



# 2019 Authentic Event Menus

JW Marriott Atlanta Buckhead

3300 Lenox Road NE Atlanta GA 30326 USA Phone 404-262-3344



# WELCOME

## Authentic Event Menus

Most food, from fruit to fish, has a season when it is abundant and at its best. Whenever possible we will only use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods. Individual menu items may be subject to adjustments based on seasonal availability.

A customary taxable service charge (currently 25%) and sales tax (currently 8.9%) will be added to all pricing.

Taxes are subject to change without notice

Menu pricing is subject to an annual increase



# BREAKFAST

## PLATED BREAKFAST | \$42 per Person

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All Plated Breakfasts Include One of Each Course & Two Sides Along With:

Assorted Family Style Fresh Baked Croissants | Chocolate Croissants | Muffins | Danishes

Choice of Orange | Grapefruit | or Cranberry Juice

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee | Tazo Teas

## FIRST COURSE

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**Sliced Seasonal Fresh Fruit**

**Mixed Berries** | Yogurt | Granola Parfait

**Seasonal Fresh Fruit** | Macerated in Mint Vanilla Syrup

## MAIN COURSE

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**Farm Fresh Scrambled Eggs**

**Individual Quiche** | Corned Beef | Peppers | Onions | Cheddar Cheese

**Egg White Frittata** | Sundried Tomatoes | Sautéed Spinach | Mushrooms | Peppers |  
Goat Cheese

**Two Traditional Eggs Benedict** | Southern Biscuit | Country Ham | Meyer Lemon  
Hollandaise Sauce

## TWO SIDES

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**Applewood Smoked Bacon**

**Country Pork Sausage Links**

**Chicken Apple Sausage**

**Roasted Yukon Gold Breakfast Potatoes** | Caramelized Onions | Peppers

**Stone Ground Grits** | Butter | Cream | Cheddar Cheese

## CONTINENTAL BREAKFAST SELECTIONS

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### THE ATLANTA | \$32 per Person

**Sliced Fresh Fruit** | Berries

**Sliced Breakfast Breads** | Freshly Baked Croissants |  
Chocolate Croissants | Muffins | Danishes

**Orange Juice** | **Grapefruit Juice** | **Cranberry Juice**

**Freshly Brewed Regular Starbucks Coffee** | **Decaffeinated Starbucks**  
**Coffee** | **Tazo Teas**

### THE AUGUSTA | \$35 per Person

**Sliced Fresh Fruit** | Berries

**Sliced Breakfast Breads** | Freshly Baked Croissants |  
Chocolate Croissants | Muffins | Danishes

**NY Style Bagels** | Strawberry Cream Cheese | Regular Cream Cheese

**Individual Yogurts** | Plain | Vanilla | Fruit | Greek

**House Made Granola** | Almonds | Sundried Fruits

**Orange Juice** | **Grapefruit Juice** | **Cranberry Juice**

**Freshly Brewed Regular Starbucks Coffee** | **Decaffeinated Starbucks**  
**Coffee** | **Tazo Teas**



# BREAKFAST

## BUFFET BREAKFAST SELECTIONS

### THE LENOX BREAKFAST BUFFET | \$42 per Person

Sliced Fresh Fruit | Berries

Sliced Breakfast Breads | Freshly Baked Croissants |  
Chocolate Croissants | Muffins | Danishes

NY Style Bagels | Strawberry Cream Cheese | Regular Cream Cheese

Individual Yogurts | Plain | Vanilla | Fruit | Greek

House Made Granola | Almonds | Sundried Fruits

Assorted Cold Cereals

Steel Cut Irish Oatmeal | Raisins | Brown Sugar | Dried Apricots

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon

Country Pork Sausage Links

Roasted Yukon Gold Breakfast Potatoes | Caramelized Onions | Peppers

Orange Juice | Grapefruit Juice | Cranberry Juice

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee |  
Tazo Teas

### THE GEORGIA BREAKFAST BUFFET | \$44 per Person

Sliced Fresh Fruit | Berries

Sliced Breakfast Breads | Freshly Baked Croissants |  
Chocolate Croissants | Muffins | Danishes

NY Style Bagels | Strawberry Cream Cheese | Regular Cream Cheese

Individual Yogurts | Plain | Vanilla | Fruit | Greek

House Made Granola | Almonds | Sundried Fruits

Assorted Cold Cereals

Steel Ground Grits | Butter | Cream | Cheddar Cheese

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon

Country Pork Sausage Links

Buttermilk French Toast | Peach Vanilla Compote | Vermont Maple Syrup

Orange Juice | Grapefruit Juice | Cranberry Juice

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee |  
Tazo Teas

### THE BUCKHEAD BREAKFAST BUFFET | \$49 per Person

Sliced Fresh Fruit | Berries

Sliced Breakfast Breads | Freshly Baked Croissants |  
Chocolate Croissants | Muffins | Danishes

NY Style Bagels | Strawberry Cream Cheese | Regular Cream Cheese

Individual Yogurts | Plain | Vanilla | Fruit | Greek

House Made Granola | Almonds | Sundried Fruits

Assorted Cold Cereals

Steel Cut Irish Oatmeal | Raisins | Brown Sugar | Dried Apricots

Traditional Eggs Benedict | Southern Biscuit | Country Ham | Meyer Lemon |  
Hollandaise Sauce

Applewood Smoked Bacon

Chicken Apple Sausage | Sweet Roasted Peppers | Onions

Buttermilk Pancakes | Mixed Berry Compote | Vanilla Whipped Cream |  
Vermont Maple Syrup

Roasted Yukon Gold Breakfast Potatoes | Caramelized Onions | Peppers

Orange Juice | Grapefruit Juice | Cranberry Juice

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee  
| Tazo Teas

Breakfast Buffets for Under 25 Guests Require \$150 Additional Service Fee  
All Buffet Pricing Reflects Two Hours of Service



# BREAKFAST

## CRAFTED BREAKFAST ENHANCEMENT STATIONS

One Chef Attendant Required for Every 75 Guests at \$150 per Attendant

### **Omelet & Egg Station | \$15 per Person**

Farm Fresh Eggs | Egg Whites | Egg Beaters  
Vine Ripened Tomatoes | Baby Spinach | Mushrooms | Onions | Bell Peppers | Artichoke  
Hearts | Fresh Jalapenos  
Applewood Smoked Bacon | Ham | Chicken Apple Sausage  
Shredded Cheddar Cheese | Shredded Mozzarella Cheese | Shredded Pepper Jack Cheese

### **Omelet Enhancement | \$2 per Person**

Fresh Pico de Gallo | Sour Cream | Guacamole

### **Belgium Waffle Station | \$12 per Person**

Crisp Belgium Waffles | Mixed Berry Compote | Vanilla Whipped Cream |  
Warm Vermont Maple Syrup

### **Brioche French Toast Station | \$14 per Person**

Cinnamon Vanilla Battered Thick Cut Brioche | Fresh Berries | Vanilla Whipped Cream |  
Sweetened Cream Cheese Frosting | Warm Vermont Maple Syrup

### **Build Your Own Pancake Bar | \$14 per Person**

Buttermilk Pancakes | Fresh Strawberries | Raspberries | Blueberries |  
Vanilla Whipped Cream | Mixed Berry Compote | Peach Vanilla Compote | Chocolate Chips  
| M&Ms | Crushed Walnuts | Chopped Pecans | Almonds | Toasted Coconut | Chocolate  
Sauce | Strawberry Sauce | Warm Vermont Maple Syrup

