



MARRIOTT
ATLANTA NORTHWEST
GALLERIA



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.



PEOPLE INSPIRED. MARRIOTT DELIVERED.

Your meeting is about more than just tables and chairs. That's why we start with people, understand their meeting purpose, and deliver not just a meeting but an experience. Let's imagine the possibilities....

Every meeting has a purpose. Find yours to create a more impactful and inspired meeting!

Visit www.meetingsimagined.com/property/atlanta-marriott-northwest-galleria to learn about each of the seven meeting purposes by exploring images of must-have planning essentials – then pinpoint one or more purposes that will best achieve your meeting goals.



CELEBRATE

When the objective is to commemorate a milestone or accomplishment



DECIDE

When the objective is to engage in meaningful dialogue in order to reach a decision



EDUCATE

When the objective is to learn new things or acquire new skills



IDEATE

When the objective is to generate new ideas and develop new ways of thinking



NETWORK

When the objective is to share new ideas or meet new people



PRODUCE

When the objective is to work together to develop a specific output



PROMOTE

When the objective is to introduce a new offering or promote a new message

BREAKFAST

Breakfast Served Buffet Style

Each Includes Freshly Brewed Colombian Coffee, Decaffeinated Coffee, Black, Specialty and Herbal Teas.

CONTINENTAL BREAKFAST I \$18

- Orange and Apple Juices
- Ripe and Delicious Hand Fruit
- Assorted Fresh Muffins and Morning Pastries
- Butter and Fruit Preserves
- Assorted Granola and Energy Bars (Kellogg's Nutri-Grain, Kashi, Clif, Pure and Natural, Etc.)

EXECUTIVE CONTINENTAL I \$23

- Orange, Apple and Cranberry Juices
- Sliced Melons, Cubed Seasonal Fruits, Berries
- Assortment of Breakfast Cereals with Bananas, Whole, 2% and Skim Milk
- Make Your Own Yogurt Parfait - French Vanilla Granola, Berries, Candied Georgia Pecans
- Bagels with Regular and Low Fat Cream Cheeses
- Assorted Fresh Muffins and Morning Pastries
- Butter and Fruit Preserves
- Assorted Granola and Energy Bars

TRADITIONAL BUFFET I \$27

- Orange and Apple Juices
- Sliced Melons, Cubed Seasonal Fruits, Berries
- Variety of Yogurts including Low Fat, Greek and Fruit-filled
- Assorted Fresh Muffins and Morning Pastries
- Cage Free Scrambled Eggs
- Applewood Smoked Bacon and Sage Country Sausage
- New Potatoes with Peppers and Onions

SOUTHERN BUFFET I \$30

- Orange, Apple and Cranberry Juices
- Sliced Melons, Cubed Seasonal Fruits, Berries
- Variety of Yogurts including Low Fat, Greek and Fruit-filled
- Assorted Breakfast Breads and Danish
- Logan Turnpike Stone Ground Grits
- Cracked Black Pepper Buttermilk Biscuits, Country Sausage Gravy
- Cage Free Scrambled Eggs
- Applewood Smoked Bacon and Sage Country Sausage
- Roasted New Potatoes with Peppers and Onions

ENHANCEMENTS

- Omelet Station: Eggs Any Style with Ham, Sausage, Bacon, Turkey Sausage, Tomatoes, Mushrooms, Spinach, Sweet Onions, Salsa, Cheese I **\$12**
- Your Choice of Pancakes, Waffles or Vanilla Bean French Toast I **\$8**
- Cranberry Juice I **\$4**
- Hard Boiled Eggs I **\$2**
- Greek Yogurt I **\$2**
- Sausage, Egg and Cheese Biscuit I **\$4**
- Bacon Cheddar Croissants I **\$4**
- Individual Yogurt Parfaits with Granola & Berries I **\$4**
- Ham & Cheese or Spinach and Feta Individual Quiche I **\$4**
- Breakfast Burrito with Eggs, Chorizo, Queso Fresco and Salsa I **\$4**

AM BREAKS

BEVERAGES

- Freshly Brewed Colombian Coffee, Decaffeinated Coffee and a Selection of Black, Herbal and Specialty Teas
- A Variety of Soft Drinks and Bottled Water

ONE-HOUR BEVERAGES | \$10

ALL DAY BEVERAGES (7:00 am – 5:00 pm) | \$30

REFRESHMENTS

GEORGIA MORNINGS | \$17

- Glazed Donuts
- Warm Southern Biscuits, Fruit Preserves, Jams and Butter
- Sliced Melons, Local Fruits and Berries

PERFORMANCE | \$17

- Fruit Yogurt Parfait with Granola and Berries
- Assorted Granola and Energy Bars
- Ripe and Delicious Hand Fruit
- “Blaze Your Own Trail” Mix Station

FARMERS MARKET | \$18

- Fresh Fruit including Grapes, Strawberries, and Bananas
- Fresh Breads accompanied with Assorted Artisanal cheeses including Pimento, Havarti and Smoked Cheddar
- Fresh Olives, and Tomato Taponade

