

SONESTA™
HOTELS, RESORTS & CRUISES

Sonesta Atlanta Airport South
CATERING MENU



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53629



BREAKFAST

BREAKFAST BUFFET

Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee. Substitutions available on request; may be subject to additional cost.

THE CLASSIC CONTINENTAL

20 per person

Assorted fresh breakfast breads (V)

Butter and preserves

Fruit display (VG) (GF) (DF)

Assorted chilled fruit juices

Freshly brewed regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

CONTINENTAL BREAKFAST ENHANCEMENTS

4 per person, per item

Buttermilk biscuits served with gravy

Scrambled eggs (GF) (DF)

Applewood smoked bacon, sausage or turkey sausage (GF) (DF)

Oatmeal

SUNRISE BREAKFAST

34 per person

Assorted fresh breakfast breads (V)

Butter and preserves

Fruit display (VG) (GF) (DF)

Individual flavored low-fat yogurts and granola (V)

Assorted cold cereals, whole and skim milk

Scrambled eggs (GF) (DF)

Applewood smoked bacon, sausage or turkey sausage (GF) (DF)

Home-fried potatoes (VG) (GF) (DF)

Southern-style hominy grits (V)

Buttermilk biscuits served with sausage gravy

Assorted chilled fruit juices

Freshly brewed european blend of regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

ADD A MADE-TO-ORDER OMELET STATION TO BUFFET

17 per person, 150 attendant fee

Toppings to include cheddar and monterey jack cheeses, button mushrooms, vidalia onions, assorted bell peppers, diced tomatoes and diced ham

SMOKED SALMON DISPLAY

20 per person

Mini bagels with cream cheese, onion, capers and toast points

OLD FASHIONED OATMEAL STATION (VG)

(GF) (DF)

12 per person

Blueberries, strawberries, blackberries, cranberries, raisins, walnuts, pumpkin seeds, sunflower seeds, brown sugar, cinnamon and honey





À LA CARTE

Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee.

HOT STARTERS

7 per person

Add any hot starter

SOUTHERN STYLE BUTTERMILK BISCUITS

Served with chicken or turkey sausage preserves and butter

HAM AND CHEESE CROISSANTS

Applewood smoked ham accompanied with cheddar cheese

BREAKFAST BURRITOS

Tortilla filled with scrambled eggs, sausage or applewood smoked bacon, cheese, peppers and salsa

FRESH WHOLE FRUIT

2 per piece

NEW YORK BAGELS

42 per dozen

Cream cheeses, preserves and butter

TROPICAL FRUIT DISPLAY

12 per person

Flavored low-fat yogurt and granola

ASSORTED FRESH BREAKFAST BREADS

19 per dozen

Croissants, muffins and danish

All prices are subject to a 27% service charge and 8.75% state sales tax. Menu pricing subject to change.





PLATED

All plated breakfast options include a basket of fresh breakfast breads, butter and preserves, freshly brewed european blend of regular and decaffeinated coffee, selection of hot herbal teas, honey and lemon, assorted chilled juices. Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee.

THE CLASSIC

18 per person

Scrambled eggs (GF) (DF)

Sausage or applewood smoked bacon (GF) (DF)

Home-fried potatoes (VG) (GF) (DF)

Southern-style grits (V)

Fresh fruit garnish

SUPREME FRITTATA

20 per person

Our italian style omelet filled with diced ham and sausage (GF)

An assortment of cheeses, mushrooms, green and red bell peppers, and onions (V)

Garnished with sour cream, chives, and tomatoes

Home-fried potatoes (VG) (GF) (DF)

THE HEALTHY CHOICE

18 per person

Scrambled eggbeaters (V) (GF) (DF)

Turkey bacon (GF) (DF)

Whole wheat toast (VG)

Garnished with fresh fruit

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BRUNCH

roups with hot menu items for less than 20 guests will be charged an additional $150 service fee. Substitutions available on request; may be subject to additional cost.

BRUNCH BUFFET

35 per person

Assortment of breakfast breads

Butter and preserves

Fruit display VG GF DF

Scrambled eggs GF DF

Sausage and applewood smoked bacon GF DF

Home-fried potatoes VG GF DF

Buttermilk biscuits with sausage gravy

Buttermilk fried chicken

Pan-seared tilapia

Grilled roasted vegetables

Chilled juices

Freshly brewed regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

Chef's selection of dessert

BRUNCH ADDITIONS

ATTENDED OMELET STATION

17 per person, $150 attendant fee

Eggs, sugar cured ham, assortment of cheeses, mushrooms, green and red bell peppers, onions, sour cream, chives, tomatoes and salsa

THE ELEGANT AFFAIR

20 per person

Mimosas | a cocktail of champagne and freshly squeezed orange juice served chilled

Assorted finger sandwiches

Chocolate covered strawberries served with chantilly cream



BREAKS

ALL DAY PACKAGE

Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee. Beverages replenished throughout the day.