### **California Breakfast Burrito Station | \$18 per Person**

Farm Fresh Scrambled Eggs | Egg Whites | Roasted Potatoes | Peppers | Onions | Fresh  
Jalapenos | Green Onions | Chopped Cilantro | Ground Pork Chorizo | Applewood Smoked  
Bacon | Pork Sausage | Chicken Apple Sausage | Shredded Cheddar Cheese | Shredded  
Mozzarella Cheese | Shredded Pepper Jack Cheese  
Warm Flour Tortillas | Fresh Pico de Gallo | Sour Cream | Guacamole



# COFFEE BREAKS

## THEMED BREAKS

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### RE-ENERGIZE | \$24 per Person

Assorted Energy Bars | Power Bars | Granola Bars  
Whole Fresh Fruit  
Parmesan Kale Chips  
Bottled Naked Juices | Bottled Naked Smoothies  
Assorted Energy Drinks

### "BRAVES" BREAK | \$23 per Person

Miniature All Beef Corn Dogs  
Large Warm Soft Salted Pretzels | Beer Cheese Sauces | Mustard  
Individual Baskets of Shelled Peanuts  
Individual Bags of Freshly Popped Popcorn  
Individual Bags of Cracker Jacks  
Assorted Pepsi Soft Drinks

### SUGAR RUSH | \$22 per Person

Assorted Bulk Candies  
Gummy Bears | Jelly Belly Jelly Beans | Swedish Fish | M&Ms | Skittles  
Assorted Pepsi Soft Drinks

### HEALTHY BREAK | \$24 per Person

Build Your Own Trail Mix  
Mixed Nuts | Granola | Toasted Coconut | Chocolate Chips | M&Ms |  
Sundried Fruits | Yogurt Raisins  
Whole Fresh Fruit  
Raw Seasonal Vegetables | Hummus | Olive Tapenade | Grilled Naan Bread  
Bottled Naked Juices | Bottled Naked Smoothies

### EVERYTHING GLUTEN FREE | \$26 per Person

Assorted Kind Bars  
Assorted Baked Gluten Free Chips  
Gluten Free Sliced Breads  
Individually Wrapped Gluten Free Cookies  
Fresh Fruit Kebabs  
Assorted Pepsi Soft Drinks

### LATIN CAFÉ SHOP | \$26 per Person

Cinnamon Churros | Warm Butter Chocolate Sauce  
Guava Mini Puff Pastelitos  
Cheese Tequenos  
Beef Empanadas | Avocado Aoili  
Freshly Brewed Regular Starbucks Coffee | Decaffeinated  
Starbucks Coffee | Tazo Teas

### HOT SHOPPE | \$28 per Person

Mighty Mo Slider "Marriott Original" | Griddled Cheeseburger |  
Heritage Mighty Mo Sauce | Lettuce | Tomato | American  
Cheese | Pickles | Onions  
Mini Turkey Triple Decker Sandwiches | Turkey | Bacon |  
Lettuce | Tomato  
Root Beer Floats

## BEVERAGE BREAK PACKAGE

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### Four Hour Beverage Break | \$22 per Person

Assorted Pepsi Products  
Bottled Spring Water  
Freshly Brewed Regular Starbucks Coffee | Decaffeinated  
Starbucks Coffee | Tazo Teas



# LUNCH

## PLATED LUNCH | TWO COURSE | \$48 per Person

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All Plated Lunches Include:

Artisan Bread | Butter

Entrée Course | Protein | Dessert Course|

Iced Water | Freshly Brewed Regular Starbucks Coffee | Decaffeinated

Starbucks Coffee | Tazo Teas

## ENTRÉE COURSE

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### **JW Buckhead Cobb Salad**

Chopped Romaine Hearts | Fire Roasted Corn | Hearts of Palm | Blue Cheese  
Crumbles | Sourdough Croutons | Avocado | Chipotle Ranch Dressing

### **JW Signature Mixed Green Salad**

Baby Mixed Greens | Slow Roasted Grape Tomatoes | European Cucumbers |  
Poached Asparagus | Artichoke Hearts | Honey Sherry Vinaigrette

### **Roasted Baby Beet Salad**

Artisan Lettuce | Candied Spiced Pecans | Crumbled Goat Cheese |  
Lemon Vinaigrette

### **Hearts of Romaine Salad**

Shaved Parmigiano Reggiano | Roasted Grape Tomatoes | Boquerone  
Anchovies | Garlic Crostini | Roasted Garlic Dressing

## PROTEINS

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**Grilled Herb Marinated Chicken Breast**

**Seared Scottish Salmon**

**Grilled Flat Iron Steak**

## DESSERT COURSE

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**Chocolate Trilogy Cake**

**Apple Pie Crumble Cake**

**NY Style Strawberry Cheesecake**

**Key Lime Calypso**



# LUNCH

## PLATED LUNCH | THREE COURSE

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All Plated Lunches Include One of Each Course Along With:

Artisan Bread | Butter

Iced Water | Freshly Brewed Regular Starbucks Coffee | Decaffeinated

Starbucks Coffee | Tazo Teas

Pricing Based on Entrée Selection Price

\*Multiple Preordered Entrée Choice Selection Pricing Will Reflect Highest

Entrée Price Applicable to All Offerings

## FIRST COURSE

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**Roasted Sweet Corn Soup** | Cilantro Oil | Garlic Crostini

**Smoked Tomato Roasted Red Pepper Soup** | Cheese Tortellini | Basil Oil

**Split Pea Bisque** | Crispy Ham

**Chicken Gnocchi Soup** | Spinach Cream

**Baby Mixed Greens** | Slow Roasted Grape Tomatoes | European Cucumbers |

**Poached Asparagus** | Artichoke Hearts | Honey Sherry Vinaigrette

**Tomato Mozzarella Salad** | Basil Pesto | Petite Greens | Olive Oil Crostini |  
Balsamic Reduction

**Spring Mix Lettuce** | Granny Smith Apples | Candied Walnuts | Honey Sherry  
Vinaigrette

## ENTRÉE COURSE

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**Herb Marinated Free Range Organic Chicken Breast** | \$48 per Person

Sweet Corn Grits | Charred Green Beans | Roasted Garlic Jus

**Coriander Marinated Free Range Organic Chicken Breast** | \$48 per Person

Roasted Sweet Potato Puree | Broccoli Rabe | Sage Jus

**Slow Roasted Free Range Organic Chicken Breast** | \$48 per Person

Citrus Jasmine Rice | Parmesan Squash | Herb Gremolata

**Herb Crusted Scottish Salmon** | \$55 per Person

Tomato Caper Olive Farro | Baby Vegetables | Lemon Beurre Blanc

**Pan Seared Scottish Salmon** | \$55 per Person

Bacon | Kale | Corn Potato Hash | Habanero Peach Sauce

**Grilled Swordfish** | \$55 per Person

Caramelized Local Vidalia Onion Risotto | Crisp Brussel Sprouts |

Grain Mustard Vinaigrette

**Grilled Local Trout** | \$55 per Person

Sweet Potato Mash | Spiced Pecans | Glazed Turnips | Bourbon Butter

Sauce

**Grilled Petite Sirloin** | \$59 per Person

Roasted Carrot Puree | Wild Mushrooms | Sugar Snap Peas |

Cabernet Reduction Sauce

**Pan Fried Filet of Beef** | \$59 per Person

Cauliflower Puree | Asparagus Confit Tomato Salad | Green Pepper Sauce

## DESSERT COURSE

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**Chocolate Trilogy Cake**

**Apple Pie Crumble Cake**

**NY Style Strawberry Cheesecake**

**Key Lime Calypso**





# LUNCH

## LUNCH BUFFETS

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### MEDITERRANEAN BUFFET | \$56 per Person

