

# mitzvah by Marriott



package



plated dinner



dinner stations



reception



beverage



brunch

info

## crafted for you

Atlanta Marriott Perimeter Center

246 Perimeter Center Pkwy | Atlanta | GA 30346

[www.atlantamarriottperimeter.com](http://www.atlantamarriottperimeter.com)

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## mitzvah package

one hour premium hosted bar

two reception displays for cocktail hour

one salad selection

dinner selection (plated or stations)

one dessert selection

freshly baked dinner rolls, Starbucks coffee, and Tazo tea service  
iced tea also available upon request

and-

complimentary Challah for Hamotzi

floor length white or black linen & hotel centerpieces

custom set dance floor and staging for entertainment

dedicated event manager, banquet captain and service staff

complimentary suite with adjoining guestroom for the mitzvah family on evening of event

customizable reservation website & discounted group room rates for guests

marriott rewards members also earn three points per qualified catering dollar



*We Proudly Brew*  
STARBUCKS COFFEE

## plated dinner

**69**

pecan crusted chicken

roasted stuffed chicken with wild mushrooms, spinach, sun dried tomato sauce

grilled salmon with lemon beurre blanc

grilled ribeye with caramelized vidalia onion sauce

**75**

cornish game hen garlic roasted hen with balsamic au jus

horseradish crusted grouper

seasonal bass sautéed and accompanied with yellow tomato base sauce

twin filet mignon with rosemary cognac reduction

**89**

combination of any two entrees



*All Plated Entrees include Seasonal Vegetable and Choice of Starch~  
Choose One:*

Roasted Potatoes

Rice Pilaf

Carrot Ginger Couscous

Creamy Whipped Potatoes

Basmati or Jasmine Rice

Polenta

Fingerling Potatoes

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## salad

wedge

*with crumbled blue cheese, chopped tomato, peppered bacon, and blue cheese dressing*

garden

*farm greens with cherry tomatoes, sliced cucumbers, shaved carrot and red wine vinaigrette*

caesar

*classic caesar salad with shaved parmesan cheese and creamy caesar dressing*



## dessert

georgia pecan pie

*with bourbon crème anglaise*

black forest cake

tuxedo cheesecake

*new york style with chocolate swirl*

chocolate kahlua mousse

raspberry sorbet

*in a chocolate tulle*

key lime pie tarte



## dinner stations

choose 2 | **69**

choose 3 | **89**

### pasta

*choose two pastas: penne pasta, bowtie, or tri color tortellini grilled chicken & shrimp*

*choose two sauces: marinara, alfredo or pesto served with garlic bread & freshly grated parmesan cheese (attendant required)*

### fajita

*marinated chicken and beef with sautéed onions, bell peppers, cheddar cheese, sour cream, salsa and four tortillas*  
*vegetable burritos with rice, beans, cheese and cilantro*  
*black beans & tortilla chips (attendant required)*

### mashed potato martini

*mashed red bliss potatoes, beef stroganoff & wild mushroom demi-glaze served with sautéed broccoli and mushrooms, crispy onion straws, cheddar cheese, chives and bacon bits*  
*sweet potatoes with brown sugar and raisins*

## carving stations

(attendant required)

roasted turkey breast | **add 5**

*served with mustard, mayonnaise, and cranberry relish*

pepper crusted new york striploin | **add 8**

*served with horseradish sauce and mustard*

### italian

*seared chicken with lemon caper sauce*  
*beef lasagna, risotto, ratatouille, and garlic bread*

### caribbean

*jerk chicken*  
*steamed tilapia with onion & pepper*  
*rice & beans, fried plantains, steamed cabbage*

### asian

*vegetable pot stickers with teriyaki sauce*  
*chicken & beef stir-fry*  
*vegetable fried rice*  
*stir-fry vegetables*

