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EVENTS

3405 Lenox Rd, NE, Atlanta, Georgia

www.marriott.com/atlbc.com | (404) 261-9250

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BREAKFAST

SEASONAL

cereals
juices
coffee
teas
pastries
milk
yogurt
eggs

BREAKFAST

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Continental Breakfast | 26

A Seasonal Selection of Market Style Fruit

Variety of Freshly Baked Breakfast Breads and Pastries

Bagels and Assorted Cream Cheese

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Chilled Orange, Apple, Cranberry and Grapefruit Juices

Assorted Soft Drinks

Requires a \$50 Attendant Fee up to 75 Guests.

An Additional \$25 Fee per 75 Guests.

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All Plated Breakfasts Include

Orange Juice

Variety of Freshly Baked Breakfast Breads and Pastries

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Coffee

Assorted Herbal Teas

Plated Breakfast

Priced Per Person

All American | 25

Scrambled Eggs

Choice of Bacon or Sausage Links

Breakfast Potatoes

Carb-Conscious Breakfast | 27

Scrambled Eggs

Choice of Bacon or Sausage Links

Fresh Tomatoes

Vegetarian Breakfast Quiche | 25

Fresh Vegetable-Sundried Tomato Quiche

Asparagus Spears, Fresh Tomato Salsa

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Healthy | 36

Assorted Selection of Market Style Sliced Fruit
Individual Homemade Granola and Yogurt Parfaits
Scrambled Eggs (Egg Beaters)
Turkey Bacon
Chicken Apple Sausage
Roasted Yukon Potato Wedges with Parsley
Fresh Baked Low-Fat Bran and Blueberry Muffins
Butter, Jams, Fruit Preserves and Honey
Bagels and Low-Fat Cream Cheese
Chilled Apple, Orange, Cranberry and Grapefruit Juices
Freshly Brewed Gourmet Coffee
Assorted Herbal Teas

Hearty | 35

Assorted Selection of Market Style Sliced Fruit
Assorted Cold Cereals and Milk
Bagels and Cream Cheese
Crunchy French Toast with Vanilla Citrus Butter, Banana & Strawberries
Scrambled Eggs
Bacon and Turkey Sausage
Breakfast Potatoes
Variety of Freshly Baked Breakfast Breads and Pastries
Butter, Jams, Fruit Preserves and Honey
Chilled Apple, Orange, Cranberry and Grapefruit Juices
Freshly Brewed Gourmet Coffee
Assorted Herbal Teas

Requires a \$250 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

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Enhancements

Individual Low-Fat Fruit Yogurts	4
Oatmeal with Dried Fruit	6
Served with Brown Sugar and Raisins	
Fresh Blueberry, Granola and Yogurt Parfaits	8
Hard Boiled Eggs (Dozen)	3
Seasonal Fruit Display	7
Assorted Hot Breakfast Sandwiches (Dozen)	45
House Made Biscuits and Gravy	7

Designed to compliment your breakfast selection.

Enhancements are served individually for your health assurance.

Action Stations | per person

Waffle or Pancake Station 8

With your choice of Blueberries, Pecans, Chocolate Chips, Whipped Cream and Flavored Butter

Omelet Station 8

With Ham, Tomatoes, Onions, Peppers, Mushrooms, Sausage, Cheese and Spinach

Action stations may not be ordered as stand alone.

Requires a \$50 attendant fee up to 75 guests.

An additional \$25 fee per 75 guests.

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B R E A K S

DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

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Sweet Treats | 22

An Assortment of Tasty Fresh Fruit Pies
Praline Pecans, Peanut Brittle
Mini Red Velvet Cupcakes with Cream Cheese Frosting

Energizer | 25

Yogurt, Trail Mix, Energy Bars
Fruit Smoothies
Regular and Sugar Free Energy Drinks
Bottled Natural Juices

Ballpark Break | 18

Fresh Popped Popcorn and Cracker Jacks,
Warm Jumbo Soft Pretzels (Salted with Mustard)
Mini Corn Dogs
Root Beer Soda

Nature's Snacks | 21

Yogurt Covered Nuts, Raisins and Pretzels
Trail Mix, Energy Bars, Granola Bars
Assorted Fruit Smoothie Shooters

Chocolate, Chocolate | 20

Chocolate Cheesecake Bites
Chocolate Dipped Pretzels
Double Chocolate Brownies
Chocolate Ganache Cupcakes

All breaks include gourmet coffee (regular and decaffeinated), assorted herbal teas and assorted soft drinks.

