

# Joy

YOUR DREAM WEDDING <sup>SM</sup>



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

**Marriott.**  
COLUMBUS

Columbus Marriott  
800 Front Avenue  
Columbus, GA 31901  
Tel: 706.324.1800  
Fax: 706.327.8042  
[www.marriott.com/csgmc](http://www.marriott.com/csgmc)

Columbus Marriott | 800 Front Avenue, Columbus, GA 31901 | Telephone: 706.324.1800



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# relax

and enjoy

Our award winning chefs will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day.



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## *Rehearsal Dinner*

Let us customize Your rehearsal Dinner. Our award winning chefs, sales and event managers will work with you to create a wonderful dinner for family and friends. We'll handle all of the details so you can relax before your special day. It is our job to make the planning process as smooth, easy and FUN as possible. Please keep in mind that we can tailor any package to meet your exact needs.



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it's about  
**tradition**

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.



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## *Ceremony Room*

If you happen to need more space for your Wedding Ceremony, we are happy to accommodate you by recommending the following venues:

### **HERITAGE PARK**

700 Broadway, Columbus, GA 31902

(706) 323-7979

[www.historiccolumbus.com](http://www.historiccolumbus.com)

### **The Riverwalk**

Columbus, GA 31902

(706) 323-1613 Toll Free (800) 999-1613

[www.historiccolumbus.com](http://www.historiccolumbus.com)

### **THE COLUMBUS MUSEUM**

1251 Wynnton Road, Columbus, GA 31901

(706) 748-2562

[www.columbusmuseum.com](http://www.columbusmuseum.com)



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# taste

and style

Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor



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## *Standard Hors d'Oeuvres Package*

Select 7 Pieces Per Person, Minimum of 50 Guests

### Chilled Offerings

Fresh Vegetable Cruites, Herb Ranch, Bleu Cheese  
Sliced Seasonal Fruit Display with Berries, Honey Georgia Pecan Dip  
Domestic and Imported Cheeses with Crackers and Baquette Slices  
Asparagus Spears Wrapped in Prosciutto  
Smoked Salmon Roulade on a Pumpernickel Crouton  
Brushetta with Fresh Tomato-Basil Salsa  
Jumbo Shrimp Cocktail, Spicy Cocktail Sauce (add \$3.95 per person)  
Pesto Chicken Canapes Topped with Sweet Pepper Tapenade  
Assorted Finger Sandwiches  
Roasted New Potatoes Stuffed with Sour Cream, Caviar and Chives  
Cracked Crab Claws, Spicy Remoulade (add \$3.95 per person)

### Hot Offerings

Fried Chicken Fingers, Honey Mustard  
Buffalo Wings with Bleu Cheese Dressing and Celery Sticks  
Beef Sate, Peanut Chili Sauce  
Maryland Style Crab Cakes, Spicy Rémoulade (add \$3.50 per Person)  
Artichoke and Spinach Dip, Tortilla Chips  
Meatballs with Swedish or Barbeque Sauce  
Vegetable Spring Rolls, Plum Dipping Sauce  
Assorted Miniature Quiche  
Bacon Wrapped Scallops, Lemon Parsley Butter  
Oriental Sesame Chicken Kabob  
Fried Coconut Shrimp, Orange- Mustard Sauce

\$17.95 Per Person



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## *Deluxe Hors d'Oeuvres Package*

Select 10 Pieces Per Person, Minimum of 50 Guests

### Chilled Offerings

Fresh Vegetable Crudités, Herb Ranch, Bleu Cheese  
Sliced Seasonal Fruit Display with Berries, Honey Georgia Pecan Dip  
Domestic and Imported Cheeses with Crackers and Baguette Slices  
Crabmeat Profiteroles  
Asparagus Spears Wrapped in Prosciutto  
Smoked Salmon Roulade on a Pumpernickel Crouton  
Marinated Shrimp, Dill and Cucumber Salad Tarts  
Jumbo Shrimp Cocktail, Spicy Cocktail Sauce (add \$3.95 per Person)  
Pistachio Crusted Goat Cheese on Sourdough Crouton  
Pesto Chicken Canapes Topped with Sweet Pepper Tapenade  
Roasted New Potatoes Stuffed With Sour Cream, Caviar and Chives  
Cracked Crab Claws, Spicy Rémolade (add \$3.95 per Person)  
Sugar Snaps Peas with Herb Goat Cheese

