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Atlanta Decatur Downtown/Emory



Welcome to a Refreshing Approach to Events

Whether you're organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than the Courtyard by Marriott. With flexible meeting spaces, fresh and innovative catering, and state-of-the-art audio-visual services, you can count on having all of the choices and options to make the most of your event. You can also count on our dedicated staff of hospitality professionals to take care of the details from start to finish.

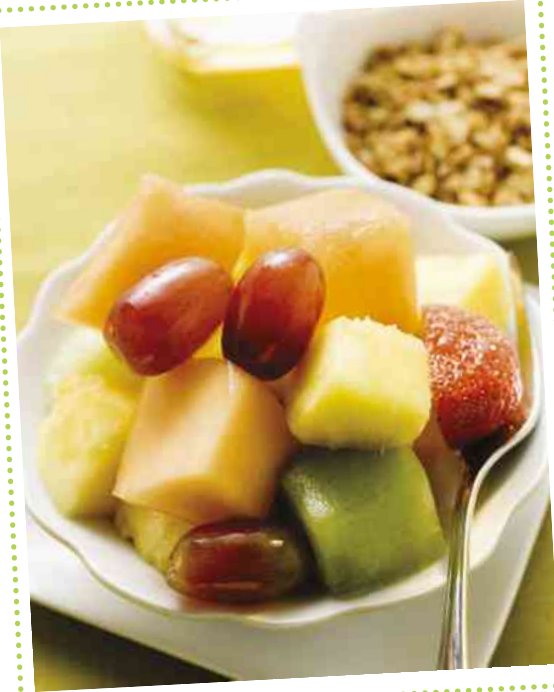
We have enclosed sample menus, pricing and space plans to help you get started. If you are looking for something special, please do not hesitate to ask. Our team will do everything to help you design an event that exceeds your attendees' expectations.

Looking forward to serving you soon,

The Courtyard Events Team

Atlanta Decatur Downtown/Emory





package

Deluxe All Day Meeting Package | 85

Continental Breakfast

Mid-Morning Break

Choice of Buffet Lunch

Afternoon Break

Audio Visual to include; Projector, Screen, AV

Cart, and Cords

Meeting Room Rental

Basic All Day Meeting Package | 70

Continental Breakfast

Mid-Morning Break

Choice of Plated Lunch

Afternoon Refreshment Break

Meeting Room Rental

*Add Buffet Lunch for an Additional \$5.00 per person

Half Day Meeting Package | 55

Continental Breakfast/Mid Morning Break
or

Your Choice of Lunch/Afternoon Break

Meeting Room Rental

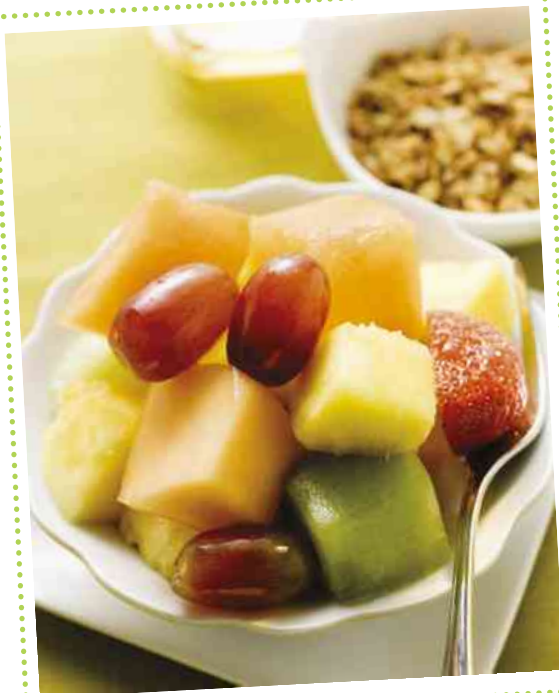
*Add buffet Lunch for an additional \$5.00 per person

All Packages are a minimum of 25 attendees



Atlanta Decatur Downtown/Emory





breakfast

Continental | 17
Sliced Seasonal Fruit
Breakfast Breads
Assorted Muffins
Fruit Preserves and Butter

Start Healthy | 19
Sliced Seasonal Fruit
Hard Boiled Eggs
Bagels and Cream Cheese
Yogurt Parfait
Bananas
Fruit Preserves and Butter