Freshly Baked Artisan Rolls | Butter  
Chicken Gnocchi Soup | Spinach Cream  
Baby Field Greens | Frisee | Grape Tomatoes | Artichokes |  
Herb Vinaigrette | Balsamic Vinaigrette  
Orzo Past Roasted Vegetable Salad | Basil Pesto |  
Fresh Parmesan Cheese | Toasted Pine Nuts  
Roasted Cod Piccata | Zucchini Lemon Caper Cream Sauce  
8 Way Roasted Chicken | Cannellini Beans | Tomatoes | Caramelized Onions |  
Rosemary Jus  
Rigatoni | Eggplant Caponatta | Red Pesto Cream Sauce  
Roasted Brussel Sprouts & Cauliflower | Crispy Pancetta  
Tiramisu  
Strawberry Panna Cotta  
Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee | Tazo Teas

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### GEORGIA BUFFET | \$56 per Person

Warm Biscuits | Cheddar Jalapeno Corn Bread | Whipped Maple Butter  
Grilled Chicken Southern Brunswick Stew  
Chopped Romaine Curry Kale Salad | Shredded Granny Smith Apples | Sundried  
Cranberries | Toasted Almonds | Citrus Vinaigrette  
Crushed Fingerling Potato Salad | Green Olives | Black Olives | Italian Parsley |  
Mustard Vinaigrette  
Grilled Georgian Trout | Charred Tomato Vinaigrette  
Slow Cooked Sliced Beef Brisket | Smoked BBQ Sauce  
Crispy Chicken Breast | Sausage Gravy  
Wild Rice  
Southern Green Beans | Caramelized Onions  
Individual Pecan Tarts  
Red Velvet Cupcakes | Cream Cheese Vanilla Frosting  
Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee | Tazo Teas

### FLAVORS OF LATIN AMERICA | \$56 per Person

Freshly Baked Artisan Rolls | Butter  
Caribbean Chicken Soup  
Mixed Greens | Avocado | Hearts of Palm | Red Onion |  
Vine Ripened Tomatoes | Cilantro Vinaigrette  
Causa Potato Salad | Onions | Peppers | Hard Boiled Eggs | Aji Amarillo  
Dressing  
Coriander Marinated Picanha | Roasted Red Pepper Chimichurri  
Caipirihana Marinated Chicken Breast  
Corvina Fish Fricassee  
Black Bean Feijoada  
Cilantro Rice  
Fried Sweet Plantain | Rum Butter  
Passion Fruit Flan  
Coconut Macarons  
Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee |  
Tazo Teas

Lunch Buffets for Under 25 Guests Require \$200 Additional Service Fee. All Buffet Pricing Reflects Two Hours of Service



# LUNCH

## LUNCH BUFFETS

### **JW CRAFTED SANDWICHES | \$56 per Person**

**Smoked Tomato Roasted Red Pepper Bisque**

**Baby Field Greens** | European Cucumbers | Grape Tomatoes | Sundried Cranberries |  
Ranch Dressing | Balsamic Vinaigrette

*(Choose up to 3 Crafted Pre-Made Sandwiches | Additional Selections \$8 each per Guest)*

**Slow Cooked Roast Beef** | Balsamic Onions | Oven Dried Tomatoes | Mixed Greens |  
Garlic Aioli | French Baguette

**Grilled Cajun Marinated Chicken Breast** | Frisee Lettuce | Smoked Roasted Pepper |  
Lemon Aioli | Avocado | Brioche Bun

**Smoked Turkey Cheddar** | Bibb Lettuce | Vine Ripened Tomato | Applewood Smoked  
Bacon | Avocado | Lemon Aioli | Toasted Sourdough Bread

**Grilled Vegetables** | Roasted Pepper | Hummus | Goat Cheese | Mixed Greens | Grape  
Tomatoes | Spinach Tortilla Wrap

**Vegetarian Bliss** | Roasted Pepper | Fresh Mozzarella | Sundried Tomato Aioli | Wild  
Arugula | Herb Focaccia

**Black Forest Ham** | Honey Dijon Aioli | Bibb Lettuce | Vine Ripened Tomatoes | Swiss  
Cheese | Kaiser Roll

**Honey Chicken Cashew Salad** | Bibb Lettuce | Vine Ripened Tomatoes | Garlic Aioli |  
Ciabatta Roll

**Tuna Salad Sandwich** | European Cucumbers | Vine Ripened Tomatoes | Lemon Aioli |  
Ciabatta Roll

**Scottish Cold Smoked Salmon** | Bibb Lettuce | Vine Ripened Tomatoes |  
Caper Dill Cream Cheese | Shaved Red Onion | Toasted Everything Bagel

**House Fried Potato Chips**

**Mini Fruit Tarts**

**Assorted Freshly Baked Cookies**

**Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee | Tazo  
Teas**

### **SOUP | SALAD | FLATBREADS BUFFET | \$56 per Person**

**Freshly Baked Artisan Rolls** | Butter

**Vegetarian Black Bean Chili** | Sour Cream | Shredded Cheddar Cheese  
**Hearts of Romaine** | Shaved Parmigianino Reggiano | Roasted Grape Tomatoes  
| Boquerones Anchovies | Garlic Crostini | Caesar Dressing

**Cheese Tortellini Salad** | Broken Pesto Dressing

**BBQ Chicken Flatbread** | Caramelized Red Onions | Pepper Jack Cheese | Fresh  
Herbs

**Baby Shrimp Scampi Flatbread** | Garlic Cream Sauce | Scallions | Red Pepper |  
Parmesan Cheese

**Herb Marinated Tomato Flatbread** | Mozzarella | Basil Pesto | Fresh Basil

**Chocolate Fudge & Nut Brownies**

**Mini Assorted Cheesecakes**

**Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee |  
Tazo Teas**

Lunch Buffets for Under 25 Guests Require \$200 Additional  
Service Fee. All Buffet Pricing Reflects Two Hours of Service



# LUNCH

## LUNCH BUFFETS

### DELI BUFFET | \$52 per Person

#### Local Farmers Market Vegetable Soup

**Baby Field Greens** | European Cucumbers | Grape Tomatoes | Sundried Cranberries |  
Ranch Dressing | Balsamic Vinaigrette

**Crushed Fingerling Potato Salad** | Green Olives | Black Olives | Italian Parsley |  
Mustard Vinaigrette

Deli Platter | Sliced Black Forest Ham | Smoked Turkey Breast | Slow Cooked Roast Beef  
| Salami

Cheddar | Swiss | Provolone | Smoked Gouda | American Cheeses  
Vine Ripened Tomatoes | Bibb Lettuce | Shaved Red Onions | Dill Pickles

