assorted Jams, Whipped Butter, & Honey Stone-Ground Grits or Old-Fashioned Oatmeal

BUILD YOUR OWN BISCUIT \$17 PER PERSON

Warm Buttermilk Biscuits, Assorted Jams, Whipped Butter, & Honey Chef's Sausage Gravy & Jalapeno Corn Gravy, Farm Fresh Scrambled Eggs Crispy Bacon and Sausage Links and Signature Breakfast Potatoes

ENHANCEMENTS

TABLE SOUTH BENEDICT | \$5 PP

BUTTERMILK BISCUITS & GRAVY | \$5 PP

BREAKFAST CROISSANT | \$5 PP

OLD-FASHIONED OATMEAL | \$4 PP

STONE-GROUND GRITS | \$3 PP

ASSORTED BREAKFAST BREADS | \$3 PP

BELGIAN WAFFLES | \$4 PP

CREATE YOUR OWN PARFAIT | \$3 PP

SLICED SEASONAL FRUIT | \$5 PP

BREAKFAST BURRITOS | \$5 EA

ASSORTED CEREAL AND MILK | \$3 PP

ASSORTED LOCAL BAGELS | \$48 DZ

HARD BOILED EGGS | \$26 DZ

FRESHLY BAKED PASTRIES | \$21 DZ

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

MARRIOTT

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CHATTANOOGA MARRIOTT DOWNTOWN

2 Carter Plaza, Chattanooga, TN 37402 T. 423.756.0002

All selections are subject to a 21% service charge and 9.25% state tax.

For any concerns regarding food allergies or dietary restrictions, please contact your event manager.

PLATED BREAKFAST

A small group service fee of \$100 will apply to any meal function of 30 people or less.

BOXED BREAKFAST ON THE GO \$14 PER PERSON

Bottled Water or Bottled Juice Freshly Brewed Starbucks® Coffee or Tazo Hot Tea **Freshly Baked Muffin** Breakfast Granola Bar Whole Fruit

ALL-AMERICAN \$17 PER PERSON

Chilled Orange Juice Freshly Brewed Starbucks® Coffee Freshly Baked Muffin Farm Fresh Scrambled Eggs Crispy Bacon Signature Breakfast Potatoes

FRESH START \$17 PER PERSON

Chilled Orange Juice Freshly Brewed Starbucks® Coffee Seasonal Fruit Spinach & Swiss Frittata with Roasted Tomato Relish Signature Breakfast Potatoes Turkey Sausage

RUBY FALLS \$17 PER PERSON

Chilled Orange Juice Freshly Brewed Starbucks® Coffee Cinnamon Swirl Brioche French Toast with Granny Smith Apple Compote Crispy Bacon Scrambled Eggs Signature Breakfast Potatoes

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ACTION STATIONS

BELGIAN WAFFLE STATION \$11 PER PERSON

Warm Syrup Whipped Cream, Whipped Butter **Fresh Berries** Pecans

OMELET STATION \$10 PER PERSON

Farm Fresh Eggs To Order Assorted Vegetables Assorted Cheeses

\$125 Attendant Fee Required 90-minute Maximum





BREAK

All Breaks include: Assorted Pepsi® Products and Bottled Water A small group service fee of \$100 will apply to any meal function of 30 people or less.

THE FULL DAY \$32 PER PERSON

Morning Chilled Assorted Juices Freshly Brewed Starbucks® Coffee Sliced Seasonal Fruit Assorted Pastries, Breads, and Croissants Mid-Morning Freshly Brewed Starbucks® Coffee Assorted Tazo® Tea Assorted Petite Parfaits Mid-Afternoon

Freshly Brewed Starbucks® Coffee Assorted Tazo® Tea Freshly Baked Chocolate Chip Cookies Chocolate Chunk Brownies

HEALTH NUT \$13 PER PERSON

Fresh Vegetable Platter Hummus & Pita Chips Assorted Domestic & International Cheese Lavosh Crackers House Trail Mix

COOKIE JAR \$13 PER PERSON

Ice Cold Milk Freshly Baked Cookies Chocolate Fudge Brownies

MEDITERRANEAN \$16 PER PERSON

Olive Tapenade Hummus & Pita Chips Antipasto Skewers Sliced Seasonal Fruit Lavosh Crackers Baklava

BERRY BLAST **\$15 PER PERSON**

Berry Blast Smoothie Shots Blueberry Scones Fresh Mixed Muffins Petite Parfaits Whole Strawberries & Whipped Cream

CHATTANOOGAN \$12 PER PERSON

Craft Root Beer Assorted Mini Moon Pies® Warm Apple Hand Pies House Pimento Cheese & Lavosh Crackers

BUILD YOUR OWN TRAIL MIX \$13 PER PERSON

Assorted Nuts Assorted Dried Fruit Dark & White Chocolate

AT THE STADIUM **\$12 PER PERSON**

Warm Mini Pretzels & Mustard Tortilla Chips & Queso Cracker Jacks **Funnel Cake Fries**

SWEET N SALTY \$12 PER PERSON

Assorted Candy Bars Locally Made Popcorn Create-Your-Own Donut Bar **Assorted Kettle Chips**

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CHATTANOOGA MARRIOTT DOWNTOWN



