



# **CATERING MENU**

# ATLANTA MARRIOTT ALPHARETTA

5750 Windward Parkway Alpharetta, GA 30005 +1 770-754-9600

# **CONTINENTAL BREAKFAST**

# PRICED PER PERSON / BASED ON 1 HOUR OF SERVICE

# The Classic I \$20.00 per person

- SoHo Bakery Assorted Breakfast Pastries
- Bagels with Plain and Flavored Cream Cheeses
- Honey Yogurt served with House Made Granola, Seasonal Whole Fruit
- Orange, Apple and Cranberry Juices
- Freshly Brewed Starbucks ® Regular and Decaffeinated Coffees and Assorted Tazo® Teas

# The Energizer I \$24.00 per person

- SoHo Bakery Assorted Breakfast Pastries
- Bagels with Plain and Flavored Cream Cheeses
- Honey Yogurt served with House Made Granola, Seasonal Whole Fruit
- Egg White and Spinach Stuffed Biscuits with House Made Salsa
- Egg White Breakfast Taco with Jalapeno and Sonoma Jack Cheese with House Made Salsa
- Orange, Apple and Cranberry Juices
- Freshly Brewed Starbucks ® Regular and Decaffeinated Coffees and Assorted Tazo® Teas

# The Euro I \$26.00 per person

- Assorted Sliced Italian Meats, Salami and Hand Crafted Cheeses
- Heirloom Tomatoes, Marinated Artichokes and Roasted Peppers
- House Smoked Salmon
- Assorted Sliced Fruit
- SoHo Bakery Artisanal Rolls
- Freshly Brewed Starbucks ® Regular and Decaffeinated Coffees and Assorted Tazo® Teas



A customary 25% taxable service charge and 7.75% sales tax will be added to all prices.

# ATLANTA MARRIOTT ALPHARETTA

# **BREAKFAST BUFFET**

# PRICED PER PERSON / BASED ON 1 HOUR OF SERVICE

### North Point I \$30.00 per person

- Bagels with Plain and Flavored Cream Cheeses: Regular, Light and Strawberry
- Honey Yogurt served with House Made Granola, Seasonal Sliced Fruit
- Cage Free Scrambled Eggs
- Noble Ranch Applewood Smoked Bacon
- Fontina Grilled Sausage Links
- Irish Steel Cut Oatmeal, Brown Sugar and Pecans
- Red Bliss Home Fry Potatoes with Peppers and Onions
- Orange, Apple and Cranberry Juices
- Freshly Brewed Starbucks ® Regular and Decaffeinated Coffees and Assorted Tazo® Teas

### Windward I \$32.00 per person

- SoHo Bakery Assorted Breakfast Pastries
- Bagels with Plain and Flavored Cream Cheeses
- Honey Yogurt served with House Made Granola, Seasonal Sliced Fruit
- Egg White Florentine
- Chicken Apple Sausage
- Grilled Turkey Sausage
- Irish Steel Cut Oatmeal, Brown Sugar and Pecans
- Zucchini and Pepper Hash
- Orange, Apple and Cranberry Juices
- Freshly Brewed Starbucks ® Regular and Decaffeinated Coffees and Assorted Tazo® Teas



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# ATLANTA MARRIOTT ALPHARETTA

# **BREAKFAST ENHANCEMENTS**

# CONTINENTAL AND BREAKFAST BUFFET

Egg White Frittata **\$8 per person** Vegetarian Frittata **\$6 per person** Hand Crafted Sweet Apple Donuts **\$4 per person** Biscuits and Sausage Gravy **\$4 per person** Chicken and Waffles **\$8 per person** Sliced Seasonal Fruit **\$5 per person** Hard Boiled Eggs **\$3 per person** Oatmeal Enhancements: Chia, Flax, Hemp Seed **\$4 per person** Omelet Station with Attendant **\$8 per person** 



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# ATLANTA MARRIOTT ALPHARETTA

# ALL DAY REFRESHMENT PACKAGES

# ALL DAY BEVERAGES | BASED ON 8 HOURS OF SERVICE

Additional hours available at \$3 per person per hour

### All Day Refreshments Package 1 | \$20.00 per person

• Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Assorted Tazo® Teas

# All Day Refreshments Package 2 I \$26.00 per person

 Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Assorted Tazo® Teas, Assorted Soft Drinks and Bottled Waters

### All Day Refreshments package 3 | \$30.00 per person

• Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Assorted Tazo® Teas, Assorted Soft Drinks, Bottled Waters, Flavored Iced Teas, Infused Waters and Coconut Water

