BREAKFAST

CONTINENTAL BREAKFAST

**PASTRY BEGINNINGS | $30**

- Sliced Seasonal Fruit
- Assorted Individual Yogurts
- Baked Breakfast Breads and Muffins
- Orange Juice
- 100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

**SUITES BREAKFAST | $33**

- Sliced Seasonal Fruit
- Assorted Individual Yogurts
- Baked Breakfast Breads and Muffins
- Breakfast Sandwiches:
  - Sausage, Egg and Cheese Biscuit
  - Bacon, Egg and Cheese Biscuit
- Orange Juice
- 100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

*All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.*
BREAKFAST

BUFFET BREAKFAST

THE MIDTOWN BREAKFAST BUFFET | $40
Sliced Seasonal Fruit
Assorted Individual Yogurts
Baked Breakfast Breads and Muffins
Scrambled Eggs
Crisp Bacon and Pork Sausage Links
   Add Turkey Sausage Patties for Additional $2
Breakfast Potatoes with Sautéd Onions and Peppers
Orange Juice
100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

BREAKFAST BUFFET ENHANCEMENTS

Make Your Own Grits Bar | $7
   Grits, Soft Butter, Cheddar Cheese, Crumbled Bacon, Scallions
Oatmeal Bar | $7
   Oatmeal, Brown Sugar, Cinnamon Butter, Soft Butter, Chopped Pecans, Raisins
Made to Order Omelet Station | $15 (Station Attendant Required)
   Eggs
   Dice Ham, Bacon Bites, Crumbled Sausage
   Dice Tomatoes, Black Olives, Scallions, Chopped Onion, Sliced Mushrooms, Dice Bell Pepper, Spinach Leaves
   Shredded Cheddar Cheese, Monterey Jack Cheese, Mozzarella Cheese

Station Attendant Fee | $125

Based on one (1) hour of service. Additional charge of $125 is applied to groups of 25 or less. All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.
BREAKFAST

PLATED BREAKFAST

ALL AMERICAN | $33
Sliced Seasonal Fruit
Baked Breakfast Breads and Muffins
Scrambled Eggs
Choice of Crisp Bacon Strips or Pork Sausage Links
Roasted Potatoes with Sautéed Peppers and Onions
Orange Juice
100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

PANCAKE BREAKFAST | $35
Sliced Seasonal Fruit
Baked Breakfast Breads and Muffins
Buttermilk Pancakes with Warm Maple Syrup
Choice of Crisp Bacon Strips or Pork Sausage Links
Orange Juice
100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

MIGHTY SUITES BREAKFAST | $41
Sliced Seasonal Fruit
Baked Breakfast Breads and Muffins
Scrambled Eggs
6 oz. Grilled New York Strip Steak
Roasted Potatoes with Sautéed Peppers and Onions
Orange Juice
100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.
COFFEE BREAKS

BREAK UP THE DAY

DIPS AND CHIPS | $18
Hummus with Grilled Pita Bread
French Onion Dip with House Chips
Salsa with Fried Tortilla Chips
100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas
Assorted Pepsi Products
Bottled Water

HAPPY TRAILS | $18
Make Your Own Trail Mix:
   Pretzel Sticks and Chex Mix
   M&M's and Chocolate Chips
   Raisins and Banana Chips
   Gummy Bears and Sour Patch Kids
100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas
Assorted Pepsi Products
Bottled Water

COOKIE JAR | $19
Assorted Cookies
Chocolate Fudge Brownies
Blondies with Walnuts and Chocolate Chips
Milk Cartons: Whole, 2% Milk, Skim, Chocolate
100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas
Assorted Pepsi Products
Bottled Water

Breaks are based on one (1) hour of service. All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.

MARRIOTT ATLANTA MIDTOWN | 35 14th Street NE Atlanta, Georgia 30309
COFFEE BREAKS

BREAK UP THE DAY

CANDY BREAK | $19
Assorted Chocolate Bars
Tootsie Rolls and Twizzlers
Plain and Peanut M&M's
Jelly Beans and Sour Patch Kids
100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas
Assorted Pepsi Products
Bottled Water

BALL PARK | $20
Popcorn Machine: Individual Bags of Popcorn
   Popcorn Toppings: Cheese, Salt, Butter, Cinnamon Sugar
Mini Soft Pretzels: Cinnamon Sugar, Spicy Mustard, Cheese Sauce
Mini Hotdogs with Mustard and Ketchup
100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas
Assorted Pepsi Products
Bottled Water

Breaks are based on one (1) hour of service. All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.