FRESH JUICE BREAK | \$18

- Two Chef-Varieties of Housemade Juices
- Mixed Nuts
- Veggie Chips
- Whole Fruit

AM BREATHER – CREATE YOUR OWN BREAK: Choose 3 for \$14 or 5 for \$17

- Pure and Natural Granola and Energy Bars
- Fruit Yogurt Parfait with Granola and Berries
- Buttery Crumbly Coffee Cake
- Display of Various Breakfast Breads and Muffins
- Ripe and Delicious Hand Fruit
- Individual Bags of Trail Mix
- Fruit Smoothie with Yogurt, Honey, Seasonal Fruits and Berries
- Sliced Melons, Seasonal Fruits and Berries
- Warm Cinnamon Rolls with Goey Cream Cheese Glaze

PM BREAKS

BEVERAGES

- Freshly Brewed Colombian Coffee, Decaffeinated Coffee and a Selection of Black, Herbal and Specialty Teas
- A Variety of Soft Drinks and Bottled Water

ONE-HOUR BEVERAGES | \$10

ALL DAY BEVERAGES (7:00 am – 5:00 pm) | \$30

REFRESHMENTS

ATLANTA BRAVES - "TAKE ME OUT TO THE BALLGAME" - BREAK | \$20

- Warmed Ballpark Pretzels with Yellow Mustard
- Miniature Hot Dogs
- Cracker Jacks – Caramel Popcorn and Peanuts
- Salted Dry Roasted Peanuts
- Tortilla Chips and Nacho Cheese Dip

RETRO BREAK | \$20

- Cotton Candy
- Assorted Retro Candies
- Pigs in a Blanket
- Craft Soda Pop

HOMEMADE CHIP BAR | \$20

- Homemade Chips Bar
 - Potato
 - Sweet Potato
 - Plantains
- Assortment of Accompaniments including Fresh Bacon, Scallions, and Cilantro
- Assortment of Cheeses: Blue Cheese, Parmesan and Goat Cheese
- Assortment of Sauces and Dips: Creamy Green, Ancho Chili, and Cranberry Aioli

POWER | \$22

- Assorted Energy Drinks and Cold Coffee Drinks
- Dark Chocolate Bark and Berries
- Assorted Kind Bars
- Fruit Smoothie with Yogurt, Honey, Seasonal Fruits and Berries

PM PAUSE – CREATE YOUR OWN BREAK: Choose 3 for \$14 or 5 for \$17

- Individual Bags of White Cheddar Popcorn
- Sliced Melons, Seasonal Fruits and Berries
- Miniature Candy Bars, Twizzlers and M&Ms
- Blend of Oven Roasted Nuts
- Decadent Fudge Brownies
- Crudité Display with Buttermilk Ranch and Blue Cheese Dips
- Assorted Bags of Potato, Pretzels, Corn and Vegetable Chips
- Tortilla Chips, Guacamole and Salsa
- Assortment of Chocolate Chip, Oatmeal and Sugar Cookies

PLATED LUNCH

All Plated Luncheons Include Three Courses, Artisanal Bread and Sweet Butter, Iced Tea and Water is Standard. Choose one salad and one dessert. Freshly Brewed Colombian Coffee, Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Teas Available Tableside Upon Request.

PLATED FIRST COURSE

- Baby Field Greens Salad with Cherry Tomato, English Cucumber, Vegetable Vermicelli, Balsamic Vinaigrette
- Baby Organic Kale, Frise, Beets, Goat Cheese, Citrus Vinaigrette
- Marinated Grilled Asparagus, Baby Greens, Champagne Vinaigrette
- Butter Lettuce, Blistered Grape Tomatoes, Orange Supremes, Honey Sherry Vinaigrette
- Traditional Caesar Salad, Baby Romaine, Shaved Parmesan, Focaccia Croutons
- Baby Spinach Salad / Roasted Pecans, Pears, Bleu Cheese Crumbles, Herb Vinaigrette
- Today's Market Fresh Soup | **\$3**

MAIN COURSE

- **Sweet Tea Brined Ashley Farms Chicken Breast | \$ 32**
Pan Seared Chicken, Sorghum Sage Glaze, Logan Turnpike Grits, Pole Bean Sauté
- **Heritage Farms Pork Loin | \$ 33**
Slow Roasted Pork Loin, Apple-Peach Chutney, Sweet Potato Puree, Winter Vegetables
- **Herb Marinated Organic Chicken Breast | \$ 30**
Grilled Chicken Breast, Preserved Lemons, Rosemary, Fingerling Potatoes, Broccolini
- **Painted Farms Braised Short Ribs | \$ 33**
Slow Cooked Beef Short Ribs, Butter-Whipped Yukon Gold Potatoes, Organic Carrots
- **Almond Crusted Alaskan Salmon | \$ 34**
Salmon Fillet Baked with Ginger-Almond Crust, Lemon Butter, Potato Puree, Asparagus
- **Grass Fed Beef Tenderloin | \$ 36**
Pan Seared Filet, Roasted Fingerling Potatoes, Merlot Demi, Roasted Winter Vegetables