SILVER PACKAGE

With lunch: 85 per person
Without lunch: 60 per person

THE CLASSIC CONTINENTAL BREAKFAST

Assortment of fresh breakfast breads to include: croissants, muffins and danish with butter and preserves (v)

Freshly brewed regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

MID-MORNING REFRESH

Assorted granola bars

Freshly brewed regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

CHOICE OF LUNCHEON BUFFET

AFTERNOON BREAK | SELECT TWO

Assorted freshly baked cookies

Chocolate brownies

Tortilla chips & salsa

Basket of whole fruit

Freshly brewed regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

LUNCHEON BUFFET OPTIONS

Select one

SONESTA SOUTHERN BUFFET

Potato salad and coleslaw

Crispy southern fried chicken

Fried catfish

Macaroni & cheese

Collard greens

Black-eyed peas

Cornbread, warm rolls & butter

Peach cobbler and pecan pie

Freshly brewed coffee, decaffeinated coffee & assorted teas

THE DELI BUFFET

Mixed green salad with two dressings

Deli-sliced ham, roast beef and turkey breast

Swiss, american and cheddar cheeses

Shaved lettuce, sliced tomatoes, sliced onions, dill pickles, mustard and mayo

Assorted sandwich breads and rolls

Assorted bags of chips

Chef's dessert table

Freshly brewed coffee, decaffeinated coffee & assorted teas

THE MEXICAN BUFFET

Tortilla chips with salsa fresca

Caesar salad with fresh parmesan and garlic croutons

Spicy beef & bean chimichangas topped with ranchero sauce and grated cheese

Spiced chicken and beef served with warm, soft corn and flour tortillas, shredded lettuce, jack & cheddar cheeses, diced tomatoes, red onions, spicy rice, vegetarian refried beans, sour cream and salsa

Chef's dessert table

Freshly brewed sweet tea & unsweetened tea

Freshly brewed coffee, decaffeinated coffee & assorted teas

SPECIALTY BREAKS

All breaks include freshly brewed european blend of regular and decaffeinated coffee and a selection of hot herbal teas with honey and lemon. Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee.

COOKIE JAR

25 per person

Assortment of chocolate chip, oatmeal raisin and peanut butter cookies

Assorted cartons of milk

Assorted sodas & bottled water

EATING HEALTHY

25 per person

Fresh sliced seasonal fruit

Seasonal fresh veggies with ranch dressing

Assorted granola bars

Trail mix

Assorted fruit juices & bottled water

ALL DAY BEVERAGE BREAK

25 per person

7:00am – 4:00pm

Assorted sodas & bottled water

Freshly brewed regular and decaffeinated coffee

Selection of hot herbal teas, honey and lemon

THE ENERGIZER

25 per person

Tropical fruit display

Assorted premium candy bars

Assorted granola bars

Mini pretzels

Energy drinks

HOTLANTA

25 per person

Assorted ice cream sandwiches/bars

Assorted heart healthy fruit bars

Individual flavored sherbet

À LA CARTE BREAKS

COFFEE
60 per gallon

Freshly brewed regular and decaffeinated coffee

HOT HERBAL TEAS
30 per gallon

Honey and lemon

ASSORTED FRUIT JUICES
35 per gallon

LEMONADE
45 per gallon

FRUIT PUNCH
45 per gallon

ICED TEA
45 per gallon

Sweet & unsweetened iced tea, garnished with lemon wheels

SPARKLING WATER
6 per bottle

SOFT DRINKS
6 per bottle

BOTTLED WATER
7 per bottle

VITAMINWATER
7 per bottle

FRUIT SMOOTHIES
7 per bottle

RED BULL
7 per can

FRESH ASSORTED BAKED COOKIES
32 per dozen

ASSORTED BROWNIES
32 per dozen

Assortment of oreo, pecan and chocolate

ASSORTED ICE CREAM & FRUIT BARS
7 each

GRANOLA BARS
4 each

ASSORTED INDIVIDUAL CANDY BARS
4 each

ASSORTED INDIVIDUAL RICE KRISPIES TREATS
4 each

ASSORTED INDIVIDUAL BAGS OF CHIPS
4 each

ASSORTED INDIVIDUAL BAGS OF PRETZELS
4 each

MIXED NUTS
18 per pound

HONEY ROASTED PECANS
36 per pound

INDIVIDUAL BAGS OF TRAIL MIX
4 each



LUNCH





COLD BUFFETS

All menus include freshly brewed regular & decaffeinated coffee and iced tea. Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee.

