

Wedding Package

The Augusta Marriott at the Convention Center distinguishes itself from other event venues in Augusta on all levels. Our artful and professional staff will anticipate and coordinate the details of your wedding. In addition we offer the convenience and ability to host all of your events under one roof in the most compelling location.



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Plated Dinner Packages

One Enchanted Evening

Petit filet topped with bourbon sauce
and
Grilled breast of chicken with a
White wine sauce
Roasted red potatoes and chef's fresh vegetable
Tuxedo cake

Served with garden salad, bread and butter, iced tea and coffee

\$35.00 Dinner only (\$44.94 inclusive of tax and service charge)

\$68.00 Dinner and three hour host bar (\$87.31 inclusive of tax and service charge)

Moonlight and Roses

Grilled salmon filet with a lemon beurre blanc sauce
and
Grilled breast of marinated chicken with peach chutney
Herb rice pilaf and chef's fresh vegetable
Strawberry layer cake

Served with garden salad, fresh bread and butter, ice tea and coffee

\$32.00 Dinner only (\$41.09 inclusive of tax & service charge)

\$64.00 Dinner and three hour host bar (\$82.18 inclusive of tax and service charge)

“I Do” Buffet

Antipasto Display

Prosciutto, olives, roasted marinated peppers, salami, and provolone cheese, mushroom slices, hard boiled eggs, and Italian bread

Classic Caesar Salad

Tossed in a creamy Caesar dressing with croutons & shaved parmesan cheese

Carved Prime Rib

With au jus and creamy horseradish sauce

Breast of Chicken

Stuffed with Boursin cheese and beurre blanc sauce

Salmon stuffed with Shrimp and crabmeat

Topped with lemon caper sauce

Roasted red potatoes

Rice pilaf

Chef's choice seasonal vegetables

Fresh rolls and butter

Ice tea and coffee

Dinner Buffet \$35.00 per person (\$44.94 inclusive of tax and service charge)

Dinner Buffet and three hour host bar \$68.00 per person

(\$87.31 inclusive of tax and service charge)

*65.00 Carver Fee

* Food is presented for 90 minutes.

Hors d'oeuvres Reception Package

Cheese & Fruit Display

Imported and domestic cheeses, crackers, and artisan breads
garnished with brilliant colored seasonal berries and grapes

Pasta Station

Grilled chicken, Italian meatballs, mushrooms, peppers, broccoli,
assorted pastas with choice of marinara
& alfredo sauces and garlic bread

Steamship Round of Beef Station

presented with assorted rolls and condiments

Please select three of the following:

Chicken tenders & honey mustard

Vegetable egg rolls & Asian dipping sauce

Sausage stuffed mushrooms

Smoked chicken quesadillas

Bacon wrapped scallops

Hors d'oeuvres only \$33.00 per person (\$42.37 inclusive of tax and service charge)

Hors d'oeuvres and three hour house bar \$66.00 per person (\$84.74 inclusive of tax
and service charge)

*Additional charges: \$65.00 Carver Fee & \$65.00 Chef Fee for Pasta Station

*Food is presented for 90 minutes.

Room Rental Packages:

Estes & Lamar Ballrooms Saturday Rental: \$1,200.00

Oglethorpe Ballroom Saturday Rental: \$2,900.00

(Rentals are negotiable on Friday and Sunday)

Room Rental Package includes:

Tables, chairs, standard white linens, china,
silverware and glassware

Dance floor, head table, cake table, guest book table, gift table

Mirror with two votive candles on tables

Complimentary cake cutting

Special Rentals

White Wedding Arch

\$75.00

Satin Linens

White satin striped floor length table linens

\$10.00 each

White satin striped chair covers \$5.00 each

Enhance Your Event

Ice Carvings

Ice Carvings to compliment your reception are priced based on design.

Chocolate Fondue Fountain

The ultimate finishing touch to your perfect day!

A three-tiered fountain overflowing with rich white or dark chocolate
surrounded by morsels of pound cake and seasonal fruit

\$12.00 per person (\$15.41 inclusive of tax and service charge)