



# INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

ATLANTA MARRIOTT CENTURY  
CENTER/EMORY AREA®

2000 CENTURY BLVD, ATLANTA, GA 30345  
T 404.325.0000 F 404.982.9963  
[marriott.com/atlne](http://marriott.com/atlne)





SETTINGS BY US, INSPIRED BY YOU.



ATLANTA MARRIOTT CENTURY  
CENTER/EMORY AREA®

2000 CENTURY BLVD, ATLANTA, GA 30345  
T 404.325.0000 F 404.982.9963  
[marriott.com/atlne](http://marriott.com/atlne)



LET US BRING YOUR  
SPECIAL DAY TO LIFE  
AT THE ATLANTA MARRIOTT  
CENTURY CENTER/EMORY  
AREA. OUR EXPERTS WILL  
GO ABOVE AND BEYOND TO  
MAKE YOUR VISION, YOUR  
TASTES,  
YOUR DREAMS COME TRUE  
FOR AN UNFORGETTABLE  
HAPPILY EVER AFTER  
THAT EXCEEDS EVERY  
EXPECTATION.

ATLANTA MARRIOTT CENTURY  
CENTER/EMORY AREA®

2000 CENTURY BLVD, ATLANTA, GA 30345  
T 404.325.0000 F 404.982.9963  
[marriott.com/atlne](http://marriott.com/atlne)





## YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, **ATLANTA MARRIOTT CENTURY CENTER/EMORY AREA** WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.



## YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DOs"  
IN THE PERFECT SETTING AT **ATLANTA MARRIOTT CENTURY CENTER/EMORY AREA**.  
WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL  
CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.



## YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR VENUES FOR THE PERFECT BACKDROP TO YOUR "I DOS."



## YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.



## YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS, TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.



# Wedding Rehearsal Menus

## Rehearsal Reception Menu

### Hors D'oeuvres Reception Buffet

(Please Select Two)

Fresh Vegetable Crudités with Creamy Herb Dip  
Seasonal Fresh Fruits and Berries  
Imported and Domestic Cheeses with Assorted Crackers and Breads

### Hot Hors D'oeuvres

(Please Select Four)

Mini Crab Cakes with Spicy Aioli	Miniature Beef Wellington
Bacon Wrapped Scallops	Chicken Empanadas with Avocado Lime
Chicken Quesadillas with Chipotle Salsa	Tempura Battered Shrimp with Garlic Pita
Crispy Cheese Stuffed Ravioli	Coconut Shrimp
Meatballs in Spicy Tomato Sauce	Spinach and Feta Triangles

### Action Station

(Please Select One)

#### Pasta Station

Penne Pasta, Cheese Tortellini and Spinach Fusilli  
Grilled Chicken, Shrimp and Beef Tips  
Assorted Cheeses and Sauces

### Mashed Potato Bar

Mashed Yukon Gold, Roasted Garlic Russet and Sweet Potatoes  
Green Onions, Cheddar Cheese, Parmesan Cheese, Bleu Cheese, Bacon Bit, Sour Cream  
Wild Mushroom Sauce, Brown Sugar, Cinnamon, Maple Syrup and Butter

### Beef Tip Sauté

Tenderloin Tips with Assorted Wild Mushroom, Grilled Onions and Peppers, Green Peppercorns  
Madeira and Spicy Tomato Sauce and Garlic Mashed Potatoes

### Deluxe Carving Station

(Please Select One)

Prime Rib of Beef with au Jus and Creamy Horseradish Sauce  
Roasted Turkey Breast with Natural Pan Gravy and Cranberry Poblano Relish  
Honey Glazed Ham with Assorted Mustards  
All served with Assorted Breads and Silver Dollar Rolls

### \$75 per guest

(Please add 24% service charge and 7% sales tax)

# Wedding Rehearsal Dinner

## Venues:

Poolside – Relax poolside the night before the big day with family and friends.  
Recommended for groups up to 50.

Banquet Rooms – Choose the right size for your family and friends from any of our 10 elegant banquet rooms. Recommended for groups from 10 to 350.