DESSERT

- **Carrot Cake** - Layered with Cream Cheese Frosting, Robed in Caramel Mousse
- **Seasonal Cheesecake** - with Seasonal Fruit Component
- **Red Velvet Cake** - Layered with Cream Cheese Frosting, Covered in a Red Glossy Glaze.
- **Key Lime Tart** - Crisp Tart with Strawberry Jam, Dark Rum Soaked Cake, Toasted Meringue
- **Walnut Bourbon Boca Negra** - Decadent Chocolate Cake with Walnut Toffee Bourbon
- **Peaches & Cream Tart** - Peach Mousse, Peach Coulis on Crisp Tart

COLD BUFFET LUNCH

Buffet Luncheons Require a Minimum of 20 Guests – Surcharges for Groups of Less than 20 May Apply. Buffets are Available on Other Days for a **\$5** Surcharge per Person. Iced Tea and Water is Standard. Freshly Brewed Colombian Coffee, Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Teas Available Tableside Upon Request.

Simply Sandwiches | \$36**

Available Monday and Thursday

****Boxed Lunch Conversion Available****

- Chicken Noodle Soup
- Traditional Cesar Salad, Focaccia Croutons, Shaved Parmesan
- Tomato, Cucumber, Vidalia Onions, Fresh Basil, Red Wine Vinaigrette
- Honey Baked Ham & Cheddar on Ciabatta, Grain Mustard
- Smoked Turkey and Swiss on Whole Wheat Bun, Cranberry Aioli
- Roast Beef, Tillamook Cheddar, Horsey Sauce, Brioche Bun
- Grilled Vegetable Wrap with Hummus on Flour Tortilla
- Relish Tray with Olives, Pickles, Cherry Peppers
- Potato Chips
- Mini Buttermilk Pies
- Meyer Lemon Cake
- Double Chocolate Brownies

Farmers Produce Stand | \$37

Available Tuesday and Friday

- Vegetarian Minestrone Soup, Parmesan Croutons
- Greek Salad, Salad Greens with Feta, Kalamata, Olives, Roma Tomatoes, Cucumbers, Capers, Red Wine Vinaigrette
- Tabbouleh Salad with fresh Mint, Lemon, Cucumber and Parsley
- Baby Kale Caesar Salad, Polenta Croutons, Shaved Parmesan
- Grilled New York Sirloin, Herb Marinated Chicken Breast, Pan Seared Salmon
- Succotash with Sweet Red & Yellow Peppers, Fava Beans and Baby Cipollini Onions
- Green Bean Salad, Meyer Lemon Vinaigrette
- Tiramisu
- Rocky Road Brownies
- Classic Red Velvet Cake

Market Deli Lunch Buffet | \$35

Available Wednesday

- Tomato Bisque Soup
- Mixed Field Greens with Tomatoes, Onions, Cucumbers, Mushrooms, Carrots and Vinaigrette Dressing
- Pasta Salad
- Creamy Cole Slaw
- Roast Beef, Turkey and Ham
- Cheddar, Swiss and Havarti Cheese
- Assortment of Sandwich Rolls & Sliced Breads
- Yellow Mustard, Dijon Mustard & Mayonnaise
- Relish Tray of Lettuce, Tomatoes, Onions, Pickles, Olives and Cherry Peppers
- Potato Chips
- Assorted Cookies
- Chocolate Ganache Cake

**** Boxed Lunch Conversion of Simply Sandwiches menu available at \$30 per Person. Each box includes sandwich of your choice, pre-made chilled salad, potato chips, hand fruit, cookie and a soft drink or a bottled water. Surcharge may apply for guarantees exceeding 100 people.**

ATLANTA MARRIOTT NORTHWEST at GALLERIA

200 Interstate North Parkway 30339 T. 770.952.7900

meetings  imagined

HOT BUFFET LUNCH

Buffet Luncheons Require a Minimum of 20 Guests – Surcharges for Groups of Less than 20 May Apply. Lunch Buffets are Available on Other Days for a **\$6** Surcharge per Person. Iced Tea and Water is Standard. Freshly Brewed Colombian Coffee, Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Teas Available Tableside Upon Request.

