



**MARRIOTT
MEMPHIS EAST**



MARRIOTT MEMPHIS EAST EVENT MENUS

BREAKFAST

CONTINENTAL BREAKFAST PER PERSON

All continental breakfasts include Orange Juice, Apple Juice, 2% Milk, Freshly Brewed Starbucks® Regular & Decaffeinated Coffee & Assorted Tazo Teas.

ON THE MOVE | \$15

- Fresh Sliced Fruit, Coffee Cake, Assorted Muffins, Assorted Yogurt, Housemade Granola, Strawberries with Cream

A HEALTHY START | \$16

- Fresh Berry Yogurt Parfait, Whole Fruit, Steel Cut Oatmeal with Raisins, Nuts & Brown Sugar, Assorted Muffins, English Muffins, Natural Peanut Butter, Butter & Preserves

BLUES CONTINENTAL | \$19

- Assorted Yogurts, Whole Bananas & Dried Fruits, Fresh Sliced Fruit & Berries, Cereals & Housemade Granola, Blueberry & Grain Muffins, Collection of Morning Pastries & Breads, Bagels with Light, Regular & Flavored Cream Cheeses, Butter, Preserves & Jones Orchard Honey

All prices are subject to a 26% taxable service charge and a 9.25% Sales Tax.



PLATED BREAKFAST

\$ PER PERSON

All plated breakfasts include Assorted Juices, Assorted Muffin Basket, and Freshly Brewed Starbucks® Regular & Decaffeinated Coffee & Assorted Tazo Teas. All plates are a minimum of 25 persons.

THE TRADITIONAL | \$23

Scrambled Eggs, Crisp Breakfast Potatoes, Country Sausage or Crisp Bacon Strips

GRITS & GRILLADES | \$25

Grilled Flank Steak, Tomato Gravy, Stone Ground Grits Jalapeno Cheese Grits

SOUTHERN SCRAMBLE | \$24

Farm Fresh Scrambled Eggs, Country Sausage, Roasted Potatoes with Caramelized Onions & Peppers

SOUTHERN BLUES BENEDICT | \$26

Poached Eggs, Pulled Pork, Hollandaise Sauce, Served on a biscuit

All prices are subject to a 26% taxable service charge and a 9.25% sales tax.



BREAKFAST BUFFET

\$ PER PERSON

All breakfast buffets include assorted Juices, 2% Milk, Freshly Brewed Starbucks® Regular & Decaffeinated Coffee & Assorted Tazo Teas. All buffets are a minimum of 30 persons.

SIMPLE DOWN SOUTH | \$22

- Fresh Sliced Fruit
- Scrambled Eggs
- Hickory Smoked Bacon & Link Sausage
- Crisp Breakfast Potatoes
- Biscuits with Sausage Gravy

BEALE STREET | \$29

- Fresh Sliced Fruit
- Yogurt
- Assorted Bagels, Muffins & Breakfast Breads with Butter and Preserves
- Cereals and Housemade Granola with 2% Milk
- Whole Bananas
- Scrambled Eggs with Cheese
- Biscuits with Sausage Gravy
- Hickory Smoked Bacon & Link Sausage
- Stone Ground Grits
- Crisp Breakfast Potatoes

BUILD YOUR OWN SANDWICH BAR | \$24

- Wheat toast, Bagel, or Biscuit
- Scrambled Eggs
- Sliced Ham, Sausage Patty, Bacon
- Assorted Sliced Cheeses
- Sausage Gravy and appropriate condiments
- Fresh fruit salad and Crisp Breakfast Potatoes

All prices are subject to a 26% taxable service charge and a 9.25% sales tax.



BREAKFAST ENHANCEMENTS

\$ PER EACH

ASSORTED INDIVIDUAL YOGURTS | \$4

BACON, HAM OR SAUSAGE | \$4

LAYERED PARFAIT WITH YOGURT, HOUSEMADE GRANOLA, & FRESH BERRIES | \$6 EACH

BREAKFAST BURRITO WITH BACON, SCALLIONS, SCRAMBLED EGGS & JALAPENO JACK CHEESE | \$7

Stations are enhancements to existing buffets and may not be purchased as a meal replacement. Chef Attendant required at \$100 per attendant.

WAFFLE STATION | \$7

Includes Fresh Seasonal Berries, Whipped Cream, Butter & Warm Maple Syrup

OMELET STATION | \$8

Includes Smoked Ham, Peppers, Onions, Mushrooms, Tomatoes, White Cheddar Cheese, Salsa & Sour Cream

All prices are subject to a 26% taxable service charge and a 9.25% sales tax.



DAY BREAKS

\$ PER PERSON

All breaks include Assortment of Coca Cola® Soft Drinks, Bottled Water, and Freshly Brewed Starbucks® Regular & Decaffeinated Coffee & Assorted Tazo Teas. Breaks are designed for 30 minutes of service.