### Hot Offerings

Fried Chicken Fingers, Honey Mustard  
Beef Sate, Peanut Chili Sauce  
Maryland Style Crab Cakes, Spicy Rémolade (add \$3.50 per Person)  
Artichoke and Spinach Dip, Tortilla Chips  
Vegetable Spring Rolls, Plum Dipping Sauce  
Bacon Wrapped Scallops, Lemon Parsley Butter  
Oriental Sesame Chicken Kabob  
Fried Coconut Shrimp, Orange- Mustard Sauce  
Crispy Fried Parmesan-Herb Artichoke  
Conch Fritter with Caribbean Cocktail  
Smoked Chicken Quesadilla with Jack and Cheddar Cheese  
Buffalo Wings with Bleu Cheese Dressing and Celery Sticks  
Spinach and Feta in Phyllo  
Wild Raspberry and French Brie Parcel  
Empanada

\$22.95 Per Person



package | hors d'oeuvre | lunch | beverage

### *Executive Hors d'Oeuvres Package*

Select 15 Pieces Per Person, Minimum of 50 Guests



#### Chilled Offerings

- Fresh Vegetable Crudités, Herb Ranch, Bleu Cheese
- Sliced Seasonal Fruit Display with Berries, Honey Georgia Pecan Dip
- Domestic and Imported Cheeses with Crackers and Baguette Slices
- Crabmeat Profiteroles
- Beef Carpaccio on Toast Points with Mustard Sauce
- Asparagus Spears Wrapped in Prosciutto
- Smoked Salmon Roulade on a Pumpnickel Crouton
- Cucumber Boursin with Blackend Shrimp
- Smoked Loin of Lamb on Rosemary Mascarpone Polenta
- Rice Paper Wrapped Shrimp and Vegetables Soy Dipping Sauce
- Jumbo Shrimp Cocktail, Spicy Cocktail Sauce (add \$3.95 per Person)
- Pistachio Crusted Goat Cheese on Sourdough Crouton
- Seared Tuna with Wasabi Cream on Pumpnickel
- Pesto Chicken Canapes Topped with Sweet Pepper Tapenade
- Roasted New Potatoes Stuffed With Sour Cream, Caviar and Chives
- Cracked Crab Claws, Spicy Rémolade (add \$3.95 per Person)
- Sugar Snaps Peas with Herb Goat Cheese
- Tartare of Fresh Ahi on Ginger Rice Cake

#### Hot Offerings

- Fried Chicken Fingers, Honey Mustard
- Beef Sate, Peanut Chili Sauce
- Maryland Style Crab Cakes, Spicy Rémolade (add \$3.50 per Person)
- Artichoke and Spinach Dip, Tortilla Chips
- Vegetable Spring Rolls, Plum Dipping Sauce
- Crispy Beer Battered Scallop with Spicy Remoulade
- Bacon Wrapped Scallops, Lemon Parsley Butter
- Oriental Sesame Chicken Kabob
- Seared Lamb Chops with Dijon Black Peppercorn Sauce
- Fried Coconut Shrimp, Orange- Mustard Sauce
- Crispy Fried Parmesan-Herb Artichoke
- Conch Fritter with Caribbean Cocktail
- Smoked Chicken Quesadilla with Jack and Cheddar Cheese
- Cocktail Filet Mignon Horseradish-Roquefort Crust
- Buffalo Wings with Bleu Cheese Dressing and Celery Sticks
- Spinach and Feta in Phyllo
- Wild Raspberry and French Brie Parcel
- Empanada

\$27.95 Per Person



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### *Premium Selections*

#### Chilled Offerings

- Crabmeat Profiteroles
- Roasted New Potatoes with Sour Cream, Caviar and Chives
- Pesto Chicken Canapés Topped with Sweet Pepper Tapenade
- Bruschetta with Fresh Tomato-Basil Salsa

#### Hot Offerings

- Vegetable Spring Rolls, Sweet and Sour Sauce
- Portobello Mushroom Vol-Au-Vent
- Chicken Tenders with Honey Mustard Sauce
- Spinach and Feta in Phyllo
- Wild Raspberry and French Brie Parcel
- Empanada

