



EVENTS MENU

AUGUSTA MARRIOTT AT THE CONVENTION CENTER
2 Tenth Street Augusta, GA 30901 T: 706.722.8900



EVENT INFORMATION

MENU SELECTION

Menu selections must be confirmed and signed off on 14 days prior to your event.

GUARANTEES

Final attendance guarantees must be received 72 business hours (3 business days) prior to your event. If no guarantee is received within the above timeline, the expected number of guests on the signed event order will be considered the guarantee. Client will be responsible for the guaranteed number or the 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 AND BEVERAGE

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

FOOD SAFETY

The hotel is responsible for the quality, freshness and wholesomeness of all food prepared and served. Due to current health department regulations, food may not be taken off the premises after it has been prepared and served to guests. We do not allow "to go" containers in our event space.

MEETING SPACE

The hotel reserves the right to change room locations specified in your contract should your attendance change or as deemed necessary by the hotel. Generally, access to meeting rooms is 30 minutes before the scheduled time of your event. In certain circumstance, 3rd party vendors may be granted access. An additional labor charge may be assessed at the sole discretion of the Director of Events.

USE OF OUTSIDE VENDORS

Exhibit companies, florists, decorators, audio visual companies, bands, disc jockeys and entertainers may be required to submit proof of insurance to the hotel and are required to comply with all safety regulations, dress codes and load-in/load out policy. All vendors must contact your group's Event Manager 14 days prior to the event. Your Event Manager will provide written policies that must be followed. Failure to follow these policies may result in the vendor being asked to vacate the premises prior to the event. There is a liaison fee for all third-party audio visual vendors.

LOAD IN/LOAD OUT

All outside vendors are required to load in and load out of the hotel through the Olmstead Exhibit Hall. Loading in/loading out using the hotel loading dock is prohibited. The entrance to the Olmstead Exhibit Hall is adjacent to the hotel loading dock. There are 2 large freight elevators to access the hotel's 2nd floor event space. Vehicles parked at the loading dock will be towed at the owner's expense.

PARKING

There is ample covered parking in the proximity of the hotel. There is a fee for parking. Pre-paid parking for your group is available through your Event Manager.

EVENT ROOM STANDARDS

The hotel uses 6-foot round tables which comfortably seat 10 guests. Tables of 8 persons will incur an additional charge. The hotel provides white or black table linens. These are not floor length. Floor length table linens are available for an additional charge and must be ordered 14 days in advance of your event. The hotel provides your choice of white or black linen napkins. Colored napkins are available for an additional charge and require 14 days advanced order. The hotel sets the meeting and event rooms for 5% over your guarantee up to 25 extra seats.

EXHIBIT TABLES AND ELECTRICAL

The hotel provides 6' x 30" linen-less tables for exhibitor. A draped cloth and electric is included at \$50 per table. (Excludes Olmstead Exhibit Hall)

MEETING ROOMS SET UPS

6' x 30" linen-less tables are used for classroom set ups. Five (5) gallon water dispenser, pads and pens are included in meeting room set ups. Crescent round set ups are available at \$5.00 per table.

TAX EXEMPT STATUS

If your group is tax exempt, State Sales Tax Certification is required to be on file with the hotel 30 days prior to your event. Tax exempt groups must use a credit card or check from the appropriate exempt organization. No tax exemption will be honored if payment is made by cash or personal check. *State of Georgia does not recognize out of state tax exemptions.

ATTENDANT STATION FEES

All carving and chef attended stations require an attendant fee of \$75.00 per 150 persons.

BEVERAGE

We staff one bar/bartender per 100 guests. Bartender fees are charged at \$50.00 each. For bars that exceed \$500.00 in sales, the fee is waived. All guests must be 21 years of age to purchase and consume alcoholic beverages. Our standard pour is 1.25 ounces of liquor. We do not allow bartenders to pour shots of liquor. We reserve the right to refuse service to any patron.

TAXES AND SERVICE CHARGES

Please add a taxable service charge of 22% to all event items. All charges are taxed at a rate of 8%. An additional 3% tax rate is added to all liquor as per state and local law.

SECURITY

The safety of all occupants is of primary concern. Any unsafe condition or activity must be reported immediately to event personnel. The hotel assumes no liability for damage or loss of property of equipment or personal items left in an event room. If additional security is needed, your Event Manager can assist with these arrangements.

