



SONESTA™

HOTELS, RESORTS & CRUISES

Sonesta Los Angeles Airport BANQUET MENU



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BREAKFAST

CONTINENTAL BREAKFAST

All themed breakfast buffets are served with freshly brewed regular & decaffeinated royal cup coffee & specialty teas. All breakfast buffets priced per person for up to 1 hour of service. If less than 25 guests, an additional charge of \$175 will apply.

DELUXE CONTINENTAL

39 per person

Sliced seasonal fruits & berries

Assorted breakfast breads & pastries, butter, preserves

Chilled freshly squeezed orange & cranberry juices

CITY OF THE STARS

41 per person

Sliced seasonal fruits & berries

Smoked salmon

Assorted bagels, cream cheese, capers, sliced tomatoes, red onions

Hard-boiled eggs

Chilled freshly squeezed orange & cranberry juices

LAX CONTINENTAL

44 per person

Sliced seasonal fruits & berries

Assorted fruit yogurts

Hard-boiled eggs

Steel cut oatmeal with raisins, cinnamon & brown sugar

Whole & low fat milk

Individual granola bars

Freshly squeezed orange & pomegranate juices & fruit smoothies

EUROPEAN CONTINENTAL

46 per person

Sliced seasonal fruits & berries

Assorted fruit yogurts & muesli

Hard-boiled eggs

Crusty country breads, butter, marmalade

European meat platter – sliced cold cuts & salami

Smoked salmon

Assorted bagels, cream cheese, capers, sliced tomatoes, red onions

PLATED BREAKFAST

Minimum of 25 guests. All breakfast priced per person for up to 1 hour of service. If less than 25 guests, an additional charge of \$175 will apply. All plated breakfast served with a tableside family-style selection of breakfast breads, freshly brewed regular & decaffeinated royal cup coffee, and a selection of black & herbal teas.

HEART TO HEART

49 per person

Seasonal fruit salad

Selection of breakfast breads

Scrambled egg whites, grilled vegetables

Sliced tomatoes & cottage cheese

FRENCH CONNECTION

49 per person

French toast with cinnamon & raisins

Sweet orange butter & warm maple syrup

Selection of one: applewood smoked hickory bacon, country link sausage, or grilled ham

LOS CABOS

51 per person

Chorizo scrambled eggs

Potatoes, monterey jack & cheddar cheese

Bell peppers, onions, guacamole, sour cream

House made salsa

ALL AMERICAN

51 per person

Sliced seasonal fruits & berries

Assorted breakfast breads & pastries, butter, preserves

Scrambled eggs, home-style breakfast potatoes

Selection of one: applewood smoked hickory bacon, country link sausage, grilled ham or chicken apple sausage



BREAKFAST BUFFET

All themed breakfast buffets are served with freshly brewed regular & decaffeinated royal cup coffee & specialty teas. All breakfast buffets priced per person for up to 1 hour of service. If less than 25 guests, an additional charge of \$175 will apply.

TRADITIONAL AMERICAN

55 per person

Sliced seasonal fruits & berries

Assorted breakfast breads & pastries, butter, preserves

Scrambled eggs

Selection of one: applewood smoked bacon, country link sausage, grilled ham or chicken apple sausage

Home-style breakfast potatoes

Chilled freshly squeezed orange & cranberry juices

SOUTH OF THE BORDER

65 per person

Assorted sweet breads, pan dulce, butter

Scrambled eggs with grilled bell peppers, onions & shredded cheddar cheese

Marinate pork carnitas

Chorizo, egg, & cheese quesadillas

Refried beans with applewood smoked bacon

Ranchero sauce

Warm flour & corn tortillas

Pico de gallo, sour cream, guacamole

Chilled freshly squeezed orange juice & horchata

HEALTHY START

55 per person

Sliced seasonal fruits & berries

Assorted muffins

Assorted fruit yogurts

Hard-boiled eggs

Steel cut oatmeal with raisins, cinnamon & brown sugar

Scrambled egg whites

Selection of one: applewood smoked bacon, country link sausage, grilled ham, or chicken apple sausage

Home-style breakfast potatoes

Chilled freshly squeezed orange & cranberry juices

⓪ DAIRY-FREE Ⓥ VEGETARIAN Ⓥ VEGAN Ⓜ 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 9.5% state sales tax. Menu pricing subject to change.

BREAKFAST ENHANCEMENTS

Minimum of 25 guests. Breakfast enhancements must be ordered in addition to a continental breakfast or breakfast buffet. Each action station requires an attendant at \$175 per attendant.

