



SONESTA

GWINNETT PLACE ATLANTA

SPECIAL EVENTS DINNER PACKAGE

Thank you for considering Sonesta Gwinnett Place Atlanta for your upcoming celebration.

Southern Charm meets modernism is the essence of the renovated Sonesta Gwinnett Place Atlanta. One of the largest hotels north of Atlanta, our hotel captures the spirit of good living mingled with chic and inviting accommodations that surprise and exceed expectations.

To help streamline your planning process, we will be sure to refer you to the industry's top professionals. From planners, entertainment companies, florists, linen and décor companies, photographers and more... you will be treated with the utmost respect and professionalism befitting a Sonesta Gwinnett Place Atlanta guest. Rest assured we will point you in all the right directions to make things come together beautifully!

The package details are all outlined in the following pages. Included with all packages are coffee, tea and soft drinks, along with all the service equipment and staff.

We would be sincerely grateful for the opportunity to be of service on your very special occasion. Please let us know if you would like to schedule a property visit.

Catering Sales
Sonesta Gwinnett Place Atlanta

1775 Pleasant Hill Road
Duluth, GA 30096
Astrid Coxaj
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SPECIAL EVENTS



SPECIAL EVENTS DINNER PACKAGES

INCLUDED IN PACKAGES

One complimentary guest room the night of your event

Hors d'oeuvres, followed by your choice of a Three-Course Plated, Buffet or Station Menu

Dedicated banquet captain and experienced Sonesta Service Staff

Full maître d' service throughout the entire event

Complimentary cake-cutting service

Complimentary guest parking

And more!

ALL YOUR SETUP NEEDS ARE INCLUDED

Fitted white, ivory or black chair covers

Your choice of colored sashes and table runners (over 80 to choose from!)

White, ivory or black floor-length tablecloths and napkins

Variety of layouts for guest and head tables

Cake table display

Selection of candle centerpieces, mirror tiles and votive candles

Available selection of white Corinthian columns and décor items

Gift table, Place-card table, Guest Book table and Easel(s)

Complimentary staging



SPECIAL EVENTS



SPECIAL EVENTS DINNER PACKAGES

2018 PLATED DINNER

\$62++ per person

BEVERAGES

Freshly Brewed Coffee, Iced Tea or Punch, and Water

Champagne or Sparking White Grape Juice Toast

Seasonal Selection of Fresh Fruit Presentation

HORS D' OEVRES

Please Select Three

Hot

Roasted Duck Taco

Smoked Gouda and Red Pepper Tarts

Vegetable Spring Roll

Cheese and Spinach Stuffed Mushrooms

Bacon Wrapped Scallop

Portobello and Gorgonzola Crostini

Veal and Ricotta Meatball

Chicken or Beef Satay

Cold

Tomato and Mozzarella Caprese

Seared Ahi Tuna on a Crispy Wonton

Peppered Sirloin of Beef

Crab Louis

SALAD

Please Select One

Sonesta Salad

Classic Caesar Salad

Baby Spinach Salad

ENTRÉE COURSE

Chili Rubbed Salmon

Tea Smoked Chicken Breast

Chicken Française

Garlic and Rosemary Rubbed Chicken Breast

Pan Seared Salmon

Miso Glazed Cod

New York Strip Steak

Cider Brined Pork Loin

DUET ENTRÉES

Additional per person charge will apply

Petit Filet and Shrimp

Petit Filet and Crab Cake

All entrée selections must be pre-ordered. Client to provide place card to identify selection.