COPIES

We will gladly provide 25 copies of any document up to 100 pages total. Each additional copy is 25 cents each. We will not copy the same document more than once in any given time period. There is a copier in the Business Center which has the ability to charge a credit card or a guest room.

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CONTINENTAL BREAKFAST

Rev. 10.29.19

Sunrise Continental - \$17

Orange juice, assorted pastries and breakfast breads, whole fruit, house blend coffee and Tazo teas

Classic Continental Breakfast - \$20

Assorted juices, pastries and breakfast breads, seasonal cubed fruit, homemade granola and milk, house blend coffee and hot tea

Deluxe Continental - \$23

Assorted juices, pastries and breakfast breads, seasonal fruit and berries, homemade granola and milk, candied bacon, Greek yogurt, house blend coffee and hot tea

A LA CARTE BREAKFAST ITEMS (per dozen)

Biscuits - \$72

Steak, Egg and Cheese
Ham, Egg and Cheese
Chicken, Egg and Cheese

Croissants - \$72

Bacon, Egg and Cheese
Sausage, Egg and Cheese

Individual Egg White Frittata - \$72

Turkey, Spinach, Feta **GF**
Smoked Salmon, Cream Cheese **GF**
Asparagus, Gruyere **GF**

Individual Crustless Quiche - \$72

Bacon and Cheddar **GF**
Spinach and Mushroom **GF**

Burritos - \$72

Eggs, Cheese, Sausage, Pico
Eggs, Cheese, Veggies, Pico - **VEG**

A LA CARTE BREAKFAST ITEMS (per dozen)

Energy Bars - \$36
Individual Fruit & Berries Cup - \$36
Individual Yogurt - \$36
Yogurt Parfaits - \$60
Bagels, Cream Cheese, Toaster - \$36
Muffins & Danish - \$36
Cinnamon Sweet Rolls - \$36
Assorted Dry Cereals - \$36
Glazed Donuts - \$36

Beverages

House blend coffee, decaf and Tazo tea per gallon - \$50
Starbucks coffee, decaf, and Tazo tea per gallon - \$58
Assorted Juices (Orange, Apple, Grapefruit) – each \$3.50
Coca-Cola Products and Dasani Water - each \$3.50
Red Bull – each \$5.00

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PLATED BREAKFAST

Rev. 10.29.19

All plated breakfasts are served with a basket of warm biscuits and jelly, orange juice, house blend coffee, and hot tea. A \$100.00 set up fee will be added to each party of less than 25 persons.

Azalea Breakfast - \$21

Fresh berry parfait, scrambled eggs, smoked bacon, sausage links, breakfast potatoes - **GF**

Healthy Alternative - \$23 (low cholesterol)

Fresh berry parfait, scrambled eggs, turkey sausage – **GF**

Belgium Waffles - \$21

Fresh berry parfait, smoked bacon, whipped butter, sliced strawberries and maple syrup

These items have been selected for you to meet the diverse standards of dietary needs of our guests. Prices are per person. A customary 22% service charge and sales tax will be added to prices.

Food allergy or dietary request? We will gladly adjust preparation (where possible) to accommodate any request.

We are proud to offer vegetarian and gluten sensitive lifestyle dishes. Please discuss with your event manager regarding our current offerings.

We only serve cage free eggs.

Large Event Menus

We recommend these menus when time is short, your group is more than 250 persons or your group is eating in the same room as a general session.

Grab and Go Breakfast - \$19

Self-serve. All items are individually wrapped and a beverage station provided.

Bottled Orange Juice

Fruit Cup

Yogurt

Hash Brown Patty

Ham, Egg and Cheese Biscuit

Egg and Cheese on Croissant

BREAKFAST BUFFETS

All buffets are served with orange juice, house blend coffee, hot tea and a basket of warm biscuits and jelly. All buffets are presented for a period of 60 minutes. Additional time for buffet presentation is available at the rate of \$5 per person, per half hour. A \$100.00 set up fee will be added to each party of less than 25 persons.