Dijon Mustard | Yellow Mustard | Mayonnaise

Artisan Sliced Breads

House Made Potato Chips

Mango Vanilla Panna Cotta

Individual Assorted Mousse Shooters

**Freshly Brewed Regular Starbucks Coffee** | **Decaffeinated Starbucks Coffee** | **Tazo  
Teas**

## BOXED LUNCH

### JW BOXED LUNCH | \$40 per Person

*(One Sandwich per Person)*

#### A Variety of Gourmet Sandwiches & Wraps (Choose Two Types)

**Slow Cooked Roast Beef** | Balsamic Onions | Oven Dried Tomatoes | Mixed  
Greens | Garlic Aioli | French Baguette

**Grilled Cajun Marinated Chicken Breast** | Frisee Lettuce | Smoked Roasted  
Pepper | Lemon Aioli | Avocado | Brioche Bun

**Smoked Turkey Cheddar** | Bibb Lettuce | Vine Ripened Tomato | Applewood  
Smoked Bacon | Avocado | Lemon Aioli | Toasted Sourdough Bread

**Grilled Vegetables** | Roasted Pepper | Hummus | Goat Cheese | Mixed Greens |  
Grape Tomatoes | Spinach Tortilla Wrap

**Vegetarian Bliss** | Roasted Pepper | Fresh Mozzarella | Sundried Tomato Aioli |  
Wild Arugula | Herb Focaccia

**Black Forest Ham** | Honey Dijon Aioli | Bibb Lettuce | Vine Ripened Tomatoes |  
Swiss Cheese | Kaiser Roll

**Honey Chicken Cashew Salad** | Bibb Lettuce | Vine Ripened Tomatoes | Garlic  
Aioli | Ciabatta Roll

**Tuna Salad Sandwich** | European Cucumbers | Vine Ripened Tomatoes | Lemon  
Aioli | Ciabatta Roll

#### Salad (Choose One)

**Penne Pasta Salad** | Basil Pesto | Sundried Tomatoes | Shredded Parmesan  
Cheese | Toasted Pine Nuts

**Southern Potato Salad** | Scallions | Celery | Egg | Vidalia Onion | Mayonnaise

#### Individual Bags of Potato Chips

Seasonal Whole Fresh Fruit

Freshly Baked Cookie

Assorted Pepsi Soft Drinks | Bottled Spring Water

Lunch Buffets for Under 25 Guests Require \$200 Additional  
Service Fee. All Buffet Pricing Reflects Two Hours of Service



# DINNER

## PLATED DINNER

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All Plated Dinners Include One First Course | One Entrée Course |

One Dessert Course Along With:

Freshly Baked Artisan Rolls | Butter

Iced Water | Freshly Brewed Regular Starbucks Coffee |

Decaffeinated Starbucks Coffee | Tazo Teas

Pricing Based on Entrée Selection Price

\*Multiple Preordered Entrée Choice Selection Pricing Will Reflect

Highest Entrée Price Applicable to All Offerings Up To Three Options

\*Additional Entrees Will be Offered at \$10 Additional per Person

\*A la Carte Service Offered at \$10 Additional per Person

## FIRST COURSE

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**JW Mixed Green Salad** | Slow Roasted Tomatoes | European

Cucumbers | Radish | Honey Balsamic Vinaigrette

**Tomato Mozzarella Salad** | Basil Pesto | Petite Greens | Balsamic

Glaze Reduction

**Slow Roasted Strawberry Salad** | Baby Arugula | Frisee |

Humboldt Fog Goat Cheese | Balsamic Syrup

**Spring Mix Lettuce** | Granny Smith Apple | Candied Walnuts |

Honey Sherry Vinaigrette

**Roasted Baby Beet Salad** | Artisan Lettuce | Herb Goat Cheeses |

Candied Spiced Pecans | Truffle Champagne

**Grilled Local Stone Fruit Salad** | Pistachio | Grape Tomatoes |

Baby Arugula | Frisee | Georgia Vidalia Onion Vinaigrette

**Hearts of Romaine Wedges** | Shaved Parmigiano Reggiano |

**Roasted Grape Tomatoes** | Boqueron Anchovies | Garlic Crostini |

Caesar Dressing

## ENTRÉE COURSE

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**Herb Crusted Organic Chicken Breast** | \$74 per Person

Charred Tomato | Corn Relish | Smoked Potato Hash | Roasted Asparagus |

Sofrito Sauce

**Pan Seared Free Range Organic Chicken Breast** | \$74 per Person

Chipotle Mashed Potatoes | Sautéed Spinach | Roasted Chicken Jus

**Herb Marinated Organic Chicken Breast** | \$74 per Person

Parsnip Puree | Poached Leek | Poached Mushroom | Roasted Chicken Jus

**Wild Scottish Salmon** | \$82 per Person

Jasmine Red Quinoa Rice | Roasted Brussel Sprouts | Myers Lemon Beurre Blanc

**Seared Grouper** | \$82 per Person

Wild Mushroom Risotto | Slow Roasted Root Vegetables | Pickled Red Onion |

Coriander

**Porcini Dusted Snapper** | \$84 per Person

Farro Risotto | Shaved Carrots | Frisee Salad | Romesco

**Pan Seared Grouper** | \$84 per Person

Cauliflower Three Ways | Sherry Gastrique

**Picanha Strip Steak** | \$86 per Person

Yucca Mash | Sautéed Haricot Verts | Piquillo Pepper Chimichuri

**Panca Aji Pepper Braised Short Ribs** | \$86 per Person

Southern White Corn Grits | Root Vegetables | Cilantro Jus

**Grilled Filet Mignon** | \$90 per Person

Sweet Potato Mash | Seasonal Petite Vegetables | Honey Whiskey Demi-Glace

**Pepper Crusted Beef Tenderloin** | \$90 per Person

Blue Cheese Potato Fondant | Roasted Baby Carrots | Pinot Noir Reduction



# DINNER

## DUET ENTRÉE COURSE

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**Grilled Marinated Breast of Chicken | Seared Scottish Salmon | \$95 per Person**

Purple Mashed Potatoes | Roasted Asparagus | Baby Carrots | Rosemary Jus

**Seared Beef Tenderloin | Pan Seared Sea Bass | \$98 per Person**

Spinach Potato Mousseline | Petite Vegetables | Bourbon Au-Jus

**Grilled Filet of Beef | Seared Snapper | \$98 per Person**

Celery Root Puree | Roasted Baby Carrots | Red Wine Jus

**Seared Beef Tenderloin | Lobster Crusted Halibut | \$105 per Person**

Wild Mushroom Risotto | Vegetables of the Season | Citrus Rum Reduction

## DESSERT COURSE

**Chocolate Trilogy Cake**

**Apple Pie Crumble Cake**

**NY Style Strawberry Cheesecake**

**Key Lime Calypso**

## SECOND COURSE | Additional \$12 per Person

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**Lobster Bisque | Sautéed Crawfish | En Croute**

**Sweet Onion & Corn Cream | Caramelized Local Onions |**

Roasted Yellow Corn

**Roasted Butternut Squash Soup | Toasted Pumpkin Seeds**

**Pan Seared Savannah Crab Cake | Charred Corn | Roasted Pepper |**

Spicy Remoulade

**Five Peppercorns Crusted Yellow Fin Tuna | Green Olive Pesto |**

Cauliflower Mashed

**Beet Tomato Soup | Slow Roasted Subeto | Beets |**

Vine Ripened Tomatoes

(Continued on Next Page)