Simply Southern I \$38

Available Monday and Thursday

- Buttermilk Biscuits & Cornbread
- Black-Eyed Pea Salad
- Winter Greens Tossed in Citrus Dressing, Croutons, Baby Beets, Goat Cheese
- Rosemary Brown Sugar Fried Boneless Chicken, Jalapeno Maple Syrup Glaze
- Sweet Tea Brined Heritage Pork Loin, Sorghum Demi
- Cavatappi Macaroni and Cheese
- Roasted Fingerling Potatoes with Sage and Thyme Leaves
- Brussel Sprouts with Butternut Squash and Sweet Onions
- Red Velvet Cake
- Pecan Squares with Chocolate Ganache
- Buttermilk Tarts

Flavors of the Mediterranean | \$38

Available Tuesday and Friday

- Grilled Pita, Baba Ganoush and Hummus
- Tabouli Salad with Parsley, Extra Fine Wheat Bulgar, Tomatoes, Cucumbers, Lime, Extra Virgin Olive Oil
- Baby Spinach Salad with Roasted Pecans, Pears, Bleu Cheese Crumbles, Herb Vinaigrette
- Israeli Couscous with Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese, Herbed Vinaigrette
- Pan Seared Chicken Breast / Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- Pepper crust Salmon with Herbed Garlic Butter and Red Pepper Risotto
- Bouquet of Marinated and Grilled Vegetables
- Fruit Tart of the Season with Fruit Coulis
- Tiramisu / Espresso-Soaked Lady Fingers, Cocoa and Mascarpone
- Sweet Ricotta Filled Cannoli

American Comfort I \$38

Available Wednesday

- Artisanal Rolls and Butter
- Chef's Salad with Ranch, Balsamic and Raspberry Vinaigrette
With Hard Boiled Eggs, Ham, Turkey, Grape Tomatoes, Bacon, Cheddar, Swiss Cheese, Sour Dough Croutons
- Potato Salad, Yellow Mustard, Dill
- Braised Beef Short Ribs, Wild Mushrooms, Merlot Sauce
- Seared Atlantic Salmon, Lemon Dill Sauce
- Buttermilk Mashed Potatoes
- Roasted Local and Seasonal Farm to Table Vegetables
- Devil's Food Cake
- Key Lime Tarts
- Carrot Cake, Cream Cheese Icing

PLATED DINNER

All Plated Dinners Include Three Courses, Artisanal Bread and Sweet Butter, Iced Tea and Water is Standard. Choose one salad and one dessert. Freshly Brewed Colombian Coffee, Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Teas Available Tableside Upon Request.

PLATED FIRST COURSE

- Baby Field Greens Salad with Grape Tomato, English Cucumber, Vegetable Vermicelli, Balsamic Vinaigrette
- Baby Organic Kale, Frise, Beets, Goat Cheese, Citrus Vinaigrette
- Marinated Grilled Asparagus, Baby Greens, Champagne Vinaigrette
- Butter Lettuce, Blistered Grape Tomatoes, Orange Supremes, Honey Sherry Vinaigrette
- Traditional Caesar Salad, Baby Romaine, Shaved Parmesan, Focaccia Croutons
- Baby Spinach Salad / Roasted Pecans, Pears, Bleu Cheese Crumbles, Herb Vinaigrette
- Today's Market Fresh Soup | **\$3**

MAIN COURSE

- **Roasted Alaskan Salmon | \$46**
Roasted Wild Salmon with Parsnip Potato Puree, Sautéed Baby French Beans, Lemon Butter Sauce
- **Merlot Braised Short Ribs | \$46**
Red Wine Braised Beef Short Ribs, Garlic Potato Puree, Roasted Vegetables
- **Niman Ranch Pork Loin Chop | \$44**
Sweet Tea Brined Frenched Pork Loin Chop, Maple-Sorghum Demi, Pecan Sweet Potato Puree, Caramelized Brussel Sprouts
- **Slow Roasted Pacific Halibut | \$52**
Leek Cream, Potato Puree, Dill Glazed Baby Carrots
- **Roasted Chicken Breast | \$42**
Herb Roasted Chicken, Preserved Lemons, Chili and Blanched Garlic, Rosemary Meyer Lemon Fingerling Potatoes, Broccolini
- **Painted Hills Filet Mignon | \$52**
Thyme Scented Beef Tenderloin, Potato Dauphinoise, Market Vegetables, Mushroom Demi
- **Ashley Farms Chicken | \$42**
Citrus Brined Chicken Breast, Butternut Squash Risotto, Southern Pole Bean Sauté
- **Dual Entrée: Petit Filet Mignon and Grilled Gulf Shrimp | \$60**
Merlot Demi-Glace, Garlic White Wine Butter, Steakhouse Asparagus, Mashed Yukon Gold Potatoes

DESSERT

- **Carrot Cake** - Layered with Cream Cheese Frosting, Robed in Caramel Mousse
- **Seasonal Cheesecake** - with Seasonal Fruit Component
- **Red Velvet Cake** - Layered with Cream Cheese Frosting, Covered in a Red Glossy Glaze.
- **Key Lime Tart** - Crisp Tart with Strawberry Jam, Dark Rum Soaked Cake, Toasted Meringue
- **Walnut Bourbon Boca Negra** - Decadent Chocolate Cake with Walnut Toffee Bourbon
- **Peaches & Cream Tart** - Peach Mousse, Peach Coulis on Crisp Tart

BUFFET DINNER

Buffet Dinners Require a Minimum of 20 Guests – Surcharges for Groups of Less than 20 May Apply.
Dinner Buffets are Available on Other Days for a **\$7** Surcharge per Person
Iced Tea and Water is Standard. Freshly Brewed Colombian Coffee, Decaffeinated Coffee, a Selection of Black, Herbal and Specialty Teas Available Tableside Upon Request.

