



MARRIOTT
MACON CITY CENTER
240 Coliseum Dr Macon, GA 31217 T. 478.621.5300



EVENTS MENU

meetings imagined
PEOPLE. INSPIRED. MARRIOTT DELIVERED.

EVENT INFORMATION

MENU SELECTIONS

Menu selections must be confirmed 30 days prior to your event. At this time inform your event manager of any dietary restrictions or food allergies that your attendees may have.

GUARANTEES

Final attendance guarantees must be received five business days prior to the first day of your event. If no guarantee is received within the above timeline, the expected number of guests on the 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. If after the five business day guarantee your attendance increases more than 5% there will be an additional charge of \$250.00.

MINIMUMS

No buffets offered for less than 25 persons. There are specific menus for groups of less than 25 persons. An additional fee per person will apply to all plated meals which have a choice of two entrees.

OUTSIDE FOOD AND BEVERAGE

No food, beverage or alcoholic beverages may be brought into the 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.

USE OF OUTSIDE VENDORS

Exhibit companies, florists, decorators, audio visual companies, bands, disc jockeys and entertainers may be required to submit a certificate 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 business 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. There is a liaison fee for all third-party audio visual vendors.

The Macon Marriott City Center/Edgar H. Wilson Convention Centre require that Group allow Dobil Laboratories Hotel Audio Visual Services, the right to bid on all audio visual and /or production requirements.

Should the Group choose to use an outside audio visual service, Group will be subject to a 22% service fee, plus 8% tax and also responsible for labor fees in accordance to the Outside Audio Visual Vendor Authorization Form. Group will also be responsible for all fees associated with power and audio patches. Please refer to Macon Marriott City Center/Edgar H. Wilson Convention Centre's Outside Audio Visual Vendor Authorization Form for minimum hours and pricing.

PAYMENT

A deposit and a form of payment must be established with the signed contract. A credit card authorization form is required to be on file with the hotel for all events. Full payment is due 5 business days prior to the first day of the event.

SECURITY

The hotel assumes no liability for damage or loss of property or equipment or personal items left in an event room. If additional security is needed, your Event Manager can assist with these arrangements.

FOOD SAFETY

Due to 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.

FUNCTION SPACE

The hotel reserves the right to change room locations specified in your contract/banquet event order 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. There is no charge for room setup changes made before 3 business days prior to the first day of the event. The fee for room setup changes made 3 business days prior up to the first day of the event will range from \$200.00 to \$1,000.00 per function room. Rate to be determined by management based upon the required changes. Additional chairs \$3.00 each, banquet rounds \$30.00 each, classroom tables \$30.00 each.

EXHIBIT TABLES AND ELECTRICAL

A table draped with two chairs and no electrical power is \$30 per table. Electrical power is an additional fee depending upon your requirements.

TAX EXEMPT STATUS

If your group is tax exempt, State Sales Tax Certification and or Local Hotel/Motel Tax exempt 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.

STORAGE/DELIVERY/SHIPPING

Due to limited storage space packages will not be received more than 3 business days prior to first day of event. All packages to be shipped out must be labeled and arrangements made for pickup. Contact your event manager regarding the delivery of pallets or large items.

BEVERAGE

We staff one bar/bartender per 100 guests. Bartender fees are charged at \$20.00 per hour each with a minimum of 5 hours. All guests must be 21 years of age to purchase and consume alcoholic beverages. We do not allow bartenders to pour shots of liquor. We reserve the right to refuse service to any patron.

TAXES AND FACILITY FEES

All items are subject to a 22% facility fee and 8% sales tax. The facility fee is not a tip, gratuity or service charge and will be retained by the hotel.

