

events by Marriott



breakfast



breaks



lunch



dinner



reception



beverage

technology

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crafted for you

ATLANTA MARRIOTT MARQUIS

265 Peachtree Center Avenue | Atlanta | Georgia 30303

www.atlantamarquis.com



Denotes Selected Menu Items to Meet the Diverse Dietary Needs of Our Guests

ATLANTA MARRIOTT MARQUIS

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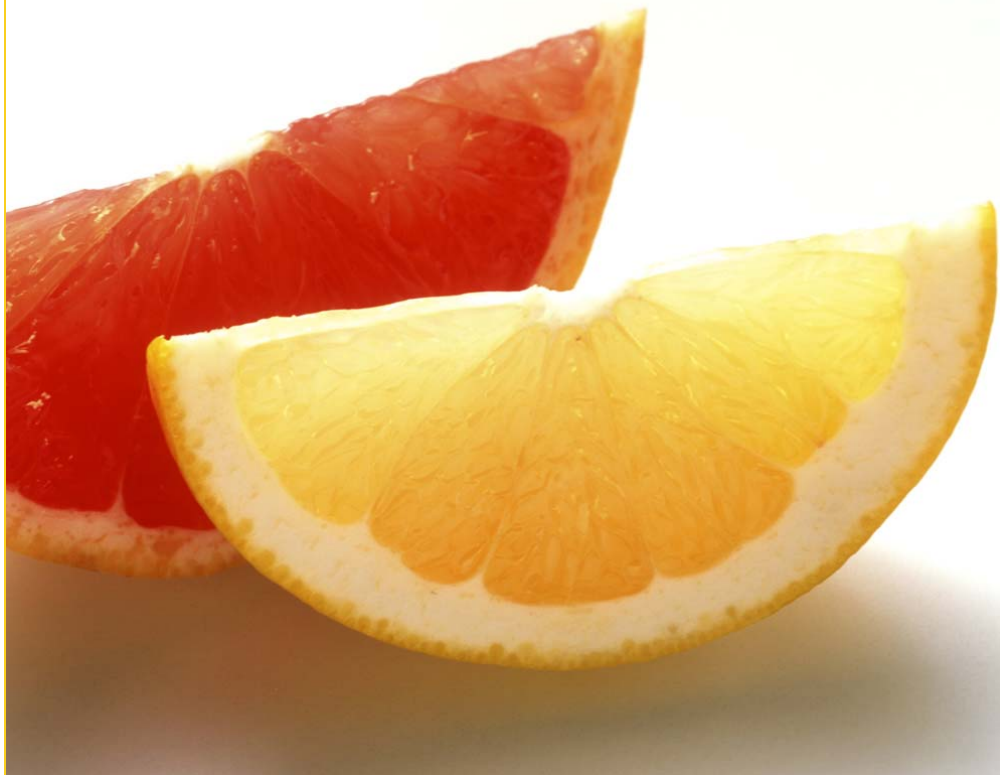
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> plated > buffet



SEASON

- cereals
- juices
- coffee
- teas
- pastries
- milk
- yogurt
- eggs

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continental breakfast

enhancements | \$4 per person (each item)

Individual Fruit Yogurt
Oatmeal Bowls
Assorted Breakfast Bars
Sausage Biscuit
Southern Chicken Biscuit

Must Be Added to Continental

continental breakfast

morning | \$23

Orange Juice
Assorted Bottled Juices

Sliced Seasonal Fruits, Whole Fruits and Berries

Muffins, Coffee Cakes and Bagels, Cream Cheese

Starbucks Regular and Decaffeinated Coffee, Tazo Teas
and Hot Chocolate

morning | \$26

Orange Juice
Assorted Bottled Juices

Sliced Seasonal Fruits, Whole Fruits and Berries

Packaged Cereals and Oatmeal
with 2% Milk

Muffins, Coffee Cakes and Bagels
Cream Cheese, Fruit Preserves, Butter and Margarine

Starbucks Regular and Decaffeinated Coffee, Tazo Teas
and Hot Chocolate

Maximum Service of One Hour

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plated breakfast enhancements