### american

*sliced new york strip*  
*grilled chicken breast*  
*roasted potatoes, rice pilaf, and grilled vegetable medley*

filet mignon | **add 10**

*served with horseradish sauce, mustard, and truffle demi-glaze*

attendant | 100

## salad station

market style

mixed greens with sliced cucumber, cherry tomato, shaved carrot, seasoned crouton, cheddar cheese, and choice of dressing

## dessert station

bite size

*petit fours, mini cheesecakes, mini cannolis, chocolate covered strawberries, miniature cookies, and fruits*

cookie shop

*warm freshly baked cookies: chocolate chip, peanut butter, sugar, and oatmeal raisin with 2%, skim, chocolate, and vanilla-soy milk*

ice cream

*make your own sundae with chocolate, vanilla and strawberry ice cream hot fudge, strawberry and caramel sauces sprinkles, maraschino cherries, chopped nuts, sliced banana and fresh whipped cream (attendant required)*

candy store

*your choice of 8 items: tootsie rolls, mary janes, circus peanuts, gummibears, jolly ranchers, mike and ikes, good and plenty, chocolate covered animal crackers or choose from our variety of old time classics*



attendant | 100

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## displays

*choose two*

domestic & international cheese

vegetable crudité shooters

*selection of seasonal garden vegetables with peppercorn dip*

fruit display

*Sliced Seasonal Melons, Tropical Fruits & Berries*

dry snacks

*assorted nuts, dried fruits, potato chips & french onion dip, terra chips, and white and blue corn tortilla chips with salsa*

antipasto | **add 6**

*buffalo mozzarella, vine ripe tomatoes, marinated and roasted mushrooms and peppers, cappicola, salami, prosciutto, provolone, artichoke salad, marinated asparagus and eggplant, tomato foccacia and garlic crostini*

atlantic smoked salmon | **add 6**

*with minced egg, red onion, lemon, capers, and cream cheese served with crostini, pumpernickel bread and mini blinis*

## enhancement

(2) passed hors d'oeuvres selections | **add 7**

brandied Peaches and brie puff

moroccan lamb cigar

chicken oahu

polenta sundried & goat cheese tart

mini coney island dog

shrimp casino

mac & cheese poppers

braised artichoke & pepper pizza

buffalo chicken spring roll

butternut squash panzarotti



bay scallop and fontina puff

individual sheppard's pie

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bartender | 100

## host bar enhancement

each additional hour

premium | 10

top shelf | 11

by the drink

premium cocktails | 8

top shelf cocktails | 9

wine | 7

import beer | 6.5

domestic beer | 6

soft drinks | 2.5

premium brand spirits

*smirnoff vodka, beefeater gin, bacardi superior rum, makers' mark bourbon, grant's reserve scotch, canadian club whiskey, jose cuervo especial gold tequila & korbel brandy*

top shelf brand spirits

*absolut vodka, tanqueray gin, captain morgan rum, jack daniels bourbon, seagram's vo whiskey, chivas regal scotch, jose cuervo 1800 tequila & hennessey vsop cognac*

premium beer

*amstel light, heineken, corona, corona light and sam adams*

domestic beer

*budweiser, miller Lite, michelob ultra & o'doul's*

premium wine

*stone cellars cabernet sauvignon, merlot & chardonnay, pinot grigio & beringer special select white zinfandel*



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CHILDREN'S MENU

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## children's themed menu

*price includes reception, buffet, and unlimited soft drinks and iced tea*

### reception

*choose one*

chips, dip, pretzels, and popcorn

pretzel bar

*soft salty, cinnamon, and garlic jumbo pretzels*



### buffet

*choose one*

on the border | **28**

mixed greens

*with Jicama, tomatoes, black beans, onion, and cheddar cheese*

taco bar

*shredded chicken, ground beef, shredded lettuce, tomatoes, sour cream, guacamole, salsa, and cheddar cheese*

