

SONESTA™
HOTELS, RESORTS & CRUISES

Atlanta Northwest Galleria
BANQUET MENU



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INFORMATION

53667



BREAKFAST

CONTINENTAL BREAKFASTS

Buffet functions with less than 25 guests will incur a $150 labor charge.

DELUXE CONTINENTAL

24 per person

Seasonal fresh fruit (V) (GF)

Individual yogurts (V) (GF)

Assorted bagels with assortment of cream cheese (V)

Assortment of freshly baked pastries with marmalades, preserves & butter

Chilled freshly squeezed orange juice and chilled cranberry & grapefruit juices

Freshly brewed regular or decaffeinated starbucks coffee

Assorted teavana herbal teas

HEALTHY CONTINENTAL

24 per person

Sliced seasonal fresh fruit (V) (GF)

Fresh fruit shooters (V) (GF)

Steel-cut oatmeal with toppings (V)

Build-your-own yogurt parfaits (V)

Chilled freshly squeezed orange juice and chilled cranberry & grapefruit juices

Freshly brewed regular or decaffeinated starbucks coffee

Assorted teavana herbal teas

CONTINENTAL

30 per person

Seasonal fruit salad (V) (GF)

Assortment of freshly baked pastries with marmalades, preserves & butter (V)

Chilled freshly squeezed orange juice and chilled cranberry & grapefruit juices

Freshly brewed regular or decaffeinated starbucks coffee

Assorted teavana herbal teas

ENHANCEMENTS

SMOKED SALMON PRESENTATION WITH MINI BAGELS

15 per person

APPLEWOOD SMOKED BACON, EGGS & CHEESE CROISSANTS

6 per person

EGG, CHORIZO SAUSAGE & CHEESE BURRITOS

6 per person

HAM, EGG & CHEESE ENGLISH MUFFINS

6 per person

SOUTHERN CHICKEN BISCUITS

9 per person





BREAKFAST ENHANCEMENTS

Chefs and culinary attendants are required for some menu items and are charged at $125 each.

BELGIAN WAFFLES WITH ASSORTED FRUIT
8 per person

FRENCH TOAST WITH ASSORTED FRUIT
8 per person

BUTTERMILK PANCAKES
8 per person

Fresh blueberries, warm maple syrup

EGGS BENEDICT*
10 per person

Canadian bacon, english muffin, hollandaise sauce

HARD BOILED EGGS
60 per dozen

MINI SPINACH & FETA QUICHE
12 per person

MAPLE BREAKFAST SAUSAGE
6 per person

APPLEWOOD SMOKED BACON
6 per person

CHICKEN OR TURKEY SAUSAGE
8 per person

EGG, HAM & SWISS CROISSANT
9 per person

STEEL-CUT OATMEAL
10 per person

Dried fruits, nuts, shredded coconut, brown sugar

OMELET STATION
14 per person | attendant required

Prepared-to-order farm fresh eggs, egg beaters, egg whites, tomatoes, scallions, mushrooms, peppers, onions, spinach, smoked ham, cheddar & swiss cheese

BREAKFAST TARTS
22 per dozen

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

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All prices are subject to a 25% service charge and 7.75% state sales tax. Menu pricing subject to change.

PLATED BREAKFAST

RISE & SHINE
25 per person

Chilled freshly squeezed orange juice

Scrambled eggs (V) (GF)

Applewood smoked bacon or maple sausage (GF)

Breakfast potatoes (V)

Freshly brewed regular or decaffeinated starbucks coffee

Assorted teavana herbal teas

THE SOUTHERN
29 per person

Chilled freshly squeezed orange juice

Fruit martinis

Breakfast potatoes (V)

Freshly brewed regular or decaffeinated starbucks coffee

Assorted teavana herbal teas

SELECT ONE ENTRÉE

Southern chicken biscuit with aged cheddar cheese

French toast with seasonal fruit (V)

Chicken & waffle with warm maple syrup

ENHANCEMENTS

INDIVIDUAL FRESH FRUIT
10 per person

SMOOTHIES
7 per person

Strawberry-banana or pomegranate-blueberry

MIXED BERRY YOGURT PARFAITS
8 per person

Honey & granola

SWEET & SAVORY SCONES
5 per person

BELLINI
10 per person

MIMOSA
10 per person

BLOODY MARY
12 per person

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BREAKFAST TO-GO

Includes cereal bar, whole fruit & chilled freshly squeezed orange juice.

