



The ROYAL SONESTA

THE ROYAL SONESTA WASHINGTON, DC CAPITOL HILL ————— CATERING MENU

BREAKFAST

BREAKS

LUNCH

DINNER

RECEPTION

BARS & BEVERAGE

INFORMATION



BREAKFAST

MORNING ENTICEMENTS

Breakfast buffets include 60 minutes of continuous service with regular & decaffeinated coffee, and assorted hot teas. Service beyond 60 minutes is \$10 per person. Menus are assigned by day; selecting a different day's menu is \$5 per person.

MONDAY & THURSDAY

65 per person

Chilled Orange and Cranberry Juice

Fresh Pineapple and Honeydew

Bananas and Red Apples

Make Your Own Greek Yogurt Parfait, Fresh Seasonal Berries, Berry Coulis, House Made Granola (V) (GF)

Individual Egg Frittata with Leek, Tomatoes and Virginia Alpine Cheese (V)

Applewood Smoked Bacon (GF)

Oven-Roasted Yukon Gold Potatoes with Caramelized Onion and Fresh Herbs (VG) (GF)

Daily Selection of Breakfast Pastries Including Butter Croissant, Chocolate Croissant, Apple Turnover, and Gluten-Free Blueberry Muffin (V)

TUESDAY & FRIDAY

65 per person

Chilled Orange and Grapefruit Juice

Fresh Honeydew and Cantaloupe

Bananas and Green Apples

Make Your Own Parfait, Coconut Yogurt, Seasonal Honey Roasted Stone Fruit, Stone Fruit Compote, Toasted Coconut Flake (V) (GF)

Scrambled Eggs with Crème Fraiche and Chives (V) (GF)

Chicken Sausage

Winter Potato Hash with Butternut Squash, Red Bell Pepper, Red Onion, and Kale (VG) (GF)

Daily Selection of Breakfast Pastries Including Butter Croissant, Chocolate Croissant, Cinnamon Swirl and Vegan Cranberry Muffin (Contains Nuts) (V)

WEDNESDAY & SATURDAY

65 per person

Chilled Orange and Apple Juice

Fresh Pineapple and Cantaloupe

Bananas and Oranges

Vanilla Greek Yogurt Chia Pudding, Maple Syrup and Cinnamon Roasted Apple, Golden Raisin, and Toasted Slice Almonds (Contains Nuts) (V) (GF)

Scrambled Eggs with Fresh Herbs (V) (GF)

White Cheddar Cheese

Fried Fingerling Potatoes with Pepper Flakes and Fresh Parsley (VG) (GF)

Pork Sausage (GF)

Daily Selection of Breakfast Pastries Including Butter Croissant, Banana Bread, Chocolate Muffin, and Vegan Pumpkin Spice Pecan Muffin

MORNING ENTICEMENTS

Breakfast buffets include 60 minutes of continuous service with regular & decaffeinated coffee, and assorted hot teas. Service beyond 60 minutes is \$10 per person. Menus are assigned by day; selecting a different day's menu is \$5 per person.

SUNDAY

65 per person

Chilled Cranberry and Grapefruit Juice

Fresh Cantaloupe and Honeydew

Bananas and Apples

Individual Pumpkin Spice Greek Yogurt Parfait,
Agave, Cracker Crumble and Toasted Pumpkin
Seeds [Ⓥ]

Scrambled Eggs with Crème Fraiche and Chives
[Ⓥ] ^{GF}

Applewood Smoked Bacon ^{GF}

Daily Selection of Breakfast Pastries Including
Butter Croissant, Cinnamon Swirl, and Cranberry
Muffin (Contains Nuts)

CONTINENTAL BREAKFAST

48 per person

Chilled Orange and Grapefruit Juice

Seasonal Sliced Fruits [Ⓥ] ^{GF}

Make Your Own Yogurt Parfait, Fresh Seasonal
Berries, Berry Coulis, House Made Granola [Ⓥ] ^{GF}

Steel Cut Oatmeal, Brown Sugar, Raisin and Warm
Maple Syrup [Ⓥ] ^{GF}

Daily Selection of Breakfast Pastries Including
Butter Croissant, Banana Bread, Chocolate
Muffin, and Pumpkin Spice Pecan Muffin
(Contains Nuts)



