events by Marriott



crafted for you

ATLANTA MARRIOTT MARQUIS

265 Peachtree Center Avenue | Atlanta | Georgia 30303

www.atlantamarquis.com



Denotes Selected Menu Items to Meet the Diverse Dietary Needs of Our Guests

265 Peachtree Center Avenue | Atlanta | Georgia 30303 404-521-0000 | www.atlantamarquis.com

events by Marriott

breakfast

BREAKFAST	breaks	lunch	dinner	reception	beverage	info	
							> plated > buffet
STAN.				-		SEA	ASON
	S S S S S S S S S S S S S S S S S S S	-		and the second			cereals
2	6	2 1010		1.1.1			juices
+							coffee
754 SP 😪							teas
	12 3 16						pastries
Constant State	Contraction of						milk
			-				yogurt
1000							eggs

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices

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breaks

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BREAKFAST

lunch

reception

dinner

beverage

> plated > buffet

events by Marriott

info



continental breakfast enhancements | \$4 each

Apple Granola Parfait with Vanilla Yogurt Country Biscuits with Gravy Oatmeal with Raisins Assorted Breakfast Bars Sausage Biscuit Southern Chicken Biscuit

Must Be Added to Continental

continental breakfast

morning | \$21

Orange Juice Assorted Bottled Juices

Sliced Seasonal Fruits, Whole Fruits and Berries

Muffins, Coffee Cakes and Bagels Cream Cheese, Fruit Preserves, Butter and Margarine

Starbucks House Blend, Regular, Decaffeinated, Tazo Teas and Hot Chocolate

morning | \$26

Orange Juice Assorted Bottled Juices

Sliced Seasonal Fruits, Whole Fruits and Berries

Individual Fruit Yogurt

Packaged Cereals to Include: "Healthy" Style, Traditional and Oatmeal with 2% and Skim Milk

Muffins, Coffee Cakes and Bagels Cream Cheese, Fruit Preserves, Butter and Margarine

Starbucks House Blend, Regular, Decaffeinated Coffee, Tazo Teas and Hot Chocolate

Minimum Service of One Hour

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BREAKFAST

breaks lunch

reception

beverage info

events by Marriott

breakfast

> plated > buffet



plated breakfast enhancements

Fresh Fruit Supreme | \$4 each Seasonal Fruit Served with Raspberry Yogurt Sauce

Breakfast Parfait | \$5 each Layers of Granola, Yogurt and Berries with Fresh Strawberry Garnish

breakfast

dinner

plated | \$23

Southern Scramble

Orange Juice

Farm Fresh Scrambled Eggs

Roasted Baby Potatoes with Vidalia Onions

Grilled Chicken Apple Sausage and Bruschetta

Assorted Muffins

Coffee Service

breakfast

Fit for You

Orange Juice

Egg White Frittata with Spinach

Buffalo Mozzarella and Baked Pesto Tomato,

Chicken Apple Sausage

Buttermilk Biscuit, Assorted Muffins

Coffee Service

plated | \$23 Crunchy French Toast Orange Juice Crunchy French Toast Warm Fruit Compote Crisp Bacon Assorted Muffins Coffee Service

breakfast Plated | \$30 Steak and Eggs

Glass of Orange Juice Petite Filet on Beefsteak Tomato Farm Fresh Scrambled Eggs Hashed Browns Assorted Muffins Coffee Service

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buffet | \$33

Orange Juice and Bottled Fruit Juices

Sliced Seasonal Fruits

Kellogg Cereals with 2% and Skim Milks CR YOU

Individual Fruit Yogurt

Farm Fresh Scrambled Eggs

Crisp Bacon and Country Sausage Links

Seasoned Breakfast Potatoes

Assorted Muffins and Coffee Cakes

Bagels with Cream Cheese

Starbucks House Blend, Regular, Decaffeinated Coffee and Tazo Teas

breakfast

dinner

buffet | \$36

Orange Juice and Bottled Fruit Juices

Sliced Seasonal Fruits

Kelloga Cereals with 2% and Skim Milks 🥌

Individual Fruit Yogurt

Farm Fresh Scrambled Eggs

Old Fashioned Pancakes with Maple Syrup

Country Sausage Links and Crisp Bacon

Seasoned Breakfast Potatoes

Assorted Muffins and Coffee Cakes

Bagels with Cream Cheese

Starbucks House Blend, Regular, Decaffeinated Coffee and Tazo Teas





info

ATLANTA MARRIOTT MARQUIS 265 Peachtree Center Avenue | Atlanta | Georgia 30303 404-521-0000 | www.atlantamarquis.com BREAKFAST breaks lunch dinner reception beverage info

> plated > buffet



buffet breakfast

enhancement | \$4 each

Country Biscuits and Gravy Oatmeal and Raisins Stuffed French Toast Cheese Blintzes Apple Cinnamon Crepes

buffet breakfast

enhancements | \$7 Per Person

Omelet Station *Prepared to Order

Ham, Canadian Bay Shrimp, Vine Ripe Tomatoes, Multi Colored Peppers, Jack Cheddar Cheese and Cremini Mushroom

