



EVERY SNOWFLAKE IS UNIQUE

WE THINK EVERY HOLIDAY CELEBRATION SHOULD BE, TOO.

Book your 2011 holiday celebration with us, and in addition to our 23 year tradition of service excellence you'll also get these holiday trimmings:

- Hotel Decorated for the Holidays
- Holiday Centerpieces & (3) Votive Candles for each Table
- Floor Length Linen (Choice of White or Black)
- Elegant Cherry Wood Chivari Chairs or Gold Banquet Chairs
- Dance Floor & Staging
- Decorated Christmas Tree (optional)
- Baby Grand Piano
- Special Event Parking \$15.00 Self Parking or Valet Parking (excludes overnight stay)
- Special Holiday Guest Room Rates (based on availability)
- One (1) Complimentary Suite for the evening of the event with a guaranteed late checkout
- 3 Marriott Rewards Point for ever dollar spent up to 50,000 points

I look forward to working with you this Holiday Season!

For further information please contact:

Meghan Ruger

Senior Catering Sales Executive

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Snowflake Reception | 48.00 per guest

Hors d'oeuvres - Selection of Four

Butler Passed

Chef's Selections of Artisanal Toasts

Boursin Cheese, Peppered Pecan, Dried Apricot
Roasted Portabella Mushroom, Gouda Cheese
House Smoked Salmon, Asparagus
Cajun Beef Tenderloin, Horseradish Cream
Shrimp and Cucumber
Seared Ahi Tuna, Wasabi Crisp
Citrus Shrimp, Cilantro Avocado Relish
Black Mission Fig, Brie Cheese

Hot Hors D' Oeuvres

Pear, Almond Baked Brie in Puff Pastry
Portobello, Goat Cheese, Roasted Tomato Tart
Coconut Fried Shrimp, Thai Chili Sauce
Pecan Chicken Tender, Smoked Barbeque Sauce
Seared Pot Sticker, Soy Citrus Dip
Mini Beef Wellington, Sherry Mushroom Sauce
Raisin Bread, Local Honey, Goat Cheese Crisp
Lobster Bread Pudding
Cumin Dusted Lamb, Berry Mint Glaze

Carving & Action Stations - Selection of Three

Boneless Smoked Turkey Breast

Tarragon Mayonnaise, Spicy Mustard, Cranberry Relish & Mini Rolls

Herb Roasted Tenderloin

Gourmet Mustards, Wild Mushroom Ragout & Mini Baguettes

Loch Duart Salmon

Almond Crusted with Basil Cream Sauce

JW Organic Greens

Roasted Corn, Sundried Tomatoes, Local Blue Cheese Crumbles, Caramelized Pecans with Vidalia Onion Dressing

Country Cobb Salad

Goat Cheese, Seasonal Greens, Fried Onions, Maple Bacon, White Corn, Tomatoes, Cucumbers, Avocado Ranch Dip

Risotto and Gnocchi Station

Roasted Mushroom and Parmesan Risotto Gnocchi with Garlic, Sundried Tomato, Basil and Pine Nuts

Pasta Station

Penne Pasta Tossed with Sun Dried Tomatoes, Black Olives, Spinach Served with Spicy Marinara & Rigatoni Pasta with Roasted Mushrooms, Garlic, Peppers and Spinach Served with a Basil Asiago Cream Sauce

A Customary 24% Service Charge and 8% Sales Tax will be applied to all pricing



Holiday Dinner Buffet | 68.00 per guest

Create your own Dinner - choice of 2 Salads, 2 Entrees, 2 Sides & 2 Desserts

Salads

Field Green Salad with Roasted Walnuts, Grape Tomatoes, Crumbled Goat Cheese

Red Onion and a Vidalia-Onion Dressing

Traditional Caesar with Croutons, Parmesan and Garlic Anchovy Dressing

Spinach Salad with Maple Bacon, Chopped Egg, Red Onion and Dried Fruits in a Warm Smoky-Bacon Dressing

Main Entrees

Grilled Chicken Breast with Carmelized Onions, Artichokes and Roasted Mushrooms

Country Fired Chicken Breast, Sage Gravy, Dried Cranerry Relish

Seared Organic Chicken, Fresh Herb Chicken jus

Grilled Halibut, spinach, Fresh Tomatoes, Caper, Lemon Broth

Pan Seared Salmon with Pancetta, Braised Leeks, Tomato Compote, and Pinot Reduction

Herb-cruste Striploin with Smoked Red Pepper Barbeque Sauce

Grilled Skirt Steak, Fired Butternut Squash Hash

Sides

Yukon Gold Garlic Mashed Potatoes, Haricot Verts with Roasted Tomatoes,

Baby Fall Squash with White Balsamic Glaze, Potato Gnocchi with Blue Cheese Cream

Desserts

Berry Cheesecake

Holiday Yule Log

Warm Apple and Cranberry Cobbler

Mini Southern Pecan and Apple Pies

Rice Krispy Holiday Treats

Chocolate Truffles, Fresh Baked Oatmeal & Sugar Cookies, Assorted Mouse Cups

Mini cup cakes to include: Red Velvet, Carrot, Chocolate Peanut Butter, and Coconut Cream

