



SONESTA™

HOTELS, RESORTS & CRUISES

Sonesta Fort Lauderdale BANQUET MENU



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BREAKFAST

PLATED BREAKFAST

These highlighted menus showcase a few examples of our offerings. Every dining experience is customizable and we are happy to create additional menu options to suit your needs. All plated breakfasts include freshly squeezed kennesaw orange juice, breakfast basket with muffins, pastries, flaky croissants, freshly brewed regular & decaffeinated starbucks coffee and herbal teas. Based on 60 minutes of continuous service. A \$225 fee plus service charge & tax will be added to all served meal functions of 19 persons or less.

OFF THE GRIDDLE

41 per person

Brioche french toast dusted with powdered sugar

Seasonal berries

Deep fried bread pudding

Vermont maple syrup

EGGS & YOU

41 per person

Cage free scrambled eggs

Grilled breakfast potatoes with herbs

Smoked apple sausage

CRUSTLESS EGG FRITTATA

45 per person

Spinach, onion, peppadew, grilled asparagus

Black beans, corn, sweet potato hash

SURFERS BENEDICT*

49 per person

Crab & shrimp, nested on a toasted english muffin

Cajun hollandaise

STEAK & EGGS*

60 per person

Petite filet mignon with egg frittata

Grilled asparagus



ⓁⓁ DAIRY-FREE ⓁⓁ VEGETARIAN ⓁⓁ VEGAN ⓁⓁ GLUTEN-FREE

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All prices are subject to a 27% service charge and 7% state sales tax. Menu pricing subject to change.



PLATED BREAKFAST ENHANCEMENTS

Based on 60 minutes of continuous service. Enhancements must be ordered with a plated breakfast for a complete number of guests. These highlighted menus showcase a few examples of our offerings. Every dining experience is customizable and we are happy to create additional menu options to suit your needs. A \$225 fee plus service charge & tax will be added to all served meal functions of 19 persons or less.

ASSORTED WHOLE FRUITS

7 per person

Oranges, apples, bananas

YOGURT PARFAIT

8 per person

Greek yogurt parfait, house-made, granola, fresh seasonal berries

SEASONAL TROPICAL HAND CUT FRUIT

6 per person

Served with vanilla bean and lime

STRAIGHT-FROM-THE-OVEN

7 per person

Flakey croissants, assorted danish, assorted muffins, & artisanal breads baskets on each table

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PRESENTED BREAKFAST

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COASTLINE

45 per person

Freshly baked flaky croissants, assorted danish pastries

Assorted danish muffin

Seasonal fruit preserves, sweet pearl butter

Seasonal sliced fresh fruit cascade

Freshly squeezed kennesaw orange & grapefruit juices

THE HEALTHY CHOICE

48 per person

Breakfast breads, assorted muffins | bran, carrot, raisin

Fresh fruit kabobs ^{GF}

Assorted cereals with whole milk

Overnight oats, with nuts & fresh berries ^{GF}

Assorted fruit & plain yogurts

Pure green cold pressed juices ^{GF}

INTRA COASTAL

50 per person | add 5 for two sandwich selections

Seasonal fresh fruit cascade

Freshly baked danish pastries, cinnamon rolls, muffins

Freshly squeezed kennesaw orange & grapefruit juices

Breakfast sandwich selection (Select One) | ham & cheese croissant, chorizo & scramble wrap, chicken & biscuit or egg white vegetable croissant

HAVANA

46 per person

Guava & cheese pastelitos

Almond croissants, sticky buns

Tropical fruit tapas - papaya, pineapple, mango

Pineapple juice & freshly squeezed orange juice

Dark Roast Coffee

Enhance with mojo pork benedict, chorizo, hollandaise | \$8.50 per person

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

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PRESENTED BREAKFAST ENHANCEMENTS

Enhancements must be ordered with a presented breakfast for a total number of guests. Items below are enhancements to existing menus.

These highlighted menus showcase a few examples of our offerings. Every dining experience is customizable and we are happy to create additional menu options to suit your needs. a \$125 fee plus service charge & tax will be added to all served meal functions of 19 persons or less.