Steakhouse Dinner Buffet I \$56

Available Monday and Thursday

- Spinach and Artichoke Dip, Sliced French Bread
- Chopped Salad, Tomatoes, Cucumbers, Olives, Feta Cheese, Crisp iceberg & Romaine
- Sliced Beefsteak Tomatoes, Bermuda Onions, Blue Cheese Dressing
- Grilled White and Green Asparagus, Roasted Red Peppers, Shaved
- Parmesan Lemon Chive Dressing
- Grilled Aged New York Sirloin, Peppercorn Sauce
- Woodfire Charred Salmon, Citrus Butter
- Heritage Pork Loin, Wild Mushrooms, Port Demi
- Cheddar Sour Cream Smashed Potatoes
- Chocolate Decadence Cake
- Red Velvet Cake
- Pecan Diamonds with Ganache

Southern Buffet I \$54

Available Tuesday and Friday

- Cracked Pepper Biscuits, Sweet Cornbread
- Georgia White Shrimp and Silver Queen Corn Chowder
- Organic Kale Medley Fresh Berries, Candied Walnuts, White Balsamic Vinaigrette
- Loaded Potato Salad
- Fava Bean Succotash, Sweet Bell Peppers, Corn
- Fried Green Tomatoes, Local Goat Cheese, Remoulade
- Sweet Tea Brined Heritage Pork Loin, Sorghum Demi
- Honey Stung Crispy Boneless Buttermilk Chicken
- Roasted Fingerling Potatoes
- Classic Red Velvet Cake
- Pecan Squares with Chocolate Ganache
- Buttermilk Tarts

Tex-Mex I \$55

Available Wednesday

- Jicama Salad with Citrus, Field Greens Cilantro Lime Vinaigrette
- Chopped Salad with Black Beans, Chihuahua Cheddar Cheese, Radishes, Ancho Ranch Dressing
- Mexican Street Corn Salad with Fresh Corn, Scallion, Cilantro, Jalapeno, Garlic, Lime
- Warm Corn and Flour Tortillas, Guacamole, Pico de Gallo & Salsa
- Carne Asada
- Tequila Lime Chicken Breast Fajitas
- Yellow Rice & Pinto Beans
- Dulce de Leche Cheesecake
- Fruit Berry Tart
- Cinnamon Sugar Dusted Churros

RECEPTION

STATIONS AND DISPLAYS

EUROPEAN ANTIPASTI DISPLAY I \$18

- Cappicola, Salami, Mortadella, Prosciutto
- Fresh Mozzarella, Provolone and Gorgonzola Cheeses
- Collection of Marinated and Grilled Vegetables and Mushrooms
- Marinated Olives, Artichoke Hearts, and Roasted Tomatoes
- Crusty Country Bread, Crackers, Crostini

SIGNATURE SWEETS DISPLAY I \$18

- Collection of Bakery Cakes, Fruit Filled Pies and European Style Petit Fours
- Chocolate Covered Strawberries
- Freshly Brewed Artisan-roasted Coffee featuring Gourmet Syrups, Assorted Flavored Creams and Rock Candy Swizzle Sticks

ARTISAN CHOPPED SALAD STATION I \$18

- Romaine and Iceberg Blend
- Baby Field Greens
- Baby Spinach Leaves
- Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers, Toasted Nuts, Parmesan Cheese, Bleu Cheese, Crumbled Bacon, Hard Boiled Eggs, Croutons
- Artisanal Rolls and Sweet Butter
- Ranch, Caesar and Vinaigrette Dressings

CARVERY

HERB ROASTED BREAST OF TURKEY I \$11

- Cranberry, Sage Gravy, Mayonnaise
- Warm Silver Dollar Rolls
- 20 Guest Minimum

SLOW ROASTED PRIME RIB OF BEEF I \$15

- Horseradish Sauce, Au Jus
- Warm Silver Dollar Rolls
- 25 Guest Minimum

ROOT BEER GLAZED SMOKEHOUSE HAM I \$10

- Assorted Mustards
- Warm Silver Dollar Rolls
- 35 Glazed Minimum

ROASTED BEEF TENDERLOIN I \$19

- Wine Reduction, Horseradish Sauce
- Warm Silver Dollar Rolls
- 12 Guest Minimum

MARINATED PORK LOIN I \$11

- Apple Cider Reduction
- Warm Silver Dollar Rolls
- 20 Guest Minimum

HORSERADISH CRUSTED SALMON I \$14

- Lemon Butter
- 15 Guest Minimum

ARTISANAL CHEESE DISPLAY I \$14

- International and Domestic Cheeses
- Fresh Berries, Grapes and Seasonal Accompaniments
- Whole Grain and Water Crackers, Sliced Baguettes