THE CORNER DELI

36 per person

Red bliss potato salad

Tossed green salad

Roast beef, smoked turkey and honey cured ham

Cheddar, swiss and provolone cheeses

Assorted deli breads

Tomatoes, lettuce, onion and appropriate condiments

Potato chips

Array of cakes and pies for dessert

THAT'S A WRAP*

36 per person

Tossed greens with a selection of dressings

Tropical fruit salad with toasted coconut

Fresh herb pasta salad | seasonal vegetables and rotini in a light herb dressing

Assortment of deli wraps | chicken caesar, smoked turkey and swiss and sliced black angus beef tenderloin with cheddar cheese wrapped in colorful tortillas

Array of cakes and pies for dessert

All prices are subject to a 27% service charge and 8.75% state sales tax. Menu pricing subject to change.

HOT LUNCH BUFFETS

All menus include freshly brewed regular & decaffeinated coffee and iced tea. Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee. Substitutions available on request; may be subject to additional cost.

BACKYARD BARBECUE

38 per person, add catch of the day 6 per person

Mixed field greens with balsamic vinaigrette

Southern potato salad

Coleslaw

Lemon pepper roasted whole chicken GF DF

Slow roasted bbq ribs GF DF

Corn on the cob V GF DF

Roasted potatoes V GF DF

Bourbon baked beans VG GF DF

Freshly baked bread & rolls

Chef's choice of assorted desserts

GEORGIA

44 per person

Fresh green salad | carrots, cucumbers, shredded cheese, two selections of dressings

Coleslaw

Slow roasted pork loin GF DF

Classic southern fried chicken

Garlic mashed potatoes V GF

Green beans VG

Collard greens GF DF

Cornbread & warm rolls

Chef's choice of assorted desserts

LIFE IN TUSCANY

38 per person

Traditional caesar salad

Tricolor orzo pasta salad

Chicken fettuccine alfredo

Beef lasagna

Sautéed eggplant, peppers, onions and mushrooms

Homemade garlic rolls

Assorted cakes & pies

THE MEXICAN BUFFET

38 per person

Tortilla chips with salsa fresca

Caesar salad with fresh parmesan and garlic croutons

Spicy beef & bean chimichangas topped with ranchero sauce and grated cheese

Spiced chicken and beef served with warm soft corn and flour tortillas, shredded lettuce, jack & cheddar cheeses, diced tomatoes, red onions, spicy rice, vegetarian refried beans, sour cream and salsa

Chef's dessert table

Freshly brewed sweet tea & unsweetened tea

Freshly brewed coffee, decaffeinated coffee & assorted teas





LUNCH BUFFET

Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee.

CREATE YOUR OWN LUNCH BUFFET

38 per person

SELECT TWO SALADS

Mixed leaf salad with dressing

Caesar salad

Pasta salad

Creamy coleslaw

Southern mustard potato salad

SELECT TWO ENTRÉES

Pepper roasted top round with mushroom burgundy sauce* (GF)

Southern style fried chicken

Grilled chicken breast with chef's selection of sauce

Barbecue ribs (GF) (DF)

Chef's selection of fish

SELECT ONE VEGETABLE

Southern style green beans (VG) (GF) (DF)

Roasted root vegetables (VG) (GF) (DF)

Candied carrots (VG) (GF) (DF)

Chef's selection vegetable medley (VG) (GF) (DF)

SELECT ONE STARCH

Rice pilaf (VG) (GF) (DF)

Herb roasted potatoes (VG) (GF) (DF)

Macaroni and cheese (V)

Roasted garlic mashed potatoes (VG) (GF) (DF)

White and wild rice (VG) (GF) (DF)

CHEF'S SELECTION OF DESSERT

Array of cakes and pies

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SANDWICHES & SALADS

Menus include freshly brewed iced tea and chef's choice of dessert. Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee.

