



EVENTS MENU



BREAKFAST

CONTINENTAL BREAKFAST

PASTRY BEGINNINGS | \$30

Sliced Seasonal Fruit

Assorted Individual Yogurts

Baked Breakfast Breads and Muffins

Orange Juice

100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

SUITES BREAKFAST | \$33

Sliced Seasonal Fruit

Assorted Individual Yogurts

Baked Breakfast Breads and Muffins

Breakfast Sandwiches:

Sausage, Egg and Cheese Biscuit

Bacon, Egg and Cheese Biscuit

Orange Juice

100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.



BREAKFAST

BUFFET BREAKFAST

THE MIDTOWN BREAKFAST BUFFET | \$40

Sliced Seasonal Fruit

Assorted Individual Yogurts

Baked Breakfast Breads and Muffins

Scrambled Eggs

Crisp Bacon and Pork Sausage Links

Add Turkey Sausage Patties for Additional \$2

Breakfast Potatoes with Sautéed Onions and Peppers

Orange Juice

100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

BREAKFAST BUFFET ENHANCEMENTS

Make Your Own Grits Bar | \$7

Grits, Soft Butter, Cheddar Cheese, Crumbled Bacon, Scallions

Oatmeal Bar | \$7

Oatmeal, Brown Sugar, Cinnamon Butter, Soft Butter, Chopped Pecans, Raisins

Made to Order Omelet Station | \$15 (Station Attendant Required)

Eggs

Diced Ham, Bacon Bites, Crumbled Sausage

Diced Tomatoes, Black Olives, Scallions, Chopped Onion, Sliced Mushrooms, Diced Bell Pepper, Spinach Leaves

Shredded Cheddar Cheese, Monterey Jack Cheese, Mozzarella Cheese

Station Attendant Fee | \$125

Based on one (1) hour of service. Additional charge of \$125 is applied to groups of 25 or less. All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.



Hotel: 1-404-876-8888 | Sales: 1-866-877-7741 | Website: www.marriott.com/atlms

BREAKFAST

PLATED BREAKFAST

ALL AMERICAN | \$33

Sliced Seasonal Fruit

Baked Breakfast Breads and Muffins

Scrambled Eggs

Choice of Crisp Bacon Strips or Pork Sausage Links

Roasted Potatoes with Sautéed Peppers and Onions

Orange Juice

100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

PANCAKE BREAKFAST | \$35

Sliced Seasonal Fruit

Baked Breakfast Breads and Muffins

Buttermilk Pancakes with Warm Maple Syrup

Choice of Crisp Bacon Strips or Pork Sausage Links

Orange Juice

100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

MIGHTY SUITES BREAKFAST | \$41

Sliced Seasonal Fruit

Baked Breakfast Breads and Muffins

Scrambled Eggs

6 oz. Grilled New York Strip Steak

Roasted Potatoes with Sautéed Peppers and Onions

Orange Juice

100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

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COFFEE BREAKS

BREAK UP THE DAY

DIPS AND CHIPS | \$18

Hummus with Grilled Pita Bread

French Onion Dip with House Chips

Salsa with Fried Tortilla Chips

100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

Assorted Pepsi Products

Bottled Water

HAPPY TRAILS | \$18

Make Your Own Trail Mix:

