

Wedding Menus



The Augusta Marriott at the Convention Center distinguishes itself from other event venues in Augusta on all levels. Our artful and professional staff will anticipate and coordinate the details of your wedding. In addition we offer the convenience and ability to host all of your events under one roof in the most compelling location.

Contact Information

Sales Office

Phone 706.823.6505

Fax 706.724.0044



Two Tenth Street - Augusta, GA 30901
www.marriott.com/agsmc

Wedding Reception Planning Information

The staff at the Augusta Marriott at the Convention Center is dedicated to making your reception an unforgettable event. Below is helpful information to ensure its success. Your Event Manager will guide you through the planning process.

- Room rental is required for all weddings and is based on the banquet room reserved and day of the week.
- Additional rental is required if additional over flow seating is required in adjacent rooms.
- Additional rental is required if a work room is needed for Florists or Decorators
- Additional rental is required if a ceremony room is needed. Limited availability.
- Our standard set up for wedding buffets, gift and cake tables is white linen with white skirting. Please consult your decorator if a different color scheme is required. *
- Our standard table seating is six foot in diameter round tables with 10 chairs at each table. There will be an additional charge for other seating arrangements.
- The Hotel accepts no responsibility for lost items rented from third party vendors.
- The hotel has a limited amount of high top tables. These are wrapped in black or white spandex.

Room Rental Set Up Fee Includes:

- All tables and chairs (rounds of 10 persons per table)
- Standard white or black tablecloth (not floor length)
- White or black napkins
- China, glassware and silverware

General Information

- Your menu selection(s) must be received by your Event Manager thirty days prior to the date of your reception.
- No outside food or beverage is permitted (excluding the wedding cake and groom's cake)
- Extra food and/or beverage may not be removed from the property. We don't provide "to go" containers.
- The guaranteed number must be received by your Event Manager seven business days prior to your reception. This number is final and cannot be reduced. Billing is based on the guaranteed number (provided 7 days in advance of your reception) However, if actual number of guests exceeds guaranteed number, additional charges are applicable.
- Payment in full is due seven days prior to your reception.
- Your initial deposit amount will be stated in your contract. This deposit is non-refundable however, depending on circumstances, it may be applied to a future event.
- A signed credit authorization form with credit card information must be on file for unforeseen charges that may incur.

AUGUSTA MARRIOTT AT THE CONVENTION CENTER

TWO TENTH STREET, AUGUSTA, GA 30901

WWW.MARRIOTT.COM/AGSMC

TOLL FREE 706.722.8900

DIRECT 706.823.6505

EMAIL: SALES@AUGUSTAMARRIOTT.COM

Parking:

- Self-parking is available at \$1.25 per hour (\$7.00 maximum charge per day).
- If you would like to sponsor your guests parking, your Event Manager can arrange to have parking charged to your account.
- Overnight guests will be charged \$7.00 per day with their guest room.

Security

- The Augusta Marriott at the Convention Center will not be responsible for any items left in a banquet room. We request that all items be removed at the conclusion of the reception. However, if the host requests items such as floral arrangements, linens be stored for pick up the following day, the hotel is not responsible. Under no circumstances will the hotel store wedding gifts.

Room Access, Third Party Vendors and Miscellaneous

- Your room can be accessed four hours before the start time of your function to allow third party vendors to set up.
- We do not guarantee that reception rooms will be ready until 30 minutes prior to the scheduled opening of doors.
- All third-party vendors must load in and load out at the back of the Olmstead Exhibit hall. This is located adjacent to the Hotel loading dock. The hotel loading dock may not be used. A limited number of flatbed carts is available to third party vendors on a first come, first serve basis.
- Florist should deliver flowers, centerpieces and other decorations "table ready." We do not allow florist to assemble in the reception room.
- There may be additional charges for electricity for bands and disc jockeys.
- White chair covers are charged at \$7.00 per chair
- All third-party vendors must load out directly following the function
- All wedding cakes must be taken directly to the event room upon delivery. The wedding cake vendor is required to place the cake on the cake table. Hotel employees do not handle wedding cakes. The Hotel does not provide cake knives. The Hotel does not provide storage for wedding cakes. There is a fee of \$2.00 per person for cutting and plating cakes.
- The Hotel accepts no responsibility for gifts/gift tables. A representative of the wedding party should monitor the gift table.
- Audio-visual services are available through ENCORE, our onsite technology company.