EGGS, APPLEWOOD SMOKED BACON & CHEESE CROISSANT

18 per person

BREAKFAST BURRITO

18 per person

Eggs, sausage, peppers, onion, jack cheese, salsa

EGGS & CHEESE ENGLISH MUFFIN

18 per person (V)

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HOT BREAKFAST TABLE

Minimum of 25 people. All tables are served with chilled cranberry, grapefruit & freshly squeezed orange juices, freshly brewed regular or decaffeinated starbucks coffee and assorted teavana herbal teas.

THE PEACHTREE

45 per person

Sliced seasonal fresh fruit display

Freshly scrambled eggs (V) (GF)

Choice of hickory-smoked pork or turkey bacon (GF)

Choice of country sausage or chicken sausage (GF)

Breakfast potatoes (V)

THE GULF COAST

50 per person

Sliced seasonal fresh fruit display

Assorted bagels (V)

Freshly scrambled eggs (V) (GF)

Southern-style shrimp & grits

Choice of hickory-smoked pork or turkey bacon (GF)

Choice of country sausage or chicken sausage (GF)

Breakfast potatoes (V)

THE SOUTHERNER

40 per person

Freshly scrambled eggs (V) (GF)

Cheddar grits (V) (GF)

Breakfast potatoes (V)

Choice of hickory-smoked pork or turkey bacon (GF)

Choice of buttermilk biscuits with sausage or white pepper gravy

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BREAKS

BREAKS

Minimum of 25 people.

ALL-DAY BEVERAGE

32 per person (menu price based on 8 hours of service)

Freshly brewed regular or decaffeinated starbucks coffee

Assorted hot teavana teas

Evian bottled water

Carafes of assorted juices

HALF-DAY BEVERAGE BREAK

20 per person (menu price based on 4 hours of service)

Freshly brewed regular or decaffeinated starbucks coffee

Flavored coffee creamers

Assorted hot teavana teas

Assorted soft drinks & evian bottled water

Carafes of assorted juices

SALTY SNACKS

20 per person

Individual bags of chips (V)

Freshly popped popcorn (V) (GF)

Freshly brewed regular or decaffeinated starbucks coffee

Assorted hot teavana tea

Assorted soft drinks & evian bottled water

ICE CREAM SOCIAL

24 per person

Assorted ice cream bars (V)

Vanilla & chocolate ice cream

Caramel & fudge

Freshly brewed regular or decaffeinated starbucks coffee

Assorted soft drinks & evian bottled water

BRAVES BREAK

30 per person

Warm pretzels with mustard (V)

Cracker jacks (V)

Mini hot dogs with ketchup & mustard

Freshly brewed regular or decaffeinated starbucks coffee

Assorted hot teavana teas

Assorted soft drinks & evian bottled water

GOURMET CHEESE PRESENTATION

26 per person

European & domestic cheese (V)

Crusty breads & crackers (V)

Assortment of gourmet nuts (V)

Freshly brewed regular or decaffeinated starbucks coffee

Assorted hot teavana teas

Assorted soft drinks & evian bottled water

S.pellegrino

ENERGY BREAK

22 per person

Pineapple & strawberry skewers (VG) (GF)

Granola bars (V)

Build-your-own yogurt parfaits (V)

Freshly brewed regular or decaffeinated starbucks coffee

Assorted hot teavana teas

Assorted energy drinks

Evian bottled water

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BREAKS

Minimum of 25 people.