Deluxe Continental | 21
Sliced Seasonal Fruit
Assorted Yogurt
Bagels and Cream Cheese
Traditional Breakfast Breads
Deluxe Hot Breakfast Sandwich
Fruit Preserves and Butter

Our Continental/Start Healthy Breakfast
Includes: Orange and Cranberry Juice, Freshly
Brewed Regular, Decaffeinated Coffee and
Assorted Tazo Teas



Atlanta Decatur Downtown/Emory





breakfast

Downtown Breakfast Buffet | 25
Assorted Fresh Cut Fruit
Muffins and Breakfast Breads
Egg, Mushroom and Cheese Quiche
Obrien Potatoes
Sausage Biscuits
Cheddar Cheese Grits

Prime Breakfast Buffet | 25
Assorted Fresh Cut Fruit
Muffins and Breakfast Breads
Cinnamon Roll French Toast served with Warm Syrup
Sausage Egg and Cheese Biscuits
Oatmeal served with Brown Sugar Walnuts and Cranberries
Spinach and Parmesan Cheese Egg White Frittata

Our Breakfast buffet Includes: Orange and Cranberry Juice, Freshly Brewed Regular, Decaffeinated Coffee and Assorted Tazo Teas



Atlanta Decatur Downtown/Emory





breakfast

All -American | 24

Scrambled Eggs
Applewood Smoked Bacon
Sausage Links
Breakfast Potatoes
Grits

Decatur | 26

Scrambled Eggs
Applewood Smoked Bacon
Sausage Links
French Toast
Breakfast Potatoes
Grits

Enhancements- Priced Per Person

Smoked Salmon and Lox's 4
Omelet Station 7
Yogurt Parfaits 3
Cold Cereals 2
"Warm" Cinnamon Rolls 3
Assorted Yogurt 2

Sausage Gravy Biscuits 4
Waffle 5

Chicken & Waffle w/ Honey Pecan Glaze 8

Our Breakfast buffet Includes: Seasonal Sliced Fruit, Breakfast Breads, Orange and Cranberry Juice, Freshly Brewed Regular, Decaffeinated Coffee and Assorted Tazo Teas



Atlanta Decatur Downtown/Emory





breaks

South of The Border | 15

Build Your Own Nachos to include: Sour Cream, Cheese Sauce, Black Olives, and Pico de Gallo
Cinnamon and Sugar Churros
Mini Smoked Chicken Quesadillas
Assorted Soft Drinks, Bottled Water, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Tazo Teas

Dips, Dips, Dips | 12

Pimento Cheese Spread, Vidalia Onion and Black Eye Pea Hummus
Served with Pita Chips, Crisp Flat Bread, Carrot and Celery Sticks
Assorted Soft Drinks, and Bottled Water, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Tazo Teas

Fit for You | 16

Sliced Fresh Fruit, Bananas, Yogurt Parfait, Healthy Bars
Smoothies
Assorted Juices, Bottled Water, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Tazo Teas

Beverage Break | 16

All day beverages for up to 8 hours to include: Assorted Soft Drinks, Bottled Waters, Freshly Brewed Regular & Decaffeinated Coffee and Tazo Teas



Atlanta Decatur Downtown/Emory





breaks

Take Me Out To The Park | 14
Pretzels, Fresh Popped Corn, Shelled Peanuts
and M&M's

Mini Cocktail Franks In A Blanket, Freshly
Brewed Regular & Decaffeinated Coffee, and
Assorted Tazo Teas

Starbucks Break | 18
Individual Tiramisu, Assorted Biscotti, Whole
Fruit, Gourmet Coffee Toppings to include
Whipped Cream, Chocolate Shavings, Vanilla &
Caramel Syrups, Assorted Soft Drinks, Bottled
Water, Freshly Brewed Starbucks Regular &
Decaffeinated Coffee, and Assorted Tazo Teas

Decatur Bakeshop | 15
Fresh Baked Chocolate Chip, Oatmeal Raisin
and Peanut Butter Cookies
Vanilla, Chocolate and Red Velvet Cupcakes
Freshly Brewed Regular & Decaffeinated
Coffee, and Assorted Tazo Teas

Breaks are designed for 45 minutes of service
and a minimum of 10 people, there will be a \$25
fee if minimum is not met.