BREAK ENHANCEMENTS

STARBUCKS® COFFEE | \$62 GAL

ICED TEA | \$33 GAL

LEMONADE | \$33 GAL

ASSORTED JUICES | \$34 GAL Choose From: Cranberry, Orange, Grapefruit or Apple

TAZO TEAS | \$2.50 EA

BOTTLED PEPSI® PRODUCTS | \$3 EA

NAKED® JUICES | \$5 EA

ASSORTED KETTLE CHIPS | \$2.50 EA

ASSORTED CANDY BARS | \$2.50 EA

INDIVIDUAL MINI PRETZEL TWISTS | \$2.50 EA

INDIVIDUAL SALTED PEANUTS | \$2.50 EA

TROPICAL TRAIL MIX | \$2.50 EA

NUTRI GRAIN® CEREAL BARS | \$2.50 EA

INIT® NUT & FRUIT BAR | \$4 EA

DOUBLE CHOCOLATE BROWNIES | \$22 DZ

ASSORTED MUFFINS | \$30 DZ

MINI DANISH ASSORTMENT | \$25 DZ

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WARM MINI PRETZEL STICKS | \$27 DZ

VEGETABLE PLATTER | \$5 PP

CHEESE & CRACKER PLATTER | \$6 PP

TORTILLA CHIPS & SALSA | \$2 PP

ASSORTED ICE CREAM BARS | \$3 EA

ASSORTED WHOLE FRESH FRUIT | \$2 EA

FRESHLY BAKED ASSORTED COOKIES | \$24 PER DOZEN



LUNCH BUFFET

All Lunch Buffets include: Freshly Brewed Starbucks® Coffee and Iced Tea A small group service fee of \$100 will apply to any meal function of 30 people or less.

SANDWICH BOARD \$19 PER PERSON

Southern Pasta Salad Southern Potato Salad Kettle Chips Shredded Lettuce, Vine Ripe Tomatoes, Shaved Onion and Bread & Butter Pickles Aged Cheddar, Provolone and Swiss Cheese Assortment of Breads & Spreads Chocolate Chip Cookies

Choose Three Protein Options

Roasted Turkey, Shaved Ham, Roasted Beef, or Chicken or Tuna Salad

SOUP, SALAD, & SANDWICH BAR \$22 PER PERSON

Tossed Salad with Assorted Dressings Assorted Rolls Mini Cheesecakes

Choose One

Chattanooga Chili Corn and Crab Chowder Chicken Noodle Roasted Tomato Bisque

Choose Two Protein Options

Shaved Ham , Roasted Turkey Chicken Salad, Tuna Salad or Grilled Vegetables

Served with Shredded Lettuce, Vine Ripe Tomatoes, Shaved Onion and Bread & Butter Pickles, Aged Cheddar, Provolone and Swiss Cheese, Assortment of Breads & Spreads

RIVERBEND DELI \$23 PER PERSON

Kettle Chips Fresh Fruit Salad Macaroni Salad or Potato Salad Assorted Dessert Bars Choose Three Premade Sandwiches CHATTANOOGA CLUB

Roasted Turkey, Shaved Ham, Bacon, Aged Cheddar, Lettuce, and Tomato on a Croissant

BLTP

Peppered Bacon, Lettuce, Tomato and House Pimento Cheese on Sourdough

PECAN CHICKEN SALAD

Diced Chicken Breast, Toasted Pecans, and Seedless Grapes on a Croissant

BLACK FOREST HAM

Shaved Ham, Aged Cheddar, Lettuce, and Tomato on Whole Wheat

SLOW ROASTED BEEF

Shaved Sirloin, Horseradish Aioli, Provolone, Lettuce, and Tomato on Ciabatta

VEGGIE WRAP

Balsamic Roasted Vegetables, Hummus, Lettuce, and Tomato in a Spinach Tortilla

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CHATTANOOGA MARRIOTT DOWNTOWN



LUNCH BUFFET

All Lunch Buffets include: Yeast Rolls, Whipped Butter, Freshly Brewed Starbucks® Coffee and Iced Tea A small group service fee of \$100 will apply to any meal function of 30 people or less.

BIG BRUNCH \$28 PER PERSON

Chilled Assorted Juices Sliced Seasonal Fruit Assorted Pastries, Breads, and Croissants Assorted Cereal And Milk Farm Fresh Scrambled Eggs Signature Breakfast Potatoes Cheese Blintzes with Cherry Compote Buttermilk Biscuits and Chef's Sausage Gravy **Tossed House Salad With Assorted Dressings** Roasted Butternut Squash Salad Southern Fried Chicken **Braised Beef Tips** Spinach Ravioli with a Garlic Cream

THE SMOKEHOUSE **\$25 PER PERSON**

Tossed Salad with Assorted Dressings **Celery Seed Slaw** Southern Style Potato or Macaroni Salad Brown Sugar Baked Beans Collard Greens Sweet Corn Bread Dessert: Banana Pudding Choose Two (2): Cider Braised Pulled Pork **BBQ** Pulled Chicken Slow Roasted Beef Brisket

LITTLE ITALY **\$25 PER PERSON**

Bone-In BBQ Chicken

Tossed Caesar Salad Antipasto Salad Alfredo and Marinara Sauces **Bolognese Sauce Grilled Chicken** Meatballs **Rigatoni and Linguine Garlic Bread** Tiramisu