\$2.95 Per Piece

### *Deluxe Selections*

#### Chilled Offerings

- Cucumber Boursin with Blackened Shrimp
- Tartare of Fresh Ahi on Ginger Rice Cake
- California Rolls, Wasabi, Pickled Ginger and Soy Sauce
- Smoked Loin of Lamb on Rosemary Mascarpone Polenta
- Rice Paper Wrapped Shrimp and Vegetables
- Seared Tuna with Wasabi Cream on Pumpkinickel

#### Hot Offerings

- Maryland Style Dungeness Crab Cakes with Remoulade
- Ocean Scallops Wrapped in Crisp Bacon
- Seared Lamb Chops with Dijon Black Peppercorn Sauce
- Coconut-Fried Shrimp, Pineapple Dipping Sauce
- Crispy Beer Battered Scallops with Spicy Remoulade
- Cocktail Filet Mignon Horseradish-Roquefort Crust

\$3.50 Per Piece



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# experience

with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



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## Displays



### Domestic and International Cheese Display

Saint Andre, Port-Salut, Sharp Cheddar, Smoked Gouda, Swiss, Pepper Jack, Soft Herb Cheese, Saga Bleu, Drunken Goat  
Accompanied with a Variety of Crackers and Baguette Slices \$5.50 Per Person

### Fresh Vegetable Display

Selection of Garden Fresh Vegetables, Herb Ranch, Bleu Cheese \$4.25 Per Person

### Grilled Vegetable Display

Yellow Squash, Eggplant, Zucchini, Roasted Peppers, Portobello Mushrooms, Artichoke Hearts, Spring Onions With Extra Virgin Olive-Oil and Balsamic Vinegar and Sun-Dried Tomato Dressings \$5.25 Per Person

### Tuscan Antipasto

Smoked Mozzarella, Provolone, Proscuitto, Salami with Kalamata Olives, Marinated Grilled Vegetables, Artichoke Hearts and Roasted Peppers served with French Baguettes, Focaccia \$6.50 Per Person

### Warm Chocolate Fondue Fountain

Strawberries, Assorted Melons, Pineapple, Bananas, Marshmallows, Pretzels, Graham Cracker Crumbs, Shredded Coconut and Pound Cake for Dipping  
\*Minimum number of 40 people required\* \$12.00 Per Person + Chef @ \$100

### Chilled Shrimp on Ice

Iced Jumbo Gulf Shrimp with Horseradish Cocktail Sauce and Lemon  
\$3.95 Per Piece

### Chilled Cracked Crab Claws on Ice

Fresh Crab Claws on Ice with Cocktail Sauce, Spicy Remoulade and Lemon  
\$3.95 Per Piece

### Seasonal Pacific Coldwater Oysters on the Half Shell

Horseradish Cocktail Sauce, Hot Sauce and Cucumber Relish Market Price

### Maine Lobster Medallions

Red Pepper Aioli and Spicy Remoulade Dressing \$6.95 Per Piece

### Side of Norwegian Smoked Salmon

Thinly Sliced Served with Pumpnickel Bread, Chopped Eggs, Cream Cheese, Capers and Onions (Per Side - 50 slices) \$375



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### *Stations*

#### Lettuce Wrap Station

Please Select Lettuce Wraps of Chicken, Beef, or Pork with a selection of Julienne Vegetables. A Taste of Asian Flavorings served in an Individual "Wrap" of Iceberg Lettuce with Spicy Ginger Soy Sauce (Per Person + Chef @ \$100) 7.95, 9.50, 10.95

#### Northern Italian Risotto Station

Please Select Two: Red Wine and Smoked Duck Risotto, Dry Aged Goat Cheese and Italian Parsley Asparagus Risotto, Asiago Cheese and Rock Shrimp Risotto (Per Person + Chef @ \$100) \$13.95

#### Paella Station

Shrimp, Clams, Mussels, Chicken, Chorizo, Saffron Rice Served in a Sourdough Bread Boule (Per Person + Chef @ \$100) \$14.50

#### Pasta Station

Prepared To Order  
Bowtie and Tri Colored Rotini Pasta with Tomato Basil, Alfredo Sauce Onions, Mushrooms, Red & Green Peppers, Sundried Tomatoes, Roasted Garlic, Shredded parmesan Cheese, Crushed Red Pepper and Garlic Oil (Per Person + Chef @ \$100) \$10.95