Pretzel Sticks and Chex Mix

M&M's and Chocolate Chips

Raisins and Banana Chips

Gummy Bears and Sour Patch Kids

100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

Assorted Pepsi Products

Bottled Water

COOKIE JAR | \$19

Assorted Cookies

Chocolate Fudge Brownies

Blondies with Walnuts and Chocolate Chips

Milk Cartons: Whole, 2% Milk, Skim, Chocolate

100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

Assorted Pepsi Products

Bottled Water

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COFFEE BREAKS

BREAK UP THE DAY

CANDY BREAK | \$19

Assorted Chocolate Bars

Tootsie Rolls and Twizzlers

Plain and Peanut M&M's

Jelly Beans and Sour Patch Kids

100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

Assorted Pepsi Products

Bottled Water

BALL PARK | \$20

Popcorn Machine: Individual Bags of Popcorn

Popcorn Toppings: Cheese, Salt, Butter, Cinnamon Sugar

Mini Soft Pretzels: Cinnamon Sugar, Spicy Mustard, Cheese Sauce

Mini Hotdogs with Mustard and Ketchup

100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

Assorted Pepsi Products

Bottled Water

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A LA CARTE

ENHANCEMENTS

ITEMS BY THE DOZEN

Sweet and Savory Breakfast Breads | \$38

Assorted Muffins | \$38

Assorted Bagels with Assorted Spreads | \$38

Assorted Cookies | \$38

Assorted Brownies | \$38

A Variety of Cookies, Brownies, and Blondies | \$44

ON CONSUMPTION - BY THE GALLON

100% Gourmet Bean Regular and Decaffeinated Coffee | \$85

Hot Water and Assorted Teas | \$85

Lemonade | \$50

Iced Tea | \$50

ON CONSUMPTION - EACH

Tropicana Bottled Fruit Juices | \$5

Orange Juice, Apple Juice, Cranberry Juice

Assorted Pepsi Products | \$5

Bottled Water | \$5

Sparkling Bottle Water | \$6

Red Bull Energy Drinks | \$7

Individual Bags of Chips | \$5

Individual Granola Bars | \$4

Individual Candy Bars | \$4

Individual Bags of Salted Peanuts or Trail Mix | \$5

Whole Fruit | \$3

Individual Yogurt | \$6

A customary 25% service charge and 8.9% sales tax will be added to the above prices.



ENERGIZE

ENERGIZE BREAKFAST BUFFET | \$36

Sliced Seasonal Fruit

Chobani Greek Yogurt

Bran and Blueberry Muffins

Oatmeal Bar with Raisins, Cranberries, Walnuts, Shaved Almonds and Brown Sugar

Cold Cereals and Skim Milk

Egg White Vegetable Frittata

Scrambled Egg Beaters

Turkey Bacon

Chicken Apple Sausage

Fresh Orange Juice

100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

ENERGIZE FIT FOR YOU COFFEE BREAK | \$20

Sliced Seasonal Fruit and Berries

Plain Yogurt with Granola, Fresh Berries, Chopped Nuts, and Honey

Granola and Power Bars

Assorted Naked Juice

Chef's Choice of Infused Water

100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

Based on one (1) hour of service. For buffets, an additional charge of \$125 is applied to groups of 25 or less. All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.



BUFFET LUNCH

BUILD YOUR OWN SALAD BUFFET | \$40

Assorted Baked Bread and Butter

Tomato Soup with Goldfish Crackers

Assorted Lettuce: Romaine, Spring Mix, Spinach

Chilled Grilled Meats: Chicken Strips, Steak Strips, Salmon Dices

Add Seared Shrimp or Tuna for Additional \$3

Salad Toppings: Diced Tomato, Sliced Cucumber, Onions, Shredded Carrots, Avocado Slices, Julienne Bell Peppers, Sliced Olives, Pine Nuts, Candied Pecans, Chopped Walnuts,

Croutons, Bleu Cheese, Shaved Parmesan, Shredded Cheddar

Three Assorted Dressings

Angel Food Cake with Fresh Berries

Iced Water and Iced Tea

LA FIESTA | \$49

Tortilla Soup

Fresh Greens with Tortillas, Black Olives, Fresh Cilantro and Chipotle Ranch

Roasted Corn and Black Bean Salad

Build Your Own Fajitas and Tacos Include:

Seasoned Shredded Beef and Chicken, Seasoned Ground Beef

Lettuce, Tomato, Jalapeño Peppers, Shredded Cheese, Chopped Onions, Guacamole, Salsa and Sour Cream

Hard Corn Taco Shells and Flour Tortillas

Mexican Rice

Refried Beans

Fried Churros and Key Lime Pie

Iced Tea and Iced Water

Based on one and a half (1.5) hours of service. Additional charge of \$125 is applied to groups of 25 or less. All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.