SMOOTHIE STATION

15 per person

Strawberry, pomegranate, & freshly squeezed orange juices

Non-fat yogurt, soy milk, almond milk

Açaí, agave syrup

OMELET STATION

22 per person

Eggs, egg whites

Applewood smoked bacon, diced ham

Onions, mushrooms, bell peppers, tomatoes, spinach

Shredded monterey jack & cheddar cheese

House made salsa

BREAKFAST BURRITO STATION

22 per person

Flour tortillas

Scrambled eggs

Chorizo, applewood smoked bacon

Potatoes, bell peppers

Shredded monterey jack & cheddar cheese

House made salsa

ROLLED OATS OATMEAL

12 per person

Oatmeal, raisins, brown sugar, berries, maple syrup

BREAKFAST QUICHE

17 per person

Quiche lorraine

Spinach & mushroom

BISCUIT & SAUSAGE

13 per person

Jumbo country biscuit with sausage & gravy

BREAKFAST PANINI

15 per person

Scrambled egg, grilled ham, cheddar cheese on sourdough

Scrambled egg, roma tomato, basil and fresh mozzarella on sourdough

BREAKFAST CROISSANT

16 per person

Scrambled egg, applewood smoked bacon & cheddar cheese on croissant

Scrambled egg, spinach, mushrooms & swiss cheese on croissant

HARD-BOILED EGGS

32 per dozen



BREAKS

BREAKS

Minimum of 25 guests. All themed breaks/break packages include freshly brewed regular & decaffeinated royal cup coffee and a selection of black & herbal teas. Pricing based on up to 1 hour of service. If less than 25 guests, an additional charge of \$175 will apply.

ALL DAY BEVERAGE PACKAGE

49 per person

Chilled freshly squeezed orange & cranberry juices

Freshly brewed regular & decaffeinated coffee

Selection of black & herbal teas

Assorted pepsi™ soft drinks – regular & diet

Dasani™ bottled waters

THE MOVIE BREAK

33 per person

Variety of flavored ice cream bars

Individual mini chocolate candy bars

Freshly popped buttered popcorn with assorted toppings in popcorn machine

Iced tea & lemonade

A DAY IN THE PARK

35 per person

Warm soft pretzels with yellow mustard, cheese sauce

Freshly popped buttered popcorn in popcorn machine

Assorted mixed nuts

Mini corn dogs

Iced tea & lemonade

BAJA NACHOS FIESTA

37 per person

Chili con carne

Tricolored tortilla chips

Jalapeño cheese sauce, pinto bean dip

Fresh guacamole, sour cream, house made salsa

Agua fresca

FARMER'S GARDEN DELIGHT

37 per person

Vegetable crudités with dips

Lemon garlic hummus, pita chips

Olive tapenade, herbed focaccia

Warm spinach & artichoke dip, french baguettes

Fruit punch & iced tea

THE SONESTA BREAK

77 per person

Includes a continuous service of freshly brewed regular & decaffeinated royal cup coffee and a selection of black & herbal teas

PRE-MEETING BREAK

Sliced seasonal fruits & berries

Assorted bagels, cream cheese, butter, preserves

Chilled freshly squeezed orange & cranberry juices

MID-MORNING BREAK

Individual granola bars

Individual assorted fruit yogurts

MID-AFTERNOON BREAK

Warm soft pretzels, yellow mustard, cheese sauce

Assorted mixed nuts & individual mini chocolate candy bars

Iced tea, lemonade

THE SONESTA EXECUTIVE BREAK

82 per person

Includes a continuous service of freshly brewed regular & decaffeinated royal cup coffee and a selection of black & herbal teas