FIT FOR YOU | \$15

- Sliced Fresh Fruit
- Yogurt Parfaits
- Granola Bars
- Trail Mix

DIPS TRIP | \$15

- Pimento Cheese
- Roasted Red Pepper Hummus
- French Onion
- Potato Chips
- Pita Chips
- Celery Sticks

SOUTH OF THE BORDER | \$15

- Black Bean & Corn Salsa
- Salsa Fresca
- Queso Dip
- Tri Color Chips

WALK IN THE PARK | \$16

- Warm Pretzels with Grain Mustard & Nacho Cheese
- Fresh Buttered Popcorn
- Cocktail Peanuts
- M&M's

BAKE SHOP | \$16

- Chef's Selection of Cookies and Cupcakes, 2% Milk

ICE CREAM TRUCK | \$16

- Assorted Fruit Bars
- Ice Cream Bars
- Individual Assorted Cups
- Drumsticks

All prices are subject to a 26% taxable service charge and a 9.25% Sales Tax.



BREAKS A LA CARTE

COFFEE CAKE | \$27 PER DOZEN

ASSORTED MUFFINS | \$30 PER DOZEN

ASSORTED COOKIES | \$32 PER DOZEN

LEMON BARS | \$32 PER DOZEN

BROWNIES | \$32 PER DOZEN

ASSORTED DESSERT BARS | \$32 PER DOZEN

RICE CRISPY TREATS | \$32 PER DOZEN

ASSORTED CANDY BARS | \$3 EACH

ASSORTED BAGGED CHIPS | \$3 EACH

FRESH WHOLE FRUIT | \$3 EACH

GRANOLA BARS | \$3 EACH

STARBUCKS COFFEE | \$65 PER GALLON

TAZO TEAS | \$35 PER GALLON

LEMONADE | \$40 PER GALLON

SWEET TEA | \$40 PER GALLON

ASSORTED PEPSI 12 OZ. BOTTLES | \$4 EACH

BOTTLED JUICE | \$4 EACH

INDIVIDUAL SCHOOL MILK CARTONS | \$2 EACH

STARBUCKS FRAPPUCCINO | \$6 EACH

SOBE WATER | \$4 EACH

GATORADE | \$3 EACH

RED BULL REGULAR & SUGAR FREE ENERGY DRINK | \$5 EACH

BOTTLED WATER | \$3 EACH

All prices are subject to a 26% taxable service charge and a 9.25% Sales Tax.



BOX LUNCH

\$ PER PERSON

Box lunches are designed for groups that are on the go. Whole Fresh Fruit, Appropriate Condiments, Cookie & Choice of Pepsi Soft Drink or Bottled Water are included.

ON THE GO | \$25

(Choice of One Side Salad)

Southern Red Skin Potato Salad

Marinated Cucumber, Tomato & Feta Cheese Salad

Pesto Pasta Salad

(Maximum Choice of Two Sandwiches)

Medium Roast Beef, Swiss Cheese, Kaiser Roll

Honey Baked Ham, Cheddar Cheese, Ciabatta Roll

Roasted Turkey Breast, Muenster Cheese, Wheatberry Bread

Chicken Salad with Cranberries & Pecans, Greens, Croissant

Grilled Vegetables, Peppers, Hummus, Spinach Wrap

All prices are subject to a 26% taxable service charge and a 9.25% Sales Tax.



PLATED LUNCH

\$ PER PERSON

All cold plates include Rolls, Dessert, & Iced Tea. Plated options are limited to groups up to 75 persons and smaller

TRADITIONAL CAESAR SALAD | \$24

Romaine, parmesan, crouton, anchovies, grape tomato add grilled or fried chicken, seared salmon or grilled shrimp

SPINACH SALAD | \$24

Boiled egg, marinated red onion, strawberry vinaigrette add grilled or fried chicken, seared salmon or grilled shrimp

WALDORF SALAD | \$24

Romaine, celery, walnuts, golden raisins, granny smith apples, goat cheese, creamy lemon vinaigrette add grilled or fried chicken, seared salmon or grilled shrimp

SOUTHERN COBB SALAD | \$26

Chopped Romaine, tomato, crisp bacon, boiled, fried chicken breast, hard-boiled egg, avocado, chives, blue cheese, and red-wine vinaigrette add grilled or fried chicken, seared salmon or grilled shrimp

ENHANCEMENTS SOUP DU JOUR | \$5 PER PERSON

All hot lunches include House Salad with Two Dressings, Rolls, Chef's Choice of Dessert and Iced Tea.

RED PEPPER PENNE | \$26

Grilled Chicken, locally sourced vegetables, red pepper coulis sauce

PANKO HERB CRUSTED CHICKEN BREAST | \$27

Lemon Caper Sauce, Red Smashed Potatoes, Asparagus

CHICKEN MEDITERRANEAN | \$28

Pesto, Spinach, Feta & Roasted Red Peppers, Herb Roasted Red Potatoes

FIRE ROASTED PORK TENDERLOIN | \$28

Brown Sugar & Apple Brandy Butter, Sweet Potato Medallions, Broccolini

GRILLED FLAT IRON STEAK | \$29

Balsamic Reduction, Yukon Smashed Potatoes, Asparagus

BLACKENED SALMON | \$28

Sweet Chili Glaze, Orzo Pasta, Roasted Garlic Broccolini

All prices are subject to a 26% taxable service charge and a 9.25% Sales Tax.