#### Caesar Salad Station

Crisp Romaine Leaves Tossed to Order with Caesar Style Dressing, Parmesan and Spicy Croutons. (Per Person + Chef @ \$100) \$5.50. Add Sliced Pesto Oven Roasted Chicken - \$3.50 Per Person

#### The Mashed Potato Martini Bar

Yukon Gold, Mashed Potatoes, Roasted Garlic Mashed Potatoes, Sweet Potatoes with a Selection of Delectable Toppings: Green Onions, Sauteed Mushrooms, Crispy Bacon, Cheddar Cheese, Broccoli, Spiced Pecans, Brown Sugar and Gaufrette Potato Chip Garnish (Per Person + Chef @ \$100) \$11.50

#### Po-Boy Station

Famous New Orleans Style Sandwich made with Fried Clams, Shrimp, and Oysters With Creole Mayonnaise and Spicy Mustard on Crisp French Bread \$9.50 Per Person



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### *Plated Dinner*

25 Person minimum required for plated dinner service. A \$125.00 Service fee will be assessed for groups under 25. Each Hot Dinner Entrée is Served with Freshly Baked Rolls and Butter.

#### **Soups**

Chilled Vichyssoise	\$4.00	Maryland Crabmeat	\$4.50
New England Chowder	\$4.50	Gulf Shrimp Bisque	\$5.00

#### **Chattahoochee River Salad**

Crisp Garden Greens with Artichoke Hearts, Sliced Mushrooms, Cherry Tomatoes, Shredded Carrots, Alfa Sprouts \$4.00

#### **Pears and Greens**

Arugula, Grilled Pears, Crumbled Bleu Cheese, Spiced Pecans with Balsamic Vinaigrette \$4.25

#### **Caesar Salad**

Crisp Romaine, Parmesan Cheese, Croutons, Cracked Black Pepper and Caesar Dressing \$3.50

#### **Summer Kissed Salad**

Crisp Romaine Sliced Strawberries, Crumbled Bleu Cheese with Strawberry Vinaigrette \$4.00

#### **Desserts**

Crème Brule Cheesecake with Cappuccino Sauce \$4.50

#### **Coupe Jacqueline**

Vanilla Ice Cream topped with Fresh Seasonal Berries, Toasted Almonds and Grand Mariner Sauce \$4.00

#### **Profiterole Surprise**

Cream Puff filled with Vanilla Ice Cream topped with Warm Chocolate Sauce \$4.00

Chocolate Truffle Cake with Fresh Fruit and Raspberry Coulis \$4.50



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### *Entrees*



#### Chicken Shrimp Rockefeller

Chicken Breast Stuffed with Spinach and Topped with Shrimp Cream Sauce  
Saffron Rice, Seasonal Vegetables \$17.50

#### Chicken Stilton

Tender Breast of Chicken with Proscuttio and Sundried Tomatoes with Stilton  
Cheese Sauce, Roasted Garlic Mashed Potatoes, Seasonal Vegetables \$16.50

#### Chicken Wellington

Breast of Chicken Filled with Rich Mushroom Duexlle Wrapped in Puff Pastry with  
Madeira Sauce, Wild Rice, Seasonal Vegetables \$18.95

#### Grilled New York Strip Steak Finished with Green Peppercorn Sauce

Banded Roasted Potatoes, Seasonal Vegetables \$24.95

#### Slow Roasted Prime Rib Crusted in Three Peppers with Au-Jus Lié

Twice Baked Duchesse Potatoes, Seasonal Vegetables \$22.50

#### Center Cut Grilled Filet Mignon of Beef with Syrah Demi-Glace

Peruvian Mashed Potatoes, Seasonal Vegetables \$27.95

#### Slow Cooked Bone In Short Rib with Merlot Sauce

Horseradish Mashed Potatoes, Seasonal Vegetables \$25.50

#### Grilled Veal Chop with Creamy Morel Sauce Laced with Cognac

Spring Onion Grit Cake, Seasonal Vegetables \$29.75

#### Twin Cut Veal Medallions topped Julienne Bacon, Tomato & Pearl Onion

Crimini Mushroom Risotto, Seasonal Vegetables \$26.25

#### Rosemary & Garlic Rubbed Slow Roasted Pork Loin with Grain Mustard Sauce

Boursin Cheese Mashed Potatoes, Seasonal Vegetables \$17.75

Twin Cajun Seasoned Pork Medallion, Braised Spinach and Shrimp Creole Cream  
Sauce White Cheddar Grits, Seasonal Vegetables \$18.50

