**EVENT INFORMATION**

**MENU SELECTION**

Menu selections must be confirmed and signed off on 14 days prior to your event.

**GUARANTEES**

Final attendance guarantees must be received 72 business hours (3 business days) prior to your event. If no guarantee is received within the above timeline, the expected number of guests on the signed event order will be considered the guarantee. Client will be responsible for the guaranteed number or the actual number of guests served, whichever is greater. The hotel will be prepared to serve 5% over the guarantee for up to 25 guests.

**MINIMUMS**

Groups of 6 to 15 persons must order from the Fresh Bite Express menu or a Box lunch. We do not serve food and beverage to less than 6 persons. When ordering Food and Beverage, a setup fee of $100.00 will be charged to all groups of 25 persons or less. (There is no fee when using the Fresh Bite Express Menu or Box Lunch)

**OUTSIDE FOOD AND BEVERAGE**

No food or alcoholic beverages may be brought into the hotel event area from an outside source. The State Liquor Control Board regulates the sale and consumption of alcoholic beverages. All alcoholic beverages must be purchased through the hotel and must be served on the hotel premises in accordance with these rules. Alcoholic beverages cannot be removed from the property.

**FOOD SAFETY**

The hotel is responsible for the quality, freshness and wholesomeness of all food prepared and served. Due to current health department regulations, food may not be taken off the premises after it has been prepared and served to guests. We do not allow “to go” containers in our event space.

**MEETING SPACE**

The hotel reserves the right to change room locations specified in your contract should your attendance change or as deemed necessary by the hotel. Generally, access to meeting rooms is 30 minutes before the scheduled time of your event. In certain circumstances, 3rd party vendors may be granted access. An additional labor change may be assessed at the sole discretion of the Director of Events.

**USE OF OUTSIDE VENDORS**

Exhibit companies, florists, decorators, audio visual companies, bands, disc jockeys and entertainers may be required to submit proof of insurance to the hotel and are required to comply with all safety regulations, dress codes and load-in/load out policy. All vendors must contact your group’s Event Manager 14 days prior to the event. Your Event Manager will provide written policies that must be followed. Failure to follow these policies may result in the vendor being asked to vacate the premises prior to the event. There is a liaison fee for all third-party audio visual vendors.

**LOAD IN/LOAD OUT**

All outside vendors are required to load in and load out of the hotel through the Olmstead Exhibit Hall. Loading in/loading out using the hotel loading dock is prohibited. The entrance to the Olmstead Exhibit Hall is adjacent to the hotel loading dock. There are 2 large freight elevators to access the hotel’s 2nd floor event space. Vehicles parked at the loading dock will be towed at the owner’s expense.

**PARKING**

There is ample covered parking in the proximity of the hotel. There is a fee for parking. Pre-paid parking for your group is available through your Event Manager.

---

**EVENT ROOM STANDARDS**

The hotel uses 6-foot round tables which comfortably seat 10 guests. Tables of 8 persons will incur an additional charge. The hotel provides white or black table linens. These are not floor length. Floor length table linens are available for an additional charge and must be ordered 14 days in advance of your event. The hotel provides your choice of white or black linen napkins. Colored napkins are available for an additional charge and require 14 days advanced order. The hotel sets the meeting and event rooms for 5% over your guarantee up to 25 extra seats.

**EXHIBIT TABLES AND ELECTRICAL**

The hotel provides 6’ x 30” linen-less tables for exhibitor. A draped cloth and electric is included at $50 per table. (Excludes Olmstead Exhibit Hall)

**MEETING ROOMS SETUPS**

6’ x 30” linen-less tables are used for classroom set ups. Five (5) gallon water dispenser, pads and pens are included in meeting room set ups. Crescent round set ups are available at $5.00 per table.

**TAX EXEMPT STATUS**

If your group is tax exempt, State Sales Tax Certification is required to be on file with the hotel 30 days prior to your event. Tax exempt groups must use a credit card or check from the appropriate exempt organization. No tax exemption will be honored if payment is made by cash or personal check.

*State of Georgia does not recognize out of state tax exemptions.

**ATTENDANT STATION FEES**

All carving and chef attended stations require an attendant fee of $75.00 per 150 persons.

**BEVERAGE**

We staff one bar/bartender per 100 guests. Bartender fees are charged at $50.00 each. For bars that exceed $500.00 in sales, the fee is waived. All guests must be 21 years of age to purchase and consume alcoholic beverages. Our standard pour is 1.25 ounces of liquor. We do not allow bartenders to pour shots of liquor. We reserve the right to refuse service to any patron.

**TAXES AND SERVICE CHARGES**

Please add a taxable service charge of 22% to all event items. All charges are taxed at a rate of 8%. An additional 3% tax rate is added to all liquor as per state and local law.

**SECURITY**

The safety of all occupants is of primary concern. Any unsafe condition or activity must be reported immediately to event personnel. The hotel assumes no liability for damage or loss of property of equipment or personal items left in an event room. If additional security is needed, your Event Manager can assist with these arrangements.