SWEET & SALTY

20 per person

Assorted chocolate candy bars (V)

Assorted power bars (V)

Build-your-own trail mix (V)

Freshly brewed regular or decaffeinated starbucks coffee

Assorted hot teavana teas

Assorted soft drinks & bottled waters

COOKIE JAR

20 per person

Assorted jumbo cookies (V)

Chewy fudge brownies and blondies (V)

Freshly brewed regular or decaffeinate starbucks coffee

Assorted hot teavana teas

Assorted soft drinks & bottled waters

PRETZEL BREAK

20 per person

Warm jumbo pretzels (V)

Cheese sauce & jalapeño ranch

Spicy mustard

Freshly brewed regular or decaffeinated starbucks coffee

Assorted hot teavana teas

Assorted soft drinks & bottled waters

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A LA CARTE BREAKS

BEVERAGES

COFFEE
75 per gallon

Freshly brewed regular or decaffeinated starbucks coffee

FRESH LEMONADE OR FRUIT PUNCH
50 per gallon

ICED TEA
35 per gallon

ASSORTED SOFT DRINKS
5 each

BOTTLED WATERS
5 each

SPARKLING WATER
6 each

FRUIT SMOOTHIES
6 each

ASSORTED JUICE
50 for three carafes

ASSORTED ENERGY DRINKS
7 each

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A LA CARTE BREAKS

TORTILLA CHIPS WITH SALSA
4 per person (V) (GF)

TORTILLA CHIPS WITH SPINACH DIP
6 per person (V) (GF)

FRESH POPCORN
4 per person (V) (GF)

SALTED PEANUTS
4 per person (V) (GF)

PITA CHIPS WITH RED PEPPER HUMMUS
4 per person (V)

ASSORTED NUTRI-GRAIN BARS
3 each (V)

GRANOLA BARS
3 each (V)

INDIVIDUAL BAGS OF CHIPS
3 each (V)

INDIVIDUAL FRUIT YOGURT
4 each (V) (GF)

YOGURT PARFAITS WITH GRANOLA
3 each (V)

ASSORTED ICE CREAM BARS
3 each (V)

BAKER'S DOZEN
50 per dozen (V)

Bagels with assorted cream cheese

Fresh baked muffins

Cinnamon buns with cream cheese icing

Freshly baked assorted cookies

Brownies

Blondies

Soft pretzels with whole grain and yellow mustard

Assorted cupcakes

Assorted cake pops

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LUNCH

COLD LUNCH TABLE

Minimum 25 people. Vegetarian, gluten-free and vegan options available upon request.

THE DELI WRAP

45 per person

Chef's soup of the day (V)

Gemelli pasta salad with pesto, roasted red pepper, arugula, parmesan (V)

Field greens salad with assorted dressing (V) (GF)

Turkey club wrap, lettuce, tomato, bacon, basil aioli

Beef and cheddar wrap

Roast beef and boursin wrap, lettuce, tomato, horseradish cream, caramelized onions

Shrimp salad wrap, lettuce, tomato

Leafy lettuce, tomatoes, kosher dill pickles, hot pepper relish, pepperoncini, mayo and mustard

Assorted cookies, brownies and lemon bars (V)

Freshly brewed regular or decaffeinated starbucks coffee

Assorted teavana herbal teas

Iced tea and water

GARDEN PARADISE

44 per person

Chef's salad bar | romaine and mixed greens, egg, ham, diced chicken, walnuts, cranberries, tomatoes, cucumbers, shredded carrots, black olives, cheddar, blue cheese, croutons, balsamic and ranch dressings

Fresh seasonal fruit salad (VG) (GF)

Gemelli pasta salad with pesto, roasted red pepper, arugula, parmesan (V)

Assorted rolls (V)

Assorted cookies and brownies (V)

Freshly brewed regular or decaffeinated starbucks coffee

Assorted teavana herbal teas

Iced tea and water

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COLD LUNCH

Minimum 25 people.

DELICATESSEN DELI BUFFET

45 per person

Chef's soup of the day (V)

Gemelli pasta salad with pesto, roasted red pepper, arugula, parmesan (V)

Chef's salad bar | romaine and mixed greens, diced grilled chicken, tomatoes, carrots, cucumbers, black olives, croutons, assortment of dressing

Selection of boar's head sliced meats (V)

Assortment of breads, cheeses and condiments (V)

