



Sear Private Dining Wedding Packages

Sear Wedding Packages: The Sear restaurant offers three (3) private dining rooms accommodating 12-100 guests for your wedding rehearsal dinner. Each room is beautifully set with square tables, candle lit centerpieces, and house silk floral centerpieces.

Our reception menus and open bar packages follow for those looking to plan a cocktail hour before their plated, family style, or buffet dinner.

Additional bridal functions are also included, bridal breakfast or brunch.

Menu pre-planning is required for all private dining functions.

ABOUT SEAR

The Sear restaurant is conveniently located within the Atlanta Marriott Marquis' signature restaurant, Sear, also the cooking style of choice at this fire-inspired American restaurant, specializes in searing steaks, seafood and, yes, desserts.

Allow our Catering Sales Executive to handle all the details and our culinary team to customize menus to satisfy the most discriminating taste.

Leave everything to us and enjoy your memorable event within the breathtaking Atlanta Marriott Marquis.



PRIVATE DINING INCLUSIONS

- House Silk Floral Centerpieces
- Votive Candles for Evening Events
- Wait Staff Designated to your Group
- Individual Name Cards for Head Table
- Head Table Decorated with White Linens
- White or Chocolate Brown Cloth Napkins
- Menu Selections Printed on a Personalized Keep sake Menu for Each Guest

ADDITIONAL PACKAGE INCLUSIONS

- Marriott Bonus Reward Points
- Discounted Overnight Sleeping room Accommodations for guests
- Complimentary Suite for Bride/Groom the evening of the event
- Complimentary suite the evening of the dinner for parent that hosts private dining function

Our Catering Sales Executive will assist you with planning every detail of your private event!

- Specialty Table Linens and Decor **Additional Costs will apply**
- Specialty Wedding Cakes and Desserts *Additional Costs may apply**
- Fresh Floral Centerpieces **Additional Costs will apply**
- Audio Visual Equipment **Additional Costs will apply**

Guests may bring in their own décor at no additional charge



Sear Private Dining Room

With an exquisite stone or window view the private dining room in Sear can accommodate up to 100 guests seated or reception style for breakfast, lunch, or dinner. The Sear private dining room can be divided by an air wall into two sections that can accommodate up to 50 guests in each section, Sear Stonewall and Sear Window.



CAPACITY CHARTS

| EVENT OPTIONS | SEATED | RECEPTION |
|--------------------------|--------|-----------|
| SEAR WINDOW | 50 | 50 |
| SEAR STONEWALL | 50 | 50 |
| SEAR PRIVATE DINING ROOM | 100 | 100 |

****SEAR PRIVATE DINING ROOM CAN ACCOMMODATE UP TO 80 GUESTS WITH AUDIO VISUAL ****

****FOR GROUPS OF 80 TO 100 RECEPTION OR SEATED TABLES MUST BE SET IN TABLES OF 4****



THE CHADWICK'S ROOM

Your guests will be surrounded by wine walls fully stocked with over 120 varieties of wine in this semi-private dining room with seating for up to 12 guests.



CAPACITY CHARTS

| EVENT OPTIONS | SEATED |
|---------------|--------|
| CHADWICK'S | 12 |



SEAR BAR

A sophisticated separate entity in itself, the Sear bar is located within Sear and accommodates up to 35 people reception style. Sear Bar is the perfect location to conduct social business.



CAPACITY CHARTS

| EVENT OPTIONS | RECEPTION |
|---------------|-----------|
| SEAR BAR | 35 |

sear
fire-inspired american



PRIVATE BREAKFAST/BRUNCH SELECTIONS



BREAKFAST/BRUNCH SELECTIONS

Presented in main dining room or restaurant until 2:00PM on Saturdays and Sundays

HEALTHY START BREAKFAST

The Healthy Start breakfast buffet is presented in the private dining room. Guests serve themselves.

Packaged Cereal and Milk

Assorted Individual Fruit Yogurts

Selection of Seasonally Fresh Fruit Sliced and Whole Fruit

Hot Oatmeal offered with a Variety of Toppings

Muffins, Danish Pastries, Croissants, and Sliced Loaf Bread offered with Fruit Preserves and Butter

Assorted Sodas, Iced Tea, Selection of Fresh Fruit Juices, Regular and Decaffeinated Coffee

\$15.00 per Person, plus 20% gratuity and 8% sales tax

A buffet fee of \$100.00 will be applied to all private buffets with less than 25 people in attendance. This does not apply to buffets that are presented in the main dining room and guest's transition into the private room for dining.