PRE-MEETING BREAK

Sliced seasonal fruits & berries

Assorted breakfast pastries & muffins, butter, preserves

Assorted fruit yogurts

Chilled freshly squeezed orange & cranberry juices

MID-MORNING BREAK

Bags of trail mix

Hummus & pita chips

MID-AFTERNOON BREAK

Assorted cookies & brownies

Vegetable crudités with dips

Iced tea, lemonade

À LA CARTE BREAKS

ASSORTED INDIVIDUAL BOXED DRY CEREALS

8 each

ASSORTED INDIVIDUAL FRUIT YOGURTS

8 each

KIND BARS

8 each

Cranberry almond & fruit nuts

INDIVIDUAL BAGS OF POTATO CHIPS

9 each

INDIVIDUAL BAGS OF DRY PRETZELS

9 each

FRESHLY POPPED BUTTERED POPCORN

10 per person

TORTILLA CHIPS, HOUSE MADE SALSA & GUACAMOLE

12 per person

ASSORTED HÄAGEN-DAZS ICE CREAM BARS

10 per person

INDIVIDUAL GRANOLA & FRUIT PARFAITS

12 per person

SLICED SEASONAL FRUITS & BERRIES

15 per person

ASSORTED COOKIES, BROWNIES, & LEMON BARS

72 per dozen

ASSORTED FRESH MUFFINS, PASTRIES, & CROISSANTS

72 per dozen

ASSORTED BAGELS

52 per dozen

Cream cheese

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À LA CARTE BEVERAGES

ASSORTED PEPSI SOFT DRINKS

8 each

Regular & diet

EVIAN BOTTLED WATERS

8 each

MINUTE MAID JUICES

8 each

RED BULL ENERGY DRINK

9 each

Regular & sugarfree

ROCKSTAR DRINK

9 each

Regular & sugarfree

POWERADE

9 each

Mountain blast or berry

ASSORTED NAKED JUICES & SMOOTHIES

9 each

CHILLED JUICES

27 per carafe

Freshly squeezed orange, cranberry, pomegranate

ICED TEA OR LEMONADE

42 per gallon

FRESHLY BREWED ROYAL CUP COFFEE

115 per gallon

Regular & decaffeinated

SELECTION OF BLACK & HERBAL TEAS

115 per gallon

ALL DAY MEETING PACKAGE

Minimum of 25 people, pricing based on 1 hour of service.

ALL DAY MEETING PACKAGE

160 per person

Includes continuous service of freshly brewed regular & decaffeinated royal cup coffee and a selection of black & herbal teas

SONESTA CONTINENTAL

Sliced seasonal fruit & berries, assorted breakfast pastries & muffins, butter, preserves, assorted fruit yogurts, chilled freshly squeezed orange juice and cranberry juice

LUNCH BUFFET | SELECT ONE

Sonesta italian | traditional caesar salad, caprese salad, penne primavera, chicken parmesan or mediterranean salmon, seasonal vegetables, garlic parmesan breadsticks and chef's selection of desserts*

Sonesta deli | pasta salad, green salad with assorted dressings, selection of three of the following cold cuts: turkey, ham, capicola, salami or mortadella, sliced oregon cheddar & emmentaler cheeses, crisp lettuce leaves, sliced tomatoes, bermuda onions, gourmet breads and chef's selection of desserts

AFTERNOON BREAK

Assorted cookies & brownies, vegetable crudités with dips, iced tea and lemonade





LUNCH

PLATED LUNCH

Minimum of 25 guests. All plated lunches are served with a selection of one salad & one dessert, tableside family-style warm assorted rolls & butter, freshly brewed regular & decaffeinated royal cup coffee and a selection of black & herbal teas. If more than one entrée is chosen, the higher priced item will be charged for all selections. If less than 25 guests, an additional charge of \$175 will apply.

LUNCH SALADS | SELECT ONE

SEASONAL SOUP

Chef's daily selection

CLASSIC CAESAR SALAD

Romaine, parmesan, croutons with creamy caesar dressing

SONESTA SIGNATURE SALAD

California mixed greens, seasonal berries with raspberry vinaigrette

TRADITIONAL WEDGE

Iceberg lettuce, tomatoes, bleu cheese crumbles, applewood smoked bacon crumbles, with ranch dressing

LUNCH DESSERTS | SELECT ONE

MANGO MOUSSE CAKE

CAPPUCCINO MOUSSE CAKE

CHOCOLATE FUDGE CAKE

NEW YORK-STYLE CHEESECAKE

STRAWBERRY SHORTCAKE

WARM APPLE TARTLET

ENTRÉES | SELECT ONE

PAN SEARED CHICKEN BREAST

69 per person

Pan seared chicken breast, wild mushroom & leek cream sauce, roasted garlic mashed potatoes, grilled vegetables & fire roasted tomato

LEMON PEPPER CHICKEN

69 per person

Lemon pepper bone-in chicken, artichoke mushroom ragout, brown rice pilaf, sautéed seasonal vegetables

MACADAMIA CRUSTED MAHI MAHI

72 per person

Mahi mahi, pineapple cilantro salsa, sweet pea, applewood smoked bacon rice pilaf, ginger glazed carrots