Brownies and blondies

Freshly brewed regular or decaffeinated starbucks coffee

Assorted teavana herbal teas

Iced tea and water

SALAD BAR ENHANCEMENTS

Grilled chicken breast strips | 5 per person

Tender beef strips* | 7 per person

Grilled shrimp | 8 per person

SANDWICH ENHANCEMENTS

Tuna or egg salad | 4 per person

Roasted tomato and fresh mozzarella | 3 per person

Buffalo chicken wrap | 5 per person

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HOT LUNCH TABLE

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SOUTHERN COMFORT

55 per person

Southern Potato Salad (V) (GF)

Coleslaw

CHOICE OF (2) OF THE FOLLOWING:

Southern fried chicken with comeback sauce

Beef sliders with cheddar cheese and crispy onions

Pulled bbq pork

Slow roasted beef short ribs

Corn bread and buttermilk biscuits with honey butter (V)

Green beans with bacon (GF)

Homemade mac & cheese (V)

Warmed peach cobbler (V)

Iced tea and water

ASIAN DYNASTY

45 per person

Sesame Noodle Salad (V)

Ginger Soy Napa Cabbage Salad (V)

Beef stir fry

Chicken stir fry

Vegetable spring rolls, dipping sauce (V)

Fried rice (V)

Fortune cookies (V)

Iced tea and water

SANTA FE

46 per person

Warm queso dip, tri-colored chips (V)

Southwest salad, chipotle ranch (V)

Chicken fajitas, onions, peppers

Beef fajitas, onions, peppers

Black beans (V) (GF)

Spanish rice (V) (GF)

Mexican street corn (V)

Warm flour tortillas (V)

Salsa, shredded cheese, sour cream, guacamole (V)

Churros, dulce de leche dipping sauce (V)

Iced tea and water

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FRESCA

45 per person

Field green salad (V) (GF)

Arugula caprese salad, basil oil, balsamic glaze (V) (GF)

Couscous salad (V)

Chicken picatta, caper lemon butter sauce

Braised beef short rib, mushroom demi glace (GF)

Lemon pepper yukon potatoes (V)

Asparagus and roasted red peppers (V) (GF)

Tiramisu and biscotti (V)

Iced tea and water

TUSCAN

45 per person

Caesar salad

Tuscan antipasto display

Chicken parmesan, marinara, mozzarella cheese

Blackened shrimp, penne alfredo

Roasted summer squash, zucchini, tomato (GF)

Garlic bread (V)

Cannoli and chocolate torte (V)

Iced tea and water

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PLATED LUNCH

STARTERS choice of one soup or one salad

Roasted vegetable soup | fire roasted vegetables, homemade broth (V) (GF)

Tomato basil bisque | roasted tomato and fresh basil (V) (GF)

Mixed field greens salad | mixed greens, cucumber, cherry tomatoes, carrots, choice of ranch, balsamic or vinaigrette dressing (V)

Caesar salad | crisp romaine lettuce, parmesan cheese, croutons, caesar dressing

Chicken salad | grilled chopped chicken breast, grapes, cashews, tarragon mayo, baby greens, citrus oil (GF)

ENTREES

SEARED ATLANTIC SALMON FILET*
42 per person

Seared salmon filet, mascarpone risotto, broccolini, lemon caper beurre blanc

GRILLED BEEF TENDERLOIN*
50 per person

6oz Beef filet, boursin whipped potatoes, roasted brussels sprouts, cabernet jus

SAGE RUBBED PORK TENDERLOIN*
37 per person

Wild mushroom ragout, roasted garlic mashed potatoes, haricot verts, roasted red pepper

BRAISED BEEF SHORT RIB
42 per person

Boursin cheese whipped potatoes, mushroom demi glace, green beans

VEGETABLE RISOTTO
36 per person

Roasted tomato, asparagus, spinach, shaved parmesan, lemon oil, chives (V) (GF)

DESSERT select one (V)

Caramel apple pie | homemade caramel apple pie filling, toffee streusel topping

Carrot cake | cream cheese icing

Italian lemon cream cake | whipped cream, seasonal berries

Red velvet cake | cream cheese frosting, whipped cream

Chocolate cake | chocolate icing, whipped cream

NY style cheesecake | graham cracker crust, raspberry coulis

Flourless chocolate torte (GF)





BOXED LUNCHES

All boxed lunches include fresh whole fruit, a choice of a cookie, a bag of potato chips with a choice of bottled water or soft drink. Minimum order of 30 sandwiches.