LUNCH BUFFET

\$ PER PERSON

All buffets are served with Rolls & Sweet Butter, and Iced Tea. All buffets are a minimum of 30 persons.

BUILD YOUR OWN | \$29 FOR TWO MEATS OR \$32 FOR THREE MEATS

Soup du Jour

CHOICE OF ONE SALAD

House Salad - Grape Tomatoes, Cucumbers, Croutons, Assorted Dressings Traditional Caesar Salad - Shaved Parmesan, Croutons & Caesar Dressing Pesto Pasta Salad Spinach Salad - Boiled egg, marinated red onion, strawberry vinaigrette

CHOICE OF TWO SIDES

Smashed Red Potatoes Stone Ground Jalapeno Cheese Grits Rosemary Roasted Yukon Gold Potatoes Roasted Sweet Potatoes Green Beans with Smoked Bacon & Caramelized Onions Gratin Potatoes Turnip Greens Grilled Zucchini and Squash Local Seasonal Vegetables Steamed Broccolini Mushroom Orzo

CHOICE OF TWO OR THREE MEATS

Chicken- Southern Fried, Herb Roasted, or Piccata Coffee Rubbed Pork Loin House Smoked Pulled Pork Italian Roasted Flank Steak Southern Fried Chicken

CHEF'S CHOICE DESSERT

All prices are subject to a 26% taxable service charge and a 9.25% Sales Tax.



LUNCH BUFFET (CONTINUED)

\$ PER PERSON

NEIGHBORHOOD DELI BUFFET | \$27

Soup du Jour Pesto Salad White, Wheat Sliced Bread and Kaiser Roll with Appropriate Condiments Sliced Honey Ham, Smoked Turkey, Roast Beef Provolone, Swiss, Cheddar Grilled Vegetable Hummus House Salad with Romaine, Iceberg, Diced Tomatoes, Chopped Hard Boiled Egg, Blue Cheese Crumbles, Bacon, Creamy Vinaigrette Chef's Choice Dessert

MEMPHIS BLUES BBQ BUFFET | \$29

House Salad Southern Red Skin Potato Salad House Smoked pulled pork Roasted BBQ Chicken Baked Beans Southern Style Green Beans Corn on the Cob Corn Bread

ITALIAN LUNCHEON BUFFET | \$29

Soup du Jour Caesar Salad Meat Lasagna Spaghetti and Marinara Chicken Parmesan Garlic Bread

PAN-ASIAN BUFFET | \$29

Soup du Jour String Green Bean & Toasted Almond Salad with Sesame Dressing House Fried Rice Beef & Broccoli Stir Fry Sesame Orange Chicken Stir Fry Veggies

SOUTH OF THE BORDER BUFFET | \$30

Soup du Jour Roasted Corn & Black Bean Salad House fried tortilla chips and Queso, Guacamole, Sour Cream, Jalapenos, Pico de Gallo Chicken & Steak Fajitas, Sautéed Peppers & Onions Spanish Rice & Black Bean

All prices are subject to a 26% taxable service charge and a 9.25% sales tax.



3 COURSE PLATED DINNER

\$ PER PERSON

All dinner entrees include your selection of Salad & Dessert, Assorted Rolls, Freshly Brewed Starbucks® Regular & Decaffeinated Coffee, Assorted Tazo Teas and Iced Tea. All plates are a minimum of 25 persons (please add 6.00 per person for fewer than 25 guests).

ENTRÉE OPTIONS (CHOOSE ONE):

PAN ROASTED CHICKEN | \$34

- Potato Gratin
- Grilled Asparagus
- Blistered Tomatoes

AIRLINE CHICKEN | \$36

- Pan Seared with Natural Au Jus
- Garlic Smashed Potatoes
- Broccoli with Roasted Grape Tomatoes

CHICKEN PARCEL | \$38

- Orzo Pasta
- Sautéed Spinach

GRILLED ATLANTIC SALMON | \$40

- Roasted Tomato Puree & Herb Oil
- Smashed Yukon Gold Potatoes
- Garden Vegetables

SHRIMP AND GRITS | \$42

- Stone Ground Cheddar Cheese Grits
- Worcestershire BBQ Sauce

GRILLED PORK LOIN | \$36

- Apple Butter
- Roasted Red Potatoes
- Green Beans Almandine

All prices are subject to a 26% taxable service charge and a 9.25% Sales Tax.



3 COURSE PLATED DINNER (CONTINUED)

\$PER PERSON

PEPPER CRUSTED FILET MIGNON | \$44

- Aged Balsamic Demi-Glace
- Grilled Asparagus
- Garlic Smashed Potatoes

FLANK STEAK | \$40

- Potato Au Gratin
- French Green Beans

APPLEWOOD BACON WRAPPED FILET MIGNON | \$46

- Aged Balsamic Demi-Glace
- Broccolini with Roasted Grape Tomatoes
- Garlic Potato Medallions

SALAD OPTIONS (CHOOSE ONE):

- House Salad
- Caesar Salad

DESSERT OPTIONS (CHOOSE ONE):

- Italian Lemon Cream Cake
- New York Style Cheesecake
- Individual White Chocolate Bread Pudding with Bourbon Creme Anglaise

All prices are subject to a 26% taxable service charge and a 9.25% Sales Tax.