Fresh Fruit Supreme | \$4 each

Seasonal Fruit

Served with Raspberry Yogurt Sauce

Breakfast Parfait | \$5 each

Layers of Granola, Yogurt and Berries
with Fresh Strawberry Garnish

breakfast

plated | \$27

Southern Scramble

Orange Juice

Farm Fresh Scrambled Eggs

Roasted Baby Potatoes with
Vidalia Onions

Grilled Chicken Apple Sausage

Assorted Muffins

Coffee Service

breakfast

plated | \$29

Country

Orange Juice

Country Vegetable Frittata

Link Sausage

Buttermilk Biscuit, Assorted Muffins

Coffee Service

breakfast

plated | \$27

Crunchy French Toast

Orange Juice

Crunchy French Toast

Warm Fruit Compote

Crisp Bacon

Assorted Muffins

Coffee Service

breakfast

Plated | \$30

Eggs Benedict

Glass of Orange Juice

Sliced Melons

Farm Fresh Eggs, Canadian
Bacon, On English Muffin,
Hollandaise Sauce

House Made Breakfast
Potatoes

Assorted Muffins

Coffee Service

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buffet breakfast

buffet | \$33

- Orange Juice and Bottled Fruit Juices
- Sliced Seasonal Fruits and Whole Fruit
- Individual Fruit Yogurt
- Farm Fresh Scrambled Eggs
- Crisp Bacon Strips
- Seasoned Breakfast Potatoes
- Assorted Muffins and Coffee Cakes
- Bagels with Cream Cheese
- Starbucks Regular, and Decaffeinated Coffee, Tazo Teas and Hot Chocolate


buffet breakfast

enhancement | \$4 Per Person (each item)

- Country Biscuits and Gravy
- Oatmeal and Raisins
- Stuffed French Toast
- Cheese Blintzes
- Apple Cinnamon Crepes
- Pancakes with Fruit Sauce
- Stone Ground Grits

buffet breakfast

enhancements | \$8 Per Person

- Omelet Station** *Prepared to Order
Ham, Onions, Vine Ripe Tomatoes, Jack Cheddar and Swiss Cheeses and Mushroom
- Belgium Waffle Station** *Prepared to Order
Traditional, Chocolate and Blueberry with Assorted Fruit Toppings, Whipped Cream and Butter Pecan Syrup
- Cereal Bar** 
"Heart Healthy" Cereals with Toppings to Include:
Fresh Berries, Raisins, Dried Fruit and Nuts
2%, and Soy Milk



*Uniformed Culinary Attendant, \$100 Each
Enhancements Must Be Added to a Breakfast Buffet

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DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

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breaks

morning break | \$16

Fit for You 

- Seasonal Whole Fruits
- Yogurt Parfaits
- Granola and Multi Grain Bars
- Dasani Bottled Water,
- Starbucks Regular and Decaffeinated Coffee, Tazo Teas and Hot Chocolate

breaks

morning break | \$16

Light & Fresh

- Assorted Fruit "Martinis"
- Odwalla Smoothies 
- Assorted Juices, Dasani Bottled Water
- Starbucks Regular and Decaffeinated Coffee, Tazo Teas and Hot Chocolate

breaks

morning break | \$17

Pastry Shop

- Seasonal Whole Fruits
- Coffee Cakes
- Assorted Krispy Kreme® Donuts
- Illy Coffee Drinks
- Dasani Bottled Water
- Starbucks Regular and Decaffeinated Coffee, Tazo Teas and Hot Chocolate



Breaks are a Maximum of Thirty Minutes Service

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breaks

afternoon break | \$16

Happy Trails

Assorted Trail Mix

House Made Lemon Bars

Assorted Granola Bars

Crystal Light Lemonade, Coca Cola Soft Drinks and Dasani Bottled Water

Starbucks Regular and Decaffeinated Coffee, Tazo Teas and Hot Chocolate

breaks

afternoon break | \$15

Sweet Tooth

Marquis Jumbo Homemade Cookies

House Made Brownies

Coca Cola Soft Drinks, Bottled Iced Tea and Dasani Bottled Water

Starbucks Regular and Decaffeinated Coffee , Tazo Teas and Hot Chocolate

breaks

Afternoon break | \$16

Cake Walk

Assorted Cupcakes with Pastel Frosting

Cheesecake Lollipops

Coca Cola Soft Drinks, Dasani Bottled Water,

Starbucks Regular and Decaffeinated Coffee, Tazo Teas and Hot Chocolate

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afternoon break | \$16

Chocolate Break

Chocolate Dipped Pretzels
Blondies, Chocolate Brownies,
Coca Cola Soft Drinks, Dasani
Bottled Water
Starbucks Regular and
Decaffeinated Coffee, Tazo
Teas and Hot Chocolate