SPECIAL EVENTS



SPECIAL EVENTS DINNER PACKAGES

2018 PLATED DINNER *CONTINUED*

\$62++ per person

DESSERT

Please Select One

Flourless Chocolate Torte with Whipped Cream
and Berries

Praline and Chocolate Bread Pudding with Crème
Anglaise

Banana Pudding Parfait with Vanilla Wafers

Chef's Seasonal Selection of Cheesecake

Fresh Berries and Cream with Biscotti



SPECIAL EVENTS



SPECIAL EVENTS DINNER PACKAGES

2018 BUFFET DINNER

\$65++ per person

BEVERAGES

Freshly Brewed Coffee, Iced Tea or Punch, and Water

Champagne or Sparking White Grape Juice Toast

Seasonal Selection of Fresh Fruit Presentation

HORS D' OEVRES

Please Select Three

Hot

Roasted Duck Taco

Smoked Gouda and Red Pepper Tarts

Vegetable Spring Roll

Cheese and Spinach Stuffed Mushrooms

Bacon Wrapped Scallop

Portobello and Gorgonzola Crostini

Veal and Ricotta Meatball

Chicken or Beef Satay with Spicy Peanut Sauce

Chicken Wrapped in Prosciutto with Garlic Aioli

Mini Crab Cake

Cold

Tomato and Mozzarella Caprese

Seared Ahi Tuna on a Crispy Wonton

Peppered Sirloin of Beef

Crab Louis

Fig and Goat Cheese Crostini

Chicken Liver Pâté

COMPOSED SALADS

Please Select Two

Roasted Potato Salad

Sundried Tomato and Artichoke Pasta Salad

Basmati Rice Salad

Cabbage and Kale Slaw

Couscous Salad

Asian Noodle Salad

Broccoli Rice Salad

SALADS

Please Select One

Sonesta Salad

Classic Caesar Salad

Baby Spinach Salad



SPECIAL
EVENTS



SPECIAL EVENTS DINNER PACKAGES

2018 BUFFET DINNER *CONTINUED*

\$65++ per person

ENTRÉES

Please Select Two

Add Additional Entrée for \$6++ per person

Chili Rubbed Salmon

Tea Smoked Chicken Breast

Espresso Rubbed Strip Loin

Chicken Française

Garlic and Rosemary Rubbed Chicken Breast

Pan Seared Salmon

New England Baked Cod

Roasted Flank Steak

Cider Brined Pork Loin

SIDES

Please Select Two

Oven Roasted Red Bliss Potatoes with Rosemary and Garlic

Sour Cream and Chive Mashed Potatoes

Oven Roasted Yukon Gold Potatoes

Basmati Rice Pilaf

Lemon and Parsley Scented Couscous

Penne Pasta with Broccoli and Alfredo

Haricot Vert Baby Green Beans with Mushrooms

Steamed Broccoli

Glazed Baby Carrots

Oven Toasted Corn

Candied Sweet Potatoes

DESSERTS

Chef's Selection of Displayed Desserts



SPECIAL
EVENTS



SPECIAL EVENTS DINNER PACKAGES

2018 STATION RECEPTION

\$52++ per person

BEVERAGES

Freshly Brewed Coffee, Iced Tea and Water

Champagne or Sparking White Grape Juice Toast

PASSED HORS D' OEUVRES

Please Select Two

Chicken Tenders with Ranch Dressing

Cheese and Spinach Stuffed Mushrooms

Franks-in-a-Blanket

Portobello and Gorgonzola Crostini

Potato Pancake

Vegetable Spring Roll

Smoked Gouda and Red Pepper Tarts

Southwest Chicken Chopstick

Spinach and Brie Cheese Tartlet

Veal and Ricotta Meatball

Chicken or Beef Satay

Cheeseburger Sliders

Smoked Seafood Toast Point

Tomato and Mozzarella Caprese

DISPLAYED HORS D' OEUVRES

Please Select One

Chef's Selection of Seasonal Fresh Fruit with Seasonal Berries, Crostini, Assorted Crackers and Flatbread

Chef's Selection of Seasonal Fresh Fruit

Grilled, Roasted and Fresh Vegetable Crudités

Assorted Breads and Dipping Sauce

STATIONS

Please Select Two

Chopped Salad

Smoked Salmon Display

Chilled Roasted Sirloin of Beef

Baked Brie en Croute

Build Your Own Macaroni and Cheese Station

Baked Pimento Cheese



SPECIAL EVENTS



SPECIAL EVENTS DINNER PACKAGES

2018 STATION RECEPTION *CONTINUED*

\$52++ per person

CARVING STATIONS

Please Select One

*Chef Attendant Required - \$150 per hour,
per station*

Oven Roasted Turkey Breast

Honey Glazed Ham with Apricot Dijon Mustard

Chili Rubbed Pork Loin with Roasted Apple Jam

PACKAGE UPGRADES

*Pepper and Rosemary Crusted Strip Loin
of Beef with Horseradish Sauce*

Additional \$4++ per person

SPECIAL EVENTS



SPECIAL EVENTS DINNER PACKAGES

LIQUID ART

2018 PLATINUM PACKAGE BAR

Johnny Walker Black
Grey Goose Vodka
Patron Tequila
Hennessy Cognac
Jack Daniels Whiskey
Crown Royal Whiskey
Bombay Sapphire Gin
Bacardi Rum
Captain Morgan's Rum
Domestic Beer (Full and Light)
International/Craft/Local Beer
*Heineken, Corona, Sam Adams Lager,
Sweetwater 420*
CK Mondavi Chardonnay
CK Mondavi White Zinfandel
CK Mondavi Cabernet Sauvignon
CK Mondavi Merlot
CK Mondavi Pinot Grigio
Five Oaks Moscato
Barefoot Pinot Noir
Assorted Sodas