AUGUSTA MARRIOTT AT THE CONVENTION CENTER

TWO TENTH STREET, AUGUSTA, GA 30901

WWW.MARRIOTT.COM/AGSMC

TOLL FREE 706.722.8900

DIRECT 706.823.6505

EMAIL: SALES@AUGUSTAMARRIOTT.COM

Traditional Reception - \$49

Cocktail Hour

(served for one hour prior to main event)

Choose One

Seasonal Fruit & Cheese - Variety of locally sourced Cheeses with Mini Breads and Crackers

Anti-pasta Display - Cured Meats, Marinated Vegetables, Stuffed Olives, and Pickles

Dinner Buffet

Salad (preset or presented on buffet)

Choose One

Caesar Salad - Romaine Hearts tossed with shaved Parmesan, Croutons and Zesty Caesar Dressing.

Garden Salad - Seasonal Greens with Cucumbers, Cherry Tomato, Ranch and Vinaigrette Dressing

California Salad - Mescaline Greens, Grape Tomatoes, Candied Pecans, Cucumbers, Lemon-Basil Dressing

Entrees

Choose Two

Baked Honey-Garlic Glazed Salmon

Aged Medallions of Beef Filet Mignon with Red-Wine Sauce

Herb Roasted Chicken Breast, White Wine Sauce

Beef Short Rib - Braised boneless beef short rib "fork tender" with natural jus

Sliced Flank Steak with traditional mushroom sauce

Peach State Chicken Breast topped with peach sauce and pecans

Baked Grouper with tropical salsa

Chicken Florentine Stuffed with spinach, gruyere and asiago cheese sauce

Shrimp Scampi with garlic, white wine, lemon

Sides

Choose Two

Buttermilk smashed potatoes

Baked penne Alfredo

Mac & Cheese

Potatoes au gratin

Roasted fingerling potato

Brown sugar-maple sweet potatoes

Soy-ginger fried rice

Whole green beans with peppers, onions and herbs

Zucchini and squash with sage-fennel butter

Brussels sprouts with pancetta

Roasted carrots and asparagus

Dessert - Wedding Cake

Menus are subject to 22% service charge and 8% sales tax

AUGUSTA MARRIOTT AT THE CONVENTION CENTER

TWO TENTH STREET, AUGUSTA, GA 30901

WWW.MARRIOTT.COM/AGSMC

TOLL FREE 706.722.8900

DIRECT 706.823.6505

EMAIL: SALES@AUGUSTAMARRIOTT.COM

Plated Dinner Reception

Cocktail Hour

(served for one hour prior to main event)

Choose One

Seasonal Fruit & Cheese - Variety of locally sourced Cheeses with Mini Breads and Crackers

Anti-pasta Display - Cured Meats, Marinated Vegetables, Stuffed Olives, and Pickles

Salad

Choose One

Wedge Salad - Iceberg Lettuce with Bleu Cheese Crumbles, Tear Drop Tomatoes, Bacon Bits and Bleu Cheese Dressing

Caesar Salad - Romaine Hearts tossed with shaved Parmesan, Croutons and Zesty Caesar Dressing

Caprese Glass - Heirloom Tomatoes, Fresh Mozzarella, Vinaigrette Drizzle

California Salad - Mescaline Greens, Grape Tomatoes, Candied Pecans, Cucumber, Basil-Balsamic Drizzle

Entrée

Choose One

Perfect Match \$47

Aged Medallion of Filet Mignon with Red Wine and Roasted Shallot Demi-Glace Sauce and Baked Honey-Garlic Glazed Salmon

Wedding Bands \$45

Aged Medallion of Filet Mignon with Red Wine and Roasted Shallot Demi-Glace Sauce and Grilled Breast of Chicken with White Wine Herb Sauce

Cupid's Duet \$39

Grilled Breast of Chicken with White Wine Herb Sauce and Baked Honey-Garlic Glazed Salmon

Steak Diane \$39

Aged Twin Medallions of Beef Filet Mignon with Mushrooms, Shallots, Dijon Mustard and Brandy Cream Sauce

Steak Stephen \$39

Our signature Event entrée! Aged Twin Medallions of Beef Filet Mignon, seasoned and grilled to perfection, served with Peppercorn and Béarnaise Sauces

Atlantic Salmon \$39

Baked Honey-Garlic Glazed Salmon

Chicken Wellington \$36

Seasoned Chicken Breast wrapped in Puff Pastry and served with Asiago Cream Sauce

Dessert - Wedding Cake

Plated Children's Dinner for those 5-12 years of age: chicken tenders, Chef's vegetables and applesauce \$16