MARRIOTT ATLANTA MIDTOWN | 35 14th Street NE Atlanta, Georgia 30309
A LA CARTE

ENHANCEMENTS

ITEMS BY THE DOZEN
Sweet and Savory Breakfast Breads | $38
Assorted Muffins | $38
Assorted Bagels with Assorted Spreads | $38
Assorted Cookies | $38
Assorted Brownies | $38
A Variety of Cookies, Brownies, and Blondies | $44

ON CONSUMPTION - BY THE GALLON
100% Gourmet Bean Regular and Decaffeinated Coffee | $85
Hot Water and Assorted Teas | $85
Lemonade | $50
Iced Tea | $50

ON CONSUMPTION - EACH
Tropicana Bottled Fruit Juices | $5
   Orange Juice, Apple Juice, Cranberry Juice
Assorted Pepsi Products | $5
Bottled Water | $5
Sparkling Bottle Water | $6
Red Bull Energy Drinks | $7
Individual Bags of Chips | $5
Individual Granola Bars | $4
Individual Candy Bars | $4
Individual Bags of Salted Peanuts or Trail Mix | $5
Whole Fruit | $3
Individual Yogurt | $6

A customary 25% service charge and 8.9% sales tax will be added to the above prices.
ENERGIZE BREAKFAST BUFFET | $36
Sliced Seasonal Fruit
Chobani Greek Yogurt
Bran and Blueberry Muffins
Oatmeal Bar with Raisins, Cranberries, Walnuts, Shaved Almonds and Brown Sugar
Cold Cereals and Skim Milk
Egg White Vegetable Frittata
Scrambled Egg Beaters
Turkey Bacon
Chicken Apple Sausage
Fresh Orange Juice
100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

ENERGIZE FIT FOR YOU COFFEE BREAK | $20
Sliced Seasonal Fruit and Berries
Plain Yogurt with Granola, Fresh Berries, Chopped Nuts, and Honey
Granola and Power Bars
Assorted Naked Juice
Chef’s Choice of Infused Water
100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

Based on one (1) hour of service. For buffets, an additional charge of $125 is applied to groups of 25 or less. All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.
LUNCH

BUFFET LUNCH

BUILD YOUR OWN SALAD BUFFET | $40

Assorted Baked Bread and Butter
Tomato Soup with Goldfish Crackers
Assorted Lettuce: Romaine, Spring Mix, Spinach
Chilled Grilled Meats: Chicken Strips, Steak Strips, Salmon Dices

Add Seared Shrimp or Tuna for Additional $3

Salad Toppings: Diced Tomato, Sliced Cucumber, Onions, Shredded Carrots, Avocado Slices, Juliennne Bell Peppers, Sliced Olives, Pine Nuts, Candied Pecans, Chopped Walnuts, Croutons, Bleu Cheese, Shaved Parmesan, Shredded Cheddar

Three Assorted Dressings
Angel Food Cake with Fresh Berries
Iced Water and Iced Tea

LA FIESTA | $49

Tortilla Soup
Fresh Greens with Tortillas, Black Olives, Fresh Cilantro and Chipotle Ranch
Roasted Corn and Black Bean Salad
Build Your Own Fajitas and Tacos Include:

Seasoned Shredded Beef and Chicken, Seasoned Ground Beef
Lettuce, Tomato, Jalapeño Peppers, Shredded Cheese, Chopped Onions, Guacamole, Salsa and Sour Cream
Hard Corn Taco Shells and Flour Tortillas

Mexican Rice
Refried Beans
Fried Churros and Key Lime Pie
Iced Tea and Iced Water