Traditional Breakfast Buffet - \$23

Seasonal fruit and berries, granola and milk, scrambled eggs, smoked bacon, breakfast potatoes and local grits with cheese (All **GF** except granola **DF**)

Classic Breakfast Buffet - \$26

Seasonal fruit and berries, granola and milk, scrambled eggs, smoked bacon, sausage links, breakfast potatoes, local grits with cheese (All **GF** except granola **DF**)

Elite Breakfast Buffet - \$30

Seasonal fruit and berries, assorted pastries, granola and milk, scrambled eggs, smoked bacon, sausage links, biscuits and sausage gravy, breakfast potatoes, local grits with cheese (All **GF** except pastries + granola **DF**)

Health Start Buffet - \$27

Seasonal fruit and berries, assorted yogurt, granola, hard boiled eggs, turkey sausage, oat meal with brown sugar and cranberries.

**Add turkey sausage - \$3 per person*

**Add apple and chicken sausage \$4 - per person*

**Substitute egg beaters for any egg dish - \$2 per person*

**Substitute ham for bacon or sausage - no charge*

**Substituted Danish and muffins for biscuits - no charge*

BREAKFAST BUFFET ENHANCEMENTS (per person)

Chef Operated Stations

Belgian Waffle - \$8

Omelet Station - \$10

Oatmeal Station - \$8

(Banana, Raisin, Blueberry, Brown Sugar and Cinnamon)

Combine any two - \$16

Smoked Salmon - \$8

With mini bagels and accoutrements

Biscuits and Sausage Gravy - \$7

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BREAK PACKAGES

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All breaks are presented for a period of 30 minutes. Additional time for break presentation is available at a rate of \$4 per person per half hour. Assorted juices denote orange, apple and cranberry juice.

**Consumption Breaks not available.*

Morning Break - \$11

Danish, sweet rolls and muffins with house blend coffee and hot tea

For Health's Sake - \$14

Kind Bars, Power Bar Plant Protein bars, That's It bars, Chuao dark chocolate bars, bottled water and juice

Ice cream Freezer - \$11

An assortment of four different individual ice cream novelties

Build Your Own Trail Mix - \$13

Our choice of bulk snack mixes with sweet, savory and/or health conscious mixes. Served with assorted Coca-Cola products and Dasani bottled water

Chocolate Buzz - \$14

Chocolate chip cookies, fudge brownies, variety of candy bars. Served with Coca-Cola products and Dasani bottled water

Pizza, Pizza, Pizza - \$12

Sausage, Pepperoni, Cheese pizza (we plan on 2 slices per person) Includes Coca-Cola products and Dasani water

Munchies - \$12

Individual bags of popcorn, kettle chips and a variety of candy bars with Coca-Cola products and Dasani bottled water

Take me out to the ball game - \$13

Soft pretzels and corndogs with spicy mustard, Coca-Cola products and Dasani bottled water

Chips and Dips - \$10

House-made potato chips, tortilla chips, salsas and ranch dip, Coca-Cola products and Dasani bottled water

All Day Beverage Break (8-hour period) - per person \$14

Includes House coffee and decaf, Tazo hot tea, Coca-Cola products, bottled juices and Dasani bottled water

Half Day Beverage Break (4-hour period) - per person \$8

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A LA CARTE ITEMS

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Fresh Baked Giant Cookies

Chocolate chip cookies (per dozen) - \$32
Peanut butter cookies (per dozen) - \$32
Oatmeal-raisin cookies (per dozen) - \$32
Assortment of cookies (per dozen) - \$32
Fudge brownies (per dozen) - \$32

Assorted king size candy bars - \$32
Assorted energy bars (per dozen) - \$32

Whole fruit (bananas, apples, oranges) - \$3 each

Beverages

House blend coffee, decaf, Tazo tea (per gallon) - \$50
Starbuck's "bold" coffee, decaf, Tazo tea (per gallon) - \$58
Fresh brewed iced tea (per gallon) - \$36
Lemonade (per gallon) - \$36
Fruit punch (per gallon) - \$36

Coca-Cola and Dasani bottled water - each \$3.50
Bottled juices - each \$3.50
Bottled lemonade - each \$3.50
Half pints of 2% milk - each \$2.50
Silk soy milk - each \$3.50
Red Bull/Monster - each \$5

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LUNCH BUFFETS

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All lunch buffets are served with iced tea. House blend coffee is available for an additional cost. All buffets are presented for a period of 60 minutes. Additional time for buffet presentation is available at the rate of \$7 per person, per half hour. A \$100.00 set up fee will be added to each party of less than 25 persons.