CRUDITÉ DISPLAY I \$12

- Display of Crisp Raw Vegetables
- Buttermilk Ranch and Onion Dips
- Warm Pita and Crostini
- Smooth Hummus

SEASONAL FRUIT DISPLAY I \$11

- Sliced Melons, Pineapple, Seasonal Fruits and Berries
- Honey Yogurt Dressing

CUSTOM PASTA STATION I \$18

- Penne, Cavatappi and Cheese Tortellini
- Roasted Peppers, Caramelized Onions, Olives, Baby Spinach, Roasted Mushroom
- Italian Sausage and Grilled Chicken
- Gorgonzola and Parmesan Cheese
- Basil Marinara, Herb Cream and Pesto Sauces
- Focaccia, Garlic Bread

HORS D'OEUVRES - Priced per Piece

CHILLED

- Jumbo Gulf Shrimp, Fresh Horseradish Cocktail Sauce I \$6
- Tenderloin of Beef, Seared Rare, Truffle Oil I \$6
- Tuna Tartar Crisp Wonton, Kelp Salad I \$6
- Margherita Flatbread I \$6
- Smoked Salmon Salad, Fresh Dill, Rye Crisps I \$6
- Mediterranean Antipasto Skewer I \$6
- Southern Chicken Salad in Phyllo Cup I \$6

HOT

- Chicken Wellingtons in Puff Pastry I \$6
- Asian Vegetable Spring Roll, Ginger Soy I \$6
- Wild Mushroom & Truffle Tart I \$6
- Bacon Onion Tart I \$6
- Smoked Beef Brisket Empanadas I \$6
- Spanakopita I \$6
- Miniature Shepard's Pies I \$6
- Raspberry & Brie in Puff Pastry I \$7
- Chicken Marrakesh Skewers I \$7
- Smoked Beef Brisket Empanadas I \$7
- Pecan Crusted Chicken Tender, Honey Mustard I \$7
- Mini Beef Wellingtons I \$7
- Edamame Potsticker I \$6
- Bacon Wrapped Scallop I \$8
- Pad Thai Spring Rolls, Peanut Dipping Sauce I \$8
- Coconut Shrimp, Sweet Chili Sauce I \$8
- Lobster Empanada I \$8
- Low Country Boil Skewers I \$8
- Crab Cakes, Red Pepper Aioli I \$8
- Jamaican Beef Patty I \$8

BEVERAGES

Bartender Fee of **\$100** (per Bartender) for Up to 4 Hours Will Apply

Core Brands (One Hour Service) | \$18 *\$8 per Person for Each Additional Hour*

- Spirits
 - 229 Vodka
 - Cruzan Aged Light Rum
 - 229 Gin
 - Jose Cuervo Tequila
 - Old Forrester Bourbon
 - Dewar's Scotch
 - Courvoisier VS Cognac
- Wines
 - Magnolia Grove Chardonnay
 - Magnolia Grove Pinot Grigio
 - Magnolia Grove Cabernet Sauvignon
 - Magnolia Grove Merlot

Elevated Brands (One Hour Service) | \$20 *\$9 per Person for Each Additional Hour*

- Spirits
 - Tito's Handmade Vodka
 - Bacardi Superior Rum
 - Tanqueray Gin
 - 1800 Silver Tequila
 - Jim Beam Whiskey
 - Chivas Regal Scotch
 - Hennessy VS Cognac
- Wines
 - J. Lohr Estates Chardonnay
 - CasaSmith Pinot Grigio
 - Avalon Cabernet Sauvignon
 - Line 39 Merlot
 - Chateau Ste. Michele Riesling

Platinum Brands (One Hour Service) | \$25 *\$11 per Person for Each Additional Hour*

- Spirits
 - Grey Goose Vodka
 - Diplomatico Rum
 - Bombay Sapphire Gin
 - Patron Silver Tequila
 - Knob Creek Bourbon
 - Johnny Walker Black Scotch
 - Hennessy VSOP Cognac
- Wines
 - Chateau St. Jean Chardonnay
 - Friuli Pignin Pinot Grigio
 - Aquinas Cabernet Sauvignon
 - Alamos Malbec
 - J. Lohr Estates Merlot
 - Erath Pinot Noir
 - La Marca Prosecco

Domestic and Imported Beers *For Core, Elevated and Platinum Brands*

- Domestic Beers
 - Coors Light
 - Bud Light
 - Miller Lite
 - Michelob Ultra
 - Sweetwater 420
 - Blue Moon
- Imported Beers
 - Heineken
 - Corona Extra
 - Stella Artois
- Local and Craft Beers Available - Must Be Requested No Less Than 10 Days Prior to Your Function and Will Be Provided at Current Market Prices

If You Will Ask Your Guests to Pay By the Drink...