## Rehearsal Dinner Menu

### Plated Dinner

Classic Caesar Salad  
With Fresh Romaine, Shaved Parmesan Cheese,  
Garlic Croutons and Creamy Caesar Dressing

Chicken Marsala  
Marinated Breast of Chicken with Marsala Wine and Wild Mushrooms  
Parmesan Mashed Potatoes  
Roasted Asparagus and Red peppers  
Homemade Rolls and Butter

Tiramisu  
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Tea

**\$42 per guest**  
(Please add 24% service charge and 6% tax)

# Wedding Rehearsal Dinner

## Rehearsal Dinner Menu | Buffet

### The Georgian Buffet

Corn Chowder

Mixed Greens with Tomatoes, Cucumbers, Hardboiled Eggs, Red Onions & Croutons

Assorted Dressings

Marinated Artichoke, Mushroom and Tomato Salad with Olive Oil

Grilled or Southern Fried Chicken

Gulf Coast Fried Shrimp and Hushpuppies

Baby Back Ribs

Mashed Potato Bar

Macaroni and Cheese Bar

Southern Style Green Beans

Buttermilk Biscuits, Corn Muffins and Rolls

Very Berry Shortcake Display

Blackberries Macerated with Blackberry Brandy

Raspberries Macerated with Triple Sec

Strawberries Macerated with Triple Sec

Served in Mason Jars with Shortbread and Chantilly Cream

Freshly Brew Coffee, Decaffeinated Coffee and Iced Tea

**\$58 per guest**

(Please add 24% service charge and 7% sales tax)

# Wedding Rehearsal Dinner

## Rehearsal Dinner Menu | Buffet

### Backyard Cook-Out Buffet

Mixed Garden Greens with Cucumbers, Tomatoes, Onions, Mushrooms and Croutons  
Assorted Dressings  
Southern Potato Salad  
Homemade Cole Slaw

Low Country Boil Served with Old Bay Seasoning and Drawn Butter  
Southern Barbeque Chicken  
Roasted New Potatoes  
Grilled Fresh Seasonal Vegetables  
Homemade Rolls and Butter

Assorted Fruit Cobblers with Vanilla Ice Cream  
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

\$45 per guest

Add Low Country Boil for \$5 per Guest

(Please add 24% service charge and 7% sales tax)

# Wedding Rehearsal Dinner

## Rehearsal Dinner Menu | Buffet

### Backyard Cook-Out Buffet

Mixed Garden Greens with Cucumbers, Tomatoes, Onions, Mushrooms and Croutons  
Assorted Dressings  
Southern Potato Salad  
Homemade Cole Slaw

Low Country Boil Served with Old Bay Seasoning and Drawn Butter  
Southern Barbeque Chicken  
Roasted New Potatoes  
Grilled Fresh Seasonal Vegetables  
Homemade Rolls and Butter

Assorted Fruit Cobblers with Vanilla Ice Cream  
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

**\$45 per guest**

Add Low Country Boil for \$5 per Guest

(Please add 24% service charge and 7% sales tax)

# Wedding Reception Package

## Wedding Package Includes:

Champagne Toast

One Hour Reception Featuring our Chef's Specially Prepared Hors D'oeuvres Menu

Selection of Your Choice  
(Plated or Buffet)

Pre Ceremony Luncheon for the Bridal Party

Complimentary Menu Tasting

Votive Candles to Compliment your Centerpieces

Hotel Floor Length Linens and Matching Napkins

Dance Floor and Staging

Complimentary Self-Parking

Deluxe Accommodations for the Bride and Groom on the Wedding Night

Late Check Out, Breakfast for Two, Champagne and Chocolate Covered Strawberries

Discounted Guest Room Rate for Your Guests

# Wedding Reception Package

## Silver Wedding Reception

### Displayed Presentations (Please Select Two)

Imported and Domestic Cheese Presentation with Assorted Cracker  
Crudités Display of Fresh Raw Vegetables and Creamy Herb Dip  
Sliced Fresh Fruits and Berries with Yogurt Dip