MISO GLAZED SEARED SALMON*

73 per person

Jasmine rice, seasonal vegetables

PEPPERED FILET MIGNON*

85 per person

Pan seared center cut filet mignon, roasted garlic bordelaise jus, scallion, caramelized shallot mashed potatoes, grilled vegetables

FARM FRESH VEGAN (V)

60 per person

Linguine pasta tossed in herb olive oil, grilled seasonal vegetables, fresh tomatoes, kalamata olives, garlic & basil chiffonade

GLUTEN-FREE ROASTED CHICKEN (GF)

69 per person

Roasted chicken, diced tomatoes, tarragon & butter, cauliflower mash with thyme, herb olive oil, grilled asparagus & summer squash

LUNCH BUFFET

All themed lunch buffets are served with freshly brewed regular coffee, decaffeinated coffee & specialty teas. All lunch buffets priced per person for up to 1 hour of service. If less than 25 guests, an additional charge of \$175 will apply.

DELUXE SONESTA DELI

68 per person

Fresh soup of the day

Bitter northern greens with a variety of dressings

Grilled vegetable salad, feta cheese & extra virgin olive oil

Pasta salad, prosciutto, bell peppers & parmesan cheese

Assortment of gourmet breads

Pistachio mortadella, italian salami, roast beef, sliced roasted turkey breast

Sliced emmentaler swiss cheese, italian provolone, cheddar cheese

Marinated tomatoes, onion, shredded lettuce, pickles

Cheesecake bites

EXECUTIVE SANDWICH BOARD*

69 per person

Mixed california greens with a variety of dressings

Tricolored tortellini, arugula, sun-dried tomatoes & feta cheese

Red bliss potato & scallion salad with grain mustard vinaigrette

Sliced grilled breast of chicken, smoked red pepper aioli, bermuda onions, fresh basil, tomatoes on a rosemary baguette

Seared ahi tuna, wasabi aioli, daikon, arugula on a spinach wrap*

Smoked turkey wrap with cranberry mayonnaise, lettuce, tomatoes & applewood smoked bacon

Sliced seasonal fruits & berries

New york-style cheesecake

LATIN AMERICAN FLAVORS*

75 per person

Chicken tortilla soup

Crisp garden greens with avocado cilantro dressing

Southwestern caesar salad, tortilla chips with caesar dressing

Corona marinated chicken fajitas

Birria beef

Cheese enchiladas, chili verde & rojo sauces

Spanish-style rice

Jalapeño pinto beans

Warm flour & corn tortillas

Tricolored tortilla chips with house made salsa & guacamole

Caramel flan & churros tossed in cinnamon sugar

MEDITERRANEAN CRUISE

75 per person

Fattoush salad, romaine lettuce, cucumbers, red onion, tomato, radishes, fresh mint, pita chips, lemon dressing

Tabbouleh, chopped parsley, tomato, mint, onion, bulgar, olive oil, lemon juice, salt and pepper

Rotisserie chicken

Beef and vegetable kebabs

Basmati rice

Garlic hummus, garlic sauce, tzatziki-cucumber yogurt dip

Pita bread

Baklava

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LUNCH BUFFET

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LA DOLCE VITA

72 per person

Minestrone soup

Mixed garden salad with balsamic vinaigrette

Caprese salad, fresh tomato & mozzarella cheese

Chicken breast cacciatore

Tuscan baked regional white fish

Roasted meatballs pizzaiola

Penne with asparagus, kalamata olives, garlic herbs, & olive oil

Linguini with cremini mushrooms, sun-dried tomatoes & pesto

Garlic parmesan bread

Tiramisu with cappuccino crème anglaise

Cannoli and mini tiramisu

ALL-AMERICAN

73 per person

Macaroni salad

Mini wedge salad, iceberg lettuce, tomato, bacon bits, crumbled blue cheese, blue cheese dressing

All beef hamburgers

Grilled chicken breast

Louisiana hot links and bratwurst

Lettuce, tomato, red onion, grilled onions, marinated red onions, pickles

Cheddar, swiss, provolone cheese

Beer battered potato wedges

Assortment of buns

Sliced fresh fruit and mini apple pies

SOUTHERN COMFORT

75 per person

Yellow potato salad with sweet relish

Coleslaw

Chicken & rice gumbo

Southern fried chicken

Sliced house smoked beef brisket with a tennessee bbq rub

Smoked sausage and chicken jambalaya

Cajun macaroni & cheese

Buttered green beans topped with fried onion rings

Fresh sweet corn bread

Peach pie

PACIFIC RIM*

75 per person

Miso soup

Asian chopped salad, napa cabbage, snow peas, cashews, carrots, scallions with ginger sesame dressing

Asian tofu salad with sesame dressing

Sweet soy glazed salmon

Szechuan spicy chicken

Vegetable lo mein

Steamed jasmine rice

Wok seared vegetables

Fortune and almond cookies



RECEPTION

COLD HORS D'OEUVRES

Minimum order of 50 pieces.