Belgium Waffle Station *Prepared to Order

Traditional, Chocolate and Blueberry with Assorted Fruit Toppings, Whipped Cream and Butter Pecan Syrup

Cereal Bar 🐱

"Heart Healthy" Cereals with Add Ons to Include: Granola, Fresh Berries, Raisins, Dried Fruit and Nuts 2%, Skim and Soy Milk

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breakfast	BREAKS	lunch	dinner	reception	beverage	info	
					> am - m	orning	> pm - afternoon
Fit for Yo	g break \$15		breaks morning break Pastry Shop Seasonal Who			P	
Yogurt F Granola	Parfaits a and Multi Grai Bottled Water,	n Bars	Coffee Cakes Assorted Krispy Frappuccino Dasani Bottlec	/ Kreme® Donuts			
	ks House Blend, einated Coffee,			se Blend, Regular, d Coffe, Tazo Teas		a lage and	-

breaks

morning break | \$13

Light & Fresh

Assorted Fruit "Martinis"

Odwalla Smoothies

Assorted Juices, Dasan Bottled Water

Starbucks House Blend, Regular, Decaffeinated Coffee, Tazo Teas

Breaks are a Maximum of Thirty Minutes Service

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dinner

lunch



beverage

info > am – morning

events by Marriott

> pm - afternoon

breaks

afternoon break | \$15

Happy Trails

Make Your Own Trail Mix

Assorted Nuts, Rice Krispy Squares, Dried Cranberries, Oreo's, M&M's, Chex Mix, Salted Peanauts and Mini Pretzels

Assorted Granola Bars

Crystal Light Lemonade, Coca Cola Soft Drinks and Dasani Bottled Water Starbucks House Blend, Regular, Decaffeinated Coffee, Tazo Tea

breaks

afternoon break | \$15

Cake Walk

Assorted Cupcakes with Pastel Frosting

Cheesecake Lollipops

Coca Cola Soft Drinks and Dasani Bottled Water

Starbucks House Blend, Regular, Decaffeinated Coffee and Tazo Teas



events by Marriott

info

breakfast

BREAKS

lunch

beverage

> am - morning > pm - afternoon



breaks

afternoon break | \$15

Chocolate Break

White and Dark Chocolate Dipped Strawberries

Blondies, Chocolate Brownies,

Coca Cola Soft Drinks and Dasani Bottled Water

Starbucks House Blend, Regular, Decaffeinated Coffee, Tazo Teas

break

afternoon break | \$15

Ball Park

Hot Jumbo Pretzels with Spicy Mustard

Cracker Jacks, Fresh Popcorn

Coca Cola Soft Drinks, Bottled Iced Tea, Lemonade, Dasani Water

Starbucks House Blend, Regular, Decaffeinated Coffee, Tazo Teas

breaks

afternoon break | \$15

Ice Cream Parlor

Haagen Daz Ice Cream Bars and Ice Cream Cups

Sorbet and Fruit Bars, Dove Bars

Coca Cola Soft Drinks, Dasani Bottled Water

Starbucks House Blend, Regular, Decaffeinated Coffee, Tazo Teas

breakfast

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BREAKS

lunch

dinner

events by Marriott

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breaks

afternoon break | \$16

Amped Up!

Assorted Bowls of Berries

Fruit and Cheese Kabobs

Assorted Energy Bars

Regular and Sugar Free Red Bull, Gatorade G2, Crystal Light, Wild Strawberry Energy ,Coca Cola Soft Drinks, Dasani Bottled Water and Vitamin Water

	reception	beverage	info	
		> am - mor	ning	> pm - afternoon
b	reaks			
af	ternoon break	\$15		
Sv	veet Tooth			
Μ	arquis Jumbo Ho	omemade Cookie	s	
Ho	ousemade Browr	nies		
		e Milk, Coca Cola nd Dasani Bottlec		
	arbucks House B nd Tazo Teas	lend, Regular, De	caffein	ated Coffee
b	reaks			

afternoon break | \$17

Afternoon Tea

Red and White Grapes

Artisan Display of Whole Cheeses to Include Bleu Cheese, Goat Cheese, Brie and Cheddar Cheese

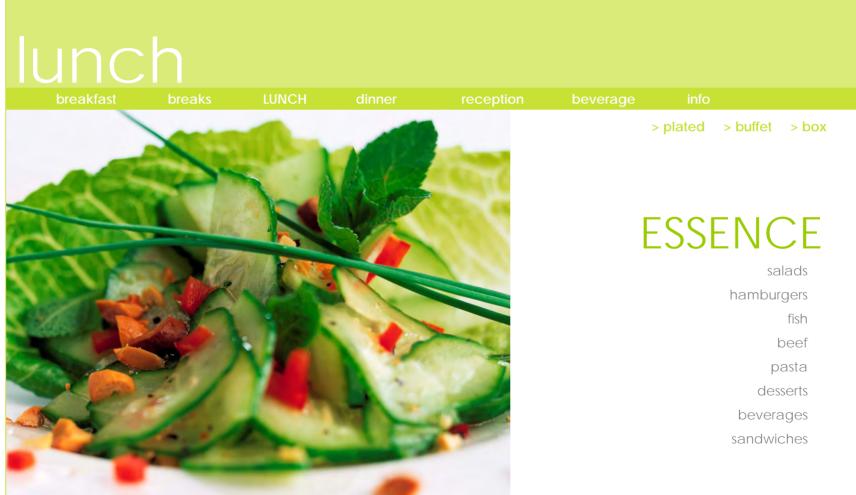
Lavosh and Flatbread

Akieme's Apple and Lemon Bars

Coca Cola Soft Drinks, Bottled Iced Tea, Dasani Bottled Water, Starbucks House Blend, Regular, Decaffeinated Coffee, Tazo Teas