BUFFET LUNCH

EXECUTIVE DELI | \$50

Chef's Choice of Soup

Assorted Breads

Imported and Domestic Cheese Display

Bay Shrimp Salad with Fresh Dill

Caprese Salad

Wild Rice and Cranberry Salad with Asparagus Tips and Vinaigrette

Display of Sesame Seared Tuna with Daikon Sprouts, Wasabi Aioli, and Soy Sauces

Sliced Blackened Tenderloin with Horseradish Sauce, Herb Aioli, and Stone Ground Mustard

Chilled Pesto Marinated Chicken Breast with Roasted Sweet Onions

Assortment of Petit Fours

Iced Tea and Iced Water

WELCOME TO GEORGIA | \$52

Buttermilk Biscuits and Country Cornbread with Butter

Steamed Kale Salad with Sliced Cherry Tomatoes, Red Onion, Shaved Parmesan, Vinaigrette

Cucumber, Tomato, and Carrot Salad

Choice of Two (2):

Blackened or Fried Catfish

Southern Fried Chicken

BBQ Pulled Pork

Grilled Pork Chops

Baked Macaroni and Cheese

Sautéed String Beans with Onions, Peppers and Mushrooms

Mini Banana Pudding and Sliced Pecan Pie

Iced Tea and Iced Water

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PLATED LUNCH

ALL PLATED LUNCHES ARE SERVED WITH ASSORTED ROLLS & BUTTER, YOUR CHOICE OF SALAD AND DESSERT, ICED TEA, ICED WATER AND COFFEE SERVICE.

SALAD SELECTIONS:

House Salad | Garden Greens, Tomatoes, Carrots, Cucumbers, Onion and Ranch Dressing

Spinach Salad | Baby Spinach, Radicchio and Frisee with Brie, Dried Cranberries and Candied Pecans Paired with Peppercorn Champagne Vinaigrette

Caesar Salad | Romaine Lettuce, Croutons, Parmesan Paired with Creamy Traditional Caesar Dressing

ENTRÉE SELECTIONS:

Grilled Marinated Portabella with Buffalo Mozzarella on Creamy Garlic Polenta, Drizzled with Pesto Sauce | \$38

Dijon-Thyme Chicken with Horseradish Potatoes, Baby Greens, Roasted Tomatoes, Maple Apricot Relish, Mustard Cream Sauce | **\$40**

Chicken Florencia, Stuffed with Creamed Spinach and Served Over Rice Pilaf | \$40

Grilled Salmon Filet with Tomato Basil Relish, Seasonal Vegetables and Fingerling Potatoes | \$42

Grilled 8 oz. New York Steak with Garlic Butter New Potatoes, Peppercorn Sauce and Mixed Grilled Vegetables | **\$46**

DESSERT SELECTIONS:

Angel Food Cake with Berries
Mamma's Chocolate Cake
NY Cheesecake
Key Lime Pie

All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.



GRAB AND GO BOX LUNCH | \$38

ALL BOXED LUNCHES ARE SERVED WITH ASSORTED PASTA OR FRUIT SALAD, INDIVIDUAL BAGS OF CHIPS, ASSORTED COOKIES, ASSORTED CONDIMENTS, AND ASSORTED PEPSI SOFT DRINKS

(MAXIMUM CHOICE OF 3)

Smoked Turkey | Smoked Turkey and Swiss Cheese on Wheat Bread, Lettuce and Tomato

Vegetable Tortilla | Marinated Asparagus, Julienne Carrots, Spinach, Sun Dried Tomatoes, Goat Cheese, Basil, and Dill Mayonnaise Wrapped in a Flour Tortilla

Ham and Cheese | Ham and American Cheese on Hoagie, Lettuce and Tomato

Roast Beef | Roast Beef and Cheddar Cheese on Kaiser Roll, Lettuce, and Tomato

Grilled Chicken | Marinated Grilled Chicken Breast and Provolone Cheese on Kaiser Roll, Lettuce and Tomato

Little Italy | Ham, Pepperoni, Genoa Salami, Provolone Cheese, Onions, Herb Mayo on Hoagie

All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.