Atlanta Decatur Downtown/Emory





lunch

Build Your Own Deli Lunch | 25

Mixed Greens served with Ranch and Red Wine Vinaigrette

Accompanied with Grape Tomatoes and Cucumbers
Tuna Salad

Sliced Deli Meats: Roast Turkey Breast, Roasted Beef and Smoked Ham

Sliced Cheeses: Cheddar, Swiss, Havarti and American

Relish Tray: Leaf Lettuce, Sliced Tomatoes, Sliced Vidalia Onions, Bread and Butter Pickle
Queen Stuffed Olives

Soup of the Day

Assorted Chips

Assorted Cookies and Brownies

Assorted Breads, Rolls, Mayo, and Whole Grain Mustard

Our Lunches Includes: Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Tazo Teas



Atlanta Decatur Downtown/Emory





lunch

Deli Sandwich Shop | 27

Tossed mixed field green salad with Balsamic Vinaigrette and Creamy Ranch Dressing, Pasta Salad, Potato Salad, Dill Pickle Spears, Soup of the Day, Vanilla & Chocolate Cupcakes, and Variety of Chips

Pick Any 3 Choices

Oven Roasted Beef, Lettuce, Tomato, Smoked Gouda Cheese, Grainy Mustard on a Pretzel Roll

Oven Roasted Turkey, Lettuce, Tomato, Baby Swiss, Peach Chutney on a Sourdough Baguette

Grilled Marinated Vegetables, Boursin Cheese, Sundried Tomato Spread on a Specialty Tortilla Wrap

Smoked Ham, Lettuce, Tomato, Tillamook Cheddar on an Onion Roll

Chicken Salad, Lettuce, Tomato on a Croissant

Our Lunch Buffets Includes: Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Tazo Teas



Atlanta Decatur Downtown/Emory





lunch

Taste of Decatur BBQ | 34
 Seasonal Field Greens with Balsamic and Ranch
 Dressing
 Coleslaw
 House Smoked Pulled BBQ Pork
 Southern Fried Chicken
 Roasted Red Potatoes
 Corn on the Cob
 Sliced White Bread and Rolls
 Pecan Pie
 Banana Pudding

Flavors of Italy | 34
 Classic Ceasar Salad
 Pasta Salad
 Chicken Parmesan
 Meat Lasagna
 Zucchini and Squash Medley
 Garlic Bread Sticks
 Tiramisu Shots

Our Lunch Buffet includes: Iced tea, Freshly
 Brewed Regular & Decaffeinated Coffee, and
 Assorted Tazo Teas

All Lunch buffet selections are a minimum of 25
 guests, an additional \$75 will apply if minimum
 is not met.



Atlanta Decatur Downtown/Emory





lunch

Southwestern | 32

Seasonal Field Greens with Balsamic and Ranch Dressing
 Black Bean and Corn Salad
 Chicken Fajitas
 Seasoned Beef
 Refried Beans
 Spanish Rice
 Flour Tortillas and Chips
 Assorted Toppings: Sour cream, Shredded, Diced Tomatoes and Salsa
 Churros

Decatur Square | 37

Seasonal Field Greens with Balsamic and Ranch Dressing
 Cucumber and Tomato Salad
 Roasted Chicken with Garlic Herb Sauce
 Baked Salmon with Dill Cream Sauce
 Creamy Red Bliss Mashed Potatoes
 Green Beans with Sweet Onions
 Assorted Fresh Baked Rolls
 Peach Cobbler
 Strawberry Shortcake

Our Lunch Buffet Includes: Ice Tea, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Tazo Teas

All buffet selections are a minimum of 25 guests, an additional \$75 will apply if minimum is not met.