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Served with Chef's Handcrafted Soup

Artisan Rolls with Butter

Choice of Key Lime Pie, German Cheesecake, Pecan Pie or Fruit Tart

Iced Tea and Coffee Service

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> plated > buffet > box

lunch

salad | \$30

Chicken Caesar Salad

Grilled Chicken Breast on Romaine and Radicchio with Herb Crostini, Shaved Asiago, Bermuda Onion, Roasted Elephant Garlic and Port Wine Caesar Dressing

lunch

salad | \$32

Grilled Salmon Salad

Grilled Salmon on Mixed Greens, Blanched Haricot Verts, Red and Yellow Pear Tomatoes, Baby Red Potato, Nicoise Olives with Balsamic Vinaigrette

lunch

cold entree | \$38

Executive Board

Herb Crusted Tenderloin with Chipolte Mayonnaise, Blackened Grilled Chicken with Orange Marmalade Tequila Shrimp with a Chili-Cilantro Glaze

Field Greens, Roasted Corn and Black Bean Salad

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events by Marriott

breakfast

LUNCH

reception

erage

> plated > buffet > box

lunch

sandwich entree | \$30

Grilled Chicken Focaccia

Creole Mustard Grilled Chicken, Provolone, Roasted Red Pepper and Spinach on Focaccia Bread

lunch

sandwich entree | \$30

Grilled Chicken Wrap

Sliced Chicken Breast, Basil Pesto, Fresh Mozzarella and Spinach in a Tomato Tortilla

lunch

sandwich entree | \$30

Roast Beef and Sharp Cheddar Wrap

Roasted Sliced Top Round of Beef with Wisconsin Cheddar, Tomato and Onion in a Flour Tortilla

lunch

sandwich entree | \$30

Smoked Turkey Croissant Club

Slice Turkey and Bacon with Shredded Lettuce and Sliced Tomato on a Croissant

Sandwich Entrees Include House Made Potato salad and Pasta salad, the Bake Shop Pie of the Day, Iced Tea and Coffee Service

Add Soup for \$4.00 Per Guest

lunch

bagged | \$32

For Executives on the run, may we suggest transforming our sandwich option into bagged lunches. All bagged lunches include farfalle pasta salad, bag of chips, Famous Amos cookies and Coca Cola Soft Drinks, Iced Tea, Lemonade or Bottled Water

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events by Marriott

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> plated > buffet > box

lunch #1

plated | \$32

Roasted Pepper Pork Loin

Sliced with Apple Cider Dried Cranberry Sauce Mashed Sweet Potatoes and Asparagus Spears

lunch #2

plated | \$34

Farm Raised Salmon Roasted with Barbecue Sauce Balsamic Rice Roasted Asparagus

Lunch #3

plated | \$37

Delmonico Steak

Grilled and Topped with Marquis Butter Horseradish Potatoes Roasted Vegetables



lunch #4

plated | \$34

Pan Seared Free Range Chicken

Lemon Capers and Natural Jus White Cheddar Roasted Corn Grits Broccolini and Warm Pepper Relish

All lunches include Marquis Salad Artisan Rolls with Butter Choice of Key Lime Pie, German Cheesecake, Pecan Pie or Fruit Tart Iced Tea and Coffee Service

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events by Marriott

breakfast	breaks	LUNCH	dinner	reception	beverage	info		
						> plated	> buffet	> box
		lunch			lunch			
		buffet \$40			buffet \$36			
		The Marquis (Chilled Buffet					

Low Country

Mixed Green Salad with Tomatoes and Cucumbers, House Made Croutons and Cheddar Cheese

Bleu Cheese, Balsamic Vinaigrette and Low-Fat Honey Dijon Dressings

Black-Eyed Pea Salad

New Red Potato Salad with Bacon

Stuffed Chicken with Bourbon Cream Sauce

Georgia Barbecue Pulled Pork Seasoned with Cider Vinegar

Baked Sweet Potatoes, Butter and Brown Sugar

Southern Succotash of Lima Beans, Corn, Okra and Tomatoes

Cornbread, Biscuits and Hush Puppies

Sour Cream Pound Cake with Strawberry Sauce, Georgia Peach Crisp with Whipped Cream,

Iced Tea and Coffee Service



Romaine Hearts Salad with Asparagus, Vine Ripe Tomatoes,

Florida Oranges, Bermuda Onion, Balsamic Vinaigrette

Grilled Vegetables

Farfalle Pasta Salad With Arugula, Grape Tomatoes, Bermuda Onion, Black Olives and Asiago Cheese

