



# *Augusta Marriott Hotel & Suites*

## *"WEDDING PACKAGES"*

*2006 - 2007*

## ***A MAGNIFICENT DAY AWAITS YOU AT OUR HOTEL***

*The Augusta Marriott Hotel & Suites is honored to be part of your very special day  
From palate-pleasing menus to suggesting creative touches, our dedicated catering staff will  
transcend the ordinary to make your wedding day truly memorable*

### ***WEDDING PACKAGES***

*Include the following amenities*

*White Gloved Service  
Four Hour Open Bar Featuring Premium Beverages  
Cocktail Reception with Hors D' Oeuvres  
Champagne Toast  
Plated or Buffet Dinner  
Cake Cutting  
Complimentary Room for One Night  
Mirror with Two Votive Candles as a Centerpiece  
Customized Wedding Web Page  
Shuttle Service To and From Augusta Regional Airport*

***We Require a Minimum of 150 guests on Saturday Evening for Estes or Lamar Ballrooms  
A Minimum of 200 guests on Saturday Evening for One Half of Oglethorpe Ballroom  
A Minimum of 300 guests on Saturday Evening for Three Quarters of Oglethorpe Ballroom  
A Minimum of 400 guests on Saturday Evening for the Oglethorpe Ballroom***

*Additional charges will apply for less than minimum*

### ***YOUR WEDDING EVENT***

*Greeted by the white gloved wait staff, your guests will enjoy a cocktail reception with hors d' oeuvres and an open bar that includes premium brand liquors, wines, beers, and soft drinks*

### ***COCKTAIL RECEPTION***

*Beautifully displayed on an elegantly decorated reception table, your choice of **two** of the following displays will create a magnificent presentation*

#### ***International Cheese Display***

*An Artful Montage of Imported and Domestic Cheeses, Crackers, and Artisan Breads  
Garnished with Brilliant Colored Seasonal Berries and Grapes*

#### ***Seasonal Vegetable Crudités***

*Baby Malibu Carrots, Haricot Verts, Crisp Celery Hearts, Belgian Endive, Fresh Asparagus,  
Teardrop Tomatoes, Garnished with Fresh Basil, Served with a Savory Herbed Dip*

#### ***Exotic Fruit Display***

*Morsels of honeydew, cantaloupe, pineapple, strawberries and grapes attractively arranged and  
served with a yogurt dip*

***We would be delighted to assist in the arranging of custom ice carvings to compliment your experience***

## **DINNER**

*Upon the conclusion of a one-hour long reception, your guests will be seated at a uniquely designed table that reflects the collaborative effort of you and your Event Manager*

*Our award winning culinary team will prepare your meal that will compliment the occasion*

*Continuing the celebration, each guest will be served a glass of champagne or sparkling cider to toast the happy couple*

## **SALAD**

*Tossed Spring Mix with Roma Tomatoes, Cucumbers, Fresh Chives, Diced Red Peppers and topped with Shaved Parmesan Cheese and Homemade Croutons with choice of two dressings*

## **ENTREES**

*Please select **one** of the following:*

### **Savannah River Combination**

*Filet of Beef, topped with a Jack Daniels Sauce*

*Grilled Chicken Breast Scampi, topped with Baby Shrimp and Garlic Wine Sauce*

### **Land and Sea**

*Seared Filet Mignon with a Wild Mushroom and Brandy Glaze*

*Bronzed Snapper or Salmon with Lemon-Dill Beurre Blanc*

*\$112.00  
\$70.00 w/o bar*

### **Lamar Duet**

*Marinated Chicken Breast Florentine  
Baked Cod Lemon Beurre Blanc & Fresh Citrus Garnish*

**CSRA Rib Eye Steak – Carb Conscious**  
*Mustard rubbed and fire seared, served with sautéed asparagus and yellow squash*

*\$107.00  
\$65.00 w/o bar*

### **Wood Grilled Salmon Fillet**

*Chilean Salmon grilled and served with a Lemon-Dill Beurre Blanc Sauce*

**Brown Sugar Seared Pork Loin**  
*Seared sugar rubbed pork loin with Chef's special pan-drippings light brown sauce*

### **Chicken Scampi**

*Grilled Breast of Chicken Topped with Baby Shrimp and Garlic Wine Sauce*

**Home-Made Chicken Cordon Bleu**  
*Breast of chicken filled with Swiss cheese and honey ham. Served with a Beurre Blanc sauce*

*\$100.00  
\$58.00 w/o bar*



The Marriott is proud to offer a Fit for You menu! The ["Fit for You"](#) culinary program, which was created by the Marriott Corporation featuring carb-conscious, low fat and low cholesterol meal options for breakfast, lunch, dinner, restaurant, banquet and room service menus.