fresh tortilla chips and dips

the backyard | **30**

fresh fruit bowl or garden salad

choice of two entrée items: beef hot dogs, hamburgers, chicken

fingers, cheese pizza

french fries

macaroni & cheese

fudge brownies and chocolate chip cookies

little italy | **34**

caesar salad

garlic bread

grilled vegetable ravioli with marinara sauce

beef lasagna

individual cheese pizzas

miniature dessert display

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## brunch

adults | **29**  
children | **17**

display of fresh fruit

freshly baked danish pastries, muffins, and croissants  
bagels with cream cheese, sliced tomatoes, onions,  
capers, and black olives  
lox presentation

fluffy scrambled eggs  
breakfast potatoes  
southern buttery grits  
turkey bacon strips  
turkey sausage links

cheese blintzes with sour cream and fruit toppings

assorted chilled juices

starbucks regular & decaffeinated coffee and tazo teas



## enhancements

omelets made to order | **6**

belgian waffle station | **6**  
*with maple syrup and fruit toppings*

bloody marys | **11**

mimosas | **10**



*We Proudly Brew*  
**STARBUCKS COFFEE**

*90 minute service time  
minimum of 25 guests required*

## general

All prices listed are subject to change, due to product availability and market pricing.

## guarantees

A minimum attendance, or guarantee, is required **three** business days in advance of your function or the expected number of attendees will be used as your guarantee; this number is not subject to reduction. The Atlanta Marriott Perimeter Center will set and are prepared to service (not cook) for **3%** over your guarantee. Additional guests served, for plated meals or buffets, will be reflected upon your Banquet Check.

## payment

Method of payment will be established in your contractual agreement. Advance deposits and total prepayment may be required.

## labor charges

Carvers, culinary attendants, bartenders, and cashiers are available at a fee of **\$100** per attendant.

## engineering

Electrical needs exceeding standard 120 volt/20 amp wall plug services will be accessed at fee based on your specific electrical needs. Electrical charges of decorators, entertainers, production, audio visual companies, etc. will be applied to your account unless specified in vendor's contract. Please note that most bands will require additional power. Prior to your event, please arrange electrical needs with your Event Manager who can provide pricing information for electrical services provided.

## security

The Hotel does not assume responsibility for loss or damage of items brought into, left in the Hotel, or of items unattended in meeting rooms. Security can be arranged before your Event with the Event Management Team. Mandatory security of an event may be required by the Hotel and arrangements are made by the Hotel Staff and charges are applied to your account.

## **decorations and outside vendors**

Arrangements for floral centerpieces, props, and additional décor may be made with your Event Manager. Our Event Management Team also has a list of recommended vendors. All decorations must meet Hotel Security requirements and local fire regulations. Please check with your Event Manager for setup times of decorators. Time frames over two hours may require additional room rental setup fees. The Hotel requires Proof of Insurance of Liability by outside vendors such as Audio Visual companies, productions companies, band, etc.

The Hotel does not permit affixing of materials or tape to walls, ceiling, or furniture of function rooms. Our Engineering Staff will hang banners at a service fee of \$25 per banner. Banners hung in public areas of Hotel require approval from your Event Manager.

## **service charge and sales tax**

A 24% service charge and 7% state sales taxes will be added to all food & beverage and audio visual charges, unless specifically outlined in your contract. Georgia law outlines that service charges are subject to sales tax. Service charge and sales tax percentages are subject to change without notice.

## **banquet checks**

Banquet Checks are required to be signed daily by an on-site contact. If the person that signed the contract or Banquet Event Order is not present at the function, please advise your Event Manager of an on-site authorized signer.

## **price changes**

Catering menu and audio visual charges are subject to change without notice. Contractual prices will be honored by Hotel.

## **marriott rewards**

Please provide your Sales or Event Manager with your Marriott Rewards number and points will be submitted by your Event Manager after your event. Allow 3-4 weeks for processing. You will receive points for sleeping rooms over 10 room nights per night and three points per catering dollar (taxes and service charges do not qualify.)