

1775 Pleasant Hill Road | Duluth, GA 30096 | 770.923.1775 | sonesta.com/gwinnettplace

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!

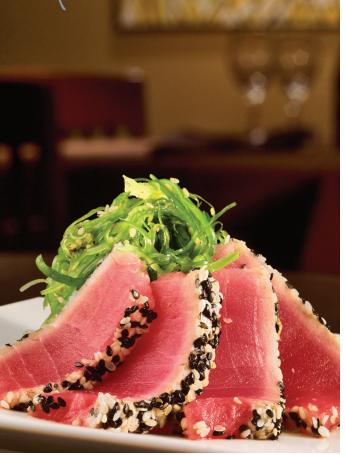
The package details are all outlined in the following pages. Included with all packages are coffee, tea and soft drinks, along with all the service equipment and staff.

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 acoxaj@sonesta.com 770.658.3990







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







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' OEUVRES
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.







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







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' OEUVRES 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

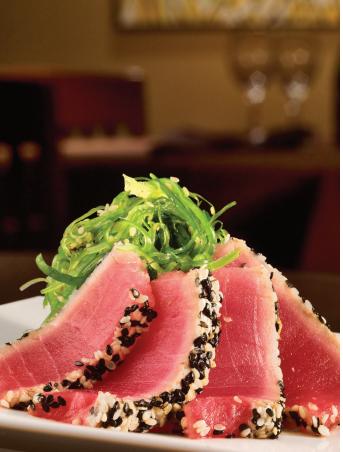
Tomato and Mozzarella Caprese Seared Ahi Tuna on a Crispy Wonton Peppered Sirloin of Beef Crab Louis Fig and Goat Cheese Crostini Chicken Liver Pâté **COMPOSED SALADS** Please Select Two

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







2018 BUFFET DINNER CONTINUED

\$65++ per person

ENTRÉES *Please Select Two Add Additional Entrée for \$6++ per person*

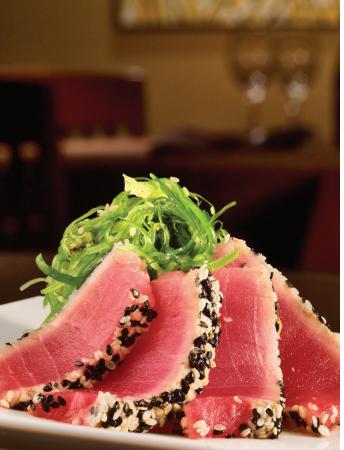
Chili Rubbed Salmon Tea Smoked Chicken Breast Espresso Rubbed Strip Loin Chicken Française Garlic and Rosemary Rubbed Chicken Breast Pan Seared Salmon New England Baked Cod Roasted Flank Steak Cider Brined Pork Loin **SIDES** Please Select Two

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







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







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







LIQUID ART

2018 PLATINUM PACKAGE BAR

Johnny Walker Black Grey Goose Vodka Patron Tequila Hennessey 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

Dewars Scotch Absolute Vodka Jose Cuervo Gold Tequila Courvoisier Cognac 1792 Bourbon Jim Bean Whiskey Tangueray 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

2018 GOLD PACKAGE BAR

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

Additional Hours \$13++ per person per hour





SONESTA GWINNETT PLACE ATLANTA



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







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





SONESTA

GWINNETT PLACE ATLANTA

SPECIAL EVENTS DINNER PACKAGES

LIQUID ART CONTINUED

LOCAL VINEYARDS	в
Frogtown Inclination	\$36
Wolf Plentitude	\$36
Wolf Coupage	\$64

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

WHITES	в
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







LIQUID ART CONTINUED

FULL BODY REDS	в
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

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

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







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 Varity 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.







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