breaks

afternoon break | \$17

Ice Cream Parlor

Edy's Ice Cream Bars and Ice Cream Cups
Sorbet and Fruit Bars, Dove Bars
Coca Cola Soft Drinks, Dasani Bottled Water
Starbucks Regular and Decaffeinated Coffee , Tazo Teas
and Hot Chocolate

break

afternoon break | \$17

Ball Park

Hot Jumbo Pretzels
with Spicy Mustard
Cracker Jacks, Fresh Popcorn
Coca Cola Soft Drinks, Bottled Iced
Tea, Lemonade, Dasani Water
Starbucks Regular and
Decaffeinated Coffee, Tazo Teas
and Hot Chocolate



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lunch

salad | \$34

Chicken Caesar Salad

Grilled Chicken Breast on Romaine and Radicchio with Herb Crostini, Shaved Asiago, Bermuda Onion, Roasted Elephant Garlic and Port Wine Caesar Dressing

lunch

salad | \$36

Grilled Salmon Salad

Grilled Salmon on Mixed Greens, Blanched Haricot Verts, Red and Yellow Pear Tomatoes, Baby Red Potato, Nicoise Olives with Balsamic Vinaigrette

lunch

cold entree | \$38

Executive Plate



Herb Crusted Tenderloin with Chipolte Mayonnaise, Blackened Grilled Chicken with Orange Marmalade Tequila Shrimp with a Chili-Cilantro Glaze

Field Greens, Roasted Corn and Black Bean Salad

Served with Chef's Handcrafted Soup

Artisan Rolls with Butter

Choice of Key Lime Pie, German Cheesecake, Pecan Pie or Fruit Tart

Iced Tea and Coffee Service

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lunch

sandwich entree | \$34

Grilled Chicken Focaccia

Creole Mustard Grilled Chicken, Provolone, Roasted Red Pepper and Spinach on Focaccia Bread

lunch

sandwich entree | \$34

Grilled Chicken Wrap

Sliced Chicken Breast, Basil Pesto, Fresh Mozzarella and Spinach in a Tomato Tortilla

lunch

sandwich entree | \$34

Roast Beef and Sharp Cheddar Wrap

Sliced Top Round of Beef with Wisconsin Cheddar, Tomato and Onion in a Flour Tortilla

lunch

sandwich entree | \$34

Smoked Turkey Croissant Club

Slice Turkey and Bacon with Shredded Lettuce and Sliced Tomato on a Croissant



Sandwich Entrees Include House Made Potato salad and Pasta salad, House Made Soup, the Bake Shop Pie of the Day, Iced Tea and Coffee Service

lunch

bagged | \$32

For Executives on the run, may we suggest transforming our sandwich option into bagged lunches. All bagged lunches include farfalle pasta salad, bag of chips, House Made Cookies and Fruit



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lunch #1

[plated](#) | \$34

Roasted Pepper Pork Loin

Sliced with Apple Cider Dried Cranberry Sauce
Mashed Sweet Potatoes and Asparagus Spears

lunch #2

[plated](#) | \$36

Market Fish

Roasted with Barbecue Sauce
Balsmati Rice
Roasted Asparagus

Lunch #3

[plated](#) | \$40

Delmonico Steak

Grilled and Topped with Marquis Butter
Horseradish Potatoes
Roasted Vegetables



lunch #4

[plated](#) | \$36

Pan Seared Free Range Chicken

Lemon Capers and Natural Jus,
White Cheddar Roasted Corn Grits
Broccolini and Warm Pepper Relish

All lunches include Marquis Salad or Caesar Salad
Artisan Rolls with Butter
Choice of Key Lime Pie, German Cheesecake, Pecan Pie or Fruit Tart
Iced Tea and Coffee Service

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lunch

buffet | \$45

The Marquis Buffet

Romaine Hearts Salad with Asparagus, Vine Tomatoes

Spinach Salad
Egg, Red Onion and Shredded Carrot
Bacon Dressing

Florida Oranges, Bermuda Onion,
Balsamic Vinaigrette

Grilled Vegetables

Farfalle Pasta Salad With Arugula, Grape
Tomatoes, Bermuda Onion, Black Olives
and Asiago Cheese

