



**MARRIOTT  
ATLANTA AIRPORT  
GATEWAY**



**ATLANTA AIRPORT MARRIOTT GATEWAY HOTEL (2020)**

2020 Convention Center Concourse, Atlanta, GA 30337

(404) 763-1544

# BREAKFAST



## Continental Breakfast

---

Served with Orange, Cranberry, and Apple Juice, Starbucks Regular and Decaffeinated Coffee, Assorted Hot Teas.

### Every Day | \$30

Individual Fruit Flavored Yogurt  
Seasonal Sliced Fruit and Berries  
Freshly Baked Breakfast Treats to Include: Assorted Muffins, Pastries, and Breakfast Breads  
Butter and Fruit Preserves

### Executive | \$34

Individual Fruit Flavored Yogurt  
Seasonal Sliced Fruit & Berries  
Assorted Cold Cereals, 2% and Skim Milk  
Freshly Baked Breakfast Treats to Include: Assorted Muffins, Pastries, Breakfast Breads  
Butter and Fruit Preserves  
Steel Cut Oatmeal with Brown Sugar and Raisins

### The European | \$34 (to serve a minimum of 30 people or more)

Seasonal Sliced Fruit and Berries  
Overnight Oats  
Assorted Cheeses, Prosciutto, Salami and Capicola  
Hard Boiled Eggs  
Fresh Breakfast Treats to Include: Biscotti, Scones, Mini Croissants, and Baguettes  
Butter, Marmalades, and Fruit Preserves

### A Healthy Start | \$36

Seasonal Sliced Fruit and Berries  
Low-Fat Assorted Yogurts  
Cottage Cheese  
Gluten Free Muffins  
Steel Cut Oatmeal with Brown Sugar and Raisins  
Tortilla with Egg Beaters and Turkey Sausage, Roasted Tomato Salsa

### Enhancements | per person

Hard Boiled Egg | \$3 each  
Steel Cut Oatmeal with Raisins and Brown Sugar | \$8  
Sausage, Egg and Cheese Biscuits or Spicy Chicken Biscuits | \$9  
Ham, Egg and Cheese Croissants | \$9  
Bacon, Onion, and Gruyere Tart | \$9  
Quiche | Spinach, Roasted Tomatoes, and Goat Cheese | \$9

*Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices.*

# BREAKFAST

## Plated Breakfast

---

All entrees are served with Breakfast Bakeries, Orange Juice, Starbucks Regular and Decaffeinated Coffee, Assorted Hot Teas.

### **The Classic Scrambled | \$30**

Scrambled Eggs with Aged Cheddar  
Choice of: Bacon Strips or Turkey Sausages  
Oven Roasted Breakfast Potatoes

### **Thick-Cut | \$30**

Thick-Cut French Toast with Warm Maple Syrup, Butter  
Choice of: Bacon Strips or Sausage Links

### **Roasted Vegetable Frittata | \$30**

Fennel, Mushrooms, Tomatoes, and Spinach Smoked Tomato Beurre Blanc  
Slow Roasted Tomato and Grilled Asparagus

### **Southern Eggs Benedict | \$32**

Country Ham, Cheese Biscuit, Choron Sauce  
Home Fried Potatoes

### **Smoked Brisket | \$34**

Smoked Brisket Hash with Scrambled Eggs  
7-Up Biscuits

### **Enhancements | per person**

Grilled Flat Iron Steak | \$10  
Chicken Apple Sausage Links | \$3  
Fresh Fruit Salad | \$8  
Fresh Berries, Granola, and Vanilla Yogurt Parfaits | \$8

**Prices are per person.** A customary 25% taxable service charge and sales tax will be added to prices.

# BREAKFAST



## Breakfast Buffet

---

Our buffets are prepared to serve a minimum of 25 guests. For groups of 10 to 24 guests, there will be an additional service fee of \$175. Buffets are not available for less than 10 guests.

Served with Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Assorted Hot Teas and Juices.

Maximum Service Time of One and a Half Hours.

### **The Traditional | \$40**

Seasonal Sliced Fruit and Berries

Assorted Individual Fruit Yogurt

Assorted Cold Cereals, 2% and Skim Milk

Fresh Scrambled Eggs

Crispy Bacon and Country Sausage Links

Breakfast Potatoes

Freshly Baked Breakfast Treats to Include: Assorted Muffins, Pastries, and Breakfast Breads

Butter and Fruit Preserves

### **The Gateway | \$44**

Seasonal Sliced Fruit and Berries

Assorted Individual Fruit Yogurt

Housemade Granola

Assorted Cold Cereals, 2% and Skim Milk

Fresh Scrambled Eggs

Buttermilk Pancakes with Warm Peach Syrup

Red Potatoes and Charred Corn Hash

Crispy Bacon and Chicken Apple Sausage Links

Freshly Baked Breakfast Treats to Include: Assorted Muffins and Assorted Breakfast Breads

Butter and Fruit Preserves

### **The Southerner | \$45**

Seasonal Sliced Fruit and Berries

Assorted Individual Fruit Yogurt

Assorted Cold Cereals, 2% and Skim Milk

Fresh Scrambled Eggs

Housemade Banana Breads

Sweet Grass Dairy Thomasville Tomme Cheese Grits

7-Up Biscuits and Sausage Gravy

House Smoked Bacon

Freshly Baked Breakfast Treats to Include: Assorted Muffins and Assorted Breakfast Breads

Butter and Fruit Preserves

**Prices are per person.** A customary 25% taxable service charge and sales tax will be added to prices.

# BREAKFAST



## Breakfast Buffet (Continued)

---

Our buffets are prepared to serve a minimum of 25 guests. For groups of 10 to 24 guests, there will be an additional service fee of \$175. Buffets are not available for less than 10 guests.

Served with Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Assorted Hot Teas and Juices.

Maximum Service Time of One and a Half Hours. **Prices are per person**

### Enhancements

- Housemade Banana Bread | **\$5**
- Steel Cut Oatmeal with Brown Sugar and Raisins | **\$8**
- Southern Grits with Cheddar Cheese | **\$8**
- Biscuits and Sausage Gravy | **\$8**
- Smoked Salmon | **\$12**  
Capers, Red Onions, Diced Tomatoes, Chopped Hard Boiled Eggs,  
and Mini Bagels
- Omelet Station | **\$13 \*\***  
Omelets Prepared to Order with Diced Onions, Peppers, Bacon, Sausage, Tomatoes, Mushrooms, Ham,  
Cheddar and Swiss Cheese
- Belgium Waffle Station | **\$13 \*\***  
Fruit Compote, Pecans, Butter, and Warm Maple Syrup

\*\* (Chef required at \$175 per station)