Based on one and a half (1.5) hours of service. Additional charge of $125 is applied to groups of 25 or less. All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.
EXECUTIVE DELI | $50
Chef’s Choice of Soup
Assorted Breads
Imported and Domestic Cheese Display
Bay Shrimp Salad with Fresh Dill
Caprese Salad
Wild Rice and Cranberry Salad with Asparagus Tips and Vinaigrette
Display of Sesame Seared Tuna with Daikon Sprouts, Wasabi Aioli, and Soy Sauces
Sliced Blackened Tenderloin with Horseradish Sauce, Herb Aioli, and Stone Ground Mustard
Chilled Pesto Marinated Chicken Breast with Roasted Sweet Onions
Assortment of Petit Fours
Iced Tea and Iced Water

WELCOME TO GEORGIA | $52
Buttermilk Biscuits and Country Cornbread with Butter
Steamed Kale Salad with Sliced Cherry Tomatoes, Red Onion, Shaved Parmesan, Vinaigrette
Cucumber, Tomato, and Carrot Salad
Choice of Two (2):
  Blackened or Fried Catfish
  Southern Fried Chicken
  BBQ Pulled Pork
  Grilled Pork Chops
Baked Macaroni and Cheese
Sautéed String Beans with Onions, Peppers and Mushrooms
Mini Banana Pudding and Sliced Pecan Pie
Iced Tea and Iced Water

Based on one and a half (1.5) hours of service. Additional charge of $125 is applied to groups of 25 or less. All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.
LUNCH

PLATED LUNCH

**ALL PLATED LUNCHES ARE SERVED WITH ASSORTED ROLLS & BUTTER, YOUR CHOICE OF SALAD AND DESSERT, ICED TEA, ICED WATER AND COFFEE SERVICE.**

**SALAD SELECTIONS:**

House Salad | Garden Greens, Tomatoes, Carrots, Cucumbers, Onion and Ranch Dressing

Spinach Salad | Baby Spinach, Radicchio and Frisee with Brie, Dried Cranberries and Candied Pecans Paired with Peppercorn Champagne Vinaigrette

Caesar Salad | Romaine Lettuce, Croutons, Parmesan Paired with Creamy Traditional Caesar Dressing

**ENTRÉE SELECTIONS:**

Grilled Marinated Portabella with Buffalo Mozzarella on Creamy Garlic Polenta, Drizzled with Pesto Sauce | $38

Dijon-Thyme Chicken with Horseradish Potatoes, Baby Greens, Roasted Tomatoes, Maple Apricot Relish, Mustard Cream Sauce | $40

Chicken Florencia, Stuffed with Creamed Spinach and Served Over Rice Pilaf | $40

Grilled Salmon Filet with Tomato Basil Relish, Seasonal Vegetables and Fingerling Potatoes | $42

Grilled 8 oz. New York Steak with Garlic Butter New Potatoes, Peppercorn Sauce and Mixed Grilled Vegetables | $46

**DESSERT SELECTIONS:**

Angel Food Cake with Berries

Mamma’s Chocolate Cake

NY Cheesecake

Key Lime Pie

*All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.*
LUNCH

GRAB AND GO BOX LUNCH | $38

ALL BOXED LUNCHES ARE SERVED WITH ASSORTED PASTA OR FRUIT SALAD, INDIVIDUAL BAGS OF CHIPS, ASSORTED COOKIES, ASSORTED CONDIMENTS, AND ASSORTED PEPSI SOFT DRINKS

(MAXIMUM CHOICE OF 3)

Smoked Turkey | Smoked Turkey and Swiss Cheese on Wheat Bread, Lettuce and Tomato

Vegetable Tortilla | Marinated Asparagus, Julienne Carrots, Spinach, Sun Dried Tomatoes, Goat Cheese, Basil, and Dill Mayonnaise Wrapped in a Flour Tortilla

Ham and Cheese | Ham and American Cheese on Hoagie, Lettuce and Tomato

Roast Beef | Roast Beef and Cheddar Cheese on Kaiser Roll, Lettuce, and Tomato

Grilled Chicken | Marinated Grilled Chicken Breast and Provolone Cheese on Kaiser Roll, Lettuce and Tomato

Little Italy | Ham, Pepperoni, Genoa Salami, Provolone Cheese, Onions, Herb Mayo on Hoagie