DINNER

BUFFET DINNER

DOWN SOUTH HOME COOKING | \$75

Buttermilk Biscuits and Cornbread with Butter

Garden Salad

Pasta Salad

Yukon Gold Potato Salad

Choice of Three (3):

Blackened Catfish or Fried Catfish

Georgia Style BBQ Chicken

Grilled Pork Chops

Georgia Style BBQ Ribs

Southern Fried Chicken

Macaroni and Cheese

Southern Green Beans

Pecan Pie and Red Velvet Cake

Iced Tea and Iced Water

100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

Based on one and a half (1.5) hours of service. Additional charge of \$125 is applied to groups of 25 or less. All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.



DINNER

BUFFET DINNER

CRESCENT | \$90

Assortment of Dinner Rolls and Flat Breads

Tossed Salad with Chef's Choice of Salad Dressing

Cucumber, Onion and Carrot Salad

Grilled Vegetable Orzo

Sliced Filet of Beef with Merlot Mushroom Sauce

Parmesan Crusted Chicken with White Wine Caper Cream sauce

Grilled Mahi Mahi with Fruit Salsa

Garlic Mashed Potatoes

Grilled Vegetables

Choice of Three (3):

Caramel Apple Pie

Peach Pie

Bourbon Pecan Pie

Salted Caramel Vanilla Cake

Ultimate Chocolate Cake

New York Cheesecake

Iced Tea and Iced Water

100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

Based on one and a half (1.5) hours of service. Additional charge of \$125 is applied to groups of 25 or less. All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.



DINNER

PLATED DINNER

ALL PLATED DINNERS ARE SERVED WITH ASSORTED DINNER ROLLS & BUTTER, YOUR CHOICE OF SOUP OR SALAD, YOUR CHOICE OF DESSERT, ICED TEA, ICED WATER AND COFFEE SERVICE.

SOUP SELECTIONS:

Tomato Basil Soup
Broccoli Cheddar Soup
New England Clam Chowder Soup

SALAD SELECTIONS:

House Salad | Garden Greens, Tomatoes, Carrots, Cucumbers, Onion and Ranch Dressing

Spinach Salad | Baby Spinach, Radicchio and Frisee with Brie, Dried Cranberries and Candied Pecans Paired with Peppercorn Champagne Vinaigrette

Caesar Salad | Romaine Lettuce, Croutons, Parmesan Paired with Creamy Traditional Caesar Dressing

ENTRÉE SELECTIONS:

Bourbon Chicken with Butter Pecan Sauce, Sweet Potato Smash, Roasted Asparagus | \$58

Airline Chicken Breast with Roasted Peach Salsa, Garlic Smashed Potatoes, Steamed Broccolini | \$58

Roasted Pork Tenderloin with Grain Mustard Cream Sauce, Tillamook Cheddar Mashed Potatoes, Sautéed String Beans | \$59

Grilled Atlantic Salmon with Tomato Basil Relish, Wild Rice Pilaf, Mixed Vegetable Grill | \$63

10 oz. New York Strip Steak, Grilled and Topped with Brown Mushroom Sauce, Fingerling Potatoes, Steamed Broccoli and Cauliflower | **\$69**

Frenched Lamb Chops Topped with Sun Dried Cherry Chutney, Caramelized Onions and Fried Rosemary, Roasted New Potatoes, and Sautéed Zucchini | **\$70**

8 oz. Filet Mignon Topped with Steak Butter, Onion Straws and Portobello Mushrooms | \$76

DESSERT SELECTIONS:

Chocolate Iced Bundt Cake

Triple Chocolate Mousse Cake

Crème Brûlée with Seasonal Berries

Blueberry Lemon Meringue Pie

Raspberry White Chocolate Cheesecake

All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.



COLD HORS D'OEUVRES

50 PIECES PER PLATTER

\$350 PER PLATTER

Fresh Mozzarella & Sweet Cherry Tomato Skewers with Balsamic Drizzle Smoked Salmon Wrapped Asparagus Parmesan Crisps with Pancetta Ricotta Cheese and Truffle Deviled Eggs

\$450 PER PLATTER

Avocado Bruschetta
Shrimp Cocktail with Jack Daniel Cocktail Sauce
Herb Crusted Lamb Loin on Crostini
Ancho Chili Crusted Beef Tenderloin on Crostini

A customary 25% service charge and 8.9% sales tax will be added to the above prices.