# **COFFEE BREAK ENHANCEMENTS**

#### **Beverages**

- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee \$70 per gallon
- Freshly Brewed Assorted Tazo® Teas \$40 per gallon
- Soft Drinks \$4.25
- Bottled Waters \$3.50
- Tropicana Juices \$4.75

#### Snacks

- Freshly Baked Cookies \$34 per dozen
- Chocolate Brownies \$34 per dozen
- Candy Bars \$2.50 each
- Ice Cream and Frozen Yogurt Bars \$5 each
- Bags of Pretzels and Chips \$4 each



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# ATLANTA MARRIOTT ALPHARETTA

# **COFFEE BREAKS**

# PRICED PER PERSON / BASED ON 30 MINUTES OF SERVICE

### Fresh Blended Juices I \$17.00 per person

- Beet, Pineapple and Ginger Blended Juice
- Pineapple, Orange and Strawberry Blended Juice
- Kale, Chard, Pineapple and Fresh Berry Blended Juice
- Infused Waters
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Assorted Tazo® Teas

### Hummus Break I \$16.00 per person

- Roasted Red Pepper, Pine Nuts, Roasted Garlic served with Grilled Pita Wedges
- Crudité Vegetables with Ranch and Bleu Cheese Dressings
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Assorted Tazo® Teas
- Assorted Soft Drinks and Bottled Waters

### Biscotti Break I \$16.00 per person

- Chocolate Dipped, Almond, Pistachio
- Iced Coffee with Assorted Flavored Syrups: Toffee Nut, Caramel and Vanilla
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Assorted Tazo® Teas
- Assorted Soft Drinks and Bottled Waters

#### Make Your Own Trail Mix | \$17.00 per person

- House Made Granola, Assorted Dried Fruits, Assorted Nuts and Chocolate M&M's
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas and Flavored lced Teas: Green Tea and Passion Tea
- Assorted Soft Drinks and Bottled Waters

### Banana Break I \$16.00 per person

- Grilled Banana Bread with Caramel Drizzle and Cinnamon Crumble
- Spiced Plantain Chips with Lemon Tzatziki Sauce
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Assorted Tazo® Teas
- Assorted Soft Drinks and Bottled Waters



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# ATLANTA MARRIOTT ALPHARETTA

# **COFFEE BREAKS**

# PRICED PER PERSON / BASED ON 30 MINUTES OF SERVICE

# Candy Jar I \$17.00 per person

- Sour Patch Kids, Sour Cherry Balls, Swedish Fish
- Chocolate Pretzels, Malt Balls, Chocolate M&M'S
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Assorted Tazo® Teas
- Assorted Soft Drinks and Bottled Waters

# Pick Any 2 Break | \$15.00 per person / \*Beverage Service Included

- Freshly Baked Assorted Cookies
- Cheesecake Brownie Squares
- Whole Fruit
- Clif Energy Bars, Luna Energy Bars and Nature Valley Granola Bars
- Spicy Nuts with Wasabi Almonds
- Tortilla Chips with House Made Salsa
- House Made Chips and Onion Dip
- Individual Bags of Potato Chips and Pretzels
- Popcorn with Choice of Seasoning: Cheddar, Cinnamon Sugar and White Cheddar
- Flavored Iced Teas: Green Tea and Passion Tea

\*Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Assorted Tazo® Teas \*Assorted Soft Drinks and Bottled Waters



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# ATLANTA MARRIOTT ALPHARETTA

# PLATED LUNCH

# **GROUPS WITH LESS THAN 15 GUESTS**

# The Salad Bowl I \$35.00 per person

- Mixed Greens with Tomatoes, Carrots, Cucumbers, Onions with Chef's Choice of Dressing Choice of One Protein
  - Herb Roasted Grilled Chicken Breast, Petit Filet or Cajun Seared Salmon
- Chef's Choice of Dessert
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas and Unsweetened Iced Tea

# The Gourmet Sandwich I \$26.00 per person

# Choice of One Sandwich

- Turkey & Brie with Chipotle Aioli served on a French Baguette
- Roast Beef with Horseradish Aioli served on an Onion Roll
- Roasted Vegetable Wrap with Balsamic Vinaigrette on a Sundried Tomato Tortilla Wrap
- Sandwiches are served with Tortellini Salad and House Chips
- Chef's Choice of Dessert
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas and Unsweetened Iced Tea

# Traditional Italian I \$36.00 per person

- Traditional Caesar Salad
- Grilled Chicken Florentine on a Bed of Spinach with Tomato and Parmesan Cheese
- Chef's Choice of Dessert
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas and Unsweetened Iced Tea