Spiced Tomato and Cucumber Salad

Herb Crusted Tenderloin with Chipolte Mayonnaise

Seared Chicken with Orange Marmalade

Grilled Tequila Shrimp, Citrus Cilantro Glaze

Baskets of Assorted Focaccia, Sourdough Breads, Hard Rolls

California Fresh Fruit Tart, Chocolate Mousse Tort Cake

Iced Tea and Coffee Service

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events by Marriott

lunch

buffet | \$38

Pacific Rim Buffet

Egg Drop soup

Baby Romaine Salad with Carrots, Scallions, Cilantro, Julienne Fried Wontons and Oriental Dressing

Haricot Verts-Maui Onion Salad with Thai Mint Dressing

Five Spice Seared Sesame Chicken, Housemade Ponzu and Shiitake mushrooms

Glazed Honey Ginger Salmon

Bok Choy and Stir Fried Vegetables

White Sticky Rice

Almond Cookies, Fresh Fruit Tarts

Iced Tea and Coffee Service

Lunch

buffet | \$36

Southwestern Buffet

Mixed Greens Salad With Roasted Corn and Peppers, Scallions and Diced Tomatoes

Cilantro Vinaigrette and Pico de Gallo Ranch Dressing

Julienne Jicama with Baby Shrimp and Poblano Vinaigrette

Texas Barbecued Beef Skirt Steak

Tequila Marinated Chicken, Roasted Tomatillos and Chipolte Sauce

Pinto Beans and Rice

Roasted Corn

Penne Pasta with Chipolte Cream Sauce and Scallions

Jalapeno Cornbread and Rolls

Chocolate Cake with Kahlua Sauce and Myers Rum Caramel Flan with Coconut Whipped Cream

Iced Tea and Coffee Service



> plated > buffet > box

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events by Marriott

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LUNCH

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> plated > buffet > box

lunch

buffet | \$38

New York Deli Buffet

Soup du jour

Thick Sliced Tomato and Onion Salad with Oregano Vinaigrette

Egg Salad and Tarragon Chicken Salads,

Roasted Vegetable Caponata Salad

The Butcher's Block

Roast Beef, Roasted Turkey, Hickory Ham, Liverwurst and Bologna

Pepper Jack, Swiss, Sharp Cheddar, Fresh Mozzarella and American Cheeses

Relish Tray and Bread Presentation

Terra Chips

Pommery and Dijon Mustards with European Mayonnaise, Cranberry Horseradish and Creamed Horseradish

New York Cheese Cake, Flourless Chocolate Cake

Iced Tea and Coffee Service

lunch

buffet | \$38

Italian Buffet

Mixed Greens Salad with Red Pear Tomatoes, House Made Croutons, Parmesan Cheese Ranch Dressing and Lemon Balsamic Vinaigrette

Heirloom Tomato, Mozzarella with Balsamic Dressing

White Bean with Pancetta Salad

Char-Grilled Chicken with Creamy Polenta and Portabella Mushrooms

Baked Swordfish, Capers and Green Olives

Rigatoni with Italian Sausage, Roasted Tomato and Garlic Sauce

Green Beans with Roasted Almonds

Assorted Focaccia and Ciabatta Breads with Butter

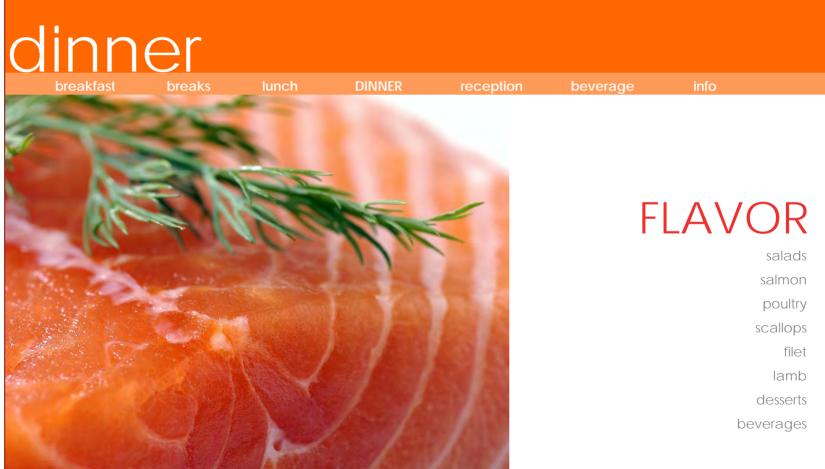
Tiramisu Martini, Chocolate Dipped Canoli

Iced Tea and Coffee Service



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All Entrees Served with Pastry Chef Akieme's Specialty Desserts

Artisan Rolls, Boules and Flatbreads

Coffee Service

> plated > buffet

 clinner

 entree #1 | \$58

 Charleston She Crab Soup

 Boston Bibb Lettuce with Fried Vidalia Onions and Gorgonzola Cheese, Housemade Vinaigrette

