

# Joy

YOUR DREAM WEDDING

SM



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

Macon Marriott City Center Hotel  
240 Coliseum DR  
Macon, GA 31217  
Phone (478) 621-5300 Fax (478) 621-5330  
[www.maconmarriott.com](http://www.maconmarriott.com)

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



### Joy Weddings at Marriott

As wedding specialists, we understand the importance of attention to detail for this special day. Memorable weddings are well orchestrated, distinctive and personal. Let us help you make your wedding day an affair to remember. Your wedding day is more than a celebration of love, it is a celebration of the rest of your lives as one.

### Ceremony

At the Macon Marriott City Center we have a variety of banquet rooms to hold your ceremony. We can accommodate every wish and family tradition for your ceremony. We can also provide all the items needed for your ceremony including banquet chairs, ceremony risers, material tables, sound system, and anything else that you desire.

### Rehearsal

In addition to the ceremony, the Macon Marriott would be glad to host your rehearsal event. Your celebration may include a bountiful buffet or more formal sit down meal. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor.

We are pleased that you are considering the Macon Marriott City Center as a location for your special celebration. Please contact a Macon Marriott Catering Manager to receive the details of the ceremony or rehearsal cost.





## Reception Package

We believe that every wedding should be a personal celebration of love, life and happiness. Your wedding is unique and we are happy to provide you with a premiere setting for your special day. Our Marriott Certified Wedding Planners will assist you with the attention to detail that you will remember forever. In addition to a gracious ballroom, All Reception Packages Include the Following :

- ❖ Complimentary Guest Room for the Wedding Couple with Honeymoon amenity
- ❖ Selection of Full Length Linens with Napkins (White or Black)
- ❖ Votive Centerpieces
- ❖ All China, Glassware & Silver
- ❖ Head Table, Cake Table, Gift Table, Name Card Table
- ❖ Complimentary Dance Floor
- ❖ Complimentary Cake Cutting Service
- ❖ Special Room Rates for Out of Town Guests
- ❖ Complimentary Daily Self Parking for all Guests
- ❖ Marriott Reward Points for Total Food and Beverage Revenue
- ❖ Complimentary Menu Tasting for up to Four Guests
- ❖ Convenient Centralized Location
- ❖ Pre-Planning On-Site and Coordination by our Team of Certified Wedding Professionals

Your Event Manager can also assist you with menu planning, selecting the perfect bakery for your cake, music, photographer, entertainment, floral and other decorating ideas. We will also assist you with room reservations for your out-of-town guests. In addition, our Event Managers can help you with the announcement party, bridal showers, luncheons, rehearsal dinner or even the bachelor/bachelorette parties.

We can do as much or as little as you like!



Macon Marriott City Center Hotel | 240 Coliseum DR. Macon, GA 31217 | 478.621.5300



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

# 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.



rehearsal

ceremony

afternoon

evening

enhancements

**brunch**

our hotel



## Brunch Reception Packages

### Brunch Menu

Sliced Seasonal Fruit & Berry Display  
Seasonal Berry Dipping Yogurt

### Assorted Breakfast Breads to Include:

Danish, Muffins, Croissants, with Fruit Preserves and  
Butter Cheese Blintz with Seasonal Sauce

### Smoked Salmon Display

With Cream Cheese, Capers, Red Onions, Diced Tomatoes, Chopped Egg and Miniature  
Bagels

### (CHOICE OF 1 CHEF ATTENDED ACTION STATION)

#### Omelet Station

Omelets Made to Order with Toppings to Include:  
Smoked Ham, Diced Confetti Peppers, Onions, Wild Mushrooms, Roma Tomatoes, in  
White Cheddar Cheese, Jalapeno Salsa and Sour Cream prepared in the room by a  
Uniformed Attendant\*\*

#### Belgian Waffle Station

Freshly Made Belgian Waffles (Vanilla or Pecan) Toppings to Include: Fresh Seasonal  
Berries, Whipped Cream, Butter, Warm Maple Syrup, Strawberry Sauce, and Dark  
Chocolate Sauce

Prepared in the room by a Uniformed Attendant\*\*

#### Freshly Scrambled Eggs

#### Bacon Strips and Sausage Links

#### Scalloped Potatoes with Fresh Herbs

#### Grilled Asparagus

#### Choice of One Carving Station\*\*\*

Honey and Brown Sugar Glazed Virginia Ham Roasted to Perfection and Served With  
Cocktail Rolls, Herb Mayonnaise, White Grain Mustard and Cranberry Relish Sauce.