THE LOOKOUT \$27 PER PERSON

Chopped Iceberg Wedge Tomato and Cucumber Salad Marinated Mushroom Salad Rice Pilaf Sautéed Haricot Vert and Julienne Carrots New York Cheesecake

Choose Two (2):

Herbed Chicken Breast with Sundried Tomato Cream Sliced Beef Tenderloin with Rosemary Jus Roasted Salmon with Dill Hollandaise

ACROSS THE PACIFIC \$25 PER PERSON

Tossed Salad with Asian Sesame Dressing Napa Cabbage Slaw Stir Fry Vegetables Chicken and Lemongrass Spring Rolls **Fortune Cookies**

Choose One (1):

Steamed Jasmine Rice Vegetable Fried Rice Choose Two (2):

Korean BBQ Beef & Broccoli Chicken Teriyaki Garlic Shrimp

THE FIESTA

\$25 PER PERSON

Chopped Salad with Cilantro Lime Dressing **Cheese Enchiladas Beef Tamales** Spanish Rice Build Your Own Nacho Station: Tortilla Chips, Ground Beef, Black Beans, Queso, Guacamole, Salsa, Sour Cream, & Shredded Cheddar **Cinnamon Sugar Churros**

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CHATTANOOGA MARRIOTT DOWNTOWN



ON THE GO LUNCH

All On The Go Lunches Include: Bottled Water, Whole Fruit., and One (1) Accompaniment A small group service fee of \$100 will apply to any meal function of 30 people or less.

\$17 PP MAXIMUM OF THREE (3) OFFERINGS

CHATTANOOGA CLUB

Roasted Turkey, Shaved Ham, Bacon, Aged Cheddar, Lettuce, and Tomato on a Croissant

BLTP Peppered Bacon, Lettuce, Tomato and House Pimento Cheese on Sourdough

PECAN CHICKEN SALAD Diced Chicken Breast, Toasted Pecans, and Seedless Grapes on a Croissant

BLACK FOREST HAM Shaved Ham, Aged Cheddar, Lettuce, and Tomato on Whole Wheat

SLOW ROASTED BEEF

Shaved Sirloin, Horseradish Aioli, Provolone, Lettuce, and Tomato on Ciabatta

VEGGIE WRAP Balsamic Roasted Vegetables, Hummus, Lettuce, and Tomato in a Spinach Tortilla

ON THE GO ACCOMPANIMENTS

ON THE GO ENHANCEMENTS

ASSORTED KETTLE CHIPS

SOUTHERN PASTA SALAD

CREAMY POTATO SALAD

SEASONAL FRUIT CUP

CHOCOLATE CHIP COOKIE

STARBUCKS® COFFEE | \$62 GAL

ICED TEA | \$33 GAL

LEMONADE | \$33 GAL

BOTTLED PEPSI® PRODUCTS | \$3 EA

NAKED® JUICES | \$5 EA

DOUBLE CHOCOLATE BROWNIES | \$22 DZ

RICE KRISPIE TREATS® | \$2 EA

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CHATTANOOGA MARRIOTT DOWNTOWN 2 Carter Plaza, Chattanooga, TN 37402 T. 423.756.0002

BONVºY

PLATED LUNCH

All Plated Lunches include: Yeast Rolls, Whipped Butter, Freshly Brewed Starbucks® Coffee, Iced Tea, Tossed Salad, Starch Selection, Vegetable Selection, and Dessert Selection. A fee of \$100 will apply to any meal function of 30 people or less.

ENTRÉE SELECTIONS

Choose One (1): Pepper Crusted Beef Tenderloin with Rosemary Demi Glaze | \$27 PP

Braised Beef Short Rib with Cabernet Jus | \$25 PP

Seared Atlantic Salmon Filet with Dill Hollandaise | \$27 PP

Herb Roasted Chicken Breast with Garlic Cream Sauce | \$25 PP

Mushroom Ravioli with Spinach Cream | \$23 PP

Grilled Chicken Breast with Charred Tomato Balsamic Relish | \$25 PP

Roasted Pork Loin with Apple Raisin Chutney | \$23 PP

STARCH SELECTIONS

Choose One (1):

Rice Pilaf Buttermilk Whipped Potatoes Aged White Cheddar Grits Potato Au Gratin Corn Soufflé Parmesan Polenta

VEGETABLE SELECTIONS

Choose One (1): Roasted Asparagus & Baby Carrots Sautéed Haricot Vert & Julienne Carrots Creamed Rosemary Corn & Roasted Mushrooms Sautéed Vegetable Medley

DESSERT SELECTIONS

Choose One (1): Vanilla Cheesecake with Seasonal Fruit Compote

Double Layer Chocolate Cake with Whipped Cream and Fresh Berries

PLATED LUNCH ENHANCEMENTS

CHOPPED WEDGE SALAD \$4 PP

Blue Cheese Crumbles, Cherry Tomatoes, Crisp Bacon, & Buttermilk Ranch

GREEK SALAD

\$4 PP Feta, Kalamata Olives, Cucumber, Red Onion, Crisp Pita, & Greek Vinaigrette

BABY SPINACH SALAD

\$4 PP

Candied Pecans, Strawberries, Shaved Red Onion, & Bacon Balsamic Vinaigrette

CAESAR SALAD

\$4 PP Artisan Romaine, Shaved Parmesan, Torn Ciabatta, & Caesar Dressing

ADDITIONAL DESSERT \$6 PP

Flourless Chocolate Torte Chocolate Peanut Butter Pie Red Velvet Cake Carrot Cake

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CHATTANOOGA MARRIOTT DOWNTOWN



RECEPTION

Items priced per fifty (50) pieces unless noted otherwise.

