



## CONGRATULATIONS!

We are delighted that you are considering the JW Marriott Atlanta Buckhead Hotel for this once in a lifetime event! You have selected the magnificent luxury hotel located in the stylish Buckhead district. Feel confident that you and your guests will experience care and attention from start to finish by professionals eager to assist you.

Our staff's years of experience and attention to detail will provide you with a flawless wedding event. We offer some of the most beautiful space in town for your very special occasion. Let us serve your guests some of the best local foods.

A customary taxable service charge (currently 24%) and current sales tax will be added to all pricing. Menu is subject to an annual increase.



## Truly Great Service Means Never Having to Ask

We offer an elegant symphony arrangement from which you may choose, *Percussion Reception, Brass Plated Dinner, Woodwinds Reception and Our String Plated Dinner*, exemplify that luxury exists in the quality of experience. Your guests are free to be themselves while JW Marriott Atlanta Buckhead beautifully orchestrates lasting memories.

### All Symphony Wedding Packages Include the Following:

Custom Wedding Cake, Crafted by Frosted Pumpkin Gourmet

Complimentary Bartender Fees

Complimentary White Glove Butler Service

Dance Floor & Staging

Complimentary Room Rental for Reception

Certified JW Marriott Wedding-Event Planner

Dedicated Banquet Maitre d'

Complimentary Menu Tasting

*(For up to 4 people, please consult your wedding planner for dates of availability)*

Special Valet Parking Rate

*(15.00 for General Parking or 12.00 if Billed to the Master Account)*

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## PERCUSSION RECEPTION

135.00 per guest

### Genuine Flavor

Four Passed Hors d'oeuvres

One Carving Station and Two Chef-Attended Specialty Stations

Customized Wedding Cake, Crafted by Frosted Pumpkin Gourmet

### Visually Compelling

Floor Length Table Linen in Your Selection of Color

Napkin in Your Selection of Color

Chair Cover and Satin Sash in Your Selection of Color

Trio of Votive Candles

Table Number and Stands

### Extreme Comfort

Complimentary Luxury Suite for the New Mr. & Mrs.  
with Amenity and Guaranteed Late Check-out

Upgraded Parent Accommodations Based on Hotel  
Availability

### Thoughtful Preparation

Complimentary Attendant Fees for Action Stations Included in Package

Four Hour Silver Bar Package

*Bar Package may be upgraded to the Platinum Bar Package | 16.00 per guest*

A customary taxable service charge (currently 24%) and current sales tax will be added to all pricing. Menu is subject to an annual increase.



Authentic Experience

Quality Details

Intuitive Service

## PERCUSSION RECEPTION

### **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

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Authentic Experience

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## BRASS PLATED DINNER

145.00 per guest

### Genuine Flavor

One Reception Display  
Four Passed Hors d'oeuvres  
Champagne Toast  
Three Course Plated Dinner  
Customized Wedding Cake, Crafted by Frosted Pumpkin Gourmet

### Visually Compelling

Floor Length Table Linen in Your Selection of Color  
Napkin in Your Selection of Color  
Chair Cover and Satin Sash in Your Selection of Color  
Trio of Votive Candles  
Table Number and Stands

### Extreme Comfort

Complimentary Luxury Suite for the New Mr. & Mrs.  
with Amenity and Guaranteed Late Check-out  
Upgraded Parent Accommodations Based on Hotel  
Availability

### Thoughtful Preparation

Four Hour Silver Bar Package  
*Bar Package may be upgraded to the Platinum Bar Package | 16.00 per guest*

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## BRASS PLATED DINNER

### Reception Display *Selection of One*

Georgia Grown Vegetable selection with Roasted Garlic Buttermilk Ranch Dip  
Local Sweet Grass Dairy Soft and Hard Cheeses, with Three Cheese Crisp, Pumpkin Cranberry Crackers,  
Quince Paste and Honey-Comb  
Home-Made Potato Chips with Creamy Blue Cheese, Smoked House Bacon, Tomatoes, Green Onion  
Assorted Focaccia Breads, Crispy Crackers and Flat Breads with Hummus

### Butler Passed Hors D' oeuvres *Selection of Four*

#### **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, Accompanied with 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

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## BRASS PLATED DINNER

### Three Course Dining Salad- *Selection of One*

#### **Baby Romaine Heart Salad**

Shaved Parmesan Cheese, Herb Crostini and Oven Roasted Tomatoes Served in a Lemon Garlic Pepper Dressing

#### **Georgia Green Salad**

Local Baby Greens, Roasted Beets, Poached Peaches, Flat Bread Crisp Sweet Vidalia Onion Dressing

#### **Hydroponic Bibb Salad**

Fresh Berries, thinly sliced Red Onion, Candied Walnuts, Crumbled Sweetwater Goat Cheese with Basil Vinaigrette