#### Atlantic Seared Salmon with Citrus Sauce

Almond Wild Rice, Seasonal Vegetables \$23.75

Prices are Per Person



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### *Beverage*

#### Cash or Hosted Bar

Bottled Water	\$3.00 per bottle
Soft Drinks	\$2.75 per bottle
Domestic Beer	\$4.00 per bottle
House Wine	\$4.50 per glass
Imported Beer	\$4.50 per bottle
Premium Brand Mixed Drinks	\$5.25 per drink
Top Shelf Brand Mixed Drinks	\$6.75 per drink

#### Cocktail Package Bar

Unlimited beverage service charged per person (based on guaranteed attendees). All packages include Call Brand Liquors, Domestic Beer, House Wines, Soft Drinks and Bottled Water

First Hour	\$11.50 per person
Second Hour	\$ 7.50 per person
Each Additional Hour	\$ 4.00 per person

#### Other Options

Domestic Beer ½ Barrel (16 gallons)	\$250.00
Imported Beer ½ Barrel (16 gallons)	Market Price
Champagne or Wine Punch	\$35.00 per Gallon
Fruit Punch	\$18.00 per Gallon
Margaritas, Bloody Mary's, Mimosas	\$22.00 per Quart

#### Bartender Fees

A bartender fee of \$35 per hour will be charged unless each bar generates \$250.00 in revenue per hour



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### Banquet Wine Selections

#### White Wines Bottle

Sauvignon Blanc, Montevina	\$17.00
White Zinfandel, Beringer Vineyards, California	\$19.00
Pinot Grigio, Ecco Domani, Italy	\$20.00
Chardonnay, Columbia Crest, California	\$20.00
Chardonnay, Kendall Jackson, California	\$25.00
Riesling, Chateau St. Michelle, Washington State	\$24.00
Chardonnay, Toasted Head, California	\$28.00
Chardonnay, J. Lohr Riverstone, California	\$30.00
Pouilly Fuisse, Georges Duboeuf, France	\$34.00
Sauvignon Blanc, Kim Crawford, New Zealand	\$33.00
Chardonnay, Rodney Strong, California	\$37.00
Sparkling Wine, Domaine Chandon, California	\$40.00
Champagne, Moet Chandon, France	\$75.00

#### Red Wines

Merlot, Redwood Creek	\$17.00
Syrah, Snoqualmie	\$23.00
Zinfandel, Rancho Zabaco, Dancing Bull, CA	\$25.00
Pinot Noir, Cross Point	\$23.00
Cabernet Sauvignon, Sterling, California	\$24.00
Shiraz, Rosemount Estate, Australia	\$26.00
Merlot, J. Lohr Osos, California	\$29.00
Shiraz, Yellow Tail "The Reserve", Australia	\$28.00
Cabernet Sauvignon, Louis Martini	\$33.00
Merlot, Carmen Reserve, Chile	\$37.00
Cabernet Sauvignon, Rodney Strong, California	\$37.00

#### Half Bottles and Splits

Sparkling Wine, J. Roget (187 ml)	\$6.00
Pinot Grigio, La Francesca (375 ml)	\$9.00
Cabernet Sauvignon, J. Lohr Seven Oaks, CA	\$14.00
Sauvignon Blanc, The Crossings (375 ml)	\$16.00
Pouilly Fuisse, Georges Duboeuf, France (375 ml)	\$18.00
Champagne, Pommery Pop (187 ml)	\$22.00



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# unique details

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.