FULL SEAR BREAKFAST BUFFET

The Full Sear Breakfast Buffet is presented in the restaurant's main dining room and guest's transition into the private room to be seated

Breakfast Potatoes

Assorted Individual Fruit Yogurt

Selection of Seasonally Fresh Whole and Sliced Fruit

Smoked Salmon Display

Crisp Bacon Strips, Turkey Sausage, and Pork Sausage Patties

Hot Oatmeal offered with a Variety of Toppings

Muffins, Danish Pastries, Croissants, and Sliced Loaf Bread offered with Fruit Preserves and Butter

COOKED TO ORDER STATIONS

- Farm Fresh Eggs and Omelets Prepared to Order
- Malted Belgian Waffles prepared to Order and served with Whipped Cream, Whipped Butter, Chopped Pecans, Strawberry Sauce, and Maple Syrup

Assorted Sodas, Iced Tea, Selection of Fresh Fruit Juices, Regular and Decaffeinated Coffee

\$20.00 per Person, plus 20% gratuity and 8% sales tax



PLATED BREAKFAST SELECTIONS

Please select one plated breakfast option for all guests to be served in the private dining room

MAIN PLATE 1

Assorted freshly baked muffins and sliced seasonal fruit display served family style

BENEDICT PLATE

Toasted English muffin Halves with Smoked Salmon and Roasted Red Pepper Hollandaise

Purple Potato Hash

Iced Tea, Water, Assorted Sodas, and Coffee Service

\$28.00 per Person, plus 20% gratuity and 8% sales tax

MAIN PLATE 2

Assorted freshly baked muffins and sliced seasonal fruit display served family style

CREPE PLATE

Blueberry and Mascarpone Cheese Crepe

Poached Eggs served on an English muffin

Iced Tea, Water, Assorted Sodas, and Coffee Service

\$28.00 per Person, plus 20% gratuity and 8% sales tax



BRUNCH BUFFET

The brunch buffet is presented in the private dining room. Guests serve themselves.

Fresh Diced Seasonal Fruit Display

MIXED FIELD GREENS SALAD WITH SELECTION OF 2 DRESSINGS

Mixed field Greens, Carrot Ribbons, Grape Tomatoes, Candied Pecans, Cucumbers, and Croutons

Farm Fresh Scrambled Eggs

Roasted Red Bliss Potatoes

Steamed Vegetable Medley

Crisp Bacon Strips

Buttermilk Pancakes with Syrup & Whipped Butter

Freshly Baked Banana Bread, Peach Pecan Sticky Buns, and Butter Croissants

PLEASE SELECT ONE ENTRÉE FOR BUFFET

Glazed Honey Ginger Salmon

Seared Salmon with Wilted Spinach and Citrus Sauce

Seared Chicken with Orange Marmalade

Seared Herb Chicken Breast with Roasted Tomato Concasse

Jumbo Shrimp Shooters in Jack Daniels Cocktail Sauce

Shrimp and Grits Station

Iced Tea, Water, Coffee, Hot Tea, or Assorted Sodas

\$30.00 per Person, plus 20% Gratuity and 8 % Sales Tax

Add a Second Entrée Selection for \$7.00 per Person

A buffet fee of \$100.00 will be applied to all private buffets with less than 25 people in attendance. This does not apply to buffets that are presented in the main dining room and guest's transition into the private room for dining.

sear
fire-inspired american



PRIVATE DINNER SELECTIONS



PLATED DINNER SERVICE

Starters **Select one for entire Group**

Sear House Salad

Mixed greens, carrot ribbons, grape tomatoes, candied pecans, and cider vinaigrette

Caesar Salad

Crisp Romaine lettuce, garlic croutons, parmesan cheese, classic Caesar dressing

Freshly Baked Dinner Rolls served with Butter, Olives, and Olive Oil

MAIN PLATES

If group consists of up to 50 attendees select three entrées; 51-65 attendees select two entrees; 66-100 attendees select one entree

Lemon Roasted Chicken

Lemon Roasted Chicken served with Yukon & Sweet Potato Mash and Green Beans

Sear Pasta

Fettuccini with Chef's Selection of Seasonal Vegetables

Seared Salmon

Seared Salmon served over Rice Pilaf with Lemon Caper Sauce

Iced Tea, Water, Assorted Sodas Included

\$25.00 per person, plus 20% gratuity and 8% sales tax

Ask your catering sales manager about adding a dessert option for \$5.00 per person



PLATED DINNER SERVICE

Starters *Select one for entire Group*

Sear House Salad

Mixed greens, carrot ribbons, grape tomatoes, candied pecans, and cider vinaigrette