TURKEY COBB SALAD

16 per person

Mixed field green topped with olives, tomatoes, mushrooms, cucumbers, onions, applewood smoked bacon, sliced turkey breast, chopped eggs and feta cheese (GF)

THE CHICKEN CAESAR SALAD

16 per person

Crisp romaine lettuce with homemade croutons, and freshly grated parmesan cheese topped with grilled chicken and traditional caesar dressing

Garlic rolls

CHICKEN SALAD CROISSANT

16 per person

Fresh chicken salad topped with lettuce and tomato on a freshly baked croissant

Chips and house coleslaw

CLASSIC CLUB SANDWICH

16 per person

A traditional new york club filled with smoked turkey or honey ham and crisp applewood smoked bacon strips with fresh lettuce and tomato on toasted wheat

Chips and pickle spear

THE WRAP

16 per person

Flour tortilla filled with honey baked ham, smoked turkey, swiss cheese, lettuce and tomato

Red pepper mayonnaise on the side

Terra root chips

VEGGIE WRAP

15 per person

Wheat tortilla filled with grilled portobello mushrooms, onions and tomatoes (VG)

Pasta primavera salad (VG)





BOXED LUNCHES

Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee.

BOXED LUNCHES

27 per person

Bag of chips

Whole fruit

Cookie

Soda

SANDWICH SELECTIONS

Club sandwich

Ham & swiss cheese

Turkey & swiss cheese

Roast beef & cheddar cheese

Vegetarian (v)

PLATED LUNCH

Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee.

ALL ENTREES INCLUDE

House tossed salad | fresh greens, sliced cucumber, tomato wedge, choice of dressing

Fresh baked rolls and butter

Chef's choice of dessert

Iced tea and freshly brewed coffee service

STARTERS & SALADS ENHANCEMENTS

GARLIC SHRIMP SCAMPI
16 per person

Served over grit and polenta cakes with seafood sauce

MUSHROOM RAVIOLI
14 per person

Thyme infused vegetables and marinara cream sauce (V)

BLUE LUMP CRAB CAKES
20 per person

Roasted corn red peper coulis

THE CLASSIC CAESAR
12 per person

Homemade croutons and parmesan cheese

SPINACH SALAD
12 per person

Baby spinach, sliced strawberries, button mushrooms, poppy seed vinaigrette and toasted almonds (VG) (GF) (DF)

ENTRÉES

GRILLED SALMON*
38 per person

6-ounce marinated in orange liqueur served on a bed of wild rice pilaf (GF) (DF)

Fresh market vegetables (VG) (GF) (DF)

CHICKEN MARSALA
38 per person

Double cut chicken breast, sautéed wild mushrooms drizzled with marsala wine sauce (GF)

Oven roasted potatoes with fresh market vegetables (VG) (GF) (DF)

TENDERLOIN OF BEEF*
60 per person

6-ounce beef tenderloin topped with shallot red wine reduction (GF)

Garlic mashed potatoes (V) (GF) (DF) (GF)

Fresh market vegetables (VG) (GF) (DF)

VEGETARIAN
27 per person

Thyme infused tofu, portobello, squash, zucchini and asparagus over angel hair pasta (VG) (DF)

HERB DUSTED HALIBUT
38 per person

Tomato ragu, saffron infused basmati rice (GF) (DF)

Fresh market vegetables (VG) (GF) (DF)

THE HEALTHY CHICKEN
38 per person

Poached chicken breast, snow peas, watercress, carrots, broccoli and mushrooms over steamed white rice (GF) (DF)

SURF AND TURF*
65 per person

6-Ounce Grilled Filet Mignon & Seared Garlic Shrimp (GF) (DF)

Duchess Potatoes (V) (GF)

Fresh Market Vegetables (VG) (GF) (DF)



DUAL PLATED ENTRÉES

Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee.

DUAL ENTRÉE

65 per person

Chef's choice of starch

Fresh market vegetable medley VG GF DF

DUAL ENTRÉES SELECTIONS:

Filet mignon* GF DF

Salmon* GF DF

Boneless breast of chicken GF DF

TRIPLE ENTRÉE

70 per person

Chef's choice of starch

Fresh market vegetable medley VG GF DF

TRIPLE ENTRÉE SELECTIONS

(4-ounce servings)

Filet mignon* GF DF

Salmon* GF DF

Boneless breast of chicken GF DF



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RECEPTION





HORS D'OEUVRE PACKAGES

Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee.

SPORTS NIGHT

29 per person

- Spicy buffalo wings (DF)
- Swedish meatballs (DF)
- Vegetable spring rolls (VG)
- Variety of chips & dips
- Salted peanuts

SEA BREEZE

32 per person

- Mushroom caps filled with crab (GF) (DF)
- Coconut breaded chicken fingers
- Vegetable spring rolls (VG)
- Meatballs with teriyaki glaze (GF) (DF)
- Spanakopita
- Spicy fish cakes
- Chicken and pineapple brochette (GF) (DF)

AROUND THE WORLD

35 per person

- Miniature chicken quesadillas
- Chicken satay with spicy peanut sauce (GF) (DF)
- Crab cakes
- Shrimp kebobs
- Mini chicken cordon bleu (GF)
- Breaded artichokes with parmesan cheese
- Jamaican patties

(DF) DAIRY-FREE (V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

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HORS D'OEUVRES

Minimum order of 50 pieces. All selections are priced per piece. Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee.