SELECT TWO OPTIONS

CHICKEN CAESAR SALAD
40 per person

Grilled chicken breast, shredded parmesan, lettuce, caesar dressing

HERB ROASTED CHICKEN
40 per person

Herb roasted chicken, mozzarella, roasted red peppers, tomato, spinach, basil aioli, ciabatta

ROASTED TURKEY CLUB
40 per person

Oven roasted turkey, provolone, bibb lettuce, tomato, basil aioli, ciabatta

HONEY HAM
40 per person

Honey ham, cheddar, lettuce, tomato, wheat bread

NEW YORKER
40 per person

Salami, ham, prosciutto, provolone, gourmet hoagie roll

GRILLED PORTOBELLO MUSHROOM & ROASTED RED PEPPERS WRAP (V)
40 per person

Lettuce, provolone, tomato

VEGETABLE WRAP (V)
40 per person

Balsamic grilled vegetables, spring mix, red pepper hummus, flour tortilla

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RECEPTION





HOT CANAPÉS

Minimum of 25 pieces is required.

WILD MUSHROOM AND GOAT CHEESE TART
11 per piece

VEGETABLE FRIED SPRING ROLLS | SWEET CHILI SAUCE (V)
8 per piece

SHRIMP & GRITS | TASSO GRAVY (GF)
11 per piece

FRIED CHICKEN & WAFFLE BITES | SPICED MAPLE SYRUP
8 per piece

STEAK & CHEESE SPRINGS ROLLS | CHIPOTLE RANCH
8 per piece

THAI CHICKEN SATAY | SPICY PEANUT SAUCE
8 per piece

BAKED BRIE & RASPBERRY IN PHYLLO (V)
8 per piece

COCONUT SHRIMP | SWEET CHILI SAUCE
10 per piece

MINI BEEF/CHICKEN WELLINGTONS
10 per beef, 9 per chicken

PORK POT STICKERS | PONZU SAUCE
8 per piece

CHICKEN EMPANADAS | CILANTRO CREMA
8 per piece

MINI CRAB CAKES | CILANTRO SOUR CREAM
11 per piece

SCALLOPS WRAPPED IN BACON | TRUFFLE HONEY (GF)
11 per piece

CHIMICHURRI STEAK SKEWERS (GF)
9 per piece

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COLD CANAPÉS

Minimum of 25 pieces is required

TOMATO & MOZZARELLA BRUSCHETTA (V)
7 per piece

GRILLED PEACH & BOURSIN CROSTINI | CANDIED PECANS & CHIVES (V)
8 per piece

SHRIMP CEVICHE SHOOTER | CILANTRO (GF)
9 per piece

BLOODY MARY SPIKED SHRIMP SHOOTERS (GF)
9 per piece

ANTIPASTO SKEWER | SALAMI, PEPPERONI, MOZZARELLA, TOMATO, OLIVE (GF)
7 per piece

SMOKED SALMON | DILL CREAM, CUCUMBER (GF)
10 per piece

CAJUN BEEF TENDERLOIN CROSTINI
10 per piece

SMOKED CHICKEN SALAD | PHYLLO CUP
9 per piece

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DISPLAYS & ACTION STATIONS

Chefs and culinary attendants are required for some menu items and are charged at $125 each. One Chef Attendant per 50 people is required.

INTERNATIONAL CHEESE DISPLAY

22 per person

European and american cheeses (V) (GF)

Local jam and honey (V)

Crusty breads and crackers (V)

SMOKED SALMON DISPLAY

22 per person

Cold smoked alaskan salmon

Caper berries, eggs, red onion

Baguettes and bagel chips

ANTIPASTO DISPLAY

30 per person

Sliced cold italian meats | salami, capicola, prosciutto

Citrus marinated olives (V) (GF)

Oven roasted tomatoes

Marinated vegetables

Assorted cheeses | manchego, marinated mozzarella, cheddar

Focaccia

SEASONAL FRESH FRUIT DISPLAY (V) (GF)

12 per person

Assortment of seasonal sliced fruit

CHIPS & DIPS DISPLAY (V)