Spiced Tomato and Cucumber Salad

Herb Crusted Tenderloin with Chipolte
Mayonnaise

Searched Chicken with Orange Marmalade

Grilled Tequila Shrimp, Citrus Cilantro
Glaze

Assorted Focaccia, Sourdough Breads,
Hard Rolls

California Fresh Fruit Tart, Chocolate
Mousse Tort Cake

Iced Tea and Coffee Service



lunch

buffet | \$40

Low Country

Chicken Gumbo

Mixed Green Salad with Tomatoes and
Cucumbers, House Made Croutons and
Cheddar Cheese

Bleu Cheese, Balsamic Vinaigrette

Black-Eyed Pea Salad

New Red Potato Salad with Bacon

Stuffed Chicken with Bourbon Cream
Sauce

Georgia Barbecue Pulled Pork Seasoned
with Cider Vinegar

Mashed Sweet Potatoes

Southern Succotash of Lima Beans, Corn,
Okra and Tomatoes

Cornbread and Biscuits

Sour Cream Pound Cake with Strawberry
Sauce, Georgia Peach Crisp with
Whipped Cream,

Iced Tea and Coffee Service

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lunch

buffet | \$40

Pacific Rim Buffet

- Egg Drop soup
- Baby Romaine Salad with Carrots, Scallions, Cilantro, Julienne Fried Wontons and Oriental Dressing
- Haricot Verts-Maui Onion Salad with Thai Mint Dressing
- Five Spice Seared Sesame Chicken, Housemade Ponzu and Shiitake mushrooms
- Glazed Honey Ginger Salmon
- Bok Choy and Stir Fried Vegetables
- Vegetable Lo Mein
- Almond Cookies, Fresh Fruit Tarts
- Iced Tea and Coffee Service

Lunch

buffet | \$40

Southwestern Buffet

- Mixed Greens Salad With Roasted Corn and Peppers, Scallions and Diced Tomatoes
- Cilantro Vinaigrette and Pico de Gallo Ranch Dressing
- Julienne Jicama with Baby Shrimp and Poblano Vinaigrette
- Texas Barbecued Beef Skirt Steak
- Tequila Marinated Chicken, Roasted Tomatillos and Chipolte Sauce
- Pinto Beans and Rice
- Cowboy Corn
- Penne Pasta with Chipolte Cream Sauce and Scallions
- Jalapeno Cornbread and Rolls
- Chocolate Cake and Caramel Flan with Coconut Whipped Cream
- Iced Tea and Coffee Service



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lunch

buffet | \$40

New York Deli Buffet

Soup du jour

Green Salad with Tomato and Cucumber,
Vinaigrette

Tuna Salad and Tarragon Chicken Salads

Roasted Vegetable Caponata Salad

The Butcher's Block

Roast Beef, Roasted Turkey, Hickory Ham

Pepper Jack, Swiss, Sharp Cheddar
and American Cheeses

Relish Tray and Bread Presentation

Zapp Chips

Pommery and Dijon Mustards with
European Mayonnaise, Cranberry
Horseradish and Creamed Horseradish

New York Cheese Cake, Flourless
Chocolate Cake

Iced Tea and Coffee Service

lunch

buffet | \$42

Italian Buffet

Minestrone

Mixed Greens Salad with Red Pear
Tomatoes, House Made Croutons,
Parmesan Cheese
Ranch Dressing and Lemon Balsamic
Vinaigrette

Heirloom Tomato, Mozzarella with
Balsamic Dressing

Char-Grilled Chicken
and Portabella Mushrooms

Baked Swordfish, Capers and Green
Olives

Rigatoni with Italian Sausage, Roasted
Tomato and Garlic Sauce

Green Beans with Roasted Almonds

Assorted Focaccia and Ciabatta
Breads with Butter

Tiramisu Martini, Chocolate Dipped
Canoli

Iced Tea and Coffee Service



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FLAVOR

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- salmon
- poultry
- scallops
- filet
- lamb
- desserts
- beverages

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dinner

entree #1 | \$58

Charleston She Crab Soup
Boston Bibb Lettuce with Fried Vidalia Onions and Gorgonzola Cheese, Housemade Vinaigrette