**COPIES**

We will gladly provide 25 copies of any document up to 100 pages total. Each additional copy is 25 cents each. We will not copy the same document more than once in any given time period. There is a copier in the Business Center which has the ability to charge a credit card or a guest room.
CONTINENTAL BREAKFAST

**Continental Breakfast**
Assorted juices, pastries and breakfast breads, seasonal fruit and berries, homemade granola and milk, house blend coffee and hot tea

**Deluxe Continental**
Assorted juices, pastries and breakfast breads, seasonal fruit and berries, homemade granola and milk, candied bacon, Greek yogurt, house blend coffee and hot tea

**A LA CARTE BREAKFAST ITEMS** (per dozen)

- **Biscuits**
  - Steak, Egg and Cheese
  - Ham, Egg and Cheese
  - Chicken, Egg and Cheese

- **Individual Egg White Frittata**
  - Turkey, Spinach, Feta
  - Smoked Salmon, Cream Cheese
  - Asparagus, Gruyere

- **Individual Eggbeater Quiche**
  - Bacon and Cheddar
  - Spinach and Artichoke – GF/VEG
  - Peppers, Onion, and Mushroom – GF/VEG

- **Burritos**
  - Eggs, Cheese, Sausage, Pico
  - Eggs, Cheese, Veggies, Pico - VEG

**A LA CARTE BREAKFAST ITEMS** (per dozen)

- **Energy Bars**
- **Individual Fruit & Berries Cup**
- **Individual Yogurt with Granola**
- **Bagels, Cream Cheese, Toaster**
- **Muffins & Danish**
- **Fresh Baked Honey Croissants**
- **Cinnamon Sweet Rolls**
- **Assorted Dry Cereals**
- **Glazed Donuts**

**Beverages**
- **House blend Coffee**
- **Starbucks Coffee**
- **Assorted Juices (Orange, Apple, Grapefruit)**
- **Dasani Water**
- **Coca-Cola Products (12 oz can)**
- **Tazo Tea**
- **Red Bull**
PLATED BREAKFAST

All plated breakfasts are served with a basket of warm biscuits and jelly, orange juice, house blend coffee, hot tea and fresh berry parfait. A $100.00 set up fee will be added to each party of less than 25 persons.

Azalea Breakfast
Scrambled eggs, smoked bacon, breakfast potatoes - GF

Pride of the South
Sausage, country ham, cheese and egg strata, breakfast potatoes - GF

Healthy Alternative (low cholesterol)
Eggbeater scrambled eggs, turkey sausage - GF

These items have been selected for you to meet the diverse standards of dietary needs of our guests. Prices are per person. A customary 22% service charge and sales tax will be added to prices.

Food allergy or dietary request? We will gladly adjust preparation (where possible) to accommodate any request.

We are proud to offer vegetarian and gluten sensitive lifestyle dishes. Please discuss with your event manager regarding our current offerings.

We only serve cage free eggs.

Large Event Menus
We recommend these menus when time is short, your group is more than 250 persons or your group is eating in the same room as a general session.

Grab and Go Breakfast
Self-serve. All items are individually wrapped and a beverage station provided.

Bottled Orange Juice
Fruit Cup
Yogurt
Hash Brown Patty
Ham, Egg and Cheese Biscuit
Egg and Cheese on Whole Wheat Bun

Grab and Go Deli Buffet
We build and wrap it. You take it to your meeting room.

Potato salad, individual bags of chips, dessert bars and bottled beverages
Cut in half and wrapped, please choose three:
Ham and Cheddar on rye bread
Roast beef and provolone on hoagie roll
Grilled portabella on Kaiser bun
Chicken Caesar wrap
Chicken salad on croissant

*Soup not available
**Substitutions allowed for multiday events
BREAKFAST BUFFETS

All buffets are served with orange juice, house blend coffee, hot tea and a basket of warm biscuits and jelly. All buffets are presented for a period of 60 minutes. Additional time for buffet presentation is available at the rate of $5 per person, per half hour. A $100.00 set up fee will be added to each party of less than 25 persons.

Traditional Breakfast Buffet
Seasonal fruit and berries, house-made granola and milk, scrambled eggs, smoked bacon, breakfast potatoes and local grits with cheese

Classic Breakfast Buffet
Seasonal fruit and berries, house-made granola and milk, scrambled eggs, smoked bacon, sausage patties, breakfast potatoes, local grits with cheese

Elite Breakfast Buffet
Seasonal fruit and berries, assorted pastries, house-made granola and milk, scrambled eggs, smoked bacon, sausage patties, biscuits and country gravy, breakfast potatoes, local grits with cheese, cinnamon apples

*Add turkey sausage - $2.00 per person
*Add apple and chicken sausage - $3.00 per person
*Substitute egg beaters for any egg dish - $2.00 per person
*Substitute ham for bacon or sausage - no charge
*Substituted Danish and muffins for biscuits - no charge

BREAKFAST BUFFET ENHANCEMENTS (per person)

Chef Operated Stations
Omelet Station
Belgian Waffle
Combine

Smoked Salmon
With mini bagels and accoutrements

Biscuits and Sausage Gravy

These items have been selected for you to meet the diverse standards of dietary needs of our guests. Prices are per person. A customary 22% service charge and sales tax will be added to prices.

Food allergy or dietary request? We will gladly adjust preparation (where possible) to accommodate any request.

We are proud to offer vegetarian and gluten sensitive lifestyle dishes. Please discuss with your event manager regarding our current offerings.

We only serve cage free eggs.
All breaks are presented for a period of 30 minutes. Additional time for break presentation is available at a rate of $4 per person per half hour. Assorted juices denote orange, apple and cranberry juice. *Consumption Breaks not available.