### Hors D'oeuvres (Please Select Two)

Bruschetta	Spanakopita
Vegetable Spring Roll	Beef or Chicken Satay
Chilled Grilled Shrimp	Deluxe Canapés
Scallops Wrapped in Bacon	Coconut Shrimp
Miniature Shrimp and Crab Cakes	Raspberry Brie En Croute
Smoked Salmon Roulade	Fried Ravioli
Miniature Beef or Chicken Wellington	Smoked Chicken Crepe

### Salads

Spinach Salad – Topped with Bleu Cheese, Candied Pecans, Red Onion  
and Dried Cranberries with Sweet Vidalia Onion Vinaigrette  
Mixed Green Salad – Topped with Cherry Tomatoes, Vidalia Onion,  
Shaved Carrot and Cucumber Slices with Your Choice of Dressing

### Event Stations (Please Select Two)

#### Pasta Station

Your Choice of Two Pastas – Select from Penne Pasta, Cheese Tortellini or Fusilli  
Your Choice of Two Sauces – Select from Marinara, Pesto Cream or Alfredo  
Toppings – Pancetta, Scallops, Shrimp, Chicken, Sausage, Bell Peppers, Onions, Mushrooms,  
Sliced Zucchini, Yellow Squash and Roma Tomatoes  
Served with Grilled Focaccia Bread

Continued Next Page

# Wedding Reception Package

## Silver Wedding Reception, continued

### Stir Fry Station

Your Choice of Shrimp, Beef, Chicken, Bok Choy, Carrots, Bell Peppers, Broccoli, Zucchini, Mushrooms, Garlic, Ginger and Scallions  
Jasmine Rice, Vegetable Lo Mien and Pork Pot Stickers

### Martini Mashed Potato Station

Your Guests Can make Their Own Creation by Selecting From the Following –  
Yukon Gold Potatoes or Sweet Potatoes  
Green Onions, Cheddar Cheese, Parmesan Cheese, Bleu Cheese, Bacon Bits, Sour Cream, Brown Sugar, Cinnamon, Maples Syrup and Butter

### Carving Station

(Please Select One)

Roast Turkey Breast served with Natural Pan Gravy, Cranberry Sauce and Silver Dollar Rolls  
Honey Glazed Ham served with Rum Raisin Sauce, Assorted Mustards and Silver Dollar Rolls  
Prime Rib of Beef served with au Jus, Creamy Horseradish Sauce and Assorted Rolls

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Champagne Toast

### \$68 per guest

(Please add 24% service charge and 7% sales tax)



# Wedding Reception Package

## : Gold Reception and Plated Dinner Affair

### Displayed Presentations

(Please Select Two)

Imported and Domestic Cheese Presentation with Assorted Crackers  
Crudités Display of Fresh, Raw Vegetables with Creamy Herb Dip  
Sliced Fresh Fruits and Berries with Yogurt Dip

### Hors D'oeuvres

(Please Select Two)

Bruschetta	Spanakopita
Vegetable Spring Rolls	Beef or Chicken Satay
Chilled Grilled Shrimp	Scallops Wrapped in Bacon
Coconut Shrimp	Miniature Beef or Chicken Wellington
Miniature Shrimp and Crab Cakes	Raspberry Brie En Croute
Smoked Salmon Roulade	Fried Ravioli

### Dinner Menu

#### Salad

(Please Select One)

Classic Caesar Salad with Fresh Romaine, Parmesan, Garlic Croutons  
With Creamy Caesar Dressing  
Field Greens with Grape Tomatoes, Gorgonzola Cheese, Dried Cranberries, Spiced Pecans,  
Red Onion with Raspberry Vinaigrette  
Bibb Lettuce with Fresh Orange Segments, Shaved Fennel, Pine Nuts  
Manchego Cheese with Peach Vinaigrette

[Continued next page](#)

# Wedding Reception Package

## : Gold Reception and Plated Dinner Affair, continued

### Entrée

(Please Select One or Two)