DINNER BUFFET

\$ PER PERSON

All dinner buffets are served with Rolls & Sweet Butter, Freshly Brewed Starbucks® Regular & Decaffeinated Coffee, Iced Tea. All Buffets are a minimum of 30 persons.

BUILD YOUR OWN | \$42 FOR TWO MEATS OR \$47 FOR THREE MEATS

CHOICE OF ONE SALAD

- House Salad - Grape Tomatoes, Cucumbers, Croutons, Assorted Dressings
- Traditional Caesar Salad - Shaved Parmesan, Croutons & Caesar Dressing
- Pesto Pasta Salad
- Spinach Salad - Boiled Egg, Marinated Red Onion, Strawberry Vinaigrette header goes here

CHOICE OF TWO SIDES

- Smashed Red Potatoes
- Rosemary Roasted Yukon Gold Potatoes
- Green Beans with Smoked Bacon & Caramelized Onions
- Turnip Greens
- Local Seasonal Vegetables
- Stone Ground Jalepeno Cheese Grits
- Roasted Sweet Potatoes
- Gratin Potatoes
- Grilled Zucchini and Squash
- Steamed Broccolini
- Mushroom Orzo

All prices are subject to a 26% taxable service charge and a 9.25% Sales Tax.



DINNER BUFFET (CONTINUED)

\$ PER PERSON

CHOICE OF THREE MEATS

- Chicken- Southern Fried, Herb Roasted, or Piccata
- Salmon (choice of style): Maple Glazed, Blackened
- Italian Roasted Flank Steak
- Coffee Rubbed Pork Loin
- House Smoked Pulled Pork
- Southern Fried Chicken

CHEF'S CHOICE DESSERT

All prices are subject to a 26% taxable service charge and a 9.25% Sales Tax



RECEPTION STATIONS

\$ PER PERSON

All Displays and Bars designed for a minimum of 50 persons

BOILED SHRIMP DISPLAY | \$18

- Jumbo Shrimp, Lemon Wedges, Tabasco, Cocktail Sauce & Classic Mignonette

VEGETABLE CRUDITE | \$9

- Fresh Seasonal Vegetables, Buttermilk Ranch, Roasted Red Pepper Dip

FRESH SEASONAL FRUIT AND BERRIES DISPLAY | \$12

ANTIPASTI DISPLAY | \$16

- Selection of hard and soft cheeses, cured meats, Andouille Sausage, Cherry Peppers and Roasted Tomatoes

DOMESTIC & INTERNATIONAL ARTISAN CHEESE | \$17

- Chef's Selection of hard and soft cheeses with Artisanal Bread & Crackers

MASHED POTATO BAR | \$19

- Garlic Smashed Potatoes, butter, scallion, bacon, cheddar cheese, red onion, diced tomato
- Smashed Sweet Potatoes, butter, brown sugar, Chopped Pecans, Baby Marshmallow

MACARONI AND CHEESE BAR | \$24 PER PERSON

- Rock Shrimp, Cajun Chicken, Andouille Sausage, Green Onions, Chili Flakes

All prices are subject to a 26% taxable service charge and a 9.25% sales tax



ACTION STATIONS

\$ PER PERSON

All Action stations are priced per person with a minimum of 50 persons. Chef Attendant required at \$100 per attendant.

FAJITA STATION | \$26

- Lime Marinated Beef, Tequila Marinated Chicken, Baja Cilantro Shrimp, Warm Flour Tortillas, Sautéed Peppers, Onions, Sour Cream, Guacamole, Salsa

SHRIMP AND GRITS | \$28

- Stone Ground Cheddar Cheese Grits, Worcestershire BBQ sauce, Garlic, Roasted Peppers, Spinach, Mushroom, Garlic Bread

PASTA STATION | \$24

- Penne, Angel Hair, Roasted Peppers, Spinach, Tomato, Garlic, Mushroom, Broccoli, Chicken, Shrimp, Pesto Cream Sauce, Tomato Basil Sauce, Parmesan Cheese, Garlic Bread

CARVING STATIONS

All Carving stations are priced per station. Chef Attendant required at \$100 per attendant.

FREE RANGE ROASTED TURKEY BREAST | \$260 EACH

- Artisanal Bread, Rosemary Thyme Au Jus, Serves 25

GARLIC ROASTED PORK LION | \$230 EACH

- Caramelized Onions, Artisan Rolls, Serves 30

HERB CRUSTED PRIME RIB | \$330 EACH

- Horseradish Cream, Dijonnaise, French Rolls, Serves 30

All prices are subject to a 26% taxable service charge and a 9.25% sales tax.