***First and Second Hours \$20++ per person
per hour***

Additional Hours \$15++ per person per hour

2018 GOLD PACKAGE BAR

Dewars Scotch
Absolute Vodka
Jose Cuervo Gold Tequila
Courvoisier Cognac
1792 Bourbon
Jim Bean Whiskey
Tanqueray Gin
Bacardi Rum
Domestic Beer (Full and Light)
International/Craft/Local Beer
*Heineken, Corona, Sam Adams Lager,
Sweetwater 420*
CK Mondavi Chardonnay
CK Mondavi White Zinfandel
CK Mondavi Cabernet Sauvignon
CK Mondavi Merlot
CK Mondavi Pinot Grigio
Five Oaks Moscato
Barefoot Pinot Noir
Assorted Sodas

***First and Second Hours \$18++ per person
per hour***

Additional Hours \$13++ per person per hour

SPECIAL EVENTS



SPECIAL EVENTS DINNER PACKAGES

LIQUID ART CONTINUED

2018 SILVER PACKAGE BAR

House Brand Whiskey
House Brand Bourbon
House Brand Scotch
House Brand Gin
House Brand Rum
House Brand Tequila
House Brand Vodka
Domestic Beer (Full and Light)
Heineken
Corona
CK Mondavi Chardonnay
CK Mondavi White Zinfandel
CK Mondavi Cabernet Sauvignon
CK Mondavi Merlot
CK Mondavi Pinot Grigio
Five Oaks Moscato
Barefoot Pinot Noir
Assorted Sodas

First and Second Hours \$15++ per person per hour

Additional Hours \$11++ per person per hour

2018 BRONZE PACKAGE BAR

Domestic Beer (Full and Light)
Heineken
Corona
CK Mondavi Chardonnay
CK Mondavi White Zinfandel
CK Mondavi Cabernet Sauvignon
CK Mondavi Merlot
Assorted Sodas

First and Second Hours \$12++ per person per hour

Additional Hours \$8++ per person per hour

SPECIAL EVENTS



SPECIAL EVENTS DINNER PACKAGES

LIQUID ART CONTINUED

2018 CONSUMPTION BAR

Platinum Liquor	\$8.75/drink*
Gold Liquor	\$8/drink*
Silver Liquor	\$7.25/drink*
CK Mondavi Wine	\$7/glass*
Imported Beer	\$6.75/bottle*
Domestic Beer	\$6.25/bottle*
Sodas	\$3.50/can

**3% Local Liquor Tax will be added to pricing*

2018 CASH BAR

Platinum Liquor	\$10/drink Inclusive
Gold Liquor	\$9/drink Inclusive
Silver Liquor	\$8/drink Inclusive
CK Mondavi Wine	\$7.50/glass Inclusive
Imported Beer	\$7/bottle Inclusive
Domestic Beer	\$6.50/bottle Inclusive
Sodas	\$3.50/can Inclusive

2018 DRINK TICKETS

Platinum

Liquor, Beers, Wine, Sodas
\$10/each Inclusive

Gold

Liquor, Beers, Wine, Sodas
\$9/each Inclusive

Silver

Liquor, Beers, Wine, Sodas
\$8/each Inclusive

Beers, Wine, Sodas

\$7/each Inclusive

Appropriate mixers, juice and garnishes are included with Bar Options. A Bartender Fee of \$150 plus Tax is added to all accounts.



**SPECIAL
EVENTS**



SPECIAL EVENTS DINNER PACKAGES

LIQUID ART CONTINUED

LOCAL VINEYARDS

Frogtown Inclination	\$36
Wolf Plentitude	\$36
Wolf Coupage	\$64

SPARKLING WINES

Wycliff, CA	\$28
Astoria Prosecco, Italy	\$32
Aria Estate Brut, Spain	\$34
Mumm Cuvee Napa Chef de Caves, CA	\$42
Taittinger Brut "La Française"	\$45HB

BLUSH/FRUITY

Beringer White Zinfandel, CA	\$28
Five Oaks Moscato	\$28
Chateru St. Michelle Colombia Valley Riesling	\$29

WHITES

CK Mondavi Chardonnay, Willow Springs	\$28
Banfi Le Rime Pinot Grigio, Italy	\$29
Casa Lapostolle Sauvignon Blanc, Chile	\$32
Rainstorm Pinot Gris, Oregon	\$34
Kendall Jackson Vintner's Reserve Chardonnay, CA	\$40
Conundrum White Blend, CA	\$40
J. Lohr Riverstone Estate Chardonnay Arroyo Secco, Central Coast	\$36
Vavasour Sauvignon Blanc, New Zealand	\$40
Santa Margherita Pino Grigio, Italy	\$52
Latour Pouilly Fuisse Chardonnay France	\$68
Cakebread Cellars Chardonnay, Napa Valley	\$88
Cloudy Bar Sauvignon Blanc, New Zealand	\$90