All breaks require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

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All-Day Beverage Package | 36

Includes unlimited freshly brewed regular and decaffeinated coffee, herbal teas, bottled water and assorted soft drinks

The following items are Priced Individually

Assorted Regular and Diet Sodas	5
Non-Sparkling Mineral Water	6
Sparkling Mineral Water	6
Assorted Chilled Bottled Juices	5
Red Bull (Regular & Sugar Free)	8

The following items are Priced Per Gallon

Freshly Brewed Coffee / Assorted Herbal Teas	89
Orange Juice	48
Fresh Squeezed Lemonade	48
Iced Tea	50

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The following items are priced per dozen

Breakfast Pastries, Breads, Muffins or Croissants 49

Bagels with Assorted Cream Cheese 49

Croissant with Assorted Fillings 49

Chocolate Fudge Brownies or Blondies 49

Hot Jumbo Pretzels served with Mustard 49

Freshly Baked Cookies 49

Items are served individually for your health assurance

All breaks require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

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The following items are priced individually

Assorted Candy Bars 4

Fresh Whole Fruit 4

Granola Bars/Energy Bars 5

Priced Per Person

Tri Colored Tortilla Chips with Salsa, Guacamole & Queso 14

Bleu Cheese Chips 12

Kettle cooked chips with Bleu Cheese, Bacon and Green Onions

All breaks require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

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LUNCH

ESSENCE

salads

hamburgers

fish

beef

pasta

desserts

beverages

sandwiches

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Roasted Chicken Breast | 28

Roasted Chicken Breast with Parmesan Mash, Asparagus and Parisian Jus

Grilled Salmon | 38

Salmon served with Fingerling Potatoes, Seasonal Vegetables, Feta Cheese and Sundried Tomatoes

Seared Sliced Beef | 38

Sliced Seared Beef with Parmesan Mash, Seasonal Vegetables

Cheese Tortellini | 32

Tortellini with Creamy Pesto Sauce

Add :

Grilled Shrimp 8

Chicken| 6

Priced per person served with house salad, artisan bread, and chef's selection of desserts, iced tea, coffee and assorted herbal tea.

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Classic Grilled Chicken Caesar Salad | 25

Chopped Romaine Lettuce, Grilled Chicken, Ciabatta Crostini, Parmesan Curls with a Rich Creamy Caesar Dressing

Substitute Shrimp or Beef Tenderloin | 5

Chicken BLT Salad | 23

Grilled Chicken Breast, Mixed with Field Greens, Chopped Applewood Smoked Bacon, Avocados, Tomatoes

Blackened Salmon Salad | 29

Spiced Blackened Salmon with Fresh Greens, Spanish Onions, English Cucumbers, Roma Tomatoes and Sliced Hard Boiled Egg

Cobb Salad | 29

Chopped Chicken and Bacon over Shredded Iceberg Lettuce, Roma Tomatoes, Sliced Hard Boiled Egg, Green Onions, and Crumbled Bleu Cheese

Choice of the Following Dressings

Balsamic Vinaigrette, Creamy Ranch, Raspberry Vinaigrette, Bleu Cheese, Vidalia Onion

Priced per person served assorted artisan rolls, chef's selection of dessert and iced tea.

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Hearty Wraps | 24

Choose From Grilled Chicken Breast, Seared Sliced Beef & Blue Cheese, Or Vegetarian Option With Crisp Romaine, In Spinach Wrap

Smoked Turkey Breast | 24

Sliced Smoked Turkey Breast with White Cheddar Cheese, Ripened Tomatoes, Butter Lettuce with a Lemon Aioli on Ciabatta

Fresh Mozzarella and Tomatoes | 24

Fresh Mozzarella drizzled with Basil Pesto, topped with Yellow & Red Tomatoes, Bibb Lettuce, Roasted Pepper Hummus on Rosemary Focaccia Bread

*All Sandwich Selection Will Be Individually Packaged For Your Safety

Add Soup Du Jour | 4 Per Person

All sandwiches served with potato chips, pickles, pasta salad, chef's selection of dessert and iced tea.