HOT HORS D'OEUVRES

Mini Vegetable Spring Rolls | \$175 Sweet Chili Sauce

Beef Wellingtons | \$200

Buffalo Chicken Spring Rolls | \$225 Blue Cheese Dip

Chicken Tenders | \$115 BBQ, Honey Mustard & Ranch

Crispy Chicken Wings | \$200 Buffalo, BBQ, Ranch, Blue Cheese and Celery Sticks

BBQ Meatballs | \$175

Breaded Artichoke Hearts |\$185 Pesto Aioli

Sesame Chicken Strips | \$175 **Bourbon Sauce**

Mini Chicken Cordon Bleu | \$165

Bacon Wrapped BBQ Shrimp | \$185

Mini Short Rib Pot Pies | \$220

Brie with Pear and Almond Phyllo | \$175

Butter Pecan Crusted Shrimp | \$185

Cinnamon Sweet Potato Puff | \$125

Chicken Pot Stickers | \$115 Soy Sauce

Chipotle Steak Skewers | \$165

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French Onion Crostini | \$135

Spanakopita | \$150

Bacon Wrapped Scallops | \$195





RECEPTION

Items priced per fifty (50) pieces unless noted otherwise.

CHILLED HORS D'OEUVRES

Assorted Tea Sandwiches | \$115 House Pimento Cheese, Cucumber & Cream Cheese, Turkey & Swiss

Shrimp Cocktail | \$125 Cocktail Sauce, Lemons

Hummus | \$85 (Serves 25) Crispy Pita Chips, Carrots & Celery Sticks

Antipasto Skewers | \$125

Lump Crab Dip | \$125

House Pimento Cheese & Chips | \$110

Deviled Eggs with Bacon | \$105

Chocolate Covered Strawberries | \$125

Smoked Salmon Blini | \$150

Pimento Cheese Crostini with Bacon Jam | \$135

PACKAGES

A Small Group Service Fee of \$100 Will Apply For 30 People Or Less

LATE NIGHT SNACK \$26 PP

Sweet and Savory Popcorn Ham and Cheese Breakfast Chimichanga Bacon & Cheddar Beef Sliders Pulled Pork Soft Tacos Mini Hot Dogs

CHIPS AND DIPS \$15 PP

House Pimento Cheese Warm Spinach Dip French Onion Dip Tri Color Tortilla Chips House Chips

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RECEPTION

Items served in increments of fifty (50) guests unless noted otherwise

DISPLAYS

IMPORTED & DOMESTIC CHEESES \$8 PP

Broken Lavosh Crackers

FARMERS MARKET VEGETABLES \$8 PP

Colorful Display of Garden Vegetables Hummus Buttermilk Ranch

ARTICHOKE & SPINACH DIP \$7 PP Crisp Tortilla Chips

FRESH FRUIT \$7 PP Honey Yogurt

ITALIAN ANTIPASTO \$11 PP

Fresh Mozzarella Vine Ripened Tomatoes Assorted Olives Artisan Charcuterie Local & Domestic Cheeses Assorted Mustards Breads

MINI DESSERTS \$14 PP

Chef's Selection of Desserts Macarons, Chocolate Covered Strawberries & Assortment Of Mini Cheesecakes

All Chef Attended Carving Stations require a Chef Attendant at \$125 per attendant.

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CARVING STATIONS

WHOLE ROASTED TURKEY \$270 (SERVES 30 GUESTS) Traditional Accompaniments

PRIME RIB \$375 (SERVES 25 GUESTS) Au Jus, Horseradish Sauce, Rolls

ROASTED STRIP LOIN \$350 (SERVES 25 GUESTS) Au Jus, Horseradish Sauce, Rolls

HONEY GLAZED PIT HAM \$275 (SERVES 30 GUESTS) Dijon Mustard, Rolls

WHOLE ROASTED PORK LOIN \$225 (SERVES 30 GUESTS) Cranberry Apple Chutney, Rolls



ACTION STATIONS

A SMALL GROUP SERVICE FEE OF \$100 WILL APPLY TO ANY STATION OF 30 PEOPLE OR LESS

MAC & CHEESE \$18PP

You choice of a 3 cheese fondue or parmesan sauce. Mix-In's – sautéed shrimp, buffalo chicken, Italian sausage, sweet peas, roasted corn, sun dried tomatoes, asparagus, broccoli, mushroom, bell peppers, caramelized onions.

• Add lump crab or lobster -\$6 pp

RISOTTO \$16PP

Arborio, shaved parmesan, grilled chicken, sautéed shrimp, sweet peas, roasted corn, sun dried tomatoes, asparagus, broccoli, mushroom, bell peppers, caramelized onions

MASHED POTATO BAR \$15PP

Traditional Yukon gold or sweet potato mash. Toppings include whipped butter, aged cheddar, bacon, chives, caramelized onions, roasted mushrooms, sour cream, salsa, guacamole and Chattanooga chili.