Filet Mignon with Rosemary and Red Onion Marmalade

Roast Prime Rib of Beef au Jus with Creamed Horseradish

Grilled Salmon with Lobster and Champagne Ragout

Roasted Sea Bass with Crab Meat, Shitake Mushrooms, Roasted Tomato and Basil Cream

Roasted Chicken Breast Stuffed with Prosciutto Ham, Walnuts, Cranberries and Raspberry Beurre Blanc

Sautéed Chicken Breast Topped with Wild Mushroom Marsala Sauce

Demi Filet with Rosemary Marmalade and Grilled Salmon with Whole Grain Mustard Cream Sauce

### Chef's Choice of Accompaniments

Homemade Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Champagne Toast

**\$75 per guest**

(Please add 24% service charge and 7% sales tax)

# Wedding Reception Package

## Platinum Reception and Plated Dinner Affair

### Displayed Presentations (Please Select Two)

Imported and Domestic Cheese Presentation with Assorted Crackers  
Crudités Display of Fresh, Raw, Vegetables with Creamy Herb Dip  
Sliced Fresh Fruits and Berries with Yogurt Dip

### Hors D'oeuvres (Please Select Two)

Bruschetta	Spanakopita
Vegetable Spring Roll	Beef or Chicken Satay
Chilled Grilled Shrimp	Deluxe Canapes
Scallops Wrapped in Bacon	Coconut Shrimp
Miniature Shrimp and Crab Cakes	Raspberry Brie En Croute
Smoked Salmon Roulade	Fried Ravioli
Miniature Beef or Chicken Wellington	Smoked Chicken Crepe

### Salads (All Four Included)

Field Greens with Tomato, Cucumber, Carrots, Kalamata Olives and  
Alfalfa Sprouts with Balsamic Vinaigrette

Classic Caesar Salad with Fresh Romaine, Parmesan, Garlic Croutons and  
Creamy Caesar Dressing

Baby Spinach with Fried Onions, Mandarin Oranges, Country Ham,  
Feta Cheese with Honey Mustard Vinaigrette

Caprese Salad with Tomatoes, Fresh Mozzarella, Basil and EVOO

Continued next page

# Wedding Reception Package

## Platinum Reception and Plated Dinner Affair, continued

### Entrees

(Please Select One, Two or Three)

Roasted Black Pepper Encrusted NY Strip Loin with Cranberry Orange Glaze

Tender Beef Medallions with Wild Mushroom Rosemary Ragout

Chicken Marsala Topped with Fontina Cheese Gratinee

Grilled Chicken Breast with Artichokes, Tomatoes, Spinach and Guinness Stout Glaze

Blackened Yellow Fin Tuna with Crayfish Cream Sauce

Shrimp and Scallops Poached in White Wine with Lobster Sauce

### Pasta

(Please Select Two)

Baked Penne Provencal

Bow Tie Pasta with Pesto Cream Sauce

Angel Hair Pasta with Olive Oil and Garlic

### Accompaniments

(Please Select Two)

Roasted Seasonal Vegetables

Green Bean Almandine

Asparagus with Roasted Peppers

Steamed Seasonal Vegetable Medley

Garlic Mashed potatoes

Wild Rice Pilaf

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Champagne Toast

**\$80 per guest**

(Please add 24% service Charge and 7% sales tax)

# Wedding Farewell Menus

## Healthy Choice Continental

Assorted Fruit Juices  
Sliced and Whole Fresh Seasonal Fresh Fruit  
Assorted Cereals with Skim and 2% Milk  
Assorted Yogurts and Granola  
Assorted Low Fat Muffins, Fresh Bagels and Breads  
Light Cream Cheese, Breakfast Spreads and Fruit Preserves  
Oatmeal with Brown Sugar, Dried Fruits, Nuts and Honey  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Hot Teas

**\$20 per guest**

## Country Buffet

Assorted Fruit Juices  
Sliced Seasonal Fresh Fruit  
Fluffy Scrambled Eggs  
Home Fried Potatoes  
Smoked Bacon and Sausage  
Biscuits and Gravy  
Grits  
Assorted Breakfast Pastries, Croissants and Bagels  
Variety of Cold Cereals and Milks  
Freshly Brewed Regular, Decaffeinated Coffee and Assorted Teas