Pan Roasted Organic Chicken 
with Sage Brandy au Jus

Smoked Red Pepper Risotto
Baby Carrots

dinner

entree #2 | \$68

Roasted Tomato Basil Soup En Croute
Wedge Salad
Iceberg Wedge with Bleu Cheese and Pepper Bacon

Filet of Beef
Rubbed with White Truffle Oil, Roasted Shallot
Port Wine Demi-Glace

Stacked Scallop Potato Square
Sautéed Asparagus

All Entrees Served with Pastry Chef Akiemem's Specialty Desserts
Artisan Rolls, Boules and Flatbreads
Coffee Service

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dinner

entree #3 | \$63

- Roasted Barbecued Shrimp
- Belgian Endive, Sliced Apples and Maytag Bleu Cheese with Candied Pecans, Peppercorn Vinaigrette
- Stuffed Chicken Saltimbocca**
- Roasted Tomato Cream Sauce With Prosciutto and Provolone Cheese
- Orzo Pasta with Peas
- Roasted Squash Ratatouille



dinner

entree #4 | \$70

- Maryland Lump Crab Cake
- Pan Seared, Finished with a Spicy Crawfish Newburg
- Hearts of Romaine Roasted Elephant Garlic and Bermuda Onion, Shaved Parmesan and Port Wine Caesar Dressing, Focaccia Crostini
- Oak Smoked Veal Chops**
- With Lingonberry Jus
- Yukon Gold Mashed Potatoes
- Georgia Peach Slaw

dinner

entree #5 | \$65

- Sliced Mushroom Strudel with Feta Cheese
- Island Salad
- Baby Spinach, Radicchio and Frisee with Peppered Goat Cheese, Candied Pecans and Citrus Vinaigrette
- Roasted Mango Glazed Sea Bass**
- Pineapple Ginger Salsa
- Sweet Potato Mash
- Jumbo Asparagus

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buffet | \$85

Bistro

- Sliced Ciabatta, Cornbread and Pecan Raisin Bread
- Creamy Tomato Bisque with Basil
- Mixed Green Salad with Red Pear Tomatoes, House Made Croutons, Cheddar Cheese
- Lemon Balsamic Vinaigrette, Blue cheese and Low-Fat Dijon Dressing
- Red Potatoes and Cucumber with Mango in Mint Vinaigrette
- Watercress with Grilled Asparagus and Red Onion
- Carved Strip Loin of Beef with a Port Wine, Sun-Dried Cherry Demi-Glace
- Seared Atlantic Salmon with Sizzled Spinach, Shiitake Mushrooms and Balsamic Vinegar Butter Sauce
- Grilled Chicken Breast Napa Valley with a Cabernet Barbeque Sauce
- Warm Red Cabbage Slaw and Cilantro Pesto
- Roasted Garlic Fingerling Potatoes
- Honey Glazed Baby Carrots, Sautéed Green Beans with Toasted Pine Nuts
- Southern Strawberry Shortcake with Fresh Strawberries and Vanilla Bean Whipped Cream, Chocolate Bread Pudding with Chocolate Sauce, Coconut Crème Pie with Myers Dark Rum Sauce

buffet | \$85

Coast to Coast

- Sourdough, Poppy Seed and Wheat Rolls
- Seafood Bouillabaisse with Saffron Aioli and Garlic Crouton
- Mixed Green Salad with Tomatoes, Cucumbers and House Made Croutons Thousand Island and Ranch Dressings, Balsamic Vinaigrette
- Penne Pasta Salad with Roasted Peppers and Basil Pesto
- Chili Rubbed Rib-Eyed Steak with Smokey Red Onion Blue Cheese Salsa
- Grilled Swordfish with Ginger Sauce and Wilted Scallions
- Paella with Chicken, Shrimp, Chorizo and Mussels
- Sautéed Seasonal Vegetables
- Wild Berry Stir Fry with Pistachio and Rum Raisin Ice Cream, Double Chocolate Macadamia Nut Brownies



(Dinner Buffets Include Coffee Service and Attendant Fees)

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- canapés
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- bruschetta
- tenderloin
- dim sum
- oysters
- cheese

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>hors d'oeuvre > station > themed



Side of Atlantic Smoked Salmon \$12

Served with Minced Onions, Capers, Tomatoes and Cream Cheese, Pumpernickel Toast Points and Sliced Baguettes

(Serves 40 Guests)

Reception Displays

(Pricing Per Guest)