ADDITIONAL CHARGES/FEES (if applicable)

Additional Servers - \$25.00 each per hour (minimum of 4 hours)

Police Officer - \$50.00 each per hour (minimum of 4 hours)

Fire Marshal - \$50.00 each per hour (minimum of 4 hours)

EMT - \$50.00 each per hour (minimum of 4 hours)

Custodians - \$25.00 each per hour (minimum of 4 hours)

Event Coordinator - \$35.00 per hour (minimum of 4 hours)

Overnight staffing would be an additional fee

Standard wireless internet - \$9.95 per person per day

Additional charges/fees may apply depending upon your event

Prices subject to change

Effective 10/1/24

BREAKFAST

CONTINENTAL BREAKFAST

Fresh Start – 15.95

Assorted breakfast pastries, whole fruit, orange juice and coffee

Classic Continental Breakfast - \$17.95

Assorted pastries, sliced fresh seasonal fruits and berries, orange juice, coffee and hot Tazo teas

Over the Top Continental - \$19.95

Assorted pastries, sliced bagels and cream cheese, individual yogurts, granola bars, sliced seasonal fruit and berries, orange juice, coffee and hot Tazo teas

PLATED BREAKFAST

All American Breakfast - \$20

Scrambled eggs, crisp bacon, sausage links, breakfast potatoes, served with biscuits and jelly, orange juice, coffee and Tazo teas

BUFFET BREAKFAST

Sunrise Breakfast Buffet - \$24

Sliced fruit and berries, scrambled eggs, crisp bacon, sausage links, breakfast potatoes, biscuits with butter and jelly, assorted juices, coffee and Tazo teas

Southern Breakfast Buffet - \$26

Sliced fruit and berries, donuts, scrambled eggs, crisp bacon, sausage links, biscuits and sausage gravy, grits (cheese on the side), assorted juices, coffee and Tazo teas

Healthy Start - \$25

Sliced fruits and berries, individual Greek yogurts, granola bars, bran muffins, steel cut oatmeal, assorted juices, coffee and Tazo teas

ADD ON FOR BREAKFAST BUFFET ONLY CHEF OPERATED STATIONS

All chef attended stations require an attendant fee of \$150.00 per station per 100 persons.

Omelet - \$13

Belgian Waffle- \$13

Prices are per person. All items are subject to a 22% facility fee and 8% sales tax. The facility fee is not a tip, gratuity or service charge and will be retained by the hotel.

Minimum of 15 persons required for continental or plated. Minimum of 25 persons required for a buffet. 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.

meetings imagined

BREAK PACKAGES

Healthy Break - \$20

Fresh sliced fruit, seasonal vegetable crudité, granola bars, individual yogurt and infused water station

Afternoon Break - \$22

Seasonal whole fruit, cookies, assorted individual bags of snacks, Pepsi products, bottled water, coffee, Tazo teas

Sweet Break - \$25

Cookies, brownies, variety of candy bars, with Pepsi products and bottled water

Chips and Dips - \$15

Potato chips, Vidalia onion dip, tortilla chips, salsa, Pepsi products and bottled water

All Day Beverage Break- \$14

(8 hours replenishment)

Includes Pepsi products, bottled water, coffee and Tazo teas

Half Day Beverage Break-\$10

(4 hours replenishment)

Includes Pepsi products, bottled water, coffee and Tazo teas

Prices are per person. All items are subject to a 22% facility fee and 8% sales tax. The facility fee is not a tip, gratuity or service charge and will be retained by the hotel.

*Minimum of 15 persons required.
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.*

A LA CARTE ITEMS

A LA CARTE ITEMS (per dozen)

Fresh baked cookies - \$36
Fresh baked muffins - \$ 36
Sliced breakfast breads - \$35
Cinnamon rolls - \$35
CroNuts - \$35
Croissants - \$35
Bagels, cream cheese, toaster - \$38
Brownies - \$35
Lemon bars - \$35
Cupcakes - \$40
Soft pretzels - \$35
Assorted candy bars - \$35

A LA CARTE ITEMS (per each)

Whole fruit - \$3
Yogurt parfait - \$5
Individual yogurts - \$4

BREAKFAST ITEMS (per dozen)

Sausage, egg & cheese biscuits - \$65
Sausage biscuits - \$60
Ham, egg & cheese biscuits - \$65
Chicken biscuits- \$75
Ham and cheese burritos with salsa- \$70

BEVERAGES (per gallon)

Coffee - \$44
Fresh brewed iced tea - \$38
Lemonade - \$38
Fruit punch - \$38
Fruit infused water - \$32

BEVERAGES (per each)

Pepsi products, 12 oz. can - \$4
Bottled water - \$4
Bottled juices - \$4
Assorted Tazo teas - \$3
Hot Chocolate - \$3
Half pints of 2% milk - \$3
Red Bull/Monster - \$6
Gatorade - \$5
Fiji Water - \$5

All items are subject to a 22% facility fee and 8% sales tax. The facility fee is not a tip, gratuity or service charge and will be retained by the hotel.

