



The
ROYAL
SONESTA

THE ROYAL SONESTA NEW ORLEANS

BANQUET MENU

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INFORMATION



BREAKFAST



PLATED BREAKFAST

All plated breakfasts include a selection of chilled juices, assorted breakfast breads, whipped butter & fruit preserves, freshly brewed regular & decaffeinated coffee and assorted hot teas. Minimum of 25 guests required.

BAYOU ST. JOHN

47 per person

Scrambled eggs, chives

Seasonal skillet potatoes with peppers & onions

Griddled andouille sausage
or applewood smoked
bacon

BAYOU LAFITTE*

49 per person

Eggs benedict | eggs poached in cajun boil,
canadian bacon, English muffin & hollandaise*

Brabant potatoes

Steamed asparagus

BAYOU ANTOINE

45 per person

French toast bread pudding | vanilla cinnamon
french toast with powdered
sugar

Pork breakfast sausage or applewood smoked
bacon

Seasonal berries

Pecan maple syrup (on side)

BAYOU SAUVAGE*

53 per person

Crab cakes benedict | poached eggs, grilled crab
cakes, hollandaise*

Seasoned breakfast potatoes

Cucumber salsa

DF Dairy-Free

V Vegetarian

VG Vegan

GF Gluten-Free

*Consuming raw or undercooked 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 28% service charge and 10.99% state sales tax. Menu pricing subject to change.



CONTINENTAL BREAKFAST

All continental breakfasts include a selection of chilled juices, freshly sliced seasonal fruit, assorted breakfast breads, whipped butter & fruit preserves, freshly brewed regular & decaffeinated coffee and assorted hot teas. Minimum of 25 guests required, pricing based on 60 minutes of service.

SONESTA CONTINENTAL

40 per person

Assorted breakfast breads;
fruit danish, croissants, assorted muffins,
gluten-free muffins

Yogurt parfait served with french vanilla almond
granola

HEALTHY CHOICE

42 per person

Assorted whole grain breakfast breads: flax seed,
bran & currant, banana oat muffin, gluten-free
muffins

Yogurt parfaits with granola

Assorted bottled fruit smoothies

BIENVILLE STREET

40 per person

Assorted breakfast breads

Assorted bagels with plain and flavor cream
cheeses

Hearty, warm oatmeal served with brown sugar,
cinnamon & walnuts



BREAKFAST BUFFETS

All breakfast buffets include a selection of chilled juices, freshly sliced seasonal fruit, assorted breakfast breads, whipped butter & fruit preserves, freshly brewed regular & decaffeinated coffee and assorted hot teas. Minimum of 25 guests required, pricing based on 60 minutes of service.

ROYAL STREET

56 per person

SELECT ONE

Scrambled eggs served with shredded cheddar, chiles and salsa
Western omelet with ham, bell peppers and onions
Spinach, tomato and feta frittata

SELECT TWO

Applewood smoked bacon
Breakfast sausage
Turkey bacon
Grilled chicken sausage

SELECT ONE

Desire's breakfast potatoes
Hash brown casserole
Homemade biscuits & gravy with smoked tasso ham

DECATUR STREET

62 per person

SELECT ONE

Vanilla cinnamon french toast, whipped cream & maple syrup
Buttermilk pancakes with bananas foster syrup
New Orleans-style beignets

SELECT ONE

Scrambled eggs served with shredded cheddar, chiles and salsa
Western omelet with ham, bell peppers and onions
Spinach, tomato and feta frittata

SELECT TWO

Applewood smoked bacon
Breakfast sausage
Turkey bacon
Grilled chicken sausage

SELECT ONE

Desire's breakfast potatoes
Hash brown casserole
Homemade biscuits & gravy with smoked tasso ham

 Dairy-Free

 Vegetarian

 Vegan

 Gluten-Free

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BREAKFAST ENHANCEMENTS

May not be ordered individually. A continental or breakfast buffet is required.

BREAKFAST SANDWICHES

12 each

Served warm on croissants OR
buttermilk biscuits

Sausage, applewood smoked bacon OR ham

Eggs and white cheddar cheese

BREAKFAST BURRITOS

12 each

Andouille sausage

OR herbed potatoes (V)

Egg and cheese

CROISSANT SANDWICH

12 each

Tofu with marinated grilled vegetables on a
croissant

Vegan bread available (VG)

BANANAS FOSTER STATION

19 per person | attendant required \$175

Bananas flambéed with spiced rum, served with
pecans and vanilla ice cream

FRENCH TOAST STATION

19 per person | attendant required \$175

Vanilla cinnamon French toast served with
whipped cream, honey, maple and bourbon
pecan syrups, assorted berries, chocolate sauce,
cinnamon sugar