BUFFET ENHANCEMENTS

One Chef Attendant Required Per 75 Guests.
\$250 Fee Per Chef Attendant

Assorted Pastries (V)

66 per dozen

Seasonal Sliced Fruit (VG) (GF)

150 per platter (serves 10)

Seasonal Whole Fruits

50 per dozen

Individual Cereal (V)

Choice of almond, skim, 2% or whole milk

8 per person

Assorted Fresh Hand Rolled Bagels

Plain and Scallion Cream Cheese, Sweet Butter

75 per dozen

Bagels & Schmear

Smoked Salmon

Red Onion, Capers, Sliced Tomato Plain (GF) (VG)

Scallion Cream Cheese and Sweet Butter (GF) (V)

Assorted Hand Roll Bagels

18 per person

Hard Boiled Eggs

48 per dozen

Steel-Cut Oatmeal (VG)

Sliced Bananas, Brown Sugar, Raisins, Roasted Pecans
(Contains Nuts)

10 per person

Applewood Smoked Bacon, Apple Chicken Sausage or Pork Sausage (GF) (DF)

8 per person

Açaí Bowl (VG)

Granola, Coconut, Fresh Berries

10 per person

Heart Healthy Grains (V)

Greek Yogurt Bircher Muesli with Mango, Green Apple and
Golden Raisin

Vegan Coconut Farro, Agave, Mango, Kiwi, Toasted Coconut
Flakes

12 per person

Buttermilk Pancakes

Macerated Blueberries, Warm Maple Syrup, Chocolate Chips,
Stone Fruits Compote, Chantilly Cream, Toasted Pecans
(Contains Nuts)

15 per person

Southern Grits (GF)

Cheddar Cheese, Chorizo, and Cilantro

9 per person

Build-Your-Own Breakfast Tacos

Flour and Corn Tortillas, Scrambled Eggs, Chorizo, Roasted
Bell Peppers, Queso Fresco, Caramelized Onion, Pickled
Jalapeño, and Salsa Verde

21 per person

Breakfast Sandwich Collection (Select up to 2)

Bacon, Egg, American Cheese on a Plain Bagel

Egg White, Gruyère Cheese, Turkey Sausage on English
Muffin

Chicken Sausage, Egg, American Cheese on a Plain Bagel

Bacon, Egg, Gruyère Cheese on a Butter Croissant

Egg and American Cheese on a Butter Croissant (V)

18 each

Omelette Station

(Chef Attendant Required)

Cage Free Eggs, Egg White

Bacon, Ham, Chicken Sausage, Squash, Bell Peppers,
Mushrooms, Spinach, Tomatoes, Jalapeño, Cheddar, and Feta
Cheese

21 per person



PLATED BREAKFAST

All plated breakfasts include freshly squeezed orange juice, freshly brewed regular & decaffeinated coffee and assorted teas, assorted basket of mini breakfast pastry, chocolate croissant, butter croissant, muffin, and scone.

STARTER | SELECT ONE

10 per person

Pumpkin Spice Greek Yogurt Parfait, Agave, Cracker Crumble and Toasted Pumpkin Seeds [Ⓥ]

Coconut Yogurt, Seasonal Honey Roasted Stone Fruit, Stone Fruit Compote, White Quinoa, Toasted Coconut Flake [Ⓥ] ^{GF}

Almond Chia Pudding, Maple Syrup, Vanilla, Fresh Seasonal Berries and Toasted Nuts (Contains Nuts) [Ⓥ] ^{GF}

Fresh Seasonal Fruit Salad with Mint and Honey

ENTREE | SELECT ONE

Quiche Lorraine

Savory Crust and Custard with Bacon, Gruyère Cheese, Shallots Served With a Peppery Rocket Salad

48 per person

Smoked Salmon Tartine

Grilled Sourdough, Lemon Ricotta Cheese, Poached Egg, Fried Capers, and Fresh Dill

48 per person

All American ^{GF}

Scrambled Eggs With Crème Fraiche and Chives, Applewood Smoked Bacon, Roasted Fingerling Potato With Caramelized Onion, Herb Roasted Tomato

50 per person

Egg Frittata with Leek, Tomatoes and Virginia Alpine Cheese [Ⓥ]

Roasted Golden Potato, Chicken Sausage, Roasted Tomatoes, and Micro Green

52 per person

Steak & Egg ^{GF}

Pan Seared Herb Marinated Flat Iron Steak, Over Medium Fried Egg*, Roasted Golden Potatoes O'Brien, and Roasted Tomatoes

58 per person



BREAKS

MORNING BREAKS

Based on 30 minutes of continuous service.