BUFFALO WINGS
6 per piece

Bleu cheese

SPANAKOPITA (V)
6 per piece

VEGETABLE SPRING ROLLS (VG)
7 per piece

COCONUT FRIED SHRIMP (GF) (DF)
8 per piece

BARBECUED CHICKEN TENDERS
6 per piece

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS (GF) (DF)
8 per piece

MEATBALLS (GF) (DF)
6 per piece

Barbecue or swedish

VEGETABLE POT STICKERS (V)
6 per piece

MINIATURE QUICHE (V)
6 per piece

SATAY (GF) (DF)
6 per piece

Chicken, beef or pork with peanut sauce

CRAB CAKES
8 per piece

BABY LAMB CHOPS (GF) (DF)
8 per piece

Jalapeño jelly

MINI CHICKEN QUESADILLAS
6 per piece

Salsa

MINI BEEF WELLINGTON*
8 per piece

SHRIMP AND GRITS CAKES
8 per piece

(DF) DAIRY-FREE (V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

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RECEPTION STATIONS

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DOMESTIC & INTERNATIONAL CHEESE DISPLAY

17 per person

Smoked cheddar, gouda, havarti, boursin, brie, stilton and swiss (V)

Wafers and bread (V)

FRESH FRUIT DISPLAY

14 per person

Prime selected sliced fruit and berries (V) (GF)

Honey lime yogurt (V) (GF)

CRUDITÉS

12 per person

Flowing display of fresh vegetables cauliflower, broccoli, carrots, celery, radishes and cucumbers (VG) (GF) (DF)

Fresh herb dip (VG) (GF) (DF)

ANTIPASTO

22 per person

Variety of marinated olives (GF)

Grilled eggplant, peppers and artichoke hearts (GF)

Prosciutto ham, genoa salami and mortadella (GF)

Provolone and mozzarella cheese (GF)

Sliced melon (GF)

Cherry tomatoes (GF)





CARVING STATIONS

All stations accompanied with rolls and appropriate condiments. Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee. $150 attendant fee will be applied for each chef/attendant.

STEAMSHIP ROUND OF BEEF* (GF) (DF)

2000 each, serves 100

Horseradish cream sauce

WHOLE ROASTED TURKEY (GF) (DF)

660 each, serves 30

Cranberry relish

ROAST LOIN OF PORK (GF) (DF)

680 each, serves 40

Bing cherry & apple brandy

WHOLE SMOKED HONEY GLAZED HAM (GF) (DF)

800 each, serves 40

Dijon mayonnaise

PAN ROASTED BEEF TENDERLOIN* (GF) (DF)

770 each, serves 35

Tricolor peppercorn sauce

(DF) DAIRY-FREE (V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

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ATTENDED STATIONS

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VIVA ITALIA

30 per person

Pasta station

PASTAS

Bowtie

Penne

SAUCES

Marinara

Pesto

Alfredo

ACCOMPANIMENTS

Parmesan cheese

Mushrooms

Onions

Peppers

Black olives

Sliced chicken

THE ORIENT

22 per person

Stir-fried beef and broccoli*

Chicken with szechwan sauce & cashews

Diced green peppers and baby mushrooms

Accompanied by steamed white rice

TEX MEX

28 per person

Fajita station

PROTEIN

Grilled beef*

Chicken strips

ACCOMPANIMENTS

Sautéed onions

Green bell peppers

Soft tortillas

Sour cream

Guacamole

Pico de gallo

Nachos and chili con queso



DINNER





COLD BUFFETS

All menus include freshly brewed regular, decaffeinated coffee and iced tea. Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee.

THE CORNER DELI

36 per person

Red bliss potato salad

Tossed green salad

Roast beef, smoked turkey and honey cured ham

Cheddar, swiss, and provolone cheeses

Assorted deli breads

Tomatoes, lettuce, onion and appropriate condiments

Potato chips

Array of cakes and pies for dessert

THAT'S A WRAP

36 per person

Tossed greens with a selection of dressings

Tropical fruit salad with toasted coconut

Fresh herb pasta salad | seasonal vegetables and rotini in a light herb dressing

Assortment of deli wraps | chicken caesar, smoked turkey and swiss and sliced black angus beef tenderloin with cheddar cheese wrapped in colorful tortillas

Array of cakes and pies for dessert

(DF) DAIRY-FREE (V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

***Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

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HOT DINNER BUFFET

All menus include freshly brewed coffee, decaffeinated coffee and iced tea. Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee. Substitutions available on request; may be subject to additional cost.