STIR FRY \$16PP

Grilled chicken, sliced beef, sautéed shrimp, sugar snap peas, carrots, bell peppers, onions, bean sprouts, bamboo shoot, mushrooms, baby corn, and broccoli. Sauces include Teriyaki or general Tso's. Served over Jasmine Rice.

BANANAS FOSTER \$9PP

Warm Dark rum, brown sugar and candied pecans sautéed with bananas served over vanilla bean ice cream and pound cake

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CHATTANOOGA MARRIOTT DOWNTOWN



PLATED DINNER

All Plated Dinners include: Yeast Rolls, Whipped Butter, Freshly Brewed Starbucks® Coffee, Iced Tea, Tossed Salad, Starch Selection, Vegetable Selection, and Dessert Selection. A small group fee of \$100 will apply to a group of 30 people or less

ENTRÉE SELECTIONS

Choose One (1): Pepper Crusted Beef Tenderloin with Rosemary Demi Glaze | \$41 PP

Seared Airline Chicken Breast with Sweet Corn Sauce | \$36 PP

Seared Salmon Filet with Dill Hollandaise | \$33 PP

Blackened Salmon Filet with Roasted Tomato Cream | \$33 PP

Braised Beef Short Rib with Natural Jus | \$35 PP

Roasted Pork Loin with Whole Grain Mustard Demi | \$30 PP

Chicken Breast Piccata with Caper Butter Sauce | \$31 PP

Panko-Crusted Chicken Breast with Spinach and Artichoke Cream | \$31 PP

DUAL ENTRÉE SELECTIONS

Petit Beef Filet & Sautéed Shrimp with Rosemary Demi Glaze | \$45 PP

Petit Beef Filet & Roasted Chicken Breast with Rosemary Demi Glaze | \$42 PP

Braised Short Rib & Roasted Chicken Breast With Braising Jus | \$40 PP

Seared Salmon & Sautéed Shrimp With Dill Hollandaise | \$36 PP

Roasted Chicken Breast & Salmon with Roasted Tomato Cream | \$34 PP

VEGETARIAN ENTRÉE SELECTIONS

Vegetable Lasagna Roll with Pomodoro | \$30 PP

Wild Mushroom Ravioli with Spinach Cream | \$30 PP

Seasonal Vegetable Risotto | \$28 PP

STARCH SELECTIONS Choose One (1):

Rice Pilaf Buttermilk Whipped Potatoes Parmesan Polenta Potatoes au Gratin Corn Soufflé Green Onion Risotto

VEGETABLE SELECTIONS

Choose One (1): Roasted Asparagus & Baby Carrots Sautéed Haricot Vert & Julienne Carrots Creamed Rosemary Corn & Roasted Mushrooms Sautéed Vegetable Medley

DESSERT SELECTIONS

Choose One (1): Vanilla Cheesecake with Seasonal Fruit Compote

Double Layer Chocolate Cake with Whipped Cream and Fresh Berries

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CHATTANOOGA MARRIOTT DOWNTOWN



DINNER BUFFET

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BACK YARD BBQ \$39 PER PERSON

Tossed House Salad With Assorted Dressings Fingerling Potato and Bacon Salad Hoppin' John Whiskey BBQ St. Louis Ribs Bone-In BBQ Chicken Cheddar Grits With Creole Shrimp Gravy Baked Macaroni and Cheese Collard Greens Skillet Corn Warm Cornbread with Honey Butter **Bourbon Pecan Pie** Warm Peach Cobbler

DOWNTOWN AT DUSK \$45 PER PERSON

Tossed House Salad with Assorted Dressings Marinated Tomato and Cucumber Salad Roasted Artichoke and Feta Salad Sliced Beef Tenderloin with Rosemary Demi Glaze Roasted Pork Loin with Roasted Apples and Bacon **Twice-Baked Mashed Potato** Rice Pilaf Ultimate Chocolate Cake **Tennessee Cherry Cheesecake**

LITTLE ITALY **\$42 PER PERSON**

Tossed Caesar Salad Italian White Bean Salad Tomatoes and Mozzarella with Balsamic Reduction Chicken Marsala Sausage Cannelloni with Pomodoro Shrimp Penne Pesto **Roasted Green Beans** Grilled Vegetable Display **Garlic Bread** Cannolis Vanilla Bean Cheesecake

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MARRIOTT

BONVºY

CHATTANOOGA MARRIOTT DOWNTOWN

DINNER BUFFET

All Dinner Buffets Include: Yeast Rolls, Whipped Butter, Freshly Brewed Starbucks® Coffee, Iced Tea, Entrée Selections Side Selections, Salad Selections, and Dessert Selections A small group service fee of \$100 will apply to any meal function of 30 people or less.