POWERED BY THE BEAVER

18 per person

Assorted Granola Bars [Ⓥ]

Trail Mix [Ⓥ]

Chocolate Covered Espresso Beans [Ⓥ]

Cold Brew Coffee

THE HILL HARVEST

20 per person

Fresh Balsamic Tomato Bruschetta [Ⓥ]

Tartlet of Honey Caramelized Apple with Crème de Brie and Toasted Walnuts (Contains Nuts) [Ⓥ]

Mini Pumpkin Pie, Cinnamon Cream [Ⓥ]

THE FORAGER'S MARKET

23 per person

Seasonal Mushroom Crostini with Truffled Ricotta, Fresh Thyme and Chives [Ⓥ]

Roasted Butternut Squash Shooter, Toasted Pumpkin Seeds ^{GF} [Ⓥ]

Zucchini Bread [Ⓥ]

DAM GOOD DETOX

25 per person

Green Wellness Shot with Kale, Cucumber, Celery, Zucchini, Romaine, Lemon, and Ginger [Ⓥ] ^{GF}

Apple Juice Shooter with Ginger, Lemon, and Cayenne Pepper [Ⓥ] ^{GF}

88 Acres Dark Chocolate Sea Salt Bar [Ⓥ] ^{GF}

Seasonal Whole Fruits [Ⓥ]

AFTERNOON BREAKS

Based on 30-minutes of continuous service.

THE SWEET SOCIETY

19 per person

Lemon Bars and Madeleines (V)

Assorted Freshly Baked Cookies (V)

Mini Fruit Tartlets (V)

BURROW BITES

24 per person

Pickle-Brined Fried Chicken Tenders, DC Mumbo Sauce

Polenta Cake Bites, Feta, Sundried Tomato and Fresh Thyme (V) (GF)

Chocolate Caramel Blondie Bar (V)

Bourbon Pecan Pie (Contains Nuts) (V)

BEAVER'S LEVANTINE

22 per person

Qamar Al-Deen Juice (Apricot Juice) (VG) (GF)

Lebanese Muhammara with Pita Bread Chips and Lebanese Cucumber (VG) (GF)

Feta Cheese Crostini with Black Olives, Oregano, and Olive Oil (V)

Baklava (Contains Nuts) (V)

WOODLAND MUNCH MOMENT

35 per person

Guacamole, Pico de Gallo, and Classic Hummus Served with Corn Tortilla Chips (VG) (GF)

Crispy Potato Pancake Topped With Boursin Cheese and Chives (V)

Make your Own Forest Mushroom Lettuce Wrap with Sunflower Seeds, Green Onion, and Tahini Sauce (VG)

THE LODGE SNACK ATTACK

35 per person

Soft Hot Pretzels with Beer Cheese Dip and Spicy Mustard (V)

Mini Hot Dog Served with Whole Grain Mustard and Pickle Relish

Individual Bags of Route 11 Potato Chips (V) (GF)

Roasted Peanuts

TIMBER TREAT TIME

35 per person

Fresh Mango Ginger Turmeric Shooters (VG) (GF)

Individual Honey Lime Poppy Seed Seasonal Fruit Salad (V) (GF)

Bite Size Spinach Turkey Pinwheel with Roasted Red Pepper, Hummus, and Arugula on Spinach Tortilla

Assorted 88 Acres Power of Seeds Bars (VG) (GF)



A LA CARTE BREAKS

Enhancements to any existing break package or create your own break combination.