**\$29 per guest**

## Marriott Brunch Buffet

Assorted Fruit Juices  
Sliced Seasonal Fresh Fruit  
Fluffy Scrambled Eggs  
Eggs Benedict  
Grilled Tomatoes and Asparagus  
Hash Brown Casserole  
Smoked Bacon and Sausage  
Smoked Salmon Display  
Biscuits and Gravy  
Southern Grits with Toppings  
Chef Carved Honey Ham or Pepper Encrusted Sirloin Steak  
Assorted Breakfast pastries, Croissants and Bagels  
Freshly Brewed Regular, Decaffeinated Coffee and Assorted Teas

**\$42 per guest**

Add Cooked to Order Omelets to any Buffet | \$6 per guest  
(Please add 24% service charge and 7% sales tax)

# Wedding Bar Package

## Beverage Menu

### Open Bar

#### *Ultra-Premium Brand Bar*

Grey Goose Vodka, Tanqueray Gin, Johnny Walker Black, Crown Royal, Bacardi Rum, Makers Mark Bourbon, Salmon Creek Wines  
Domestic, Imported and Non-Alcoholic Beers, Soft Drinks

Three Hour Ultra-Premium Brand Bar \$50 per guest  
Additional Hour \$12 per guest

#### *Premium Brand Bar*

Tito's Vodka, Tanqueray Gin, Dewar's Scotch, Jack Daniels Bourbon, Canadian Club, Bacardi Rum  
Salmon Creek Wines  
Domestic, Imported and Non-Alcoholic Beers, Soft Drinks

Three Hour Premium Brand Bar \$40 per guest  
Additional Hour \$10 per guest

#### **Standard Brand Bar**

Smirnoff Vodka, New Amsterdam Gin, Heather Glenn Scotch, Seagram 7, Jim Beam, Meyer's Platinum Rum  
Salmon Creek Wines  
Domestic, Imported and Non-Alcoholic Beers, Soft Drinks

Three Hour Standard Brand Bar \$36 per guest  
Additional Hour \$9 per guest

#### **Beer and Wine Bar**

Salmon Creek Wines, Bud Light, Miller Light, Stella Artois, Sweet Water 420

Three Hour Beer and Wine Bar \$26 per guest  
Additional Hour \$6.50 per guest

Bartender Fee \$100 per 100 Guests  
(Please add 24% service charge and 7% tax)

# Preferred Vendor List

## OFFICIANTS

All-Faith Wedding  
jernigansem@mindspring.com  
770.972.1125

Atlanta Non-Denominational  
Wedding Officiants  
j678.898.8386

Deep South Rabbi  
Rabbi Barry Altmark  
205.994.2681

## FLOWERS/DÉCOR

Tracy Stewart

Utopian Events  
Sales Manager  
Office: 678.319.0043  
Cell: 916.821.6196  
Fax: 678.550.9215  
[www.utopianevent.com](http://www.utopianevent.com)  
[Tracy@utopianevent.com](mailto:Tracy@utopianevent.com)

Holland Muscio

Flowers by Holland/Balloonacy  
Sales Manager  
Office: 404.351.0538  
[hello@flowersbyholland.com](mailto:hello@flowersbyholland.com)

J. Wilbur Smith

EventScapes/CCP Events  
[Jwilbur@eventscapesatlanta.com](mailto:Jwilbur@eventscapesatlanta.com)  
404.733.6763

## DJS & MUSICIANS

Dan Blankowski

DJ Dano  
[dano@djdanoatlanta.com](mailto:dano@djdanoatlanta.com)  
770.841.8995

Fonix Entertainment  
[djfonix@fonixentertainment.com](mailto:djfonix@fonixentertainment.com)  
123.456.7890

Atlanta Bands & DJ's  
[ted@atlantaDJ.com](mailto:ted@atlantaDJ.com) 770.993.8688