OR

#### Herb Rubbed Top Round of Beef

Roasted to Perfection and Served with Cocktail Rolls, Herb Mayonnaise, Whole Grain  
Mustard, and Horseradish Cream

#### Assorted Fruit Juices to Include:

Apple, Orange, and Cranberry

#### Coffee Station:

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Sugar Stirs, Whipped Cream,  
Cinnamon Sticks and Shaved Chocolate.

\*\*\$100.00 Uniformed Attendant Fee

Please Contact Sales Department to Confirm Pricing



Macon Marriott City Center Hotel | 240 Coliseum DR. Macon, GA 31217 | 478.621.5300



rehearsal

ceremony

**afternoon**

evening

enhancements

brunch

our hotel

# 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.



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

### Silver Hors d'oeuvre Wedding Package

#### *Deluxe Canapés*

#### *Passed Butler Style from Gleaming Silver Trays*

To Include: Strawberries and Brie on Sweet Toast, Smoked Salmon Mousse on Toast Points, Smoked Chicken and Roasted Peppers on Toast Rounds, and Shrimp with Herbed Cheese on Cucumber

#### *Antipasto Display*

Salami, Pepperoni, Provolone, Smoked Mozzarella, Grilled Fresh Vegetables, Marinated Peppers, Mushrooms, Tomatoes and Black Olives Served with Loaves of Italian Bread

#### *Display of Fresh Seasonal Fruit and Berries*

With Key Lime Dipping Yogurt

#### *Bruschetta*

Ripe Tomatoes Marinated in Basil, Olive Oil and Balsamic Vinaigrette  
Served with Grill Rosemary Focaccia Crostini

#### *Chicken Dijon*

Tender Chicken Breast Bite with a Tangy Dijon Sauce, Wrapped in Puff Pastry

#### *Miniature Cajun Beef Kabobs*

Medallions of Sirloin Skewered with Red and Green Peppers and Onion, Coated with Cajun Seasonings

#### *Bacon Wrapped Scallops*

Tender Sea Scallops Wrapped in Bacon

#### *Carving Station Choice of One*

#### *Roast Smoked Turkey Breast*

Served with Cocktail Rolls, Herb Mayonnaise, Whole Grain Mustard and Cranberry Relish  
\*\*

Or

#### *Honey and Brown Sugar Glazed Virginia Ham*

Served with Cocktail Rolls, Herb Mayonnaise, Honey Mustard and Cranberry Relish \*\*

\*\*Carved in the room by a Uniformed Attendant \*\*

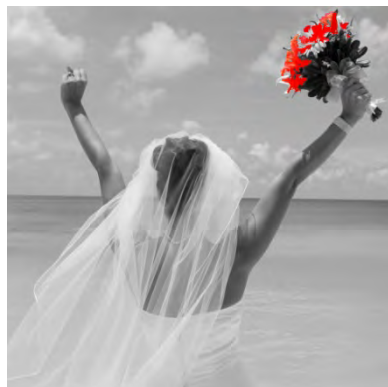
#### *Coffee Station*

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Sugar Stirs, Vanilla Whipped Cream, Cinnamon Sticks and Shaved Chocolate

#### **Unlimited Service for a 1 ½ hour Reception**

**Please Contact Sales Department to Confirm Pricing**





### Gold Hors d'oeuvre Wedding Package

#### *Deluxe Canapés - Passed Butler Style from Gleaming Silver Trays*

To Include: Strawberries and Brie on Sweet Toast, Smoked Salmon Mousse on Toast Points, Smoked Chicken and Roasted Peppers on Toast Rounds, and Shrimp with Herbed Cheese on Cucumber