Beverage Break
Assorted bottled juices, Coca-Cola products, Dasani bottled water, house blend coffee and hot tea

Morning Break
Danish, sweet rolls and muffins with house blend coffee and hot tea

Childhood Favorites
“Ants on a Log” crisp celery, peanut butter and raisins, Rice Krispy treats, Fig Newtons, banana pudding with Nilla wafers, assorted Coca-Cola products and Dasani bottled water

For Health’s Sake
Kind Bars, Power Bar Plant Protein bars, That’s It bars, Chuao dark chocolate bars, bottled water and juice

Ice Cream Freezer
An assortment of four different ice cream novelties

Build Your Own Trail Mix
Our choice of bulk snack mixes with sweet, savory and/or health conscious mixes. Served with assorted Coca-Cola products and Dasani bottled water

Chocoholic Break
Chocolate chip cookies, fudge brownies, variety of candy bars. Served with Coca-Cola products and Dasani bottled water

Munchies
Individual bags of popcorn, kettle chips and a variety of candy bars with Coca-Cola products and Dasani bottled water

Take me out to the ball game
Soft pretzels and corndogs with spicy mustard, Coca-Cola products and Dasani bottled water

Chips and Dips
House-made potato chips, tortilla chips, salsas and ranch dip, Coca-Cola products and Dasani bottled water

All Day Beverage Break (8-hour period; per person)
Includes Coca-Cola products, bottled juices and Dasani bottled water

These items have been selected for you to meet the diverse standards of dietary needs of our guests. Prices are per person. A customary 22% service charge and sales tax will be added to prices.

Food allergy or dietary request? We will gladly adjust preparation (where possible) to accommodate any request.

We are proud to offer vegetarian and gluten sensitive lifestyle dishes. Please discuss with your event manager regarding our current offerings.
A LA CARTE ITEMS

Fresh Baked Giant Cookies
Chocolate chip cookies (per dozen)
Peanut butter cookies (per dozen)
Oatmeal-raisin cookies (per dozen)
Assortment of cookies (per dozen)
Fudge brownies (per dozen)

Assorted king size candy bars
Assorted energy bars (per dozen)

Whole fruit (bananas, apples, oranges)

Beverages
House blend coffee
Starbuck’s “bold” coffee
Fresh brewed iced tea
Lemonade
Fruit punch

Coca-Cola products, 12 oz can
Dasani bottled water, 16.9 oz
Bottled juices
Bottled lemonade
Bottled iced tea
Half pints of 2% milk
Silk soy milk
Tazo hot tea
Red Bull/Monster

These items have been selected for you to meet the diverse standards of dietary needs of our guests. Prices are per person. A customary 22% service charge and sales tax will be added to prices.

Food allergy or dietary request? We will gladly adjust preparation (where possible) to accommodate any request.

We are proud to offer vegetarian and gluten sensitive lifestyle dishes. Please discuss with your event manager regarding our current offerings.
LUNCH BUFFETS

All lunch buffets are served with iced tea. House blend coffee is available for an additional cost. All buffets are presented for a period of 60 minutes. Additional time for buffet presentation is available at the rate of $7 per person, per half hour. A $100.00 set up fee will be added to each party of less than 25 persons.

Cold Deli (build your own)
Potato salad, individual bags of chips, chicken salad, premium sliced ham, turkey, roast beef, American, Swiss and pepper jack cheeses, lettuce, tomatoes, pickles, assorted breads and rolls, condiments and assorted dessert bars
*Add chicken noodle soup

Southern
Dixie coleslaw, tossed green salad, pecan wood smoked barbequed pork, sandwich rolls, southern fried chicken, green beans, buttermilk smashed potatoes with gravy, biscuits, pecan pie
*Add tomato Florentine soup

Italian
Seasonal greens salad, minestrone soup, baked ziti marinara, chicken and broccoli Alfredo, Italian green beans with pancetta, wild mushroom risotto, ciabatta garlic bread and tiramisu
*Add minestrone soup

South of the Border Fajita and Burrito
Beef and chicken strips, flour tortillas, taco shells, grilled peppers and onion strips, diced tomatoes, jalapenos, shredded cheese, lettuce, guacamole, sour cream, refried beans, Mexican rice, with multiple salsas and churros
*Add chicken tortilla soup

Healthy Alternative
Quinoa and faro salad, seasonal fruit and berries, seared salmon with lemon-dill yogurt sauce, grilled chicken breast with balsamic glaze, steamed vegetables, wild rice and flourless chocolate cake
*Add vegetable barley soup

Down Home Comfort
Seasonal greens salad, macaroni salad, beef tips in red wine sauce, chicken with supreme sauce, smashed potatoes, Chef's seasonal vegetable, corn muffins, peach cobbler.
*Add cream of mushroom soup

The Picnic
Have an indoor picnic with char-grilled burgers and chicken breasts. Lettuce, tomato, onions, pickles and condiments. Served with potato salad, coleslaw, house-made chips. Chocolate chip cookies and brownies.
*Soup not available

Grab and Go Deli Buffet
Please refer to page 4 (Large Event menu)

These items have been selected for you to meet the diverse standards of dietary needs of our guests. Prices are per person. A customary 22% service charge and sales tax will be added to prices.

Food allergy or dietary request? We will gladly adjust preparation (where possible) to accommodate any request.

We are proud to offer vegetarian and gluten sensitive lifestyle dishes. Please discuss with your event manager regarding our current offerings.
PLATED LUNCHES

All plated lunches are served with rolls and butter, and iced tea. Your choice of salad or dessert. House blend coffee and assorted Coca-Cola products are available for an additional cost. A $100.00 set up fee will be added to each party of less than 25 persons.