PLATED LUNCH AND BOXED LUNCH

Southern Cobb Salad - \$20

Southern Cobb Salad w/Chicken - \$25

Mixed greens, crumbles bacon, tomato, egg, blue cheese crumble, avocado, onion and two dressings, chef's selection dessert and iced tea

Roasted Turkey Club - \$20

Thin sliced oven roasted turkey, sliced white cheddar cheese, crispy bacon, lettuce, sliced tomato on a flakey croissant, fresh cut fruit and served with chef's selection dessert and iced tea

Chicken Marsala- \$32

Pan fried chicken breast served with mushroom marsala sauce, chef's selection of starch and fresh vegetables, green salad with two dressings, rolls and butter, chef's selection dessert and iced tea

Grilled Salmon - \$35

Grilled salmon filet with a lemon butter sauce, rice pilaf and chef's selection of fresh vegetables, green salad with two dressings, rolls and butter, chef selection of dessert and iced tea

Pork Chop - \$30

Grilled boneless Pork Chop with black pepper gravy, mashed potatoes, sautéed corn, green salad with two dressings, rolls and butter, chef's selection of dessert and iced tea

Classic Sirloin Steak - \$45

Choice beef sirloin grilled medium-rare with red wine reduction, twice baked potato, oven roasted asparagus, green salad with two dressings, rolls and butter, chef's selection of dessert and iced tea

Boxed Lunch

Selections – Choose two items

Smoked ham and swiss on wheat

Roasted turkey croissant

Chicken salad croissant

Club wrap on spinach tortilla

Grilled vegetable wrap

Cobb salad

Cobb salad with chicken add \$5

*salads come with crackers, no chips

Standard - \$22

To include chips, cookie and Pepsi Products

Corporate - \$24

To include pasta salad, whole fruit, cookie and Pepsi Products

VIP - \$26

To include tomato cucumber salad, fresh fruit cup, chips, brownie and Pepsi products

*Prices are per person. Minimum of 15 persons required.
An additional fee per person will apply to plated meal which have a choice of two entrees.*

Prices are per person. Minimum of 5 per variety of boxed lunch.

All items are subject to a 22% facility fee and 8% sales tax. The facility fee is not a tip, gratuity or service charge and will be retained by the hotel.

BUFFET LUNCH

Macon Buffet - \$32

Tossed salad with two dressings, rolls with butter, sliced pan roasted pork with choice of sauce, sautéed chicken breast with choice of sauce, herb roasted potatoes, chef's selection of fresh vegetables, blueberry cobbler, cheese cake and iced tea

Southern BBQ w/2 meats - \$35

Rolls with butter, Potato salad, southern cole slaw, sliced BBQ beef brisket, BBQ chicken, BBQ pulled pork, southern green beans, pecan pie, assorted cakes and iced tea

Tour of Italy - \$30

Caesar salad, grilled Italian sausages with peppers and onions, meatballs, garlic bread sticks, Penne pasta marinara sauce, fresh Italian seasoned green beans, tiramisu and iced tea

The Cook-out - \$35

Classic potato salad, pasta salad, cole slaw, grilled hamburgers, grilled beef hotdogs, grilled chicken breast, lettuce, tomato, onions, sliced cheeses, pickles, buns, cookies, brownies and iced tea

NY Deli - \$32

Tossed salad with 2 dressings, fruit salad, chicken salad, sliced ham, sliced roast beef, sliced turkey, assorted cheeses, lettuce, tomato, onions, pickles, potato chips, assorted breads, cookies, dessert bars and iced tea

South of the Border - \$35

Chicken fajitas and beef fajitas, Mexican rice, tortilla chips, flour tortillas,, cheddar cheeses, jalapenos, guacamole, salsa, shredded lettuce, diced tomatoes, sour cream, churros and iced tea

Garden Salad - \$27 (add shrimp or salmon for \$6)

Mixed green lettuces, romaine, spinach, sliced grilled chicken, tomatoes, cucumbers, blue cheese crumbles, bacon bits, shredded cheddar, sliced eggs, croutons, carrots, cookies, dessert bars and iced tea

Prices are per person. Minimum of 25 persons required for buffet. 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.