Seasonal Whole Fruits (V) (GF)

50 per dozen

Sliced Seasonal Fresh Fruits (V) (GF)

150 platter for 10

Individual Assorted Greek Yogurt (V) (GF)

72 per dozen

Individual Bags of Route 11 Potato Chips (V) (GF)

52 per dozen

Brownies & Blondies (V)

52 per dozen

Assorted Cookies (V)

Chocolate Chunk, Peanut Butter, and Oatmeal

55 per dozen

Individual Bags of Smart Pop Popcorn (V)

52 per dozen

Assorted Individual Mixed Nuts (V)

85 per dozen

Assorted Energy Bars

Nature Valley Granola, Kashi Granola (V), and 88 Acres Bars (GF) (NF) (VG)

88 per dozen

Housemade Madeleine (V)

Chocolate and Blueberry Butter Cream

72 per dozen

Warm Pretzels (V)

Cheddar Cheese Sauce and Spicy Mustard

74 per dozen

Freshly Brewed Regular & Decaffeinated Coffee

130 per gallon

Assorted Hot Teas

125 per gallon

Freshly Squeezed & Chilled Juices

55 per pitcher

Assorted Pepsi Drinks

8 each

Red Bull Energy Drinks

Regular and Sugar Free

10 each

Still & Sparkling Bottled Waters

8 each

Seasonal Fruit-Infused Waters

90 per gallon

Freshly Brewed Iced Tea

75 per gallon

Fresh Lemonade

75 per gallon

Arnold Palmer

75 per gallon

Kombucha

10 each

Assorted Vitaminwater

10 each

Bottled Iced Tea

8 each

Individual Juices

8 each

La Colombe Cold Brew Coffee

10 each

(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 subject to 15% gratuity, 10% taxable service charge and 10% state sales tax. A \$225 surcharge will be applied to menus with a guarantee less than 25 guests.



LUNCH



LUNCH BUFFETS

Lunch buffets include 60 minutes of continuous service with regular & decaffeinated coffee, iced tea, and assorted hot teas. Service beyond 60 minutes is \$15 per person. Menus are assigned by day; selecting a different day's menu is \$7 per person.

THE VITALITY TABLE | MONDAY & THURSDAY

76 per person

Spring Pea and Lovage Soup (V) (GF)

Crème Fraîche

Roasted Beets, Red Onion, Baby Kale, Feta Cheese, Toasted Pistachio, Apple Cider Vinaigrette (Contains Nuts) (V) (GF)

Seared and Roasted Salmon with Braised Fennel and Blood Orange Vinaigrette (GF)

Fresh Herb Marinated Organic Chicken Breast with Roasted Seasonal Mushroom au Jus (GF)

Rigatoni Mezze with Roasted Winter Squash, Grape Tomatoes, Kale, Roasted Garlic Lemon Zest, Olive Oil, and Parmesan Cheese (V)

Roasted Broccoli with Lemon, Pepper Flakes, Fresh Thyme, Garlic, and Olive Oil (V) (GF)

Fresh Whole Wheat Rolls

Apple Strudel (V)

Flourless Chocolate Cake (V) (GF)

THE COUNTRYSIDE TABLE | TUESDAY & FRIDAY

76 per person

Leek and Potato Soup (V) (GF)

Croutons and Chives Crème Fraiche (V)

Baby Kale, Radicchio, Watercress, French Beans, Sliced Radish, Apple Cider Vinaigrette (V) (GF)

Herb Marinated Flank Steak*, Roasted Shallots and Marchand de Vin Sauce (GF)

Organic Chicken Breast, Coq au Vin Style Sauce with Bacon, Pearl Onion and Mushrooms (GF)

Oven Roasted Maple Syrup Brussel Sprouts (V) (GF)

Yukon Gold Potato Puree (V) (GF)

Artisan Breads Rolls and Sweet Butter

Raspberry & Vanilla Cheesecake (V)

Carrot Cake (Contains Nuts) (V)

LUNCH BUFFETS

Lunch buffets include 60 minutes of continuous service with regular & decaffeinated coffee, iced tea, and assorted hot teas. Service beyond 60 minutes is \$15 per person. Menus are assigned by day; selecting a different day's menu is \$7 per person, except for the Parisian Bistro and Latin Garden & Spice.