#### *International and Domestic Cheese Display*

Garnished with Baguettes of French Bread, Carr's Water Crackers, Bread Sticks and Seasonal Fresh Fruit Garnish

#### *Display of Sliced Fresh Seasonal Fruit and Berries*

With Key Lime Dipping Yogurt

#### *Jumbo Shrimp Cocktail*

Iced Jumbo Shrimp with Cocktail Sauce and Lemon Wedges

#### *Baked Brie*

Mini Brie Wheels Wrapped in Puff Pastry, Drizzled with Brown Sugar, Honey and Toasted Almonds and Baked Golden Brown and Served with French Baguettes

#### *Chicken Dijon*

Chicken with a Tangy Dijon Sauce, Wrapped in Puff Pastry

#### *Breaded Artichoke Hearts*

Quartered Artichoke Heart with a Touch of Goats Cheese Dipped in a Tempura Batter and Rolled in a Mixture of Parmesan Cheese and Bread Crumbs Served with Horseradish Cream

#### *Mashed Potato Martini Bar*

Yukon Gold, and Roasted Garlic Mashed Potatoes, Toppings to Include Whipped Butter, Sour Cream, Smoked Bacon Bits, Chives and Sauces to include: Four Cheese Blended Sauce of Gouda, Swiss, Pepper Jack and Mild Cheddar, Southwestern Chipotle Sauce and Merlot Shallot Reduction. Served in a Martini Glass by a Uniformed Attendant \*\*

#### *Carved Top Round of Beef*

Top Round of Beef, Roasted to Perfection and Served with Cocktail Rolls, Herb Mayonnaise, Whole Grain Mustard and Horseradish Cream Carved in the Room by a Uniformed Attendant \*\*

#### *Coffee Station*

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Sugar Stirs, Vanilla Whipped Cream, Cinnamon Sticks and Shaved Chocolate

#### Unlimited Service for a 1 ½ hour Reception

Please Contact Sales Department to Confirm Pricing



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



### Platinum Hors d'oeuvre Wedding Package

#### ***Deluxe Canapés - Passed Butler Style from Gleaming Silver Trays***

To Include: Strawberries and Brie on Sweet Toast, Smoked Salmon Mousse on Toast Points, Belgian Endive with Boursin Cheese and Shrimp with Herbed Cheese on Cucumber

#### ***International and Domestic Cheese Display***

Garnished with Baguettes of French Bread, Carr's Water Crackers, Bread Sticks and Seasonal Fresh Fruit Garnish

#### ***Display of Sliced Fresh Seasonal Fruit and Berries***

With Seasonal Dipping Yogurt

#### ***Jumbo Shrimp Cocktail***

Iced Jumbo Shrimp with Cocktail Sauce and Lemon Wedges, Tropical Fruit Display

#### ***Baked Brie***

Mini Brie Wheels Wrapped in Puff Pastry, Drizzled with Brown Sugar, Honey and Toasted Almonds and Baked Golden Brown and Served with French Baguettes

#### ***Chicken Dijon***

Chicken with a Tangy Dijon Sauce, wrapped in Puff Pastry

#### ***Shrimp Skewers***

Tender Fresh Shrimp Skewered with Garden Fresh Pea Pods, Drizzled with Lemon Vinaigrette

#### ***Mashed Potato Martini Bar***

Yukon Gold, and Roasted Garlic Mashed Potatoes, Toppings to Include Whipped Butter, Sour Cream, Smoked Bacon Bits, Chives and Sauces to include Four Cheese Blended Sauce of Gouda, Swiss, Pepper Jack, Mild Cheddar, Southwestern Chipotle Sauce and Merlot Shallot Reduction