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meetings imagined

PLATED DINNER

Honey-Soy Glazed Chicken - \$38

Fresh chicken breast with honey-soy glaze served with mashed potatoes, chef selection of fresh vegetables, green salad with two dressings, chef's selection of dessert and iced tea (coffee station)

Wild Mushroom Chicken - \$40

Pan seared chicken breast with wild mushroom sauce served over wild rice with grilled asparagus, green salad with two dressings, chef's selection of dessert and iced tea (coffee station)

Brown Sugar Glazed Salmon - \$46

Fresh Atlantic salmon with brown sugar glaze served with rice pilaf, Chef's selection of fresh vegetables, green salad with two dressings, chef's selection of dessert and iced tea (coffee station)

Braised Short Ribs - \$50

Braised short ribs with garlic mashed potatoes, grilled asparagus, green salad with two dressings, chef's selection of dessert and iced tea (coffee station)

Surf and Turf Duo - \$65

Choice beef tenderloin grilled with rich red wine reduction paired with jumbo shrimp scampi, twice baked potato, chef selection of fresh vegetables, salad with two dressings, chef's selection of dessert and iced tea (coffee station)

Vegan (V)/Gluten Free (GF) - \$30

Green Salad (GF) with Dressings (GF)
Penne Pasta with red sauce (GF/V)

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Prices are per person. Minimum of 15 persons required.

An additional fee per person will be added to each plated meal which have a choice of two entrees.

BUFFET DINNER

Italian Gourmet - \$45

Garlic bread, caprese salad with heirloom tomato and fresh mozzarella cheese, traditional caesar salad, chicken marsala, Italian sausage with peppers and onions, vegetarian lasagna, broccolini, assorted desserts and iced tea (coffee station)

Seafood - \$65

Rolls with butter, southern cole slaw, tossed salad with dressings, hushpuppies, shrimp and scallop sautéed with a creamy seafood sauce, baked salmon, fried catfish filets, rice pilaf, chef selection of fresh vegetable, tarter and cocktail sauces, chef's selection of dessert and iced tea (coffee station)

Southern BBQ - \$47

Rolls with butter, tossed salad with dressings, creamy cole slaw, southern potato salad, St. Louis style ribs, sliced brisket, BBQ chicken, pecan pie, blueberry cobbler and iced tea (coffee station)

Low Country Boil - \$60

Cornbread, creamy cole slaw, southern potato salad, shrimp, sausage, corn on the cob, potatoes, BBQ chicken, pecan pie, assorted desserts and iced tea (coffee station)

Sweet Georgia - \$50

Rolls with butter, mixed greens salad with pecans and Vidalia onions, salmon with lemon pepper butter sauce, sliced brisket, grilled chicken breast-, herb roasted potatoes, chef's selection of fresh vegetable, peach cobbler, pecan pie, vanilla ice cream and iced tea (coffee station)

Little Taste of China - \$45

Asian slaw, teriyaki lo mein noodles, sweet and sour chicken, beef and broccoli, egg rolls, vegetable fried rice, Asian vegetables, fried rolls and iced tea (coffee station)

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HORS D'OEUVRES & APPETIZERS

Hors d'oeuvres

50 persons per platter – 2 items per person

BBQ or Swedish meatballs	\$75
Mini spring rolls	\$150
Classic pig in blankets	\$150
Caprese skewers	\$150
Chicken and Vegetable Potstickers	\$175
Crisp chicken tenders with sauce	\$175
Assorted mini quiche	\$175
Brisket sliders	\$175
Spinach and Artichokes Rangoon	\$175
Chicken salad sliders	\$175
Spanakopita	\$175
Chicken wings (drumettes & wingettes)	\$175
Chicken satays with peanut sauce	\$225
Empanada (beef or chicken)	\$225