Caesar Salad

Crisp Romaine lettuce, garlic croutons, parmesan cheese, classic Caesar dressing

Georgia Wedge Salad

Iceberg lettuce, poached Vidalia onions, bleu cheese crumbles, herb croutons, bleu cheese and red wine vinaigrette dressings

Freshly Baked Dinner Rolls served with Butter, Olives, and Olive Oil

Main Plates

If group consists of up to 50 attendees select three entrées; 51-65 attendees select two entrees; 66-100 attendees select one entree

10 oz. Lemon Herb Roasted Chicken Breast

Yukon gold mashed potatoes

Simple Market Fish

Fire roasted red and yellow tomatoes

New York Strip Steak, Topped with steak butter & demi sauce

Roasted garlic mash potatoes



Signature Sides *Select one for entire Group*

Haricot Verts

With Caramelized Vidalia onions

Seasonal Vegetable Medley

Sautéed with shallots, garlic, and herbs

Desserts *Select one for entire Group*

German Style Cheesecake

With Strawberry sauce and white chocolate cream

Key Lime Pie

With Cookie crust, meringue, and raspberry coulis

Florentine Basket

With White chocolate mousse and seasonal fruit

Iced Tea, Water, Assorted Sodas Included

\$45.00 per person, plus 20% gratuity and 8% sales tax



PLATED DINNER SERVICE

Starters **Select one for entire Group**

Kettle Soup

Chef's choice

Mixed Green Salad

Baby Romaine, Bibb, and Red leaf lettuce, Pepper medley, Campari tomato, Lemon thyme vinaigrette

Georgia Wedge Salad

Iceberg lettuce, poached Vidalia onions, bleu cheese crumbles, herb croutons, bleu cheese and red wine vinaigrette dressings

Freshly Baked Dinner Rolls served with Butter, Olives, and Olive Oil

Main Plates

If group consists of up to 50 attendees select three entrées; 51-65 attendees select two entrees; 66-100 attendees select one entree

1/2 Lemon Roasted Chicken

Chive mash potatoes

Seared Halibut, Rustic Tomato and Basil sauce

Rustic Tomato Basil with Lemon scented Jasmine rice

8oz. Filet Mignon, Bermuda onion marmalade

Borsini mashed potatoes



Signature Sides *Select one for entire Group*

Haricot Verts

Caramelized Vidalia onions

Seasonal Vegetable Medley

Sautéed with shallots, garlic and herbs

Broccolini

Lemon oil and Maldon sea salt

Sautéed Jumbo Asparagus

Roasted peppers

Desserts *Select one for entire Group*

Vanilla Bean Panacotta

Apricot coulis, fresh berries

Chocolate Bavarian Mousse

Salted caramel center, candied Kumquat

Banana Foster Cake

Chocolate, vanilla bean crème anglaise, almond tuile

Iced Tea, Water, Assorted Sodas Included

\$55.00 per person, plus 20% gratuity and 8% sales tax



Kid's Meals

Guest can select two side items: Salad, Carrot Sticks, Fresh Fruit, French Fries, or Vegetables

Entrée Selections

- Dog n' Spuds
- Kids Burger
- Grilled Chicken
- Cheese Quesadilla
- Cheesy Mac
- Chicken Fingers with BBQ or Honey Mustard Sauce

Soda, Iced Tea, Fruit Juice, or Apple Juice

\$7.95 per Child, Plus 20% Gratuity or 8% Sales Tax



BUFFET STYLE DINNER SERVICE

BUFFET IS LOCATED INSIDE THE PRIVATE DINING ROOM AND GUESTS SERVE THEMSELVES

SOUTHERN STYLE BUFFET

SEAR HOUSE SALAD

MIXED GREENS, CARROT RIBBONS, TOMATO, RED ONIONS, CROUTONS SERVED WITH HOUSE VINAIGRETTE

SEAR SLOW COOKED BABY BACK RIBS SERVED WITH SEAR SIGNATURE BBQ SAUCE

LEMON ROASTED CHICKEN BREAST

MARKET FISH OF THE DAY

BAKED SWEET POTATO BAR

WITH SOUR CREAM, BUTTER, CINNAMON SUGAR AND BACON CRISPS

GREEN BEANS

COLLARD GREENS

FRESHLY BAKED CORNBREAD AND ASSORTED DINNER ROLLS

DESSERT STATION

INDIVIDUAL FRUIT COBBLERS

SOUR CREAM POUND CAKE WITH STRAWBERRY SAUCE

FRESHLY BAKED CHOCOLATE CAKE

ICED TEA, WATER, ASSORTED SODAS, COFFEE INCLUDED

\$52.00 per person, plus 20% gratuity and 8% sales tax



REHEARSAL DINNER PACKAGE AT SEAR

INCLUDES COCKTAIL RECEPTION DISPLAY, TWO HOUR OPEN HOUSE BRAND LIQUOR BAR, THREE COURSE PLATED DINNER

COCKTAIL RECEPTION DISPLAY *Select one for entire Group*

Tapas Display

Domestic and Imported Cheese Display garnished with fresh fruit and crackers

Seasonal Sliced Fruit Display

STARTER

Sear House Salad

Mixed Greens, Carrot Ribbons, Tomato, Red Onions, Croutons served with House Vinaigrette