HORS D'OEUVRES

\$ PER PERSON

Minimum of 50 pieces each

HOT HORS D'OEUVRES

- Miniature Quiche | \$150
- Spanakopita | \$150
- Swedish, Barbeque Meatballs | \$150
- Fried Chicken Drummettes & Flats | \$200
- Vegetarian Thai Spring Rolls | \$200
- Stuffed Vegetable Mushrooms | \$200
- Wild Mushroom & Goat Cheese Rangoon | \$200
- Teriyaki Chicken Skewers | \$180
- Mini Beef Wellington | \$300
- Coconut Shrimp with Orange Marmalade | \$300
- U20 Scallops Wrapped in Applewood Smoked Bacon | \$300
- Petite Crab Cakes | \$350
- Tequila Lime Chicken Spring Rolls | \$300
- Fried Mac n Cheese | \$200
- Chicken Tenders with BBQ & Honey Mustard | \$180

CHILLED HORS D'OEUVRES

- Prosciutto Wrapped Asparagus Spears | \$250
- Caprese Salad on a stick | \$250
- Cucumber Cups | \$200

Any of the above can be served Butler Style for an additional \$50 per attendant

All prices are subject to a 26% taxable service charge and a 9.25% sales tax.



BARS

\$ PER BEVERAGE

CASH BAR

Prices are inclusive of service charge and applicable tax. Bartender Fee of \$100.00 per bartender per 100 guests for the first 4 hours, and \$50.00 for each additional hour. In addition, a Cashier Fee of \$50.00 will be added on all cash bars per 100 guests

PREMIUM BRANDS | \$8

- Smirnoff Vodka, Beefeaters Gin, Cruzan Rum, Sauza Gold Tequila, Johnny Walker Red Scotch, Jim Beam Whiskey, Canadian Club Whiskey, Paul Masson Amber Brandy

DELUXE BRANDS | \$10

- Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Sauza Blue Silver Tequila, Johnny Walker Black Scotch, Maker's Mark Whiskey, Crown Royal Whiskey, Hennessey V.S. Cognac

DOMESTIC BEER | \$5

- Bud Light, Budweiser, Michelob Ultra, Miller Lite, St. Pauli Girl NA

IMPORT AND CRAFT BEER | \$6

- Amstel Light, Heineken, Corona Extra, Ghost River Golden Ale, Stella Artois

PREMIUM WINE & CHAMPAGNE | \$9

- Michelle Brut Sparkling, Beringer White Zinfandel, CK Mondavi Chardonnay, CK Mondavi Cabernet Sauvignon, CK Mondavi Merlot, Meridian Pinot Noir

DELUXE WINE & CHAMPAGNE | \$11

- Chandon Brut Sparkling, Chateau St. Michelle Reisling, Beaulieu Vineyard (BV) Coastal Estates Chardonnay, Beaulieu Vineyard (BV) Coastal Estates Cabernet Sauvignon, Beaulieu Vineyard (BV) Coastal Estates Merlot, Beaulieu Vineyard (BV) Coastal Estates Pinot Noir

CORDIALS | \$11

ASSORTED SODAS | \$4

ACQUA PANNA MINERAL WATER | \$5

SAN PELLEGRINO SPARKLING WATER | \$5



BARS

\$ PER BEVERAGE

HOST BAR

Bartender Fee of \$100.00 per bartender per 100 guests for the first 4 hours, and \$50.00 for each additional hour.

PREMIUM BRANDS | \$7

- Smirnoff Vodka, Beefeaters Gin, Cruzan Rum, Sauza Gold Tequila, Johnny Walker Red Scotch, Jim Beam Whiskey, Canadian Club Whiskey, Paul Masson Amber Brandy

DELUXE BRANDS | \$9

- Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Sauza Blue Silver Tequila, Johnny Walker Black Scotch, Maker's Mark Whiskey, Crown Royal Whiskey, Hennessey V.S. Cognac

DOMESTIC BEER | \$4

- Bud Light, Budweiser, Michelob Ultra, Miller Lite, St. Pauli Girl NA

IMPORT AND CRAFT BEER | \$5

- Amstel Light, Heineken, Corona Extra, Ghost River Golden Ale, Stella Artois

PREMIUM WINE & CHAMPAGNE | \$8

- Michelle Brut Sparkling, Beringer White Zinfandel, CK Mondavi Chardonnay, CK Mondavi Cabernet Sauvignon, CK Mondavi Merlot, Meridian Pinot Noir

DELUXE WINE & CHAMPAGNE | \$10

- Chandon Brut Sparkling, Chateau St. Michelle Reisling, Beaulieu Vineyard (BV) Coastal Estates Chardonnay, Beaulieu Vineyard (BV) Coastal Estates Cabernet Sauvignon, Beaulieu Vineyard (BV) Coastal Estates Merlot, Beaulieu Vineyard (BV) Coastal Estates Pinot Noir

CORDIALS | \$10

ACQUA PANNA MINERAL WATER | \$4

ASSORTED SODAS | \$3

SAN PELLEGRINO SPARKLING WATER | \$4

Please note that the Tennessee Alcohol Beverage Commission imposes a 15% tax on wines and liquor.