Southern Brisket
Slow roasted barbecued beef brisket served with au gratin potato stack, roasted vegetables

“Good for You”
Grilled salmon with lemon dill yogurt sauce served with wild rice, steamed vegetables

Herb Roasted Chicken
Herb rubbed airline chicken breast with white wine sauce, fingerling potato, grilled vegetables

Beef Short Rib
Braised boneless short rib “fork tender” with natural jus, smashed potatoes and Chef’s seasonal vegetables

Petite Filet Mignon
A 4-ounce portion of beef tenderloin with red wine-mushroom sauce, asiago smashed potatoes, roasted vegetables

Grilled Chicken Breast
Boneless skinless grilled chicken breast with quinoa-kale-Parmesan topping, saffron rice, grilled vegetables

Chicken Supreme
Chicken breast with peas and carrots in cream sauce poured over a voulevant pastry shell. Served with wild rice.

Lunch on the Go
All lunches include a sandwich with lettuce, tomato, individual bags of kettle chips, cookies and whole fruit, Dasani bottled water and condiments. Served in an eco-friendly recycled container.

Please choose 3 of the following:
- Shaved turkey and Swiss on Kaiser bun
- Deli ham and cheddar on rye bread
- Roast beef and provolone on hoagie roll
- Grilled portabella on Kaiser bun
- Chicken Caesar wrap
- Chicken salad wrap
- Cobb salad

These items have been selected for you to meet the diverse standards of dietary needs of our guests. Prices are per person. A customary 22% service charge and sales tax will be added to prices.

Food allergy or dietary request? We will gladly adjust preparation (where possible) to accommodate any request.

We are proud to offer vegetarian and gluten sensitive lifestyle dishes. Please discuss with your event manager regarding our current offerings.
COLD PLATED LUNCHES

All cold plated lunches include iced tea and rolls and butter. Assorted Coca-Cola products, Dasani bottled water and House blend coffee are available for an additional cost. A $100.00 set up fee will be added to each party of less than 25 persons.

SINGLE COURSE LUNCHES

Augustino’s Cobb Salad
Crisp lettuce topped with cheddar cheese, hard-boiled egg, bacon, chicken breast, tomato, and cucumber served with sun dried tomato vinaigrette and ranch dressing.

Augustino’s Milano Salad
Your choice of tuna or chicken salad or a combination of both with a honey glazed croissant, tomato, boiled egg, seasonal fruit and pepperoncini.

Augustino’s Milano Sandwich
Chicken salad on a buttery croissant with lettuce, tomato, pepperoncini and fresh fruit.

Thai Beef Salad
Marinated and thinly sliced flank steak on field greens with cilantro, mint, and grape tomatoes tossed in toasted sesame dressing.

Arugula and Mango Salad
Fresh arugula topped with mango chunks, Georgia pecans, feta cheese and seasoned croutons with sun dried tomato vinaigrette and ranch dressing.

Quinoa and Chicken
Super grain quinoa with grilled chicken, zucchini, tomatoes, feta cheese, fresh basil, garlic and olive oil.

Quinoa and Faro Salad
Quinoa and faro with tomatoes, cucumbers, green onions, carrots and fresh parsley, Dijon mustard vinaigrette.

*Add dessert - $5 per person

These items have been selected for you to meet the diverse standards of dietary needs of our guests. Prices are per person. A customary 22% service charge and sales tax will be added to prices.

Food allergy or dietary request? We will gladly adjust preparation (where possible) to accommodate any request.

We are proud to offer vegetarian and gluten sensitive lifestyle dishes. Please discuss with your event manager regarding our current offerings.
PLATED DINNERS

All plated dinner entrees are served with iced tea, House blend coffee and warm rolls and butter. Choose your salad, starch, vegetable and dessert. All plated dinners require a minimum of 25 guests. We serve sun dried tomato vinaigrette and ranch dressing with all plated and buffet dinners. A $100.00 set up fee will be added to each party of less than 25 persons.

Savannah River Combination
Aged medallion of filet mignon with red wine and roasted shallot demi-glace sauce and grilled breast of chicken with white wine herb sauce

Lamar Duet
Grilled breast of chicken with white wine herb sauce and seared Atlantic salmon with lemon-dill yogurt sauce

Land and Sea
Aged medallion of filet mignon with red wine demi-glace sauce and Atlantic salmon with lemon-dill sauce

Steak Diane
Aged twin medallions of filet mignon with mushrooms, shallots, Dijon mustard and brandy cream sauce

Steak Stephen
Our signature event entrée! Aged twin medallions of beef filet mignon, seasoned and grilled to perfection, served with peppercorn and Béarnaise sauces.

Atlantic Salmon
Grilled Atlantic salmon with lemon-dill yogurt sauce

Peach State Chicken Breast
Peach glazed airline chicken breast with peach sauce and pecans

Herb Roasted Chicken Breast
Herb rubbed airline chicken breast with white wine sauce

Chicken Wellington
Seasoned chicken breast wrapped in puff pastry and served with Asiago cream sauce

Beef Wellington
Beef tenderloin, mushroom duxelle wrapped in puff pastry and served with red wine brown sauce

Beef Short Rib
Braised boneless short rib “fork tender” with natural jus

Half Roasted Chicken
For large appetites. Breast, leg, thigh and wing with herbed pan jus

Bruschetta Chicken
Grilled breast of chicken topped with olive oil, diced tomato and fresh basil

Chicken Florentine
Stuffed chicken breast with spinach, gruyere and asiago cheese sauce

Kids Menu
All items are served with tater tots, apple sauce and carrot sticks. Choice of cheeseburger, chicken fingers, mac and cheese or spaghetti and meatballs.

Food allergy or dietary request? We will gladly adjust preparation (where possible) to accommodate any request.