Freshly Baked Dinner Rolls served with Butter, Olives, and Olive Oil

MAIN PLATES

If group consists of up to 50 attendees select two entrées; 51-100 attendees select one entrée for all guests.

Goat Cheese, Roasted Peppers, and Spinach Stuffed Chicken Breast

Sweet Potato and Yukon Gold Mashed Potatoes

NY Strip Steak* topped with Steak Butter

Herb Mashed Potatoes

For Service Quality all Steaks are cooked at Medium Temperature

Signature Sides *Select one for entire Group*

Haricot Verts

With Caramelized Vidalia onions

Seasonal Vegetable Medley

Sautéed with shallots, garlic, and herbs



Desserts *Select one for entire Group*

German Style Cheesecake

With Strawberry sauce and white chocolate cream

Key Lime Pie

With Cookie crust, meringue, and raspberry coulis

Florentine Basket

With White chocolate mousse and seasonal fruit

TWO HOURS OPEN BAR PACKAGE BAR INCLUDED IN PACKAGE

HOUSE BRAND LIQUORS

Gordon's Vodka, Gordon's Gin, Bacardi Rum, Canadian Club Whisky, Jim Beam Bourbon, Grant's Scotch

SEAR BEER LIST (PROVIDED TABLESIDE) & PRE-SELECTED WINES, PLEASE SELECT ONE RED AND ONE WHITE OPTION FOR ALL GUESTS

Columbia Crest, "Grande Estates", Merlot, Chateau Ste. Michelle, Riesling, Washington (2006), Gnarly Head, Chardonnay, California (2009), Aquinas, Cabernet Sauvignon, Napa (2004)

\$65.00 per Person Package Price, Plus 20% Gratuity and 8% Sales Tax



SPECIALTY REQUESTS

The following are available and can be customized to fit your group's needs and budget.

- Vegetarian Meal Options
- Gluten Free Menu Selections
- Customized Menu Options
- Signature Cocktail Suggestions
- Private Bar Options

SEAR ATLANTA RESTAURANT HOURS

Morning/Afternoon Hours - 6:30am-2:00pm

Evening Hours - 5:30pm-10:00pm

Sear Restaurant Closes Daily from 2:00PM and Reopens at 5:30pm.

PRIVATE FUNCTION BOOKINGS

A signed contractual agreement is required to reserve the Sear private dining room. A completed credit card authorization is also required to reserve the private dining room. An advance payment may be required with your executed agreement.

PAYMENT

A credit card authorization form is required on file for all events to be considered definite and is due at the time of contracting. Two (2) weeks before your event date the hotel's accounting department will call to verify funds for estimated event charges. Depending on your credit card provider a temporary "hold" may be placed on your credit card for the estimated funds. Your credit card will not actually be charged by Sear until the conclusion of your event.

A final bill will be emailed to you 3 to 5 business days from your event conclusion date by *Cathy Guerro, Accounting Supervisor*.

RESTAURANT GRATUITY AND TAXES

All final bills are subject to a 20% gratuity and 8% sales tax.



PRIVATE ROOM SET-UP

Please note all room setups are pre-existing and set in tables of 4 each. Sear PDR, Sear Stonewall, and Sear Window rooms can accommodate the pre-existing tables rearranged to another configuration. A room setup fee will apply to all groups.

IMPORTANT DEADLINES

Final menu selections are due two (2) weeks prior to your event date. A final headcount of attendance is due three (3) business days from arrival date. If the final headcount is not provided on the due date, the expected number of attendees will be used as the final guarantee.

HOTEL VALET PARKING

Complimentary hotel valet parking is available to all restaurant guests through the Hotel's main entrance located at 265 Peachtree Center Avenue. Hotel Parking is based on availability and is not guaranteed. Parking will only be validated if guests valet park at the Marriott Marquis hotel. Any Guests parking off property will be responsible for all parking charges incurred. **There are no exceptions.**

CONTACT FOR PRIVATE DINING AND SPECIAL EVENTS

LAUREN SIMMONS, CATERING SALES EXECUTIVE

LAUREN.M.SIMMONS@MARRIOTT.COM

(404) 586-6079 (DIRECT)

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