International Cheeses \$8

Domestic and Imported Cheese, Garnished with Fresh Fruit, Crackers and Lavosh

Farmers Market \$7



Seasonal Vegetables Served with Buttermilk Ranch Dip and Hummus

Tapas \$10 (small plates)

- Individual Salads,
- Buffalo Mozzarella, and Tomato
- Proscuitto, and Melon
- Chicken Spring Rolls

Sushi Station \$25

Sushi, Sashimi and California Rolls
Ginger and Soy Sauce
(5 Pieces Per Person)

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Carving Stations

\$650

Herb Crusted Top Round of Beef

Served with Miniature Rolls, Garlic Mayonnaise, Spiced Mustard and Whipped Horseradish

(Serves 100 Guests)

\$400

Whole Roasted Free Range Turkey

Served with Silver Dollar Rolls, Cranberry Chutney and Lavender Mustard

(Serves 40 Guests)

\$500

Bone-In Green Tea Infused Molasses Glazed Ham

Assorted Gourmet Rolls
(Serves 75 Guests)

\$425

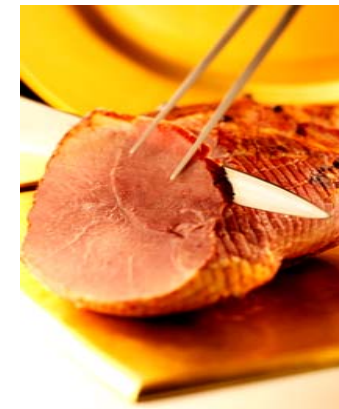
Roast Tenderloin of Beef

Bordelaise Sauce
Served with Sourdough Rolls
(Serves 30 Guests)

\$400

Carved Jack Daniels Cajun Barbecue Beef Brisket

Served with Cornbread Muffins and Biscuits
(Serves 50 Guests)



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Specialty Stations

(Pricing Per Guest)



\$8

Southern Grits Station

Stone Ground Grits, Andouille Sausage, BBQ Shrimp, Chives, Caramelized Vidalia Onions, Roasted Yellow Peppers, Smoked Cheddar and Bleu Cheese, Served in Martini Glasses

\$13

Pasta Station

Penne Pasta, Sautéed Italian Sausage and Wild Mushrooms in a Pomodoro Sauce, Aged Parmesan Cheese, Bread Sticks

\$16

Paella Station

Shrimp, Spiced Chicken, Chorizo Sausage, Mussels. Clams and Peas in a Spicy Tomato Broth

\$12

Slider Station

Choice Pork Barbecue, Southern Cole Slaw, Bread and Butter Pickles on a Parker House Roll

(Based on 2 Servings Per Person)

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Assorted Deluxe Canapés

(Pricing is Per Piece with a Minimum Order of Fifty Pieces Per Item)

Jumbo Gulf Shrimp | \$4

16/20 Count Shrimp on Crushed Ice
Served with Jack Daniels Cocktail Sauce

Traditional | \$4

- Tomato and Basil Bruschetta
- Brie and Sun-Dried Cranberry Tartlet
- Roasted Roma Tomato with Goat Cheese on a Parmesan Crostini
- Marinated Artichoke Hearts with Pimento cheese

Specialty | \$5

- Crab Mango Salad on Belgian Endive
- Marinated Shrimp with Dill and Cucumber in a Phyllo Cup
- Smoked Pastrami Salmon on Pumpernickel with Dill Cream Cheese
- Breast of Duck Moo Shoo and Hoisin Sauce with Green Tomatoes
- New Potatoes with Cream Fraiche and Mollosol Caviar

Signature | \$6

- Beef Carpaccio with White Truffle Oil on Sourdough
- Egg Custard in Asian Spoon, Red and Green Topeko Caviar and Cream Fraiche
- Blackened Tenderloin of Beef with Ancho Chili Mayonnaise
- Ahi Tartare on Crisp Won-Ton Chip with Kelp Salad
- Lobster Medallion, Ginger Mousse and Chive

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Hors d' Oeuvres (Pricing is Per Piece with a Minimum Order of Fifty Pieces Per Item)