WINE AND CHAMPAGNE

\$ PER BOTTLE

WHITE WINE

Beringer White Zinfandel | \$28
Seven Daughters Moscato | \$42
New Harbor Sauvignon Blanc | \$36
Ferrari Carano Fume Blanc | \$44
Stellina di Notte Pinot Grigio | \$36
Columbia Crest "H3" Chardonnay | \$44
The Monterey Chalone Chardonnay | \$48
Napa Cellars Chardonnay | \$60

RED WINE

A by Acacia Pinot Noir | \$40
Erath Pinot Noir | \$60
Dona Paula Estate Malbec | \$52
Seven Falls Merlot | \$56
Ravenswood Vintner's Blend Zinfandel | \$40
Dynamite North Coast Cabernet Sauvignon | \$44
Chateau St. Jean Cabernet Sauvignon | \$52
Ravenswood, Zinfandel | \$34

CHAMPAGNE / SPARKLING

Mionetto Prosecco | \$40
Chateau Ste. Michelle Brut | \$48
Chandon Brut Classic | \$62

**Additional varietals may be available*

Priced per bottle. All prices are subject to a 26% taxable service charge and a 9.25% Sales Tax.



PERFORMANCE FOODS – PLATED

\$ PER PERSON

All plated breakfasts include Orange Juice, Freshly Brewed Starbucks® Regular & Decaffeinated Coffee & Assorted Tazo Teas.

BREAKFAST MIXED GRILL (CARB CONSCIOUS) | \$19

Scrambled Eggs with (2) Bacon Strips, (2) Sausage Links, Petit Filet (2 oz) & Grilled Tomatoes

EGG WHITE VEGETABLE FRITTATA (CARB CONSCIOUS/LOW CHOLESTEROL) | \$16

Egg Whites Topped with Shallots, Mushrooms, Fennel, Spinach, Tomato & Basil Relish

CHEDDAR FRITTATA (CARB CONSCIOUS) | \$15

Eggs Topped with Sausage Links, Green Onions and Cheddar Cheese served with Grilled Tomatoes

CRUNCH GRILLED FRENCH TOAST (LOW CHOLESTEROL) | \$15

Whole Wheat French Toast with Sliced Bananas, Strawberries & Maple Syrup

BOWL OF FRESH CUT FRUIT (LOW FAT) | \$10

Cantaloupe, Honeydew, Watermelon, Strawberries, Bananas, Kiwi and Blueberries

A prices are subject to a 26% service charge and a 9.25% Sales Tax.



ENERGIZE BREAKFAST

\$ PER PERSON

BREAKFAST BUFFET | \$32

- Orange Juice and Bottled Fruit Juices
- Sliced Seasonal Fruits and Whole Fruits
- Cereal Bars
- “Heart Healthy” Cereals with Toppings to include Fresh Berries, Golden Raisins, Dried Fruit and Nuts,
- 2% Milk, Almond Milk, Soy Milk
- Egg White Frittata
- Sweet Basil Chicken Sausage or Turkey Sausage
- Assorted Breakfast Breads
- Starbucks Regular, Decaffeinated Coffee, Tazo Teas and Hot Chocolate

A prices are subject to a 26% service charge and a 9.25% Sales Tax.



ENERGIZE LUNCH

\$ PER PERSON

CARIBBEAN CHICKEN CHOPPED SALAD | \$29

Chopped Romaine, Grape Tomatoes, Low Sodium Black Beans, Cut Sweet Corn, Avocado, Diced Red Onions, Tri-Color Tortilla Strips paired with Fresh Orange-Cilantro Vinaigrette

GOTTA GET FIT SALAD W/ SMOKED SALMON OR GARLIC CHICKEN | \$29

Kale and Spring Greens, Dried Cranberries, Clementines, Radishes, Cilantro, Fresh Feta, Sunflower Seeds paired with Honey-Lime Vinaigrette

ALL COLD ENTREES SERVED WITH:

Chef's Soup of the Day
Fresh Baked Rolls
Ice Tea and Coffee Service

CHOICE OF ONE DESSERT:

Mini Assorted Tarts, Strawberry Shortcake, Cream Cheese Brownies, Peanut Butter Pie, Cinnamon Streusel Crisp, Vanilla Berry Parfait, Banana Oatmeal Chocolate Chip Cookies, Mocha Phyllo Cups, Vanilla Angel Food Cake, Cantaloupe Sherbet

A prices are subject to a 26% service charge and a 9.25% Sales Tax.



ENERGIZE LUNCH

\$ PER PERSON

PLATED ENERGIZED SANDWICH LUNCHES:

ROAST BEEF PANINI | \$28

Deli Roast Beef, Smoked Gouda, Watercress, Sweet Pepper Jelly, Dijon Mustard, Olive Oil on a Panini Roll

ROSEMARY CHICKEN SALAD SANDWICH | \$28

Roasted Chicken, Green Onions, Smoked Almonds, Fat-Free Yogurt, Light Mayonnaise, Fresh Rosemary, Dijon Mustard on Whole-Grain Bread

THAI TURKEY WRAP | \$28

Smoked Turkey Breast, Olive Oil, English Cucumber, Cilantro, Satay Peanut Sauce on a Whole-Wheat Tortilla

SANDWICH ENTREES INCLUDE:

House Made Potato Salad and Pasta Salad, House Made Soup, Fresh Whole Fruit, Iced Tea and Coffee Service

BOXED SANDWICH LUNCH | \$25

For Executives on the go, we suggest our sandwich option served in a Boxed Lunch

All Box Lunches include Pesto Pasta Salad, Bag of Chips, Whole Fresh Fruit, Soft Drink or Bottle Water

All prices are subject to a 26% service charge and a 9.25% Sales Tax.