Pan Roasted Organic Chicken with Sage Brandy au Jus



Smoked Red Pepper Risotto

Baby Carrots

dinner

entree #2 | \$68

Roasted Tomato Basil Soup En Croute

Wedge Salad Iceberg Wedge with Bleu Cheese and Pepper Bacon

Filet of Beef

Rubbed with White Truffle Oil, Roasted Shallot Port Wine Demi-Glace

Stacked Scallop Potato Square

Sautéed Asparagus

Maryland Lump Crab Cake

Oak Smoked Veal Chops

Yukon Gold Mashed Potatoes

With Lingonberry Jus

Georgia Peach Slaw

Caesar Dressing, Focaccia Crostini

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breakfast	breaks	lunch	DINNER	reception	beverage	info	
dinner					> plated	d > buffet	
entree #3 \$63							
Roasted Barbecue	ed Shrimp				- 0		
Belgian Endive, Slic Cheese with Cand Peppercorn Vinaig	lied Pecans,	nd Maytag Bleu				Start Contraction	
Peach Pepper Glass Stuffed with Aprico							
Wild Rice Cake				1 Partie	See Se		
Pattypan Squash							
dinner						Million mark	
entree #4 \$70						Concess of the State of the	

dinner

entree #5| \$65

Sliced Mushroom Strudel with Feta Cheese

Island Salad Baby Spinach, Radicchio and Frisee with Peppered Goat Cheese, Candied Pecans and Citrus Vinaigrette

Roasted Mango Glazed Sea Bass

Pineapple Ginger Salsa

Sweet Potato Mash

Jumbo Asparagus

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2006.

Pan Seared, Finished with a Spicy Crawfish Newburg

Hearts of Romaine Roasted Elephant Garlic and

Bermuda Onion, Shaved Parmesan and Port Wine

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events by Marriott

breakfast	breaks	lunch	DINNER	reception	beverage	info
dinner buffet	S				> plated	> buffet
buffet \$85			b	ouffet \$85		
Bistro			C	Coast to Coast		AN A
Sliced Ciabatta, C	Cornbread and	d Pecan Raisin Bre		ourdough, Poppy See	ed and	
Creamy Tomato B	Bisque with Bas	il	M	Vheat Rolls		
			C	a afa a d Davillala alaa		A STATE OF THE OWNER

Mixed Green Salad with Red Pear Tomatoes, House Made Croutons, Cheddar Cheese Lemon Balsamic Vinaigrette, Blue cheese and Low-Fat Dijon Dressing

Red Potatoes and Cucumber with Mango in Mint Vinaigrette

Watercress with Grilled Asparagus and Red Onion

Carved Strip Loin of Beef with a Port Wine, Sun-Dried Cherry Demi-Glace

Seared Atlantic Salmon with Sizzled Spinach, Shiitake Mushrooms and Balsamic Vinegar Butter Sauce

Grilled Chicken Breast Napa Valley with a Cabernet Barbeque Sauce

Warm Red Cabbage Slaw and Cilantro Pesto

Roasted Garlic Fingerling Potatoes Honey Glazed Baby Carrots, Sautéed Green Beans with Toasted Pine Nuts

Southern Strawberry Shortcake with Fresh Strawberries and Vanilla Bean Whipped Cream, Chocolate Bread Pudding with Chocolate Sauce, Coconut Crème Pie with Myers Dark Rum Sauce

Seafood Bouillabaisse with Saffron Aioli and Garlic Crouton

Mixed Green Salad with Tomatoes. Cucumbers and House Made Croutons Thousand Island and Ranch Dressings, Balsamic Vinaigrette

Penne Pasta Salad with Roasted Peppers and Basil Pesto

Chili Rubbed Rib-Eyed Steak with Smokey Red Onion Blue Cheese Salsa

Grilled Swordfish with Ginger Sauce and Wilted Scallions

Paella with Chicken, Shrimp, Chorizo and Mussels

Sautéed Seasonal Vegetables

Wild Berry Stir Fry with Pistachio and Rum Raisin Ice Cream. Double Chocolate Macadamia Nut Brownies





(Dinner Buffets Include Coffee Service and Attendant Fees)

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events by Marriott

reception

breakfast	breaks	lunch	dinner	RECEPTION	beverage	info	
breakfast	breaks	lunch	dinner	RECEPTION		info SSENCE canapés shrimp wraps sushi bruschetta tenderloin dim sum oysters	
				-		cheese	
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rices are per person. A customary 24% taxable service charge and sales tax will be added to price

events by Marriott

Side of Atlantic Smoked Salmon \$12

Served with Minced Onions, Capers, Tomatoes and Cream Cheese, Pumpernickel Toast Points and Sliced **Baguettes**

(Serves 40 Guests)

RECEPTION

>hors d'oeuvre > station > canapés

Reception Displays

(Pricing Per Guest)

International Cheeses \$8

Domestic and Imported Cheese, Garnished with Fresh Fruit, Crackers and Country Breads