ITALIAN GARDEN & COAST - WEDNESDAY/SATURDAY

76 per person

Fire Roasted Tomato Velouté (V) (GF)

Classic Grilled Cheese Croutons (V)

Italian Green Salad with Baby Kale, Radicchio, Spinach, Grape Tomatoes, Cucumber, Pearl Mozzarella, Toasted Sunflower Seeds, and Italian Dressing (GF)

Branzino a la Plancha with Zucchini and Salmoriglio Sauce (GF) (DF)

Pan Seared Flat Iron Steak with Balsamic Cipollini Agrodolce (GF) (DF)

Gemelli Pasta with Roasted Garlic, Tuscan Kale, Roasted Grape Tomatoes, Pancetta, Basil and Olive Oil, Parmesan Cheese (V)

Roasted Seasonal Vegetable Medley with Fresh Herbs (V) (GF)

Focaccia Bread Stick (V)

Tiramisu (V)

Primavera Cake with Pistachios and Strawberries

MEDITERRANEAN - SUNDAY

76 per person

Middle Eastern Tomato and Lentils Soup (V) (GF)

Lebanese Fattoush Salad with Sumac and Pita Bread Chips, Romaine, Cucumber, Tomato, Red Onion, Radish, Fresh Mint, and Pomegranate Seed (V)

Bake Cod fish with Marocain Braised Chickpea with Pepper, Onion, Garlic, Tomato, and Ras El Hanout Spice

Za'atar Spice, Garlic, Lemon Rubbed Chicken Breast, Feta Cheese, and Dark Jus (GF)

Lebanese Basmati Rice with Vermicelli, Cinnamon, and Toasted Pine Nut

Baklava (Contains Nuts)

Limoncello & Raspberry cake

PARISIAN BISTRO

85 per person

Classic French Du Puy Lentil Soup (GF)

Winter Green Salad with Roasted Apple, Toasted Pecans, Fourme D'Ambert Blue Cheese, and Apple Cider Vinaigrette (Contains Nuts) (V) (GF)

Roasted Beef Contre Filet Striploin* with Roasted Shallots and Merlot Wine Demi (GF)

Organic Chicken Breast with Wild Mushroom au Jus (GF)

Roasted Fingerling Potatoes with Garlic and Herbs (V) (GF)

French Beans with Fresh Herbs (V) (GF)

Opera Cake (Contains Nuts) (V)

Assorted Petits Fours (V)

LATIN GARDEN & SPICE

78 per person

Mexican Tofu Ranchero (V) (GF)

Latin Spiced Pork Morsels with Pickled Red Onion and Cilantro (GF)

Chipotle Ground Beef (GF)

Shrimp with Peruvian Aji Amarillo (GF)

White Rice with Cilantro (V) (GF)

Pico De Gallo, Chucky Avocado, Pickled Red Onion, and Jalapeño (V) (GF)

Queso Fresco and Sour Cream (V) (GF)

Soft Corn (V) (GF)

Flour Tortillas (V)

Churros (V)

Dulce de Leche Cheesecake (V)

LUNCH BUFFETS

Lunch buffets include 60 minutes of continuous service with regular & decaffeinated coffee, iced tea, and assorted hot teas. Service beyond 60 minutes is \$15 per person. Menus are assigned by day; selecting a different day's menu is \$7 per person.

THE ROYAL SANDWICH EXPERIENCE

76 per person

THE ROYAL SANDWICH EXPERIENCE INCLUDES:

Fire Roasted Tomato Soup with Grilled Cheese Croutons
Individual Bags of Route 11 Potato Chips
Chocolate Brownies
Fresh Fruit Salad

SALAD | SELECT TWO

Greek Style Fusili Pasta [Ⓥ]

With Tomatoes, Cucumber, Black Olives, Bell Pepper, Red Onion, Feta Cheese, Oregano, and Red Wine Vinaigrette

Caesar Salad [Ⓥ]

Romaine, Parmesan Cheese, Garlic Herbs Croutons, and Caesar Dressing

Quinoa w/ Roasted Maple Butternut Squash [Ⓥ] [ⓖ]