- Core Brands Wine and Spirits | **\$9**
- Elevated Brands Wine and Spirits | **\$10**
- Platinum Brands Wine and Spirits | **\$12**
- Domestic Beer | **\$5**
- Imported Beer | **\$6**

TECHNOLOGY

Powered by **PSAV** Presentation Services

POPULAR PACKAGES

Meeting Room Projector Package I \$500

- LCD Projector
- Tripod Screen
- Projection Stand/Cart
- AV Cable Lot

Projection Support Package I \$183

- Tripod Screen
- Projection Stand/Cart
- AV Cable Lot

Flipchart Package I \$65

- Flipchart Easel
- Flipchart Pad
- Markers

Post-It® Flipchart Package I \$85

- Flipchart Easel
- Post-It® Flipchart Pad
- Markers

Ballroom Computer Display Package I \$1,123

- Event Projector
- 6'x10.5" Fast Fold Screen
- Projection Stand/Cart
- AV Cable Lot

Ballroom Support Package I \$408

- 6'x10.5" Fast Fold Screen
- Projection Stand/Cart
- AV Cable Lot

4-Speaker Sound System Package I \$617

- 4 Stereo Loudspeakers on Stands
- 4 Channel Mixer with Mini Stereo Input for External Audio Devices
- AV Cable Lot

2-Speaker Sound System Package I \$351

- 2 Stereo Loudspeakers on Stands
- 4 Channel Mixer with Mini Stereo Input
- AV Cable Lot

POPULAR COMPONENTS

- Conference Speaker Phone I \$165
- Laptop Computer I \$225
- LED Wash Light I \$80
- Powered Speaker I \$110
- Presidential Microphone I \$80
- Wired Microphone I \$65
- Wireless Microphone I \$200
- 4-Channel Mixer I \$70
- 12-Channel Mixer I \$140
- 32" LCD Monitor I \$225
- 46" LCD Monitor I \$455
- 8' Tripod Screen I \$85
- 6-Outlet Power Strip w/ Extension Cord I \$42



Number of Participants (estimated bandwidth)	Daily Wireless Internet Usage	
	SUPERIOR	SIMPLE
	Media streaming, media-rich mobile apps and large file downloads	Email and simple web browsing
<25	\$24/person (up to 8 Mbps)	\$16/person (up to 3 Mbps)
26-50	\$20/person (up to 12 Mbps)	\$13/person (up to 5 Mbps)
51-100	\$14/person (up to 22 Mbps)	\$10/person (up to 8 Mbps)
101+	We are happy to assess your large meetings to develop a customized solution	

Bandwidth ranges are for the entire group. All pricing is exclusive of Service Charge. Wired access priced separately.

DAY MEETING PACKAGE

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage, Meeting Space, Technology and Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Event Manager can provide menu details for the day of your meeting.

CONTINUOUS BEVERAGE SERVICE

- Just Now Brewed Coffee and Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas
- Assorted Soft Drinks and Bottled Water
- Ripe Seasonal Hand Fruit

EXECUTIVE CONTINENTAL BREAKFAST

- Orange, Apple and Cranberry Juices
- Sliced Melons, Cubed Seasonal Fruits, Berries
- Assortment of Breakfast Cereals with Bananas, Whole, 2% and Skim Milk
- Make Your Own Yogurt Parfait - French Vanilla Granola, Berries, Candied Georgia Pecans
- Bagels with Regular and Low Fat Cream Cheeses
- Assorted Fresh Muffins and Morning Pastries
- Butter and Fruit Preserves
- Assorted Granola and Energy Bars (Kellogg's Nutri-Grain, Kashi, Clif, Pure and Natural, Etc.)

AM BREATHER

- Pure and Natural Granola and Energy Bars
- Buttery Crumbly Coffee Cake
- Individual Bags of Trail Mix

LUNCH

- Your Choice of One of the Following:
 - A Plated Lunch (except for Salmon or Beef Tenderloin)
 - A Boxed Lunch (Maximum 100 People)
 - A Hot or Cold Buffet of the Day (No Less Than 20 People – No More Than 100 People)

PM PAUSE

- Decadent Fudge Brownies
- Assorted Bags of Potato, Pretzels, Corn and Vegetable Chips
- Assortment of Chocolate Chip, Oatmeal and Sugar Cookies

TECHNOLOGY SUPPORT SERVICES

- (1) LCD Projector with VGA Cable, Cart/Stand, Power Strip, Extension Cord, Skirted Tripod Screen
- (2) Flipchart Easels, (2) Flipchart Pads, (3) Colored Markers and (1) Roll of Masking Tape
- WiFi Simplified – (1) Complimentary “SIMPLE” Internet Connection for Presenter

MEETING SUPPORT SERVICES

- Dedicated Marriott Red Coat Service
- Meeting Room Rental Charges Included
- Handling/Storage Fees (Drayage) Waived for (5) Boxes of Meeting Materials
- Up to (300) Complimentary B&W Photocopies
- Complimentary Use of the Business Center for All Attendees

DAY MEETING PACKAGE | \$100 per Person

TERMS AND CONDITIONS

GUARANTEES ON ALL FOOD/BEVERAGE

We need your assistance in making your function a success. Please confirm your attendance at least 3 business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. Charges are predicated upon factors pertaining to the entire program. Revisions in your counts, time, dates, or meal functions may necessitate renegotiating the charges. Surcharge may apply if actual attendance exceeds the guarantee.