All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.
DINNER

BUFFET DINNER

DOWN SOUTH HOME COOKING | $75

Buttermilk Biscuits and Cornbread with Butter
Garden Salad
Pasta Salad
Yukon Gold Potato Salad
Choice of Three (3):
  Blackened Catfish or Fried Catfish
  Georgia Style BBQ Chicken
  Grilled Pork Chops
  Georgia Style BBQ Ribs
  Southern Fried Chicken
Macaroni and Cheese
Southern Green Beans
Pecan Pie and Red Velvet Cake
Iced Tea and Iced Water
100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

Based on one and a half (1.5) hours of service. Additional charge of $125 is applied to groups of 25 or less. All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.
DINNER

BUFFET DINNER

CRESCENT | $90

Assortment of Dinner Rolls and Flat Breads
Tossed Salad with Chef's Choice of Salad Dressing
Cucumber, Onion and Carrot Salad
Grilled Vegetable Orzo
Sliced Filet of Beef with Merlot Mushroom Sauce
Parmesan Crusted Chicken with White Wine Caper Cream sauce
Grilled Mahi Mahi with Fruit Salsa
Garlic Mashed Potatoes
Grilled Vegetables
Choice of Three (3):
   Caramel Apple Pie
   Peach Pie
   Bourbon Pecan Pie
   Salted Caramel Vanilla Cake
   Ultimate Chocolate Cake
   New York Cheesecake
Iced Tea and Iced Water
100% Gourmet Bean Regular and Decaffeinated Coffee, Assorted Teas

Based on one and a half (1.5) hours of service. Additional charge of $125 is applied to groups of 25 or less. All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.
DINNER

PLATED DINNER

ALL PLATED DINNERS ARE SERVED WITH ASSORTED DINNER ROLLS & BUTTER, YOUR CHOICE OF SOUP OR SALAD, YOUR CHOICE OF DESSERT, ICED TEA, ICED WATER AND COFFEE SERVICE.

SOUP SELECTIONS:
Tomato Basil Soup
Broccoli Cheddar Soup
New England Clam Chowder Soup

SALAD SELECTIONS:
House Salad | Garden Greens, Tomatoes, Carrots, Cucumbers, Onion and Ranch Dressing
Spinach Salad | Baby Spinach, Radicchio and Frisee with Brie, Dried Cranberries and Candied Pecans Paired with Peppercorn Champagne Vinaigrette
Caesar Salad | Romaine Lettuce, Croutons, Parmesan Paired with Creamy Traditional Caesar Dressing

ENTRÉE SELECTIONS:
Bourbon Chicken with Butter Pecan Sauce, Sweet Potato Smash, Roasted Asparagus | $58
Airline Chicken Breast with Roasted Peach Salsa, Garlic Smashed Potatoes, Steamed Broccolini | $58
Roasted Pork Tenderloin with Grain Mustard Cream Sauce, Tillamook Cheddar Mashed Potatoes, Sautéed String Beans | $59
Grilled Atlantic Salmon with Tomato Basil Relish, Wild Rice Pilaf, Mixed Vegetable Grill | $63
10 oz. New York Strip Steak, Grilled and Topped with Brown Mushroom Sauce, Fingerling Potatoes, Steamed Broccoli and Cauliflower | $69
Frenched Lamb Chops Topped with Sun Dried Cherry Chutney, Caramelized Onions and Fried Rosemary, Roasted New Potatoes, and Sautéed Zucchini | $70
8 oz. Filet Mignon Topped with Steak Butter, Onion Straws and Portobello Mushrooms | $76

DESSERT SELECTIONS:
Chocolate Iced Bundt Cake
Triple Chocolate Mousse Cake
Crème Brûlée with Seasonal Berries
Blueberry Lemon Meringue Pie
Raspberry White Chocolate Cheesecake

All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.
COLD HORS D’OEUVRES

50 PIECES PER PLATTER

$350 PER PLATTER
Fresh Mozzarella & Sweet Cherry Tomato Skewers with Balsamic Drizzle
Smoked Salmon Wrapped Asparagus
Parmesan Crisps with Pancetta
Ricotta Cheese and Truffle Deviled Eggs

$450 PER PLATTER
Avocado Bruschetta
Shrimp Cocktail with Jack Daniel Cocktail Sauce
Herb Crusted Lamb Loin on Crostini
Ancho Chili Crusted Beef Tenderloin on Crostini