BACKYARD BARBECUE

38 per person, add catch of the day 6 per person

Mixed field greens with balsamic vinaigrette

Southern potato salad

Coleslaw

Lemon pepper roasted whole chicken (GF) (DF)

Slow roasted bbq ribs (GF) (DF)

Corn on the cob (V) (GF) (DF)

Roasted potatoes (V) (GF) (DF)

Bourbon baked beans (VG) (GF) (DF)

Freshly baked bread & rolls

Chef's choice of assorted desserts

GEORGIA

44 per person

Fresh green salad | carrots, cucumbers, shredded cheese, two selections of dressings

Coleslaw

Slow roasted pork loin (GF) (DF)

Classic southern fried chicken

Garlic mashed potatoes (V) (GF)

Green beans (VG)

Collard greens (GF) (DF)

Cornbread & warm rolls

Chef's choice of assorted desserts

LIFE IN TUSCANY

38 per person

Traditional caesar salad

Tricolor orzo pasta salad

Chicken fettuccine alfredo

Beef lasagna

Sautéed eggplants, peppers, onions, mushrooms

Homemade garlic rolls

Assorted cakes & pies

THE MEXICAN BUFFET

38 per person

Tortilla chips with salsa fresca

Caesar salad with fresh parmesan and garlic croutons

Spicy beef & bean chimichangas topped with ranchero sauce and grated cheese

Spiced chicken and beef served with warm soft corn and flour tortillas, shredded lettuce, jack & cheddar cheeses, diced tomatoes, red onions, spicy rice, vegetarian refried beans, sour cream and salsa

Chef's dessert table

Freshly brewed sweet tea & unsweetened tea

Freshly brewed coffee, decaffeinated coffee & assorted teas





DINNER BUFFET

Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee.

CREATE-YOUR-OWN DINNER BUFFET

42 per person

SELECT TWO SALADS

Mixed leaf salad with dressing

Caesar salad

Pasta salad

Creamy coleslaw

Southern mustard potato salad

SELECT TWO ENTRÉES

Pepper roasted top round with mushroom burgundy sauce* (GF)

Southern style fried chicken

Grilled chicken breast with chef's selection of sauce

Barbecue ribs (GF) (DF)

Chef's selection of fish

SELECT ONE VEGETABLE

Southern style green beans (VG) (GF) (DF)

Roasted root vegetables (VG) (GF) (DF)

Candied carrots (VG) (GF) (DF)

Chef's selection of vegetable medley (VG) (GF) (DF)

SELECT ONE STARCH

Rice pilaf (VG) (GF) (DF)

Herb roasted potatoes (VG) (GF) (DF)

Macaroni and cheese (V)

Roasted garlic mashed potatoes (VG) (GF) (DF)

White and wild rice (VG) (GF) (DF)

CHEF'S SELECTION OF DESSERT

Array of cakes and pies

All prices are subject to a 27% service charge and 8.75% state sales tax. Menu pricing subject to change.

SANDWICHES & SALADS

Menus include freshly brewed iced tea and chef's choice of dessert. Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee.

TURKEY COBB SALAD

16 per person

Mixed field greens topped with olives, tomatoes, mushrooms, cucumbers, onions, applewood smoked bacon, sliced turkey breast, chopped eggs and feta cheese (GF)

THE CHICKEN CAESAR SALAD

16 per person

Crisp romaine lettuce with homemade croutons, and freshly grated parmesan cheese topped with grilled chicken and traditional caesar dressing

Garlic rolls

CHICKEN SALAD CROISSANT

16 per person

Fresh chicken salad topped with lettuce and tomato on a freshly baked croissant

Chips and house coleslaw

CLASSIC CLUB SANDWICH

16 per person

A traditional new york club filled with smoked turkey or honey ham and crisp applewood smoked bacon strips with fresh lettuce and tomato on toasted wheat

Chips and pickle spear

THE WRAP

16 per person

Flour tortilla filled with honey baked ham, smoked turkey, swiss cheese, lettuce and tomato

Red pepper mayonnaise on the side

Terra root chips

VEGGIE WRAP

15 per person

Wheat tortilla filled with grilled portobello mushrooms, onions and tomatoes (VG)

Pasta primavera salad (VG)

PLATED DINNER

Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee.