ENTRÉE SELECTIONS \$ 42

Choose Two (2): Southern Fried Chicken

Herb Roasted Chicken Breast with Garlic Cream

Roasted Pork Loin with Bacon and Apples

Blackened Salmon with a Creole Tomato Sauce

Chargrilled Flank Steak with a Balsamic Demi

Herbed Grouper with a Shaved Fennel Salad

Sliced Beef Tenderloin with a Rosemary Jus

Roasted Salmon with a Dill Hollandaise

Baked Ravioli with a Roasted Tomato Cream Sauce

SIDE SELECTIONS

Choose Two (2): Southern Green Beans Cheese Ravioli with Sundried Tomato Cream Rice Pilaf Buttermilk Mashed Potatoes Parslied Roasted Red Potatoes Mushroom Penne Pasta Potatoes au Gratin Corn Soufflé Sweet Potato Casserole Sautéed Vegetable Medley

SALAD SELECTIONS

Choose Two (2):

Chopped Wedge Salad Blue Cheese Crumbles, Cherry Tomatoes, Crisp Bacon, & Buttermilk Ranch

Greek Salad Feta, Kalamata Olives, Cucumber, Red Onion, & Greek Vinaigrette

Baby Spinach Salad Candied Pecans, Strawberries, Shaved Red Onion, & Bacon Balsamic Vinaigrette

Caesar Salad Artisan Romaine, Shaved Parmesan, Torn Ciabatta, & Caesar Dressing

House Salad Romaine Lettuce, Mixed Greens, Tomatoes, Cucumbers, Carrots, Croutons, Shredded Cheddar, Buttermilk Ranch, & Balsamic Vinaigrette

DESSERT SELECTIONS

Choose Two (2): Cherry Cheesecake Bourbon Pecan Pie Triple Chocolate Cake Carrot Cake Caramel Apple Pie Flourless Chocolate Torte Key Lime Pie

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CHATTANOOGA MARRIOTT DOWNTOWN



WINE BY THE BOTTLE

Bartender Fee of \$125 will apply.

SPARKLING

La Marca, Prosecco, Extra Dry, Prosecco, Italy, NV | \$46 Segura Viudas, Brut, Cava, "Aria", Catalonia, Spain, NV | \$52

RIESLING

Chateau St. Michelle, Riesling, Columbia Valley, Washington, USA | \$34

PINOT GRIGIO Magnolia Grove by Chateau St. Jean, Pinot Grigio, California, USA | \$30

SAUVIGNON BLANC

Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | \$40 Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand | \$46

CHARDONNAY

Magnolia Grove by Chateau St. Jean, Chardonnay, California, USA | \$30 Chateau St. Jean, Chardonnay, North Coast, California, USA | \$46 Meiomi, Chardonnay, Monterrey, Sonoma, Santa Barbara, California, USA | \$48 J.Lohr Estates, Chardonnay, "Riverstone", Arroyo Seco, Monterey, California, USA | \$50

ROSÉ

Magnolia Grove by Chateau St. Jean, Rosé, California, USA | \$30 Kenwood "Six Ridges", Russian River Valley, Sonoma County, California I \$70

PINOT NOIR

Line 39, Pinot Noir, California, USA | \$36

MERLOT Magnolia Grove by Chateau St. Jean, Merlot, California, USA | \$30

CABERNET SAUVIGNON

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California, USA | \$30 Avalon, Cabernet Sauvignon, California, USA | \$30

OTHER WINES

Alamos, Malbec, Mendoza, Argentina | \$34 Pighin, Pinot Grigio, Friuli-Venezia Giulia, Italy | \$58 Casa Smith Vino, Ancient Lakes, WA | \$54 Erath, Pinot Noir, Oregon | \$64 Estancia, Paso Robles, Oregon | \$64

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MARRIOTT

BONVO

CHATTANOOGA MARRIOTT DOWNTOWN

CASH BAR

WELL | \$9

Gin: Beefeaters Vodka: Smirnoff Scotch: Dewar's White Label Rum: Cruzan Aged Light Bourbon: Jim Beam White Label Canadian: Canadian Club Cognac: Courvoisier VS Tequila: Jose Cuervo Silver

CALL | \$10

Gin: Tanqueray Vodka: Absolut Scotch: Johnnie Walker Red Label Rum: Bacardi Superior Rum: Captain Morgan Original Spiced Bourbon: Makers Mark Whiskey: Jack Daniel's Canadian: Seagram's VO Brandy: Courvoisier VS Tequila: 1800 Silver

PREMIUM | \$11

Gin: Bombay Sapphire Vodka: Grey Goose Scotch: Johnnie Walker Black Label Rum: Bacardi Superior Rum: Cruzan Aged Light Bourbon: Knob Creek Whiskey: Jack Daniel's Canadian: Crown Royal Cognac: Hennessey Privilege VSOP Tequila: Patron Silver

DOMESTIC BEER | \$6

Budweiser Michelob Ultra Coors Light Bud Light Miller Lite

Bartender Fee of \$125 will apply.

DOMESTIC PREMIUM BEER | \$6.50

Blue Moon Belgian White Sam Adams Boston Lager Sam Adams Seasonal Sierra Nevada Pale Ale Sweet Water 420 Sweet Water IPA

IMPORT BEER | \$7

Amstel Light Corona Extra Corona Light Heineken Heineken Light Guinness Stella Artois Lager Modelo Especial

NON ALCOHOLIC | \$5.50 O'Doul's

WINES BY THE GLASS | \$8.00

Magnolia Grove by Chateau St. Jean, California, USA Cabernet Merlot Chardonnay Pinot Grigio Rosé

PEPSI® PRODUCTS | \$3.50

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CHATTANOOGA MARRIOTT DOWNTOWN



HOSTED BAR PACKAGE

Bartender Fee of \$125 will apply.