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Healthy | 42

Fresh Greens with Assorted Market Style Toppings and Dressings

Artichoke and Tomato Salad in Herb Vinaigrette

Roasted Chicken Breast with Herb Au Jus

Seared Salmon with a Lemon Caper Sauce

Rice Pilaf

Seasonal Fresh Vegetables

Deli | 32

Chop Salad with Vinaigrette and Buttermilk Ranch Dressings

Tortellini & Grilled Vegetable Salad

Homemade Southern Cole Slaw Salad

Sea Salt Lemon Pepper Potato Chips

Sliced Beef Sandwiches with Bleu Cheese and Arugula, Tomato on Brioche

Turkey and Smoked Gouda with Bacon, Green Leaf Lettuce on Focaccia

All lunches served with gourmet coffee (regular and decaffeinated), assorted herbal teas and iced tea and chef's selection of desserts.

All lunches require a \$250 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

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Executive Full Day | 90

Private Morning Break

Regular and Decaffeinated Coffee

Assorted Herbal Teas

Fresh Juices, Assorted Soft Drinks and Bottled Water

Sliced Fresh Fruit and Assorted Breakfast Breads

Corporate Lunch Buffet

Soup of the Day, Salad Bar

Deli Selection of the Day

Hors D'Oeuvres of the Day

Two Hot Entrees

Action Station

Starch and Seasonal Vegetables

Rolls and Assorted Breads

Coffee, Iced Tea and Soft Drinks

Dessert Bar

Private Afternoon Break

Regular and Decaffeinated Coffee

Assorted Herbal Teas

Fresh Juices, Assorted Soft Drinks and Bottled Water

Assortment of Snacks and Treats

Meeting Space

General Session with Standard Set Up

One Discounted Breakout Room if More Than 50 Guests, If Needed

Deluxe Audio-Visual Package

Screen

High Speed Wireless Internet

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RECEPTION

ESSENCE

canapes
shrimp
wraps
sushi
bruschetta
tenderloin
dim sum
oysters
cheese

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Tomato Bruschetta	5
Andouille, Mozzarella Stuffed Olive Skewer	5
Turkey Pastrami Wrapped Melon	5
Chipotle Roasted Shrimp, Papaya Mango Relish	7
Smoked Salmon on Lavash	7
Jumbo Shrimp Cocktail	7
Beef Tenderloin with Raspberry and Onion Crostini	7
Assorted Sushi	12
Oyster Shooter with Vodka, American Caviar	9
Crab Claws with Louise Sauce	12

Cold Hors D'oeuvres Stations

Priced Per Piece – 25 Piece Minimum Order

All stations require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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Spanakopita	5
Miniature Beef Wellington	7
Salmon & Goat Cheese in Phyllo	9
Pear & Almond Brie	5
Andouille & Cheese Puff	7
Vegetable Pot Sticker	5
Vegetable Egg Rolls	5
Scallops Wrapped in Bacon	10
Panko Fried Shrimp	8
Seared Scallops and Seaweed Salad	10

Hot Hors D'oeuvres Stations

Priced Per Piece – 25 Piece Minimum Order

All stations require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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Antipasto Display 12

Grilled Vegetables, Olives, Pepperoncini, Fresh Mozzarella and Imported Cured Meats

Market Style Crudit  9

Assorted Fresh Vegetables with Herb Buttermilk Dip and Hummus

Market Style Fruit Display 10

Assorted Seasonal Sliced Fruit with Minted Yogurt Di

International Cheese Display 13

Assorted International and American Cheeses, Artisan Crackers and Assorted Jams and Spreads

All stations require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

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The following items are priced per dozen

Assorted Petit Fours	65
Chocolate Covered Strawberries	65
Assorted Chocolate Dipped Fruit	50
Mini Crème Brulee	65
Mini Cheesecake	65
Seasonal Fruit Cobbler	56
Mini Mousse Parfait	56

The following items are priced per person

Assorted Cakes, Pies and Tarts	16
Bread Pudding with Whiskey Sauce	14
All About Chocolate	20
Truffles, Éclairs, Chocolate Mousse, Flourless Chocolate Cake, Petit Fours	

All stations require a \$50 attendant fee up to 75 guests. An additional \$25 per 75 guests.