Atlanta Decatur Downtown/Emory





lunch

Chicken Marsala with a Wild Mushroom Sauce | 32

Southern Fried Chicken with Smoked Gouda Mac & Cheese, Seasoned Greens and Corn Bread Muffins | 32

Chicken Parmesan with Marinara and Melted Mozzarella | 32

Seasoned Pork Loin with Roasted Garlic Demi-Glaze | 34

Grilled Salmon with a Lemon Butter Sauce | 34

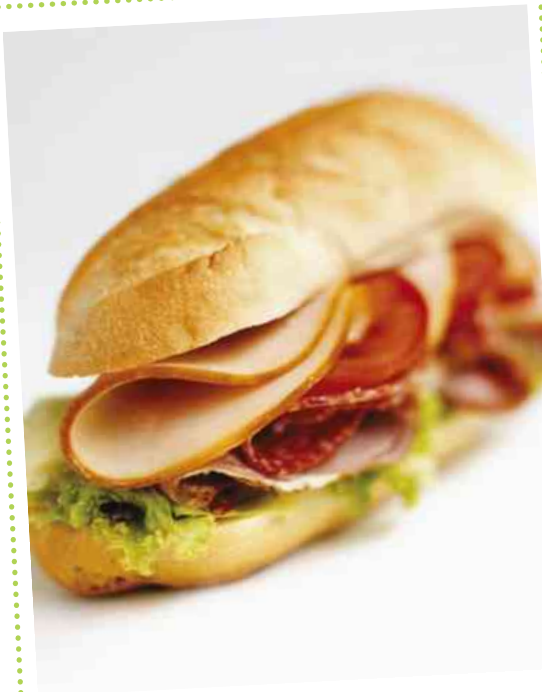
Vegetable Wellington | 28

All plated lunches include mixed field green salad, assorted rolls and butter, Chef's selection of starch, vegetable, dessert, Ice Tea, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Tazo Teas



Atlanta Decatur Downtown/Emory





lunch

All American Cookout | 25
Mixed Field Greens Salad served with Balsamic
Vinaigrette and Creamy Ranch
Macaroni Salad
Grilled Hamburgers
Hot Dogs
Chicken Breast
Potato Wedges
BBQ Baked Beans
Chef Selection of Dessert

Our Lunch Buffets include: Ice Tea, Freshly
Brewed Regular & Decaffeinated Coffee, and
Assorted Tazo Teas

All buffet selections are a minimum of 25
guests, an additional \$75 will apply if minimum
is not met



Atlanta Decatur Downtown/Emory





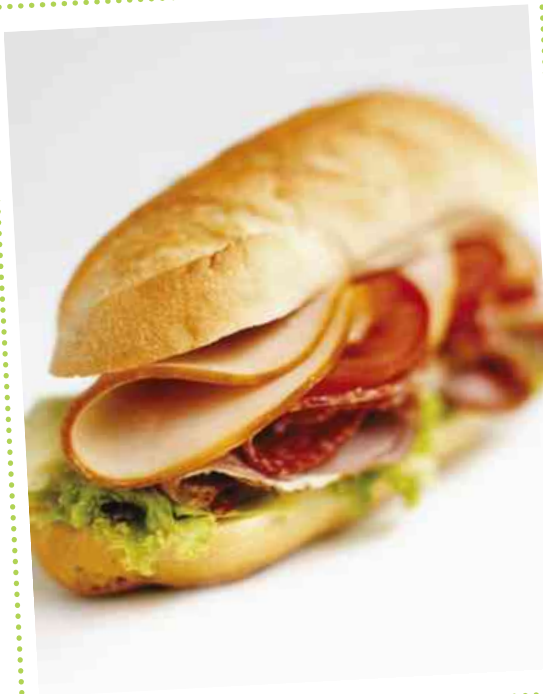
lunch

Chicken Cesar Salad | 28
Grilled Chicken Breast on Romaine with Herb
Crositni, Shaved Parmigiano-Reggiano and
Classic Caesar Dressing

*Grilled Salmon 32

Southern Fried Chicken Salad | 28
Mixed field greens, bacon, hard boiled eggs,
tomato, cheddar cheese, tobaaco onions and
bourbon honey mustard

Our Lunch Cold Plate Includes: Ice Tea, Freshly
Brewed Regular & Decaffeinated Coffee,
Assorted Tazo Teas and Chef's Selection of
Dessert



Box Lunch Selections | 25
Turkey Club Wrap with Swiss Cheese, Lettuce,
Tomato and Bacon