**Prices are per person.** A customary 25% taxable service charge and sales tax will be added to prices.

# BREAKS



## All-Day Break Package

---

### All Day Signature | \$59

#### Pre-Meeting

Orange, Cranberry, and Apple Juice

Seasonal Sliced Fruit and Berries

Assorted Muffins, Pastries, and Breakfast Breads

Butter and Fruit Preserves

Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Assorted Hot Teas

Assorted Pepsi Products

Infused Water and Bubly Sparkling Waters

#### Mid-Morning

Beverage Refresh

#### Afternoon

Assorted House Baked Blondies

Beverage Refresh

### All Day Deluxe | \$65

#### Pre-Meeting

Orange, Cranberry, and Apple Juice

Seasonal Sliced Fruit and Berries

Assorted Muffins, Pastries, and Breakfast Breads with Butter and Fruit Preserves

Stuffed Sausage Biscuits

Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Assorted Hot Teas

Assorted Pepsi Products

Infused Water and Bubly Sparkling Waters

#### Mid-Morning

Nutri-Grain Bars and Whole Fruit

Beverage Refresh

#### Afternoon

“Nanner” Pudding with Vanilla Wafers

Smoked Pecans

Beverage Refresh

Based on thirty minutes of food service per break period (Starbucks Coffee, Decaf, Hot Tea, Sodas & Waters replenished throughout the meeting)

**Prices are per person.** A customary 25% taxable service charge and sales tax will be added to prices.

# BREAKS



## Themed Refreshment Breaks

---

Themed Breaks include Pepsi Products, Regular and Diet, Infused Water, Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Assorted Hot Teas. Maximum Service Time of Thirty Minutes.

### **Cookie Jar Break | \$25**

Baked Cookies (Chocolate Chip, Oatmeal, and Sugar)  
Fudge Brownies  
2% and Skim Milk

### **Southern Porch | \$26**

Housemade Chips  
Corn Bread Muffins with Pimento Cheese  
Cast Iron Onion Dip  
Sweet Iced Tea and Lemonade

### **Up In the Air | \$26**

Banana and Apples  
Luna Bars and Candy Bars  
Smoked Almonds  
Deviled Eggs  
Vitamin Waters

### **Appalachian Trail | \$26**

Create Your Own Trail Mix:  
Roasted Almonds, Honey Roasted Peanuts, Craisins, Salted Cashews, Wasabi Peas, Sunflower Seeds, Banana Chips, Yogurt Covered Pretzels, Plain M&Ms

### **Pit-Stop Break | \$27**

Boiled Peanuts and Shelled Peanuts  
Candied Bacon  
Gary's Beef Jerky

### **Sweet Tooth | \$27**

French Macaroons  
Pecan Tarts and Lemon Bars  
Chocolate Barks

### **Watching my carb | \$27**

Kalamata Olives  
Cucumbers, Malibu Carrots, Celery Sticks  
Pimento Cheese and Onion Dip  
Gary's Beef Jerky

*Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices.*

# BREAKS



## A la Carte Refreshment

---

### **Beverages**

- Pepsi products, regular and diet | \$6 each
- Bottled waters | \$6 each
- Bottled fruit juices | \$6 each
- Sparkling waters | \$7 each
- Gatorade or Vitamin waters | \$7 each
- Chilled Starbucks Frappuccino | \$7 each
- Sugar free or regular Red Bull Energy Drinks | \$7 each
- Lemonade or Iced Tea | \$50 per gallon
- Freshly Brewed Starbucks Regular, Decaffeinated Coffee, or Assorted Hot Teas | \$90 per gallon
- Freshly Brewed Starbucks Regular, Decaffeinated Coffee, or Assorted Hot Teas | \$60 per half gallon

### **Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Assorted Hot Teas | \$18 per person**

(Based on 30 minutes of Service and Minimum of 25 people)

### **Beverage only | \$ 21 per person**

- Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Assorted Hot Teas
  - Pepsi Products, Regular and Diet Sodas and Infused Water
- ((Based on 30 minutes of Service and Minimum of 25 people)

### **All Day Beverage Break | \$39 per person**

- Pepsi Products, Regular and Diet
- Infused Water
- Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Assorted Hot Teas

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



## A la Carte Refreshment (Continued)

---

### Savory and Crunchy

- Bags of Chips, Pretzels and Popcorn | \$6 each
- Tortilla Chips, Salsa and Guacamole | \$8 per person
- Deluxe Mixed Nuts | \$32 per pound
- Warm Pretzel Bites with Cheese Dip, Sriracha, and Mustard | \$41 per dozen
- Mini Corn Pups with Ketchup and Mustard | \$41 per dozen
- Warm Jumbo Soft Pretzels with Gourmet Mustard | \$45 per dozen
- Housemade Potato Chips & Dips | \$8 per person

### Light and Fit

- Seasonal Whole Fresh Fruit | \$4 each
- Nutri-Grain and Granola Bars | \$6 each
- Assorted Low Fat Yogurts | \$6 each
- Protein and Power Bars or Bags of Trail Mix | \$6 each
- Greek Yogurts | \$7 each
- Fresh Cut Fruit | \$9 per person
- Fresh Cut Fruit and Berries | \$10 per person

### Baked and Sweets

- Candied Bacon | \$6 per person
- Assorted Candy Bars | \$6 each
- Ice Cream and Frozen Fruit Bars | \$8 each
- House Baked Bacon Chocolate Chip Cookies | \$48 per dozen
- House Baked Cookies or Fudge Brownies or Blondies | \$45 per dozen
- Rice Krispie Treats | \$45 per dozen
- Assorted Breakfast Bakeries or Bagels with Cream Cheese | \$45 per dozen
- Bakery Coffee Cakes (each serves 12 slices) | \$45 each
- Miniature French Pastries, Chocolate Truffles or Chocolate Dipped Strawberries | \$48 per dozen
- French Macaroons | \$48 per dozen
- Banana Breads | \$48 per dozen
- Cinnamon Buns | \$48 per dozen

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

# LUNCH



## Salad Lunch Entrees

---

All Salad Entrées Include Dessert, Assorted Rolls and Butter, Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Assorted Hot Teas and Iced Tea. Please Limit Your Selections to One Choice.

### **Grilled Buffalo Chicken Salad | \$ 36**

Crisp Lettuce, Bleu Cheese, Carrots, Sliced Cucumbers, Diced Tomatoes, Avocado Ranch Dressing

### **Caesar salad**

Romaine Lettuce, Cornbread Croutons, Shredded Parmesan

### **Grilled Chicken | \$36**

### **Pan Seared Salmon | \$38**

### **Herb Marinated Shrimp | \$38**

### **Grilled Hanger Steak Salad | \$ 40**

Arugula, Vine Ripe Tomatoes, Red Onions, Bacon, Bleu Cheese Dressing

**Prices are per person.** A customary 25% taxable service charge and sales tax will be added to prices.

## Bag Lunches

---

All Bag Lunches Include Salad, Whole Fresh Fruit, Potato Chips, Sweet Treat, Soft Drink or Bottled Water.

Please Limit your selections to 3 choices, same accompaniment and dessert for entire group.