PANCAKE OR WAFFLE STATION

19 per person | attendant required \$175

Served with whipped cream, assorted berries
chocolate sauce, and maple syrup

OMELET STATION

22 per person | attendant required \$175

Whole eggs or whites

Spinach, mushroom, tomato, onion, bell peppers

Shrimp, andouille sausage, alligator sausage,
crawfish, applewood smoked bacon

Shredded swiss and cheddar cheeses

NITTY GRITTY BREAKFAST BAR

22 per person | attendant required \$175

Slow-cooked southern-style grits with chives, tomatoes,
shredded cheddar, applewood smoked bacon & breakfast
sauce

SELECT ONE

Sautéed shrimp with tasso sauce

Bbq shredded pork

Honey-drizzled fried chicken thighs

SWEETS AND EXTRAS

Beignets

New orleans-style with crème anglaise and chocolate sauce

76 per dozen

Cinnamon rolls & sticky buns

7 each

Hearty oatmeal

Brown sugar, cinnamon, walnuts

9 per person

Hard-boiled eggs

6 each

Creamy Southern grits

Green onions and shredded cheddar cheese

9 per person

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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BRUNCH BUFFETS

Minimum of 25 guests required, pricing based on 60 minutes of service. Chefs and culinary attendants are required for some menu items and are charged at \$175 each.

JACKSON SQUARE

82 per person

Includes selection of chilled juices, sliced seasonal fruit, assorted breakfast breads, freshly brewed regular & decaffeinated coffee and assorted hot teas.

SMOKED SALMON DISPLAY

Chopped egg, red onions, capers, heirloom tomatoes and lemon
Southern potato salad

MIXED GARDEN GREEN SALAD

Carrots, cucumbers, tomatoes, asparagus with a lemon pepper vinaigrette and spiced ranch

EGGS | SELECT ONE

Scrambled eggs
Eggs Sardou | poached eggs, spinach, artichoke & hollandaise*
Spinach, tomato & feta frittata
Broccoli & cheddar quiche

BREAKFAST MEATS | SELECT ONE

Applewood smoked bacon
Ham steak
Turkey bacon
Corned beef

SIDES | SELECT ONE

Sweet potato hash
Hash brown casserole
Brabant potatoes

MAINS | SELECT TWO

Braised short rib grillades, cheddar grits
Roasted chicken au jus, sautéed wild mushrooms
Baked redfish, celery root purée and parsnip salad
Grilled hanger steak, baby carrots and whipped potatoes*

ACTION STATIONS | \$175 ATTENDANT REQUIRED- 1 PER 75 GUESTS CARVING STATION

SELECT ONE

Carving station | ribeye au jus with rolls, horseradish and dijon*
Pasta station | bow tie, penne & rotini with chicken, shrimp, hanger steak & italian sausage made-to-order with choice of sauces and toppings*
Desire's shrimp & grits
Waffle station | belgian or red velvet waffles
Omelet station | made-to-order

DESSERT DISPLAY

Vanilla & chocolate cream puffs
Bread pudding



BREAKS

BREAKS À LA CARTE

MORNING

Fresh fruit with yogurt dip

16 per serving

Whole fresh fruit

6 each

Assorted pastries, breakfast breads, danish or muffins

70 per dozen

Individual cereals with assorted milks

7 each

Assorted individual plain and flavored yogurts

7 each

Assorted greek yogurts

7 each

Granola, nutri, kind bars

6 each

Hard-boiled eggs

6 each

AFTERNOON

Fresh baked chocolate chip & butterscotch pecan cookies

72 per dozen

Fudge brownies and white chocolate chip blondies

72 per dozen

Beignets

Powdered Sugar served with vanilla anglaise and chocolate sauce

76 per dozen

Assorted cupcakes

Vanilla, chocolate, red velvet

73 per dozen

Pecan pralines

52 per dozen

Traditional Mardi Gras king cake

80 each

Cream Cheese King Cake

85 each

Individual potato chips, pretzels, & popcorn

7 each

Mixed nuts

38 per pound

Assorted mini candy bars

10 per pound



BREAK BEVERAGES À LA CARTE

Freshly brewed regular & decaffeinated coffee
Served with traditional accompaniments | sugar, sweeteners, &
assorted milks

140 per gallon

Assorted gourmet hot teas

Served with traditional accompaniments | sugar, sweeteners,
honey & lemon

140 per person

Iced tea, lemonade, or fruit punch

75 per gallon

Juice

Apple, grapefruit or freshly squeezed orange

75 per gallon

Red Bull energy drink

9 each

Red Bull sugar free energy drink

9 each

Assorted soft drinks

7 each

Bottled spring water

7 each

Cold-pressed juices

10 each

Bottled mineral water

7 each

BREAK PACKAGES

All break packages include freshly brewed regular & decaffeinated coffee, assorted hot teas, bottled water & assorted soft drinks. Pricing based on 60 minutes of service.