VERY BERRY YOGURT

8 each

Individual vanilla, berries, whole grain granola

OVERNIGHT OATS

12 per person

Crème, chia, rolled oats, maple syrup, raisins, brown sugar

SCHMEAR & SALMON BAGELS

15 per person | 20 person minimum

Assorted bagels, flavored cream cheeses, smoked salmon, capers, onions, chopped egg

OMELET STATION

18 per person | uniformed chef \$150

Cage free eggs, egg whites, smoked ham, chopped applewood smoked bacon, mushrooms, bell peppers, onion, spinach, tomatoes, jalapeños, white & sharp cheddar

RAISIN BRIOCHE FRENCH TOAST

10 per person

Vermont maple syrup, powder sugar sprinkle

STEEL-CUT OATMEAL

10 per person

Cream, raisins and brown sugar

SEASONAL FRESH FRUIT PARFAIT

7 per person

Strawberries, cantaloupe, honeydew, blueberries

CHILLED INDIVIDUAL YOGURTS

7 per person

Plain & fruit filled

CINNAMON ROLLS

72 per person

BAGELS & SCHMEAR

74 per dozen

Assorted bagels with plain & chive cream cheese

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

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BRUNCH

Based on 90 minutes of continuous service. Minimum of 30 guests required. A \$125 fee plus service charge & tax will be added to all served meal functions of 19 persons or less.

OCEAN VIEW BRUNCH

98 per person

Rich yogurt parfait with seasonal berries

Seasonal sliced fresh fruit cascade with vanilla bean crème

Freshly baked scones, flaky croissants, muffins

Seasonal preserves, sweet pearl butter

Smoked salmon | chopped egg, capers, heirloom tomato, red onion wheels

Assorted fresh bagels, chive, strawberry & plain cream cheeses

Garden mesclun greens with crisp vegetables & balsamic vinaigrette

Scrambled eggs with fresh chive

Cheese blintzes

Warm apple & blueberry coulis

Whipped chantilly cream

BRUNCH INCLUSIONS | SELECT ONE

Omelet station | prepared to order with farm fresh eggs, onions, peppers, tomatoes, mushrooms, applewood smoked bacon, ham & shredded cheeses

Mediterranean chicken | sun-dried tomato & red onion relish, caper beurre blanc

Grilled fillet of salmon | chardonnay sauce*

THE SWEET FINALE

Tapas desserts | crème brûlée, tiramisu, strawberry shortcake, carrot cake, key lime shots, chocolate mousse shots

Freshly brewed regular & decaffeinated starbucks coffee

Herbal teas

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BRUNCH

Enhancements must be ordered with a brunch menu for a complete number of guests. A \$125 fee plus service charge & tax will be added to all served meal functions of 19 persons or less.

ROAST PRIME RIB OF BEEF*

725 each | serves 25 guests

Natural jus and horseradish sauce, artisanal rolls

SAGE INFUSED ROAST TURKEY

475 each | serves 25 guests

Apple cider & brown sugar brine, cranberry & kumquat

Compote, silver dollar rolls

SALMON EN CROUTE*

495 each | serves 20 guests

Pesto rubbed, dill creme

CARVING BOARD COMPLETION

19 per person

Round out your carving board experience to include: rosemary roasted fingerling potatoes with garlic & shallots, along with Chef's selection of the market's freshest vegetables

ROAST BEEF TENDERLOIN*

825 each | serves 20 guests

Coffee rub, creamy horseradish, dijon mustard

Silver dollar specialty rolls

MEDITERRANEAN DISPLAY

32 per person

Melange of fresh julienne vegetables

Mellon wrapped prosciutto, applewood smoked bacon wrapped dates

Roasted red pepper hummus, olive tapenade

Marinated kalamata olives, goat cheese with fig spread

Vines of red & green grapes

Naan bread, toasted baguette

ANTIPASTO DISPLAY

28 per person

Sopressata, genoa, pepperoni, prosciutto & capicola, with ripe melon, manchego, aged provolone, roasted piquillo peppers, italian bread & grissini sticks