### **Vegetarian Wrap | \$40**

Grilled Asparagus, Red Peppers, Cucumbers, Tomatoes, Arugula, Feta and Harissa Hummus, Flour Tortilla

### **Roasted Turkey Breast | \$ 40**

Sliced Roma tomatoes, Havarti, Cheese, Red Leaf lettuce and Caramelized Onions on Ciabatta

### **Blackened Chicken Wrap | \$ 40**

Smoked Bacon, Roasted Tomatoes, Onions, Baby Greens and Avocado, Flour Tortilla

### **Roast Beef | \$ 40**

Horseradish Aioli, Banana Peppers, Smoked Cheddar and Tomatoes, Ciabatta

### **Chopped Salad | \$ 40** (Does Not Come with Side Salad/Accompaniment)

Tossed Greens with Grilled Chicken, Tomatoes, Cucumbers, Hard Boiled Eggs, Bacon and Bleu Cheese Dressing

Please Choose One Accompaniment: Potato Salad, Pasta Salad, or Cucumber and Tomato Salad

Please Choose One Sweet Treat: Freshly Baked Chocolate Chip Cookie, Brownie, or Blondie

**Prices are per person.** A customary 25% taxable service charge and sales tax will be added to prices.

## Plated Luncheon

---

All Plated Entrées Include Appetizer, Dessert, Assorted Rolls and Butter, Freshly Brewed Starbucks Regular, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea. Please limit your selection to one choice.

### **Rigatoni Pasta | \$38**

Spinach, Cherry Tomatoes, Garlic Extra Virgin Olive Oil, Seasonal Vegetable  
Add grilled chicken | \$ 42

### **Herb Rubbed Breast of Chicken | \$44**

Garlic Mashed Potatoes, Seasonal Vegetable

### **Roasted Chicken with Lemon, Oregano, and Garlic | \$44**

Saffron Rice Pilaf and Seasonal Vegetable

### **Smoked Pork Tenderloin | \$46**

with White Bean Ragout and Sautéed Rapini

### **Mustard Glazed Salmon | \$46**

with Lemon Couscous, Greens and Basil Butter

### **Grilled Hanger Steak | \$48**

with Red Chili Sauce, Red Potatoes, Charred Corn Hash

### **Appetizer Selections** (Please limit your selection to one choice for entire group)

Tomato Bisque

Lentil Soup

Baby Romaine Caesar Salad

Baby Spinach, Dried Cranberries, Slivered Almonds, Mandarin Oranges, White Balsamic Vinaigrette

Mixed Greens, Bacon Cracklings, Shaved Red Onion, Candied Pecans, Peach Vinaigrette

Arugula Salad | heirloom tomatoes, Lemon Herb Vinaigrette

### **Dessert Selections** (Please limit your selection to one choice for entire group)

Double Chocolate Cake

Carrot Cake | Cream Cheese Frosting

Southern Pecan Pie | Chantilly Cream

Red Velvet Cupcake | Cream Cheese Frosting

Cheesecake | Berry Compote

Fresh Fruit | Crème Anglaise

Key Lime Tart

*Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices.*

If more than one entrée selection is requested, price will be based on the highest price entrée (and starch and vegetable selections will be the same). Please limit your selections to 2 choices.

## Petite Lunch Buffets

---

Only For Groups of 10 to 24 Guests only. Served with Freshly Brewed Regular and Decaffeinated Starbucks Coffee, Assorted Hot Teas and Iced Tea. Maximum Service Time of One Hour.

### Gateway Deli | \$45

Mixed Greens with Assorted Toppings, Balsamic Vinaigrette and Ranch Dressing

Tomato and Cucumber Salad

Deli Tray: Pre-made Sandwiches to Include:

Smoked Turkey, Pepper Jack, Chipotle Aioli on Brioche

Albacore Tuna on Wheat Roll, Leaf Lettuce, Roma Tomatoes

Vegetarian Wrap , Grilled Asparagus, Red Peppers, Cucumbers, Tomatoes, Arugula, Feta and Harissa Hummus

Traditional Condiments

Potato Chips

Baked Cookies and Fudge Brownies

### Keep It Simple | \$45

Mason Jar Tossed Salad with Peach Vinaigrette and Bleu Cheese Dressings.

Grilled Herb-Marinaded Chicken Breast

Zesty Roasted Potatoes

Fresh Seasonal Vegetables

Assorted Rolls and Butter

Assorted Cupcakes

### Little Taste of Italy | \$47

Caesar Salad with Croutons, Asiago and Caesar Dressing

Italian Antipasto Salad

Grilled Chicken Piccata

Rigatoni with Roasted Elephant Garlic, Fresh Herbs, Extra Virgin Olive Oil, Preserved Lemon

Seasonal Roasted Vegetables

Warm Garlic Breadsticks

Chocolate Chip Cannoli

**Prices are per person.** A customary 25% taxable service charge and sales tax will be added to prices.

## Lunch Buffets

---

Our buffets are prepared to serve a minimum of 25 guests. For groups of 10 to 24 guests, there will be an additional service fee of \$175. Buffets are not available for less than 10 guests. Served with Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea. Maximum Service Time of One and a Half Hours. Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices.

### **Sandwich Shop | \$49**

Heirloom Tomato Bisque

Mixed Greens with Assorted Toppings, Vidalia Onion Vinaigrette and Avocado Ranch Dressing

Red Skin Potato Salad

Grilled Chicken Club, Smoked Applewood Bacon, Muenster Cheese, Whole Wheat Ham, Gruyere, Lettuce, Tomato, Grain Mustard Aioli on Brioche

Vegetarian Wrap, Grilled Asparagus, Red Peppers, Cucumbers, Tomatoes, Arugula, Feta and Harissa Hummus, Flour Tortilla

Traditional Condiments

Mini Fudge Brownies, Blondies, and Lemon Bars

### **Take Me Out to the Ballgame | \$49**

Cowboy Chili

Southern Potato Salad

Cucumber and Tomato Salad

Southern BBQ Chicken with Coca Cola BBQ Glaze

Italian Sausage with Peppers and Onions

Grilled Angus Burgers

Assorted Buns

Sliced Tomatoes, Cheeses, Onions, Lettuce, Pickles, and Traditional Condiments

Tater Tots

Chocolate Peanut Butter Pie and Sugar Cookies

### **It's Greek To Me | \$52**

Greek Salad with Feta, Kalamata Olives, Cucumber, Tomatoes and Greek Vinaigrette

Greek Halloumi and Grilled Vegetable Salad

Tabbouleh, Bulgur Wheat, Tomatoes, Parsley, Lemon and Mint

Greek Gyro (Beef)

Grilled Chicken Souvlaki

Warm Pita, Feta, and Tzatziki Sauce

Lemon Roasted Potatoes

Pan Roasted Vegetables

Mini Baklava

Greek Yogurt with Honey and Nuts

## Lunch Buffet (Continued for a minimum of 25 Guests)

---

Our buffets are prepared to serve a minimum of 25 guests. For groups of 10 to 24 guests, there will be an additional service fee of \$175.

### Georgia on my mind | \$52

Brunswick Stew

Farmer's Salad, Chopped Greens, Tomato, Cucumbers, Radish, Chopped Hard Boiled Eggs, Buttermilk Ranch and Peach Vinaigrette.