7TH INNING STRETCH

28 per person

Soft pretzels with Creole mustard
Smart white cheddar popcorn
Angie's Boomchickapop popcorn
Candied bourbon pecans
Salted peanuts
Abita root bear

NATURAL BALANCE

29 per person

Yogurt pafaits
French vanilla almond granola
Whole fresh fruit bowl
Spicy chili lime almonds
Fruit skewers with yogurt dip

BUILD-YOUR-OWN TRAIL MIX

27 per person

Yogurt-dipped pretzels
Assorted mixed nuts
M&M's
Wasabi peas
Hot & spicy sesame sticks
Toasted corn
French vanilla almond granola

THE CANDY STORE

27 per person

Assorted mini chocolate bars
Starburst fruit chews
Assorted Tootsie rolls
Caramel creams
Lemonade
Abita root beer

CAJUN KETTLE

29 per person

Pita chips with assorted hummus | roasted red pepper, lemon pepper, garlic
Tortilla chips with warm spinach & artichoke dip with sour cream, salsa
Assorted Zapp's & sweet potato chips with French onion & pimento cheese dips

SWEET CRUMBLES

27 per person

Assorted cookies | chocolate chip, white chocolate chip, butterscotch pecan, shortbread, sugar
Chocolate-drizzled rice krispies treats
Fudge brownies
White chocolate chip blondies
Coconut macaroons

ENERGY COMPLEX

40 per person

Assorted KIND & CLIFF bars
Fresh whole seasonal fruit
Honey-roasted cashews
Salted pecans
Spicy chili lime almonds
Rockstar energy drink & sugar free
Cold-pressed juices

BEIGNET STAND

29 per person

New Orleans-style beignets dusted with powdered sugar
Traditional donuts with chocolate glaze
Sugared donut holes
Palmier cookies
Café au lait



LUNCH

PLATED LUNCH

All plated lunches are served with fresh bread & butter, soup or salad, dessert, freshly brewed regular & decaffeinated coffee, assorted gourmet hot teas and iced tea. Minimum 25 guests required.

FIRST COURSE

Select one soup or one salad

Salads

Caesar

Hearts of romaine, ciabatta crouton, shaved parmesan, classic dressing

Baby beet salad

Mixed greens, roasted red & gold beets, goat cheese, pecans and blood orange vinaigrette

Mesclun salad

Mixed baby greens, cucumber, tomatoes, pears, white aged cheddar, almonds, red onions and Riesling vinaigrette

Wedge salad

Iceberg lettuce, applewood smoked bacon, diced tomatoes, roasted corn, blue cheese crumbles and blue cheese dressing

Soups

Choice of Louisiana chicken & sausage gumbo

Seafood gumbo with steamed long grain rice

Lump crab & corn bisque

Creamy tomato basil soup

French onion soup with gruyère crouton

ENTRÉES

Chicken roulade

Oyster andouille sausage, cornbread stuffing seasonal baby vegetables, velouté sauce

60 per person

Grilled pork chop

Roasted sweet potatoes, lemon zest broccolini, Calvados apple brandy reduction

62 per person

Grilled red snapper

Roasted mirliton apple salad, celery root purée, brown butter foam

64 per person

Jerk chicken thighs

Fried plantains, pineapple rice, sweet & spicy au jus and mango salsa

58 per person

Pecan-crusted salmon*

Fresh herbed couscous, grilled asparagus, champagne cream sauce

66 per person

Chicken breast

Herbed fingerling potatoes, glazed whole baby carrots, bone-in with chimichurri sauce

60 per person

Blackened catfish

Buttered popcorn rice, sautéed broccoli & cauliflower, crawfish étouffée sauce

62 per person

Grilled flat iron steak*

Shredded potato cake, seasonal vegetables, garlic cream sauce with mushrooms

75 per person

DESSERT COURSE

Select one dessert

Seasonal fruit crisp

Vanilla bean ice cream and sugar-frosted almonds

Lemon meringue tart

Local berries and mint

King cake bread pudding

Creole cream cheese anglaise

Red velvet layer cake

Cream cheese frosting and roasted strawberry compote

Vanilla bean cheesecake

Fresh raspberry coulis & dark chocolate shavings

Chocolate doberge cake

Salted caramel sauce, candied cocoa nibs & pecan florentine

LUNCH BUFFETS

All lunch buffets are served with fresh bread & butter, freshly brewed regular & decaffeinated coffee, assorted gourmet hot teas and iced tea. Minimum 25 guests required. Pricing based upon 60 minutes of service.