HOT HORS D'OEUVRES

50 PIECES PER PLATTER

\$350 PER PLATTER

Mini Chicken Wellington

Smoked Chicken Quesadillas

Chicken Sate with Spicy Peanut Sauce

Pecan Chicken Strips with Honey Mustard and Barbecue Sauces

Buffalo Style Chicken Wings with Celery Sticks and Bleu Cheese

Black Bean Southwest Spring Rolls with Soy Sauce

Vegetable Spring Rolls with Plum Sauce

Assorted Petite Quiche

Spanakopita

Portobello Puffs

\$450 PER PLATTER

Beef Sate with Spicy Peanut Sauce

Crab Rangoon

Bacon Wrapped Scallops

Coconut Shrimp

Dragon Shrimp

Coconut Lobster Tail Lollipops

Mini Crab Cakes with Cocktail Sauce

Mini Beef Wellington

Beef Sliders with Cheddar, Pickles, Ketchup, Mustard

Crab Cake Sliders with Spicy Tartar

Tillamook Cheddar Polenta with Pork Tenderloin

A customary 25% service charge and 8.9% sales tax will be added to the above prices.



SPECIALTY RECEPTION DISPLAYS

COLD PRESENTATIONS

Sliced Fruit with Honey Yogurt Dip | \$13

Vegetable Crudité | \$14

Includes a Variety of Seasonal Vegetables served with Onion Dip and Ranch

Domestic and Imported Cheeses | \$18

Authentic Antipasto | \$21

Buffalo Mozzarella, Vine Ripe Tomatoes, Marinated and Roasted Mushrooms and Peppers, Capicola, Salami, Prosciutto, Provolone, Artichoke Salad, Marinated Asparagus and Eggplant, Tomato Focaccia and Garlic Crostini Small

HOT PRESENTATIONS

Oriental Stir Fry Station | \$24

Teriyaki Marinated Steak, Grilled Chicken, Baby Shrimp, Lo Mein Noodles, Steamed White Rice and Fried Rice

Bok Choy, Peppers, Carrots, Baby Corn, Water Chestnuts

Pasta Station | \$26

Penne Pasta, Gemelli Pasta, Bowtie Pasta, Diced Chicken, Diced Shrimp

Roasted Garlic, Mushrooms, Sun-Dried Tomatoes, Snap Peas, Broccoli, Asparagus, Marinara, Alfredo, Pesto Sauce, Parmesan, Crushed Red Pepper

Fajitas Station | \$28

Baby Shrimp, Marinated and Grilled Steak, Diced Chicken Mexican Rice, Refried Beans, and Warm Flour Tortillas

Sautéed Onions, Bell Peppers, Grated Cheddar and Pepper Jack Cheese, Jalapeños, Tomato Salsa, Guacamole, Sour Cream

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CARVING STATIONS

STATION ATTENDANT REQUIRED, ONE (1) ATTENDANT PER 100 GUESTS.

Herb Encrusted Turkey Breast | \$250 (Serves 40 guests)
Cranberry Sauce, Mini Rolls

Honey Glazed Ham | \$325 (Serves 75 guests)

Pineapple, Honey and Brown Sugar Mustards, Mini Rolls

Crusted Lamb Rack | \$375 (Serves 10 guests)

Dried Cherry Chutney, Mini Rolls

Blackened Beef Tenderloin | \$375 (Serves 25 guests)

Cilantro Lime Mayonnaise, Grain Mustard, Mini Rolls

Roasted Boneless Turkey | \$375 (Serves 75 guests)
Herbed Mayonnaise, Honey Mustard, Mini Rolls

Roasted Top Sirloin | **\$425** (Serves 100 guests)

Herb Mayonnaise, Dijon Mustard, Horseradish Sauce, Mini Rolls

Station Attendant Fee | \$125

A customary 25% service charge and 8.9% sales tax will be added to the above prices.