Loaded Potato Salad

Dry Rubbed BBQ chicken with Carolina and Peach Bourbon Barbeque Sauces

Fried Cajun Catfish

Southern Style Green Beans

Southern Broccoli and Rice Casserole

Corn Bread and Butter

Banana Pudding with Vanilla Wafers

Mixed Berry Cobbler

### Rio Grande | \$52

Smoked Chicken Tortilla Soup

Southwest Chopped Salad with Lemon Herb Vinaigrette

Roasted Corn and Pepper Salad with Lime, Cumin and Cilantro Vinaigrette

Smoked Jalapeno Chicken Fajitas with Poblano Peppers and Mushrooms

Grilled Carne Asada

Green Chili Rice

Drunken Pinto Beans with Cilantro and Pork Belly

Fresh Tortilla Chips with Queso

Warm Flour Tortillas, Shredded Jack Cheese, Pico De Gallo, Roasted Jalapenos, Sour Cream, Guacamole, and Roasted Tomato Salsa

Tres Leches

Apple Empanadas with Cinnamon Sugar

**add Shrimp Diablo | \$55**

**Prices are per person.** A customary 25% taxable service charge and sales tax will be added to prices.

## Lunch Buffet (Continued for a minimum of 25 Guests)

---

Our buffets are prepared to serve a minimum of 25 guests. For groups of 10 to 24 guests, there will be an additional service fee of \$175. Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices.

### Asian Bistro | \$52

Coconut Chicken Soup  
Sweet and Sour Sesame Salad with Onions and Lime  
Chopped Salad, with Julienne Carrots, Cilantro Mint, Cashews, Crispy Noodles, Soy Lime Vinaigrette  
Fried Edamame Dumplings with Soy Ginger Sauce  
Pork Bulgogi  
Red Curry Coconut Chicken  
Steamed Jasmine White Rice  
Vegetable Stir Fry  
Mango Sorbet  
Sticky Coconut Rice Pudding

### The Italian | \$52

Minestrone  
Caesar Salad with Croutons, Asiago and Caesar Dressing  
Grilled Eggplant, Tomato, Mozzarella Caprese  
Grilled Chicken Piccata  
Fire Roasted Seasonal Fish with Citrus Vinaigrette and Tomato Basil Relish  
Swiss Chard Lasagna with Ricotta and Mushrooms  
Fresh Seasonal Vegetables  
Penne with Roasted Elephant Garlic, Fresh Herbs, Extra Virgin Olive Oil, Preserved Lemon  
Warm Garlic Breadsticks  
New York Style Cheesecake  
Chocolate Chip Connolis



## Lunch Buffets (Continued for a minimum of 25 Guests)

---

Our buffets are prepared to serve a minimum of 25 guests. For groups of 10 to 24 guests, there will be an additional service fee of \$175. Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices.

### **Auto Pilot | \$55**

Mushroom Bisque  
Fresh Field Greens, Assorted Toppings and Selection of Dressings  
Tomato, Cucumber and Feta Salad  
Pepper Crusted Beef Medallions with Thyme au Jus  
Marinated Oven Roasted Chicken  
Grilled Sea Bass, Jalapeno Peach Mint Salsa  
Garlic Mashed Potatoes  
Roasted Cauliflower and Sweet Baby Peppers  
Assorted Rolls and Butter  
Assorted Truffles  
Fruit Tarts

### **Gateway Grill and Greens | \$58**

Lentil Soup  
Market Style Artisan Greens, Shredded Carrots, Diced Cucumbers, Chickpeas, Roasted Corn, Cherry Tomatoes, Candied Pecans, Kalamata Olives, Soy Ginger Vinaigrette, Lemon Vinaigrette, and Avocado Ranch  
Quinoa Salad with Cucumbers, Tomatoes, Citrus, Basil, and Mint  
Mustard Glazed Salmon  
Sliced Grilled Chicken  
Flat Iron Steak  
Mashed Cauliflower with Goat Cheese and Chives  
Petite Rolls and Butter  
Mini Tartlets  
Flourless Chocolate Cake

## Plated Dinner

---

Please select a Choice of Salad or Soup, Entrée and Dessert. All dinners include Service of Assorted Rolls with Butter, Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Assorted Hot Teas.

If more than one entrée selection is requested, price will be based on the highest price entrée (and starch and vegetable selection will be the same). Please limit your selections to 2 choices.

### ENTRÉES

#### **Herb Roasted Chicken Breast | \$56**

Garlic Mashed Potatoes, Seasonal Vegetable

#### **40 Clove Garlic Brick Chicken | \$58**

Mushroom Hash, Braised Savoy Cabbage, Pan Jus and Vidalia Onion Crisp

#### **Cider Marinated Pork Chop | \$59**

Apple Jack Brandy Demi, Cranberry-Apple Cornbread Dressing, and Seasonal Vegetable

#### **Grilled Salmon Stack | \$59**

Parsley Oil, Fingerling Potatoes, Kalamata Olives, Haricots Vert and Heirloom Tomatoes

#### **Pan Seared Halibut with Tomato Beurre Blanc | \$63**

Asparagus and Carrots, Cauliflower Gratin

#### **Root Beer Braised Short Ribs | \$65**

Sweet Grass Dairy Thomasville Tomme Cheese Grits, Haricots Verts and Carrots

#### **Filet Mignon | \$68**

Red Wine Reduction, Roasted Fingerling Potatoes, Leeks, Creamed Spinach

### DUO ENTREES

#### **Grilled Chicken Stack and Salmon Or Shrimp | \$75**

Fingerling Potatoes, Kalamata Olives, Haricots Verts and Heirloom Tomatoes, Parsley Oil, Preserved Lemon, White Wine Vinaigrette

#### **Braised Short Ribs and Grilled Shrimp | \$77**

Potato Gratin and Asparagus

#### **Petite Filet Mignon and Scallops | \$79**

Cremini Mushroom Risotto and Broccolini

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices.

# DINNER



## Soup | Salad | Dessert | Enhancements

---

### **Soups** (Please limit your selection to one choice)

Tomato Gazpacho (Seasonal)  
Tomato Bisque  
Summer Corn Bisque (Seasonal)  
Mushroom Bisque  
French Onion Soup  
She Crab Soup (Additional \$5.00 per person)

### **Salads** (Please limit your selection to one choice)

Iceberg Wedge Salad, Bacon Crisp, Red Onion, Bleu Cheese and Dressing  
Gateway Salad, Mixed Greens, Bacon Cracklings, Shaved Red Onion, Heirloom Tomatoes, Peach Vinaigrette  
Southern Caesar Salad, Crisp Romaine, Cornbread Croutons, Shaved Asiago, Caesar Dressing  
Bibb and Arugula, Heirloom Tomatoes, Goat Cheese, Candied Pecans, Vidalia Onion Vinaigrette  
Spinach, Goat Cheese, Sunflower Seeds, Bacon Vinaigrette

### **Desserts** (Please limit your selection to one choice)

Raspberry Mousse with Chantilly Cream and Shaved Chocolate  
Red Velvet Cupcake, Cream Cheese Icing  
Flourless Chocolate Cake with Chantilly Cream and Raspberry Compote  
Bourbon Pecan Pie  
Key Lime Pie  
Cheesecake, Berry Compote  
Trio Dessert (Mini Cheesecake, Chocolate Tart, and Mini Key Lime Tart) - add \$3.00 to Dinner Price

### **Enhancements**

Porcini Ravioli | 10  
Short Ribs Ravioli with Au Jus | 13  
Shrimp and Andouille Sausage Over Grit Cake | 13

### **Friandise |**

An Assortment of Truffles and Mini French Pastries 2 trays per table (based on 2 pieces per person)  
\$ 5.00 per person additional if served as dessert  
\$ 10.00 per person additional if served in addition to dessert

# DINNER



## Dinner Buffets

---

Minimum of 25 guests required. For groups of 10 to 24 guests, there will be an additional service fee of \$175. Buffets are not available for less than 10 guests. Maximum Service Time of Two Hours. Served with Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea.