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Caesar Salad Station | 17

Hearts of Romaine, Croutons, Shredded Asiago Cheese, Kalamata Olives, Artichokes, Grilled Chicken and Roasted Bay Shrimp with a Creamy Caesar Dressing

Asian Chop Salad | 18

Water Chestnuts, Shiitake Mushrooms, Bamboo Shoots, Julienne Peppers, Crispy Won Ton Skins with Grilled Chicken and an Orange Ginger Vinaigrette Dressing

Pasta Station | 22

Tri-Colored Cheese Tortellini with a Roasted Garlic Cream Sauce
Penne Pasta with Shaved Asiago Cheese and Marinara Sauce
Farfalle with herb Oil, Roasted Tomatoes and Spinach with Reggiano Parmesan

Slider Station – Pick Two | 22

Pulled Pork, Crab Cake, Fried Chicken, Beef with Bleu Cheese and Caramelized Onion or BBQ Pulled Pork served with Homemade Potato Chips

Dim Sum Station | 22

Vegetable Eggroll, Crab Rangoon, Pork Pot Stickers and Shrimp Shu Mai with Thai Chili Sauce and Organic Soy Sauce

Tostada Station | 24

Chipotle Shrimp, Grilled Chicken, Carne Asada served with Cilantro, Diced Onions, Tortillas and Guacamole, Cheese, Sour Cream

All action stations required attendant fee of \$50 up to 75 guests.

An additional \$25 per 75 guests.

Action stations may not be ordered as stand alone.

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Carving Stations

Prime Rib (Serves 40) | 495

Caramelized Onions, Horseradish Sauce and Rolls

Roasted Young Turkey Breast (Serves 35-40) | 325

Cranberry Relish, Chive Mayonnaise and Artisan Bread

Roasted Pork Loin (Serves 35-40) | 275

Fruit Compote, Whipped Sweet Potatoes and Rolls

Roasted Beef Tenderloin (serves 25) | 450

Dried Chili Port Demi-Glace Sauce and Rolls

Whole Poached Salmon | 375

Lemon Dill Aioli



All carving stations required attendant fee of \$150 up to 75 guests. An additional \$25 per 75 guests.

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DINNER

FLAVOR

salads

fish

poultry

beef

desserts

beverages

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Soup Enhancements for Dinner Buffets

Priced Per Person

Soup | 8

Broccoli & Cheese

Baja Chicken Enchilada

Chicken Noodle

Southwest Chili

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Salads

Included in Menu Price

Caesar Salad

Romaine Lettuce, Croutons, Parmesan Curls and Caesar Dressing

Spinach Salad

Farmer's Baby Spinach, Pickled Onion, Dried Cranberries, Feta Cheese, Served with Champagne Vinaigrette

Iceberg Wedge Salad

Wedge of Iceberg Lettuce with Bacon, Crumbled Bleu Cheese and Topped with a Tomato Relish

Garden Salad

Organic Greens, Cucumbers, Julienned Carrots and Tomatoes with Garlic Croutons

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[Grill Seared Chicken Breast | 42](#)

Grill Seared Chicken Breast with Chef's Choice of Vegetable and Starch with Fire Roasted Red Pepper Sauce

[72 Hour Braised Beef Short Rib | 46](#)

Braised Short Rib with Chef's Choice of Vegetable and Starch with Demi-Glace

[Beef Tenderloin | 58](#)

Beef Tenderloin with Chef's Choice of Vegetable and Starch with Demi-Glace

[Grilled Atlantic Salmon | 56](#)

Grilled Atlantic Salmon with Chef's Choice of Vegetable and Starch with Lemon Herb Sauce

[Cheese Tortellini | 36](#)

Tortellini with Creamy Pesto Sauce

Add:

Grilled Shrimp 8

Chicken | 6

Entrée prices include iced tea, bread, house salad and chef's selection of dessert.