# DINNER

## DINNER BUFFETS

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### **TASTE OF ASIA | \$88 per Person**

**Freshly Baked Artisan Rolls** | Butter

**Chinese Corn Soup** | Scallions | Egg

**Mixed Green Salad** | Shredded Carrots | Julienne Bell Peppers | Mung Bean

Sprouts | Snow Peas | Toasted Peanuts | Ginger Citrus Vinaigrette

**Cold Poached Broccolini** | Toasted Sesame Seeds | Sesame Oil Drizzle

**Soba Noodle Shrimp Salad**

**Spicy Mongolian Beef**

**Ginger Garlic Chicken**

**Citrus Poached Cod Fish** | Flash Fried Shiitake Mushrooms | Green Onions |

Cilantro

**Steamed Jasmine Rice**

**Stir Fried Vegetables**

**Lychee Tangerine Panna Cotta**

**Lemon Pound Cake** | Mango Cream | Sweet Sesame Seeds

Star Anise Chili Infused Chocolate Tarts

**Freshly Brewed Regular Starbucks Coffee** | **Decaffeinated Starbucks Coffee** |

**Tazo Teas**

### **MIDDLE EAST | \$90 per Person**

**Freshly Baked Artisan Rolls** | Butter

**Vegetarian "Tharid" Stew** | Tomatoes | Potatoes | Chickpeas

**Tabbouleh Salad**

**Hummus & Baba Ghanoush** | Extra Virgin Olive Oil | Grilled Naan Bread

**Baby Field Greens** | Grape Tomatoes | European Cucumbers | Marinated Red

Onions | Persian Feta | Lemon Vinaigrette

**Harissa Braised Lamb Shoulder** | Cipollini Onions | Garlic

**Grilled Chicken** | Eggplant | Fennel | Raisins

**Pan Seared Snapper** | Slow Roasted Cumin | Smoked Paprika Cauliflower |

Preserved Lemons | Olives

**Vegetable Kasbah Laham Rice**

**Roasted Seasonal Vegetables**

**Baklava**

**Individual Roasted Fig Honey Tarts**

**Chocolate Dipped Orange Peels**

**Freshly Brewed Regular Starbucks Coffee** | **Decaffeinated Starbucks Coffee** |

**Tazo Teas**



# DINNER

## DINNER BUFFETS

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### **FAVORTIOS | \$96 per Person**

Freshly Baked Artisan Rolls | Butter

Caribbean Chicken

Mixed Greens | Romaine | Avocado | Hearts of Palm | Red Onion | Grape

Tomatoes | Cilantro Ranch | Guava Vinaigrette

Avocado Tomato Salad | Plantain Chips

Margarita Dressed Jicama Grapefruit Salad

Pork Asado | Onion Garlic Mojo

Naranja Agria Achiote Chicken

Seared Mahi Mahi Enchilado | Mussels | Clams

Black Beans | Rice

Yuka Hash

Passion Fruit Flan

Coconut Macaroons

Tres Leches

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee |

Tazo Teas

### **SOUTHERN BELLE | \$95 per Person**

Warm Southern Biscuits | Whipped Maple Butter

Seafood Gumbo | Crawfish | Shrimp | Okra | White Rice

Mixed Greens | Pickled Red Onions | Local Roasted Beets | Crumbled Goat

Cheese | Candied Pecans | Honey Sherry Vinaigrette

Orzo Pasta | Chopped Kale | Capers | Olives | Sundried Tomatoes |

Roasted Garlic | Lemon Vinaigrette

Mint Maple Infused Compressed Melon Salad

Slow Smoked Braised Beef Short Ribs | Honey Molasses BBQ Sauce

Southern Fried Organic Chicken | White Gravy

BBQ Baby Back Ribs | Mango Chipotle BBQ Sauce

Baked Macaroni & Cheese

Sautéed Green Beans

Baked Pecan Pie

Peach Cobbler | Vanilla Whipped Cream

Red Velvet Cake

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee |

Tazo Teas



# DINNER

## DINNER BUFFETS

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### PIATTI | \$98 per Person

Freshly Baked Artisan Rolls | Butter

Tuscan Kale Squash Minestrone

Mixed Greens | Arugula | Cherry Tomatoes | Red Onion | Marinated Mixed Olives  
| Carrots | Candied Pecans | Herb Vinaigrette

Greek Salad | European Cucumber | Pickled Onions | Tomatoes |  
Oregano Vinaigrette

Moroccan Couscous Salad | Apricots | Parsley

Grilled Lemon Garlic Chicken Breast

Pan Seared Bronzino | Oven Roasted Tomato | Caper Lemon Jus

Italian Sausage & Peppers

Three Cheese Baked Penne Pasta

Marinated Grilled Vegetables

Greek Yogurt Parfait

Almond Rose Baklava

Cherry Pistachio Panna Cotta

Freshly Brewed Regular Starbucks Coffee | Decaffeinated Starbucks Coffee |  
Tazo Teas





# RECEPTION

## COLD HORS D'OEUVRES

**Vietnamese Spring Roll** | Asian Duck | Julienne Vegetables | Thai Basil | Mint |  
Hoisin Sauce | \$6 Each

**Port Wine Poached Pear** | Blue Cheese Mousse | Walnut Raisin Bread |  
Balsamic Reduction | \$6 Each

**Spicy Tuna Tartar Cone** | Wasabi Aioli | Tobiko Caviar | \$6 Each

**Tomato Bruschetta** | Marinated Feta | Garlic Crostini | Balsamic Syrup |  
Micro Basil | \$6 Each

**Compressed Watermelon** | Australian Feta Cheese | Port Wine Drizzle | \$6 Each

**Seared Beef Tataki** | Siracha Aioli | Scallion Salad | \$7 Each

**Roasted Corn Parmesan Polenta Cake** | Smoked Tomato Relish | \$6 Each

**Poached Tiger Shrimp** | Bloody Mary Cocktail Sauce | \$7 Each

**Spiced Deviled Egg** | Bacon Dust | \$6 Each

**Peruvian Shrimp Ceviche** | \$6 Each

**Mozzarella Tomato Caprese Skewer** | \$6 Each

**Cucumber Blackberry Goat Cheese Cream** | \$6 Each

**Lobster BLT** | \$6 Each

**Melon Ceviche Shooters** | \$6 Each

## HOT HORS D'OEUVRES

**Rice Puff Tempura Shrimp** | Sesame Ginger Sauce | \$7 Each

**Mini Crab Cakes** | Spicy Remoulade Sauce | \$7 Each

**Mini Beef Wellington** | \$7 Each

**Vegetarian Samosa** | Cilantro | Mint Dipping Sauce | \$6 Each

**Chicken Samosa** | Cilantro | Mint Dipping Sauce | \$6 Each

**Herb Marinated Lamb Lollipop** | English Mint Sauce | \$7 Each

**Spinach Feta Baked Phyllo** | \$6 Each

**Chicken Lemongrass Potsticker** | Sweet Chili Sauce | \$6 Each

**French Style Chicken Wing** | Mustard | Port Wine Glaze | Crispy Shallots | \$6 Each

**Coconut Shrimp** | Key Lime Sauces | \$7 Each

**Shrimp Stone Ground Grit** | Smoked Jalapeno Butter | \$7 Each

**Pecan Chicken Tender** | Honey Bourbon Mustard | \$6 Each

**Sofrito Chicken Empanada** | Avocado Cream | \$6 Each

**Croqueta de Jamon** | \$6 Each



# RECEPTION

## RECEPTION STATIONS (DISPLAYED)

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### Raw Market Vegetables | \$14 per Person