### **Flight Deck | \$ 74**

Romaine Leaves, Feta Crumbles, Tomatoes, Cucumbers, Olives and Garlic Croutons,  
Balsamic Vinaigrette and Creamy Garlic Dressings  
Roasted Pepper Salad  
Roasted Striploin of Beef, Wild Mushroom Sauce  
Herb Rubbed Chicken Breast  
Grilled Loch Duart Salmon, Tomato Beurre Blanc  
Rosemary Roasted Fingerling Potatoes  
Fresh Seasonal Vegetables  
Rolls and Butter  
Chef's Petite Desserts

### **Southern Comfort | \$74**

Smoked Chicken Green Chili  
Romaine, Red Onions, Tomatoes, BBQ Spiced Pecans, Peach Vinaigrette and Buttermilk Ranch  
Macaroni Salad with Smoked Cheddar  
Mama Hoop's Cole Slaw  
Nashville Hot Fried Chicken  
BBQ Baby Back Ribs  
Shrimp and Grits with Andouille Sausage  
Baked Macaroni and Cheese  
Collard Greens with Smoked Turkey  
Jalapeno Cornbread  
Georgia Peach Crisp with Ice Cream  
Georgia Pecan Pie

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

# DINNER



## Dinner Buffets (Continued for a minimum of 25 Guests)

---

### **Bon Appetit | \$78**

Tomato Bisque  
French Country Salad Aux Lardon - Frisee Lettuce and Arugula, Bacon, Walnuts, Goat Cheese,  
Champagne Vinaigrette  
Grilled Chicken Sauce Dijon  
Beef Bourguignon  
Sea Bass Meuniere, Capers and Lemon Beurre Blanc  
Gratin Dauphinois  
Cast Iron Ratatouille  
Chocolate and Cognac Pot de Crème  
Crème Brulee Cheesecake

### **Tuscany | \$78**

Kale and White Bean Soup  
Spinach Salad, Roasted Mushrooms, Feta, Tomatoes, Cured Olives and Basil, Fig Balsamic Vinaigrette  
Pasta Salad with Shaved Asiago, Artichoke Hearts, Olives, Bell Peppers, Red Wine Thyme Vinaigrette  
Garlic and Herbed Chicken Saltimbocca with Crispy Julienne of Prosciutto  
Veal Piccata with Lemon Caper Sauce  
Seared Fish with Preserved Lemon, Olive Oil, and Sauteed Garlic Spinach  
Fresh Seasonal Vegetables  
Pasta Carbonara  
Penne alla Vodka  
Garlic and Rosemary Focaccia  
Tiramisu and Cannolis

### **Gateway Steakhouse | \$110** Based on Availability— up to 30 guests - (please see your event manager)

Choice of Soup (same for all guests)  
Choice of Salad (same for all guests)  
Cook to Order— Each Guest to Select Choice of:  
Roasted Chicken Sorghum Mustard Sauce  
Pan Seared Grouper Preserved Lemon Beurre Blanc  
10 oz Filet Mignon  
16 oz Rib eye  
Baked Potato | Garlic Mashed Potatoes | Steakhouse Onion Rings | Grilled Asparagus | Creamed Spinach |  
Sauteed Mushrooms (Choose 3, Served family style)  
Choice of Dessert (same for all guests)

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

---

**ATLANTA AIRPORT MARRIOTT GATEWAY HOTEL**

2020 Convention Center Concourse, Atlanta, GA 30337

# RECEPTION



## Welcome Reception

---

**welcome reception** | \$79 (minimum 50 guests)

Customize your own Reception Package. Ideal for Heavy Hors d'oeuvre Receptions.  
Based on a Maximum of Two Hour Service

### **Cold Display Imported and Domestic Cheese Display with Gourmet Crackers**

#### **Select Two (2) Hot Hors d'oeuvres (total of 4 pieces per person)**

Sesame Crusted Chicken Tenders, Honey Mustard  
Chicken Empanada  
Pimento Cheese Fritters  
Crispy Asiago Asparagus  
Vegetable Spring Rolls, Sweet Chili Sauce

#### **Please Select One (1) Item to be Carved:**

Whole Roasted Salmon, Lemon Roasted Herb Beurre Blanc  
Oven Roasted Turkey Breast, Served with Orange Cranberry Compote, Garlic Mayo, Dijon Mustard and Rustic Rolls  
Roasted Pork Loin, Served with Grilled Peach Chutney and Rustic Rolls  
Herb Crusted Sirloin, Served with Fresh Horseradish Cream, Port Wine Sauce and Rustic Rolls  
(Carver required for above at \$175 per station)

#### **Please Select Two (2) Stations from the Following:**

##### **Slider Station**

Assorted Fresh Field Greens, Ranch and Balsamic Vinaigrette  
Angus Beef Sliders, Latin Pork Sliders, and Jamaican Jerk Chicken Sliders with Pineapple Rum Compote  
(Please add \$175.00 per station for optional action station service)

##### **Paella Station**

With Chorizo, Chicken, Shrimp, Clams and Mussels  
(Please add 175.00 per attendant per station)

##### **Shrimp & Grits Station**

Sautéed Southern Shrimp with Andouille Sausage, Tomato & Herbs Served over Anson Mills Stone Ground Grits  
(Please add \$175.00 per attendant per station)

##### **Sweet Station**

Assorted French Pastries  
Fresh Cut Fruits and Berries  
Freshly Brewed Starbucks Regular and Decaffeinated Coffee and Assorted Hot Teas

Butler service available for passed Hors D'oeuvres at \$150 per server (for every 75 guests)

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices.