ARTICHOKE & KALAMATA TAPENADE

9 each

PROSCIUTTO WRAPPED ASPARAGUS SPEAR

9 each

TURKEY CANAPÉ

9 each

Apple chutney on rustic bread

ROASTED VEGETABLE NAPOLEON CANAPÉ

9 each

SHRIMP CEVICHE*

9 each

Cucumber boat

SPINACH & FETA IN A PHYLLO TRIANGLE

9 each

PROFITEROLE

9 each

Sonoma goat cheese, sun-dried tomato, basil

BRUSCHETTA

9 each

Fresh basil, garlic & extra virgin olive oil

SEARED AHI TUNA*

11 each

Cucumber, wasabi aioli

SMOKED SALMON CANAPÉ

11 each

Cream cheese

BUFFALO MOZZARELLA, TOMATO & BASIL BROCHETTE

9 each

SHRIMP, AVOCADO & PAPAYA TOSTADA

11 each

ROASTED BEEF TENDERLOIN, SWEET ONION, GARLIC CROUTON*

11 each

HOT HORS D'OEUVRES

Minimum order of 50 pieces.

CHICKEN SATAY

11 each

Thai peanut sauce

CHICKEN BROCHETTE

11 each

Pineapple plum sauce

APPLEWOOD SMOKED BACON

WRAPPED SCALLOP

11 each

SPICY BUFFALO WINGS

11 each

Bleu cheese dipping sauce

SOUTHWESTERN CHICKEN

EMPANADAS

11 each

CHEESE & CHILI QUESADILLA

11 each

Guacamole salsa

SPINACH & FETA IN A PHYLLO

TRIANGLE

11 each

ASSORTED MINIATURE PIZZAS

11 each

VEGETABLE POT STICKERS

11 each

MUSHROOM CAPS FILLED SPINACH &

ARTICHOKE PARMIGIANA

11 each

VEGETABLE SPRING ROLL

11 each

Sweet & sour sauce

SHRIMP SPRING ROLL

11 each

Sweet & sour sauce

COCONUT FRIED SHRIMP

11 each

Sweet chili sauce

MARYLAND CRAB CAKE

11 each

Spicy shrimp remoulade

BEEF SKEWERS*

11 each

Chimichurri sauce

DISPLAY STATIONS

Each display station requires an attendant with a \$175 fee for each chef needed. If less than 50 guests, an additional charge of \$175 will apply.

VEGETABLE MARKET

20 per person

Assortment of seasonal farmer fresh vegetable crudités served with french onion, ranch & hummus

MINI QUESADILLAS

18 per person

Grilled chicken & oaxaca cheese

Three cheese

Guacamole, pico de gallo, tomatillo sauce and sour cream

YOKOSO SUSHI*

60 per person

Chef's selection of assorted sashimi, sushi and specialty rolls*

Seaweed salad

Wasabi, ginger and soy sauce

BRICK OVEN PIZZAS

32 per person

Pepperoni

Bbq chicken

Vegetarian

Margherita

SLIDER BAR | SELECT THREE*

37 per person

Bbq brisket & fried onions

Angus beef & cheddar*

Pork belly & coleslaw

Nashville hot chicken

Black bean & chipotle aioli

CHEESE DISPLAY

29 per person

An array of international & domestic cheeses with assorted spreads, fresh & dried fruits, baguette points & gourmet crackers

ANTIPASTO

31 per person

Marinated mushrooms, roasted sweet peppers

Artichokes, fresh mozzarella, grilled tomatoes, olives

Cured italian meats, mixed sausages

Hummus with crispy pita points, baguette slices

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  VEGETARIAN
  VEGAN
  GLUTEN-FREE

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CARVING STATIONS

Each station requires an attendant with a \$175 fee for each chef needed. If less than 50 guests, an additional charge of \$175 will apply.