CHARCUTERIE BOARD

32 per person

Variety of inspired international cheeses

Natural honey, fig jam, grapes

Naan & pita

Raw bar display_{market price}

Snow crab claws, jumbo shrimp oysters

Lemon, lime, cocktail & mignonette sauces

WARM BAKED BRIE

250 each | serves 25 guests

Wrapped with french puff pastry, baked until golden brown, drizzled with local honey & sprinkled generously with toasted almonds with granny smith apple wedges, ripe strawberries & french bread

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BREAKS

À LA CARTE BREAKS

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BEVERAGE PACKAGES

Half day (4 hours: 9am to Noon) 26 per person

All day (8 hours: 9am to 5pm) 50 per person

CONTINUOUS BEVERAGE SERVICE

Freshly brewed regular & decaffeinated starbucks coffee

Herbal teas

Pepsi cola products

Evian sparkling & aquafina waters

PASTRIES

60 per person

Flaky croissants, almond croissants, cinnamon rolls, cupcakes, strawberries dipped in chocolate, assorted warm cookies, bagels with cream cheese & sweet butter with jams & jellies

FRESHLY BAKED SCONES

56 per person

CHOCOLATE FUDGE BROWNIES AND WHITE CHOCOLATE BLONDIES

60 per person

ASSORTED FINGER SANDWICHES

64 per person

WARM SOFT PRETZELS

60 per person

Mustard and beer cheese dip

FRESHLY BAKED BAKERY GOODS

72 per dozen

Flaky butter croissants

Fruit filled danish pastries | blueberry, strawberry, orange, banana or bran

SEASONAL WHOLE FRUIT

6 each

GRANOLA BARS

7 each

Kind, honey granola or power bars

SELECTION OF CANDY BARS AND CHOCOLATE BARS

6 each

GOURMET POTATO CHIPS

5 each

PEPSI COLA PRODUCTS

6 each

EVIAN SPARKLING & AQUAFINA WATERS

7 each

FRESHLY BREWED STARBUCKS COFFEE

110 per gallon

Regular & decaffeinated

HERBAL TEAS

110 per gallon

RED BULL ENERGY DRINK

7 each

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

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THEMED BREAKS

Based on 30 minutes of continuous service and not intended as a meal substitution. All specialty breaks require a minimum of 20 guests to reserve.

HIT THE TRAIL

25 per person

Fresh fruit infused water

Roasted cashews, dried blueberries, dried cranberries, almonds, yogurt raisins, m & m's, banana chips

ICE CREAM SOCIAL

28 per person

Vanilla bean & chocolate ice creams

Strawberry, caramel, chocolate sauces

Chipped nuts, sprinkles, whipped cream, m & m's

GET YOUR GUAC ON

30 per person

Guacamole

Roasted black bean & avocado hummus

Salsa, pico de gallo, tomatillo

Toasted tortilla chips

TO YOUR HEALTH

29 per person

Seasonal fresh fruit kabobs

Pure green beverages | watermelon, rockin beet, gingerade

Vitamin water

Kind bars, honey granola bars

THE SWEETER SIDE

23 per person

Freshly baked chocolate chip, nutty peanut butter, oatmeal raisin, sugar and double fudge brownies

Whole milk

Assorted pepsi cola products

MEDITERRANEAN

26 per person

Roasted garlic hummus, baba ganoush

Tabbouleh, pita crisps, flatbreads, grissini

Assorted pepsi cola products

Freshly brewed regular & decaffeinated coffee, herbal teas

BALLPARK

27 per person

Hot pretzels with beer cheese dip

Nachos with refried beans

Ice cold root beer

O'doul's n/a beer

 DAIRY-FREE
  VEGETARIAN
  VEGAN
  GLUTEN-FREE

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ALL DAY BREAK PACKAGES

A \$225 fee plus service charge & tax will be added to all served meal functions of 19 persons or less.