---

## Hors D'Oeuvres

---

### Cold Hors D'Oeuvres

#### Traditional Selections | \$6 per piece

Melon Wedge Prosciutto Canapé  
Spiced Pecan with Boursin Cheese on Crostini  
Grilled Pita with Hummus  
Tomato Basil Bruschetta  
Balsamic Fig and Goat Cheese Flatbread

#### Specialty Selections | \$7 per piece

Jumbo Shrimp with Cocktail Sauce  
Shrimp and Avocado Ceviche on Endive  
Beef Tenderloin with Garlic Herb Spread on Crostini  
Seared Tuna on Crisp Wontons  
Spicy Thai Chicken in Cucumber Cups

#### Hot Hors D'Oeuvres

#### Traditional Selections | \$6 per piece

Sesame Crusted Chicken Tenders with Honey Mustard  
Crispy Asiago Asparagus  
Buffalo Chicken Wings  
Ham and Mac & Cheese Balls  
Candied Bacon Jam Tarts  
Vegetable Spring Rolls, Sweet Chili Sauce  
Curry Vegetable Samosa  
Pimento Cheese Fritters

#### Signature Selections | \$7 per piece

Chicken or Beef Empanadas  
Miniature Beef Wellington  
Miniature Crab Cakes  
Barbacoa Beef Tacos  
Duck Spring Rolls, Plum Sauce

#### specialty selections | \$8 per piece

Short Rib Empanadas  
Bacon Wrapped Scallops  
Shrimp Tempura, Tentsuyu Sauce

*Priced Per Piece – Minimum of 50 pieces per item.*

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

*Butler service available for passed Hors D'oeuvres at \$150 per server (for every 75 guests)*

## Display

---

### **Vegetable Crudité Display | \$10 per person**

Market Display of Fresh Cut Vegetables, Ranch and Bleu Cheese Dips

### **Assorted Fresh Fruits and Berries Display | \$10 per person**

Market Display of Seasonal Fresh Fruits and Berries, Honey Yogurt Dipping Sauce

### **Imported and Domestic Cheese Display | \$12 per person**

Selection of Imported and Domestic Cheeses, Garnished with Dried Fruits and Nuts, Crostini and Assorted Crackers

### **Charcuterie Display | \$14 per person (Minimum of 50 Guests)**

Prosciutto, Salami, Capicola, Provolone and Mozzarella Cheeses, Kalamata Olives, Grilled Vegetables and Artisan Bread Display

### **Sushi Display | \$700 (Includes 100 pieces)**

California Rolls, Salmon, Tuna, Shrimp & served with Wasabi, Ginger, and Soy Sauce  
Add \$400 for action station (Sushi is prepared in room)

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



## Carved Items

---

### **Oven Roasted Turkey Breast | \$500 (each serves 50)**

Served with Orange Cranberry Compote, Garlic Mayo, Dijon Mustard and Rustic Rolls

### **Mustard and Bourbon Glazed Ham | \$500 (each serves 50)**

Served with Bourbon Mustard and Rustic Rolls

### **Whole Roasted Salmon | \$420 (each serves 25)**

Lemon Roasted Herb Beurre Blanc

### **Roasted Pork Loin | \$375 (each serves 25)**

Served with Grilled Peach Chutney and Rustic Rolls

### **Seared Sesame Crusted Tuna Loin | \$350 (each serves 25)**

Served with Seaweed Salad, White Rice and Soy Sauce

### **Roasted Strip Loin of Beef | \$475 (each serves 25)**

Served with Fresh Horseradish Cream, Port Wine Sauce and Rustic Rolls

### **Tenderloin of Beef | \$500(each serves 25)**

Served with Fresh Horseradish Cream, Roasted Mushroom Ragout, Whole Grain Mustard, and Rustic Rolls

### **Roasted Prime Rib | \$550 (each serves 50)**

Served with Fresh Horseradish Cream, Merlot Jus, and Rustic Rolls

\*\*Carver Fee of \$175.00 per station required for all carved items.

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

## Action Stations

---

### **Bruschetta Station | \$15 per person**

Caprese (Heirloom Tomatoes, Fresh Mozzarella, Basil)  
House Smoked Salmon, Boursin Cheese, Avocado, Capers and Lemon  
Mushroom and Goat Cheese

### **Pasta Station | \$28 per person**

Penne and Three Cheese Tortellini  
Alfredo and Marinara Sauce  
Toppings: Italian Sausage, Grilled Chicken, Sautéed Peppers, Onions, Mushrooms, Basil, and Parmesan Cheese  
Fresh Garlic, Olive Oil, Salt and Pepper

### **Shrimp and Grits Station | \$31 per person**

Sautéed Southern Shrimp with Andouille Sausage, Tomato & Herbs Served over Anson Mills Stone Ground Grits

### **Taco Station | \$28 per person**

Seasoned Ground Beef, al Pastor, Fried Tilapia, Hard and Soft Taco Shells, Shredded Lettuce, Cheddar Cheese, Sour Cream, Guacamole, Chopped Tomatoes and Salsa

### **Buford Highway Nacho and Taco Bar | \$32 per person**

Tequila Lime Beef, Grilled Chicken, Pork Bulgogi Bao Buns,  
Warm Flour Tortillas and Fresh Tortilla Chips  
Queso Dip and Guacamole on Mocajete

### **Paella Station | \$32 per person**

With Chorizo, Chicken, Shrimp, Clams and Mussels

### **Low Country Boil Station | \$32 per person**

With Smoked Sausage, Shrimp, Ears of Corn and Red New Potatoes

### **European Raclette Station | \$35 per person**

Patak Sausages (Knoch Wurst and Cooked Bratwurst)  
Raclette Cheese, Fingerling Potatoes, Mini Rolls, Mustard, Cornichons and Pickled Onions

\*\* Show Cook Fee of \$175 per station required for action station.

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices.

## Dessert Stations

---

### Dessert Station | \$17

Assorted Petit Fours, Fresh Cut Fruits and Berries, Freshly Brewed Starbucks Regular, Decaffeinated Coffee and Assorted Hot Teas

### Chocolate , Chocolate, Chocolate | \$23

Tarts and Barks, Mini Fudge Brownies, Flourless Cakes, Eclairs,  
Freshly Brewed Starbucks Regular, Decaffeinated Coffee and Assorted Hot Teas

### Viennese Dessert Station | \$23

Assorted Mini Chocolate Mousse and Crème Brulée, Chocolate Covered Strawberries, Caramel Apple Tart,  
Seasonal Fresh Fruits with Whipped Cream  
Freshly Brewed Starbucks Regular, Decaffeinated Coffee, and Assorted Hot Teas

Show Cook Fee of \$175 per station required for action station.

Prices are per person. A customary 25% taxable service charge and sales tax will be added to prices.

## Wine Selections

---

Availability of wines will vary throughout the year. Please confirm availability with your Event Manager for your event. Wines are Priced Per Bottle. A customary 25% taxable service charge and sales tax will be added to prices.