Honey Baked Ham and Aged Cheddar Cheese
on a Kaiser Roll with Lettuce and Tomato

Classic Chicken Caesar Wrap

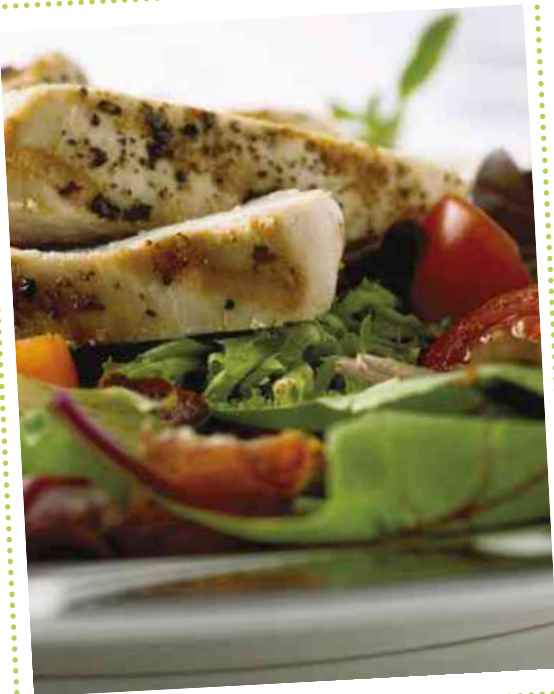
Roast Beef and Swiss Cheese on a Hoagie Bun
with Lettuce and tomato

All Boxed Lunches Include: Potato Chips,
Whole Fruit, Condiments, Cookie, and Assorted
Soft Drinks



Atlanta Decatur Downtown/Emory





dinner

Market Square | 45

Mixed Field Green Salad served with Balsamic Vinaigrette and Creamy Ranch
 Tomato, Basil and Fresh Mozzarella with Extra Virgin Olive Oil and Balsamic Vinegar
 Grilled Antipasto Display
 Sliced Beef with Cognac Mushroom Sauce
 Stuffed Breast of Chicken with Boursin Cheese, Fresh Spinach and Buerre blanc Sauce
 Grilled Salmon topped with a Lemon Pepper Sauce
 Seasonal Vegetables
 Garlic Mashed Potatoes
 Corn Bread Muffins & Garlic Cheese Biscuits
 Pecan Pie and Cheese Cake

Taste of Decatur | 42

Mixed Field Green Salad served with Balsamic Vinaigrette and Creamy Ranch
 Selection of two entree's:
 Grilled Chicken, Sliced Herb-Roasted Pork Loin, Fried Chicken, Braised BBQ Pork Butt, Fried Catfish with
 Hush Puppies
 Garlic Mashed Potatoes
 Seasonal Vegetables
 Corn Bread Muffins and Garlic Cheddar Biscuits
 Chef Selection of Dessert

Our Dinner Buffets Includes Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Tazo Teas



Atlanta Decatur Downtown/Emory





dinner

Taste of Tuscany | 38
Classic Caesar Salad
Pasta Salad with pesto vinaigrette
Tomato, Basil and fresh mozzarella with Extra
Virgin Olive Oil and Balsamic Vinegar
Beef or Vegetable Lasagna
Grilled Italian Sausage with Onion and Peppers
Chicken Parmesan
Seasonal Vegetables
Roasted Potatoes
Garlic Bread
Tiramisu

Our Dinner Buffets include: Ice Tea, Freshly
Brewed Regular & Decaffeinated Coffee, and
Assorted Tazo Teas

Buffets Require a minimum of 25
guests, additional \$75.00 will apply if minimum
is not met



Atlanta Decatur Downtown/Emory





dinner

New American | 48
 Traditional Waldorf Salad
 Grilled Shrimp and Andouille Sausage Potato Salad
 Cranberry Stuffed Pork Loin with Tarragon Demi-Glace
 Hickory Smoked Chicken
 Honey Pecan Shrimp
 Broccoli and Cheddar Casserole
 Wild Rice and Cornbread Stuffing with Boursin Cheese
 Fresh Baked Dinner Rolls
 Mixed Berry Cobbler

A Southern Tradition | 45
 Traditional Tossed Salad with
 Roasted Garlic Vinaigrette and Ranch Dressing
 Macaroni Pasta Salad
 Herb Rubbed Top Round with Rosemary Demi
 Seafood Stuffed Salmon with Citrus Beurre Blanc
 Stuffed Chicken Saltimbocca with Garlic Cream Sauce
 Pumpkin and Parmesan Risotto
 Sweet Onion Stewed Greens
 Fresh Baked Dinner Rolls
 Traditional Sweet Potato Pie and Red Velvet Cake