THE PLANNER

125 per person

Includes continuous service of freshly brewed regular & decaffeinated starbucks coffee and herbal teas

SUNRISE

Freshly squeezed cold pressed kennesaw orange and grapefruit juice

Seasonal sliced fresh fruit

Assortment of breakfast bakeries

Artisanal breads, sweet butter & fruit preserves

AM BREAK

Energy bars and trail mix

FARMERS DELI

Seasonal mixed greens, crisp vegetables, white balsamic vinaigrette & parmesan-peppercorn dressings

Double dill potato salad

House roast turkey, black forest ham, genoa salami, roasted usda choice top round of beef*

Gourmet cheeses, condiments

Artisanal breads

Potato chips

Whole fresh fruit

Iced tea

PM BREAK

Assorted cupcakes

BEVERAGE ENHANCEMENTS

PEPSI COLA PRODUCTS

6 each

MINERAL & SPARKLING WATERS

6 each

BOTTLED FRUIT JUICE

7 each

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ALL DAY BREAK PACKAGES

A \$225 fee plus service charge & tax will be added to all served meal functions of 19 persons or less.

BEVERAGE ENHANCEMENTS

PEPSI COLA PRODUCTS

6 each

MINERAL & SPARKLING WATERS

6 each

BOTTLED FRUIT JUICE

7 each

THE ULTIMATE FINALE

155 per person

Includes continuous service of freshly brewed regular & decaffeinated starbucks coffee and herbal teas

BEGINNING

Freshly squeezed cold pressed kennesaw orange and grapefruit juice

Seasonal sliced fresh fruit
with vanilla bean and local honey

Assortment of breakfast bakeries

Artisanal breads, sweet butter & fruit preserves

Brioche brimming with scrambled eggs | half with melted cheddar, half with melted cheddar & imported ham

AM BREAK

Freshly squeezed cold pressed kennesaw orange and cranberry juice

Chocolate dipped almond biscotti

Dried fruits & warm nuts

Mineral waters

LUNCH TIME

Potato chips

Whole fresh fruit

Assorted tapas desserts

LUNCH TIME SALADS | SELECT TWO

Garden greens salad | seasonal berries, toasted almonds, crumbled goat cheese, white balsamic vinaigrette

Green & yellow farmers bean salad | candied walnuts, creole mustard vinaigrette

Double dill potato salad | chopped organic egg

Heart of palm & artichoke salad

LUNCH TIME MAINS | SELECT TWO

Herb roasted tenderloin of beef | sliced with 3 year sharp cheddar, horseradish spread on a rustic baguette

Muffuletta | sopressata, genoa salami, mortadella, provolone with dill & sweet pepper tapenade, dressed arugula on seeded italian bread

Classic ham & cheese | parisian baguette

House club | roasted turkey, tomato, applewood smoked bacon, roasted garlic & hummus mayo on multigrain

Garden wrap | marinated grilled vegetables, pesto hummus spread on a herb spinach wrap

PM BREAK

Warm baked brie

Puff pastry, local honey & almonds, granny smith apples & strawberries, french bread

Sparkling & mineral waters

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LUNCH

LUNCH BUFFETS

Based on 60 minutes of continuous service, a minimum guarantee of 20 guests is required. A \$125 fee plus service charge & tax will be added to all served meal functions of 19 persons or less.

DI MARTINO'S DELI

70 per person

Includes napoleons, eclairs and lemonade

SALADS | SELECT THREE

Spinach salad

Sweet potato salad with chorizo mayo

Jerk chicken & apple salad

Fresh mozzarella salad

WRAP IT UP | SELECT TWO

Herb roasted tenderloin of beef | aged cheddar, horseradish, spinach

Caprese sandwich | basil, tomato, mozzarella, pesto, arugula, balsamic glaze, whole grain kaiser

Italian pinwheel | tortilla, cream cheese, salami, red pepper, banana pepper, parmesan cheese

Chicken pesto | arugula, mozzarella, tomato wheel, pesto, ciabatta roll

Garden wrap | marinated grilled vegetables, pesto hummus, spinach wrap ^(V)

CARNEGIE DELI

65 per person

Mesclun mixed greens | julienned carrots, cucumber slices, heirloom tomato, croutons, shaved parmesan, creamy parmesan dressing