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# ATLANTA MARRIOTT ALPHARETTA

# PLATED LUNCH

### The Cobb I \$30.00 per person

- Soup du Jour
- Chicken Cobb Salad served with Bleu Cheese Dressing
- Chef's Choice of Dessert
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas and Unsweetened Iced Tea

# The Fulton I \$36.00 per person

### Choose 1 Salad and 1 Entrée

- Awesome Salad with Field Greens, Cucumbers, Cherry Tomatoes, Caramelized Pecans, Roasted Vidalia Onion Vinaigrette
- Traditional Caesar Salad with Romaine Lettuce, Parmesan Cheese, Croutons, Creamy Garlic Dressing
- Garden Salad with Roma Tomatoes, Cucumber, Shredded Carrots and Peppercorn Ranch Dressing
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- · Herb Roasted Breast of Chicken with Rice Pilaf and Seasonal Vegetables
- Broiled Salmon, Lemon Infused Oil with Couscous and Seasonal Vegetables
- London Broil, Chimichurri with Roasted Potato and Seasonal Vegetables
- Grilled Pork Tenderloin, Teriyaki Sauce with Grilled Pineapple Chutney and Seasonal Vegetables
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- Chef's Choice of Dessert
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas and Unsweetened Iced Tea



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# ATLANTA MARRIOTT ALPHARETTA

# LUNCH BUFFETS

# PRICED PER PERSON / BASED ON 1 HOUR OF SERVICE

# The Greenway | \$38.00

- Soup du Jour
- Curry Chicken Salad, Buffalo Spicy Chicken Salad, Asian Cashew Chicken Salad
- Traditional Tuna Salad, Lemon Pepper Tuna Salad
- Served with Croissants, Ciabatta Rolls, Lettuce and Sliced Tomato
- Grilled Vegetable Platter
- Couscous Salad
- Fruit Compote
- Chef's Selection of Dessert
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas and Unsweetened Iced Tea

### The Georgia Peach I \$44.00

- Mixed Greens with Cranberries and Sugared Pecans, served with a Vidalia Onion Vinaigrette
- House Smoked Brisket
- Georgia BBQ Chicken
- Collard Greens
- Roasted Corn on the Cob
- · Shrimp and Grits
- · Warm Biscuits and Rolls Served with Butter
- Peach Cobbler and Chef's Selection of Additional Dessert
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas and Unsweetened Iced Tea

#### The Orient Express I \$40.00

- Mixed Field Greens, Mandarin Oranges, Shredded Carrots and Toasted Almonds with Sesame Dressing
- Chicken Stir Fry
- Beef Stir Fry
- Fried Rice
- Steamed Rice
- Baby Bok Choy with Sesame Oil
- Rice Pudding and Chef's Selection of Additional Dessert
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas and Unsweetened Iced Tea

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# ATLANTA MARRIOTT ALPHARETTA

# LUNCH BUFFETS

# PRICED PER PERSON / BASED ON 1 HOUR OF SERVICE

### The Fiesta I \$42.00

- Mixed Greens served with Corn, Black Beans, Tomato and Red Onion with Cilantro Chili Lime Vinaigrette
- Beef Fajita
- Chicken Chili Guajillo
- Lemon Cajun Tilapia
- Spanish Rice
- Pinto Beans
- Warm Flour Tortillas served with Salsa, Sour Cream, Guacamole and Shredded Cheddar Cheese
- Tres Leches Cake, Cinnamon Churros and Chef's Selection of Additional Dessert
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas and Unsweetened Iced Tea

# The Pranzo I \$44.00

- Antipasto Platter
- Tomato and Mozzarella
- Fennel Sausage with Peppers and Onions
- Italian Braised Beef
- Chicken Piccata
- Baked Ziti
- Roasted Garlic Broccoli
- Garlic Bread and Tomato Onion Focaccia
- Tiramisu and Chef's Selection of Additional Dessert
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas and Unsweetened Iced Tea

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# ATLANTA MARRIOTT ALPHARETTA

# PLATED DINNER

### Starters \*Choose one

- Mediterranean Salad with Field Greens, Kalamata Olives, Feta Cheese, Cucumber, Artichokes, Tomatoes and Greek Dressing
- Caesar Salad with Romaine Lettuce, Parmesan Cheese, Croutons and Creamy Garlic Dressing
- Spinach Salad with Mandarin Oranges, Carrots, Walnuts, Cucumber and Sesame Dressing
- Garden Salad with Roma Tomato, Cucumber, Shredded Carrots and Peppercorn Ranch Dressing
- Soup en Croûte