We are proud to offer vegetarian and gluten sensitive lifestyle dishes. Please discuss with your event manager regarding our current offerings.

These items have been selected for you to meet the diverse standards of dietary needs of our guests. Prices are per person. A customary 22% service charge and sales tax will be added to prices.
DINNER BUFFETS

All dinner buffets are served with iced tea, assorted rolls and butter, house blend coffee and hot tea. All buffets are presented for a period of 60 minutes. Additional time for buffet presentation is available at a rate of $10 per person per half hour. A $100.00 set up fee will be added to each party of less than 25 persons.

The Riverwatch
Seasonal greens salad, cucumber and tomato salad, marinated flank steak with wild mushroom sauce, seared chicken breast with Asiago cream sauce, grilled salmon with lemon-dill yogurt sauce, seasonal vegetables, au gratin potatoes, and Chef’s sinful and decadent dessert display

The Augusta
Seasonal greens salad, chilled marinated vegetable salad, pecan chicken, bourbon glazed beef tenderloin medallions, shrimp scampi, wild rice pilaf, seasonal vegetables, and Chef’s sinful and decadent dessert display

Tex-Mex
Beef and chicken strips, flour tortillas, taco shells, warm queso dip, grilled pepper and onion strips, diced tomatoes, jalapenos, shredded lettuce, guacamole, sour cream, white corn chips, refried beans, Mexican rice, with multiple salsas and churros

The Italian Buffet
Antipasto tray, tossed Caesar salad, chicken and broccoli Alfredo, baked ziti with marinara sauce, Italian shrimp and grits, sweet Italian sausage with peppers, onions, seasonal vegetables, ciabatta garlic bread and tiramisu

Low Country Boil
Jumbo shrimp, sausage, red potatoes, baby corn and Old Bay seasoning served with Dixie coleslaw, green salad, corn muffins and Chef’s display of sinful and decadent desserts

The Heartland
Seasonal greens salad, Dixie coleslaw, smoked brisket of beef in natural au jus, herb roasted chicken breast, pork loin in port wine sauce, smashed sweet potatoes with apple, sage, and brown sugar, seasonal vegetables, cornbread muffins, buttermilk biscuits and peach cobbler

Heart Healthy Buffet
Quinoa and faro salad with tomatoes, cucumbers, green onions, carrots and fresh parsley and Dijon vinaigrette, grilled chicken breast with lemon, grilled salmon with lemon-dill yogurt sauce, steamed seasonal vegetables, wild rice and flourless chocolate cake

These items have been selected for you to meet the diverse standards of dietary needs of our guests. Prices are per person. A customary 22% service charge and sales tax will be added to prices.

Food allergy or dietary request? We will gladly adjust preparation (where possible) to accommodate any request.

We are proud to offer vegetarian and gluten sensitive lifestyle dishes. Please discuss with your event manager regarding our current offerings.
CHEF SUGGESTIONS

SALADS
Marriott House – Seasonal greens with cucumber and cherry tomatoes

Wedge Salad - Iceberg lettuce with bleu cheese crumbles, tear drop tomatoes, bacon bits and bleu cheese dressing

Caesar Salad - Romaine hearts tossed with shaved parmesan, croutons and zesty Caesar dressing.

Caprese Glass - Heirloom tomatoes, fresh mozzarella, balsamic drizzle

Tabouli - Couscous, cucumber, tomato, lemon and fresh mint

ACCOMPANIMENTS
Buttermilk smashed potatoes
Potatoes au gratin stack
Cheese risotto cake
Ricotta and shallot smashed potatoes
Roasted fingerling potato
Brown sugar-maple sweet potatoes
Wild rice pilaf
Chef’s choice of seasonal vegetables
Whole green beans with peppers, onions and herbs
Zucchini and squash with sage-fennel butter
Sweet corn and lima bean succotash
Brussels sprouts with pancetta
Roasted carrots and asparagus
Ginger-lime baby carrots
Wilted spinach
Broccolini with garlic infused olive oil
Quinoa and kale Parmesan
Cannellini beans with bacon and leeks

DESSERTS
Strawberry layer cake
Lemon layer cake
Red velvet cake
Southern pecan pie
Hot apple cobbler (buffet only)
Hot peach cobbler (buffet only)
New York style cheesecake
Turtle cheesecake
Tiramisu
Chocolate truffle tuxedo mousse cake
Key lime pie
No sugar added cheesecake
No sugar added fruit pies
Flourless chocolate cake

An additional charge of per person applies to these plated desserts:
Chocolate volcano cake
Caramel-apple tart
Triple chocolate cups with flavored whip cream
Chocolate Pyramid
Lovin’ spoon double chocolate cake

These items have been selected for you to meet the diverse standards of dietary needs of our guests. Prices are per person. A customary 22% service charge and sales tax will be added to prices.

Food allergy or dietary request? We will gladly adjust preparation (where possible) to accommodate any request.

We are proud to offer vegetarian and gluten sensitive lifestyle dishes. Please discuss with your event manager regarding our current offerings.
STEAK CHART

Steak Disclaimer

We cook all steaks to a medium temperature, defined as a warm pink center. If your group requires a different temperature we will be happy to accommodate; however, we will not be held responsible for steaks cooked well done. All steaks for the group must be cooked to the same temperature. We will make an exception when grilling out/grilling to order as chef operated action station.