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Traditional | \$4

Asian Vegetable Spring Roll with Ginger Soy 

Sun-Dried Tomato and Goat Cheese Spanakopitas

Parmesan Artichoke Hearts

Chicken Quesadillas with Tomato Sauce

Beef Empanadas with Avocado and Roasted Poblano Sauce

Specialty | \$5

Seafood Dim Sum with Orange and Horseradish

Beef Sate with Peanut Sauce

Chicken Sate with Peanut Sauce

Risotto Cakes with Pesto 

Garlic Sausage Wrapped in Puff Pastry with Pommery Mustard

Crab and Corn Fritters with Spicy Lime Remoulade Sauce

Mushroom Filled with Dungeness Crab and Parmesan

Signature | \$6

Shrimp Sate with Chili Sauce Vinaigrette


Coconut Prawns with Mango Chutney

Miniature Crab Cakes with Red Pepper Mayonnaise

Lobster Quesadillas with Salsa Fresca

Grilled Sesame Lemon Grass Shrimp

Grilled Sea Scallops on Blue Corn Tortilla with Avocado Corn Relish

Grilled New Zealand Lamb Chops with Jalapeno Mint 

Miniature Beef Wellington with Truffle Sauce



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Dessert Reception

Each Serves 100 Guests

\$750

Peach Suzette

Peaches Sautéed with Brown Sugar, Grand Marnier and Butter, Served Over Vanilla Haagen Daz® Ice Cream

Station Attendant

\$650

Ice Cream Sundae Bar

Make Your Own Sundaes

Vanilla Edy's Ice Cream

Hot Fudge, Strawberry and Butterscotch Sauces, Maraschino Cherries, Chopped Pecans

Chocolate Sprinkles, Crushed Pineapple and Whipped Cream

Station Attendant

\$850

Marquis Pastry Station

Raspberry Charlotte, Chocolate Grand Marnier Mousse Cake, Key Lime Cheesecake, Coconut Cake, Low Country Trifle, Chocolate Pecan Bars and Chocolate Truffles

\$650

Grand Marnier Chocolate Fondue Fountain

Maracibo Dark Chocolate Served with Cubed Pound Cake, Fresh Strawberries, Pineapple and Cantaloupe

\$750

Banana Foster Flambé

Sliced Bananas Sautéed in Butter, Brown Sugar, Cinnamon and Brandy, Flambéed with 151 Rum Served Over Vanilla Haagen Daz® Ice Cream

Station Attendant



Station Attendants will be Charged at \$100 Each

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- [red wine](#)
- [white wine](#)
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Red Wines

Beaulieu Vineyards Pinot Noir	36
Torres Tempanillo Coronas	43
Beaulieu Vineyards Merlot	36
Meridian Vineyards Merlot	40
Beaulieu Vineyards Cabernet Sauvignon	35
Byron Pinot Noir Santa Maria Valley	72
Beringer Merlot Founders Estate	41
Columbia Crest Merlot	42
Estancia Cabernet Sauvignon	49
Ravenswood Zinfandel Vintner's Blend	41
Rosemount Estate Shiraz Diamond Label	44
Clos du Bois Merlot	49
Casa Lapostolle Merlot	55
Casa Lapostolle Cabernet Sauvignon	55

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White Wines and Champagne

Chateau St. Jean Robert Young Chardonnay	65
Ferrari-Carano Chardonnay	57
Chateau Ste. Michelle Chardonnay	60
Stags' Leap Winery Chardonnay	58

Iron Horse Sparkling Wine, Russian Cuvee	72
Korbel Sparkling Wine Brut Cava NV	45
Segura Vludas Aria Brut Cava NV	40
Mumm Cuvee Napa Sparkling Wine Brut	50
Piper-Heidsieck Brut NV Champagne	77
Tattinger Brut La Francaise NV Champagne	90
Beringer White Zinfandel	35
Reichsgraf con Kesselstatt Riesling	54
Casa Lapostolle Sauvignon Blanc	45
Ferrari-Carano Fume Blanc	46
Santa Margherita Pinot Grigio	64
Beaulieu Vineyards Chardonnay	36
Rosemount Estates Chardonnay	41
Clos du Bois Chardonnay	43
Meridian Vineyards Chardonnay	40
Beringer Chardonnay	40
Louis Jadot Meursault Burgundy	90

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Cocktails

Premium Hosted Bar Service

Premium Well Liquor	7.00
Stone Cellars Chardonnay by Beringer	35.00
Stone Cellars Cabernet by Beringer	35.00
Domestic Beer	6.00
Imported Beer	7.00
Soft Drinks, Bottled Water	4.25