Our Dinner Buffets Includes Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Tazo Teas



Atlanta Decatur Downtown/Emory





dinner

Double Cut Pork Chops | 37
Served with Apple Cider Demi-Glace, Sweet Potato Mash, and Green Beans

Roasted Pork Loin | 38
Seasoned with Garlic and Shallots demi glaze

Herb Roasted Chicken | 35
Roasted Chicken with Creamy Dijon Sauce

Vegetable Wellington | 32
Served with Roasted Mushroom Sauce

Pecan Crusted Chicken Breast | 35
Served with Red Skin Mashed Potatoes and Sautéed Green Beans
Rosemary Demi-Glace

Rum Brown Sugar Glazed Salmon | 40
Served with Cranberry Pecan Wild Rice Pilaf and Sautéed Spinach and Bermuda Onions

Pan Seared Mahi Mahi | 42
Served with Fresh Pineapple and Mint Relish, Coconut Rice Pilaf, and Broccolini

All dinners served with salad, Chef's selection of starch, vegetable, dessert, rolls, butter, Ice Tea, Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Tazo Teas



Atlanta Decatur Downtown/Emory





dinner

Grilled Shrimp & Scallop Skewers | 42
Served with Garlic Cream Sauce over a bed of
Linguini Pasta with Fresh Julienne Vegetables

Stuffed Breast of Chicken with Spinach and
Boursin Cheese & Roasted Salmon with Citrus
Sauce | 48
Accompanied by Roasted Potatoes & Seasonal
Mixed Vegetables.

Grilled Filet with Demi Glaze & Crab Cake | 55
Served with Mashed Potatoes, Seasonal
Vegetables

All dinners served with salad, Chef's selection
of starch, vegetable, dessert, rolls, butter, Ice
Tea, Freshly Brewed Regular & Decaffeinated
Coffee, and Assorted Tazo Teas



Atlanta Decatur Downtown/Emory





reception

Fresh Vegetable Crudit  | 6 per person
Select Crisp Seasonal Vegetables with two
sauces for dipping

Rainbow of Fresh Fruit | 7 per person
Display of Sliced Seasonal Fruits, Melons, and
Berries accompanied by Honey Yogurt
Dressing

International Display of Cheese | 8 per person
Domestic and Imported Cheese accompanied
by French Bread and Gourmet Crackers

Oasis Tray | 10 per person
An Assortment of Cheese accompanied by
Fresh Sliced Fruits

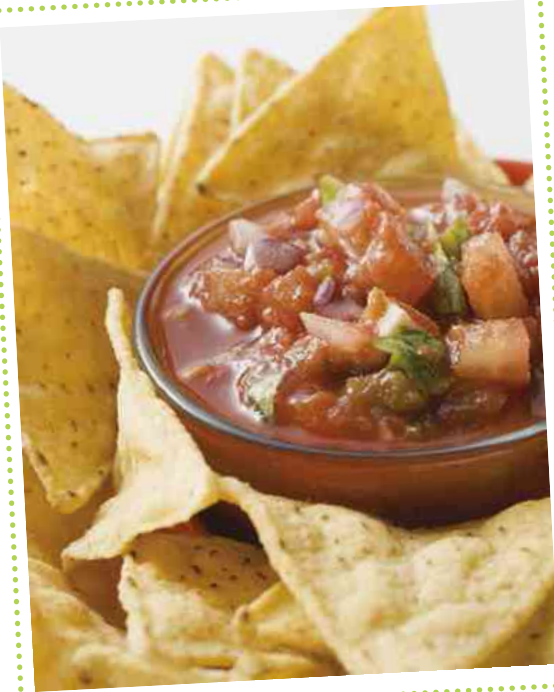
Side of Smoked Salmon | 8 per person
Served with Capers, Bermuda Onions, Cream
Cheese, Lemon and Rye Bread

Anti-Pasta Display | 6 per person
Herb Marinated Grilled Fresh Zucchini Yellow
Squash Asparagus Vidalia Onions Roasted Bell
Peppers Portobello Mushrooms with Domestic
and International Cheeses served with Pita
Chips and Crackers



Atlanta Decatur Downtown/Emory





reception

Pasta Bar | 14 per person
Your Choice of Two Pastas: Tricolored
Tortellini, Spinach Fettuccini, Tomato Basil
Penne and Cheese Ravioli