Cold chickpea & black bean salad

Roasted turkey, maple roasted ham, genoa salami, top round of beef

Pepper jack, swiss, mozzarella

Pumpernickel, rye, multigrain

Mayo, whole grain mustard, creamy horseradish

Terra chips

Seasonal whole fresh fruit

Mini fruit tarts

Iced tea

TASTE OF THE ISLAND

76 per person

Individual tapas salad boats | baby greens, tomato, cucumber, carrot

Bohemian conch chowder

Jerk salmon, guava bbq sauce, topped with mango slaw

Blue mountain coffee rubbed top round

Creole free range chicken

Mojo yucca frita with caramelized cilantro onions

Toasted coconut rice

Tres leches

Iced tea

TIRAMI-SU

74 per person | presented hot

Minestrone soup

Market style salad | chopped romaine greens, chick peas, red onion, diced pepper, mozzarella, banana pepper, salami, balsamic vinaigrette

Pan seared mahi, lemon charred fennel, heirloom tomato broth

Rosemary & thyme free range chicken & gnocchi basil coulis

Roasted baby vegetables

Pasta primavera

Tiramisu

Limoncello panna cotta

Lemonade

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PLATED LUNCH

Based on 60 minutes of service. A \$125 fee plus service charge & tax will be added to all served meal functions of 19 persons or less.

LUNCHEON SERVICE INCLUDES:

Assorted artisan rolls, sweet pearl butter

Freshly brewed regular & decaffeinated starbucks coffee & herbal teas

Iced tea upon request

THE BEGINNING | SELECT ONE

Sonesta signature salad | mesclun field greens, heirloom tomato, cucumber wheel, carrot curl, creamy peppercorn dressing

Classic caesar salad | hearts of romaine, shaved parmesan, toasted croutons, traditional anchovy caesar dressing

Tomato napoleon | heirloom yellow and red tomato, di bufala mozzarella, microgreens, balsamic & evoo

SPECIALTIES OF THE DAY | SELECT UP TO TWO

Seasonal garden vegetables, potato du jour to complement entrée

8 OZ. ROASTED PRIME RIB

84 per person

Creamy horseradish

FLORIDA MAHI-MAHI

64 per person

Nut crusted, key lime buerre blanc

GRILLED CORVINA

74 per person

Champagne buerre blanc

HERB ROASTED AIRLINE CHICKEN

62 per person

Mushroom bordelaise

SIGNATURE DESSERTS | SELECT ONE

Oreo vanilla bean cheesecake

Rustic apple tart

Key lime pie

Double chocolate dome

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BOXED LUNCH

Based on 60 minutes of service. Guarantee of selections required 72 hours prior to service. A \$125 fee plus service charge & tax will be added to all served meal functions of 19 persons or less.

LUNCH ON THE RUN

53 Per person

Whole fresh fruit

Kettle chips

Freshly baked cookie

Soft drink

SIGNATURE SANDWICHES | SELECT UP TO THREE

Herb roasted tenderloin of beef | aged sharp cheddar, horseradish spread, spinach lettuce, rustic baguette

Grilled chicken pesto | heirloom tomato, evoo, multigrain

Honey roasted ham & manchego cheese | french baguette

Garden veggie | marinated grilled vegetables, roasted hummus, spinach wrap

Turkey club | roasted turkey, heirloom tomato wheel, applewood smoked bacon garlic aioli, multigrain

BOXED LUNCH ENHANCEMENTS

INDIVIDUAL YOGURT

6 per person

GRANOLA BARS AND POWER BARS

4 each

SELECTION OF CANDY BARS AND CHOCOLATE BARS

4 each

PROTEIN BARS

5 each

ⓁⓁ DAIRY-FREE ⓁⓁ VEGETARIAN ⓁⓁ VEGAN ⓁⓁ GLUTEN-FREE

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RECEPTION

HORS D'OEUVRES

Minimum purchase of 50 pieces per item required.