12 per person

Assorted chips | house chips, pita chips, tortilla chips
Assorted dips | garlic herb, jalapeño cheddar, hummus, guacamole, pico de gallo

FRESH MARKET DISPLAY (V) (GF)

20 per person

Vegetable crudite
Roasted pepper ranch

PEEL & EAT SHRIMP DISPLAY (GF)

25 per person

Cocktail sauce

PASTA STATION

25 per person | attendant required

Noodles | penne, spaghetti

Sauces | alfredo, marinara, pesto

Proteins | grilled chicken, italian sausage, shrimp

Mushrooms, roasted peppers, spinach, parmesan, roasted garlic

SHRIMP & GRITS (GF)

22 per person

Cheddar, scallions, bacon

DESSERT STATION

22 per person | attendant required

Bite size servings of assorted miniature desserts

ASIAN DISPLAY

25 per person

Crab rangoon
Pork pot stickers
Vegetable spring rolls
Edamame and sesame seeds
Soy sauce, sweet thai chili

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CARVING STATIONS

All stations are for a two-hour maximum serving time and must be ordered for a guaranteed number of guests. All chef attended stations come with a $125 fee, per chef. One chef per 50 people is required.

SLOW ROASTED TURKEY BREAST (GF)

27 per person | minimum of 25 guests

Sage jus
Dinner rolls

HERB CRUSTED TENDERLOIN OF BEEF* (GF)

30 per person | minimum of 25 guests

Bordelaise sauce
Horseradish cream
Artisan dinner rolls

BROWN SUGAR GLAZED HAM (GF)

22 per person | minimum of 25 guests

Pineapple compote
Creole mustard
Dinner rolls

ROASTED PORK LOIN (GF)

25 per person | minimum of 25 guests

Apple cider glaze
Creole mustard
Artisan dinner rolls

TOP ROUND OF BEEF* (GF)

27 per person | minimum of 25 guests

Peppercorn demi glace
Grain mustard
Dinner rolls

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DINNER





DINNER TABLE

All buffets are served with freshly brewed regular and decaffeinated Starbucks coffee, assorted Teavana herbal teas. Minimum 25 people. Vegetarian, gluten-free and vegan options available upon request.

LITTLE ITALY

85 per person

Caesar salad | crisp romaine lettuce, parmesan, croutons, caesar dressing

Antipasto platter | marinated mozzarella, grilled vegetables, italian meats, olives, focaccia

Vegetable risotto | asparagus, roasted tomato, cremini mushrooms, spinach, parmesan (V)

Sautéed italian sausage, peppers and onions, penne pasta, marinara

Braised beef short rib, sundried tomato polenta (GF)

Tiramisu, cannoli (V)

Iced tea and water

THE SOUTHERN

85 per person

Southern potato salad (V)

Fried chicken, comeback sauce

Blackened mahi*, cajun cream sauce (GF)

Smoked brisket, bbq sauce (GF)

Southern style green beans with onions (V) (GF)

Cheesy scalloped potatoes (V) (GF)

Bourbon honey glazed carrots (GF)

Pecan pie and red velvet cake

Iced tea and water

BAJA SOUTHWEST

65 per person

Tortilla soup

Southwest fajita salad

Chipotle chicken, salsa roja (GF)

Grilled skirt steak*, chimichurri (GF)

Spanish rice (V) (GF)

Sweet plantains (V) (GF)

Soft flour and corn tortillas (V)

Warm rolls with butter (V)

Warm churros (V)

Iced tea and water

(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 25% service charge and 7.75% state sales tax. Menu pricing subject to change.

PLATED DINNER

Minimum 25 people. Vegetarian, gluten-free and vegan options available upon request.