## *Carving Stations*

All of the following stations require a Chef. First hour included, each additional hour \$100

### **Roasted Leg of Lamb**

With Rosemary Garlic Au Jus, Serves 40 people \$300

### **Oven Roasted Turkey Breast**

With Orange Cranberry Relish, Mayonnaise and Mustard, Serves 40 people \$225

### **Ancho Honey Glazed Pork Loin**

With Caramelized Onion Demi and Pommery Mustard, Serves 40 people \$225

### **Smoked Sugar Ham**

With Coca-Cola Glaze, Course Grain Mustard, Mayonnaise and Country Biscuits, Serves 60 people \$250

### **Whole Roasted Striploin of Beef**

Creamed Horseradish, Herb Mayonnaise and Stone Ground Mustard, Serves 50 people \$295

### **Herb Crusted Roast Tenderloin of Beef**

Basil Mayonnaise and Creamed Horseradish and Tarragon Sauce, Serves 30 people. \$325



## *Plated Dinner Enhancements*

### Colossal Shrimp Cocktail

Lemon Cups of Spicy Remoulade and Cocktail Sauce \$12.00

### Pistachio Crusted Goat Cheese Timbale with Micro Greens

Garnished with Orange Sections and Sugared Grapes \$9.50

### Three Pepper Beef Capriccio

Thinly Sliced Angus Beef Served with Capers, Onions, Parmesan Cheese and Sourdough Crostini Drizzled with Lemon Oil \$10.75

### Crab Cake

Sweet Jumbo Lump Crabmeat blended Special Recipe Ingredients with Roasted Pepper Sauce \$12.00

### Duck Strudel

Tender Confit of Duck, Julienne of Vegetables with Oriental Plum Sauce \$9.50

### Jewels of the Sea

Seared Scallops resting on a Leek Sauce with Sweet Potato Chips and Apple Cider Glaze \$12.75

## *Specialties*

Grilled Petite Filet Mignon Cabernet & Colossal Shrimp with Dill Cream Horseradish Mashed Potatoes, Seasonal Vegetables \$28.75

Roasted Double Lamb Chops with Cumin Scented Lamb Jus Southwestern Corn Risotto, Seasonal Vegetables \$34.25

Boursin Crusted Petite Filet Mignon Syrah and Baked Snapper Bercy Peruvian Duchess Potatoes, Seasonal Vegetables \$29.95

Grilled Petite Filet Mignon and Maine Lobster Tail Loaded Baked Potato, Seasonal Vegetables \$38.95



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# distinctive touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.





## *Dinner Buffets*

50 Person minimum required for buffets. A \$125.00 Service fee will be assessed for groups under 50.

### **Taste of Italy**

Italian Wedding Soup

Arrangement of Provolone, Prosciutto, Salami, Kalamata Olives, Pepperoncini, Zucchini, Roasted Red Peppers, Marinated Artichoke Hearts, Grilled Portobello, Platter of Sliced Tomatoes and Mozzarella, Basil with Aged Balsamic Drizzle, Caesar Salad, Rosemary, Garlic and Olive Oil Roasted Chicken with Natural Broth, Pan Seared Salmon with Basil Caper Butter Sauce  
Ricotta Cheese Stuffed Ravioli with White Wine Sauce, Shrimp Scampi Style, Parmesan Linguini, Ratatouille  
Fresh Baked Rolls and Focaccia with Butter  
Assorted Cheesecake, Tiramisu, Cannolis  
\$27.25 Per Person

### **Tour of the South**

Tossed Garden Green with Croutons and Chefs Choice of Dressings, Fresh Fruit Salad with Honey Mint Syrup  
Pan Seared Carolina Trout with Almond Butter, Sassafras Chicken topped with Country Ham, Pepper Gravy, Braised Short Ribs  
Mashed Potatoes, Macaroni and Cheese, Collard Greens, Southern Green Beans, Fried White Corn  
Rolls and Corn Bread with Butter  
Assorted Pies, Cakes and Bread Pudding  
\$32.95 Per Person

### **Southern Pig Fest**

Brunswick Stew

Garbage Salad - Crisp Romaine, Blue Cheese Crumbles, Shredded Cheddar, Bacon Bits, Chopped Egg, Diced Tomato, Garbanzo Beans, and Sliced Mushrooms Tossed with Italian Dressing, Cole Slaw  
Pulled Smoked Pork, Texas Beef Brisket, Quartered BBQ Chicken, Baby Back Ribs (3Bones Per Person)  
Au Gratin Potatoes, Smoke House Baked Beans, Cut Corn with Tomato & Onion, Southern Green Beans  
Warm Barbeque Sauce  
Fresh Baked Rolls, Corn Bread Squares  
Southern Pecan Pie, Oreo Cookie Pie, Deep Dish Apple Pie, Georgia Peach Cobbler  
\$25.25 Per Person