Premium Well Liquor

Grant's Family Reserve Scotch, Jim Beam Bourbon, Canadian Club Blended Whiskey, Bacardi Rum, Gordon's Gin, Smirnoff Vodka, Jose Cuervo Tequila, Korbel Brandy

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Cocktails

Super Premium Hosted Bar Service

Super Premium Liquor	8.00
Rosemount Estates Chardonnay	41.00
Rosemount Estates Shiraz	44.00
Columbia Crest Merlot	42.00
Domestic Beer	6.00
Imported Beer	7.00
Soft Drinks, Bottled Waters	4.25

Super Premium Liquor
 Dewar's White Label Scotch, Jack Daniel Whiskey,
 Crown Royal Blended Whiskey, Tanqueray Gin,
 Absolute Vodka, Captain Morgan Spiced Rum,
 1800 Tequila, Hennessy VS

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Package Bar Service

Super Premium Package Bar | \$18.50 1st Hour,
\$8 Each Additional Hour

Super Premium Liquor, House Wine, Imported and Domestic Beer, Soft Drinks and Dansani Waters Per Person

Package Bar Service

Premium Well Package Bar | \$16.50 1st Hour,
\$7 Each Additional Hour

Premium Well Liquor, House Wine, Imported and Domestic Beer, Soft Drinks and Dansani Waters Per Person

Enhancements

After Dinner Drinks/Cordials | \$10.00

A Complete Selection of cordials to Include Grand Marnier, Kahlua, Bailey's Irish Cream, Amaretto Di Saronno, Sambuca, Frangelico

Martinis | \$10.50

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VIDEO DEPARTMENT

Computers

Laptop computer 250

Desktop PC Call

Monitors and recorders

17" Flat screen LCD monitor 150

42" Plasma monitor (with Stand) 400

50" Plasma monitor (with stand) 500

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Presentations

LCD projectors

Ballroom 6500 Lumens 950

Breakout 3000 Lumens 300

Screens

9' x 12' Fast Fold Screen 250

7.5' x 10' Fast Fold Screen 225

5' – 8' Tripod screen with skirt 150

LCD support package 195

(includes extension cord, power strip,

Projection stand, 6' to 8' Tri Pod
Screen and initial set up)

Accessories

Wireless mouse 60

Laser pointer 50

Digital speaker timer 60

Flipchart with pad, markers and tape 55

AC/Power Strip (Package) 25

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AUDIO DEPARTMENT

Microphones

Presidential Podium microphone	75
Wired handheld	50
Wired lavalier	50
PZM microphone	75
Wireless UHF system (lav or handheld)	195

Mixers / Processors

4 Channel stereo mixer	75
8 Channel stereo mixer	125
12 Channel stereo mixer	150
24 Channel stereo mixer	250
32 Channel stereo mixer	450
EQ / Comp / Gate processing rack	225

Speaker Systems

Powered speaker with stand	75
JBL Sound System with subwoofers	Call
Concert sound system	Call

Players / Recorders

Stereo Cassette Recorder	100
Compact Disc Player	100
Compact Disc Recorder	250

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Communications

High speed internet (per connection)*	295
DID phone line with handset (First day)*	195
DID phone line (additional days)*	50
Phone line for fax / modem (First day)*	195
Phone line for fax (additional days)*	50
Polycom speakerphone*	150

**Discount offered for multiple days / connections*



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Service Charges

Please add an additional 24% taxable service charge to all event items.

Taxes

All charges are taxable at a state tax of 8%.

On all mixed drinks, an additional 3% City Liquor Tax will be charged.

All guest rooms are taxable at 15%, with a breakdown of 8% to the State of Georgia and 7% to the city of Atlanta.

To qualify for tax exemption the organization must provide a valid Georgia tax exemption certificate in advance of arrival.

Labor and Preparation Fees

Labor and Preparation Fees are \$100.00 and are charged when there are fewer than 30 guests for catered functions.

Attendant/Station Fees

All stations and any items from the carvery require an attendant fee of \$100.00 per culinary attendant.

Bartender Fees

Bartender Fees are \$100.00 Per Bartender.

For hosted and cash bars one bartender will be needed per 100 guests.

All guests must be 21 years old to purchase and consume alcohol.

Hotel Policy

A guarantee of attendance is due to your event representative 72 business hours in advance. If not given, the estimated number of attendance will default as guarantee.