Farmers Market \$7



Seasonal Vegetables Served with Buttermilk Ranch Dip and Hummus

Tapas \$10

Individual Salads, Marinated Artichokes, Grilled Vegetables

Mussels, Calamari, Asparagus, Buffalo Mozzarella, Proscuitto, Kalamata Olives

Marinated Mushrooms, Roasted Tomatoes

Sushi Station \$25

Sushi, Sashimi and California Rolls Ginger and Soy Sauce

(5 Pieces Per Person)

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events by Marriott

>hors d'oeuvre > station > canapés

Carving Stations

\$650

Herb Crusted Top Round of Beef

Served with Miniature Rolls, Garlic Mayonnaise, Spiced Mustard and Whipped Horseradish

(Serves 75 Guests)

\$375

Whole Roasted Free Range Turkey

Served with Silver Dollar Rolls, Cranberry Chutney and Lavender Mustard

(Serves 40 Guests)

\$500

Bone-In Green Tea Infused Molasses Glazed Ham

RECEPTION

Assorted Gourmet Rolls

(Serves 75 Guests)

\$425

Roast Tenderloin of Beef

Bordelaise Sauce Served with Sourdough Rolls

(Serves 30 Guests)

\$400

Carved Jack Daniels Cajun Barbecue Beef Brisket

Served with Cornbread Muffins and Biscuits

(Serves 50 Guests)





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events by Marriott

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RECEPTION

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>hors d'oeuvre > station >canapés

Specialty Stations

(Pricing Per Guest)

\$10

Martini Mac and Cheese Station

Wild Mushroom and Leek Macaroni and Cheese, Cajun Spiced Shrimp and Crawfish Macaroni and Cheese, Traditional Southern Five Cheese Macaroni and Cheese, Offered with Accoutrements of Bacon, Bleu Cheese and Chives

\$12

Dim Sum

Assorted Dim Sum and Asian Dumplings with Chili Cilantro Pesto, Ponzu Sauce and Oriental Sauce

(Based on Three Pieces Per Person)

\$8

Designer Individual Pizza

Your Choice of Two of the Following Selections: Classic Marinara and Italian Sausage, Three Cheese or Barbecued Chicken

\$8

Warm Spinach and Artichoke Dip with Pita Chips (Serves 50 Guests)



\$8

Country Cobb Salad Station

Seasonal Greens, Grilled Chicken, Crisp Bacon, Bleu Cheese, Tomatoes and Cucumbers, in an Avocado Dressing

\$6

Dixieland Caesar Salad

Romaine, Red and Yellow Peppers, Green Tomatoes, Parmesan and Haystack Fried Onions with a Buttermilk Dijon Dressing

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\$8

Southern Grits Station

Stone Ground Grits, Andouille Sausage, Apple Wood Bacon, Chives, Caramelized Vidalia Onions, Roasted Yellow Peppers, Smoked Cheddar and Bleu Cheese, Served in Martini Glasses RECEPTION

rage

>hors d'oeuvre > station > canapés

Specialty Stations

(Pricing Per Guest)

\$12

Pasta Station

Penne Pasta, Sautéed Italian Sausage and Wild Mushrooms in a Pomodoro Sauce, Cheese Tortellini in a Traditional Cream Sauce

\$14

Paella Station

Shrimp, Spiced Chicken, Chorizo Sausage, Mussels. Clams and Peas in a Spicy Tomato Broth

\$9

Slider Station

Choice Pork Barbecue, Southern Cole Slaw, Bread and Butter Pickles on a Parker House Roll

(Based on 2 Servings Per Person)

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Signature | \$6

Beef Carpaccio with White Truffle Oil on Sourdough Egg Custard in Asian Spoon, Red and Green Topeko Caviar and Cream Fraiche

Blackened Tenderloin of Beef with Ancho Chili Mayonnaise Ahi Tartare on Crisp Won-Ton Chip with Kelp Salad Lobster Medallion, Ginger Mousse and Chive RECEPTION

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>hors d'oeuvre > station > canapés

Assorted Deluxe Canapés

(Pricing is Per Piece with a Minimum Order of Fifty Pieces Per Item)

Jumbo Gulf Shrimp | \$4

16/20 Count Shrimp on Crushed Ice Served with Jack Daniels Cocktail Sauce

Traditional | \$4

Tomato and Basil Bruschetta Brie and Sun-Dried Cranberry Tartlet Roasted Roma Tomato with Goat Cheese on a Parmesan Crostini Marinated Artichoke Hearts with Pimento cheese

Specialty | \$5

Crab Mango Salad on Belgian Endive

Marinated Shrimp with Dill and Cucumber in a Phyllo Cup

Smoked Pastrami Salmon on Pumpernickel with Dill Cream Cheese

Breast of Duck Moo Shoo and Hoisin Sauce with Green Tomatoes

New Potatoes with Cream Fraiche and Mollosol Caviar

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>hors d'oeuvre > station > canapés

Hors d' Oeuvres

(Pricing is Per Piece with a Minimum Order of Fifty Pieces Per Item)