STARTERS | SELECT ONE

Field green salad | mixed greens, english cucumbers, cherry tomatoes, carrots, balsamic vinaigrette (V) (GF)

Caesar salad | crisp romaine lettuce, parmesan, herb croutons, garlic caesar dressing

Spinach & arugula salad | oven-cured tomatoes, kalamata olives, cherry mozzarella, balsamic dressing (V) (GF)

DESSERTS | SELECT ONE

Triple chocolate cake (V)

Carrot cake, cream cheese icing (V)

Georgia pecan pie, whipped cream (V)

NY style cheesecake, graham cracker crust, raspberry coulis (V)

Caramel apple pie, homemade caramel apple filling, toffee streusel topping (V)

Red velvet cake, cream cheese icing (V)

Chocolate mousse, seasonal berries (V) (GF)

ENHANCEMENTS

GARLIC PRAWNS (GF)
12 per person

CRAB CAKE
15 per person

LOBSTER TAIL (GF)
19 per person

ENTRÉES | SELECT ONE

BEEF TENDERLOIN* (GF)
68 per person

8 oz filet, roasted garlic mashed potatoes, grilled asparagus, cabernet jus

SHORT RIB (GF)
58 per person

Whipped potatoes, tomato polenta

HERB ROASTED CHICKEN (GF)
60 per person

Mascarpone risotto, seasonal vegetables, lemon caper beurre blanc

ROSEMARY PORK TENDERLOIN (GF)
50 per person

Roasted red potatoes, seasonal vegetables, apple cider jus

HONEY GLAZED SALMON FILET*
65 per person

Rice pilaf, sautéed spinach

PASTA PRIMAVERA (V)
50 per person

Penne pasta, fresh julienned vegetables

PORTABELLA MUSHROOM NAPOLEON
(V) (GF)
50 per person

Grilled portabella mushroom, polenta tomato coulis

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

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BARS & BEVERAGE

WINE LIST

BUBBLES

Sparkling

Wycliff, Sparkling Brut, California 42 per bottle
La Marca, Prosecco, Italy 45 per bottle
J. Vineyards Cuvée, California 50 per bottle
Paul Buisse Cremant De Loire,
Sparkling Brut, South Africa 44 per bottle

WHITE

Chardonnay

Bulletin Place, Australia 42 per bottle
William Hill Estate, California 44 per bottle
Louis Latour, France 47 per bottle
Decoy, California 46 per bottle
Flat Rock, California 42 per bottle
Banshee, California 53 per bottle
Kendall-Jackson Vintner's Reserve, California 65 per bottle

Pinot Gris/Pinot Grigio

Alto Vento, Italy 42 per bottle

Sauvignon Blanc

Bulletin Place, Australia 42 per bottle
William Hill Estate, California 44 per bottle
Spy Valley Satellite, New Zealand 47 per bottle
Joel Gott, California 48 per bottle

RED

Pinot Noir

Cline Seven Ranchlands, California 49 per bottle
Murphy-Goode, California 42 per bottle

Merlot

Bulletin Place, Australia 42 per bottle
William Hill Estate, California 44 per bottle
Flat Rock, California 42 per bottle

Cabernet Sauvignon

Bulletin Place, Australia 42 per bottle
William Hill Estate, California 44 per bottle
Cline Seven Ranchlands, California 49 per bottle
Flat Rock, California 42 per bottle
Cline Seven Ranchlands, California 49 per bottle
Kendall-Jackson Vintner's Reserve, California 81 per bottle

BAR PACKAGES

One bartender required for every 75 guests at $125 per bartender for 3 hours of service, $75 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. Boston Whiskey, Montezuma Silver Tequila, DeKuyper Triple Sec

Selection of beer: Imported/Premium, Domestic

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: Imported/Premium, Domestic

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: Imported/Premium, Domestic

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	24 per person
Two hours	38 per person
Three hours	50 per person
Four Hours	63 per person
Five Hours	75 per person

SIGNATURE BAR

One hour	27 per person
Two hours	39 per person
Three hours	55 per person
Four Hours	67 per person
Five Hours	80 per person

PREMIUM BAR

One hour	30 per person
Two hours	44 per person
Three hours	59 per person
Four hours	72 per person
Five hours	83 per person

BEVERAGES

One bartender required for every 75 guests at $125 per bartender for 3 hours of service, $75 each additional hour.