# Main Course \*Choose one

# All main courses include Seasonal Vegetables and one choice of starch

- Filet of Beef with Red Wine Demi-Glace \$55
- Jack Daniels Sirloin with Coca-Cola Reduction \$48
- Herb Roasted Airline Chicken with Citrus Veloute \$44
- Chicken Française with Lemon Tarragon \$44
- Chicken Wellington with Portobello Mushroom Sauce \$46
- Blackened Mahi Mahi with Roasted Red Pepper Coulis \$48
- Seared Salmon with Green Beans and Fingerling Potatoes with Mustard Vinaigrette \$48
- Eggplant Portobello Napoleon with Roasted Tomato and Basil \$42
- Rigatoni with Wild Mushroom Ragout \$42

\*A La Carte Dinner Service Available – Ask your Event Manager for details.

# Sides \*Choose one

- Garlic Mashed Potatoes
- Herb Polenta Cake
- Pesto Mashed Potatoes
- Rice Pilaf
- Roasted Fingerling Potatoes
- Roasted Red Pepper Mashed Potatoes
- Rosemary Red Potatoes
- Wild Rice Pilaf

\*All Plated Dinners include Rolls Served with Butter and Margarine, Unsweetened Iced Tea and a Choice of one Dessert.

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# ATLANTA MARRIOTT ALPHARETTA

# DESSERT

- Caramel Bread Pudding
- Chocolate Mousse Cake
- Deconstructed Ricotta Cannoli
- Pecan Bourbon Pie
- Raspberry Biscotti Cheesecake
- Local Cheese Plate



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# ATLANTA MARRIOTT ALPHARETTA

# **DINNER BUFFETS**

# PRICED PER PERSON / BASED ON 2 HOURS OF SERVICE

# The Farmer's Harvest I \$58.00

- Mixed Greens, Roasted Corn, Cucumber, Red Onion and Roasted Tomato served with an Orange Balsamic Vinaigrette
- Marinated Vegetable Salad with Red Wine Vinegar and Oil
- Blackened Salmon with Wilted Spinach, Roasted Red Peppers and Lemon Oil
- Pan Seared Prestige Farm Chicken Breast with Velouté and Crispy Sage
- Slow Roasted Top Round with Garlic Sautéed Mushrooms and Onions and Roasted Fingerling Potatoes
- Sautéed Seasonal Vegetables
- Assorted Artisanal Rolls and Flatbreads with Butter
- Chef's Selection of Dessert
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas and Unsweetened Iced Tea

# The Country Market I \$59.00

- Quinoa Salad with Field Greens, Dried Cranberries, Toasted Almonds, Fresh Cilantro and Dressed with Lemon Extra Virgin Olive Oil
- Seasonal Fruit Salad with Mint Honey Drizzle
- Shrimp and Rice Salad with Marinated Artichokes, Roasted Red Pepper and Basil Vinaigrette
- · Herb Roasted Airline Chicken Breast with Thyme au Jus and Wild Rice Pilaf
- Broiled Mahi Mahi with Citrus Slaw and Roasted Root Vegetable Gratin
- Sautéed Seasonal Vegetables
- Chef's Selection of Dessert
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas and Unsweetened Iced Tea

# The Family Table I \$62.00

- Mediterranean Salad with Field Greens, Kalamata Olives, Feta Cheese, Cucumber, Marinated Artichokes, Tomatoes served with a Greek Dressing
- Caprese Salad with Fresh Tomatoes, Mozzarella, Basil and Balsamic Reduction
- Roasted Garlic Hummus with Assorted Flatbreads, Carrots and Celery
- Paccheri Bolognese with Shredded Asiago and Fresh Basil
- Fennel Braised Beef with Herbed Polenta
- Roasted Bone-in Rosemary Chicken with Rainbow Fingerling Potatoes, Agrodolce Reduction
- Seared Tilapia with Fresh Herbs, Kalamata Olives, Roasted Eggplant and Lemon Garlic Olive Oil
- Sautéed Seasonal Vegetables
- Chef's Selection of Dessert
- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Tazo® Teas and Unsweetened
  Iced Tea

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# ATLANTA MARRIOTT ALPHARETTA

# HORS D'OUEVRES

# PRICED PER PIECE

# Minimum Order of 25 for Any One Type

### **Cold Offerings**

- Chilled Tiger Shrimp with Cocktail Sauce \$4
- Smoked Salmon with Boursin Cheese on Pumpernickel \$5
- Mini Antipasto Skewer \$6
- Cucumber with Smoked Trout & Dill Crème Fraîche \$6
- Tomato and Basil on Garlic Crostini \$6
- Lemon Garlic Hummus on Pita Chip with Red Onion Marmalade \$6
- Shrimp & Gazpacho Shooters \$7