Traditional | \$4

Asian Vegetable Spring Roll with Ginger Soy

Sun-Dried Tomato and Goat Cheese Spanakopitas

Parmesan Artichoke Hearts

Chicken Quesadillas with Tomato Sauce

Beef Empanadas with Avocado and Roasted Poblano Sauce

Specialty | \$5

Seafood Dim Sum with Orange and Horseradish

Beef Sate with Peanut Sauce

Chicken Sate with Peanut Sauce

Risotto Cakes with Pesto 📟

Garlic Sausage Wrapped in Puff Pastry with Pommery Mustard

Crab and Corn Fritters with Spicy Lime Remoulade Sauce

Mushroom Filled with Dungeness Crab and Parmesan

Signature | \$6

Shrimp Sate with Chili Sauce Vinaigrette

Coconut Prawns with Mango Chutney

Miniature Crab Cakes with Red Pepper Mayonnaise

Lobster Quesadillas with Salsa Fresca

Grilled Sesame Lemon Grass Shrimp

Grilled Sea Scallops on Blue Corn Tortilla with Avocado Corn Relish

Grilled New Zealand Lamb Chops with Jalapeno Mint 👹

Miniature Beef Wellington with Truffle Sauce





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RECEPTION

erage

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events by Marriott

>hors d'oeuvre > station > canapés

Dessert Reception

Each Serves 100 Guests

\$600

Peach Suzette

Peaches Sautéed with Brown Sugar, Grand Marnier and Butter, Served Over Vanilla Haagen Daz© Ice Cream

Station Attendant

\$500

Ice Cream Sundae Bar

Make Your Own Sundaes

Offered with Chocolate, Vanilla and Strawberry Haagen Daz® Ice Cream

Hot Fudge, Strawberry and Butterscotch Sauces, Maraschino Cherries, Chopped Pecans

M&M's®, Cookie Crumbs, Chocolate Sprinkles, Crushed Pineapple and Whipped Cream

Station Attendant

\$750

Marquis Pastry Station

Raspberry Charlotte, Chocolate Grand Marnier Mousse Cake, Key Lime Cheesecake, Coconut Cake, Low Country Trifle, Chocolate Pecan Bars and Chocolate Truffles

RECEPTION

\$500

Grand Marnier Chocolate Fondue Fountain

Maracibo Dark Chocolate Served with Cubed Pound Cake, Fresh Strawberries, Pineapple and Cantaloupe

\$600

Banana Foster Flambé

Sliced Bananas Sautéed in Butter, Brown Sugar, Cinnamon and Brandy, Flambéed with 151 Rum Served Over Vanilla Haagen Daz® Ice Cream

Station Attendant





Station Attendants will be Charged at \$100.00 Each

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events by Marriott

beverage

breakfast	breaks	lunch	dinner	reception	BEVERAGE	info	
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						ENJ	ΟY
		-					martinis
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						r	nargarita
			and by				red wine
						w	hite wine
	7		1				tonics
-							beer
the second						non-a	alcoholic

Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices

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events by Marriott

info

> bars

> wines



Red Wines

BEVERAGE

reception

Beaulieu Vineyards Pinot Noir	36
Torres Tempanillo Coronas	42
Beaulieu Vineyards Merlot	36
Meridian Vineyards Merlot	37
Beaulieu Vineyards Cabernet Sauvignon	36
Byron Pinot Noir Santa Maria Valley	72
Beringer Merlot Founders Estate	38
Columbia Crest Merlot	41
Estancia Cabernet Sauvignon	49
Ravenswood Zinfandel Vintner's Blend	39
Rosemount Estate Shiraz Diamond Label	42
Clos du Bois Merlot	49
Casa Lapostolle Merlot	55
Casa Lapostolle Cabernet Sauvignon	55

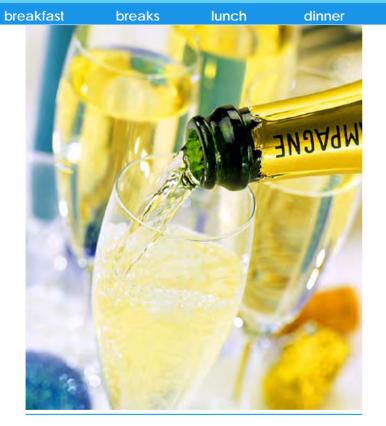
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events by Marriott

info

> bars

> wines



Chateau St. Jean Chardonnay Ferrari-Carano Chardonnay	59 57
Chateau Ste. Michelle Chardonnay	57
Stags' Leap Winery Chardonnay	58

White Wines and Champagne

BEVERAGE

reception

· · · · · · · · · · · · · · · · · · ·	
Iron Horse Sparkling Wine, Russian Cuvee	61
Korbel Sparkling Wine Brut Cava NV	38
Segura Vludas Aria Brut Cava NV	34
Mumm Cuvee Napa Sparkling Wine Brut	45
Piper-Heidsieck Brut NV Champagne	66
Tattinger Brut La Francaise NV Champagne	85
Beringer White Zinfandel	32
Reichsgraf con Kesselstatt Riesling	49
Casa Lapostolle Sauvignon Blanc	40
Ferrari-Carano Fume Blanc	45
Santa Margherita Pinot Grigio	57
Beaulieu Vineyards Chardonnay	36
Rosemount Estates Chardonnay	39
Clos du Bois Chardonnay	43
Meridian Vineyards Chardonnay	37
Beringer Chardonnay	37
Louis Jadot Meursault Burgundy	80

