





our hotel brunch ceremony evening enhancements



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romance

and memories

The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination wedding.



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The Atlanta Marriott Marquis can make your dream come true. A wedding is a very special occasion, our talented and dedicated staff will be honored to assist you with every detail from our beautiful guest rooms to the beautifully designed reception and dinner affair.

We hope the enclosed information will make it easier in planning your special day.

Event Times

Daytime events are scheduled Between 10:00a.m. and 4:00 p.m. Evening events are scheduled Between 7:00 p.m. and 1:00 a.m.

Deposit

To make sure we hold your space on a definite basis for your event, a deposit of \$1,000.00 is required with your signed contract. The final balance is due two weeks prior to the function. All deposits made against your account are non-refundable.

Guarantee

In arranging for all private events, the guarantee of attendance must be specified by the patron no later than three (3) business days prior to event. This number shall constitute the guarantee, not subject to reduction, and charges will be made accordingly. The hotel can not be responsible for attendance greater than the guarantee If the hotel receives no guarantee by the appropriate time, the Hotel will assume the patron's expected count will be the guarantee number and charges will be made accordingly. The hotel will physically set for (3%) percent greater than the guaranteed attendance.





Food & Beverage

No food or beverage, alcoholic or otherwise shall be brought into the hotel by the patron or attendees from outside sources. To insure compliance with the County Board of Health's food handling regulations, food will be consumed on the hotel premises at the time contracted. No food or beverage may be removed from the hotel premises.

Menu Planning

A Complimentary taste panel to select final menu will be provided 4 to 6 weeks prior to date of reception for up to four (4) people. All Taste panels are scheduled on Weekdays from 11am-4pm.

Décor

Flowers candles and other items provide a lovely atmosphere for ay occasion. The hotel will gladly provide complimentary dance floor, staging, silk floral centerpieces, votive candles, and complimentary cake table, gift and place-card table, D.J. table, head tables, and complimentary floor length White or Black table linens and napkins.

Accommodations

The Hotel is glad to extend a special rate for overnight accommodations for your quest. The rate is subject to availability and applicable sales and local taxes. The bride and groom will receive a complimentary suite accommodation on their wedding night, based on availability. The complimentary suite is non-transferable. Complimentary hospitality room from Friday thru Sunday based on availability.

Transportation

The Hotel will provide complimentary hotel car service to the airport for the bride and groom's honeymoon departure.

Parking

Special Valet parking rates are available for wedding receptions. Please consult our Catering Sales Manager for details.





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Rewarding Events

You will be rewarded with Marriott Points for hosting the wedding. Ask your Catering Sales Manager for more information or visit www.MarriottRewards.com

Marriott Honeymoon Gift Registry

Receive a gift that will reside in your memory, not in your kitchen. With the Marriott Honeymoon Gift Registry, your guests help create the honeymoon of your dreams. Receive gifts like a relaxing massage or a romantic dinner or breakfast in bed. It's all about making your honeymoon even better at any of our beautiful Marriott properties. Register for free at

www.MarriottRegistry.com

Custom Wedding Event Web Page

Let a Free Custom Wedding Event Web Page help you make your special day more memorable! We will load the content you want to present to your guests including the address for the ceremony location, directions to the hotel, photos, logos, or links for your bridal registry web sites. Best of all, we'll make it simple for your guests to book online the specially negotiated rate for your wedding. You won't believe how helpful your site can be!









distinctive

touches

We take great pride in providing exceptional food and drink, service and atmosphere. We offer many services to make wedding receptions special, such as great wine selections, distinctive menus, unique ice carvings, beautiful floral displays and dramatic lighting. It's your wedding reception... and our opportunity to impress you.



MARQUIS BRUNCH MENU

Freshly squeezed orange, cranberry, grapefruit, apple juices

Assorted muffins, fruit Danish, pecan sticky buns, butter croissants, chocolate croissants, bagels, and scones. Flavored cream cheese & whipped chive butter.

Golden pineapple, honeydew, cantaloupe, seasonal berries.