French Baby Carrots | Cucumber | Celery | Zucchini & Squash |  
Cauliflower & Broccoli Florets Ranch Dressing | Five Onion Dip

### Roasted Vegetables | \$18 per Person

French Baby Carrots | Grilled Zucchini & Squash | Portobello  
Mushrooms | Grilled Asparagus | Marinated Artichokes |  
Balsamic Drizzle

### Antipasto | \$22 per Person

Sliced Cured Meats featuring: Prosciutto di Parma | Salami | Capicola  
| Bresaola | Marinated Greek Olives | Hummus | Baba Ghanoush | Olive  
Tapenade | Fresh Chevre Goat Cheese | Dijon Mustard | Cornichons |  
Grilled Naan Break | French Baquette

### Artisan Cheese Display | \$20 per Person

Local & Imported Cheeses | Marcona Almonds | Fruit Paste | Jams |  
Honey Comb Honey | Dried Fruits | Crispy Lavosh |  
Artisan Breads & Crackers

### Garden Greens Salad Station | \$20 per Person

Baby Mixed Greens | Baby Spinach | Chopped Romaine Lettuce |  
Grape Tomatoes | European Cucumbers | Pickled Red Onions |  
Candied Pecans | Hard Boiled Eggs | Heart of Palm | Crumbled Goat  
Cheese | Sundried Cranberries | Chopped Applewood Smoked Bacon  
| Ranch Dressing | Balsamic Dressing | Caesar Dressing

### Raw Seafood Bar

(Minimum 50 Pieces each)

Poached Tiger Shrimp | \$7 Each

Cocktail Crab Claws | \$7 Each

Alaskan King Crab Legs | \$9 Each

Fresh Shucked Oyster on a Half Shelf | \$7 Each

Bourbon Cocktail Sauce | Fresh Horseradish | Key Lime Aioli | Tabasco Sauce |  
Lemon Wedges

### Chinese Dim Sum | \$26 per Person

(Based on 3 Pieces per Person)

Shrimp Shu Mai | Pork Pot Sticker | Chicken Pot Sticker | Char Siu Bao (Sweet  
Pork Bun) | Crispy Vegetarian Spring Roll Sweet Thai Chili Sauce | Soy Sauce |  
Spicy Chili Sauce

### Sushi Rolls | \$26 per Person

(Based on 3 Pieces per Person)

California Roll (Crab & Avocado) Crunch Roll (Tempura Shrimp) | Spicy Tuna |  
Vegetarian Roll | Soy Sauce | Wasabi | Pickled Ginger | Chop Sticks

### Sashimi Rolls | \$26 per Person

(Based on 4 Pieces per Person)

Salmon | Tuna | Yellow Tail  
Soy Sauce | Wasabi | Pickled Ginger | Chop Sticks

### Nigiri Sushi | \$21 per Person

(Based on 3 Pieces per Person)

Tako (Octopus) | Maguro (Tuna) | Ebi (Shrimp) | Unagi (Eel) | Sake (Salmon) |  
Hamachi (Yellow Tail) | Tamago (Sweet Egg Omelet)  
Soy Sauce | Wasabi | Pickled Ginger | Chop Sticks



# RECEPTION

## CARVING STATIONS (ALL CHEF ATTENDED\*)

### **Mustard Maple Glazed Pork Loin | \$300 Each**

Cranberry Relish | Rosemary Jus  
(Serves Approximately 25 Guests)

### **Free Range Herb Citrus Roasted Tom Turkey | \$350 Each**

Cranberry Relish | Sage Foie Gras Gravy |  
Cheddar Jalapeno Cornbread Muffins  
(Serves Approximately 25 Guests)

### **Orange Honey Glazed Bone In Virginia Ham | \$290 Each**

Mango Blood Orange Reduction | Southern Biscuits |  
Whipped Maple Butter  
(Serves Approximately 25 Guests)

### **Baked Whole Snapper In Banana Leaf | \$350 Each**

Coconut Sweet Chile Pepper Rice | Mango Jicama Slaw | Habanero Sauce  
(Serves Approximately 25 Guests)

### **Herb Marinated New York Strip | \$370 Each**

Rosemary Shiraz Reduction | Horseradish Cream | Silver Dollar Rolls  
(Serves Approximately 25 Guests)

### **Whole Roasted Beef Tenderloin | \$480 Each**

Cabernet Thyme Reduction | Horseradish Cream | Silver Dollar Rolls  
(Serves Approximately 20 Guests)

### **Rubbed Slow Roasted Whole Ribeye of Beef | \$420 Each**

Natural Jus | Horseradish Cream | Silver Dollar Rolls  
(Serves Approximately 25 Guests)

### **Moroccan Spiced Leg of Lamb | \$375 Each**

Mint Cucumber Raita | Couscous Salad  
(Serves Approximately 25 Guests)

### **Herb Marinated Whole Steamship Round of Beef | \$1,200 Each**

Rosemary Garlic Jus | Horseradish Cream | Silver Dollar Rolls  
(Serves Approximately 80 Guests)

## RECEPTION STATIONS (ALL CHEF ATTENDED\*)

### **Pasta Station \$24 per Person**

Orecchiette | Veal Ragout  
Chicken Alfredo Garganelli  
Wild Mushroom Ravioli | Brown Butter | Sage | Shaved Parmesan

### **Shrimp & Grit Cake Station | \$25 per Person**

Stone Ground Grit Cake | Cream & Pepper Jack Cheese | Bell Peppers | Onions |  
Applewood Smoked Bacon | Smoked Jalapeno Butter | Local Sweet Georgia  
Shrimp

### **South of the Border Taco Station | \$24 per Person**

Beef Short Rib Tacos | Shredded Romaine Lettuce | Smoked Jalapeno Relish |  
Horseradish | Cream | Crunchy Corn Taco Shell Beer Battered Baja Fish Tacos |  
Chipotle Avocado Aioli | Cabbage Slaw | Fresh Pico de Gallo | Lime Wedge

### **Gourmet Surf & Turf Slider Station | \$48 per Person**

(Based on 1 Beef & 1 Crab Slider per Guest)

Kobe Beef Slider  
Maryland Crab Cake Slider  
Bibb Lettuce | Vine Ripe Tomatoes | Caramelized Onions | Sautéed Mushrooms |  
Sliced Cheddar | Swiss & Smoked Gouda | House Made Pickles | Chow Chow  
Dressing | Ketchup | Mayonnaise | Mustard | Sriracha Aioli | Brioche Buns Garlic  
Parmesan Truffle French Fries | Sweet Potato Fries

### **Rice Market | \$24 per Person**

Cantonese Fried Rice | Shrimp | Egg | Scallion  
Green Pea Risotto | Parmesan  
Campesina Paella | Butifarra | Chicken | Beef



# RECEPTION

## RECEPTION STATION DESSERT

(DISPLAYED & CHEF ATTENDED\*)