WELL | \$ 8

Gin: Beefeaters Vodka: Smirnoff Scotch: Dewar's White Label Rum: Cruzan Aged Light Bourbon: Jim Beam White Label Canadian: Canadian Club Cognac: Courvoisier VS Tequila: Jose Cuervo Silver

CALL | \$9

Gin: Tanqueray Vodka: Absolut Scotch: Johnnie Walker Red Label Rum: Bacardi Superior Rum: Captain Morgan Original Spiced Bourbon: Makers Mark Whiskey: Jack Daniel's Canadian: Seagram's VO Brandy: Courvoisier VS Tequila: 1800 Silver

PREMIUM | \$10

Gin: Bombay Sapphire Vodka: Grey Goose Scotch: Johnnie Walker Black Label Rum: Bacardi Superior Rum: Cruzan Aged Light Bourbon: Knob Creek Whiskey: Jack Daniel's Canadian: Crown Royal Cognac: Hennessey Privilege VSOP Tequila: Patron Silver

DOMESTIC BEER | \$5

Budweiser Michelob Ultra Coors Light Bud Light Miller Lite

DOMESTIC PREMIUM BEER | \$5.50

Blue Moon Belgian White Sam Adams Boston Lager Sam Adams Seasonal Sierra Nevada Pale Ale Sweet Water 420 Sweet Water IPA

IMPORT BEER | \$6

Amstel Light Corona Extra Corona Light Heineken Heineken Light Guinness Stella Artois Lager Modelo Especial

NON ALCOHOLIC | \$4.50 O'Doul's

WINES BY THE GLASS | \$7

Magnolia Grove by Chateau St. Jean, California, USA Cabernet Merlot Chardonnay Pinot Grigio Rosé

PEPSI® PRODUCTS | \$3

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CHATTANOOGA MARRIOTT DOWNTOWN



CORE WELL BAR PACKAGE

Bartender Fee of \$125 will apply.

\$15 FOR ONE (1) HOUR | \$8 PER ADDITIONAL

SPIRITS

Gin: Beefeaters Vodka: Smirnoff Scotch: Dewar's White Label Rum: Cruzan Aged Light Bourbon: Jim Beam White Label Canadian: Canadian Club Cognac: Courvoisier VS Tequila: Jose Cuervo Silver

WINES BY THE GLASS

NON ALCOHOLIC

O'Doul's

Magnolia Grove by Chateau St. Jean, California, USA Cabernet Merlot Chardonnay **Pinot Grigio** Rosé

DOMESTIC BEER

Budweiser Michelob Ultra Coors Light Bud Light Miller Lite

DOMESTIC PREMIUM BEER

Blue Moon Belgian White Sam Adams Boston Lager Sam Adams Seasonal Sierra Nevada Pale Ale Sweet Water 420 Sweet Water IPA

IMPORT BEER

Amstel Light Corona Extra Corona Light Heineken Heineken Light Guinness Stella Artois Lager Modelo Especial

PEPSI® PRODUCTS

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MARRIOTT

BONVO

CHATTANOOGA MARRIOTT DOWNTOWN

CORE CALL BAR PACKAGE

Bartender Fee of \$125 will apply.

\$18 FOR ONE (1) HOUR | \$9 PER ADDITIONAL

SPIRITS

Gin: Tanqueray Vodka: Absolut Scotch: Dewars Rum: Bacardi Superior Rum: Captain Morgan Original Spiced Bourbon: Makers Mark Whiskey: Jack Daniel's Canadian: Canadian Club Brandy: Courvoisier VS Tequila: 1800 Silver

NON ALCOHOLIC O'Doul's

WINES BY THE GLASS

Magnolia Grove by Chateau St. Jean, California, USA Cabernet Merlot Chardonnay Pinot Grigio Rosé

PEPSI® PRODUCTS

DOMESTIC BEER

Budweiser Michelob Ultra Coors Light **Bud Light** Miller Lite

DOMESTIC PREMIUM BEER

Blue Moon Belgian White Sam Adams Boston Lager Sam Adams Seasonal Sierra Nevada Pale Ale Sweet Water 420 Sweet Water IPA

IMPORT BEER

Amstel Light Corona Extra Corona Light Heineken Heineken Light Guinness Stella Artois Lager Modelo Especial

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MARRIOTT BONVOY

CORE PREMIUM BAR PACKAGE

Bartender Fee of \$125 will apply.