Served in Martini Glass by a Uniformed Attendant\*\*

#### ***Penne Pasta Station***

Penne and Whole Wheat Fettuccini Noodles with Smoked Chicken Sautéed to order with Ingredients to Include: Asparagus Tips, Sun-Dried Tomatoes, Artichoke Hearts, Onion, Zucchini and Fresh Mushrooms with a choice of Cajun Cream, Tomato Basil or Pesto Cream Sauces Prepared in the Room by a Uniformed Attendant\*\*

#### ***Carved Top Round of Beef***

Top Round of Beef, Roasted to Perfection and Served with Cocktail Rolls, Herb Mayonnaise, Whole Grain Mustard and Horseradish Cream. Carved in the Room by a Uniformed Attendant\*\*

#### ***Coffee Station***

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Herbal Teas, Sugar Stirs, Vanilla Whipped Cream, Cinnamon Sticks and Shaved Chocolate

Please Contact Sales Department to Confirm Pricing



Macon Marriott City Center Hotel | 240 Coliseum DR. Macon, GA 31217 | 478.621.5300



rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

# 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.



Macon Marriott City Center Hotel | 240 Coliseum DR. Macon, GA 31217 | 478.621.5300

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



## Seated Dinner Selections

### All Entrees are Accompanied by:

~Assorted Freshly Baked Dinner Rolls

With Whipped Herb Butter~

~Starter~

~Salad~

~Choice of Entrée~

~Chef's Selection of Rice, Potato, or Pasta~

~Medley of Seasonal Fresh Vegetables~

~Freshly Brewed Coffee, Decaffeinated Coffee,

Assorted Bigelow Teas and Iced Tea~

### Starter

(Choice of One)

### Grilled Shrimp Cocktail

Iced Jumbo Shrimp with cocktail sauce & lemon wedges

### Tomato Bisque Soup

### Wild Mushroom Ravioli

With port wine reduction

### SALAD

(choice of one)

### Two Tomato & Mozzarella

Fresh Mozzarella Cheese, Shingled with Red and Golden Tomato Slices, Drizzled with Pesto and Topped with Fresh Basil and Cracked Black Pepper

### Caesar Salad

A Fresh Selection of Romaine Lettuce

Topped with Shredded Parmesan Cheese and Toasted Croutons

Served with Classic Caesar Dressing

### Old South Spinach Salad

Fresh California Spinach, Tossed with Cured Bacon, Mushrooms and Citrus Segments, Served with Raspberry Vinaigrette

Please Contact Sales Department to Confirm Pricing





## Seated Dinner Entrees

### Chicken Wellington

Boneless Breast of Chicken Wrapped in Puff Pastry, Filled with Mushroom Duxelle and Baked Golden Brown

### Chicken Piccata

Boneless Breast of Chicken Lightly Sautéed with a Lemon Caper Sauce

### Center Cut Pork Chop

Grilled Bone-in Center Cut Chop Finished with a Green Peppercorn Demi-glace

### Atlantic Stuffed Salmon

Baked Crab and Seafood Stuffed Salmon Filet Topped With a Boursin Cream Sauce

### Filet of Beef

10 oz Filet of Beef Topped with Chevre Cheese and Drizzled with a Honey-Balsamic Reduction.

### Duet of Filet of Beef & Seared Ahi Tuna

Petit Filet Mignon with a Rosemary Demi-Glace Paired with Tender Ahi Tuna Steak, Thyme Rubbed and Served with a Citrus Chardonnay Butter Sauce

### Filet of Beef with Shrimp & Scallops

Petit Filet Mignon with Roasted Shallot Demi-glace Paired with Two Jumbo Shrimp Scampi and Sea Scallops Sautéed with White Wine and Fresh herbs.

Please Contact Sales Department to Confirm Pricing



## Dinner Buffet

Assorted Dinner Rolls with Whipped Herb Butter

Choice of Three Starters...