### Sparkling Wines

- LaMarca, Prosecco, Extra Dry, Veneto, Italy | \$45
- Segura Viudas, Brut, Cava, Catalonia, Spain | \$45
- Mionetto, Prosecco, Organic, Veneto, Italy | \$55
- Domaine Ste. Michelle Brut, Washington | \$55
- Mumm Napa, Brut, "Prestige Chefs de Caves", Napa Valley, California | \$85
- Moet & Chandon, Brut, "Imperial", Champagne, France | \$120

### Blush and Sweet White Wines

- Rose, Magnolia Grove by Chateau St. Jean, California | \$48
- Riesling, Chateau Ste. Michelle, Columbia Valley, Washington, 2014 | \$50

### White Wines

- Pinot Grigio, Magnolia Grove by Chateau St. Jean, California | \$48
- Pinot Grigio, CasaSmith, "ViNO", Ancient Lakes, Washington | \$51
- Sauvignon Blanc, Sea Pearl, Marlborough, New Zealand | \$53
- Sauvignon Blanc, Dashwood, Marlborough, New Zealand | \$51
- Sauvignon Blanc, Provenance Vineyards, Rutherford, California | \$65

### Chardonnay

- Magnolia Grove by Chateau St. Jean, California | \$48
- J. Lohr Estates, 11 Riverstone, Arroyo Seco, Monterey, California | \$54
- Chateau St. Jean, North Coast, California | \$65
- Meiomi, Monterey, Sonoma, Santa Barbara, California | \$59
- Kenwood Vineyards, "Six Ridges", Russian River Valley, Sonoma County, California | \$59
- Sonoma Cutrer, "Russian River Ranches", Sonoma Coast, California | \$69

### Red varietals and wines listed progressively from milder to stronger

- Pinot Noir, Mohua Wines, Central Otago, New Zealand | \$63
- Pinot Noir, Erath, Nair, Oregon | \$66
- Pinot Noir, Line 39, California | \$52
- Malbec, Alamos, Mendoza, Argentina | \$48
- Merlot, Magnolia Grove by Chateau St. Jean, California | \$48
- Merlot, J. Lohr Estates, "Los Osos", Paso Robles, California | \$59

### Cabernet Sauvignon

- Magnolia Grove by Chateau St. Jean, California | \$48
- Avalon, California, | \$56
- Estancia, Paso Robles, California | \$58
- Columbia Crest, "H3", Horse Heaven Hills, Washington | \$61
- Ferrari-Carano, Alexander Valley, California, | \$75

## Cocktails

---

### Coffee & cordial bar | \$12 per drink

DeKuyper Sour Apple Pucker Schnapps, Hiram Walker Triple Sec, Grand Marnier, Bailey's Irish Cream, Amaretto, Frangelico, Kahlua, Sambuca, and Cointreau

Freshly Brewed Starbucks Regular and Decaffeinated Coffee with Whipped Cream, Chocolate Shavings, Cinnamon Sticks, and Assorted Hot Teas

### Package Bars

#### **Premium brands (Well)** priced per person | \$23 for the first hour, \$11 per additional hour

Dewar's White Label Scotch, Jim Beam White Label Bourbon, Cruzan Aged Light Rum, Smirnoff Vodka, Beefeater Gin, Canadian Club Whiskey, Jose Cuervo Tradicional Silver, Courvoisier VS, Captain Morgan Original Spiced Rum, Hiram Walker Triple Sec, Martini & Rossi Extra Dry Vermouth, Martini & Rossi Rosso Vermouth

#### **Deluxe brands (Call)** priced per person | \$24 for the first hour, \$12 per additional hour

Dewar's White Label Scotch, Jack Daniel's Tennessee Whiskey, Bacardi Superior Rum, Absolute Vodka, Tanqueray Gin, Canadian Club, Don Julio Blanco Tequila, Maker's Mark Bourbon, Courvoisier VS, Captain Morgan Original Spiced Rum, Hiram Walker Triple Sec, Martini & Rossi Extra Dry Vermouth, Martini & Rossi Rosso Vermouth

#### **Top Shelf brands** priced per person | \$26 for the first hour, \$13 per additional hour

Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Crown Royal, Johnnie Walker Black, Jack Daniels, Knob Creek Bourbon, Patron Silver Tequila, Hennessy Privilege VSOP, Captain Morgan Original Spiced Rum, Hiram Walker Triple Sec, Martini & Rossi Extra Dry Vermouth, Martini & Rossi Rosso Vermouth

Package bar pricing is based on continuous service and excludes Martini's, Microbrews and Cordial Service

*A customary 25% taxable service charge, 3% city liquor and sales tax will be added to prices.*

# BEVERAGES



## Cocktails

---

### Hosted bar priced per drink

Premium Brand Cocktails | \$12

Deluxe Brand Cocktails | \$14

Top Shelf Cocktails | \$16

Domestic Beer | \$9

Imported Beer | \$10

Craft /Regional | \$10

House Wines by the Glass | \$12

Premium Wines by the Glass | \$14

Soft Drinks and Mineral Waters | \$6

Cordials | \$12

**\*\*Bartenders are required for all bars. Fees are \$175 per Bartender for first four hours and \$100 for each additional hour.**

### Cash bar priced per drink

Premium Brand Cocktails | \$12

Deluxe Brand Cocktails | \$14

Top Shelf Cocktails | \$16

Domestic Beer | \$9

Imported Beer | \$10

Craft /Regional | \$10

House Wines by the Glass | \$12

Premium Wines by the Glass | \$14

Soft Drinks and Mineral Waters | \$6

Cordials | \$12

**\*\*Cash Bars have a minimum sales requirement of \$650 in sales per bar\*\***

**Domestic Beer/Domestic Light** | Budweiser, Bud Light, Miller Lite, Truly Hard Seltzer, O'Doul's (Non alcoholic)

**Craft Beer** | Blue Moon Belgian White and Samuel Adams Seasonals

**Regional/Craft Beer** | Terrapin Hopsecutioner and Sweet Water 420

**Imported Beer** | Modelo Especial, Heineken, Corona Extra, Corona Light

### Martini Bar | \$ 16 per drink

Gin or Vodka Martinis: Classic, Cosmopolitan, Sour Apple, and Chocolate (Martini's Featuring Absolut Vodka and Tanqueray Gin)

*A customary 25% taxable service charge, 3% city liquor tax and sales tax will be added to prices.*

---

## Event Technology

---

All Rental Prices are Per Day Per Room (1 day minimum)

Prices are subject to 25% taxable service charge and sales tax.

### Data & video projection

Breakout Room LCD Projector 4000 Lumens | \$500

LCD Projector 5000 Lumens | \$700

Ballroom LCD Projector 7000 Lumens | \$1000

HD Custom Video Solutions | Call

### Microphones / mixers

Podium, Handheld Wired | \$100

Standing Microphone | \$100

Wireless Lavalier or Handheld | \$200

Table Top Microphone | \$100

4-Channel Audio Mixer | \$80

8-Channel Audio Mixer | \$150

12-Channel Audio Mixer | \$225

House Sound Patch Per Room (Ballrooms) | \$200

Each Meeting Room | \$150

Audio Mixer Required For All Microphones. An AV Technician is Required for (4) Microphones or More.