HOST BAR

Spirits

House	12 per drink
Signature	14 per drink
Premium	17 per drink

Wine by the Glass

House	12 per glass
Signature	14 per glass
Premium	16 per glass

Beer

Imported	9 per bottle
Domestic	7 per bottle
Craft	9 per bottle

Non-Alcoholic

Evian Water	5 each
Soft Drinks	5 each

CASH BAR

Spirits

House	14 per drink
Signature	17 per drink
Premium	20 per drink

Wine by the Glass

House	13 per glass
Signature	15 per glass
Premium	17 per glass

Beer

Imported	10 per bottle
Domestic	8 per bottle
Craft	10 per bottle

Non-Alcoholic

Evian Water	5 each
Soft Drinks	5 each





HOSTED BARS

BEER, WINE & SODA

One Hour 18 per person

Additional Hour 7 per person

NON-ALCOHOLIC BAR

One Hour 14 per person

Additional Hour 8 per person

BAR FEES

Barender Fees: $125 each for first three hours, $75 each additional hour

Cashier Fee: $45 per hour

All Prices are subject to 25% Administrative Fee and Applicable Sales Tax.
Liquor is subject to an additional 3% Liquor Tax.



INFORMATION

EVENTS AND CATERING INFORMATION

Thank you for selecting Sonesta for your upcoming event. We are thrilled to offer you exceptional hospitality, cuisine, and service. Our culinary team prides itself on crafting nutritious and balanced options tailored to promote a positive lifestyle. As always, we are delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

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 by 12:00 noon, five (5) business days prior to your function and is not subject to reduction. We are pleased to set 3% over the guarantee for functions. If the final guarantee is not advised by this time, hotel will bill based on the last available estimate or actual attendance, whichever is greater. Sonesta Atlanta Northwest Galleria Catering reserves the right to change menu items as necessary to accommodate the additional number of guests.

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 25% 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 7.75% 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 $125 for the first three hours & $75 per hour thereafter.
Cashiers are available at a charge of $45 per hour.
Chefs and culinary attendants are required for some menu items and are charged at $125 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 25 guests will incur a $150 labor charge.

AUDIO-VISUAL

Sonesta Atlanta Northwest has partnered with Encore Global. Your Encore Global 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 Encore Global is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside AV 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 must have prior authorization with the hotel no later than 45 days prior to the group arrival.





POLICY FOR SERVICE OF ALCOHOLIC BEVERAGES

It is our intention to provide all guests with responsible service of alcoholic beverages. We would like to thank
you in advance for your understanding and cooperation with the policies and guidelines listed below:

All guests whom we believe to be under thirty (30) years of age must present one of the following acceptable forms of identification: valid photo driver's license, valid passport or active military ID.

Georgia State law prohibits individuals or groups from bringing or removing alcoholic beverages from a licensed premise. This includes alcoholic beverages as favors, door prizes, or in gift basket/bag deliveries to hotel guests.

Georgia State law prohibits the serving of more than two alcoholic beverages to one person at any time.

Alcohol service at the Sonesta Atlanta Northwest Galleria will begin no earlier than 1 0:00AM daily, except for Sunday's, which begins at 12 PM

All alcoholic beverages must be consumed in the function area, bar or restaurant in which they were purchased or served.

We do not serve any beverage with more than two (2) types of liquor or as a "shot".

We do not serve anyone whom we have reason to believe is under the influence of alcohol or any other controlled substance, nor will we serve any individual who we believe will give an alcoholic beverage to a minor, an intoxicated person or a person without proper identification.

We reserve the right to limit or discontinue the service of alcoholic beverages at our discretion to ensure responsible service of alcoholic beverages.





INFORMATION

SHIPMENTS

Due to storage limitations, the Hotel can only accept your shipment within three (3) days of your group's arrival. Up to five (5) boxes may be sent and held at no charge. For additional boxes the following charges apply: $5 per box and $150 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 Northwest
6345 Powers Ferry Road NW
Altanta, GA 30339
Attention: Catering/Convention Service Manager's Name
Hold For: Guest Name/Convention Name/ Conference Dates
Vendor Name (if applicable)

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.

PROMOTIONAL MATERIAL

Nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the Customer's expense and only with the hotel's prior approval.

SECURITY

The hotel may require security officers for certain events. Group will be responsible for obtaining any independent security contractors. All independent security contractors must provide Hotel with copies of license permits and liability insurance.