Cold Deli (build your own) - \$27

Potato salad, individual bags of chips, chicken salad, premium sliced ham, turkey, roast beef, American, Swiss and pepper jack cheeses, lettuce, tomatoes, pickles, assorted breads and rolls, condiments and assorted dessert bars

*Add chicken noodle soup - \$4

(All **GF** and **DF** except bread and desserts)

Southern - \$29

Dixie coleslaw, tossed green salad, smoked barbequed pork, sandwich rolls, southern fried chicken, green beans, buttermilk smashed potatoes with gravy, biscuits, pecan pie

*Add chicken gumbo soup - \$4

(All **GF** except sandwich rolls, fried chicken and biscuits)

Italian - \$28

Seasonal Caesar salad, baked ziti marinara, chicken alfredo, broccolini with garlic, olive oil and marsala, wild mushroom risotto, ciabatta garlic bread and tiramisu

*Add minestrone soup - \$4

South of the Border Fajita and Burrito - \$28

Beef and chicken strips, flour tortillas, taco shells, grilled peppers and onion strips, diced tomatoes, jalapenos, shredded cheese, lettuce, guacamole, sour cream, refried beans, Mexican rice, with multiple salsas and churros

*Add chicken tortilla soup - \$4

Down Home Comfort - \$30

Seasonal greens salad, macaroni salad, beef tips in red wine sauce, chicken with supreme sauce, smashed potatoes, Chef's seasonal vegetable, corn muffins, peach cobbler.

*Add cream of mushroom soup - \$4

The Picnic - \$28

Have an indoor picnic with char-grilled burgers, hot dogs and chicken breasts. Lettuce, tomato, onions, pickles and condiments. Served with potato salad and baked beans. Chocolate chip cookies and brownies.

*Soup not available

Fit for You - \$29

Spinach, mango, and walnut with balsamic vinaigrette, grilled chicken breast with light lemon sauce, Honey-ginger glazed salmon, steamed seasonal vegetables, wild rice pilaf and flourless chocolate cake

Grab and Go Deli Buffet - \$26

We build and wrap it. You take it to your meeting room.

Potato salad, individual bags of chips, dessert bars and bottled beverages

Cut in half and wrapped, please choose three:

Ham and Cheddar on rye bread

Roast beef and provolone on hoagie roll

Grilled portabella wrap

Chicken Caesar wrap

Chicken salad on croissant

*Soup not available

**Substitutions allowed for multiday events

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All plated lunches are served with rolls and butter, and iced tea. Your choice of salad or dessert. House blend coffee and assorted Coca-Cola products are available for an additional cost. A \$100.00 set up fee will be added to each party of less than 25 persons.

Southern Brisket - \$26

Slow roasted barbequed beef brisket served with au gratin potato stack, roasted vegetables

Atlantic Salmon - \$29

Honey-ginger glazed salmon, potatoes rösti, asparagus.

Herb Roasted Chicken - \$25

Herb rubbed airline chicken breast with white wine sauce, fingerling potato, grilled vegetables

Beef Short Rib - \$29

Braised boneless short rib "fork tender" with natural jus, smashed potatoes and Chef's seasonal vegetables

Petite Filet Mignon - \$29

4-ounce portion of beef tenderloin with red wine-mushroom sauce, asiago smashed potatoes, roasted vegetables

Chicken Supreme- \$25

Chicken breast with peas and carrots in cream sauce poured over a voulevant pastry shell, rice pilaf

Brie and Roasted Apple Stuffed Chicken - \$32

Chicken breast with roasted apple, brie and brandy cream sauce

Beef Tips in Red Wine Sauce - \$25

Served over egg noodles with root vegetables

Lunch on the Go - \$21

All lunches include a sandwich with lettuce, tomato, individual bags of kettle chips, cookies and whole fruit, Dasani bottled water and condiments. Served in an eco-friendly recycled container

Please choose 3 of the following:

- Shaved turkey and Swiss on Kaiser bun
- Deli ham and cheddar on rye bread
- Roast beef and provolone on hoagie roll
- Grilled portabella on Kaiser bun
- Chicken Caesar wrap
- Chicken salad wrap
- Cobb salad

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COLD PLATED LUNCHES

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All cold plated lunches include iced tea and rolls and butter. Assorted Coca-Cola products, Dasani bottled water and House blend coffee are available for an additional cost. A \$100.00 set up fee will be added to each party of less than 25 persons

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SINGLE COURSE LUNCHES

Augustino's Cobb Salad - \$18

Crisp lettuce topped with cheddar cheese, hard-boiled egg, bacon, chicken breast, tomato, and cucumber served with sun dried tomato vinaigrette and ranch dressing

Augustino's Milano Salad - \$17

Your choice of tuna or chicken salad or a combination of both with a honey glazed croissant, tomato, boiled egg, seasonal fruit and pepperoncini

Augustino's Milano Sandwich - \$17

Chicken salad on a buttery croissant with lettuce, tomato, pepperoncini and fresh fruit.