FRENCH MARKET*

68 per person

Corn & crab bisque

Artisanal rolls with sweet butter

Southern-style potato salad with spicy boiled shrimp

Local inspired garden salad | shredded carrots, cucumbers, tomatoes, red onions, Creole ranch and raspberry vinaigrette

Mirliton, fennel and artichoke salad with lemon aioli

Southern fried chicken thighs with mustard cream, red rice

Blackened Louisiana catfish, corn maque choux

Sliced hanger steak with andouille sausage, demi-glaze, creamy grits*

New Orleans-style dirty rice

Vanilla & coffee crème brûlée with berries

Double chocolate tart with toasted hazelnuts

GARDEN DISTRICT

69 per person

Harvest butternut squash bisque

Artisanal rolls with sweet butter

Basil & garlic marinated mushrooms, arugula balsamic vinaigrette

Salad niçoise | boiled eggs, asparagus tips, shaved red onion, cherry tomatoes, sherry vinaigrette, and selection of seared ahi tuna, sautéed shrimp or grilled chicken*

Quinoa salad | roasted vegetables, extra virgin olive oil

Marinated flank steak salad | romaine lettuce, black-eyed peas and charred corn salsa, cilantro lime vinaigrette*

Tuna poke | sushi grade ahi tuna, sesame oil, ginger, garlic, diced tomato, sesame seed, green onion*

Vanilla panna cotta with berries

Seasonal fruit crisp with sugar-frosted almonds

CITY PARK BBQ FEST

72 per person

Botanical garden salad | tossed greens with shredded carrots, cucumbers, tomatoes, roasted corn & peppers with a spicy ranch & white wine vinaigrette

Freshly baked biscuits & corn muffins with local honey butter

Southern-style potato salad

Tricolored coleslaw with dijon vinaigrette

Macaroni & cheese

Braised collard greens with smoked ham hocks

Country-style baked beans

Buttered fresh corn cobbettes

Selection of two meats | braised pulled pork, smoked chicken thighs, baby back ribs, smoked sausage with onions & peppers, bbq rubbed brisket or bone-in chicken breast

Dark chocolate brownies

Biscuit topped with seasonal fruit cobbler



LUNCH BUFFETS

All lunch buffets are served with fresh bread & butter, freshly brewed regular & decaffeinated coffee, assorted gourmet hot teas and iced tea. Minimum 25 guests required.

STAY FIT*

70 per person

Black-eyed peas, tomato and kale soup

Artisanal rolls with sweet butter

Mixed greens, slivered almonds, dried blueberries, goat cheese, honey vinaigrette

Heirloom tomato salad with english cucumbers & red onion dressing

Oven baked chicken breast with roasted red pepper sauce

Broiled catfish with onions, red & yellow peppers

Whole wheat pasta, field legumes, baby spinach, roasted tomatoes and garlic olive oil

Grilled flank steak with chimichurri sauce*

Tricolored fingerling potatoes

Roasted cauliflower

Yogurt panna cotta with fresh berries and pistachio crumbles

Fresh fruit salad

THE GOURMET SANDWICH SHOP*

64 per person

Chef's soup of the day, artisanal rolls with butter

Fregola pasta salad | sun-dried tomatoes, onions, pepper & white wine vinaigrette

Marinated mushroom salad | red onions & olive oil

Mixed green salad | lemon pepper vinaigrette or ranch

Cajun fried turkey platter | applewood smoked bacon, bibb lettuce, creole tomato, balsamic cherry mayo & dried fruit bread

Seared yellowfin tuna po' boy platter | cucumber, cilantro, arugula, spicy aioli*

Italian sandwich platter | salami, ham, mortadella, provolone, roasted red pepper, butter lettuce, ciabatta

Grilled portobello platter | red pepper, arugula, mozzarella, balsamic reduction, focaccia

S'mores tartlet | graham cracker crust, dark chocolate ganache and marshmallow fluff

Banana cream pie



BOXED LUNCH

MAKING GROCERIES

55 per person

All boxed lunches are served with potato salad or mediterranean pasta salad, Zapp's potato chips, pickle spear, chocolate chip cookie or white chocolate chip blondie

SANDWICH SELECTIONS

Maximum of three selections. Guaranteed count is due three days prior to event date.