Baby Kale, Red Onion, Cranberries, Toasted Pecans White Balsamic Vinaigrette

Baby Iceberg Wedge Salad [ⓖ]

Crispy Applewood Smoked Bacon, Tomatoes, Red Onion, Blue Cheese, and Blue Cheese Dressing

COLD SANDWICH | SELECT TWO

Roasted Turkey

Gruyère Cheese, Lettuce, Honey Mustard on Multigrain Bread

Italian Combo

Ham, Prosciutto, Genoa Salami, Provolone, Lettuce, Sundried Tomato Puree on Italian Bread

French Bistro Ham

Gruyère Cheese, Lettuce, Butter on French Baguette

Roast Beef

Dijon Mayo, Tomato, Cornichons, Lettuce on Ciabatta Bread

HOT SANDWICH | SELECT ONE

Roasted Chicken

Pepperjack Cheese, Crispy Applewood Smoked Bacon, Thousand Island Dressing on Italian Bread

Roast Beef

Horseradish Cream, Caramelized Onion, Gruyere Cheese on Ciabatta

VEGGIE SANDWICH | SELECT ONE

Grilled Vegetables Wrap [Ⓥ]

Red Pepper, Zucchini, Eggplant, Arugula, Basil Pesto on Gluten Free Tortilla (Nut Free)

Tomato, Mozzarella, Arugula [Ⓥ]

Basil Pesto on Ciabatta Bread

BERESOVSKI'S DELI

72 per person

SOUP | SELECT ONE

Fire Roasted Tomato Soup with Grilled Cheese Croutons

Leek and Potato Soup [Ⓥ] [ⓖ]

SALAD

Greek Style Fusilli Pasta with Tomatoes, Cucumber, Black Olives, Bell Pepper, Red Onion, Feta Cheese, Oregano & Red Wine Vinaigrette [Ⓥ]

Caesar Salad, Romaine, Parmesan Cheese, Garlic Herbs Croutons, and Caesar Dressing [Ⓥ]

Red, Green Cabbage, and Carrot Slaw with Herbs in a Cream Dressing [Ⓥ] [ⓖ]

DELI DISPLAY

Meat: French Bistro Ham, Roast Beef, Roast Turkey Breast, Genoa Salami

Cheese: American, Provolone and Swiss Cheese
Condiments: Mayonnaise, Mustard

Toppings: Lettuce, Tomato, Red Onion, Pickles
Bread: Sliced Sourdough, and Multigrain Bread

DESSERTS

Chocolate Chip Cookies [Ⓥ]

Lemon Bars [Ⓥ]



PLATED LUNCHES

All plated lunch menus include regular & decaffeinated coffee, assorted hot teas, and rolls with whipped butter.

Plated service includes a choice of up to two entrée selections. A third entrée selection may be added for \$8 per person.

STARTERS | SELECT ONE

Fired Roasted Tomato Soup (V) (GF)
with Grilled Cheese Stick

Roasted Butternut Squash Soup (V) (GF)
with Roasted Pepitas

Caesar Salad (V) (GF)
Chopped Romaine, Parmesan Cheese, Garlic and Herbs
Croutons, Caesar Dressing

Frisée and Watercress
Sliced Radish, Goat Cheese, Crispy Bacon, Apple Cider
Vinaigrette

Baby Iceberg Wedge
Tomatoes, Crispy Pancetta, Pickled Red Onion, Blue Cheese
Crumbles, and Blue Cheese Dressing

Seasonal Baby Greens (V) (GF)
Shredded Carrot, Slice Mushrooms, Radish, Roasted Shallots,
and Dijon Vinaigrette

ENTRÉES | SELECT ONE

Organic Chicken Breast (GF)
Potato Puree, Roasted Brussels Sprout, Cherry Tomato, and
Dark Jus
70 per person

Pan Seared Faroe Island Salmon* (GF)
Roasted Beets, Watercress and Fennel Salad with Blood
Orange Vinaigrette
75 per person

Blackened Faroe Island Salmon* (GF)
Roasted Fingerling Potatoes, Carrot Puree, Beurre Blanc
75 per person