Grilled Chicken Caesar - \$18

Chopped Romaine lettuce, Parmesan cheese, croutons and spicy dressing topped with grilled chicken breast strips

Poached Salmon - \$23

Chilled salmon over wilted spinach with mandarin orange sections and parmesan crisps

Black and Blue - \$22

Blackened beef tenderloin medallion over iceberg lettuce with blue cheese crumbles and vinaigrette dressing

**Add dessert - \$5 per person*

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PLATED DINNERS

All plated dinner entrees are served with iced tea, House blend coffee and warm rolls and butter. Choose your salad, starch, vegetable and dessert. All plated dinners require a minimum of 25 guests. We serve sun dried tomato vinaigrette and ranch dressing with all plated and buffet dinners. A \$100.00 set up fee will be added to each party of less than 25 persons

Savannah River Combination - \$45

Aged medallion of filet mignon with red wine and roasted shallot demi-glace sauce and grilled breast of chicken with white wine herb sauce

Lamar Duet - \$42

Grilled breast of chicken with white wine herb sauce and honey-ginger glazed salmon

Land and Sea - \$45

Aged medallion of filet mignon with red wine demi-glace sauce and honey-ginger glazed salmon

Steak Diane - \$38

Aged twin medallions of beef filet mignon with mushrooms, shallots, Dijon mustard and brandy cream sauce

Steak Stephen - \$39

Our signature event entrée! Aged twin medallions of beef filet mignon, seasoned and grilled to perfection, served with peppercorn and Béarnaise sauces.

Atlantic Salmon - \$38

Honey-ginger glazed salmon

Peach State Chicken Breast - \$34

Glazed airline chicken breast topped with peach sauce and pecans

Herb Roasted Chicken Breast - \$33

Herb rubbed airline chicken breast with white wine sauce

Chicken Wellington - \$35

Seasoned chicken breast wrapped in puff pastry and served with Asiago cream sauce

Beef Short Rib - \$36

Braised boneless beef short rib "fork tender" with natural jus

Half Roasted Chicken - \$33

For large appetites. Breast, leg, thigh and wing with herbed pan jus

Stuffed Atlantic Salmon - \$43

Baked salmon stuffed with savory crabmeat mixture and served with lemon-cream-wine sauce

Surf & Turf - \$49

Grilled petite filet mignon cooked medium with red wine sauce and 6-ounce lobster tail served with drawn butter

Fin & Fowl - \$42

Jumbo shrimp with garlic- basil butter and grilled chicken breast Dijon

Kids Menu - \$16

All items are served with tater tots, apple sauce and carrot sticks. Choice of cheeseburger, chicken fingers, mac and cheese or spaghetti and meatballs.

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DINNER BUFFETS

All dinner buffets are served with iced tea, assorted rolls and butter, house blend coffee and hot tea. All buffets are presented for a period of 60 minutes. Additional time for buffet presentation is available at a rate of \$10 per person per half hour. A \$100.00 set up fee will be added to each party of less than 25 persons.

The Riverwatch - \$49

Seasonal greens salad, cucumber and tomato salad, Bourbon glazed beef tenderloin medallions, seared chicken breast with Asiago cream sauce, honey-ginger glazed salmon, seasonal vegetables, au gratin potatoes, and Chef's sinful and decadent dessert display

The Augusta - \$45

Seasonal greens salad, marinated mushroom salad, Herbed roasted chicken breast, carved prime rib of beef, with horseradish sauce, buttermilk smashed potatoes, seasonal vegetables, and Chef's sinful and decadent dessert display

Tex-Mex - \$38

Beef and chicken strips, flour tortillas, taco shells, warm queso dip, grilled pepper and onion strips, diced tomatoes, jalapenos, shredded lettuce, guacamole, sour cream, white corn chips, refried beans, Mexican rice, with multiple salsas and churros

