



SONESTA

GWINNETT PLACE ATLANTA

SPECIAL EVENTS LUNCH 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**

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Duluth, GA 30096
Astrid Coxaj
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770.658.3990

SPECIAL EVENTS



SPECIAL EVENTS LUNCH PACKAGES

INCLUDED IN PACKAGES

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 LUNCH PACKAGES

2018 PLATED LUNCH

\$48++ per person

BEVERAGES

Freshly Brewed Coffee
Iced Tea or Lemonade
Water
Champagne or Sparking White Grape Juice Toast

STATIONED HORS D' OEUVRES

Chef's Selection of Domestic and Imported Cheeses with Seasonal Berries, Crostini, Crackers and Flatbread
Seasonal Selection of Fresh Fruit Presentation

SALAD

Please Select One

Garden Salad

Baby Mesclun Salad, Grape Tomatoes, Carrots, Cucumber, Radish, Croutons and Ranch

Caesar Salad

Baby Caesar Salad, Romaine Wedge, Grape Tomatoes, Croutons, Shaved Parmesan, Caesar Dressing

Iceberg Wedge Salad

Iceberg Wedge, Fresh Lettuce, Bacon, Crumbled Blue Cheese, Tomato, Buttermilk Dill Dressing

ENTRÉE COURSE

Warm rolls and butter accompany all entrées.

Chicken Française
Rosemary and Garlic Rubbed Chicken
Cajun Crab Cake
Chili Rubbed Strip Loin
Pan Seared Strip Loin of Beef
Ginger Rubbed Salmon

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
Carrot Cake with Cream Cheese Frosting



SPECIAL
EVENTS



SPECIAL EVENTS LUNCH PACKAGES

2018 BUFFET LUNCH

\$48++ per person

BEVERAGES

Freshly Brewed Coffee
Iced Tea or Lemonade
Water
Champagne or Sparking White Grape Juice Toast

STATIONED HORS D' OEUVRES

Chef's Selection of Domestic and Imported Cheeses with Seasonal Berries, Crostini, Crackers and Flatbread
Seasonal Selection of Fresh Fruit Presentation

BUFFETS

Please Select One

CUPID'S ART

Chilled Tomato Gazpacho
Baby Spinach and Frisée with Goat Cheese, Toasted Pine Nuts and Sherry Vinaigrette
Chicken Française with Lemon Capers Butter
Sliced Flank Steak with Mushrooms and Port Wine
Chili Rubbed Tilapia with Pineapple Relish
Rosemary and Garlic Roasted Potatoes
Grilled Asparagus with Toasted Garlic
Basmati Rice with Dried Cranberries
New York Style Cheesecake
Assorted Mini Pastries

CLASSIC ART

Iceberg Lettuce, Tomato Cucumber, Onion Ranch, Italian, French Dressings
Creamy Cole Slaw
Traditional Potato Salad
Oven Roasted Turkey Breast with Sage Jus
Classic Meatloaf with Mushroom Gravy
New England Baked Cod with Lemon Butter
Creamy Mashed Potatoes
Pound Cake with Berries and Whipped Cream
Apple Pie with Cheddar Cheese
Freshly Baked Rolls with Butter

ASIAN ART

Hot and Sour Mushroom Soup
Teriyaki, Peanut, Cabbage and Noodle Salad
Wakame Seaweed Salad
Steamed Pork Pot Stickers
Vietnamese Spring Rolls and Duck Sauce
General Tso's Chicken
Beef and Broccoli
Egg Fried Rice
Steamed Snow Peas
Green Tea Rice Pudding
Fried Bananas with Chocolate

SPECIAL EVENTS



SPECIAL EVENTS LUNCH PACKAGES

2018 BUFFET LUNCH *CONTINUED*

\$48++ per person

SOUTHERN ART

Deviled Egg Potato Salad
Roasted Corn, Andouille, Peppers, Onion
Buttermilk Fried Chicken
Blackened Catfish with Red Pepper Cream
Slow Roasted Pulled Pork
Macaroni and Cheese
Corn and Lima Bean Succotash
Biscuits and Corn Muffins
Peach and Berry Cobbler
Pecan Pie with Bourbon Chocolate Sauce
Red Velvet Cake

LATIN ART

Vegetarian Black Bean Chili
Field Greens, Roasted Corn, Tomatoes, Tortilla Straws
Cilantro Vinaigrette and Chipotle Ranch
Shrimp and Seasonal Fish Ceviche
Southwestern Egg Rolls
Tequila Lime Chicken with Peppers and Onion
Chipotle Rubbed Pork Shoulder
Spanish Saffron Rice
Flour Tortillas, Guacamole and Traditional Taco Toppings
Cinnamon and Sugar Churros
Chocolate Rice Pudding with Vanilla Sauce



SPECIAL EVENTS LUNCH 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 LUNCH 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 LUNCH 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 LUNCH 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 LUNCH 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 LUNCH 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

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 LUNCH 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.