\$22 FOR ONE (1) HOUR | \$13 PER ADDITIONAL

SPIRITS

Gin: Bombay Sapphire Vodka: Grey Goose Scotch: Johnnie Walker Black Label Rum: Bacardi Superior Rum: Cruzan Aged Light Bourbon: Knob Creek Whiskey: Jack Daniel's Canadian: Crown Royal Cognac: Hennessey Privilege VSOP **Tequila: Patron Silver**

NON ALCOHOLIC O'Doul's

WINES BY THE GLASS

Magnolia Grove by Chateau St. Jean, California, USA Cabernet Merlot Chardonnay Pinot Grigio Rosé

PEPSI® PRODUCTS

DOMESTIC BEER

Budweiser Michelob Ultra Coors Light **Bud Light** Miller Lite

DOMESTIC PREMIUM BEER

Blue Moon Belgian White Sam Adams Boston Lager Sam Adams Seasonal Sierra Nevada Pale Ale Sweet Water 420 Sweet Water IPA

IMPORT BEER

Amstel Light Corona Extra Corona Light Heineken Heineken Light Guinness Stella Artois Lager Modelo Especial

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CHATTANOOGA MARRIOTT DOWNTOWN

2 Carter Plaza, Chattanooga, TN 37402 T. 423.756.0002



MARRIOTT

BONVO

DAY MEETING PACKAGE

The Day Meeting Package provides all of the critical elements of a Total Meeting Experience. These elements include: All Day Food and Beverage, Meeting Space, Technology and Meeting Support service. A minimum of 30 people is required.

CONTINUOUS BEVERAGE SERVICE

Starbucks Coffee Assorted Tazo Hot Teas Bottled Water Assorted Pepsi Soft Drinks

MEETING SUPPORT SERVICES

Meeting Planner Tool Kit Meeting Room Rental

CONTINENTAL BREAKFAST

Fresh Sliced Seasonal Fruit Individual Yogurts with House Granola Assorted Pastries, Breads & Croissants **Breakfast Enhancements** Baked Egg Cups \$3, per person Yogurt Parfaits \$4, per person

AM BREAK

CHOOSE TWO House Made Trail Mix Mixed Nuts Assorted Dried Fruits Fresh Baked Muffins Assorted Granola Bars Whole Fruit

Break Enhancements

Fresh Fruit Cup \$3, per person Sugared French Toast Sticks \$3, per person Assorted Donuts \$3, per person New Orleans Style Beignets \$4, per person

LUNCH

Choice of Boxed or Buffet See next page for Lunch Selections

TECHNOLOGY SUPPORT SERVICES

Choice of LCD Projector Package or In-Room Monitor 2 Flip Charts with Pad and Markers Wireless High Speed Internet Access

PM BREAK

CHOOSE TWO Freshly Baked Assorted Cookies Selection of Domestic Cheeses Whole Fruits Mixed Nuts Snack Mix Pretzels Break Enhancements Hummus and Pita Chips \$3, per person Charcuterie Board \$4, per person House Pimento Cheese & Crackers \$4, per

person

PACKAGE PRICING

FULL DAY PACKAGE \$80, per person HALF DAY PACKAGE with Lunch \$70, per person HALF DAY PACKAGE without Lunch, choose one AM or PM Break \$60, per person

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CHATTANOOGA MARRIOTT DOWNTOWN



DAY MEETING LUNCH

THE SMOKEHOUSE

Tossed Salad with House Made Dressings Cole Slaw Southern Style Potato Brown Sugar Baked Beans Yankee Corn Bread Dessert: Banana Pudding **CHOOSE TWO** Cider Braised Pulled Pork BBQ Glazed Chicken Breast Slow Roasted Beef Brisket

LITTLE ITALY

Tossed Caesar Salad Antipasto Salad Alfredo and Marinara Sauces Bolognese Sauce Grilled Chicken Roasted Meatballs Rigatoni and Linguine Garlic Bread Tiramisu

RIVERBEND DELI

Kettle Chips Fresh Fruit Salad Southern Style Potato Salad Assorted Breads and Sandwich Fillings Assorted Dessert Bars **CHOOSE THREE** Roasted Turkey Shaved Ham Homemade Pimento Cheese Slow Roasted Beef Pecan Chicken Salad with Grapes Grilled Vegetables

BOXED LUNCH

Individual Kettle Chips Whole Fruit Fresh Baked Cookie Water Bottle CHOOSE THREE SANDWICHES Club Pecan Chicken Salad with Grapes Roast Beef

Roast Beef Grilled Vegetable Wrap

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CHATTANOOGA MARRIOTT DOWNTOWN



AUDIO VISUAL - PSAV

POPULAR PACKAGES	POPULAR COMPONETS	
Value Line Projector Package	Conference Speaker Phone	140
AV Cable Lot	Laptop Computer	215
Projection Stand	LED Wash Light	75
LCD Projector	Powered Speaker	92
1,500+ Lumen LCD Projector	Presidential Microphone	65
Tripod Screen 405	Wired Microphone	55
Maating Boom Projector Bookage	Wireless Microphone	165
Meeting Room Projector Package AV Cable Lot	4-Channel Mixer	60
	12-Channel Mixer	120
Projection Stand	32' LCD Monitor	195
LCD Projector 6'X10' Fast Fold Screen 540	46" LCD Monitor	395
6'X10' Fast Fold Screen 540	8' Tripod Screen	75
Projection Support Package	6' X 8' Fast-Fold Screen	225
AV Cable Lot	7'6" X 10' Fast-Fold Screen	265
Tripod Screen	9' X 12' Fast-Fold Screen	305
Projection Stand 165	10' 6" X 14' Fast-Fold Screen	335
	6' X 10'5" Fast-Fold Screen	340
Flip Chart Package	7'6" X 13'4" Fast-Fold Screen	383
Flipchart Easel	9' X 18'8" Fast-Fold Screen	425
Flipchart Pad	10"6" X 18'8" Fast-Fold Screen	555
Markers 55		

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