### **Hot Offerings**

- Chili Lime Chicken Skewers \$6
- Mini Chicken Cordon Bleu \$6
- BBQ Meatballs \$5
- Low Country Boil Kabob with Shrimp, Andouille, New Potato \$7
- Spanakopita \$5
- Mini Assorted Quiches \$5
- Vegetable Spring Rolls with Thai Chili Sauce \$5
- Chicken Satay with Peanut Sauce \$6
- Beef Wellington \$7
- Mini Crab Cake with Remoulade Sauce \$7
- Bacon Wrapped Scallops \$7
- BBQ Shrimp & Grits on Bacon Crisp \$6
- Buffalo Chicken Spring Roll with Bleu Cheese \$6
- Teriyaki Beef Satay \$6
- Mini American Kobe Beef Sliders \$7
- Mini Chicago Dogs \$6
- Mini Philly Cheesesteak \$7



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# ATLANTA MARRIOTT ALPHARETTA

# **CARVING STATIONS**

# All Carving Stations Require a Culinary Attendant with an Additional Fee of

# \$125 per Attendant

#### Root Beer Glazed Pit Ham I \$280.00

With Artisan Rolls, Stone Ground Mustard and Spicy Apple Chutney Serves 40 Guest Portions

#### Slow Roasted Top Round of Beef I \$500.00

With Artisan Rolls, Rosemary Au Jus and Horseradish Cream Serves 70 Guest Portions

# Herb Crusted Prime Rib I \$425.00

With Artisan Rolls, Thyme Au Jus and Horseradish Cream Serves 30 Guest Portions

#### Garlic Thyme Roasted Turkey | \$360.00

With Artisan Rolls, Peach & Cranberry Aioli and Creole Honey Mustard Serves 30 Guest Portions

#### Caribbean Jerk Pork Loin I \$300.00

With Artisan Rolls, Pineapple Chutney and Roasted Corn Cilantro Relish Serves 40 Guest Portions

#### Cracked Pepper Crusted Beef Tenderloin I \$435.00

With Artisan Rolls, Creamy Horseradish and Bourbon Mustard Serves 25 Guest Portions

# House Smoked Side of Salmon I \$225.00 With Dill & Caper Crème

Serves 20 Guest Portions



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# ATLANTA MARRIOTT ALPHARETTA

# SPECIALTY DISPLAYS

# PRICED PER PERSON

- Seasonal Fruit Display with Honey Yogurt Dressing **\$9 per person**
- Vegetable Crudité with Ranch Dipping Sauce \$9 per person
- Cheese Display served with Crackers and French Bread \$9 per person
- Antipasto Display with Assorted Italian Meats and Cheeses, Tomatoes, Mozzarella Cheese, Marinated Asparagus, Olives, Peppers and Italian Styled Breads **\$13 per person**
- Hummus Display with Roasted Red Peppers, Pine Nuts and Roasted Garlic served with Grilled Pita Wedges \$8 per person
- Chips and Dip Display with Tri-Colored Tortilla Chips, House Made Potato Chips, Salsa, Guacamole, Malt Vinegar Onion Dip \$8 per person
- Chicken Wing Bar with Buffalo, Lemon Pepper or BBQ served with Ranch and Bleu Cheese Dressings and Celery Sticks \$12 per person
  - $\circ$  Based on 3 wings per person



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# ATLANTA MARRIOTT ALPHARETTA

# STATIONS

# **BASED ON 2 HOURS OF SERVICE**

### Mac and Cheese Bar I \$15 per person

• White Cheddar and Sharp Cheddar

Toppings: Bacon, Chives, Bleu Cheese Crumbles and Toasted Panko Crumbs Optional Additions:

- Shredded Beef \$4 per person
- Shredded Chicken \$3 per person
- Sautéed Diced Ham \$3 per person

# Mashed Potato Bar I \$18 per person

Mashed Potatoes and Butter Whipped Sweet Potatoes

Toppings: Caramelized Onions, Bacon Bits, Bleu Cheese Crumble, Cheddar Cheese, Sautéed Mushrooms, Roasted Bell Peppers, Whipped Butter, Horseradish, Sour Cream, Chopped Chives and Oven Dried Tomatoes