ALL ENTREES INCLUDE

House tossed salad | fresh greens, sliced cucumber, tomato wedge, choice of dressing

Fresh baked rolls and butter

Chef's choice of dessert

Iced tea and freshly brewed coffee service

STARTERS & SALADS ENHANCEMENTS

GARLIC SHRIMP SCAMPI
16 per person

Served over grit and polenta cakes with seafood sauce

MUSHROOM RAVIOLI
14 per person

Thyme infused vegetables and marinara cream sauce (V)

BLUE LUMP CRAB CAKES
20 per person

Roasted corn red peper coulis

THE CLASSIC CAESAR
12 per person

Homemade croutons and parmesan cheese

SPINACH SALAD
12 per person

Baby spinach, sliced strawberries, button mushrooms, poppy seed vinaigrette, toasted almonds (VG) (GF) (DF)

ENTRÉES

GRILLED SALMON*
50 per person

6-ounce marinated in orange liqueur, wild rice pilaf (GF) (DF)

Fresh market vegetables (VG) (GF) (DF)

CHICKEN MARSALA
45 per person

Double cut chicken breast, sautéed wild mushrooms, marsala wine sauce (GF)

Oven roasted potatoes, fresh market vegetables (VG) (GF) (DF)

TENDERLOIN OF BEEF*
60 per person

6-ounce beef tenderloin, shallot red wine reduction (GF)

Garlic mashed potatoes (V) (GF) (DF) (GF)

Fresh market vegetables (VG) (GF) (DF)

VEGETARIAN
27 per person

Thyme infused tofu, portobello, squash, zucchini, asparagus, angel hair pasta (VG) (DF)

HERB DUSTED HALIBUT
50 per person

Tomato ragu, saffron infused basmati rice (GF) (DF)

Fresh market vegetables (VG) (GF) (DF)

THE HEALTHY CHICKEN
45 per person

Poached chicken breast, snow peas, watercress, carrots, broccoli, mushrooms, white rice (GF) (DF)

SURF AND TURF*
70 per person

6-Ounce Grilled Filet Mignon & Seared Garlic Shrimp (GF) (DF)

Duchess Potatoes (V) (GF)

Fresh Market Vegetables (VG) (GF) (DF)

(DF) DAIRY-FREE (V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are subject to a 27% service charge and 8.75% state sales tax. Menu pricing subject to change.





DUAL PLATED ENTRÉES

Groups with hot menu items for less than 20 guests will be charged an additional $150 service fee.

DUAL ENTRÉE

65 per person

Chef's choice of starch

Fresh market vegetable medley (VG) (GF) (DF)

DUAL ENTRÉE SELECTIONS

Filet mignon* (GF) (DF)

Salmon* (GF) (DF)

Boneless breast of chicken (GF) (DF)

TRIPLE ENTRÉE

70 per person

Chef's choice of starch

Fresh market vegetable medley (VG) (GF) (DF)

TRIPLE ENTRÉE SELECTIONS

(4-ounce servings)

Filet mignon* (GF) (DF)

Salmon* (GF) (DF)

Boneless breast of chicken (GF) (DF)

All prices are subject to a 27% service charge and 8.75% state sales tax. Menu pricing subject to change.



BARS & BEVERAGE

BAR PACKAGES

One bartender required for every 75 guests at $150 per bartender for 3 hours of service, $50 each additional hour. Each bar package includes soft drinks and evian water.

HOUSE

Selection of spirits: Mr. Boston Vodka, Mr. Boston Gin, Mr. Boston Rum, Mr. BostonWhiskey, Montezuma Silver Tequila, DeKuyper Triple Sec

Selection of beer: Bud Light, Corona, Blue Moon, Heineken, Guinness, Miller Lite, Sam Adams, Coors Light

Selection of wine: Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

SIGNATURE

Selection of spirits: Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazón Tequila, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: Bud Light, Corona, Blue Moon, Heineken, Guinness, Miller Lite, Sam Adams, Coors Light

Selection of wine: La Marca Prosecco, William Hill Estate Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Sipsmith Gin, Bacardí Rum, Maker's Mark Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: Bud Light, Corona, Blue Moon, Heineken, Guinness, Miller Lite, Sam Adams, Coors Light

Selection of wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon

HOUSE BAR

One Hour	25 per person
Two Hours	42 per person
Three Hours	65 per person
Four Hours	88 per person
Five Hours	108 per person

SIGNATURE BAR

One Hour	28 per person
Two Hours	52 per person
Three Hours	76 per person
Four Hours	100 per person
Five Hours	124 per person

PREMIUM BAR

One Hour	30 per person
Two Hours	58 per person
Three Hours	86 per person
Four Hours	114 per person
Five Hours	142 per person

BEVERAGES

One bartender required for every 75 guests at $150 per bartender for 3 hours of service, $50 each additional hour.