ENERGIZE BREAKS

\$ PER PERSON

LIGHT & FRESH | \$16

- Seasonal Whole Fruit
- Seasonal Berries w/Fat-Free Yogurt
- Fruit Smoothies
- Starbucks Regular, Decaffeinated Coffee, Tazo Teas and Hot Chocolate

FIT FOR YOU | \$15

- Seasonal Whole Fruit
- OIKOS Assorted Yogurts
- Fresh Seasonal Berries
- House Made Granola
- Farm Fresh Honey
- Kashi Almond Granola Bar
- Power Berry Smoothies
- Starbucks Regular, Decaffeinated Coffee, Tazo Tea and Hot Chocolate

THE ENERGIZER | \$19

- Kind Dark Chocolate Mocha Bar
- Water Melon Zapper
- Peanut Butter Celery Boats
- Cucumber Yogurt Shooters
- Chef's House Made Selection Delta Nuts
- Assorted Fresh Fruit Skewers
- Assorted Energy Drinks

HEALTHY BREAK | \$14

- Dried Mix Fruit w/Low-Fat Strawberry Dip
- Apple Dunkers
- Seasonal Orchard Fruit
- Sweet and Salty Snack
- Choice of Two infused H2O (Lemon & Lime, Cucumber & Mint, Orange & Basil)

HAPPY TRAILS | \$12

- Make Your Own Trail Mix
- Walnuts & Almonds
- Assorted Granola Bars
- Fresh Basil Lemonade

Performance Breaks are a Maximum Forty-Five Service

All prices are subject to a 26% service charge and a 9.25% Sales Tax.



AUDIO VISUAL PACKAGES

J&S AUDIO VISUAL (JSAV)

PRESENTATION PACKAGES

PROJECTOR SUPPORT PACKAGE | \$175

For Client Provided Projector
6' – 8' Tripod Screen with dress skirt
appropriately sized to room
Projection cart/stand
Basic technical support
All cabling included

LCD MONITOR PACKAGE | \$390

60" LCD video/data monitor
Rolling stand

BALLROOM PROJECTOR SUPPORT PACKAGE | \$300

For Client Provided Projector
Professionally dressed fast fold screen 6x10
Projection cart/stand
Basic technical support
All cabling included

LCD PROJECTOR PACKAGE | \$400

Recommended for breakouts or small meetings
LCD Projector
6' – 8' Tripod screen with dress skirt appropriately sized to room
Projection Cart/Stand
All cabling included

BALLROOM LCD PROJECTOR PACKAGE | \$645

Recommended for groups larger than 100 people
LCD Projector (5000 Lumens)
Professionally dressed fast fold screen 6x10
Projection cart/stand
All cabling included

All prices are subject to a 26% service charge and a 9.25% Sales Tax.



AUDIO VISUAL PACKAGES

J&S AUDIO VISUAL (JSAV) CONTINUED

AUDIO PACKAGES

PODIUM MICROPHONE PACKAGE | \$125

- Wired podium microphone
- 6 channel audio mixer
- House sound system
- All cabling included

SOUND SYSTEM PACKAGE | \$250

Recommended for groups up to 200 people

- (2) Powered speakers with stands
- 6 channel audio mixer
- All cabling included

VIDEO & DATA COMPONENTS

- Seamless Scan Converter/Switcher | \$300
- Laptop Computer | \$200
- Distribution Amplifier (1x4) | \$50

AUDIO COMPONENTS

- Wired Microphone | \$60
- UHF Wireless Microphone | \$160
- 6 Channel Audio Mixer | \$60
- 16 Channel Audio Mixer | \$120
- Audio Patch to House Sound System | \$75
- Powered Speaker with Stand | \$100

All prices are subject to a 26% service charge and a 9.25% Sales Tax.



AUDIO VISUAL SERVICES

J&S AUDIO VISUAL (JSAV) CONTINUED

LABOR

- Setup labor and operator labor are provided at the following hourly rates:
- Setup/Strike | \$65/hr
- Event Operation | \$65/hr
- Monday – Friday
 - 6am – 6pm | Straight Time
 - 6pm – 6am | Time and a Half
- Saturday, Sunday and Holidays
 - 6am – Midnight | Time and a Half
 - Midnight – 6am | Double Time
 - Holidays | Double Time

A 4-hour minimum applies for all labor calls

PRESENTATION ACCESSORIES

- Flipchart Easel with Pad & Markers | \$55
- Flipchart Easel with Self-Adhesive | \$70
 - Pad & Markers
- Computer Presentation Remote | \$35
- Display Easel | \$10
- Conference Speaker Phone | \$140
- Extension Cord with Power Strip | \$20
- 3x4 Whiteboard | \$55

All prices are subject to a 26% service charge and a 9.25% Sales Tax.