Roasted fingerling potatoes

Maple Pepper Bacon, Chicken Apple Sausage, Link Sausage

Carolina Eggs Benedict Poached eggs on Canadian bacon with crab hollandaise sauce

Country Cobb Salad Station

Seared Herb Chicken Breast with Roasted Tomato Concasse

Grilled Salmon on a bed of Sizzled Spinach and Citrus Butter

Roasted Asparagus and Baby Carrots with Shallot Butter

Mini Key Lime Cheesecakes, Chocolate Pecan Diamonds, Coconut Cake, Bread Pudding with Warm Bourbon and Vanilla Bean Custard Sauce

Starbucks House Blend, Regular, Decaffeinated, Tazo Teas and Iced Tea

\$49.00 Per Person

Brunch will be replenished and will remain open for one & half hours (1 ½) hours. Prices are based on a minimum of 100 guests. There will be a \$150.00 surcharge for parties under 100.





Please Add 24% Service Charge and 8% Georgia State Sales Tax





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it's about tradition

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.



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Wedding Ceremonies

Ceremony Fee includes:

- *Expertise of Marriott's Wedding Specialist
- *Chairs Set Theater Style with Center and Side Aisles
- *Staging for Ceremony
- *Dressing Room for Bride & Groom
- *Complimentary Rehearsal Space

Rehearsal times for ceremonies are offered as a courtesy to our brides and may be arranged through your event manager. Rehearsal times cannot interfere with any of our scheduled events. Rehearsals cannot be guaranteed in the same area as the ceremony, however every effort will be made. Rehearsal space is reserved for two hour time frame.

\$500 Ceremony Fee





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experience with sensitivity

When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.



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hors d'oeuvre | dinner | beverage

The Marquis Reception (Heavy Hors D'oeuvres Buffet)

Grilled Vegetable Display, A wide Variety of Seasonally Available Vegetables With Ajecy's own Maui Onion and Buttermilk Ranch Dips

Domestic and Imported Cheese Display, Garnished with Fresh Fruit

Martini Mashed Potato Bar, Sweet Potatoes and Garlic Mashed Potatoes Served in a Martini Glass offered with Bacon Bits, Whipped Butter, Sour Cream, Shredded Cheese, Candied Pecans and Gravy

Rosemary Crusted Top Round of Beef, Carved to Order, Served with Miniature Rolls, Garlic Mayonnaise, Spiced Mustard and Whipped Horseradish

Whole Roasted Turkey, Carved to Order, Served with Silver Dollar Rolls, Red Pepper Mayonnaise, Mustard and Cranberry Relish, Accompanied by Cornbread Stuffing

Penne and Farfalle Pasta Station, Sautéed Italian Sausage, Fresh Basil, Vine Ripe Tomatoes, Marinated Olives, Tri-Colored Peppers, Wild Mushrooms Choice of Pomodoro Sauce and Alfredo Sauce

Served from Silver Chaffing Dishes

Vegetable Spring Rolls With Plum Dipping Sauce, Chicken Sate With Peanut Sauce, Chanterelle Mushroom Crostini with Goat Cheese (Based on Three Pieces per Guest)

Four of the Following Hors D'Oeuvres (Based on One Piece Per Item Per Guest) Scallops Wrapped with Bacon, Mushroom Caps, Stuffed with Crabmeat, Miniature Beef Wellington, Miniature Vegetable Egg Rolls with Plum Sauce Spanakopitas, Parmesan Artichoke Hearts

Coffee Station

Offering Flavored Coffees, Gourmet Bean Premium Roast Blend and Decaffeinated Coffees, Regular and Herbal Teas,

\$65.00 Per Person

Buffet will be replenished and will remain open for one & half hours (1 ½) hours. Prices are based on a minimum of 100 guests. There will be a \$150,00 surply harge for parties under 100. Attendants are Required for all Carving Stations at 100,00 Each

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All Dinner Wedding Packages include a One Hour Pre-Reception Please Select (4) Hors d'Oeuvres based on (Three Pieces Per Person) & One Reception Display