Your Choice of Two Sauces
Alfredo, Marinara, Pesto and Tomato Clam

Accompanied By:
Chicken, Shrimp, Julienne Vegetables, Chopped
Fresh Herbs and Bread Sticks

Lobster Macaroni and Cheese Station | 17 per
person

Creamy Cheddar Cheese Sauce and Macaroni
Pasta Tossed with Seasoned Lobster Tail Meat

Accompanied By: Crumbled Blue Cheese,
Scallions, Diced Tomatoes, Crispy Fried Onions,
Chorizo Sausage and Sautéed Shitake
Mushrooms

All stations are minimum of 25 guest. Service
for one hour, and \$75 Chef/Attendant fee



Atlanta Decatur Downtown/Emory





reception

- Hot Selections | per 50 pieces
- Mini Egg Rolls with Sweet and Sour Sauce 85
- Bacon Wrapped Scallops 95
- Assorted Miniature Quiche 75
- Beef Kabob Teriyaki 85
- Crab Filled Mushroom Caps with Creole Mustard Sauce 95
- Sesame Chicken Tenders with Plum Sauce 85
- Crabmeat Rangoon 85
- Barbeque or Teriyaki Riblets 95
- Sweet and Sour Meatballs 75
- Buffalo Wings with Blue Cheese and Celery Sticks 85
- Chicken Tenders with Honey Mustard Sauce 85
- Swedish Meatballs 75
- Spanakopita - Spinach and Feta filled Phyllo Pastry 75
- Mini Crab Cakes with Cajun Mayonnaise 95
- Coconut Chicken Tenders with Spicy Pepper Sauce 85
- Mushroom Caps with Spinach and Cheese Stuffing 75
- Spinach and Artichoke Dip served with Baguettes and Crackers 85
- Mini Cocktail Franks in a Blanket served with Barbeque Sauce 65



Atlanta Decatur Downtown/Emory





reception

- Cold Selections | per 50 pieces
- Brie Cheese En Croute served with Crackers and fruit 95
- Deviled Egg a La Russe 65
- Assorted Finger Sandwiches 75
- Smoked Salmon with Capers, Dill Cream Cheese on Rye bread points 105
- Melon Cubes wrapped in Prosciutto Ham 85
- Grilled Asparagus wrapped in Prosciutto Ham 85
- Assorted Fresh Canapes 100
- Salami Coronet filled with Boursin Cheese 95
- Iced Snow Crabs- At Market Price
- Iced Shrimp with Cocktail - At Market Price
- Dessert and Coffee | 15 per person
- An Assortment of Petite Pastries and Confections
- Display of Fresh Fruit with Chocolate Chambord Fondue
- Accompanied By Powder Sugar, Freshly Brewed Regular and Decaffeinated Coffees with Whipped Cream, Shaved Chocolate and Cinnamon Sticks



Atlanta Decatur Downtown/Emory





reception

From the Carving Board

Top Round of Beef | 275

Served with Horseradish Cream Sauce , Grain Mustard, Roasted Red Pepper Mayonnaise and Rolls

Roast Breast of Turkey | 200

Served with Cranberry Sauce, Peach Chutney, and Miniature Rolls

Spiral Ham | 225

Served with Honey Glaze and Rolls.

Carving Fee of \$75 per Chef/Attendant



Atlanta Decatur Downtown/Emory





reception

Cash Bar
Call Brands 7
Premium Brands 9
House Wines 7
Domestic Beer 5
Premium Beer 6
Soft Drinks 3
Bottled Water 3

Host Bar*
Call Brands 6
Premium Brands 8
House Wines 6
Domestic Beer 4.75
Premium Beer 5.50
Soft Drinks 2.50
Bottle Water 3

*plus 10% tax and 22% service charge



Atlanta Decatur Downtown/Emory





reception

Beverage Package Bar | Per Person

Call Brands

One Hour 16

Two Hours 22

Three Hours 28

Additional Half Hour 6

Premium Brands | Per Person

One Hour 21

Two Hours 27

Three Hours 37

Additional Half Hour 7

Beer & Wine | Per Person

One Hour 14

Two Hours 20

Three Hours 25

Additional Half Hour 5



Atlanta Decatur Downtown/Emory





reception

Domestic Beers

Budweiser, Miller Lite, Sweetwater 420

Premium Beers

Corona Light, Heineken, Blue Moon

Premium Brands

Absolut, Tanqueray, Bacardi Superior, Jack Daniels, Patron Silver, Dewers White Label, Crown Royal