**Dessert Buffet | \$18 per Person**

(Choose 3)

Individual Fruit Tarts

Individual Lemon Tarts

Assorted Chocolate Truffles

Assorted Mini Cheesecake Bites

Assorted Freshly Baked Cookies

Chocolate Dipped Strawberries

Assorted Mousse Shooters

Individual Chocolate Mousse Cups

Assorted Mini Cupcakes

Individual Baked Apple Tarts

Individual Pecan Tarts

Assorted Cheesecake Lollipops

**Chocolate Fondue | \$24 per Person**

Bittersweet & White Chocolate Fondue

Rice Crispy Marshmallow Treats | Fresh Strawberries | Diced

Pineapple | Dried Pretzels | Pound Cake

**\*Banana Fosters Station | \$16 per Person**

Crepes | Warm Bananas | Warm Peaches | Caramelized Brown

Sugar | Rum | Cinnamon | Vanilla Bean Ice Cream

**\*S'mores Station | \$14 per Person**

Cinnamon Graham Crackers | Hershey's Milk Chocolate | White

Chocolate | Milk Chocolate | Almonds | Toasted Marshmallow

## STATION ENHANCEMENTS (Minimum 25 Guests)

**Seasonal Roasted Vegetables | \$10 per Person**

**Baked Herb Macaroni & Cheese | \$10 per Person**

**Steamed Cilantro Citrus Jasmine Rice | \$8 per Person**

**Herb Roasted Fingerling Potatoes | \$10 per Person**

**Garlic Whipped Potatoes | \$8 per Person**



# COCKTAILS

## PREMIUM BAR

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### SPIRITS

Grey Goose  
Bacardi Superior  
Bombay Sapphire  
Johnnie Walker Black Label  
Knob Creek  
Jack Daniel's  
Crown Royal  
Patron Silver  
Hennessy Privilege VSOP

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### IMPORTED & DOMESTIC

Bud Light  
Sam Adams Seasonals, USA  
Blue Moon Belgian White  
Heineken  
SweetWater Brewing Company IPA  
SweetWater Brewing Company 420 Extra Pale Ale

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### WINE

Rodney Strong | Chardonnay | "Sonoma Select" | Sonoma County | California | USA  
Cabernet Winery | Cabernet Sauvignon | "Vinter's Collection Reserve" | California | USA

## PREMIUM OPEN BAR

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ONE HOUR | \$35  
TWO HOURS | \$47  
THREE HOURS | \$59  
FOUR HOURS | \$71

## PREMIUM HOST BAR

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SPIRITS | \$16  
BEER | \$10  
WINE | \$15  
BOTTLED WATER | \$5  
SOFT DRINKS | \$5

## PREMIUM CASH BAR

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SPIRITS | \$18  
BEER | \$12  
WINE | \$17  
BOTTLED WATER | \$6  
SOFT DRINKS | \$6



# COCKTAILS

## CALL BAR

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### SPIRITS

Absolut  
Bacardi Superior  
Captain Morgan Original Spiced Rum  
Tanqueray  
Dewar's White Label  
Maker's Mark  
Jack Daniel's  
Canadian Club  
1800 Silver  
Courvoisier VS

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### IMPORTED & DOMESTIC

Bud Light  
Sam Adams Seasonals, USA  
Blue Moon Belgian White  
Heineken  
SweetWater Brewing Company IPA  
SweetWater Brewing Company 420 Extra Pale Ale

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### WINE

Columbia Crest | Chardonnay | "Grand Estates" | Columbia Valley | Washington | USA  
Seven Falls Cellars | Chardonnay | Washington State-Columbia River (Wahluke Slope) | Washington | USA  
Columbia Crest | Merlot | "Grand Estates" | Columbia Valley | Washington | USA  
Noble Tree | Cabernet | California Wine Country | California | USA

## CALL OPEN BAR

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ONE HOUR | \$30  
TWO HOURS | \$42  
THREE HOURS | \$53  
FOUR HOURS | \$65

## CALL HOST BAR

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SPIRITS | \$14  
BEER | \$10  
WINE | \$13  
BOTTLED WATER | \$5  
SOFT DRINKS | \$5

## CALL CASH BAR

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SPIRITS | \$16  
BEER | \$12  
WINE | \$15  
BOTTLED WATER | \$6  
SOFT DRINKS | \$6



# COCKTAILS

## WELL BAR

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### SPIRITS

Smirnoff  
Bacardi Superior  
Beefeater  
Dewar's White Label  
Jim Bean White Label  
Canadian Club  
Jose Cuervo Tradicional Silver  
Courvoisier VS

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### IMPORTED & DOMESTIC

Bud Light  
Sam Adams Seasonals, USA  
Blue Moon Belgian White  
Heineken  
SweetWater Brewing Company IPA  
SweetWater Brewing Company 420 Extra Pale Ale

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### WINE

Columbia Crest | Chardonnay | "Grand Estates" | Columbia Valley | Washington | USA  
Columbia Crest | Merlot | "Grand Estates" | Columbia Valley | Washington | USA  
Columbia Crest | Cabernet Sauvignon | "Grand Estates" | Columbia Valley | Washington | USA

## WELL OPEN BAR

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ONE HOUR | \$25  
TWO HOURS | \$35  
THREE HOURS | \$45  
FOUR HOURS | \$55

## WELL HOST BAR

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SPIRITS | \$12  
BEER | \$10  
WINE | \$11  
BOTTLED WATER | \$5  
SOFT DRINKS | \$5

## WELL CASH BAR

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SPIRITS | \$14  
BEER | \$12  
WINE | \$13  
BOTTLED WATER | \$6  
SOFT DRINKS | \$6



# WINE LIST

## INTRIGUING WHITES

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### Sparkling Wines & Champagne

Gruet | Brut | New Mexico | USA | NV | \$54  
Veuve Clicquot "Yellow Label" | Brut | Champagne, France | NV | \$175

### Sweet White & Blush Wines

Kim Crawford | Rose | Marlborough | New Zealand | \$52  
Snoqualmie | Riesling | "ECO" | Columbia Valley | Washington | USA | \$54  
*Made with Organically Grown Grapes*

### Lighter Intensity White Wines

A to Z Wineworks | Pinot Gris | Oregon | USA | \$54  
Kris | Pinot Grigio | Delle Venezie | Italy | \$56  
Dashwood | Sauvignon Blanc | Marlborough | New Zealand | \$52

### Fuller Intensity White Wines

Rodney Strong | Chardonnay | "Sonoma Select" | Sonoma County | California | USA | \$60  
Columbia Crest | Chardonnay | "Grand Estates" | Columbia Valley | Washington | USA | \$56  
Sterling Vineyards | Chardonnay | Napa Valley, California | 2010 | \$65  
Jordan Vineyard & Winery | Chardonnay | Russian River Valley | Sonoma | California | USA |  
\$130  
Cuvaision | Chardonnay | "Estate" | Carneros | Napa Valley | California | USA | \$132

## AUTHENTIC REDS

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### Lighter Intensity Red Wines

Toad Hollow Vineyards | Pinot Noir | Monterey | California | USA | \$56  
Meiomi | Pinot Noir | Monterey | Santa Barbara | Sonoma Counties | California | USA |  
\$75  
Spellbound | Merlot | California | USA | \$58  
Columbia Crest | Merlot | "Grand Estates" | Columbia Valley | Washington | USA |  
\$56

### Fuller Intensity Red Wines

Carmenet Winery | Cabernet Sauvignon | "Vintner's Collection Reserve" | California  
| USA | \$60





# OTHER

## SHIPPING & RECEIVING

Due to the layout of The Hotel, it is not possible to store display materials and/or show materials. In the event a small amount of materials are to be shipped to the hotel in advance of your function, please follow the instructions below. See your event manager for pricing.