Deluxe Hot Hors d'Oeuvres
Georgia Quail Wellington
BBQ Pork Biscuit
Miniature Crab Cakes, Mustard Remoulade
Vegetable Egg Rolls, Plum Sauce
Scallop Wrapped Bacon
Miniature Beef Wellington
Parmesan Artichoke Hearts, Basil Tomato Sauce
Chicken Quesadilla, Pico de Gallo

Deluxe Cold Canapes

Blackened Beef Tenderloin, Ancho Chili Aioli Ahi tuna Tartare, Crisp Wonton, Seaweed Salad Tomato Basil Bruschetta. Balsamic Reduction Fig Paste, Triple Brie, Gourmet Wafer Marinated Shrimp, Fine Herbs, Cucumber, Phyllo Cup Miniature Chilled Loaded Potato Curried Chicken, Shortbread Crust

Reception Display Please Select One (1)

Imported and Domestic Cheese Display Crackers, Flatbreads, Fruit Garnish

Assorted Seasonal Vegetables, Crudite Style, Buttermilk Ranch Dressing and Hummus





hors d'oeuvre | dinner | beverage

Plated Dinner

Herb Seared Chicken Breast

Marquis Salad Mixed Greens, Carrot, Mushroom, Red Onion, Tomato Choice of Dressing

evening

Assorted Artisan Rolls with Butter

Herb Seared bone in Chicken Breast, Thyme Chicken Jus Broccolini Yukon Gold Mashed Potato Roasted Tomato Relish,

German Cheesecake, Strawberry Sauce

Starbucks House Blend Regular, Decaffeinated Coffees, Tazo Teas and Iced Tea

\$68.00 Per Person

Grilled Delmonico Steak

Bibb Lettuce, Radicchio, Fried Cranberries, Yellow Grape Tomato, Candied Pecans, Citrus Oregano Vinaigrette Carrot, Mushroom, Red Onion, Tomato Choice of Dressing

Assorted Artisan Rolls with Butter

Grilled Delmonico Steak, Port Wine Demi Glace Portabella Mushroom Hash Roasted Cauliflower

Chocolate Peanut Bomb, Chocolate Anglaise

Starbucks House Blend Regular, Decaffeinated Coffees, Taza Teas and Iced Tea

\$78.00 Per Person





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hors d'oeuvre | dinner | beverage

Plated Dinner

Grilled Filet of Beef

Romaine Wrapped Salad Mixed Greens, Cucumbers, Red Wine Poached Pear, Gorgonzola cheese, Roma Tomato, Maple Balsamic Vinaigrette

evening

Assorted Artisan Rolls with Butter

Grilled Filet of Beef, Marquis Steak Butter Roasted Colossal Prawn White Truffle Infused Asparagus Wild Mushroom Risotto Cake Demi Glace, Crustacean Oil

Raspberry Chocolate Royal, Chambord Sauce

Starbucks House Blend Regular, Decaffeinated Coffees, Tazo Teas and Iced Tea

\$83.00 Per Person

Grilled Veal Chop

Georgia Wedge Salad Iceberg, Vidalia Onion, Smoked Bacon, Maytag Bleu Cheese, Teardrop Tomato, Cracked Pepper Ranch

Assorted Artisan Rolls with Butter

Grilled Veal Chop, Sauce Chasseur Goat cheese Orzo Ratatouille Vegetable

Tiramisu, Espresso Sauce

Starbucks House Blend Regular, Decaffeinated Coffees, Taza Teas and Iced Tea

\$88.00 Per Person



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Ala Carte Dinner

Your Guests will be offered the choice of Entree at time of service!