Red Wine Braised Short Ribs (GF)
Potato Puree, Roasted Baby Carrot, Trumpet Mushroom, and
Braisage Demi-Glace
78 per person

Baked Cod Loin (GF)
Roasted Garlic Potato Puree, Broccolini, Baby Carrot, White
Wine Velouté with Tomato and Parsley
78 per person

Flat Iron Steak* (GF)
Potato Gratin, Roasted Baby Carrot, Blistered Cherry Tomato,
Caramelized Shallots Bordelaise
78 per person

Butternut Squash Risotto (V)
With Roasted Butternut and Apple, Toasted Pepitas, Fried
Sage
68 per person

Quiche au Poireaux and Boursin Cheese (V)
Seasonal Baby Green with Red Wine Vinaigrette
65 per person

DESSERTS | SELECT ONE

Seasonal Fruit Tart (V)
Whipped Cream and Berries

Coconut & Mango Shortbread (V)
Passion Fruit Coulis

Dome Chocolate Mousse (V) (GF)
Dacquoise and Raspberry Coulis

Black Forest Cheesecake (V)
Cherry Liquor Coulis



DINNER



DINNER BUFFETS

All dinner buffets are based on 90 minutes of continuous service to include fresh dinner rolls, freshly brewed regular & decaffeinated coffee and assorted hot teas.

THE KING'S FEAST

128 per person

Roasted Butternut Squash Soup (V) (GF)

Roasted Baby Carrot Salad, Baby Arugula, Fresh Herbs, Goat Cheese, Toasted Slivered Almonds, and Lemon Vinaigrette (Contains Nuts) (V) (GF)

Baby Romaine Wedge, Roasted Winter Squash, Cherry Tomatoes, Red Onion, Candied Pecans, Apple Cider Vinaigrette (Contains Nuts) (V) (GF)

Seared Salmon*, Mushroom Quinoa Pilaf, White Wine Sauce (GF)

Braised Short Ribs in Red Wine (GF)

Vegetable Medley with Fresh Herbs (VG) (GF)

Golden Potato Puree (V) (GF)

Flourless Chocolate Cake (V) (GF)

Lemon Bars (V)

Assorted Cheesecake (V)

THE KNIGHT'S FEAST

120 per person

Mexican Chicken Tortilla Soup

Chopped Iceberg Lettuce, Tomatoes, Red Onion, Cucumber, Radish, Creamy Cilantro Lime Dressing (VG) (GF)

Chipotle Quinoa Salad, Black Beans, Red Pepper, Tomatoes, Red Onion, Corn, Avocado, Queso Fresco, and Cilantro (V) (GF)

Ecuadorian Market Fish Encocado, Creamy Coconut Milk, Tomatoes, Peppers, Cilantro, Onion, and Citrus Sauce (V) (GF)

Peruvian Roasted Chicken with Cilantro Jalapeño Sauce (GF)

Black Bean Stew (VG) (GF)

Roasted Chayote with Red Onion, Bell Pepper, and Herbs (VG) (GF)

Peruvian Arrocito (VG) (GF)

Churros (V)

Dulce De Leche Cheesecake (V)

Lime And Mango Cake (V) (VG) (GF)

THE QUEEN'S FEAST

125 per person

Leek and Potato Soup (VG) (GF)

Crème Fraîche and Chives

Winter Green Salad with Roasted Apple, Toasted Pecans, Fourme D' Ambert Blue Cheese, and Apple Cider Vinaigrette (Contains Nuts) (VG) (GF)

Lentils Du Puy Salad with Applewood Smoked Bacon, Vegetable Brunoises, Fresh Herbs and Roasted Shallots Dijon Vinaigrette (GF)

Organic Chicken Breast with Wild Mushroom au Jus (GF)

Roasted Beef Contre Filet (Striploin) With Roasted Shallots and Merlot Wine Demi (GF)

Haricots Vert with Caramelized Shallots and Fresh Herbs (VG) (GF)

Roasted Fingerling Potatoes with Garlic and Herbs (VG) (GF)

Flourless Chocolate Cake (V) (GF)

Assorted Petits Fours & Macarons (V)

Opera Cake (Contains Nuts) (V)

PLATED DINNER

All plated dinner menus include: freshly brewed regular & decaffeinated coffee, assorted hot teas, dinner rolls and salted soft butter.