CHILLED HORS D'OEUVRES*

7 per pieces

Profiteroles with smoked salmon mousse with sour cream & caviar*

Sesame crusted tuna loin with wonton crisp, honey-hoisin sauce, spicy aioli*

Jumbo shrimp cocktail

Shaved beef tenderloin with garlic crostini with horseradish cream*

Grilled asparagus wrapped with prosciutto

Roasted root vegetable skewers with basil oil (V)

Roquefort cheese mousse with caramelized onions & walnuts in stuffed dates (V)

HOT HORS D'OEUVRES

8 per piece

Malibu coconut shrimp with orange horseradish sauce

Petite pastry lump crab cakes with spicy tartar

Lobster empanada with saffron dip

Scallops in applewood smoked bacon

Chicken & lemongrass pot stickers with ginger-teriyaki glaze

Short rib & manchego empanadas with tomato-cilantro salsa

Peking duck ravioli with roasted plum sauce

Miniature beef wellington with rosemary demi-glace

Franks in a puff pastry

Beef or chicken satay with thai peanut sauce

Cheese arepas with cilantro guacamole (V)

Spanakopita with spinach & feta cheese (V)

Oriental spring rolls with hot mustard sauce (V)

SASHIMI AND SUSHI

7 per piece | minimum 100 pieces

Assorted rolls and sashimi soy, pickled ginger, wasabi and soy sauce

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SOCIAL DISPLAY

Based on 60 minutes of continuous service. Minimum of 20 guests per display. A \$125 fee plus service charge & tax will be added to all served meal functions of 19 persons or less.

HAVANA*

32 per person

Carne empanada, chorizo banderillas, little cuban sandwiches, tortilla española, ham croquettes*

MEDITERRANEAN

28 per person

Roasted garlic hummus, baba ganoush, tabbouleh, mixed olives, pepperoncini, feta crumbles

Pita crisps, flatbreads, grissini

MEZZE

25 per person

Olive oil and oregano marinated feta cheese, mixed olives, grilled artichokes, pickled peppadew, stuffed grape leaves baba ganoush

Mint feta yogurt, grilled pita, tabbouleh salad, tzatziki

Raw bar display*_{market price}

Shrimp, snow crab claws, market east coast oysters, littleneck clams, king crab, lobster*

Champagne mignonette, horseradish cocktail sauce, lemon aioli, lemons, horseradish

FROMAGE

25 per person

Fine selection of cheese from around the world presented with toasted marcona almonds, natural honeycomb, fig jam, seedless grapes & assorted gourmet crackers

WARM BAKED BRIE

15 per person

Wrapped with french puff pastry, baked until golden brown, drizzled with local honey, sprinkled with toasted almonds

Granny smith apples, ripe strawberries & french bread

FRUITS OF THE SEASON

15 per person

Fresh hand cut fruit & seasonal berries

SLIDERS | SELECT THREE*

28 per person

Cheeseburger, american cheese, lettuce, tomato, pickle, special sauce*

Bbq brisket, pickled red onion, white bbq sauce

Shrimp po' boy, cajun remoulade

Pork belly, cucumber kimchi

Jamaican jerk chicken, pineapple

Chilled lobster salad, butter lettuce, sauce verte

Grilled salmon, basil pesto*

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CARVING STATIONS

A \$225 fee plus service charge & tax will be added to all served meal functions of 20 persons or less.

ROASTED BEEF TENDERLOIN*

650 per display | serves 20 guests

Coffee and sea salt rub, horseradish, grainy mustard and french rolls

ANGUS PRIME RIB*

625 per display | serves 25 guests

Uniformed chef carving (chef fee applicable)

Natural jus and horseradish sauce, artisanal rolls

SAGE-INFUSED ROASTED TURKEY

450 per display | serves 30 guests

Uniformed chef carving (chef fee applicable)

Apple cider and brown sugar brine, cranberry and kumquat compote, silver dollar rolls

GRILLED SWORDFISH LOIN

395 per display | serves 20 guests

Pink peppercorn vinaigrette

CEDAR PLANK HOT SMOKED SALMON FILLET

395 per display | serves 20 guests

Dill mustard sauce and herbed lavash

SALMON EN CROÛTE*

395 per display | serves 20 guests

Pesto rubbed, dill sauce

CARVING COMPLETION

19 per person | based on your guarantee

Complete your carving board experience with rosemary fingerling potatoes with garlic & shallots, chef's fresh garden vegetables

ⓁF DAIRY-FREE Ⓥ VEGETARIAN ⓋG VEGAN ⓁF 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 7% state sales tax. Menu pricing subject to change.