The Italian - \$39

Tossed Caesar salad, chicken and broccoli Alfredo, baked ziti with marinara sauce, Italian shrimp and grits, sweet Italian sausage with peppers, onions, seasonal vegetables, ciabatta garlic bread and tiramisu

Low Country Boil - \$40

Jumbo shrimp, andouille sausage, red potatoes, kernel corn and Old Bay seasoning served with traditional "hash" and broccoli-cheese casserole. Dixie coleslaw, corn muffins and Chef's display of sinful and decadent desserts

Deluxe Southern - \$38

Seasonal greens salad, Dixie coleslaw, smoked brisket of beef in natural au jus, southern fried chicken, smashed sweet potatoes with brown sugar, seasonal vegetables, cornbread muffins and peach cobbler

Fit for You - \$41

Seasonal greens salad with sundried tomato vinaigrette, grilled chicken breast with light lemon sauce, Honey-ginger glazed salmon, steamed seasonal vegetables, wild rice pilaf and flourless chocolate cake

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CHEF SUGGESTIONS

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SALADS

Marriott House – Seasonal greens with cucumber and cherry tomatoes

Wedge Salad - Iceberg lettuce with bleu cheese crumbles, tear drop tomatoes, bacon bits and bleu cheese dressing

Caesar Salad - Romaine hearts tossed with shaved parmesan, croutons and zesty Caesar dressing.

Caprese Glass - Heirloom tomatoes, fresh mozzarella, balsamic drizzle

ACCOMPANIMENTS

Buttermilk smashed potatoes

Potatoes au gratin stack

Cheese risotto cake

Ricotta and shallot smashed potatoes

Roasted fingerling potato

Brown sugar-maple sweet potatoes

Wild rice pilaf

Chef's choice of seasonal vegetables

Whole green beans with peppers, onions and herbs

Zucchini and squash with sage-fennel butter

Sweet corn and lima bean succotash

Brussels sprouts with pancetta

Roasted carrots and asparagus

Wilted spinach

Broccolini with garlic infused olive oil

Steak Chart

Rare: cold red center

Medium Rare: warm red center

Medium: warm pink center

Medium-Well: a touch of pink remaining

Well Done: no red/pink remaining, Well done steaks may be butterflied to ensure proper cooking temperatures

Steak Disclaimer

We cook all steaks to a medium temperature, defined as a warm pink center. If your group requires a different temperature we will be happy to accommodate; however, we will not be held responsible for steaks cooked well done. All steaks for the group must be cooked to the same temperature. We will make an exception when grilling out/grilling to order as chef operated action station.

DESSERTS

Strawberry layer cake

Lemon layer cake

Red velvet cake

Southern pecan pie

Hot apple cobbler (buffet only)

Hot peach cobbler (buffet only)

New York style cheesecake

Turtle cheesecake

Tiramisu

Chocolate truffle tuxedo mousse cake

Key lime pie

Flourless chocolate cake

Berries and cream

An additional charge of \$3 per person applies to these plated desserts:

Chocolate volcano cake

Caramel-apple tart

Chocolate pyramid

Lovin' spoon double chocolate cake

Crème Brule

Custom gourmet desserts - \$5 per person

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HORS D'OEUVRES, CANAPES & APPETIZERS

Presented for a period of 60 minutes

HOT HORS D'OEUVRES

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

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

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

Santa Fe Chicken Beggar's Purse - Smoked chicken, tangy salsa, in phyllo

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

Pepperoni Calzone- Pepperoni, Monterey jack cheese, peppers, and onions in calzone pastry

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

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

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

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

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

Mini Peking Duck Spring Roll - vegetables, Asian seasoned duck, Hoisin sauce, spring roll wrapper

Pecan Chicken - Chicken tender rolled in pecan pieces and bread crumbs.