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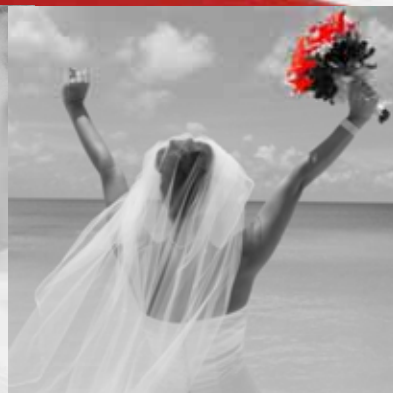


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# romance and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination wedding.



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## *History of the Columbus Marriott*

If the walls could talk.... The Historic Columbus Marriott's walls could tell a colorful history of Columbus. The 177-room hotel is built around the original Empire Grist Mill, a red brick mill that began operations in 1861.

A national landmark, the Mill-side was previously occupied by several cotton companies from 1847 until the first mill opened in 1861. During the War Between the States, the facility was spared when Union Troops burned all non-food producing industries in Columbus. After the war, the mill continued to operate and by 1887 it was the largest meal and flour mill in the Southeast, producing over 600 barrels of flour per day.

In 1982, the original brick was restored and converted into part of the hotel we now know as the Columbus Marriott. This portion of the hotel houses two 2-story suites with loft bedrooms, 3 meeting rooms, the Grist Mill Coffee Shop and Houlihan's restaurant, all of which strive to preserve the historic character of the century-old building.

Guests can also experience a sense of history in the modern section of the hotel. The atrium lobby features the original brick of the Empire Grist Mill and exposed wooden beams.

While there are several wonderful local restaurants downtown for dining, the Columbus Marriott is proud to have Houlihan's on-site. This unique dining experience combines American, Southwestern and Asian food influences served in a professional yet casual atmosphere. Both locals and hotel guests alike enjoy Houlihan's as an easy choice for dining.

The Columbus Marriott is located in Uptown Columbus, The area features many unique dining, shopping and entertainment opportunities. The 30-block historic district and a number of other area attractions, including the RiverCenter for Performing Arts, Springer Opera House (State Theatre of Georgia), and the Coca Cola Space Science Center, are located within walking distance of the hotel. While Atlanta, GA is considered the home of America's most popular soft drink, the founder of the renowned Coca-Cola soda formula actually lived in Columbus. Dr. John S. Pemberton's home and drug store are located only one block from the hotel.

The Historic Columbus Marriott is indeed a bit of history in Columbus, Georgia.





## *Banquet Rooms*

All rooms feature wireless internet, conference phone connection and house phone. Discounts may apply with food and beverage purchases.

### **Empire Mills Room**

Seats 100 (banquets), 74 (classroom), 34 (conference), 150 (theater)  
Located on the historic Mill-side of the hotel, it features charming brick walls, decorative wall sconces and ceiling to floor drapes  
\$500.00

### **Chattahoochee Room**

Seats 60 (banquets), (classroom), (conference), (theater)  
Located on the historic Mill-side of the hotel, this room features original brickwork and 16' ceiling  
\$300.00

### **Fountain Room**

Seats 20 (banquets), (classroom), (conference), (theater)  
Located on the historic Mill-side of the hotel, classic boardroom size – opens up to the Chattahoochee Room  
\$125.00

### **Muscogee Room**

Seats 50 (banquets), (classroom), (conference), (theater)  
A more modern room with tasteful decor  
\$250.00

### **Pemberton Room**

Seats 40 (banquets), (classroom), (conference), (theater)  
Located on the Tower-side of the hotel, this room is perfect for small, private gatherings  
\$250.00



Columbus Marriott | 800 Front Avenue, Columbus, GA 31901 | 706.324.1800

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



### Service Charge

Please add an additional 22% taxable service charge to all event items.

### Labor and Preparation Fees

Labor and preparation fees are \$100 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 per culinary attendant.

### Hotel Policy

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