A customary 25% service charge and 8.9% sales tax will be added to the above prices.
HOT HORS D’OEUVRES

50 PIECES PER PLATTER

$350 PER PLATTER
Mini Chicken Wellington
Smoked Chicken Quesadillas
Chicken Sate with Spicy Peanut Sauce
Pecan Chicken Strips with Honey Mustard and Barbecue Sauces
Buffalo Style Chicken Wings with Celery Sticks and Bleu Cheese
Black Bean Southwest Spring Rolls with Soy Sauce
Vegetable Spring Rolls with Plum Sauce
Assorted Petite Quiche
Spanakopita
Portobello Puffs

$450 PER PLATTER
Beef Sate with Spicy Peanut Sauce
Crab Rangoon
Bacon Wrapped Scallops
Coconut Shrimp
Dragon Shrimp
Coconut Lobster Tail Lollipops
Mini Crab Cakes with Cocktail Sauce
Mini Beef Wellington
Beef Sliders with Cheddar, Pickles, Ketchup, Mustard
Crab Cake Sliders with Spicy Tartar
Tillamook Cheddar Polenta with Pork Tenderloin

A customary 25% service charge and 8.9% sales tax will be added to the above prices.
SPECIALTY RECEPTION DISPLAYS

COLD PRESENTATIONS

Sliced Fruit with Honey Yogurt Dip | $13

Vegetable Crudité | $14
- Includes a Variety of Seasonal Vegetables served with Onion Dip and Ranch

Domestic and Imported Cheeses | $18

Authentic Antipasto | $21
- Buffalo Mozzarella, Vine Ripe Tomatoes, Marinated and Roasted Mushrooms and Peppers, Capicola, Salami, Prosciutto, Provolone, Artichoke Salad, Marinated Asparagus and Eggplant, Tomato Focaccia and Garlic Crostini Small

HOT PRESENTATIONS

Oriental Stir Fry Station | $24
- Teriyaki Marinated Steak, Grilled Chicken, Baby Shrimp, Lo Mein Noodles, Steamed White Rice and Fried Rice
- Bok Choy, Peppers, Carrots, Baby Corn, Water Chestnuts

Pasta Station | $26
- Penne Pasta, Gemelli Pasta, Bowtie Pasta, Diced Chicken, Diced Shrimp
- Roasted Garlic, Mushrooms, Sun-Dried Tomatoes, Snap Peas, Broccoli, Asparagus, Marinara, Alfredo, Pesto Sauce, Parmesan, Crushed Red Pepper

Fajitas Station | $28
- Baby Shrimp, Marinated and Grilled Steak, Diced Chicken Mexican Rice, Refried Beans, and Warm Flour Tortillas
- Sautéed Onions, Bell Peppers, Grated Cheddar and Pepper Jack Cheese, Jalapeños, Tomato Salsa, Guacamole, Sour Cream

All prices are per person. A customary 25% service charge and 8.9% sales tax will be added to the above prices.

MARRIOTT ATLANTA MIDTOWN | 35 14th Street NE Atlanta, Georgia 30309
CARVING STATIONS

STATION ATTENDANT REQUIRED, ONE (1) ATTENDANT PER 100 GUESTS.

Herb Encrusted Turkey Breast | $250 (Serves 40 guests)
  Cranberry Sauce, Mini Rolls

Honey Glazed Ham | $325 (Serves 75 guests)
  Pineapple, Honey and Brown Sugar Mustards, Mini Rolls

Crusted Lamb Rack | $375 (Serves 10 guests)
  Dried Cherry Chutney, Mini Rolls

Blackened Beef Tenderloin | $375 (Serves 25 guests)
  Cilantro Lime Mayonnaise, Grain Mustard, Mini Rolls

Roasted Boneless Turkey | $375 (Serves 75 guests)
  Herbed Mayonnaise, Honey Mustard, Mini Rolls

Roasted Top Sirloin | $425 (Serves 100 guests)
  Herb Mayonnaise, Dijon Mustard, Horseradish Sauce, Mini Rolls