LIQUOR

WELL BRANDS

Smirnoff Vodka

Cruzan Aged Light Rum

Beefeater Gin, Dewar's White Label Scotch

Jim Beam White Label Bourbon Whiskey

Canadian Club Whiskey

José Cuervo Tradicional Silver Tequila

Hennessy VS

CALL BRANDS

Absolut Vodka

Bacardi Superior Light Rum

Captain Morgan Original Spiced Rum

Tanqueray Gin

Dewar's White Label Scotch

Maker's Mark Bourbon Whiskey

Jack Daniel's Tennessee Whiskey

Canadian Club Whiskey

1800 Silver Tequila

Hennessy VS

PREMIUM BRANDS

Grey Goose Vodka

Bacardi Superior Rum

Bombay Sapphire Gin

Johnnie Walker Black Label Scotch

Knob Creek Bourbon Whiskey

Jack Daniel's Tennessee Whiskey

Crown Royal Canadian Whiskey

Patron Silver Tequila

Hennessy Privilege VSOP



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WINE & BEER

RED WINES

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California, USA | \$37

Magnolia Grove by Chateau St. Jean, Merlot, California, USA | \$37

Avalon, Cabernet Sauvignon, California, USA | \$45

Line 39, Pinot Noir, California, USA | \$45

Estancia, Cabernet Sauvignon, Paso Robles, California, USA | \$46

Chalk Hill, Pinot Noir, Sonoma Coast, Sonoma County, California, USA | \$47

J. Lohr Estates, Merlot, "Los Osos", Paso Robles, California, USA | \$57

WHITE WINES

Magnolia Grove by Chateau St. Jean, Chardonnay, California, USA | \$37

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California, USA | \$37

Magnolia Grove by Chateau St. Jean, Rose, California, USA | \$37

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, USA | \$40

Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | \$55

J. Lohr Estates, Chardonnay, "Riverstone", Arroyo Seco, Monterey, California, USA | \$57

CHAMPAGNE/SPARKLING WINES

Segura Viudas, Brut, Cava, "Aria", Catalonia, Spain, NV | \$37

LaMarca, Extra Dry, Prosecco, Veneto, Italy, NV | \$70

BEERS

Domestic: Blue Moon Belgian White, Michelob Ultra, Miller Lite, Samuel Adams Boston Lager

Imported: Corona Extra, Heineken, Stella Artois

Craft: SweetWater 420, Sierra Nevada Pale Ale

All prices are per bottle. A customary 25% service charge and 8.9% sales tax will be added to the above prices.



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BEVERAGE BARS

BARTENDER FEE, \$125 FOR 4 HOURS PER BAR AND \$25 FOR EACH ADDITIONAL HOUR ONE BARTENDER PER EVERY 100 GUESTS

HOST BAR

Well Brand Cocktails | \$10

Call Brand Cocktails | \$11

Premium Brand Cocktails | \$12

Domestic Beers | \$6

Imported Beers | \$7

Craft Beer | \$7

House Wine | \$9

Sodas | \$5

Bottled Water | \$5

CASH BAR

Well Brand Cocktails | \$12

Call Brand Cocktails | \$13

Premium Brand Cocktails | \$15

Domestic Beers | \$8

Imported Beers | \$9

Craft Beer | \$9

House Wine | \$11

Sodas | \$5

Bottled Water | \$5

OPEN BAR | WELL

One Hour | \$20

Two Hours | \$30

Three Hours | \$40

Four Hours | \$50

OPEN BAR | CALL

One Hour | \$22

Two Hours | \$33

Three Hours | \$42

Four Hours | \$52

OPEN BAR | PREMIUM

One Hour | \$24

Two Hours | \$35

Three Hours | \$44

Four Hours | \$54

\$500 minimum spend for Cash Bar packages; Cash Bar prices are inclusive of service charge and sales tax. Open Bar packages are per person. Minimum guarantee of 25 guests for Open Bar packages. A customary 25% service charge, 8.9% sales tax, and current state liquor tax will be added to the above prices.