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

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

Barbacoa Seasoned Beef Taco - Shredded beef, onions, chipotle peppers, cilantro, oregano, flour tortilla

HORS D'OEUVRES, CANAPES & APPETIZERS

TRADITIONAL HOT APPETIZERS DISPLAYS

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

Coconut Shrimp with Zesty Cocktail Sauce

Buffalo Style Chicken Wings with Ranch Dip

Cocktail Meatballs (choose Swedish, Barbeque or Marinara)

Tempura Battered Chicken Tenders with Honey Mustard

Deep Fried Shrimp with Cocktail and Remoulade Sauces

Maryland Crab Cakes with Chipotle Aioli

COLD CANAPÉS

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

Shrimp Shooter with Jack Daniels Cocktail Sauce

Prosciutto wrapped Asparagus with Aged Balsamic Glaze

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

Balsamic Fig & Goat Cheese Flatbread

Pumpnickel Crostini with Fig Jam, Brie and Raspberry

Lump Crabmeat with Mango and Cilantro in Bamboo Cone

CARVING & ACTION STATIONS

Rev. 10.29.19

CHEF OPERATED ACTION STATIONS

(Attendant fee of \$75 required per 100 persons)

Mashed Potato Martini Bar - \$14

Idaho russet potatoes and sweet potato casserole with all the fixings, Cheddar cheese sauce, bacon crumbles, fresh chives, sour cream, steamed broccoli, pulled pork, Bleu cheese crumbles, herb butter, and fresh dill

Mac & Cheese Bar - \$14

With traditional yellow cheddar cheese sauce with bacon bits, Parmesan cheese, baby shrimp, chives, pimentos, and seasoned bread crumbs

Southern Barbeque - \$16

Pecan wood smoked pork, slow cooked with Parker house rolls, Mustard, Texas and Vinegar (North Carolina) sauces, Southern potato salad, slaw and pickles

Ice Cream Sundae Bar - \$14

Chocolate, vanilla and strawberry ice cream, waffle cones, assorted toppings (whipped cream, candy bars, nuts, fruits etc.)

Flambé Station - \$14

Choose one of the following desserts:

- Bananas Foster over ice cream
- Crepes Suzette
- Cherries Jubilee over ice cream

All stations are presented for a period of 90 minutes.

CARVED ITEMS

(Attendant fee of \$75 required per 100 persons)

Mustard and Brown Sugar Glazed Ham - \$440

With mini rolls and a selection of fine mustards
(Serves 40 guests)

Cajun Rubbed Turkey Breast - \$330

With mini rolls, orange-cranberry sauce and whole grain mustard aioli
(Serves 30 guests)

Steamship Round of Beef - \$1,100

With mini rolls, horseradish-orange marmalade sauce and wild mushroom sauce
(Serves 150 guests)

Porcini Rubbed Beef Tenderloin - \$315

With mini rolls, roasted garlic aioli and Béarnaise mayonnaise
(Serves 15 guests)

Prime Ribs of Beef Au Jus - \$375

Cooked to medium-rare with green apple horseradish sauce and gorgonzola sauce
(Serves 25 guests)

These items have been selected for you to meet the diverse standards of dietary needs of our guests. Prices are per person. A customary 22% service charge and sales tax will be added to prices

Food allergy or dietary request? We will gladly adjust preparation (where possible) to accommodate any request.

We are proud to offer vegetarian and gluten sensitive lifestyle dishes. Please discuss with your event manager regarding our current offerings.

RECEPTION FOOD STATIONS

Rev. 10.29.19

Warm Dips - \$13

Served with assorted breads, crackers and chips

*Crab & Artichoke *Spinach and Feta

Mexican Dips - \$12

Served with tortilla chips and salsa

*Queso cheese * Layer Dip

Seasonal Fruit & Cheese - \$11

Variety of locally sourced cheeses with mini breads and crackers, Fresh seasonal cubed fruit and assorted nuts, jelly and honey

From the Garden - \$8

Fresh vegetable crudité's with ranch dressing and sweet onion dip

Antipasto & Charcuterie - \$18

Featuring cured hams, salamis, sausages, cheeses, marinated vegetables, olives and pickles

Deli Display - \$17

Thin sliced premium ham, roast beef, turkey, baby Swiss, pepper jack, cheddar cheese, assorted breads and condiments

Jumbo Shrimp on Ice - \$21

With spicy cocktail and remoulade sauces

*Add Oysters on the half shell - \$8

Artisan Pizzas - \$15 (choose 3)

Buffalo Chicken	Margherita	Pepperoni & Sausage
Vegetarian	Three Cheese	Pork BBQ
Hawaiian	Mexican	Supreme

Sliders - \$14 (choose 3)

Buffalo chicken breast with ranch
Smoked barbeque beef brisket
Mini grilled portabella
Cheeseburger
Shredded Pork Barbeque
Italian sausage
Grilled Cheese and Tomato

Chef's Display of Sinful & Decadent Desserts - \$14

Variety of cakes, pies, bars, mousses, cupcakes, cake pops, brownies, cookies, pastries and confections

All stations are presented for a period of 60 minutes.