*Creamy Wild Mushroom Soup* *En croute*  
*Seafood Bisque* *En Croute*

### *Garden Salad Bar*

Tossed Greens with Assorted Toppings and Served Ken's Lite Red Wine Vinaigrette & Ranch Dressings

### *Cucumber and Tomato Salad*

Vine Ripe Tomatoes Marinated  
With Cucumber and Vidalia Onion

### *Tortellini & Shrimp Salad*

Tortellini with Grilled Shrimp, Artichokes, Sun Dried Tomatoes & Wild Mushrooms.

### *Oriental Pasta Salad*

Lo-mien Noodles with Oriental Vegetables and Chicken Tossed with a Sweet Sesame Vinaigrette

### *~Entrees~*

(Choice of Three)

### *Chicken Marsala*

Boneless Chicken Breast Sautéed with Mushrooms, Marsala Wine and Cream

### *Atlantic Salmon Filet*

Marinated in Soy Sauce, Brown Sugar, Sesame Oil and Garlic, Pan Seared to Perfection

### *Pork Loin au Poivre*

Roasted Pork Loin with a Green Peppercorn Sauce

### *Roast Sliced Strip Loin*

Tender Aged Strip Loin, Roasted to Perfection and Served with a Mushroom Demi-Glace

### *Pasta Pomodoro*

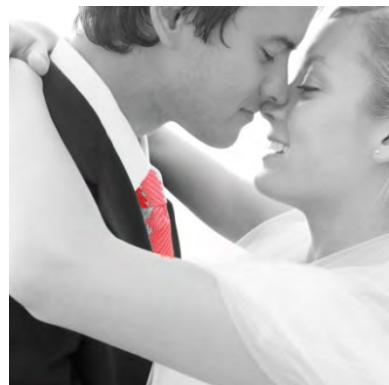
Penne Pasta Tossed with A Savory Tomato Basil Sauce and a Splash of Virgin Olive Oil

### *Chicken Forestiere*

Pan Seared Chicken Breast, Served with Wild Mushrooms, Bell Peppers, Tomatoes and Brandy

### *Accompaniments*

Medley of Fresh Garden Vegetables  
Cranberry Almond Long Grain & Wild Rice Medley  
Roasted Garlic Whipped Yukon Gold Potatoes



Please Contact Sales Department to Confirm Pricing



Macon Marriott City Center Hotel | 240 Coliseum DR. Macon, GA 31217 | 478.621.5300

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel



### Beverage Information

**Host or Cash Bar**  
Premium Brand  
Deluxe Brands  
Cordials  
Domestic Beer  
Imported Beer  
Wine (Redwood Creek)  
Assorted Sodas  
Sparkling and Still Water

Champagne Toast  
One Glass of Wine Poured with Dinner

**Please contact a Catering Manager for detailed prices**



**Recommended Outside Services**



**Coordinators:**

Elegant Affairs	Brigitte D. Moten	(478) 957-9239
Dreams by Eileen	Eileen S. Straws	(478) 781-1742

**Photography:**

Steve Schroeder Photography		(478) 755-0505
-----------------------------	--	----------------

**Floral/Décor/Specialty Linens/ Chair Covers:**

Lawrence Mayer	Florist	1-800-967-8790
Bridal Brilliance (décor and rentals)	Shondra Glover	(478) 742-8967
Macon Tent Rentals	Roland M. Holloway	(478) 746-8269
G's Touch of Heart (Decorator)	Gloria Jackson	(478) 477-0704
Nectar	Carmen S. Johnson	(707) 284-1114

**Cakes and Chocolates:**

Karen Holleman Cakes	Karen Holleman	(478) 477-9277
----------------------	----------------	----------------

**Music:**

Party Man Productions		(478) 228-2604
AJ the DJ		(478) 318-2526
Finesse	Karen Bivins	(478) 742-6813
Harpist	Calista Anne Waddy	(478) 474-6115

**Transportation:**

Elite Charters, Inc.	Daniel W. Epps	(478) 335-3777
----------------------	----------------	----------------

**Formal Wear:**

House of Hines, INC.	Bettie Causey	(912) 746-8582
David's Bridal		(478) 474-3202
Taka's Bridal and Formal Wear		(478) 330-6280