Menus are subject to 22% service charge and 8% sales tax

AUGUSTA MARRIOTT AT THE CONVENTION CENTER

TWO TENTH STREET, AUGUSTA, GA 30901

WWW.MARRIOTT.COM/AGSMC

TOLL FREE 706.722.8900

DIRECT 706.823.6505

EMAIL: SALES@AUGUSTAMARRIOTT.COM

Sides

Choose Two

Buttermilk smashed potatoes

Potatoes au gratin

Roasted fingerling potato

Brown sugar-maple sweet potatoes

Soy-ginger fried rice

Whole green beans with peppers, onions and herbs

Zucchini and squash with sage-fennel butter

Brussels sprouts with pancetta

Roasted carrots and asparagus

AUGUSTA MARRIOTT AT THE CONVENTION CENTER

TWO TENTH STREET, AUGUSTA, GA 30901

WWW.MARRIOTT.COM/AGSMC

TOLL FREE 706.722.8900

DIRECT 706.823.6505

EMAIL: SALES@AUGUSTAMARRIOTT.COM

Reception Additions & Enhancements

A la Carte Items:

HOT HORS D'OEUVRES

(Displayed or butler passed; \$72 per dozen)

Beef Kabob - Two tender cubes of sirloin, peppers, and onions skewered

Chicken-Pineapple Kabob - A tropical delight. Tender chicken breast with peppers and pineapple

Brie, Pear & Almond Beggar's Purse - Brie cheese, caramelized pear, almonds wrapped in phyllo

Citrus-Cilantro Bacon Wrapped Scallop - Sea scallop, in fresh lime juice, Southwestern seasonings,

Lobster & Sweet Corn Empanada - Lobster, sweet corn, heavy cream, cilantro, lime juice, masa pastry.

Shrimp Casino - Shrimp, lemon, garlic and pepper blend, wrapped in applewood bacon, skewered

Chicken Chilito - Seasoned chicken tenderloin, peppers, green onion, and jalapeno cheese skewered

Chicken Lemongrass Potstickers - Ground chicken, scallion, roasted garlic, lemongrass, wonton wrapper.

Brie En Croute with Raspberry - Brie cheese and raspberry puree in puff pastry

Vegetable Spring Roll - Chinese vegetables, soy sauce, sesame oil, spring roll wrapper.

TRADITIONAL HOT APPETIZERS DISPLAYS

(Each item below is priced at \$15 per person per hour. Our Chefs prepare 4 pieces per person)

Coconut Shrimp with Zesty Cocktail Sauce

Buffalo Style Chicken Wings with Ranch Dip

Cocktail Meatballs (choose Swedish, Barbeque or Marinara)

Tempura Battered Chicken Tenders with Honey Mustard

Deep Fried Shrimp with Cocktail and Remoulade Sauces

Maryland Crab Cakes with Chipotle Aioli

COLD CANAPÉS

(Butler passed or displayed; \$60 per dozen)

Shrimp Shooter with Jack Daniels Cocktail Sauce

Prosciutto wrapped Asparagus with Aged Balsamic Glaze

Antipasto Kabob - Cheese Tortellini, Marinated Roasted Tomato, Kalamata Olives and Prosciutto Ham

Balsamic Fig & Goat Cheese Flatbread

Pumpnickel Crostini with Fig Jam, Brie and Raspberry

Lump Crabmeat with Mango and Cilantro in Bamboo Cone

AUGUSTA MARRIOTT AT THE CONVENTION CENTER

TWO TENTH STREET, AUGUSTA, GA 30901

WWW.MARRIOTT.COM/AGSMC

TOLL FREE 706.722.8900

DIRECT 706.823.6505

EMAIL: SALES@AUGUSTAMARRIOTT.COM

Displays

Chilled Seafood \$27

*Jumbo Shrimp and Oysters on half shell
Remoulade and Cocktail Sauce*

Smoked Salmon \$14

with Diced Egg, Chopped Onions and Capers

Antipasto & Charcuterie \$16

Featuring House Made Cured Hams, Sausages, Marinated Vegetables, Olives and Pickles

Finish

Ice Cream Sundae Bar \$15

*Chocolate, Vanilla and Strawberry Ice Cream, Edible Bowls, Cones and assorted Toppings
(Whipped Cream, Candy Bars, Nuts and more)*

Candy Table \$13

(please allow 30 days lead time for special requests)

Six Penny Candy Jars filled with your childhood favorites. Sweet and Hard Candies

Deluxe Coffee Station \$11

Flavored Syrups, Whipped Cream, Cinnamon Sticks, Chocolate Shavings, Marshmallows