Steak Chart

Rare: cold red center
Medium Rare: warm red center
Medium: warm pink center
Medium-Well: a touch of pink remaining
Well Done: no red/pink remaining

Well done steaks may be butterflied to ensure proper cooking temperatures
HORS D’OEUVRES, CANAPES & APPETIZERS

Hors d’oeuvres, canapés and appetizers are presented for a period of 60 minutes

HOT HORS D’OEUVRES
(Displayed or butler passed; priced per dozen)
Coconut Shrimp and Tropical Fruit Salsa
Low Country Boil Kabob
Wine Braised Beef in Puff Pastry
Breaded Artichoke and Parmesan Popper
Crispy Asiago Asparagus
Peking Duck Spring Rolls
Pear, Almond and Brie in Puff Pastry

TRADITIONAL HOT APPETIZERS DISPLAYS
(Each item below is priced per person per hour. Our Chefs prepare 4 pieces per person)
Coconut Shrimp with Zesty Cocktail Sauce
Buffalo Style Chicken Wings with Ranch Dip
Cocktail Meatballs (choose Swedish, Barbeque or Marinara)
Tempura Battered Chicken Tenders with Honey Mustard
Deep Fried Shrimp with Cocktail and Remoulade Sauces
Maryland Crab Cakes with Chipotle Aioli

COLD CANAPÉS
(Butler passed or displayed; priced per dozen)
Shrimp Shooter with Jack Daniels Cocktail Sauce
Prosciutto wrapped Asparagus with Aged Balsamic Glaze
Pumpernickel Crostini with Fig Jam, Brie and Raspberry
Lump Crabmeat with Mango and Cilantro in Bamboo Cone
CARVING & ACTION STATIONS

CHEF OPERATED ACTION STATIONS
(Attendant fee of $75 required per 100 persons)

Mashed Potato Martini Bar
Idaho russet potatoes and sweet potato casserole with all the fixings, Cheddar cheese sauce, bacon crumbles, fresh chives, sour cream, steamed broccoli, pulled pork, Bleu cheese crumbles, herb butter, and fresh dill

Mac & Cheese Bar
With traditional yellow cheddar cheese sauce with bacon bits, Parmesan cheese, baby shrimp, chives, pimentos, and seasoned bread crumbs

Southern Barbeque
Pecan wood smoked pork, slow cooked with Parker house rolls, Mustard, Texas and Vinegar (North Carolina) sauces, Southern potato salad, slaw and pickles

Ice Cream Sundae Bar
Chocolate, vanilla and strawberry ice cream, edible bowls, cones and assorted toppings (whipped cream, candy bars, nuts etc.)

S’mores Bar
We roast your marshmallow, add a Hershey bar, and place on Graham cracker.

CARVED ITEMS
(Attendant fee of $75 required per 100 persons)

Honey and Brown Sugar Glazed Spiral Sliced Ham
With mini rolls and a selection of fine mustards
(Serves 40 guests)

Sage and Rosemary Turkey Breast
With mini rolls, orange-cranberry sauce and whole grain mustard aioli
(Serves 30 guests)

Steamship Round of Beef
With mini rolls, horseradish-orange marmalade sauce and wild mushroom sauce
(Serves 150 guests)

Bourbon Black Pepper Rubbed Beef Tenderloin
With mini rolls, caramelized onion and Béarnaise mayonnaise
(Serves 15 guests)

Prime Ribs of Beef
Cooked to medium-rare with green apple horseradish sauce and gorgonzola sauce
(Serves 25 guests)

These items have been selected for you to meet the diverse standards of dietary needs of our guests. Prices are per person. A customary 22% service charge and sales tax will be added to prices

Food allergy or dietary request? We will gladly adjust preparation (where possible) to accommodate any request.

We are proud to offer vegetarian and gluten sensitive lifestyle dishes. Please discuss with your event manager regarding our current offerings.
RECEPTION FOOD STATIONS

Warm Dips
Served with assorted breads, crackers and chips
*Crab & Artichoke  *Spinach and Feta

Mexican Dips
Served with tortilla chips and salsa
*Queso cheese  *Layer Dip

Seasonal Fruit & Cheese
Variety of locally sourced cheeses with mini breads and crackers, Fresh seasonal cubed fruit and assorted nuts, jelly and honey

From the Garden
Fresh vegetable crudités with ranch dressing and sweet onion dip

Antipasto & Charcuterie
Featuring house made cured hams, sausages, marinated vegetables, olives and pickles

Deli Display
Thin sliced premium ham, roast beef, turkey, baby Swiss, pepper jack, cheddar cheese, assorted breads and condiments

Jumbo Shrimp on Ice
With spicy cocktail and remoulade sauces
*Add oysters on the half shell
*Add cocktail crab claws

Artisan Pizzas (choose 3)
Buffalo Chicken  Margherita  Pepperoni & Sausage
Vegetarian  Three Cheese  Pork BBQ
Hawaiian  Mexican  Supreme

Sliders (choose 3)
Buffalo chicken breast with ranch
Smoked barbeque beef brisket
Mini grilled portabella
Cheeseburger
Shredded pork barbeque
Italian sausage

Chef’s Display of Sinful & Decadent Desserts
Variety of cakes, pies, bars, mousses, cupcakes, cake pops, brownies, cookies, pastries and confections

Chocolate Fondue
Dark chocolate and white chocolate fountain with assorted fruits, pound cake, pretzels, marshmallows and wooden skewers.

All stations are presented for a period of 60 minutes.

These items have been selected for you to meet the diverse standards of dietary needs of our guests. Prices are per person. A customary 22% service charge and sales tax will be added to prices.

Food allergy or dietary request? We will gladly adjust preparation (where possible) to accommodate any request.