ACTION STATIONS

Stations are prepared by the guaranteed number of guests contracted. May not be prepared for less than stated on the contract. Pricing is priced per person, for up to two hours of continuous consumption. Requires chef attendant, charged at \$150 each per hour. A \$125 fee plus service charge & tax will be added to all served meal functions of 19 persons or less.

STREET TACO STATION*

32 per person

Select three | pork pastor, carne asada, tequila shrimp, chicken tinga or catch of the day*

Warm flour & corn tortillas

Guacamole, sour cream, roasted tomato salsa, charred tomatillo salsa, pico, lettuce, shredded cheddar, cotija cheese, cilantro and onions

WINGMAN

30 per person

Grilled or fried chicken wings, chicken fingers & waffles

Tossed-to-order with your selection of bbq sauce, chimichurri, hot sauce, honey dijon, ginger soy, caribbean jerk, garlic butter, mango habanero, maple syrup or thai curry

RISOTTO STATION

30 per person

Asparagus, wild mushrooms, roasted tomatoes, parmesan cheese, chopped herbs, roasted garlic, truffle oil

Add pancetta | 6

Add lobster | 9

CRAB CAKES

20 per person

Florida-style, grain mustard sauce, lemon aioli, spicy remoulade, baby greens, napa slaw

BUILD YOUR OWN SALAD BAR

20 per person

Mixed baby greens, fresh spinach, romaine lettuce, cherry tomatoes, sliced cucumber, dried cranberries, shaved red onion, garlic croutons, candied walnuts, crumbled blue cheese, goat cheese

Tossed with your selection of ranch, balsamic vinaigrette, orange ginger or caesar dressing

Add grilled chicken | 6

Add mahi-mahi | 7

Add shrimp | 8

Add steak* | 9

ITALY VIA FORT LAUDERDALE STATION

28 per person

Gemelli pasta, cheese sacchetti, pesto cream sauce, tomato basil sauce, asparagus, sautéed mushrooms, spinach, roasted garlic, fresh herbs, freshly grated parmesan cheese

Add grilled chicken | 4 | Add extra chicken 6

Add shrimp | 8

Add lobster | 9

PAELLA STATION

36 per person

Traditional valencia rice with saffron, jumbo shrimp, chicken, clams, mussels, chorizo, roasted peppers, sweet peas, and white wine, cooked in seafood broth

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DINNER

PLATED DINNER

Based on 60 minutes of continuous service. Freshly baked specialty rolls with sweet pearl butter, freshly brewed regular & decaffeinated starbucks coffee and international teas included in all plated dinners. A \$125 fee plus service charge & tax will be added to all served meal functions of 19 persons or less.

DINNER SERVICE INCLUDES:

Freshly baked specialty rolls with sweet pearl butter

SALAD CREATIONS | SELECT ONE

Baby wedge | baby iceberg, chopped applewood smoked bacon, shaved red onion rings, maytag blue cheese, dried cranberries, buttermilk ranch dressing

Mediterranean salad | baby spinach, crumbled feta, heirloom tomato, kalamata olives, cucumber, red onion, balsamic vinaigrette

SPECIAL TIES OF THE EVENING | SELECT UP TO TWO

Entrées complemented with chefs mélange of garden vegetables & roasted potatoes

MEDITERRANEAN CHICKEN

84 per person

Sun-dried tomato and red onion relish, lemon beurre blanc

CHICKEN WELLINGTON

87 per person

Mushroom duxelles, peppercorn demi-glace, pastry en croûte

6 OZ. ROAST BEEF TENDERLOIN*

115 per person

Veal au jus

SEARED SEA BASS

120 per person

Island fruit chutney, lemon beurre blanc

FLORIDA MAHI-MAHI

98 per person

Mango chutney

VEGETABLE WELLINGTON

80 per person

Roasted vegetables, mozzarella cheese, golden puff pastry

SURF & TURF*

133 per person

Petite filet mignon with grilled branzino, port wine demi-glace

SIGNATURE DESSERTS | SELECT ONE

Carrot cake

Key lime pie

Double chocolate dome

Oreo vanilla bean cheesecake

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

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DINNER BUFFETS

Dinner buffets include freshly brewed regular & decaffeinated starbucks coffee and herbal teas. Based on 90 minutes of continuous service. A \$125 fee plus service charge & tax will be added to all served meal functions of 19 persons or less.