### Street Taco Bar I \$19 per person

- Chipotle Flank Steak, Chipotle Chicken, Cilantro Lime Pork served with Roasted Corn, Diced Tomato, Onion, Lettuce, Cheddar Cheese with Salsa, Guacamole and Sour Cream Optional Additions:
  - Blackened Shrimp I \$6 per person
  - Catch of the Day I \$7 per person

# Pasta Station I \$17 per person \* Culinary Attendant Required \$125.00

- Nonna's Gravy with Marinated Italian Sausage Meatballs, Basil, Penne Pasta
- Puttanesca alla Vodka with Onions, Capers, Olives, Roasted Garlic, Fresh Pomodoro Sauce, Basil and Farfalle Pasta

# Action Pasta Station I \$22 per person \* Culinary Attendant Required \$125.00

• Penne and Farfalle with Onion, Garlic, Mushrooms, Pepper, Olives, Meatballs, Chicken, Sausage, Basil, Parmesan, Ricotta served with choice of Marinara or Alfredo Sauces



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# ATLANTA MARRIOTT ALPHARETTA

# STATIONS

# **BASED ON 2 HOURS OF SERVICE**

### Create Your Own Slider I \$18 per person

- Kobe Beef, Grilled Chicken, Pulled Pork served on Slider Rolls
- Shredded Lettuce, Tomato, Onion, Bacon, Citrus Slaw, Assorted Cheeses, Pickles, Mayonnaise, Mustard and Ketchup

### Build Your Own Salad I \$15 per person

• Mixed Greens, Spinach, and Romaine with Bacon Bits, Chickpeas, Cucumber, Tomato, Shredded Carrots, Parmesan Cheese, Mandarin Oranges, Croutons with Ranch, Caesar and Sesame Dressings

### Viennese Dessert Station I \$25.00 per person \* minimum of 50 guests required

 Double Dipped Light and Dark Chocolate Covered Strawberries, Miniature Cream Puffs, Napoleons, Miniature Chocolate Horns, Sliced Fruit and Assorted Petit Fours

### Something Sweet Station I \$15 per person \* minimum of 50 guests required

• Assorted Crème Brûlée, Chocolate Mousse Cake, Lemon Tarts, Cheesecake Bars, Double Dipped Light and Dark Chocolate Covered Strawberries



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# ATLANTA MARRIOTT ALPHARETTA

# **HOSTED BAR**

### **Premium Brands**

Spirits: Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whisky, Jose Cuervo Tequila, Courvoisier VS Brandy Cordials: Bailey's, Amaretto di Saronno, Grand Marnier, Kahlua, Courvoisier VS Wine: Mangnolia Grove: Chardonnay, Cabernet, Merlot and Pinot Grigio Domestic Beer: Budweiser, Bud Light, Miller Light, Blue Moon Belgian White Import Beer: Heineken, Modelo Especial, Corona Extra, Corona Light Craft Beer: Samuel Adams Boston Lager, Sweetwater 420 Soft Drinks: Assorted Pepsi Products

### **Call Brands**

Spirits: Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewar's White Label, Canadian Club, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, 1800 Silver Tequila Cordials: Bailey's, Amaretto di Saronno, Grand Marnier, Kahlua, Courvoisier VS Wine: Mangnolia Grove: Chardonnay, Cabernet, Merlot and Pinot Grigio Domestic Beer: Budweiser, Bud Light, Miller Light, Blue Moon Belgian White Import Beer: Heineken, Modelo Especial, Corona Extra, Corona Light Craft Beer: Samuel Adams Boston Lager, Sweetwater 420 Soft Drinks: Assorted Pepsi Products

# **Top Shelf Brands**

Spirits: Grey Goose Vodka, Bacardi Superior Rum, Mt. Gay Eclipse Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Jack Daniel's Tennessee Whiskey, Crown Royal Canadian Whisky, Patron Silver Tequila, Hennessy Privilege VSOP Cordials: Bailey's, Amaretto di Saronno, Grand Marnier, Kahlua, Courvoisier VS Wines sold by the Bottle: Ask your Event Manager for Details Domestic Beer: Budweiser, Bud Light, Miller Light, Blue Moon Belgian White Import Beer: Heineken, Modelo Especial, Corona Extra, Corona Light Craft Beer: Samuel Adams Boston Lager, Sweetwater 420 Soft Drinks: Assorted Pepsi Products



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# ATLANTA MARRIOTT ALPHARETTA

### **Hosted Sponsored Bar**

- (per consumption)
- An extensive selection of cocktails, wines, beers, soft drinks are available.
- Select the type of beverage you wish to offer and all charges will reflect the number of cocktails and other beverages actually served.