We are proud to offer vegetarian and gluten sensitive lifestyle dishes. Please discuss with your event manager regarding our current offerings.
OUTDOOR RECEPTIONS

Allow us to customize a special menu for your event!

- Butler Passed Reception
- Picnic
- Grill Out
- Specialty Drink Bars
- Cigar Bar
- Bourbon Tastings

Outdoor Events Venues:

- Porte cochere outside the Olmstead Exhibit Hall (covered)
- Pool side terrace room
- Courtyard
PREMIUM WINE

An extensive list of wine and spirits is available from Augustino’s Italian Eatery and Prime Steaks. Large quantities of these items must be ordered 10 days in advance and are based on availability.

<table>
<thead>
<tr>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Wine</td>
<td>$7</td>
</tr>
<tr>
<td>CK Mondavi, California</td>
<td></td>
</tr>
<tr>
<td>Chardonnay</td>
<td></td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td></td>
</tr>
<tr>
<td>Merlot</td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td></td>
</tr>
<tr>
<td>Moscato d’Asti</td>
<td></td>
</tr>
<tr>
<td>Premium Wine</td>
<td>$8</td>
</tr>
<tr>
<td>Beaulieu Vineyards, California</td>
<td></td>
</tr>
<tr>
<td>Chardonnay</td>
<td></td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td></td>
</tr>
<tr>
<td>Merlot</td>
<td></td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td></td>
</tr>
<tr>
<td>Prosecco</td>
<td></td>
</tr>
</tbody>
</table>

**Premium Wine Selections (by the bottle)**

<table>
<thead>
<tr>
<th></th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Michelle Sparkling, Washington State</td>
<td>$25</td>
<td></td>
</tr>
<tr>
<td>Domaine Chandon “Riche” Sparkling, California</td>
<td>$40</td>
<td></td>
</tr>
<tr>
<td>Allure Moscato d’Asti, Italy</td>
<td>$30</td>
<td></td>
</tr>
</tbody>
</table>

**White**

<table>
<thead>
<tr>
<th></th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beringer White Zinfandel, California</td>
<td>$25</td>
<td></td>
</tr>
<tr>
<td>Chateau Ste Michelle Riesling, Columbia Valley</td>
<td>$30</td>
<td></td>
</tr>
<tr>
<td>Zenato Pinot Grigio, Italy</td>
<td>$35</td>
<td></td>
</tr>
<tr>
<td>Starborough, Sauvignon Blanc, New Zealand</td>
<td>$30</td>
<td></td>
</tr>
<tr>
<td>Sterling Chardonnay, California</td>
<td>$30</td>
<td></td>
</tr>
<tr>
<td>Simi Chardonnay, California</td>
<td>$40</td>
<td></td>
</tr>
<tr>
<td>Cakebread Chardonnay, Napa</td>
<td>$75</td>
<td></td>
</tr>
</tbody>
</table>

**Red**

<table>
<thead>
<tr>
<th></th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Trefethan “double T”</td>
<td>$55</td>
<td></td>
</tr>
<tr>
<td>Calera Pinot Noir, Central Coast</td>
<td>$50</td>
<td></td>
</tr>
<tr>
<td>Banfi Chianti Classico, Italy</td>
<td>$40</td>
<td></td>
</tr>
<tr>
<td>Layer Cake Shiraz, Australia</td>
<td>$40</td>
<td></td>
</tr>
<tr>
<td>J Lohr, Merlot, Paso Robles</td>
<td>$40</td>
<td></td>
</tr>
<tr>
<td>20 Bench Cabernet Sauvignon, California</td>
<td>$35</td>
<td></td>
</tr>
<tr>
<td>Katherine Goldschmidt Cabernet Sauvignon, Sonoma</td>
<td>$50</td>
<td></td>
</tr>
</tbody>
</table>

A customary 22% service charge and sales tax will be added to
**EVENT BARS**

**House Wine by the glass - $7**
CK Mondavi, California
Chardonnay
Pinot Grigio
Merlot
Cabernet Sauvignon
Allure Moscato d’Asti

**Beer**
Budweiser $4
Bud Light $4
Samuel Adams $5
Corona Extra $5
Terrapin (local) $5
O’Doul’s (non-alcoholic) $4

**Spirits (host - $7; cash - $8)**
Tito’s Vodka
Cruzan Light Rum
Beefeater Gin
Dewar’s White Label Scotch
1792 Small Batch Bourbon
Seagram’s 7 Crown Whiskey
Sauza Gold Tequila
Hennessey VS Cognac
Triple Sec

**Martinis and Manhattans (host - $10; cash - $11)**

**Premium Wine by the glass - $8**
Beaulieu Vineyards
Chardonnay
Sauvignon Blanc
Merlot
Cabernet Sauvignon
Korbel Sparkling

**Beer**
Budweiser $4
Bud Light $4
Michelob Ultra $4
Amstel Light $5
Heineken $5
Terrapin (local) $5
O’Doul’s (non-alcoholic) $4
**Local Craft available $6**

**Spirits (host - $8; cash - $9)**
Absolut Vodka
Bacardi Light Rum
Tanqueray Gin
Chivas Regal
Maker’s Mark Bourbon
Seagram’s Crown Royal Whiskey
Patron Silver Tequila
Courvoisier VS Cognac

**Martinis and Manhattans (host - $11; cash - $12)**

---

A customary 22% service charge and sales tax will be added to prices. Per Georgia state law, beer and wine is at taxed at 8%. Liquor is taxed at 11%.