#### **Asparagus Salad**

Truffle Oil, 10 year old Balsamic Syrup, Topped with Shaved Parmesan

#### **Shrimp & Crab**

Jumbo Shrimp and Lump Crab Meat over Georgia Field Greens with a Lemon Cilantro Vinaigrette | 5.00 additional per guest

### Entrées- *Selection of One*

**Roasted Organic Chicken** topped with a Local Peach, Apple and Sweet Onion Relish

**Free Range Chicken Breast** with a Sage, White Wine, and Chicken Stock reduction

**Loch Duart Salmon** enhanced with Tomato and Saffron Broth

**Seasonal Catch of the Day** prepared with Spicy Mustard Muscato Sauce

**Beef Filet Mignon** includes Wild Mushroom Truffle Nage  
**Pork Tenderloin** featuring Dried Cherries and a Port Wine Glaze

**2 Jumbo Shrimp** sautéed in Garlic and Lemon Citrus Sauce

### Side & Seasonal Vegetable

**Risotto:** *Wild Mushroom, Red Pepper, Truffle Basil Olive Oil, Florentine, Three Cheeses*

or

**Potatoes:** *Whipped White, Maple Sweet Mashed, Yukon Gold Buttered & Smashed, Fingerling Herb Roasted*

A customary taxable service charge (currently 24%) and current sales tax will be added to all pricing. Menu is subject to an annual increase.



Authentic Experience

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## WOODWINDS RECEPTION

160.00 per guest

### Genuine Flavor

One Reception Display  
Four Passed Hors d'oeuvres  
One Carving Station and Two Chef-Attended Specialty Stations  
Customized Wedding Cake, Crafted by Frosted Pumpkin Gourmet  
Late - Night Snack Station to Include Assorted Milk and Cookies or Homemade Chips and Dip

### Visually Compelling

Floor Length Table Linen in Your Selection of Color  
Napkin in Your Selection of Color  
Chair Cover and Satin Sash in Your Selection of Color  
Trio of Votive Candles  
Table Number and Stands

### Extreme Comfort

Complimentary Luxury Suite for the New Mr. & Mrs.  
with Amenity and Guaranteed Late Check-out  
Upgraded Parent Accommodations Based on Hotel  
Availability  
Three Complimentary Parking Passes on the Wedding  
Day

### Thoughtful Preparation

Complimentary Attendant Fees for Action Stations Included in Package  
Four Hour Platinum Bar Package

A customary taxable service charge (currently 24%) and current sales tax will be added to all pricing. Menu is subject to an annual increase.



Authentic Experience

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## WOODWINDS RECEPTION

### Reception Display

#### *Selection of One*

Georgia Grown Vegetable selection with Roasted Garlic Buttermilk Ranch Dip  
Local Sweet Grass Dairy Soft and Hard Cheeses, with Three Cheese Crisp, Pumpkin Cranberry Crackers,  
Quince Paste and Honey-Comb  
Home-Made Potato Chips with Creamy Blue Cheese, Smoked House Bacon, Tomatoes, Green Onion  
Assorted Focaccia Breads, Crispy Crackers and Flat Breads with Hummus

### Butler Passed Hors D'oeuvres

#### *Selection of Four*

#### **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, Accompanied with 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

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## WOODWINDS RECEPTION

### **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

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Authentic Experience

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## STRINGS PLATED DINNER

170.00 per guest

### Genuine Flavor

One Reception Display  
Four Passed Hors d'oeuvres  
Champagne Toast  
Three Course Plated Dinner  
Customized Wedding Cake, Crafted by Frosted Pumpkin Gourmet  
Late - Night Snack Station to Include Assorted Milk and Cookies or Homemade Chips and Dip

### Visually Compelling

Floor Length Table Linen in Your Selection of Color  
Napkin in Your Selection of Color  
Chair Cover and Satin Sash in Your Selection of Color  
Trio of Votive Candles  
Table Number and Stands  
Personalized Printed Menu

### Extreme Comfort

Complimentary Luxury Suite for the New Mr. & Mrs.  
with Amenity and Guaranteed Late Check-out  
Upgraded Parent Accommodations Based on Hotel  
Availability  
Three Complimentary Parking Passes on the Wedding  
Day

### Thoughtful Preparation

Four Hour Platinum Bar Package

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## STRINGS PLATED DINNER

### Three Course Dining Salad- *Selection of One*

#### **Baby Romaine Heart Salad**

Shaved Parmesan Cheese, Herb Crostini and Oven Roasted Tomatoes Served in a Lemon Garlic Pepper Dressing

#### **Georgia Green Salad**

Local Baby Greens, Roasted Beets, Poached Peaches, Flat Bread Crisp Sweet Vidalia Onion Dressing