TECHNOLOGY

ALL RENTAL PRICES ARE PER DAY WITH A MINIMUM 1 DAY RENTAL

COMPUTER DATA PROJECTION

Executive Room LCD Package | \$550 LCD Projector, Tripod Screen, Projection Cart, Power and Extension Cords

LCD Support Package | \$160
Tripod Screen, Projection Cart, Power and Extension Cords

LCD Projector | \$400

5' to 8' Tripod | **\$85**

65" Flat Screen Monitor | \$400

MEETING ACCESSORIES

Post-It Flipchart Package with Markers and Tape | \$80

Easel | \$15

3x5 Whiteboard with Markers | \$125

Wireless Mouse | \$50

Extension Cord | \$15

Power Strip | \$15

Microphones (wireless handheld or lavaliere) | \$170

Wired Lavaliere | \$55

4-Channel Mixer | \$65

6-Channel Mixer | \$75

12-Channel Mixer | **\$150**

24-Channel Mixer | **\$250**

Patch to House Sound | \$50

Laptop Audio Port Cord | \$50

Computer Laptop Speakers | \$50

VIDEO EQUIPMENT

Blu-ray/DVD Player | \$150

Camcorder w/ Tripod | \$400

MARRI

A customary 25% service charge and 8.9% sales tax will be added to the above prices.

MARRIOTT ATLANTA MIDTOWN | 35 14th Street NE Atlanta, Georgia 30309

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meetings imagined

TECHNOLOGY

ALL RENTAL PRICES ARE PER DAY WITH A MINIMUM 1 DAY RENTAL

DATA EQUIPMENT

VGA Switcher | \$400

VGA Distribution Amp | \$100

25' VGA/HDMI Cable | **\$25**

50' VGA/HDMI Cable | **\$50**

Kramer DA 1x4 | \$100

Laptop (24 hour advance notice required) | \$230

COMMUNICATIONS

Polycom Speaker Phone with Outside Line | \$180

Direct in Dial Phone Line or Modem Line | \$115

Wired High Speed Connection Drop Fee | \$150

INSTALLATION AND LABOR

Technician Rate per hour (minimum of 4 hours)

Monday – Friday, 8 a.m.-5 p.m. | **\$125**

Monday – Friday 5 p.m.-Midnight | \$150

Weekends 8 a.m.-5 p.m. | \$150

Weekends 5 p.m.-Midnight | \$175

Holidays | \$175

Cancellation of operator labor within 72 hours of the event will be subject to 100% Cancellation Fee.



WIFI SIMPLIFIED

MEETINGS OF 1 TO 100 ATTENDEES

	Daily Wireless Internet Usage	
Number of Participants (estimated bandwidth)	SUPERIOR	SIMPLE
	Media streaming, media-rich mobile apps and large file downloads	Email and simple web browsing
<25	\$30.00/person (up to 8 Mbps)	\$20.00/person (up to 3 Mbps)
26–50	\$25.00/person (up to 12 Mbps)	\$18.00/person (up to 5 Mbps)
51–100	\$20.00/person (up to 22 Mbps)	\$16.00/person (up to 8 Mbps)
101+	We are happy to assess your large meetings to develop a customized solution.	

- Bandwidth ranges are for the entire group and not per person
- Bandwidth is based on an estimated 2.5 devices per person
- All pricing is exclusive of Service Charge
- · Wired access priced separately



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GENERAL INFORMATION & GUIDELINES

MENU PRICES

Menu pricing may be confirmed 90 days prior to your event, unless otherwise specified on your contract or Event Orders. Prices will be confirmed by our Sales and Event Managers. Menu prices are subject to change without notice. Looking for something more unique; ask your Sales or Event Manager.

LABOR CHARGES

Our menu prices are based on meal functions with round tables of (10) guests each. Should your group require round tables of (8) guests each, a charge will apply for the additional service staff required. The fee for additional servers and cocktail servers is \$125 per server/per event. A fee of \$125 will be charged for physically re-setting your room the day of the event. An additional \$125 service charge will be applicable for any guarantee of less than (25) guests. A \$125 per bartender and carving attendant fee per (100) guests will apply for the first 4 hours. An additional fee of \$25 per hour will be added for any function that exceeds the first 4 hours.

SERVICE CHARGE

The current Service Charge of 25% will be added to all food, hosted beverage and Audio/Visual prices. Service Charge is subject to current State Sales Tax. Service Charge is subject to change without notice.