ROASTED TURKEY BREAST

720 each | serves 40 guests

Orange cranberry sauce & giblet gravy served with miniature croissants

HICKORY SMOKED BONE-IN HAM

760 each | serves 40 guests

Whole grain mustard & mayonnaise served with silver dollar rolls

PEPPER CRUSTED STRIPLOIN OF BEEF*

1000 each | serves 40 guests

Cognac peppercorn sauce, creamy horseradish, whole grain mustard & mayonnaise served with silver dollar rolls

GARLIC MARINATED ROASTED BEEF TENDERLOIN*

1200 each | serves 40 guests

Pepper merlot jus, creamy horseradish, whole grain mustard & mayonnaise, served with silver dollar rolls



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DINNER

PLATED DINNER

SALADS & DESSERTS

Minimum of 25 guests. All plated dinner served with choice of one salad & one dessert, along with tableside family-style warm assorted rolls & butter, freshly brewed regular & decaffeinated royal cup coffee and a selection of black & herbal teas. If more than one entrée is chosen, the higher priced item will be charged for all selections. If less than 25 guests, an additional charge of \$175 will apply.

DINNER SALADS | SELECT ONE

SEASONAL SOUP

Chef's daily selection

CLASSIC CAESAR SALAD

Romaine, parmesan, croutons with creamy caesar dressing

SPINACH & APPLEWOOD SMOKED BACON SALAD

Spinach, Chopped Egg, Mandarin Oranges, Crisp Fried Onions, Warm applewood smoked Bacon Dijon Dressing

CENTURY TAPROOM SALAD

Mixed baby greens, sun-dried cherries & apricots, gorgonzola cheese, candied walnuts, raspberry vinaigrette

DINNER DESSERTS | SELECT ONE

GUAVA CAKE

RASPBERRY CHOCOLATE MOUSSE

CHOCOLATE DECADENCE

TIRAMISU



PLATED DINNER ENTRÉES

Minimum of 25 guests. All plated dinner served with choice of one salad & one dessert, along with tableside family-style warm assorted rolls & butter, freshly brewed regular & decaffeinated royal cup coffee and a selection of black & herbal teas. If more than one entrée is chosen, the higher priced item will be charged for all selections. If less than 25 guests, an additional charge of \$175 will apply.

PAN FRIED PORK CHOP

90 per person

Tender prime pork loin, cream of garlic mushroom sauce, mashed potatoes, sautéed seasonal vegetables

ROASTED CHICKEN

85 per person

Roasted bone-in chicken, red pepper coulis, garlic mashed potatoes, green beans

PAN SEARED LOCAL SEA BASS

90 per person

Pan seared local sea bass, roasted pepper, onion & tomato ragout, parsley basmati rice, grilled seasonal vegetables

ATLANTIC SALMON*

90 per person

Miso glazed salmon, jasmine rice, seasonal vegetables

ROASTED PRIME RIB OF BEEF*

95 per person

Slow roasted prime rib of beef, mushroom au jus, salt crusted baked potato, seasonal vegetables

GRILLED FILET MIGNON*

103 per person

Grilled filet mignon, tarragon infused port wine demi sauce, au gratin potatoes, seasonal vegetables

VEGETARIAN TOWER ^V

89 per person

Marinated & grilled portobello mushroom, marinated eggplant, zucchini, yellow squash, creamy tomato polenta, balsamic reduction, basil oil

FARM FRESH VEGAN ^{VG}

89 per person

Linguine pasta tossed in herb olive oil, grilled seasonal vegetables, asparagus, fresh tomatoes, kalamata olives, garlic & basil chiffonade

GLUTEN-FREE ROASTED CHICKEN ^{GF}

89 per person

Roasted chicken, diced tomatoes, julienned squash salsa, pesto mashed potatoes, asparagus and roasted bell peppers

ROASTED CAULIFLOWER PASTA ^{GF}

89 per person

Cauliflower roasted with red onion and garlic, corkscrew pasta topped with toasted breadcrumbs and parmesan cheese

DUET ENTRÉES

FILET MIGNON & BREAST OF CHICKEN*

108 per person

Grilled filet mignon, caramel onion, sonesta madeira au jus, pan roasted chicken breast, heirloom tomato, mushroom hash, potatoes au gratin, oven roasted vegetables

FILET MIGNON & SHRIMP*

105 per person

Grilled filet mignon, sun-dried tomato crust, grilled shrimp provençal, roasted garlic mashed potatoes, sautéed asparagus

CHICKEN BREAST & MEDALLION OF SALMON*

95 per person

Pan roasted chicken breast, wild mushroom cabernet au jus, medallion of salmon, dijon leek butter, red bliss potatoes, seasonal vegetables

^{GF} DAIRY-FREE ^V VEGETARIAN ^{VG} VEGAN ^{GF} GLUTEN-FREE

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THEMED DINNER BUFFETS

All dinner buffets are served with freshly brewed regular coffee, decaffeinated coffee & specialty teas. All dinner buffets priced per person for up to 1 hour of service. If less than 50 guests, an additional charge of \$150 will apply.