Station Attendant Fee | $125

A customary 25% service charge and 8.9% sales tax will be added to the above prices.
LIQUOR

WELL BRANDS
Smirnoff Vodka
Cruzan Aged Light Rum
Beefeater Gin, Dewar’s White Label Scotch
Jim Beam White Label Bourbon Whiskey
Canadian Club Whiskey
José Cuervo Tradicional Silver Tequila
Hennessy VS

CALL BRANDS
Absolut Vodka
Bacardi Superior Light Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Dewar’s White Label Scotch
Maker’s Mark Bourbon Whiskey
Jack Daniel’s Tennessee Whiskey
Canadian Club Whiskey
1800 Silver Tequila
Hennessy VS

PREMIUM BRANDS
Grey Goose Vodka
Bacardi Superior Rum
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Knob Creek Bourbon Whiskey
Jack Daniel’s Tennessee Whiskey
Crown Royal Canadian Whiskey
Patron Silver Tequila
Hennessy Privilege VSOP
WINE & BEER

RED WINES
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California, USA | $37
Magnolia Grove by Chateau St. Jean, Merlot, California, USA | $37
Avalon, Cabernet Sauvignon, California, USA | $45
Line 39, Pinot Noir, California, USA | $45
Estancia, Cabernet Sauvignon, Paso Robles, California, USA | $46
Chalk Hill, Pinot Noir, Sonoma Coast, Sonoma County, California, USA | $47
J. Lohr Estates, Merlot, “Los Osos”, Paso Robles, California, USA | $57

WHITE WINES
Magnolia Grove by Chateau St. Jean, Chardonnay, California, USA | $37
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California, USA | $37
Magnolia Grove by Chateau St. Jean, Rose, California, USA | $37
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, USA | $40
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | $55
J. Lohr Estates, Chardonnay, “Riverstone”, Arroyo Seco, Monterey, California, USA | $57

CHAMPAGNE/SPARKLING WINES
Segura Viudas, Brut, Cava, “Aria”, Catalonia, Spain, NV | $37
LaMarca, Extra Dry, Prosecco, Veneto, Italy, NV | $70

BEERS
Domestic: Blue Moon Belgian White, Michelob Ultra, Miller Lite, Samuel Adams Boston Lager
Imported: Corona Extra, Heineken, Stella Artois
Craft: SweetWater 420, Sierra Nevada Pale Ale

All prices are per bottle. A customary 25% service charge and 8.9% sales tax will be added to the above prices.
## BEVERAGE BARS

**HOST BAR**
- Well Brand Cocktails | $10
- Call Brand Cocktails | $11
- Premium Brand Cocktails | $12
- Domestic Beers | $6
- Imported Beers | $7
- Craft Beer | $7
- House Wine | $9
- Sodas | $5
- Bottled Water | $5

**CASH BAR**
- Well Brand Cocktails | $12
- Call Brand Cocktails | $13
- Premium Brand Cocktails | $15
- Domestic Beers | $8
- Imported Beers | $9
- Craft Beer | $9
- House Wine | $11
- Sodas | $5
- Bottled Water | $5

**OPEN BAR | WELL**
- One Hour | $20
- Two Hours | $30
- Three Hours | $40
- Four Hours | $50

**OPEN BAR | CALL**
- One Hour | $22
- Two Hours | $33
- Three Hours | $42
- Four Hours | $52

**OPEN BAR | PREMIUM**
- One Hour | $24
- Two Hours | $35
- Three Hours | $44
- Four Hours | $54

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*BARTENDER FEE, $125 FOR 4 HOURS PER BAR AND $25 FOR EACH ADDITIONAL HOUR
ONE BARTENDER PER EVERY 100 GUESTS*

$500 minimum spend for Cash Bar packages; Cash Bar prices are inclusive of service charge and sales tax. Open Bar packages are per person. Minimum guarantee of 25 guests for Open Bar packages. A customary 25% service charge, 8.9% sales tax, and current state liquor tax will be added to the above prices.
TECHNOLOGY

ALL RENTAL PRICES ARE PER DAY WITH A MINIMUM 1 DAY RENTAL

COMPUTER DATA PROJECTION

Executive Room LCD Package | $550
   LCD Projector, Tripod Screen, Projection Cart, Power and Extension Cords