Roasted sliced prime rib

Aged cheddar, horseradish cream, shaved onion, fennel salad on ciabatta bread

Brown sugar cured ham and swiss

Butter lettuce, sliced tomatoes on brioche bun

Sliced roasted turkey

Swiss cheese, shredded lettuce, sliced tomato, dijonaise on marble rye

Tuna salad

Provolone, lettuce, tomato red onion on croissant

Grilled eggplant 🍷

Creamy hummus, portobello mushrooms, shaved raw vegetables in a spinach tortilla wrap



DINNER

PLATED DINNER

All plated dinners are served with fresh bread & butter, freshly brewed regular & decaffeinated coffee, assorted gourmet hot teas and iced tea. Minimum 25 guests required.

STARTERS, SOUPS & SALADS

Options for appetizer, soup, and/or salad:
(see plated dinner entrees for three and four-course pricing)

New Orleans bbq shrimp
Crispy asiago grit cake

Seafood gumbo
Served with rice

Chicken & sausage gumbo
Served with rice

Blue crab & corn bisque

Fried green tomato lardons
Blackened shrimp & remoulade

Sonesta Caesar salad
Red leaf & romaine lettuces served with garlic parmesan
biscotti & our classic caesar dressing

Tricolored baby beet salad
Mixed greens, roasted pecans, citrus slices, whipped herb
chèvre, & orange citrus vinaigrette

Mixed green salad
Cucumbers, roasted corn herbed feta cracked pepper, &
champagne vinaigrette

ENTRÉES

Filet mignon*
8 oz tenderloin filet with red wine demi-glace, au gratin
potatoes & grilled asparagus
115 per person, three-course | 123 per person, four-course

Ribeye steak*
8 oz ribeye grilled to perfection, bordelaise sauce, haricots
verts & garlic mashed potatoes
112 per person, three-course | 120 per person, four-course

Braised short rib
Red wine reduction pommes purée, cipollini onions & roasted
mirepoix
112 per person, three-course | 120 per person, four-course

Cajun spiced grouper
Creamy spinach, stone ground grits, charred roma tomatoes &
artichoke sauce
105 per person, three-course | 115 per person, four-course

Bone-in pork chop
Calvados brandy reduction, roasted sweet potatoes, braised
greens & tricolor peppers
107 per person, three-course | 117 per person, four-course

Pan-seared chicken breast
Red pepper sauce, sautéed baby eggplant, wild rice
87 per person, three-course | 90 per person, four-course

Bronzed redfish
Garlic mushroom risotto cake, grilled broccoli, brown butter
sauce, parsley
92 per person, three-course | 95 per person, four-course

Panko-crusted chicken breast
Roasted tri-colored fingerling potatoes, rainbow swiss chard,
peppercorn cream drizzle
87 per person, three-course | 93 per person, four-course

Filet of beef & cajun shrimp*
Bordelaise sauce, garlic & chive duchess potatoes, butternut
squash
125 per person, three-course | 135 per person, four-course

Blackened crab cakes
Tasso cream sauce, buttered parsley red potatoes, grilled corn,
red bell peppers
100 per person, three-course | 110 per person, four-course

DESSERTS

One selection included

Seasonal fruit cobbler
Topped with biscuits and served with vanilla bean gelato

Vanilla bean cheesecake
Roasted strawberry compote, candied lemon zest and
chantilly cream

Mocha petits gâteaux
Vanilla sponge cake with mocha mousse, chocolate covered
coffee beans, & whipped mascarpone

Very berry pink
Strawberry panna cotta, almond streusel, grapefruit jelly &
marinated berries

Cherry clafoutis
Crème fraîche, apricot jam & almond streusel

Hummingbird cake
Cream cheese frosting, chocolate coconut ice cream,
pineapple compote, & banana chips

DINNER BUFFETS

All dinner buffets served with freshly brewed regular & decaffeinated coffee, assorted gourmet hot teas and iced tea. Minimum 25 guests required, pricing based on 60 minutes of service. Chefs and culinary attendants are required for some menu items and are charged at \$175 each.