All meals come with Coffee, Tea, Holiday Breads and Rolls

A Customary 24% Service Charge and 8% Sales Tax will be applied to all pricing



Winter Wonderland Buffet | 76.00 per guest

Salads

Artisial Salad greens with Candied Pecans, Pears, Roquefort Cheese and Vidalia Onion Vinaigrette
Baby Romaine Caesar Salad Crostini's, Oven Dried Tomatoes
Shaved Pecorino and Garlic Anchovy Dressing
Vine Ripe Tomato, Mozzarella with Balsamic Dressing
JW Pasta Salad with Truffle Oil, Roasted Vegetables

Carving Station*

Whole Roasted Turkey Carved to Order and Served with Cornbread Dressing, Pan Gravy,
Cranberry Relish, Mayonnaise and Silver Dollar Rolls

Main Course

Chicken Scaloppini with Lemon, White Wine, Capers, Tomatoes and Artichokes
Roasted Catch of the Day, Champagne-Dijon Beurre Blanc and Swiss Chard
Wild Mushroom Ravioli with Truffled Asparagus Sauce, Onions and Roasted Red Peppers
Herb-Crusted Striploin with Red Wine Reduction, Caramelized Onions, Wild Mushrooms

Sides

Fresh Asparagus with White Balsamic Dressing
Baby Carrots with Honey Ginger Glaze
Roasted Fingerling Potatoes

Desserts

Assorted Mini Cupcakes
Warm Apple and Cranberry Crisp with Cinnamon Ice Cream
Assorted Mini Southern Pies
Holiday Cookies

All meals come with Coffee, Tea, Holiday Breads and Rolls

*Culinary Attendant Required | \$100.00 each

A Customary 24% Service Charge and 8% Sales Tax will be applied to all pricing



Plated Dinner Options

Choice of Salad:

Baby Romaine Salad

Grated Parmesan, Herb Crostini, Oven Dried Tomatoes, Garlic Anchovy Dressing

Southern Wedge of Lettuce

Applewood Bacon, Goat Cheese, Dried Cranberries with A Vidalia Onion Ranch Dressing

JW Signature Salad

Baby Greens, Cajun Pecans, Stone Fruits, Grape Tomatoes, Roasted Corn, Sherry Dijon Dressing

Choice of Entrée:

Herb Roasted Free Range Chicken

White Cheddar Grit Cake, Smoked Red Pepper Barbeque Sauce, Green Apple Compote

\$51.00

Grilled Atlantic Salmon

Fingerling Potatoes, Wilted Greens, Yellow Wax Beans, Citrus-Caper Vinaigrette

\$52.00

Herb Rubbed Tenderloin

Yukon Gold Potato Mashed, Wild Mushroom Salad, Malbiu Carrots, Cranberry and Fig Merlot Reduction

\$61.00

Herb Crusted Filet Mignon

Sweet Potato Lobster Corn Hash, Baby Vegetables, Roasted Shallot-Cabernet Sauce

\$64.00

Filet Mignon & Jumbo Seared Shrimp

Vidalia Onion Barbeque Sauce, Yellow Pepper Coulis, Savard Potato, Jumbo Asparagus

\$69.00

Choice of Dessert:

Eggnog Cheesecake, Limon & Raspberry Tart, Baked Apple Tarte Tatin, Chocolate & Hazelnut Torte

All meals come with Coffee, Tea, Holiday Breads and Rolls

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Beverage Arrangements

Silver Bar | 25.00 1st Hour, 9.00 each additional hour

Absolute, Bacardi Superior, Tanqueray, Dewar's White Label, Jim Beam, Canadian Club, Jose Cuervo Especial Gold, Korbel

Platinum Bar | 30.00 1st Hour, 11.00 each additional hour

Grey Goose, 10 Cane, Beefeater, Johnnie Walker Black Label, Jack Daniels, Crown Royal, Patron Silver, Hennessy Privilege VSOP

Domestic

Budweiser, Bud Light, Michelob Ultra, Coors Light, O'Doul's

Craft

Blue Moon Belgian White, Samuel Adams Boston Lager, Sweetwater 420, Terripin

Imported

Heineken, Amstel Light, Stella Artois Lager, Corona Extra

JW Pour

Sea Ridge Merlot, Cabernet, Chardonnay and Beringer Zinfandel

Cordials | 12.00 per glass

Baileys Irish Cream, Frangelico, Kahlua, Chambord, Cointreau, Grand Marnier

All bars include the following

Domestic, Craft and Imported Beer

JW Pour

Assorted Soft Drinks

Assorted Fruit Juices

Mineral Water

BARTENDER CHARGES

Bartender Required | \$125 each

**Hotel requires one Bar per 75 guests

A Customary 24% Service Charge, 8% Sales Tax and 3% Liquor Tax will be applied to all pricing