LCD Support Package | $160
   Tripod Screen, Projection Cart, Power and Extension Cords

LCD Projector | $400
5' to 8' Tripod | $85
65" Flat Screen Monitor | $400

MEETING ACCESSORIES

Post-It Flipchart Package with Markers and Tape | $80
Easel | $15
3x5 Whiteboard with Markers | $125
Wireless Mouse | $50
Extension Cord | $15
Power Strip | $15
Microphones (wireless handheld or lavaliere) | $170
Wired Lavaliere | $55
4-Channel Mixer | $65
6-Channel Mixer | $75
12-Channel Mixer | $150
24-Channel Mixer | $250
Patch to House Sound | $50
Laptop Audio Port Cord | $50
Computer Laptop Speakers | $50

VIDEO EQUIPMENT

Blu-ray/DVD Player | $150
Camcorder w/ Tripod | $400

A customary 25% service charge and 8.9% sales tax will be added to the above prices.
TECHNOLOGY

ALL RENTAL PRICES ARE PER DAY WITH A MINIMUM 1 DAY RENTAL

DATA EQUIPMENT

VGA Switcher | $400
VGA Distribution Amp | $100
25' VGA/HDMI Cable | $25
50' VGA/HDMI Cable | $50
Kramer DA 1x4 | $100
Laptop (24 hour advance notice required) | $230

COMMUNICATIONS

Polycom Speaker Phone with Outside Line | $180
Direct in Dial Phone Line or Modem Line | $115
Wired High Speed Connection Drop Fee | $150

INSTALLATION AND LABOR

Technician Rate per hour (minimum of 4 hours)

Monday – Friday, 8 a.m.-5 p.m. | $125
Monday – Friday 5 p.m.-Midnight | $150
Weekends 8 a.m.-5 p.m. | $150
Weekends 5 p.m.-Midnight | $175
Holidays | $175

Cancellation of operator labor within 72 hours of the event will be subject to 100% Cancellation Fee.

A customary 25% service charge and 8.9% sales tax will be added to the above prices.
## MEETINGS OF 1 TO 100 ATTENDEES

<table>
<thead>
<tr>
<th>Number of Participants (estimated bandwidth)</th>
<th>Daily Wireless Internet Usage</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>SUPERIOR</td>
<td>SIMPLE</td>
</tr>
<tr>
<td></td>
<td>Media streaming, media-rich mobile apps and large file downloads</td>
<td>Email and simple web browsing</td>
</tr>
<tr>
<td>&lt;25</td>
<td>$30.00/person (up to 8 Mbps)</td>
<td>$20.00/person (up to 3 Mbps)</td>
</tr>
<tr>
<td>26–50</td>
<td>$25.00/person (up to 12 Mbps)</td>
<td>$18.00/person (up to 5 Mbps)</td>
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<tr>
<td>51–100</td>
<td>$20.00/person (up to 22 Mbps)</td>
<td>$16.00/person (up to 8 Mbps)</td>
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<tr>
<td>101+</td>
<td>We are happy to assess your large meetings to develop a customized solution.</td>
<td></td>
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</tbody>
</table>

- Bandwidth ranges are for the entire group and not per person
- Bandwidth is based on an estimated 2.5 devices per person
- All pricing is exclusive of Service Charge
- Wired access priced separately

*A customary 25% service charge and 8.9% sales tax will be added to the above prices.*
GENERAL INFORMATION & GUIDELINES

MENU PRICES
Menu pricing may be confirmed 90 days prior to your event, unless otherwise specified on your contract or Event Orders. Prices will be confirmed by our Sales and Event Managers. Menu prices are subject to change without notice. Looking for something more unique; ask your Sales or Event Manager.

LABOR CHARGES
Our menu prices are based on meal functions with round tables of (10) guests each. Should your group require round tables of (8) guests each, a charge will apply for the additional service staff required. The fee for additional servers and cocktail servers is $125 per server/per event. A fee of $125 will be charged for physically re-setting your room the day of the event. An additional $125 service charge will be applicable for any guarantee of less than (25) guests. A $125 per bartender and carving attendant fee per (100) guests will apply for the first 4 hours. An additional fee of $25 per hour will be added for any function that exceeds the first 4 hours.