Upgraded Hors d'oeuvres

50 persons per platter – 2 items per person

Shrimp Spring Roll	\$175
Asparagus and Asiago cheese in phyllo	\$175
Scallop wrap in Bacon	\$225
Shrimp salad on cucumber	\$225
Jumbo shrimp on ice with cocktail and lemons	\$300
Lump crab cakes with remoulade	\$350
Coconut shrimp with sweet chili sauce	\$300

Dips

50 persons per display

Spinach dip with pita chips	\$300
Queso dip with tortillas chips	\$300
Hummus with pita chips	\$300
Crab and Artichoke with mini toast points	\$300

Displays

50 persons per display

Charcuterie display with grilled vegetables	\$350
Cheese display with crackers	\$250
Sliced fruit display	\$200
Vegetable crudité with blue cheese dip	\$200

Minimum of 25 persons required unless otherwise stated.

Hors d'oeuvres, canapes and appetizers are presented for a period of 60 minutes.

All items are subject to a 22% facility fee and 8% sales tax.

The facility fee is not a tip, gratuity or service charge and will be retained by the hotel.

CARVING & ACTION STATIONS

RECEPTION STATIONS

per person

Mashed Potato Station - \$20

Creamy Mashed Potatoes, Mashed Sweet Potatoes, Chives, Cinnamon & Sugar, Brown Sugar, Marshmallows, Pecans, Shredded Parmesan Cheese, Cheddar Cheese, Chopped Bacon, Chicken, Sour Cream, Broccoli

Pasta Station - \$25

Penne Pasta, Tri Colored Tortellini Pasta, Diced Chicken, Broccoli, Mushrooms, Alfredo Sauce, Marinara Sauce, Parmesan Cheese and Crushed Red Peppers

Dessert Station - \$24

Assorted dessert bars, assorted cookies and assorted cakes

Cobbler Station - \$16 (choice of two) Served with Vanilla Ice Cream

Blueberry Cobbler
Peach Cobbler
Apple Cobbler

CARVED ITEMS – per person

All carved items come with rolls and condiments
2 sliders per person

Glazed Spiral Sliced Ham - \$12.00

Sage and Rosemary Turkey Breast - \$15.00

Bourbon Black Pepper Rubbed Beef Tenderloin - \$22

Prime Ribs of Beef - \$25 Cooked medium-rare

Top Sirloin - \$20

GRAZING TABLES – up to 150 persons

Charcuterie Table - \$750

Assorted meats, cheeses, crackers, olives, mustard, peppers

Dippy Dippy and Chips - \$450

Salsa, hummus, spinach dip, ham dip, assorted chips

*All items are subject to a 22% facility fee and 8% sales tax.
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will be retained by the hotel.*

*All stations require a minimum of 25 persons. An attendee fee of \$150.00
required per 100 persons per station. All stations are presented for a period
of 60 minutes*

Banquet Liquor Options

Well - \$8 shot..... mixed drink \$10

Rum - Ron Corina Silver Rum
Vodka - Crown Russe
Whiskey - Kentucky Dale Blended Whisky
Gin - Beefeater
Tequila - Pedro Morales

Call - \$11 shot.... Mixed \$12.00

Rum - Bacardi, Captain Morgan, or Cruzan
Scotch - Dewar's or J&B
Whiskey - Jim Beam or Jack Daniel's
Vodka - Tito's
Gin - Tanqueray
Tequila - Jose Cuervo

Premium - \$14.... Mixed \$16

Vodka - Grey Goose or Ketel One
Gin - Bombay Sapphire or Botanist
Scotch - Johnny Walker Black
Whiskey - Bulleit Bourbon, Buffalo Trace Bourbon, Crown Royal or Jameson
Tequila - Patron, Casamigos or 1800
Cognac - Hennessy

Non-alcoholic drinks

Water \$ 4.00

Soda \$4.00

16 ounce cup of juice

Domestic: \$6

Budweiser
Bud Light
Michelob Ultra
Miller Light
Coors Light
Blue Moon

Import/Craft: \$7

Corona
Corona Light
Heineken
Stella Artois
Sam Adams Boston Lager
Voodoo Ranger IPA
Sweetwater 420
Amstel Light