## **THE AUGUSTA BUFFET**

### **Antipasto Display**

*Prosciutto, olives, roasted marinated peppers, salami, and provolone cheese, anchovies in olive oil, mushroom slices, hard boiled eggs, breadsticks and Italian bread*

### **Classic Caesar Salad**

*Tossed in a Creamy Caesar dressing with homemade croutons and shaved Parmesan Cheese*

### **Italian Pasta Salad**

*Tri-colored pasta tossed with black olives, artichoke hearts and a zesty blend of Italian seasonings, and lightly dressed with olive oil and vinegar*

### **Carved Prime Rib**

*With Au Jus and Creamy Horseradish Sauce*

### **Breast of Chicken**

*Stuffed with imported Boursin Cheese and topped with Orange-Mustard volute*

### **Salmon stuffed with Bay Shrimp and crabmeat**

*Topped with lemon-caper sauce*

*Roasted Red Potatoes with fresh basil  
Rice Pilaf*

*Chef's choice of seasonal vegetables*

*All buffets served with Fresh baked rolls,  
Iced Tea and Starbucks® Coffee*

## **STATIONS DINNER PACKAGE**

### **Around the World Cheese & Fruit Station**

*An Artful Montage of Imported and Domestic Cheeses, Crackers, and Artisan Breads  
Garnished with Brilliant Colored Seasonal Berries and Grapes*

### **Salad Station**

*Fresh Spring Greens, Shredded Cheddar Cheese, Tomatoes, Sliced Mushrooms, Scallions, Black Olives, Pepperocini, Bacon Bits, Diced Bell Pepper, Hard Boiled Egg, Julienne Carrots, Garlic Croutons with Assorted Dressings*

### **Pasta Station**

*Elegantly presented Pasta Station with Penne Alfredo Al Sugo Bianco and Tri-Color Bow Tie with Sausage and Marinara, Garlic Bread and Spicy Red Sauce*

### **Steamship Round of Beef**

*Served with assorted rolls and condiments*

### **Spiral Cut Honey Ham**

*Served with assorted rolls and condiments*

*Roasted Red Potatoes with fresh basil*

*Chef's choice of seasonal vegetables*

*All buffets served with Fresh baked rolls,  
Iced Tea and Starbucks® Coffee*

*\$112.00  
\$70.00 w/o bar*

## **CHILDREN'S MENU**

*Ages 12 and under*

*\*Ages 3 and under are complimentary\**

*Fresh Carrot Sticks*

*Chicken Fingers*

*Served with Ketchup and Honey Mustard*

*Crispy Golden Brown French Fries*

*\$21.00 per Child*

## **Premium Liquor Brands**

*Absolut Vodka  
Tanqueray Gin  
Jack Daniel Bourbon  
Johnny Walker Red  
Cruzan Rum  
1800 Tequila*

*Canadian Club Special  
Courvoisier VS  
BV Coastal Wines  
Bottled water and sodas  
Bud Light, Budweiser, Michelob Ultra, Miller  
Light, Sam Adams, Corona and Corona Light*

## **ENHANCE YOUR EVENT**

*(These enhancements may be added to your wedding menu at the additional price listed)*

### **Ice Carvings**

*Ice Carvings to compliment your reception  
\$275.00 and up*

### **Chocolate Fondue Fountain**

*Ultimate finishing touch to your already perfect day!  
A three-tiered fountain overflowing with rich white or dark Valrhona chocolate surrounded by morsels of seasonal fruit and berries  
\$15.00 per person*

### **Martini Bar**

*Add flavored martinis or specialty martinis  
as an enhancement to your cocktail hour.  
Our banquet staff can create a variety of  
martinis to satisfy your palate  
\$ Market Price \$*

### **Cordial Cart**

*Cordials offered to your guests after dinner  
Courvoisier V.S.O.P, Grand Marnier, Kahlua,  
Drambuie, B& B, Tia Maria, Bailey's Irish  
Crème, Sambuca, Amaretto, Frangelico,  
\$ Market Price \$*

## **We can custom build the following Dessert Extravaganzas for you**

### **Viennese Table**

*Beautifully displayed assortment of Cakes, Pies, Cheesecakes,  
Miniature Pastries and Petit Fours*

### **Desert Action Station**

*Cherries Jubilee, Bananas Foster, Peaches Oscar and Banana Split*

*\$ Market Price \$*

## **CEREMONY ITEMS**

### **White Wedding Arch**

*\$75.00*

### **White Aisle Runner**

*Create a pristine path to your altar or, have your bridal party introduced as they follow the white  
runner sprinkled with rose petals to the center of the dance floor  
\$100.00 each*

### **Satin Linens**

*Ivory Striped Satin floor length Table linens with matching Chair covers and Bows  
\$10.00 per person*

*Wedding Events held on Friday or Sunday will receive a 10% discount off all package prices*