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events by Marriott



reception	BEVERAGE	info	
		> bars	> wines
Cocktails			
Premium Hoste	ed Bar Service		
Premium Well Liquor		6.25	
Stone Cellars Chardonnay by Beringer		ger 34.00	
Stone Cellars Cabernet by Beringer		35.00	
Domestic Beer		5.50	
Imported Beer		6.00	
Coca-Cola Soft Drinks		4.25	
Dasani Purified Bottled Waters		4.25	
Premium Well L	lquor		

Grant's Family Reserve Scotch, Maker's Mark Bourbon, Canadian Club Blended Whiskey, Bacardi Rum, Beefeater Gin, Smirnoff Vodka, Jose Cuervo Tequila, Korbel Brandy

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events by Marriott



reception	BEVERAGE	info	
		> bars	> wines
Cocktails			
Super Premiu	m Hosted Bar Service	•	
Super Premium Liquor		7.00	
Rosemount Estates Chardonnay		39.00	
Rosemount Estates Shiraz		42.00	
Columbia Crest Merlot		41.00	
Domestic Beer		5.50	
Imported Beer		6.00	
Coca-Cola Soft Drinks		4.25	
Dasani Purified Bottled Waters		4.25	
Super Premiu	m Liquor		
Chivas Regal Scotch, Jack Daniel Whiskey,			

Chivas Regal Scotch, Jack Daniel Whiskey, Crown Royal Blended Whiskey, Tanqueray Gin, Absolute Vodka, Myer's Rum, Jose Cuervo 1800 Tequila, Hennessy VS

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events by Marriott

info

breakfast breaks lunch dinner

BEVERAGE

> bars > wines

Package Bar Service

Super Premium Package Bar | \$16.50 1st Hour, \$6 Each Additional Hour

Super Premium Liquor, House Wine, Imported and Domestic Beer, Soft Drinks and Dansani Waters Per Person

Package Bar Service

Premium Well Package Bar | \$15.00 1st Hour, \$6 Each Additional Hour

Premium Well Liquor, House Wine, Imported and Domestic Beer, Soft Drinks and Dansani Waters Per Person

Enhancements

After Dinner Drinks/Cordials | \$7.75

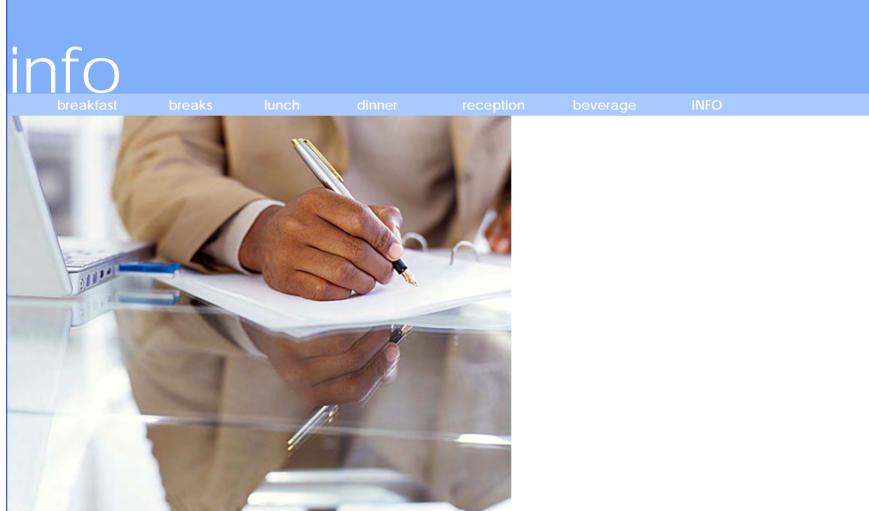
A Complete Selection of cordials to Include Grand Marnier, Kahlua, Bailey's Irish Cream, Amaretto Di Saronno, Drambuie, Frangelico



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by Marriott



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events by Marriott

INFO

Service	Charges

Please add an additional 24% taxable service charge to all event items.

Taxes

All charges are taxable at a state tax of 8%.

On all mixed drinks, an additional 3% City Liquor Tax will be charged.

All guest rooms are taxable at 15%, with a breakdown of 8% to the State of Georgia and 7% to the city of Atlanta.

To qualify for tax exemption the organization must provide a valid Georgia tax exemption certificate in advance of arrival.

Labor and Preparation Fees

Labor and Preparation Fees are \$100.00 and are charged when there are fewer than 30 guests for catered functions.

Attendant/Station Fees

All stations and any items from the carvery require an attendant fee of \$100.00 per culinary attendant.

Bartender Fees

Bartender Fees are \$100.00 Per Bartender.

For hosted and cash bars one bartender will be needed per 100 guests.

All guests must be 21 years old to purchase and consume alcohol.

Hotel Policy

A guarantee of attendance is due to your event representative 72 business hours in advance. If not given, the estimated number of attendance will default as guarantee.