#### **Hydroponic Bibb Salad**

Fresh Berries, thinly sliced Red Onion, Candied Walnuts, Crumbled Sweetwater Goat Cheese with Basil Vinaigrette

#### **Asparagus Salad**

Truffle Oil, 10 year old Balsamic Syrup, Topped with Shaved Parmesan

#### **Shrimp & Crab**

Jumbo Shrimp and Lump Crab Meat over Georgia Field Greens with a Lemon Cilantro Vinaigrette | 5.00 additional per guest

### Entrées- *Selection of One*

**Roasted Organic Chicken** topped with a Local Peach, Apple and Sweet Onion Relish

**Free Range Chicken Breast** with a Sage, White Wine, and Chicken Stock reduction

**Loch Duart Salmon** enhanced with Tomato and Saffron Broth

**Seasonal Catch of the Day** prepared with Spicy Mustard Muscato Sauce

**Beef Filet Mignon** includes Wild Mushroom Truffle Nage

**Pork Tenderloin** featuring Dried Cherries and a Port Wine Glaze

**2 Jumbo Shrimp** sautéed in Garlic and Lemon Citrus Sauce

### Side & Seasonal Vegetable

**Risotto:** *Wild Mushroom, Red Pepper, Truffle Basil Olive Oil, Florentine, Three Cheeses*  
or

**Potatoes:** *Whipped White, Maple Sweet Mashed, Yukon Gold Buttered & Smashed, Fingerling Herb Roasted*

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## MENU ENHANCEMENTS

### Dessert Stations | 12.00 per guest

#### Petite Dessert Delighters

*Served as a station or family Style*

Milk Chocolate Dipped Strawberries, Myer Lemon  
Tartlets, Assorted Cheesecake Lollipops, Mini French  
Macaroons, Mini Chocolate Hazelnut Tort

#### Bananas Foster Flambé \*

Ripe Bananas, Brown Sugar and sweet Butter flambéed with  
Spiced Rum Served over French Vanilla Ice Cream

#### Soda - Float Station\*

Assorted Sodas: Root Beer, Coke, Cream Soda and Orange  
served over Vanilla Ice Cream

#### Fondue Station\*

Dark Chocolate, Milk Chocolate and White Chocolate Fondue  
served with Strawberries, Bananas, Assorted Pound Cake and  
Pretzel Rods

#### Coffee Station

Freshly Brewed Starbucks Regular, Decaffeinated and Tazo Hot  
Tea. Served with Whipped Cream, Chocolate Shavings Orange  
Zest, Cinnamon Sticks, Chocolate Covered Gourmet Coffee  
Beans and Assorted Biscotti

### Intermezzo Options | 5.00 per guest

Myer Lemon, Basil Sorbet  
Champagne Float  
Blood Orange Granita  
Seasonal Sparkling Shooter

### Late Night Munchies | 7.00 per piece

*Individually Plated for Your Guest  
Based on 30 minutes of Service*

Mini Burgers served with Homemade Potato Chips

Hot Dogs and Cheese Fries

Roasted Flats and Drums Chicken, Tossed in Lemon Pepper  
and Thai Chili Sauces

Grilled Artisanal Flat Bread Pizzas, local Goat Cheese, Skirt  
Steak, Cured Pepperoni

Homemade Hummus served with Pita Chips

Homemade Doughnut Holes with Cinnamon Sugar or  
Powdered Sugar

\* Attendant Required | 125.00 each

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## BEVERAGE ARRANGEMENTS

### Silver Package Liquor

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

### Domestic

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

### Crafted

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

### Imported

Heineken, Amstel Light, Stella Artois Lager,  
Corona Extra

### Platinum Package Liquor

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

### JW Pour

Sea Ridge Merlot, Cabernet, Chardonnay and  
Berringer Zinfandel

### Cordials | 12.00 per glass

Baileys Irish Cream  
Frangelico  
Kahlua  
Chambord  
Cointreau  
Grand Marnier

### All Bars Include the Following

Assorted Soft Drinks  
Assorted Fruit Juices  
Mineral Water

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## PACKAGE BAR SERVICE

**Silver Bar Package** | 4 hours included in Percussion and Brass Package, 9.00 each additional hour  
Silver Package Liquors, JW Pour, Domestic, Craft and Imported Beer  
and Soft Drinks (per guest)

**Platinum Bar Package** | 4 hours included in Woodwinds and Strings Package, 11.00 each additional hour  
Platinum Package Liquors, JW Pour, Domestic, Craft and Imported Beer  
and Soft Drinks (per guest)

### **Bartender Fees**

bartenders | 125.00

one bartender is required for every 100 guests

wine list available upon request

3% Liquor Tax will be applied to all pricing

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