Appetizer

Please Select One:

Pan Seared Sea Scallop, Georgia Stone Ground Grits with Chorizo, Sweet Corn Sauce

Tomato Basil Bisque En Croute

Salad

Spinach and Arugula Salad Shaved Fennel, Dried Figs, Goat Cheese, Blood Orange Vinaigrette

Intermezzo

Seasonal Sorbet

Assorted Artisan Rolls with Butter

Entrées

Seared Beef Tenderloin with Bleu Cheese Butter, Rosemary Demi Glace

Grilled Bone-In Chicken, Herbed Veloute

Pan Seared Salmon, Balsamic Butter Sauce

Vegetarian, Roasted Red Pepper Coulis

Chef's Choice of Seasonal Vegetable

Blackberry Panna Cotta, Chocolate Biscotti, Wile Berry Sauce

Starbucks House Blend Regular, Decaffeinated Coffees, Tazo Teas and Iced Tea

Please Add 24% Service Charge and 8% Georgia State Sales Tax



\$110.00

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GOLD STANDARD BEVERAGE SERVICE

Premium Well Hosted Bar Service

Premium Well Brand Cocktails \$6.25 Each
Grant's Family Reserve Scotch, Maker's Mark Bourbon,
Canadian Club Blended Whiskey, Bacardi Rum, Beefeater Gin,
Smirnoff Vodka, Jose Cuervo Tequila, Korbel Brandy
Stone Cellars Chardonnay, By Beringer \$34.00 Per Bottle
Stone Cellars Cabernet, by Beringer \$35.00 Per Bottle
Domestic Beer \$5.50 Each

Domestic Beer \$ 5.50 Each
Imported Beer \$ 6.00 Each
Coca-Cola Soft Drinks \$ 4.25 Each
Dasani Purified Bottled Waters \$ 4.25 Each

Package Bar Service

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

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

Please Add 24% Service Charge and 8% Georgia State Sales Tax, on All Mixed Drinks, Please Add an Additional 3% City Liquor Tax



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GOLD STANDARD BEVERAGE SERVICE

Super Premium Hosted Bar Service

Premium Brand Cocktails \$7.00 Each

Chivas Regal Scotch, Jack Daniels Whiskey, Crown Royal,

Blended Whiskey, Tanqueray Gin, Absolut Vodka, Myers Rum,

Jose Cuervo 1800 Tequila, Hennessy VS

Rosemount Estates Chardonnay \$39.00 Per Bottle

Rosemount Estates Shiraz \$42.00 Per Bottle

Columbia Crest Merlot \$41.00 Per Bottle

Domestic Beer \$ 5.50 Each

Imported Beer \$ 6.00 Each

Coca-Cola Soft Drinks \$ 4.25 Each

Dasani Purified Bottled Waters \$ 4.25 Each

Package Bar Service

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

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

Please Add 24% Service Charge and 8% Georgia State Sales Tax, on All Mixed Drinks, Please Add an Additional 3% City Liquor Jax

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Specialty Drinks Available

Peach Bellini's Electric Blue Lemonade Daiquiris Flavored Martinis Mojitos

After Dinner Drinks

A complete selection of Cordials are offered at \$7.75 Per Drink

Our Selection Includes:

Grande Marnier

Kahlua

Bailey's Irish Cream

Amaretto Di Saronno

Drambuie

Frangelico

Please Add 24% Service Charge and 8% Georgia State Sales Tax, on All Mixed Drinks, Please Add an Additional 3% City Liquor Tax

MISCELLANEOUS CHARGES

Bartender Fees: One Bartender will be scheduled for every 100 Guests. \$100.00 for the first four hours; \$25.00 each additional hour.



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unique details

We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that's special for everyone.



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Additional Wedding Enhancements...

Your Marriott Certified Wedding Planner is delighted to recommend Wedding Services from the finest Atlanta has to offer:

Wedding Cake & Design
Event Floral & Design
Specialty Ice Carvings
Men's Formalwear
Grand Piano
Harpist
In-house Full-service Spa *Bridal Makeup Services*
Upgraded Chair Covers & Linens
Musical Entertainment
Chivari Chairs

Please ask for our preferred vendor listing

Event Services

Our Culinary Team would enjoy the opportunity to cater your Rehearsal Dinner, Bridal Shower, and Brunch events – inquire about availability for our ballroom or private dining space.



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