The Hotel should be notified in advance that materials are being sent. The Hotel and FedEx Office should be informed of the quantity, arrival date and shipper at least one working day in advance of the delivery.

Each piece received must be labeled with the following:

**Hold for Guest [Guest Name] [Guest Cell Number]**  
**JW Marriott Atlanta Buckhead**  
**3300 Lenox Rd NE**  
**Atlanta GA 30326**  
**[Group/Event Name] [Dates on site]**

The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements. The hotel will store properly sealed and labeled materials for up to 3 days prior the function. If materials need to be sent prior to five days in advance, a one-time storage fee will be applied based on the weight of the package.

In order to provide exceptional service in the shipping and receiving of parcels and the delivery of them to your group, exhibitors and convention attendees, the following guidelines have been established by the JW Marriott Atlanta Buckhead. Please share these guidelines with attendees and/or exhibitors that will be shipping or having deliveries to the Hotel.

Please send shipments and deliveries so that they arrive no more than five (3) days before the start of the meeting/conference. All shipments and deliveries arriving earlier will be subject to an additional storage fee.

The Hotel should be notified in advance that materials are being sent. The Hotel must be informed of the quantity, arrival date and shipping company at least (1) working day in advance of the delivery.

Please provide a list of the shipment's tracking numbers and the name of the individual to whom the package is addressed so that any missing parcels can be located in a timely manner.

All outgoing shipments must be properly sealed, labeled with a return address, a delivery address and phone number for the sender. An account number for the delivery service of choice or the sender's credit card number and expiration date must be included to ensure proper charges by the shipping company. The Guest or Organization is responsible for contacting the delivery service of choice for pick up.

JW Marriott Atlanta Buckhead does have package handling charges for each parcel or pallet received at the Hotel.



# OTHER

## AGREEMENT TO BANQUET EVENT POLICIES

**TAX AND SERVICE CHARGE:** All food, beverage, room rental and audio/visual equipment prices are subject to a 25% hotel service charge. All charges, including food, beverage, audio /visual equipment and hotel service charges are subject to 8.9% Sales Tax.

**GUARANTEES ON ALL FOOD AND BEVERAGE:** We need your assistance in making your function a success. Please confirm your attendance at least 3 business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. Charges are predicated upon factors pertaining to the entire program. Revisions in your group counts, times, dates, or meal functions may necessitate renegotiating the charges.

**CONFIRMATION OF SET UP REQUIREMENTS:** Final menu items, room arrangements and other details pertaining to this function are outlined on the enclosed Banquet Event Order. Unless otherwise stated in this Banquet Event Order, the Hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary. Changes to agreed upon sets by the client on-site will be assessed a change fee determined by the Hotel based on the new set request. Requests for Room Resets will be applicable to additional fees.

**OVERSET FOR EVENTS:** Hotel will overset your event by 5% for groups up to 300 people. Events over 300 people will be overset by 3%.

**CANCELLATION POLICY:** If the Hotel is advised that a definite booking is cancelled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverage and room rental charges. This cancellation fee will be charged if this function is canceled less than thirty (30) days from the event date.

**PAYMENT ARRANGEMENTS:** Cash, Check and Credit Card Payments: All functions must be paid for in advance with an overage unless direct billing has been approved by our credit manager. Functions may be guaranteed for payment or paid for by the following credit cards: American Express, Diner's Club, Master Card or Visa. Credit cards may not be used when direct billing has been approved without approval from the credit manager. Completion of a credit authorization is required. Billing: If credit has been extended | payment of the hotel balance due should be made upon receipt of the bill. All accounts not paid within 30 days are subject to a finance charge of one and one half (1.5%) per month of the unpaid balance | which is an annual percentage of 18%.

**TAX EXEMPT STATUS:** Atlanta requires a completed tax exemption form from the tax exempt organization prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax exempt status and must file a return with Atlanta in order to receive a refund.

**ALCOHOL AND MINORS:** The Hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21) or under the influence of alcohol, in accordance with Atlanta Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of Atlanta.

**CONDITIONS OF AGREEMENT:** The Organization agrees to begin the function at its scheduled time and to have guests and invitees vacate the designated function space at the departure time. The organization or individual booking this event further agrees to reimburse the Hotel for any overtime wage payments | other expenses or damages incurred by the Hotel because of the organization or its attendee's failure to comply with Hotel regulations. In the event the organization is a Corporation, Partnership, Association, Club or Society, the person signing this agreement for such entity represents to the Hotel that she/ he has full authority to sign such contract and in the event that he/she is not so authorized, that he/she will be personally liable for the faithful performance of this contract.

**GUESTS RESPONSIBILITY:** The Organization scheduling an event agrees to assume full responsibility for the conduct of its members. The organizations assumes liability for charges (labor, storage, etc.) incurred as a result of materials (i.e. literature, audio/visual and equipment, books, etc.) being shipped to The Hotel.



# TECHNOLOGY

## AUDIO VISUAL

### **Preferred Audio Visual Provider - PSAV**

Thank you again for selecting JW Marriott Atlanta Buckhead for your upcoming event. We know that there are many things that you took into consideration when selecting a venue, and meeting space is often one of those items.

As the onsite AV provider, PSAV is more educated in regards to the JW Marriott Atlanta Buckhead than any other technology company, which is what positions us to serve you best. The use of another event technology provider, will involve the expertise of the JW Marriott Atlanta Buckhead Event Technology Department(s) (PSAV), including power requirements, storage, staging, setup, cleaning, breakdown, audio and other equipment. In the event that another event technology provider is chosen, the hotel will levy a surcharge of \$1,500.00 per day or a fee equal to 25% of the anticipated lost revenue, whichever is great to Organization scheduling event. The fee or charge is to be paid to the hotel in the same method as all other services. All outside vendors are required to provide JW Marriott Atlanta Buckhead with an indemnification agreement and proof of adequate insurance.

The JW Marriott Atlanta Buckhead Hotel's exclusive Event Technology Department (PSAV) consist of trained and professional staff, and extensive inventory of technically advanced equipment. Going above and beyond is the JW Marriott Atlanta Buckhead Hotel's way. The Organization scheduling an event will be required to allow (PSAV) the right to bid on all Event Technology and/or production requirements for all meeting rooms, breakout rooms, suites and guest rooms. All event technology equipment and service requirements must be submitted to (PSAV) for facilitation, no later than 10 business days prior to arrival.

(PSAV) is the exclusive provider of rigging equipment and services at the JW Marriott Atlanta Buckhead. "Rigging Services" shall be generally defined as the attaching of hardware and equipment to the building structure including but not limited to the hoists, chain motors, scenic, audio equipment.

Organization scheduling an event must return a signed copy of the current "Production and Event Guidelines" to (PSAV) no later than 10 days prior to arrival. Should an outside vendor win the bid for the program, the vendor must sign and return the "Production and Event Guidelines."