PAYMENT ARRANGEMENTS

Cash, Check and Credit Card Payments: All functions must be paid for in advance unless direct billing has been approved by our credit manager. Functions may be guaranteed for payment or paid for via the following credit cards; American Express, Diner's Club, Discover, Master Card and Visa. Completion of a credit application form is required for Direct Billing: if credit has been extended, payment of the hotel balance due should be made upon receipt of the bill.

CANCELLATION POLICY

If the hotel is advised that a definite booking has been cancelled, a cancellation fee will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement. The cancellation fee for your function is one hundred percent (100%) of the total estimated food, beverages and room rental charges. This cancellation fee will be charged if this function is cancelled less than thirty (30) days from the event date.

CONFIRMATION OF SETUP REQUIREMENTS

Final menu items, room arrangements and other details pertaining to the function are outlined on the Event Order and further illustrated in the form of a scaled diagram. The final details of your event are to be submitted to your Event Manager at least two weeks prior to your function so that our staff may prepare to accommodate your needs. Unless otherwise stated in the Event Order, the hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the Hotel deems it necessary.

TAX EXEMPT STATUS

The State of Georgia requires a completed tax exemption form from the tax exempt organization prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax exempt status and must file a return with the State of Georgia in order to receive a refund.

FOOD/BEVERAGE FROM OUTSIDE OF HOTEL

All food/beverage will be provided by the hotel and will be consumed within the time frame of the event as stated in the Event Order. The hotel reserves the right to confiscate food/beverage that is brought into the hotel in violation of this policy without prior agreements with hotel event management. Prepared/leftover food may not be removed from the hotel premises.

ALCOHOL AND MINORS

The hotel does not permit the serving of alcohol beverages to anyone under the age of twenty-one (21), in accordance with the State of Georgia Beverage Control Regulations. Due to Cobb County laws regulating the alcoholic beverages, only certified hotel personnel are licensed to publicly dispense alcohol beverages at the hotel.

LABOR CHARGES

Resetting of meeting rooms from previously agreed set-ups per your Event Order(s) will result in additional cost to the group in the form of meeting room rental. In order to ensure that we accurately understand your setup requirements, a diagram of the function setup will be sent by hotel event management; this diagram must be reviewed and, if necessary, changes made before the function space is physically set with furniture.

MATERIALS SENT TO THE HOTEL

Due to the limited storage available at the hotel, we ask that items be sent no more than three (3) business days prior to the function date. Hotel event management must be notified in advance that materials are being sent. The event manager must be informed of the quantity, arrival date and shipper at least one working day in advance of delivery. Each piece received must be labeled with name of function, date of function, and Event Manager's name. Our Red Coat team will be responsible for the delivery of your packages to your designated meeting room. The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company for pick up and billing arrangements. The hotel will store properly sealed and labeled materials for up to two (2) days following the function. Drayage will be charged – please contact your event manager for current charges, as they are subject to change periodically.

SECURITY

The hotel does not assume responsibility for the damage or loss of any merchandise or articles brought to the Hotel. Arrangements may be made for private security of exhibits, merchandise or articles set up for display prior to the planned event by contacting the event manager. The Atlanta Marriott Northwest at Galleria is not responsible for items left unattended in a function room. By using the function space, the user, and the company that they represent, agrees to release, hold harmless and indemnify the AVR Atlanta Hotel NW Tenant LLC, the Atlanta Marriott Northwest at Galleria, Dimension Development Company and its officers, agents, employees or trustees from any and all loss or damage resulting from its use of the function, except in case of sole negligence of the hotel.

MEAL OPTIONS FOR BANQUET EVENTS

Advanced Multiple Entrée Selection

As the host, you may pre-select a maximum of three (3) entrees for your guests to choose from. We will need a count for each entrée at the time the guarantee number of attendance is due (at least three business days prior to the event). Please also note that you must provide place cards the evening of the event to denote the entrée selection each guest has made. The prevailing highest priced entrée will be applied to all entrees offered. Additional meals served as a result of last minute selection/change will be billed accordingly.

Table Entrée Selection

As the host, you may pre-select a maximum of three (3) entrees for your guest to choose from at the event. Entrée choices will be listed on a printed menu and placed at each place setting. Your guests will be able to make their selection with the server. Tableside service will always include 2 courses (before entrée). The prevailing highest priced entrée plus an additional \$8 per person will be applied for this service.

TAX AND SERVICE CHARGE

All food, beverage, meeting room rental and audio visual equipment prices are subject to a taxable service charge of 25%. All charges including food, beverage, audio visual equipment, meeting room rental or facility fees and service charge are subject to a 6% State of Georgia sales tax. Liquor is subject to an additional State of Georgia sales tax of 3%.