THE AUDUBON

125 per person | attendant required

New Orleans seafood gumbo OR chicken & andouille gumbo

Artisan rolls with butter

Shrimp boil spiced potato salad

Garden salad with creole ranch

Mirliton, fennel and artichoke salad with lemon aioli

Blackened chicken breast, garlic parmesan sauce

Grilled black drum, crawfish, mushroom & spinach

Beef short ribs braised in red wine

Sautéed shrimp & grits station | creamy southern-style grits, assorted toppings to include caramelized onions, diced tasso, green onions, cheddar cheese, roasted peppers, mushrooms

Vegetable rice pilaf

Buttered green beans with sweet onions

Chocolate fudge cake

Mixed berry bread pudding with whiskey sauce

SOUTHERN BBQ

110 per person

Shrimp remoulade deviled eggs

Garden salad with mixed greens, cucumbers, cherry tomatoes, carrots, red onion, Italian vinaigrette, creole ranch dressings

Assorted rolls and butter

Southern potato salad

Creamy coleslaw

Jalapeño cornbread muffins

Select three | southern fried chicken, smoked chicken wings, mesquite smoked BBQ beef brisket, pulled BBQ pork with spicy honey glaze, slow cooked chicken thighs with Creole honey mustard sauce or baby back ribs with spicy brown sugar BBQ sauce

Smoked gouda macaroni and cheese

Braised greens with tricolored peppers

Skillet baked beans

Buttered corn on the cob

Red velvet cupcakes, banana pudding parfait

Seasonal fruit upside-down cake

THE MARIGNY*

145 per person | attendant required \$175

Corn & crab bisque

Boiled shrimp salad | cold, spicy boiled shrimp, romaine, blue cheese, thyme roasted apples, applewood smoked bacon, avocado, ranch and herbed vinaigrette

Caesar salad | romaine, parmesan herbed croutons, spicy Caesar dressing

Artisanal rolls with sweet butter

Fregola with marinated mushrooms, roasted tomatoes

Crawfish étouffée with steamed white rice

Grilled sliced hanger steak chimichurri sauce*

Oven baked rainbow trout, stewed okra

Orange rosemary roasted chicken breast, baby bell peppers, acorn squash

Potato croquettes, herbs and parmesan cheese

Squash with roasted pecan butter

Roasted porchetta carving station | fresh herbs and garlic, fried macaroni and cheese, Italian pasta salad

Cookies & cream parfait

Vanilla rum canalés



RECEPTION

HORS D'OEUVRES

Maximum of three selections, guaranteed count is due three business days prior to event. Minimum 25 guests required.

HOT SELECTIONS

10 each

Cajun meat pie, Tabasco aioli
Boudin balls with pepper jack cheese, Creole mustard sauce
Louisiana crawfish pie, wild green onion, remoulade
Breaded artichoke with chèvre
Crispy vegetable spring rolls, sweet chili sauce
Chicken cordon bleu puff
Spinach & artichoke tart

HOT SELECTIONS

11 each

Crispy tempura shrimp
Buffalo cauliflower bites, crumbled blue cheese
Short rib, cheddar & onion panini
Chicken tandoori satay, garlic yogurt
Char siu bao pork bun
Berkshire pork dumplings with ginger soy sauce
Jerk chicken meatballs with pineapple glaze
Beef tenderloin kabob*

HOT SELECTIONS

12 each

Fried oysters with applewood smoked bacon, blue cheese and firecracker sauce
Fontina, black truffle lobster macaroni & cheese boulette
Moroccan-spiced lamb lollipop, coconut raita
Patton's pistolette, spicy sausage served "dressed", dijonaise
Blackened lump crab cakes, roasted pepper remoulade

COLD SELECTIONS

10 each

Shrimp remoulade deviled eggs
Roasted tomato & burrata cheese bruschetta
Black-eyed peas hummus on fried plantain chips, tropical salsa
Smoked salmon & dill cream cheese
Roasted vegetable & goat cheese pinwheel

COLD SELECTIONS

12 each

Ginger soy poke bowl with avocado & toasted sesame*
Crawfish crostini with lemon artichoke remoulade
Thai beef cucumber salad bite*
Buffalo chicken & blue cheese salad slider
Tofu & pickled vegetables banh mi

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DISPLAYS

CHEESE DISPLAY

30 per person

Imported & domestic cheeses with crackers, breadsticks, baguettes, fresh fruit and nuts

VEGETABLE CRUDITÉS

22 per person

Fresh raw vegetables with crackers, baguette slices, dried fruit and nuts

Cucumber ranch, pesto hummus and blue cheese dips

CHARCUTERIE BOARD

35 per person

Variety of dry cured meats, assorted cheeses, pickles, honey dijon & Creole mustard, sweet onion dip, satsuma marmalade, crackers and sliced baguettes

GRILLED VEGETABLE PLATTER

29 per person

Asparagus, cauliflower, eggplant, broccolini, onions, peppers, zucchini, mushrooms, seasonal squash

Olive oil, balsamic drizzle and lemon feta dip

CURED SMOKED SALMON

28 per person | minimum 30 guests

Capers, sliced heirloom tomatoes, chopped eggs, shaved red onions, chopped parsley, assorted crackers and bagel chips