### Lighting

Uplight | \$65

ETC Source 4 Par or LEKO | \$80

Basic Podium Lighting Package | \$475

Custom Accent, Stage & Moving Lights | Call

### Video monitors, player / recorders

55" Confidence Monitor Display | \$600

Seamless Switcher | \$750 (AV Operator/Technician Required at \$500 per half day minimum)

HDMI Cable | \$30

### Sound Systems

JBL EON Powered Loudspeakers (pair) | \$275

Single Powered Loudspeaker | \$100

Laptop Sound System (Ballroom) \$ 150

Laptop Sound System (Small Rooms only) | \$60

Custom Designed Concert Sound | Call

Recording Equipment / Playback

Custom Recording Solutions | Call

## Event Technology (continued)

---

All Rental Prices are Per Day (1 day minimum) Per Room. Prices are subject to 25% taxable service charge and sales tax.

### projection screens

- 7.11' x 14' Fast Fold Screen with Dress Kit | \$425
- 9' x 12' Fast Fold Screen with Dress Kit | \$375
- 10.5' x 14' Fast Fold Screen with Dress Kit | \$425
- 9' X 16' Fast Fold Screen with Dress Kit | \$500

### meeting accessories / miscellaneous

- Wireless Presentation Mouse | \$70
- Easel | \$17
- Flipchart with Markers (Standard Paper) | \$80
- Flipchart with Markers (Post-It Pad) | \$95
- Extension Cord with Power Strip | \$25
- Black Pipe and Drape (Per Linear Foot) | \$20

### computers and printers

- Laptop Computer | \$300
- Black/White Laser Printer | \$350
- Color Printer | Call

### telephone / internet connectivity

- Direct In-Dial Phone Installation | \$175
- Speaker Phone with Phone Line | \$300
- Getner Box | \$250 (Technician Required at \$500 Per Half Day Minimum)
- Hi Speed Internet Single Wired Connection | \$250 Per Line
- Simple Hi-Speed Internet Wireless Connection | \$20 Per Device
- Superior Hi-Speed Internet Wireless Connection | \$30 Per Device



# TECHNOLOGY

## Event Technology (continued)

---

All Rental Prices are Per Day (1 day minimum) Per Room. Prices are subject to 25% taxable service charge and sales tax.

### Event Technology Packages

LCD Breakout Room Package | \$620  
includes LCD Projector, Tripod Screen, Extension Cord and Power Strip

LCD Small Ballroom Package | \$1,000  
includes LCD Projector, 10' Screen, Extension Cord and Power Strip

LCD support package | \$195  
Required When Guest Supplies Own LCD Projector; Support Package Includes Tripod Screen, Projection Cart, VGA, Power Strip and Extension Cord Safely Taped

LCD support package for small ballroom size | \$295  
Required When Guest Supplies Own LCD Projector; Support Package Includes 10' Screen, Projection Cart, Power Strip and Extension Cord Safely Taped

Ballroom LCD support package | \$375  
Required When Guest Supplies Own LCD Projector; Support Package Includes 12' Fast Fold Screen, Projection Cart, Power Strip and Extension Cord Safely Taped

Ballroom LCD projector package | \$1,300  
9x12 Fast Fold Screen With Dress Kit, 7K Lumens Projector

Client's Projector Set-Up Fee | \$100 Per Day Per Room

### Event Technology Labor

AV Technician Labor (5 Hours Minimum Required)

Setup/Strike | \$85/hour

Monday – Sunday | \$ 500 per half day (between 4-5 hours)

Monday – Sunday | \$ 950 per day (between 8-10 hours)

Over 10 hours | \$ 143 per hour additional

# GENERAL INFORMATION



## Information

---

### Menu Selections and Pricing

Menu selections and prices are subject to change but may be confirmed up to three months prior to your event. Our banquet menus offer seasonal selections and are updated throughout the year, based on product availability. Menu selections should be confirmed at least two weeks in advance.

### Service Charge & Sales Tax

All food & beverage, rental items, audio visual and room rental fees are subject to a customary taxable service charge and sales tax in effect the date of your event (currently 25% service and 8% sales tax).

### Food Safety

The hotel is responsible for the quality and freshness of all food prepared and served. Due to current health regulations, food may not be taken off the premises after it has been prepared and served to guests.

### Guarantees

Final attendance guarantees for banquet functions must be received no later than (3) business days in advance of the event. If no guarantee is received by the above timeline, the expected number on the banquet event order will be considered the guarantee. Client will be responsible for the guaranteed number or actual number of guests served, whichever is greater. The hotel will be prepared to serve 5% over the guarantee for up to 25 guests.

### Outside Food & Beverage

No food or alcoholic beverages may be brought into the hotel from outside service. The State Liquor Control Board regulates the sale, service and consumption of alcoholic beverages. All alcoholic beverages must be purchased through the hotel and must be served on hotel premises in accordance with these rules. Alcoholic beverages cannot be removed from the property.

### Custom Menus or Service

As specified on menus, a \$150 service charge will be added to all guarantees of 10 guests or fewer for plated meals. Please refer to minimums for all buffet service menus. If more than one entrée selection is requested, price will be based on the highest price entrée. When requesting multiple entrée selections, a maximum of two entrée choices will apply (excluding vegetarian option). With choice of entrée meals, the host is responsible for providing guests with color coded place cards and menu breakdown per table to assist our service staff. Pre-Set Items for meal service at the request of the Patron will be charged for the actual number of items pre-set if room is set for more than 5% overset. Parking Self-parking and valet parking are available for a fee.

### Use of Outside Vendors

Exhibit companies, florists, decorator, audio visual companies and or entertainers are required to submit proof of insurance to the hotel and are required to comply to hotel safety regulations for the safety of guests and associates. All vendors should be instructed to contact hotel event manager at least two weeks in advance to review details and to gain necessary approvals for decorations. Move-in/out times must be scheduled in advance with the Event Manager. All move-in/out must occur through our loading dock area. Vendors must comply to hotel specified procedures and conduct guidelines (refer to vendor guidelines). All vendors are responsible for removing all of their items promptly at the conclusion of the event and are responsible for removing their own trash. The hotel cannot be responsible for items left behind or for storage.

# GENERAL INFORMATION



## Information

---

### **Safety Regulations**

To comply with fire safety regulations, no open flames are allowed. Candles enclosed in votive containers or hurricane lamps are permitted. Any potentially flammable items used for the event will require approval and may require additional licenses and permits from the city. Pyrotechnics are strictly prohibited. Under no circumstances can fire exits be blocked in any area of the hotel. All diagrams will require approval from the hotel and are subject to hotel and city fire and safety specifications.

### **Shipping & Receiving**

The patron will be responsible for the appropriate charges. Packages for meetings may be delivered to the hotel three working days prior to the meeting date. Please see your Event Manager for more details

### **Displays & Decorations**

All displays, signage and or decorations proposed by the patron will be subject to approval of the hotel. All signage must be professional in appearance. Under no circumstances should anything be nailed, screwed or otherwise affixed to the walls or fixtures of the hotel. Pipe & drape is available to hang banners at a minimum charge of \$200 per banner (up to 8').

### **Electrical**

Lighting, audio visual, entertainment and exhibits requiring power are subject to a fee for hookup and use of electrical. Please provide your requirements to your Event Manager.

### **Function Payment & Required Deposits**

Full payment must be received in advance, unless credit has been established with the hotel. Non-refundable deposits are required for all social and weekend functions.