These items have been selected for you to meet the diverse standards of dietary needs of our guests. Prices are per person. A customary 22% service charge and sales tax will be added to prices.

Food allergy or dietary request? We will gladly adjust preparation (where possible) to accommodate any request.

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AUGUSTA MARRIOTT AT THE CONVENTION CENTER
2 Tenth Street Augusta, GA 30901 T: 706.722.8900



PREMIUM WINE

Rev. 10.29.19

An extensive list of wine and spirits is available from Augustino's Italian Eatery and Prime Steaks. Large quantities of these items must be ordered 10 days in advance and are based on availability.

	Glass	Bottle
House Wine	\$7	\$25

CK Mondavi, California

Chardonnay
Pinot Grigio
Merlot
Cabernet Sauvignon
Moscato d'Asti

Premium Wine	\$8	\$30
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Beaulieu Vineyards, California

Chardonnay
Sauvignon Blanc
Merlot
Cabernet Sauvignon
Korbel Sparkling

Premium Wine Selections (by the bottle)

Sparkling

Michelle, Washington State	\$30
Allure Moscato d' Asti, Italy	\$30
Domaine Chandon California	\$40

White

Sterling, Chardonnay, Central Coast	\$30
Willamette Valley Vineyards Riesling, Washington	\$35
Starborough, Sauvignon Blanc, Marlborough	\$30
Zenato, Pinot Grigio – Italy	\$30
Chateau St. Jean, Chardonnay, North Coast	\$40
Cakebread Chardonnay, Napa	\$75

Red

Caiden's Vineyards "Block 9" Pinot Noir, California	\$40
J Lohr, Merlot Los Osos, Paso Robles	\$40
Frei Brothers, Merlot, Sonoma Coast	\$50
Skeleton Malbec, Argentina	\$40
Katherine Goldschmidt Cabernet Sauvignon, Sonoma	\$50
J Lohr Hilltop Cabernet Sauvignon, Paso Robles	\$60
Duckhorn "Paraduxx" Red Blend, Napa	\$45

A customary 22% service charge and sales tax will be added to prices. Per Georgia State Law, beer and wine is at taxed at 8%. Liquor is taxed at 11%

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EVENT BARS

Rev. 10.29.19

House Wine by the glass - \$7

CK Mondavi, California

Chardonnay
Pinot Grigio
Merlot
Cabernet Sauvignon
Allure Moscato d'Asti

Beer

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

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

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

Martinis and Manhattans (host - \$10; cash - \$11)

Premium Wine by the glass - \$8

Beaulieu Vineyards

Chardonnay
Sauvignon Blanc
Merlot
Cabernet Sauvignon
Korbel Sparkling

Beer

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

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

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

Martinis and Manhattans (host - \$11; cash - \$12)

A customary 22% service charge and sales tax will be added to prices. Per Georgia state law, beer and wine is at taxed at 8%. Liquor is taxed at 11%.

We can customize a signature beverage for your event!

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ADDITIONAL PREMIUM SELECTIONS

Rev. 10.29.19

Additional Premium Spirits

(add \$1.00 for cash bars)

Kettle One - \$10

Johnny Walker Black Scotch- \$12

Kahlua - \$9

Bailey's Irish Cream - \$9

Godiva - \$12

Frangelico - \$9

Grand Marnier - \$12

Jägermeister - \$9

Jameson Irish Whiskey - \$10

Woodford Reserve Bourbon - \$11

Malibu Coconut Rum - \$9

Captain Morgan Spiced Rum- \$9

Grey Goose Vodka- \$11

All event bars will be subject to a \$50 bartender fee. This fee is waived when a bar exceeds \$500 in sales.

We do not allow guests to bring their own alcoholic beverages for events. In rare circumstances and on a case by case basis, corkage may be allowed. Our corkage fee is \$10 per person.

Our standard of bar service is one bar per 100 persons.

Our standard pour is 1.25 ounces per drink.

All bars are stocked with raw materials for Margaritas and Martinis.

For liability reasons, we do not pour shots on event bars.

We reserve the right to discontinue service to anyone at any time without cause.

Our beverage team is T.I.P.S. trained in alcohol awareness and current Georgia beverage laws.

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