Creamy dill sauce

SLIDER STATION*

35 per person

Select three options

Angus beef with aged cheddar and tomato marmalade*

Smoked bbq pork shoulder with pickled red onions

Shrimp & alligator burger with spicy aioli, cucumbers, shaved jalapeño peppers, herbs

Portobello mushrooms, roasted red pepper, arugula mozzarella

Blackened chicken thighs, pimento cheese, fried green tomato

CHARGRILLED GULF OYSTERS

33 per person

Choice of two styles, select three options, served with sliced french baguette and butter

Rockefeller | spinach herbs, herbsaint, panko, parmesan

Bienville | applewood smoked bacon, shrimp, mushroom, parmesan, sherry

Desire's charbroiled | spicy butter & herbs

STREET TACO BAR*

40 per person

Served with yellow corn taco shells & white flour tortillas

Beef barbacoa with mojo de ajo, guajillo salsa*

Crispy gulf shrimp with chili aioli, pickled carrots, onions

Beer-battered fried gulf fish, cabbage, salsa verde

Chicken tinga with pickled onion, cabbage, pico de gallo

Black bean salad, mini tortillas and taco shells

Queso, guacamole, sour cream, limes, cilantro

DIM SUM

32 per person

Select four options, accompanied by fried wonton chips, thai noodle salad, edamame salad, ginger soy sauce, peanut sauce, & sweet chili sauce

Pork & shrimp siu mei, vegetable siu mei

Chicken lemongrass dumplings, edamame dumplings

Bbq pork buns

Shrimp Vietnamese spring roll, duck egg roll

ACTION STATIONS

Chefs and culinary attendants are required for all action stations and are charged at \$175 each.

CARIBBEAN-PLANKED ROASTED GULF FISH

375 per station | serves 20

Mango jalapeño salsa

Roasted vegetable quinoa salad

Jamaican peas and rice

Fried plantains

PASTA STATION*

32 per person

Includes freshly grated parmesan cheese

PASTAS | SELECT ONE

Bow tie pasta

Penne pasta

Tricolored rotini pasta

PROTEINS | SELECT ONE

Oven roasted chicken

Marinated shrimp

Hanger steak*

Italian sausage

VEGETABLES

Diced tomatoes

Green onions

Mushrooms

Bell peppers

Sun-dried tomatoes

Spinach

Garlic

SAUCES | SELECT ONE

Creamy alfredo sauce

Braised short rib bolognaise

Herbed pesto

CRAB CAKE STATION

37 per person | based on two pieces per person

Pan seared Louisiana blue crab cakes

Corn maque choux, microgreen salad and a tabasco remoulade

TWISTED CAESAR SALAD

27 per person

Blend of romaine lettuce & chopped kale, tossed with creamy lemon dijon Caesar vinaigrette, freshly shaved parmesan and garlic pepper herbed croutons

Enhanced with chopped applewood smoked bacon, shredded chicken or spicy sautéed shrimp

SAUSAGE STATION

27 per person

Chef's selection of local and domestic sausage and artisan meats

Grilled, marinated and pickled vegetables

Assorted breads, mustards and aioli



CARVING STATIONS

Chefs and culinary attendants are required for all carving stations and are charged at \$175 each.

BEEF STEAMSHIP*

1625 each | serves 125

Au jus
Creole mustard
Creamed horseradish
Silver dollar rolls

CAJUN FRIED TURKEY

25 per person | serves 20

Au jus
Cranberry relish
Dijonnaise
Brioche buns

ROASTED PRIME RIB*

34 per person | serves 20

Au jus
Creole mustard
Creamed horseradish
Silver dollar rolls

COFFEE-RUBBED BEEF TENDERLOIN*

38 per person | serves 20

Au jus
Creole mustard
Creamed horseradish
Silver dollar rolls

BLACKENED PORK LOIN

26 per person | serves 35

Apple chutney
Brioche buns

BOUDIN STUFFED SUCKLING PIG

1440 each | serves 80

Creole mustard cream sauce
Brioche buns

LOUISIANA WHOLE RED SNAPPER

480 each | serves 30

Garlic dill butter
Green onion hush puppies
Cilantro lime rice
Corn

 Dairy-Free

 Vegetarian

 Vegan

 Gluten-Free

*Consuming raw or undercooked 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 28% service charge and 10.99% state sales tax. Menu pricing subject to change.



DESSERT STATIONS

Chefs and culinary attendants are required for some dessert stations and are charged at \$175.00 each.