ALCOHOLIC BEVERAGES

All beverages must be purchased from the Hotel. If alcoholic beverages are to be served on the Hotel premises, the Hotel will require that beverages are dispensed by Hotel servers and bartenders. Our alcoholic beverage license requires us to: request proper photo identification of any person; refuse alcoholic beverage service if the person is underage or identification cannot be produced; and refuse alcoholic beverage service to any person who, in our judgment, appears intoxicated.

DECORATIONS

Décor should be arranged though the Hotel or hotel approved vendor. Outside vendors must be approved by the Hotel. For best results, please let our professionals assist you in coordinating arrangements for themes, props, florals and any ambience enhancements.

ENTERTAINMENT

Entertainment should be arranged with your Event Manager. We will be happy to coordinate your needs or recommend proven agencies familiar with our hotel and Atlanta area.



MARRIOTT ATLANTA MIDTOWN | 35 14th Street NE Atlanta, Georgia 30309

Hotel: 1-404-876-8888 | Sales: 1-866-877-7741 | Website: www.marriott.com/atlms

meetings imagined

GENERAL INFORMATION & GUIDELINES

GUARANTEES

In order to make your banquet a success, please notify your Event Manager of the number of guests attending your function no later than (3) working days in advance. This number will be considered your minimum guarantee and may not be lowered. If the Hotel is not contacted within this timeframe, your original expected number would automatically become your guarantee. The Hotel will physically set the room for your event 3% over your final guarantee. Outside food and beverages are not permitted to be brought into the hotel from outside sources, nor do we allow excess food to be removed from the premises.

GIFT BAGS

Gift bags can be left at the front desk to be handed out to your guest upon checking in. We recommend your gift bags are dropped off 24 hours or more before the first arrival date inside your block. Please make sure your drop off is before 4 PM. **Gift bag fee is \$3.00 per bag.** If you have guests that book outside your block, please give us their names and we will add them to your rooming list to receive the gift bag delivery.

SOCIAL EVENTS

Wedding Packages and other special event arrangements are available. Please inquire about details for Social Events and/or Weekend Evening Events such as dinners/dances, Bar/Bat Mitzvahs, and other similar special events.

FUNCTION SPACE

The Hotel reserves the right to assign another room for Customer's function in the event the room originally designated for such function shall be unavailable or inappropriate, in the Hotel's sole opinion. Approval must be received from the Sales and Event Management's office before publishing meeting room names. Smoking is prohibited in the Hotel. Customer agrees to be responsible for any damage done to the function room or any other part of the hotel by the Customer, his guests, invitees, employees, independent contractors or other agents under Customer's control. Decorations must be fire retardant and approved prior to set-up. Foggers and smoke machines are not permitted.

DIRECTIONAL SIGNAGE

The Hotel provides directional signs as well as meeting room identification signs. Flip chart signs or handwritten signs are not allowed in any public area. Any printed signs that the customer wishes to display must be approved by the Event Management Department.



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GENERAL INFORMATION & GUIDELINES

SECURITY

The Hotel will not assume responsibility for any damage or loss of any merchandise or articles brought into the Hotel or left in the Hotel prior to, during or following a Customer's function. Arrangements can be made for security of exhibits, articles for display and merchandise prior to the planned function through the Event Management or Loss Prevention Departments.

PACKAGE HANDLING

Packages shipped to the Hotel should clearly indicate the name of your event, your on-site contact, your function dates and the Hotel's Event Manager's name. Due to limited storage space, please do not send packages more than 3 days in advance. We do not accept COD shipments. At the conclusion of your event, our Shipping/Receiving Department may assist you in shipping packages outside the Hotel at a nominal fee. Charges can be posted onto your company account or master account. The Hotel cannot accept responsibility for packaging and sealing boxes.

MARRIOTT EVENT TECHNOLOGY

Marriott Event Technology is the preferred Audio/Visual provider for the Atlanta Marriott Suites Midtown and can provide complete in-house Audio/Visual service and equipment.

TRANSPORTATION

The Hotel does not provide shuttle transportation. Please contact your Event Manager for recommended transportation companies.

PARKING

Parking (self-parking and valet parking) is available to all hotel guests for a nominal rate.