	Premium	Call	Top Shelf
Cocktails	\$10	\$11	\$13
Cordials	\$11	\$11	\$11
Wine	\$7	\$7	Individually Priced
Domestic Beers	\$6.50	\$6.50	\$6.50
Imported & Craft Beers	\$8	\$8	\$8
Soft Drinks & Bottled Waters	\$4	\$4	\$4

# PACKAGE BAR

# Package Bar

- The Cocktail Package Plan enables you to be charged on a per person in accordance with your guaranteed attendance, or the actual attendance, should it be higher than the guarantee.
- An extensive selection of cocktails, wines, beers, soft drinks and waters are available.

Full Bar Service			
	Premium	Call	Top Shelf
1 <sup>st</sup> Hour	\$25	\$28	\$34
2 <sup>nd</sup> Hour	\$15	\$18	\$24
Each Additional Hour	\$8	\$11	\$17

\*Package Bar is for consecutive hours of service only.

\*Cordials available per consumption charge.

Service Charge and Sales Taxes – All prices stated above are subject to 25% Service Charge, 7.75% Sales Tax and 3% Liquor Tax.

#### Labor Charges

Bartenders - \$125 per Bartender up to 4 hours; \$75 per Bartender for each additional hour after 4 hours.

The Atlanta Marriott Alpharetta is the only licensed authority to sell and serve liquor for consumption on the premises. Therefore, liquor is not permitted to be brought into the hotel.

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# ATLANTA MARRIOTT ALPHARETTA

# **CASH BAR**

#### **Cash Bar**

	Premium	Call
Cocktails	\$13	\$14
Cordials	\$14	\$14
Wine	\$12	\$13
Domestic Beers	\$8	\$8
Imported & Craft Beers	\$10	\$10
Soft Drinks & Bottled Waters	\$5	\$5
Host Drink Tickets*	\$8.50	\$9.50

\*Cash Bar Pricing is inclusive of applicable service charges and taxes

\*Cashiers required for Cash Bars - \$90 per cashier

\*Host Drink Tickets are paid by Event Organizer, subject to applicable service charges and taxes

Cash Bar pricing includes service charge and sales tax

#### Labor Charges

Bartenders - \$125 per Bartender up to 4 hours; \$75 per Bartender for each additional hour after 4 hours.

The Atlanta Marriott Alpharetta is the only licensed authority to sell and serve liquor for consumption on the premises. Therefore, liquor is not permitted to be brought into the hotel.

# SPECIALTY BARS

#### Margarita Bar \$8 per drink

Traditional or Frozen, Lime or Strawberry

#### Mojito Bar \$9 per drink

Basil Cucumber, Sweet Tea or Lime

# Non-Alcoholic Bar \$6 per drink

Pina Colada, Banana Daiquiri or Strawberry Daiquiri



### A customary 25% taxable service charge and 7.75% sales tax will be added to all prices.

# ATLANTA MARRIOTT ALPHARETTA

#### White/Rose/Blush Wines

Chateau St. Jean, **Chardonnay**, North Coast, California, 2014 **\$35** Chateau St. Michelle, **Chardonnay** "Canoe Ridge Estate" Horse Heaven Hills, Washington, 2014 **\$38** Sonoma Cutrer, **Chardonnay**, "Russian River Ranches", Sonoma Coast, California, 2014 **\$64** Magnolia Grove, **Chardonnay**, Chateau St. Jean **\$24** Giocato, Pinot, **Pinot Grigio**, Slovenia **\$36** J. Lohr Estates, **Chardonnay**, "Riverstone", Arroyo Seco **\$46** Magnolia Grove, **Pinot Grigio**, Chateau St. Jean **\$24** Pighin, **Pinot Grigio**, Friuli-Venezia Giulia, Italy, 2015 **\$45** Chateau Ste. Michelle, **Riesling**, Columbia Valley, Washington, 2014 **\$39** Brancott Estate, **Sauvignon Blanc**, Marlborough, New Zealand, 2015 **\$36** Sea Pearl, **Sauvignon Blanc**, Marlborough, New Zealand **\$39** Kenwood Vineyards, **Sauvignon Blanc**, Sonoma County, California, 2014 **\$47** Magnolia Grove, **Rose**, Chateau St. Jean **\$24** 