BREAD PUDDING STATION

24 per person

Classic bread pudding with vanilla and cinnamon or rich chocolate bread pudding

Served with crème anglaise, bourbon caramel, white chocolate sauce and whipped cream

BEIGNET STATION

26 per person

New Orleans beignets served warm and lightly dusted with powdered sugar

Crème anglaise, bourbon caramel, chocolate sauce, fresh berries & whipped cream

BANANAS FOSTER

26 per person | requires chef attendant \$175

New Orleans classic, made-to-order

Flambéed bananas, rum sauce, vanilla bean ice cream

BOURBON MILK PUNCH DISPLAY

23 per person

Bourbon milk punch served with chocolate cookies, butterscotch pecan cookies and a selection of chilled milks



BARS & BEVERAGE



BAR PACKAGES

One bartender required for every 100 guests at \$200 per bartender for 3 hours of service, \$50 each additional hour. Each bar package includes soft drinks and evian water.

SIGNATURE

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

Selection of beer: Abita Amber, Stella Artois, AndyGator IPA, Bud Light, Coors Light, Michelob Ultra

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

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Sipsmith Gin, Bacardí Rum, High West Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Carpano Vermouth

Selection of beer: Abita Amber, Stella Artois, AndyGator IPA, Bud Light, Coors Light, Michelob Ultra

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

ULTRA-PREMIUM

Selection of Spirits: Grey Goose Vodka, Hendrick's Gin, Rittenhouse Rye, Basil Hayden Bourbon, The Glenlivet 12 year Scotch, Rémy Martin V.S.O.P. Cognac, Hornitos Reposado Tequila, Myers's Dark Rum, Grand Marnier

Selection of beer: Abita Amber, Stella Artois, AndyGator IPA, Bud Light, Coors Light, Michelob Ultra

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

SIGNATURE BAR

One hour	30 per person
Two hours	43 per person
Three hours	54 per person
Four hours	65 per person

PREMIUM BAR

One hour	31 per person
Two hours	44 per person
Three hours	55 per person
Four hours	66 per person

ULTRA-PREMIUM BAR

One hour	33 per person
Two hours	46 per person
Three hours	57 per person
Four hours	68 per person

BEVERAGES

One bartender required for every 100 guests at \$200 per bartender for 3 hours of service, \$50 each additional hour.

HOST BAR: Bar on consumption

CASH BAR: \$150 cashier fee per 100 guests will apply

HOST BAR

Spirits

Signature 16 per drink

Premium 17 per drink

Ultra-premium 18 per drink

Wine by the glass

Signature 12 per glass

Premium 13 per glass

Ultra-premium 15 per glass

Beer

Imported 10 per bottle

Domestic 9 per bottle

Non-alcoholic

Evian water 7 each

Soft drinks 7 each

CASH BAR

Spirits

Signature 17 per drink

Premium 18 per drink

Ultra-premium 19 per drink

Wine by the glass

Signature 16 per glass

Premium 17 per glass

Ultra-premium 18 per glass

Beer

Imported 12 per bottle

Domestic 11 per bottle

Non-alcoholic

Evian water 8 each

Soft drinks 8 each



INFORMATION

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 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 5% 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.

Limited Menus: If an event is booked within ten (10) days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within ten (10) days of the function date.

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.

Outside food and beverage policy

The State of Louisiana 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 property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

Service Charges

A 28% 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 10.99% state sales tax is added to the total. If you are a tax exempt organization, please provide us with a copy of a valid Louisiana Tax Exempt Certificate.

Labor Charges

Bartenders are available at a charge of \$200 for the first three hours & \$55 per hour thereafter.

Chefs and culinary attendants are required for some menu items and are charged at \$175 each.

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 \$250 labor charge.

Audio-Visual

Royal Sonesta New Orleans has partnered with Royal Productions. Your Royal Productions 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 Royal Productions 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.



INFORMATION

Pickup and Dropoff Point

For groups arriving on buses, mini coaches, coaches or other large vehicles, please utilize the Conti Street entrance to the hotel. Large buses may pick up and drop off at the corner of Bourbon and Canal Streets. Larger passenger buses (23 passengers or greater) are required to have a permit issued by the City of New Orleans to enter inside the French Quarter. This request must be submitted, by the group to the hotel, no later than 45 days prior to the group arrival.

Shipments

Due to storage limitations, the hotel can only accept your shipment within three (3) 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: \$5 per box and \$50 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:
Royal Sonesta New Orleans
300 Bourbon Street
New Orleans, LA 70130
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. Security officer fee is \$45 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 vendor, if approved, provide the hotel proof of adequate insurance coverage naming hotel as an additional insured.