Macaroons \$8

Multiple flavors

Prices are subject to 22% service charge and 8% sales tax

AUGUSTA MARRIOTT AT THE CONVENTION CENTER

TWO TENTH STREET, AUGUSTA, GA 30901

WWW.MARRIOTT.COM/AGSMC

TOLL FREE 706.722.8900

DIRECT 706.823.6505

EMAIL: SALES@AUGUSTAMARRIOTT.COM

Bar Information

- *All event bars will be subject to a \$50 bartender fee. This fee is waived when a bar exceeds \$500 in sales.*
- *We do not allow guests to bring their own alcoholic beverages for events. In rare circumstances and on a case by case basis, corkage may be allowed. Our corkage fee is \$10 per person.*
- *Our standard of bar service is one bar per 100 persons.*
- *Our standard pour is 1.25 ounces per drink.*
- *All bars are stocked with raw materials for Margaritas and Martinis.*
- *For liability reasons, we do not pour shots on event bars.*
- *We reserve the right to discontinue service to anyone at any time without cause.*
- *Our beverage team is T.I.P.S. trained in alcohol awareness and current Georgia beverage laws.*

Taxes and Service Charges

Please add a taxable 22% service charge to all event items.

State and local sales tax rate is 8%

An additional 3% tax rate is added to all liquor as per state and local law

Champagne toast \$2.00 per person

Signature cocktails available through your event manager

Package prices:

Charged per person

2 Hour Package

House - \$29

Premium - \$31

3 Hour Package

House - \$37

Premium - \$41

4 Hour package

House - \$45

Premium - \$49

AUGUSTA MARRIOTT AT THE CONVENTION CENTER

TWO TENTH STREET, AUGUSTA, GA 30901

WWW.MARRIOTT.COM/AGSMC

TOLL FREE 706.722.8900

DIRECT 706.823.6505

EMAIL: SALES@AUGUSTAMARRIOTT.COM

Event Bars

Charged on Consumption

House Bar

House Wine by the glass (host- \$7; cash - \$8)

CK Mondavi, California
 Chardonnay
 Pinot Grigio
 Merlot
 Cabernet Sauvignon
 Allure Moscato d'Asti

Beer

Budweiser \$4
 Bud Light \$4
 Samuel Adams \$5
 Corona Extra \$5
 Terrapin (local) \$5
 O'Doul's (non-alcoholic) \$4

Spirits (host - \$7; cash - \$8)

Tito's Vodka
 Cruzan Light Rum
 Beefeater Gin
 Dewar's White Label Scotch
 1792 Small Batch Bourbon
 Seagram's 7 Crown Whiskey
 Sauza Gold Tequila
 Hennessey VS Cognac
 Triple Sec

Premium Bar

Premium Wine by the Glass (host- \$8; cash - \$9)

Beaulieu Vineyards
 Chardonnay
 Sauvignon Blanc
 Merlot
 Cabernet Sauvignon
 Korbel Sparkling

Beer

Budweiser \$4
 Bud Light \$4
 Michelob Ultra \$4
 Amstel Light \$5
 Heineken \$5
 Terrapin (local) \$5
 O'Doul's (non-alcoholic) \$4
 **Local Craft available \$6

Spirits (host - \$8; cash - \$9)

Absolut Vodka
 Bacardi Light Rum
 Tanqueray Gin
 Chivas Regal
 Maker's Mark Bourbon
 Seagram's Crown Royal Whiskey
 Patron Silver Tequila
 Courvoisier VS Cognac

AUGUSTA MARRIOTT AT THE CONVENTION CENTER

TWO TENTH STREET, AUGUSTA, GA 30901

WWW.MARRIOTT.COM/AGSMC

TOLL FREE 706.722.8900

DIRECT 706.823.6505

EMAIL: SALES@AUGUSTAMARRIOTT.COM

Farewell Breakfast

Minimum of 25 person

Seasonal fruit and berries

Breakfast pastries

Scrambled eggs

Smoked bacon

Sausage links

Breakfast potatoes

Southern cheese grits

Biscuits with butter and jellies

Includes: coffee, hot tea, and orange juice

\$25.00 per person

Chef Operated Stations: *Omelet Station - \$9*
 Belgian Waffle - \$7
 Combine - \$15

Children 5-12 years are ½ price

Prices are subject to 22% service charge and 8% sales tax.

AUGUSTA MARRIOTT AT THE CONVENTION CENTER

TWO TENTH STREET, AUGUSTA, GA 30901

WWW.MARRIOTT.COM/AGSMC

TOLL FREE 706.722.8900

DIRECT 706.823.6505

EMAIL: SALES@AUGUSTAMARRIOTT.COM