THEMED DINNER BUFFETS

One entrée selection: 99 per person

Two entrée selections: 109 per person

Three entrée selections: 120 per person

ROMAN FEAST

INCLUDES

Roasted tomato basil soup

Classic caesar salad

Antipasto of grilled portobello mushrooms, artichoke, eggplant, zucchini, yellow squash

Cured italian meats, fontina, shaved pecorino cheese

Linguini with portobello mushrooms, sun-dried tomato & pesto

Ratatouille

Garlic parmesan bread

Ricotta cheesecake, raspberry galliano mousse cake

Tropical fruit salad

ENTRÉE SELECTIONS

Chicken breast parmigiano, house marinara

Braised beef short ribs, chianti mushroom

Baked ziti, roma tomatoes, italian sausage

Smoked mozzarella

PACIFIC ISLANDS FLAVORS*

INCLUDES

Beef & lemongrass soup*

Thai spinach & peanut shrimp salad

Thai green papaya salad, scallions & chili lime cilantro

Shrimp lomein, stir-fry vegetables

Steamed jasmine rice

Wok seared vegetables

Coconut flan

Pineapple upside-down cake

Fortune cookies & almond cookies

ENTRÉE SELECTIONS

Macadamia crusted swordfish, mango cilantro relish

Lemongrass chicken stir-fry with almonds

Pork adobo braised in soy, coconut & cane vinegar

SOUTHERN HOSPITALITY

INCLUDES

Chicken and shrimp gumbo

Ranchers coleslaw

Chipotle spiked potato salad

Smoky southern stewed black-eyed peas

Cajun macaroni & cheese

Grilled corn on the cob and marinated zucchini

Fresh sweet corn bread

Warm bourbon bread pudding

Sweet potato and georgia peach pies

Chilled watermelon

ENTRÉE SELECTIONS

Texas-style spicy bbq chicken breasts

Bbq baby back pork ribs

Jack Daniel's bbq short ribs

LATIN AMERICAN FLAVORS

INCLUDES

Chicken tortilla soup

Jicama & orange salad, chili cilantro oil

Black bean, roasted corn & bay shrimp salad

Cheese & chili quesadillas

Jalapeño pinto beans & spanish-style rice

Tricolored tortilla chips

Fresh salsa & guacamole

Warm flour & corn tortillas

Fiesta rice pudding, dried fruits & nuts

Tres leches cake

ENTRÉE SELECTIONS

Corona marinated beef fajitas*

Braised chicken mole negro

Seasoned pork carnitas

DINNER BUFFET

All dinner buffets are served with freshly brewed regular & decaffeinated royal cup coffee & specialty teas. All dinner buffets priced per person for up to 1 hour of service. If less than 50 guests, an additional charge of \$150 will apply.

THE SONESTA DINNER BUFFET*

120 per person

Mixed baby greens with poached pears, candied walnuts, bleu cheese with champagne vinaigrette

Caesar salad with fresh romaine lettuce, herbed croutons, parmigiano reggiano cheese & black pepper caesar dressing

Roast filet mignon with sautéed morel mushrooms*

Herb crusted sea bass with vegetable ratatouille, tarragon beurre blanc

Herbed dijon crusted breast of chicken with bordelaise sauce

Fingerling potatoes, saffron wild rice

Medley of grilled fresh seasonal vegetables

Warm gourmet breads & dinner rolls with butter

Chef's dessert display of select cakes, tarts & pies

Sliced seasonal fruits & berries





BARS & BEVERAGE

WINE LIST

BUBBLES

Champagne

Chandon, Brut, California 65 per bottle
Veuve Clicquot Yellow Label, France 135 per bottle
Moët & Chandon, France 135 per bottle

Sparkling

Decoy Limited Brut Rosé, Sparkling, Ca 58 per bottle
Wycliff, Sparkling Brut, California 28 per bottle
La Marca, Prosecco, Italy 80 per bottle
J. Vineyards Cuvée, California 69 per bottle