BONNETT HOUSE

140 per person

Chopped caesar salad | hearts of romaine, shaved parmigiano-reggiano, garlic croutons, anchovy caesar dressing

New england clam chowder

Freshly baked specialty rolls with sweet butter

Grilled swordfish, caper butter

Chicken forestière, mushroom sauce

Braised short ribs, rosemary garlic au jus

Mélange of fresh garden vegetables

Roasted fingerling potatoes

Jasmine rice

Chef's selection of assorted tapas desserts

TUSCANY

150 per person

Italian wedding soup

Panzanella salad | roasted croutons, red onion, tomato, capers, sherry vinaigrette

Caprese salad | fresh mozzarella balls, tomato, cucumber, basil, evoo

Toasted garlic bread, focaccia

Chicken francese, white wine beurre blanc

Arrabbiata rigatoni

Roasted prime rib of beef, au jus

Seared branzino, garlic au jus

Roasted diced vegetables | zucchini, squash, peppers

Herb grilled fingerling potatoes with thyme, evoo & basil

Cannolis

Eclairs

Fruit tarts

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BARS & BEVERAGE

BAR PACKAGES

One bartender required for every 75 guests at \$150 per bartender for 3 hours of service, \$25 each additional hour. Each bar package includes soft drinks and evian water.

HOUSE

Selection of spirits: Conciere Vodka, Conciere Gin, Conciere Rum, Conciere Whiskey, Dos Santos Tequila, DeKuyper Triple Sec

Selection of beer: List beer selections here

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: List beer selections here

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, Maker's Mark Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: List beer selections here

Selection of wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Parducci Small Lot Pinot Noir and Cabernet Sauvignon

HOUSE BAR

One Hour	30 per person
Two Hours	43 per person
Three Hours	53 per person
Four Hours	63 per person
Five Hours	73 per person

SIGNATURE BAR

One Hour	48 per person
Two Hours	65 per person
Three Hours	77 per person
Four Hours	89 per person
Five Hours	101 per person

PREMIUM BAR

One Hour	52 per person
Two Hours	71 per person
Three Hours	85 per person
Four Hours	100 per person
Five Hours	114 per person

BEVERAGES

One bartender required for every 75 guests at \$150 per bartender for 3 hours of service, \$25 each additional hour.

HOST BAR

Spirits

House	15 per drink
Signature	18 per drink
Premium	20 per drink

Wine by the Glass

House	12 per glass
Signature	14 per glass
Premium	15 per glass

Beer

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

Non-Alcoholic

Evian Water	6 each
Soft Drinks	6 each

CASH BAR

Spirits

House	16 per drink
Signature	19 per drink
Premium	21 per drink

Wine by the Glass

House	14 per glass
Signature	16 per glass
Premium	17 per glass

Beer

Imported	12 per bottle
Domestic	10 per bottle
Craft	12 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 72 business hours 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 Florida 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 7% state sales tax is added to the total. If you are a tax exempt organization, please provide us with a copy of a valid Florida Tax Exempt Certificate.

LABOR CHARGES

Bartenders are available at a charge of \$150 for the first three hours & \$25 per hour thereafter. 1 bartender per every 75 guests.

Chefs and culinary attendants are required for some menu items and are charged at \$150 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 20 guests will incur a \$200 labor charge.

AUDIO-VISUAL

Sonesta Fort Lauderdale has partnered with Encore Global. Your Encore 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 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.

PICKUP AND DROPOFF POINT

Passenger coaches, mini coaches, and/or equipment vehicles will require drop off and pick up to the west side of the hotel on Sunrise Lane. Overnight parking required at the hotel will require pre-arranged services, with applicable overnight fees. Consult with your sales manager.

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.

INFORMATION

SHIPMENTS

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

To ensure proper handling of your materials, shipping labels must include the following:

Sonesta Fort Lauderdale Beach

999 North Fort Lauderdale Beach Blvd

Fort Lauderdale, FL 33304

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 \$40 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.