Call Brands

Smirnoff, Gordon's Gin, Bacardi Superior, Jim Bean White Label, Jose Cuervo Especial, Grant's Family Reserve, Canadian Club

Call Brands

Smirnoff, Bacardi, Jim Bean, Seagrams VO, Cuervo Gold, Beefeaters

House Wine (Sycamore Lane)

Chardonnay

Merlot

Cabernet Sauvignon

If there is something special that you would like to have, please let us know. We can provide you with Specialty Bars such as Martini Bars, Margarita Bars, Beer and Wine only bars and Non-alcoholic Juice Bars



Atlanta Decatur Downtown/Emory





reception

All Bars:

All bars require a \$250.00 per bar set-up fee. One bar is required to service up to 100 guests. Minimum length of time for any bar is one (1) hour. For smaller groups who want less than one (1) hour of bar time, a cocktail server is available for a fee of \$50.

Hosted Bars

Individual drinks are available at no charge to invited guests. Charges will be calculated by the number of drinks served. The host is responsible for payment. All prices include mixers. Gratuity and sales tax will be added.

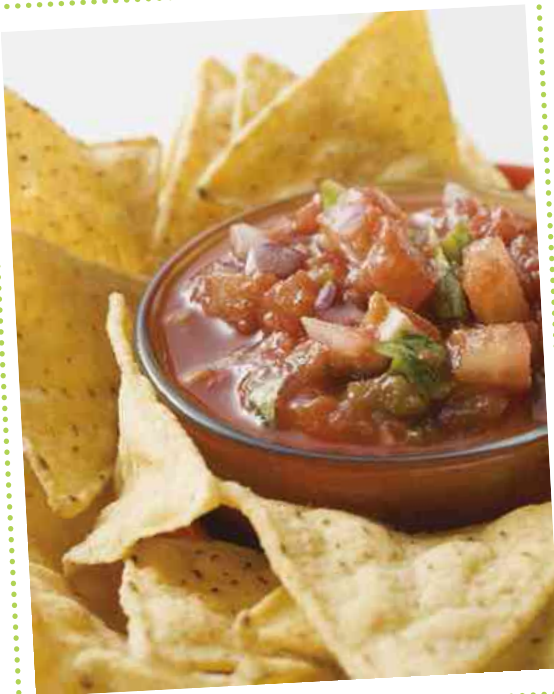
Cash Bars

Invited guests may purchase drinks from the bar. All prices include mixers. Sales tax is included in these prices. Cash bar is limited to five (5) consecutive hours. A minimum sales amount may be required.



Atlanta Decatur Downtown/Emory





reception

PREMIUM WINE LIST

White/Blush/Sparkling
 Domain St Michelle Sparkling 28
 Chancon Brut Sparkling 55
 Beringer White Zinfandel 28
 Meridian Pinot Grigio 29
 Brancott Sauvignon Blanc 32
 Clos du Bosi Chardonnay 30
 Ferrari-Carano Chardonnay 48

Red
 Estancia Pinot Noir 32
 La Crema Pinot Nori 42
 Clos du Bois Merlot 32
 Robert Mondavi Merlot 42
 Estancia Cabernet Sauvignon 32
 Franciscan Cabernet Sauvignon 42



Atlanta Decatur Downtown/Emory





beverage

Non Alcoholic Beverages
Freshly Brewed Starbucks Regular &
Decaffeinated Coffee 38/gallon
Selection of Assorted Soft Drinks 2.50 each
Bottled Water 3 each
Freshly Brewed Ice Tea 20/gallon
Fresh Lemonade 22/gallon
Fruit Punch 22/gallon



Atlanta Decatur Downtown/Emory



considerations

The Courtyard by Marriott Atlanta Decatur Downtown/Emory is responsible for the quality of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

Administration Fees

All catering and banquet charges are subject to a 22% service fee and current state sales tax of 7%.

Function Room Assignments

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from the expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

Guarantees

A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date and is not subject to reduction. If the sales office is not advised by this time, the estimated figure will automatically become the guarantee.

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