



The Augusta Marriott at the Convention Center distinguishes itself from other event venues in Augusta on all levels. Our artful and professional staff will anticipate and coordinate the details of your wedding. In addition we offer the convenience and ability to host all of your events under one roof in the most compelling location.

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Augusta Marriott at the Convention Center

[www.marriott.com/agsmc](http://www.marriott.com/agsmc)



## Plated Dinner Packages

### One Enchanted Evening

Petit filet topped with bourbon sauce  
and  
Grilled breast of chicken with a  
White wine sauce  
Roasted red potatoes and chef's fresh vegetable  
Tuxedo cake

Served with garden salad, bread and butter, iced tea and coffee

\$35.00 Dinner only (\$45.29 inclusive of tax and service charge)

\$68.00 Dinner and three hour host bar (\$87.99 inclusive of tax and service charge)

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### Moonlight and Roses

Grilled salmon filet with a lemon beurre blanc sauce  
and  
Grilled breast of marinated chicken with peach chutney  
Herb rice pilaf and chef's fresh vegetable  
Strawberry layer cake

Served with garden salad, fresh bread and butter, ice tea and coffee

\$32.00 Dinner only (\$41.40 inclusive of tax & service charge)

\$64.00 Dinner and three hour host bar (\$82.82 inclusive of tax and service charge)

# **“I Do” Buffet**

## **Antipasto Display**

Prosciutto, olives, roasted marinated peppers, salami, and provolone cheese,  
mushroom slices, hard boiled eggs, and Italian bread

## **Classic Caesar Salad**

Tossed in a creamy Caesar dressing with croutons & shaved parmesan cheese

## **Carved Prime Rib**

With au jus and creamy horseradish sauce

## **Breast of Chicken**

Stuffed with Boursin cheese and beurre blanc sauce

## **Salmon stuffed with Shrimp and crabmeat**

Topped with lemon caper sauce

## **Roasted red potatoes**

## **Rice pilaf**

## **Chef's choice seasonal vegetables**

## **Fresh rolls and butter**

## **Ice tea and coffee**

Dinner Buffet \$35.00 per person (\$45.29 inclusive of tax and service charge)

Dinner Buffet and three hour host bar \$68.00 per person

(\$87.99 inclusive of tax and service charge)

\*65.00 Carver Fee

\* Food is presented for 90 minutes.

# Hors d'oeuvres Reception Package

## **Cheese & Fruit Display**

Imported and domestic cheeses, crackers, and artisan breads  
garnished with brilliant colored seasonal berries and grapes

## **Pasta Station**

Grilled chicken, Italian meatballs, mushrooms, peppers, broccoli,  
assorted pastas with choice of marinara  
& alfredo sauces and garlic bread

## **Steamship Round of Beef Station**

presented with assorted rolls and condiments

**Please select three of the following:**

**Chicken tenders & honey mustard**

**Vegetable egg rolls & Asian dipping sauce**

**Sausage stuffed mushrooms**

**Smoked chicken quesadillas**

**Bacon wrapped scallops**

Hors d'oeuvres only \$33.00 per person (\$42.70 inclusive of tax and service charge)

Hors d'oeuvres and three hour house bar \$66.00 per person (\$85.40 inclusive of tax  
and service charge)

\*Additional charges: \$65.00 Carver Fee & \$65.00 Chef Fee for Pasta Station

\*Food is presented for 90 minutes.

## **Room Rental Packages:**

**Estes & Lamar Ballrooms Saturday Rental: \$1,200.00**

**Oglethorpe Ballroom Saturday Rental: \$2,900.00**

**(Rentals are negotiable on Friday and Sunday)**

### **Room Rental Package includes:**

Tables, chairs, standard white linens, china,  
silverware and glassware

Dance floor, head table, cake table, guest book table, gift table

Mirror with two votive candles on tables

Complimentary cake cutting

### **Special Rentals**

White Wedding Arch  
\$75.00

Satin Linens

White satin striped floor length table linens  
\$10.00 each

White satin striped chair covers \$5.00 each

### **Enhance Your Event**

#### **Ice Carvings**

Ice Carvings to compliment your reception are priced based on design.

#### **Chocolate Fondue Fountain**

The ultimate finishing touch to your perfect day!

A three-tiered fountain overflowing with rich white or dark chocolate  
surrounded by morsels of pound cake and seasonal fruit

\$12.00 per person (\$15.41 inclusive of tax and service charge)