**We can customize a signature beverage for your event!**
**Additional Premium Spirits** (add $1.00 for cash bars)

- Kettle One - $9
- Johnny Walker Black Scotch - $12
- Kahlua - $9
- Bailey’s Irish Cream - $9
- Godiva - $12
- Frangelico - $9
- Grand Marnier - $12
- Courvoisier VSOP - $12
- Jägermeister - $9
- Jameson Irish Whiskey - $10
- Woodford Reserve Bourbon - $11
- Malibu Coconut Rum - $9
- Captain Morgan Spiced Rum - $9
- Grey Goose Vodka - $11

All event bars will be subject to a $50 bartender fee. This fee is waived when a bar exceeds $500 in sales.

We do not allow guests to bring their own alcoholic beverages for events. In rare circumstances and on a case by case basis, corkage may be allowed. Our corkage fee is $10 per person.

Our standard of bar service is one bar per 100 persons.

Our standard pour is 1.25 ounces per drink.

All bars are stocked with raw materials for Margaritas and Martinis.

For liability reasons, we do not pour shots on event bars.

We reserve the right to discontinue service to anyone at any time without cause.

Our beverage team is T.I.P.S. trained in alcohol awareness and current Georgia beverage laws.

A customary 22% service charge and sales tax will be added to prices. Per Georgia state law, beer and wine is taxed at 8%. Liquor is taxed at 11%.
The Augusta Marriott at the Convention Center offers packages based on a “per person, per hour” charge. This includes unlimited cocktails, beer, wine and sodas. Events must have a minimum of 50 guests. Minimum package time is 2 hours. An additional $100 charge will apply to all parties less than 50 people. Maximum service is 3 hours.

Charged per person

2 Hour Package
- House - $28
- Premium - $30

3 Hour Package
- House - $36
- Premium - $40

A customary 22% service charge and sales tax will be added to prices. Per Georgia state law, beer and wine is taxed at 8%. Liquor is taxed at 11%.
TECHNOLOGY PACKAGES

POPULAR PACKAGES

**Boardroom HD-LCD Package - $326**
- AV cable lot
- HD-LCD projector
- Tripod screen
- Projector cart

**Meeting Room Projector Package - $540**
- AV cable lot
- LCD projector
- Tripod screen
- Projection stand

**Projection Support Package - $165**
- AV cable lot
- Tripod screen
- Projection stand

**HD Deluxe Data Projection Package - $822**
- AV cable lot
- HD-event projector
- Professional dressed 9'x16' Fast-Fold® screens (2)
- Projection Cart

**Oglethorpe Dual HD Display Package - $2,560**
- AV cable lot
- HD-event projectors (2)
- Professional dressed 9'x16' Fast-Fold® screens (2)
- Hang points (2)
- HD distribution amp

**Podium Microphone Package - $216**
- Podium microphone
- Meeting room house sound
- 4-channel mixer

**Post-it® Flip Chart Package - $75**
- Flip chart easel
- Post-it® flip chart pad
- Markers

**Flip Chart Package - $55**
- Flip chart easel
- Flip chart pad
- Markers

Ask your representative for full details regarding labor rates, which can vary based on complexity and time of operation.

All PSAV solutions may be subject to our property’s administrative fee. Above prices do not reflect labor charges, which may apply. All rates are subject to applicable sales tax.

SMALL MEETING

**Conference Speaker Phone** $145
**Laptop Computer** $220
**Wireless Mouse** $52
**A-Frame Easel** $15

**AUDIO**
**Powered Speaker** $94
**Catchbox Throwable Microphone** $345
**Presidential Microphone** $68
**Wired Microphone** $58
**Wireless Microphone** $170
**4-Channel Mixer** $62
**12-Channel Mixer** $125

**LIGHTING**
**LED Wash Light** $75
**6 Up-Lights** $695
**10 Up-Lights** $995

**SCENIC**
**20 Scenic Panels (sTILEr)** $600
**Black Drape** $16/ft

**VIDEO**
**32” LCD Monitor** $200
**46” LCD Monitor** $410
**55” LCD Monitor** $555
**Fast-Fold® screens**
- 7’6” x 13’4” $390
- 9’ x 16’ $435
- 10’6” x 18’8” $565

**INTERNET & NETWORK SERVICES**
- <25 Users $15 Simple $22 Superior (Per User)
- 26-50 Users $11 Simple $19 Superior (Per User)
- 51-100 Users $8 Simple $13 Superior (Per User)

**STANDARD LABOR RATES**
**Setup/Strike** $70/hr.
**Event Operation** $85/hr.
Based on bandwidth and number of people

- Bandwidth ranges are for the entire group and are not per person
- All pricing is exclusive of service charge
- Wired access priced separately

<table>
<thead>
<tr>
<th>Number of Participants (estimated bandwidth)</th>
<th>Daily Wireless Internet Usage</th>
<th>SUPERIOR*</th>
<th>SIMPLE*</th>
</tr>
</thead>
<tbody>
<tr>
<td>&lt;25</td>
<td>Media streaming, media rich mobile apps and large file downloads</td>
<td>$22.00/person (up to 8 Mbps)</td>
<td>$15.00/person (3 Mbps)</td>
</tr>
<tr>
<td>26 – 50</td>
<td></td>
<td>$19.00/person (12 Mbps)</td>
<td>$11.00/person (5 Mbps)</td>
</tr>
<tr>
<td>51 – 100</td>
<td></td>
<td>$13.00/person (22 Mbps)</td>
<td>$8.00/person (8 Mbps)</td>
</tr>
<tr>
<td>101+</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*We are happy to assess your large meetings to develop a customized solution.*