SERVICE CHARGE
The current Service Charge of 25% will be added to all food, hosted beverage and Audio/Visual prices. Service Charge is subject to current State Sales Tax. Service Charge is subject to change without notice.

ALCOHOLIC BEVERAGES
All beverages must be purchased from the Hotel. If alcoholic beverages are to be served on the Hotel premises, the Hotel will require that beverages are dispensed by Hotel servers and bartenders. Our alcoholic beverage license requires us to: request proper photo identification of any person; refuse alcoholic beverage service if the person is underage or identification cannot be produced; and refuse alcoholic beverage service to any person who, in our judgment, appears intoxicated.

DECORATIONS
Décor should be arranged though the Hotel or hotel approved vendor. Outside vendors must be approved by the Hotel. For best results, please let our professionals assist you in coordinating arrangements for themes, props, florals and any ambience enhancements.

ENTERTAINMENT
Entertainment should be arranged with your Event Manager. We will be happy to coordinate your needs or recommend proven agencies familiar with our hotel and Atlanta area.
GUARANTEES
In order to make your banquet a success, please notify your Event Manager of the number of guests attending your function no later than (3) working days in advance. This number will be considered your minimum guarantee and may not be lowered. If the Hotel is not contacted within this timeframe, your original expected number would automatically become your guarantee. The Hotel will physically set the room for your event 3% over your final guarantee. Outside food and beverages are not permitted to be brought into the hotel from outside sources, nor do we allow excess food to be removed from the premises.

GIFT BAGS
Gift bags can be left at the front desk to be handed out to your guest upon checking in. We recommend your gift bags are dropped off 24 hours or more before the first arrival date inside your block. Please make sure your drop off is before 4 PM. **Gift bag fee is $3.00 per bag.** If you have guests that book outside your block, please give us their names and we will add them to your rooming list to receive the gift bag delivery.

SOCIAL EVENTS
Wedding Packages and other special event arrangements are available. Please inquire about details for Social Events and/or Weekend Evening Events such as dinners/dances, Bar/Bat Mitzvahs, and other similar special events.

FUNCTION SPACE
The Hotel reserves the right to assign another room for Customer’s function in the event the room originally designated for such function shall be unavailable or inappropriate, in the Hotel’s sole opinion. Approval must be received from the Sales and Event Management’s office before publishing meeting room names. Smoking is prohibited in the Hotel. Customer agrees to be responsible for any damage done to the function room or any other part of the hotel by the Customer, his guests, invitees, employees, independent contractors or other agents under Customer’s control. Decorations must be fire retardant and approved prior to set-up. Foggers and smoke machines are not permitted.

DIRECTIONAL SIGNAGE
The Hotel provides directional signs as well as meeting room identification signs. Flip chart signs or handwritten signs are not allowed in any public area. Any printed signs that the customer wishes to display must be approved by the Event Management Department.
GENERAL INFORMATION & GUIDELINES

SECURITY
The Hotel will not assume responsibility for any damage or loss of any merchandise or articles brought into the Hotel or left in the Hotel prior to, during or following a Customer’s function. Arrangements can be made for security of exhibits, articles for display and merchandise prior to the planned function through the Event Management or Loss Prevention Departments.

PACKAGE HANDLING
Packages shipped to the Hotel should clearly indicate the name of your event, your on-site contact, your function dates and the Hotel’s Event Manager’s name. Due to limited storage space, please do not send packages more than 3 days in advance. We do not accept COD shipments. At the conclusion of your event, our Shipping/Receiving Department may assist you in shipping packages outside the Hotel at a nominal fee. Charges can be posted onto your company account or master account. The Hotel cannot accept responsibility for packaging and sealing boxes.

MARRIOTT EVENT TECHNOLOGY
Marriott Event Technology is the preferred Audio/Visual provider for the Atlanta Marriott Suites Midtown and can provide complete in-house Audio/Visual service and equipment.

TRANSPORTATION
The Hotel does not provide shuttle transportation. Please contact your Event Manager for recommended transportation companies.

PARKING
Parking (self-parking and valet parking) is available to all hotel guests for a nominal rate.