EVENT POLICIES

Thank you for considering the Memphis Marriott East for your upcoming event. The following policies are guidelines designed to assist you. Our event staff will be happy to prepare customized proposals to meet your specific event needs.

FOOD & BEVERAGE

All food and beverage served at functions associated with the event must be provided, prepared and served by the hotel, and must be consumed on hotel premises. Due to health codes, no food or beverage may be brought into the hotel meeting space from an outside source. (Commercially prepared wedding cakes are an exception). Due to health codes, guests are not permitted from taking any food or beverages outside of the facility.

MENUS

Menus are only guidelines. Our Chef along with your Event Manager is happy to prepare customized proposals to meet your specific need. All prices are subject to change. Confirmation of prices will be made by your Event Manager. Final menu selections should be submitted (3) weeks prior to the function to ensure the availability of the desired items.

GUARANTEES

To ensure the success of your event, it is necessary that you provide us with the exact number of guests in attendance for each function, at least (3) business days prior. This number will become your guarantee, not subject to reduction. In lieu of a guarantee, the greater number of guests will become your guarantee.

SPACE

Function rooms are assigned based on the expected number of guests. If the attendance drops or increases, the Hotel reserves the right to change, with notification, groups to a room suitable for attendance for your type of function.

SET-UP

If a change from the original room set-up is requested on the day of the function, an additional setup fee of \$150 per setup will be added to the banquet check.

SERVICE CHARGE & SALES TAX

A taxable service charge of 26% and applicable state sales tax of 9.25% will be added to all items, including food, beverage, room rental, miscellaneous equipment, props and audio visual equipment unless otherwise stated on the banquet event order from your Event Manager. The Tennessee Alcohol Beverage Commission imposes an additional 15% tax on wines and liquor.

PAYMENT

Prior to the execution of the agreement, you must provide the Hotel with credit card authorization information. All events must be prepaid at least (3) business days prior to arrival. A non-refundable deposit is required for all social



functions, with payment in full prior to all social functions.

LABOR CHARGES

A labor charge will be applicable for all bartenders, cocktail servers, carver fees, food servers, cutting fees, chef's fees, attendant fees and security officers. All labor charges are subject to current service charge and state sales tax.

DECORATIONS

The Hotel does not permit the affixing of anything to walls, floors, or ceilings of the room with nails, staples, tape or any other substance. None are permitted in other public areas including the main lobby, guest room floor hallways or outside the hotel, unless authorized. All decorations must be pre-approved by the event coordinator prior to arrival. NO open flame candles, confetti, glitter, or streamers are permitted.

OUTSIDE VENDORS

The Hotel reserves their rights to exercise the final approval over outside vendors. If you wish to hire outside vendors to provide any goods or services at Hotel during the event, the Hotel may, in its sole discretion, require that such vendor provide Hotel, in form and amount reasonably satisfactory to Hotel, an indemnification agreement and proof of adequate insurance. Exhibit companies, florists, decorators and entertainers must schedule their move-in and move-out with the appropriate Event Manager. All move-in and move-out must occur through the loading dock area. The Hotel is not responsible for any items left behind. In addition, vendors are responsible for removing their own trash.

SHIPPING & RECEIVING

Boxes shipped directly to the Hotel for your function must be addressed to the attention of your on-site contact and marked with the name and event start date of your function. Due to limited storage space, we request that shipments no earlier than 3 days prior to your event. A daily charge of \$5 per box, \$125 per ½ pallet and \$150 per pallet will be assessed for the delivery and pick up of shipments. Please address all shipments to: Memphis Marriott East, 5795 Poplar Ave., Memphis, TN 38119.

TEARDOWN

Exhibit companies, florists, decorators and entertainers must schedule their move-in and move-out with the appropriate Event Manager. All move-in and move-out must occur through the loading dock area. The Hotel is not responsible for any items left behind. In addition, vendors are responsible for removing their own trash. A \$250.00 non-negotiable clean-up charge will be assessed for the event if more than standard clean-up is required at the conclusion of the event. For example trash, confetti, cartons, rice, sand, floral, glitter, empty boxes etc.

SIGNAGE

- Pre-approved signs are permitted in the foyer of private function rooms. NO signs are permitted in public spaces including the Main Lobby, guest room hallways or outside the hotel. The Hotel will not permit the affixing of any other signs unless prior approval from your Event Manager. We must receive notice at least 24 hours prior to your function for Hotel staff to hang banners.

ENGINEERING

- Electrical needs exceeding existing 120 Volt/20Amp wall plug service



must be arranged in advance and will require additional charges.

UNATTENDED ITEMS

The Hotel assumes no responsibility for the damage or loss of merchandise or articles brought into the hotel. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If additional security with respect to such items or for any other reason is requested, the Hotel will assist in making these arrangements at an additional cost. All security personnel to be utilized during the event are subject to Hotel approval.

SECURITY

The Hotel may require security officers for certain events. The Hotel will make arrangements for security personnel, if required, which the customer is responsible for payment.