**SPECIAL
EVENTS**



SPECIAL EVENTS DINNER PACKAGES

LIQUID ART CONTINUED

FULL BODY REDS

CK Mondavi Cabernet Sauvignon, Wildcreek Canyon	\$28
Almos Malbec, Argentina	\$29
Fancis Coppola Syrah, Sonoma	\$29
Banfi Chianti Classico, Italy	\$33
Louis Martini Cabernet, Sonoma	\$40
J. Johr Cabernet, Paso Robles	\$53
Hidden Sea Shiraz, Australia	\$59
Predator Zinfandel, CA	\$49
Epica Cabernet, Chile	\$32
Justin Cabernet, Paso Robles	\$66
Bogle Cabernet, CA	\$44

B

LIGHT BODY REDS

CK Mondavi Merlot, Wildcreek Canyon	\$28
Mirassou Pinot Nior, CA	\$29
J. Lohr Los Osos Merlot, Paso Robles	\$42
Belle Glos Meiom Pinot Nior, CA	\$50
Francis Coppola Merlot, Sonoma	\$45
Landmark Pinot Noir, CA	\$46
Francis Coppola Claret	\$49
Belle Ambiance Red Blend, CA	\$38

B

Two-week notice required for certain wines. Please see your Sales or Event Manager for more information.

SPECIAL EVENTS



SPECIAL EVENTS DINNER PACKAGES

PACKAGE ENHANCEMENTS

Viennese Dessert Table

Chef's Selection of Assorted Cakes, Pies, Mousse, Tortes, Tarts and Pastries

\$12++ per person

European Coffee Station

Gourmet Roast Coffee, Decaffeinated Coffee and Herbal Teas. Presented with Flavored Syrups, Cinnamon Sticks, Whipped Creams, Rock Candy Swizzlers and Chocolate Shavings

\$5++ per person

Chocolate Waterfall Fountain

\$8++ per person for 90 minutes

Late Night Snack Package

Sliders with Condiments, Jumbo Pretzels, Assorted Potato Chips, Finger Sandwiches, Pizza, etc.

\$9++ per person for one hour

Table Side Wine Service

CK Mondavi Chardonnay

Cabernet Sauvignon

Merlot

Pino Grigio

Starting at \$35++ per bottle

Chiavari Charis

Starting at \$6++ per chair

Specialty Linens in a Variety of Colors and Fabrics

Pricing available upon request

Projection and Uplighting Packages

Pricing available through our partner company upon request

ACTION STATIONS

Please Select One

Chef Attendant Required - \$150 per hour, per station

Create Your Own Pasta

Choice of: Chicken, Shrimp or Sausage

Stir Fry Station

Choice of: Chicken, Shrimp or Sausage

Chopped Salad

\$65++ per person

Please note prices listed above are in addition to package menu pricing. Package Enhancements may not be purchased in place of dinner packages, the above items listed are supplementary only.



SPECIAL EVENTS DINNER PACKAGES

BANQUET PROCEDURES

Menus

Catering menus, room arrangements and other details pertinent to functions should be submitted to the Event Manager at least thirty (30) days prior to the function date. Several menu selections are available for consideration, however, since creativity is our specialty, we will be pleased to offer custom designed menus to best suit particular requests. Banquet menu prices are subject to change without notice. Menu prices can be guaranteed up to (3) months prior to the scheduled date of a function.

Guarantees

Final attendance for each function will be expected five (5) business days prior to each function. This number is considered a “guarantee” and is not subject to reduction. If no guarantee is received at the contracted time, the expected count becomes the guarantee and charges will be made accordingly.

Food and Beverage

A customary 24% administrative fee will be added to all Food and Beverage functions. Applicable Georgia State sales tax is added to the total cost of the function. A 3% Local Liquor tax is added to all liquor. No food and/or beverages of any kind are allowed to be brought into Sonesta Gwinnett Place Atlanta by any guest or function attendee.

The sale and service of all alcoholic beverages is regulated by Georgia State Liquor Commission. Sonesta Gwinnett Place Atlanta is responsible for these regulations and it is our policy that no alcoholic beverages may be brought into Sonesta Gwinnett Place Atlanta for any function. As a purveyor of alcoholic beverages, Sonesta Gwinnett Place Atlanta encourages all patrons to drink responsibly and will not serve alcoholic beverages to minors or to anyone who appears to be intoxicated. We support the “Designated Driver Program” and will offer complimentary soft drinks to a Designated Driver.

Service

Decorations, displays and exhibits brought into the Hotel *must* be approved prior to arrival and must conform to state code, fire regulations and hotel policy. Items cannot be attached to walls, ceilings and fixtures with nails, staples, or in any manner which is damaging. Any banner or sign *must* be hung by Sonesta’s Engineering Department and *must* be scheduled in advance.

The following decorations may not be used:

Sand, Confetti, Unenclosed Candle Flame, Glitter, Paint, Colored Water

A customary 24% administrative fee and applicable sales tax will be added to the above pricing.