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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Tuscan Dinner | 65

Tuscan Vegetable Pasta Salad

Caesar Salad

Roasted Corn, Peppers and Red Onion Salad

Chicken Cacciatore

Seared Salmon with a Meyer Lemon Basil Relish

Wild Mushroom Risotto with Parmigiano Cheese Tomato Relish

Season Fresh Savoy Cabbage Slaw

Chefs Assortment of Cakes and Pies

Savory Dinner | 75

Tomato and Cucumber Salad with Red Onion Vinaigrette

Spinach Salad with Roasted Mushrooms, Tomatoes, Gorgonzola Cheese, dressed with a House Made Herb Vinaigrette

Wild Rice Salad

Beef Short Ribs with Jack Daniel's BBQ Sauce

Pasta with Chicken and Goat Cheese Sauce

Beef Medallions with Balsamic Glazed Onions

Chef's Appropriate Starch and Vegetables

Chef's Assorted Cakes and Pies

Dinner priced per person. All dinners require a \$250 attendant fee up to 75 guests. An additional \$50 fee per 75 guests.

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BEVERAGE

ENJOY

martinis
champagne
margaritas
red wine
white wine
beer
non-alcoholic

BEVERAGE

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Bar Service Based on Consumption

	Cash	Hosted
Cocktails *must be batch purchased	9.50	9
Imported Beer	7.50	7
Domestic Beer	6.60	6
House Wine/By the Glass	9.50	9
Premium Wine/By the Glass	12.50	12
Mineral Water	4.50	4
Red Bull	6.50	6
Soft Drinks and Juices	4.50	4

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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Batch Cocktails

Choose from 3 of the following, batches prepared per 50 guests

Classic Margarita

Simple Cosmopolitan

Vodka Collins

Island Daiquiri

Perfect Manhattan

Old Fashioned

Negroni

Additional Costs for Premium Brands or Less Than 50 Guests

Custom Cocktails Available

Beer/Wine Selections

Standard Selections

Budweiser, Bud Light, Michelob Ultra, Corona, Heineken

Canyon Road Chardonnay, Moscato and Cabernet Sauvignon

Upgraded Selections

Includes all standard beer plus 3 of the following beers and wines

Blue Moon, Goose Island IPA, Dos XX, Modelo Especial,

Samuel Adams Boston Lager

William Hill Chardonnay and Cabernet, Mirassou Pinot Noir, Rosehaven

Rose, Starborough Sauvignon Blanc, La Marca Prosecco

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TECHNOLOGY

FLAWLESS

lights
camera
action

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Meeting Accessories

Flipchart Package

Whiteboard with Dry Erase Markers

LCD Meeting Room Projection Package

LCD Packages Include: HD Projector, Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

LCD Meeting Room Support Package

Support Package Includes: Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

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Meeting Accessories

High Speed Copier

Plain Paper

Facsimile

Color Laser Jet Printer

Laptop Computer

Wireless Presenter with Laser Pointer

LED Up Lights

Polycom Speaker Phone

Mixer

Podium

Microphone

Wireless Microphone



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HSIA Capability

The insert hotel name has ample internet bandwidth whether you are giving a presentation or whether you would like to support multiple devices per attendee.

\$40 per connection and goes down to \$15 per connection over 150 people.
Flat rates are available

Hybrid Meeting Package

Present to an audience at the hotel or anywhere in the world

Package Includes:

Hi Definition LCD projector

Lavalier Microphones

Increased Bandwidth per internet connection (up to 10 Mbps per connection)

Packages Begin at \$2,500

Video conference capabilities are available and are designed and priced based on your meeting needs



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Atrium is committed to implementing processes to not only combat this virus, but promote healthy best practices that you can adopt at your own events during high-and low-risk time periods alike.

Atrium firmly believes that we must be the leaders in showcasing safe conferences while still allowing all attendees to have fun and book business.



Cleanliness Assured



Temperature checks will be conducted before entering the event.



Indoor/outdoor spaces will be used as much as possible.



Cloth masks will be required for attendees and staff at a minimum. KN95 masks will be provided for any attendee or staff who wants one.



Larger aisle ways and one-way only aisles in the trade show and appointment areas help manage traffic.



Glove and hand sanitizer stations will be available throughout the event.



Education sessions will be set up to allow for 6' space between chairs.



Disinfectant foggers will be placed in the exhibit hall area.



F&B will be provided in a no-contact way (i.e. pre-packaged food, no self-serve buffets).



New appointment design allows for social distancing measures and plexiglass shields will be placed on appointment tables.



There will be no large general sessions this year at Atrium.