#### **Red Wines**

Magnolia Grove, **Cabernet Sauvignon**, Chateau St. Jean**\$24** Line 39, **Pinot Noir**, California **\$34** Purple Hands, **Pinot Noir**, Willamette Valley **\$58** Alamos, **Malbec**, Mendoza, Argentina, 2014 **\$32** Magnolia Grove, **Merlot**, Chateau St. Jean**\$24** 14 Hands, **Merlot**, Columbia Valley, Washington, 2013 **\$36** St. Francis Vineyards, **Merlot**, Sonoma Valley, California, 2013 **\$62** Avalon, **Cabernet Sauvignon**, California, 2012 **\$42** Aquinas, **Cabernet Sauvignon**, North Coast, California, 2014 **\$46** 

# Sparkling Wines

La Marca, Extra Dry, **Prosecco**, Veneto, Italy, NV **\$42** Freixenet, **Blanc de Blancs**, Brut, Cava, Spain, NV **\$30** Segura Vivdas, **Brut**, Cava, "Aria" Catalina Spain **\$39** Mumm Napa, **Brut**, "Prestige Chef de Caves", Napa Valley, California, NV **\$105** 



A customary 25% taxable service charge and 7.75% sales tax will be added to all prices.

# ATLANTA MARRIOTT ALPHARETTA

# TECHNOLOGY

### Internet

HARD LINE First Wired Connection | **\$300 per day** Each Additional Wired Connection | **\$130 per day** 

SIMPLE WIRELESS CONNECTIVITY <25 People (up to 3mbps) | **\$10 per person** 26-50 People (up to 5 mbps) | **\$10 per person** 51-100 People (up to 8 mbps) | **10 per person** 

SUPERIOR WIRELESS CONNECTIVITY <25 People (up to 8mbps) | **\$16 per person** 26-50 People (up to 12 mbps) | **\$14 per person** 51-100 People (up to 22 mbps) | **\$12 per person** 

Bandwidth ranges are for the entire group, not per person.

# Sound

Wireless Microphone (Handheld or Lavaliere) | **\$180** 4-Channel Mixer | **\$70** 6-Channel Mixer | **\$140** 12-Channel Mixer | **\$140** Speakers (For meetings less than 30 people) | **\$60** JBL Powered Sound System (For meetings between 30 to 100 people | **\$120** JBL Powered Sound System (For meetings with more than 100 people | **\$300** 

If 3 or more Microphones or Audio Sources: Dedicated Audio Technician required I **\$100 per hour \*Minimum 5 hours** 

#### Projection

LCD Projector (For meetings less than 150 people | **\$400** LCD Projector (For meetings more than 150 people | **\$600** 

Meetings with more than one projector will require additional equipment.

# Audio Visual Packages

LCD support package | \$140

8' x 8' Tripod Screen, (1) Power Strip, (1) VGA Cable, (1) Extension Cord, and Set-up Assistance

#### **Technical Services**

The Atlanta Marriott Alpharetta is Hotel's preferred provider for Audio Visual Services. The use of another Audio Visual company will necessarily involve the use of some of Hotel's equipment and expertise. A fee of \$1,200 will be charged for these services.

#### **Screens**

8' x 8' Tripod screen | **\$100** 10' x 10' Cradle Screen | **\$180** 7.5' x 10' Fast Fold Screen | **\$350** 55" TV Monitor on Rolling Cart | **\$350** 

### **Meeting Accessories**

Flip Chart with Markers | **\$65 each** Post-it Flip Charts with Markers | **\$70 each** Display Easel | **\$15 each** Flip Chart Stand | **\$25 each** Wireless Slide Advancer | **\$50 each** LED Wash Light | **\$45 each** Banner Hanging | **\$50 each** Conference Speaker Phone | **\$170 each** Power Strip \*5 Outlets and Extension Cords | **\$25 each** Power Tower Charging Station \*6 Outlets and 3 USB Ports | **\$30 each** HDMI Cable 6 Foot | **\$15 each** VGA Cable 6 Foot | **\$15 each** Pipe & Drape (per linear foot, 14' high) | **\$20 per foot** 

### **Power Drops**

100 AMP Service | **\$225** 200 AMP Service | **\$350** 

#### **Standard Labor Rates**

Set-up / Strike | **\$75 per hour** Show Production | **\$100 per hour \*Minimum 5 Hours** 

Premium Stage Lighting Package 10 Feet Pipe & Drape, 3 Backstage Up Light Units | \$200

#### Premium Lighting Room Package

Enhance your Meeting Room with up to 8 Colored Up Light Units | \$300

#### **Audio Visual and Event Contractors**

Atlanta Marriott Alpharetta requires all Contractors for events to provide Insurance and Company Information 7 days prior to the event date.

Load In/Load Out Fees | **\$250** \*Dedicated Hotel Associate will be needed to oversee.



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# ATLANTA MARRIOTT ALPHARETTA