Cash bar pricing inclusive of Tax & gratuity
Bartender fee $150 per bar for (3) hours
$50 per hour per cashier and bartender for any additional hours
$500 minimum required cash bar

HOST BAR

Spirits

House	15 per drink
Signature	16 per drink
Premium	17 per drink

Wine by the Glass

House	13 per glass
Signature	14 per glass
Premium	16 per glass

Beer

Imported	9 per bottle
Domestic	9 per bottle
Craft	10 per bottle

Non-Alcoholic

Evian water	7 each
Soft drinks	6 each

CASH BAR

Spirits

House	16 per drink
Signature	17 per drink
Premium	18 per drink

Wine by the Glass

House	14 per glass
Signature	15 per glass
Premium	17 per glass

Beer

Imported	10 per bottle
Domestic	10 per bottle
Craft	11 per bottle

Non-Alcoholic

Evian Water	8 each
Soft Drinks	7 each



SPECIALTY HOSTED BARS

MARTINI BAR
20 per person, per hour

Classic, perfect, dirty, sour apple, lemon twister and cosmopolitan

MARGARITA BAR
20 per person, per hour

Georgia peach, pomegranate, passion fruit, ginger, blackberry, blueberry and mango

MOJITO BAR
20 per person, per hour

Classic, mango, raspberry, pomegranate, blackberry, blueberry and passion fruit

SINGLE MALT SCOTCH LOVERS
45 per person, per hour

The Macallan 12 years, Glenfiddich 14 years, The Glenlivet 12 years, Oban 14 years, Laphroaig 10 years, Talisker 10 years



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INFORMATION

INFORMATION

MEAL GUARANTEES

To ensure availability all setup and menu selections are due thirty (30) days prior to the date of arrival. A final meal guarantee is required 72 business hours prior to your function and is not subject to reduction. We are pleased to set 2% over the guarantee for functions. If the final guarantee is not advised by this time, the hotel will bill based on the last available estimate or actual attendance, whichever is greater.

OUTSIDE FOOD AND BEVERAGE POLICY

The State of Georgia issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on the property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

SERVICE CHARGES

A 27% service charge is added to all food & beverage charges. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. Current 8.75% state sales tax is added to the total. If you are a tax-exempt organization, please provide us with a copy of a valid Georgia tax exempt certificate.

LABOR CHARGES

Bartenders are available at a charge of $150 for the first three hours & $50 per hour thereafter.
Chefs and culinary attendants are required for some menu items and are charged at $150 each.
Banquet attendants are available for a reception where minimum food has been ordered.
Cake cutting fees are required for outside cakes brought into the hotel and are charged at $4 per person.
Buffet functions with less than 20 guests will incur a $150 labor charge.

AUDIO VISUAL

Sonesta Atlanta Airport South has partnered with ONSITE. Your ONSITE Manager can provide a complete list of audio/visual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audio/visual equipment brought into the hotel by guests. Use of any audio/visual production companies other than ONSITE is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside audio/visual liaison fee will be charged to the group.

SPECIAL CATERING SERVICES

Our catering & convention service managers are available to assist you in planning any special themed parties or special events to take place in the hotel. Please contact your manager for a preferred vendor list

PICKUP AND DROPOFF POINT

For groups arriving on buses, mini coaches, coaches or other large vehicles, please utilize the front entrance to the hotel. Large buses may pick up and drop off at the front entrance.

SHIPMENTS

Due to storage limitations, the hotel can only accept your shipment within five (5) days of your group arrival. Up to five (5) boxes may be sent and held at no charge. For additional boxes the following charges apply: $10 per box and $75 per pallet. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your convention services manager of the total number of boxes being shipped. To ensure proper handling of your materials, shipping labels must include the following:

Sonesta Atlanta Airport South
4669 Airport Blvd
Atlanta, GA 30337
Attention: Catering/Convention Service Manager's Name
Hold for: Guest Name/Convention Name/Conference Dates, Vendor Name (if applicable)





INFORMATION

DAMAGES

Group/catering clients are responsible for all damage, loss, or theft, which occur during the period of time the function's guests, independent contractors or other agents are on site.

SECURITY

The hotel may require security officers for certain events. Security officer fee is $50 per hour, four (4) hour minimum applies. Should security be required, contracting for these services by the hotel will be necessary at least thirty (30) days prior to arrival. Fees for services will be provided at time of request. Permission to provide organization's own security must be obtained at least thirty (30) days prior to the event and will not be unreasonably withheld or delayed. The hotel may require that such vendors, if approved, provide the hotel proof of adequate insurance coverage naming hotel as an additional insured.