WHITE

Chardonnay

Bulletin Place, Australia 30 per bottle
William Hill Estate, California 44 per bottle
Louis Latour, France 53 per bottle
Kendall-Jackson, California 44 per bottle
Sonoma-Cutrer, California 70 per bottle

Pinot Gris/Pinot Grigio

Kettmeir, Pinot Grigio, Italy 58 per bottle
Santa Margherita, Pinot rigio, Italy 69 per bottle

Sauvignon Blanc

Bulletin Place, Australia 30 per bottle
William Hill Estate, California 44 per bottle
Spy Valley Satellite, New Zealand 58 per bottle
Mohua, New Zealand 46 per bottle

White Varietals

Pazo Cilleiro, Albariño, Spain 44 per bottle

RED

Pinot Noir

Cline Seven Ranchlands, California 53 per bottle
Nielson, Pinot Noir, California 45 per bottle
Belle Glos, California 70 per bottle

Merlot

Bulletin Place, Australia 30 per bottle
William Hill Estate, California 48 per bottle
Kunde Family Winery, California 48 per bottle
Stags' Leap, California 70 per bottle

Cabernet Sauvignon

Bulletin Place, Australia 30 per bottle
William Hill Estate, California 53 per bottle
Cline Seven Ranchlands, California 53 per bottle
Truth Be Told, Washington 46 per bottle
Chateau Montelena, California 135 per bottle

Red Varietals

Cline Ancient Vines Red Blend, Red Blend, California 58 per bottle
Quilt, Red Blend, California 69 per bottle

BAR PACKAGES

One bartender required for every 50 guests at \$175 per bartender for 3 hours of service, \$25 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: Bud Light, Coors, Michelob Ultra, Blue Moon, Corona, Heineken, Modelo

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, Coors, Michelob Ultra, Blue Moon, Corona, Heineken, Modelo

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, Coors, Michelob Ultra, Blue Moon, Corona, Heineken, Modelo

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	35 per person
Two Hours	55 per person
Three Hours	80 per person
Four Hours	105 per person
Five Hours	130 per person

SIGNATURE BAR

One Hour	35 per person
Two Hours	65 per person
Three Hours	95 per person
Four Hours	125 per person
Five Hours	155 per person

PREMIUM BAR

One Hour	40 per person
Two Hours	75 per person
Three Hours	110 per person
Four Hours	145 per person
Five Hours	180 per person

BEVERAGES

One bartender required for every 50 guests at \$175 per bartender for 3 hours of service, \$25 each additional hour.

HOST BAR

Spirits

House	15 per drink
Signature	17 per drink
Premium	19 per drink

Wine by the Glass

House	16 per glass
Signature	18 per glass
Premium	20 per glass

Beer

Imported	12 per bottle
Domestic	10 per bottle
Craft	12 per bottle

Non-Alcoholic

Evian Water	7 each
Soft Drinks	7 each

CASH BAR

Spirits

House	16 per drink
Signature	18 per drink
Premium	20 per drink

Wine by the Glass

House	17 per glass
Signature	19 per glass
Premium	21 per glass

Beer

Imported	13 per bottle
Domestic	11 per bottle
Craft	13 per bottle

Non-Alcoholic

Evian Water	8 each
Soft Drinks	8 each



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 to the date of arrival. A final meal guarantee is required 8 business days prior to your function and is not subject to reduction. 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.

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.

OUTSIDE FOOD AND BEVERAGE POLICY

The State of California 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 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 state sales tax is added to the total. If you are a tax exempt organization, please provide us with a copy of a valid California Tax Exempt Certificate.

LABOR CHARGES

Bartenders are available at a charge of \$175 for the first three hours & \$25 per hour thereafter.

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

Banquet attendants are available for a reception where minimum food has been ordered. The cost of one waiter for each 50 guests will be applied as follows: \$175 for the first three hours and \$25 per hour thereafter.

Cake cutting fees are required for outside cakes brought into the hotel and are charged at \$5 per person. Buffet functions with less than 25 guests will incur a \$175 labor charge.

AUDIO VISUAL

Sonesta Los Angeles Airport has partnered with State-of-the-Art Audio Visual. Your Audio Visual 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 State-of-the-Art Audio Visual 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 98th street entrance to the hotel. Large buses may pick up and drop off in front of the hotel (valet).

INFORMATION

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 up to 25lbs, \$25 per box 25-75lbs, \$50 per box 75lbs+, \$100 for exhibit booths, cases, or trunks. 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 Los Angeles Airport Hotel

5985 West Century Boulevard

Los Angeles, CA, 90045-5463

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 \$75 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.