Plated service includes a choice of up to two entrée selections with one silent vegan/vegetarian option. A third entrée selection may be added for \$10 per person

STARTERS | SELECT ONE

Roasted Butternut Squash Soup with Toasted Pepitas ^{VG} ^{GF}

Frisee Salad ^{GF}

French Beans, Crispy Bacon, Radishes, Blue Cheese, Toasted Almonds, Apple Sherry Vinaigrette

Caesar Salad

Chopped Romaine, Parmesan Cheese, Garlic and Herbs
Croutons, Caesar Dressing

Baby Iceberg Wedge ^{GF}

Grape Tomatoes, Crispy Pancetta, Radishes, Red Onion and Creamy Blue Cheese Dressing

Mixed Seasonal Green Salad ^{VG} ^{GF}

Cherry Tomatoes, Cucumber, Radishes, Fresh Herbs and Red Wine Vinaigrette

Roasted Beets ^V ^{GF}

Goat Cheese, Purslane, Pickle Red Onion, Toasted Pistachio, and Olive Oil

5 per person

Jumbo Lump Crab Cake, Lobster Sauce and Spicy Corn Relish

20 per person

ENTRÉES | SELECT ONE

Pan-Seared Chicken Breast ^{GF}

Roasted Garlic Potato Puree, Asparagus, Roasted Cherry Tomato au Jus

100 per person

Coq Au Vin ^{GF}

Braised Chicken Drumstick in Red Wine, Bacon, Pearl Onions, Mushrooms, Potato Puree, and Parsley

105 per person

Cajun Spice Faroe Island Salmon* ^{GF}

Potato Puree, Asparagus, Blistered Cherry Tomato, and White Wine Butter Sauce

108 per person

Pan Seared Faroe Island Salmon* ^{GF}

Roasted Pee Wee Potato, Broccolini and Roasted Baby Carrot, Lemon Beurre Blanc, and Chives

108 per person

Loup De Mer ^{GF}

Branzino a la Plancha, Cauliflower Puree, Crispy Brussels Sprouts, and Caper Lemon Butter Sauce

115 per person

Red Wine Braised Short Ribs ^{GF}

Golden Potato Puree, King Mushroom, Baby Carrot, and Roasted Cherry Tomato

115 per person

6oz Center Cut Filet Mignon* ^{GF}

Potato Gratin, Haricot Vert, Caramelized Shallots, and Red Wine Demi

120 per person

12oz NY Strip Steak* ^{GF}

Potato Gratin, French Beans, Blistered Cherry Tomato, Cognac Green Peppercorn Sauce

120 per person

DESSERTS | SELECT ONE

Warm Apple Tart ^V

Salted caramel sauce

Red Berry Mascarpone Cake ^V ^{GF}

White chocolate sauce

Marquis Au Chocolat ^V

Chocolate Sauce

Seasonal Fruit Tart ^V

Whipped cream

Toasted Almond Tiramisu ^V

Cardamom Crème Anglaise (Contains Nuts)

PLATED DINNER

All plated dinner menus include: freshly brewed regular & decaffeinated coffee, assorted hot teas, dinner rolls and salted soft butter.

Plated service includes a choice of up to two entrée selections. A third entrée selection may be added for \$10 per person.

DUET PLATED DINNER

Herb Seared Chicken Breast & Roasted Salmon [Ⓜ]
Spinach Farotto, Blistered Cherry Tomato, Chicken Jus, and Herb Relish

135 per person

Red Wine Braised Short Ribs & Seared Chicken Breast [Ⓜ]

Golden Potato Puree, Broccolini, Roasted Seasonal Mushrooms, Cherry Tomato, Chicken Jus

140 per person

Pan Seared Center Cut Filet Mignon & Shrimp* [Ⓜ]
Roasted Garlic Mashed Potato, Asparagus, Corn Relish, Merlot Demi

145 per person

Flat Iron Steak & Crab Cake* [Ⓜ]

Potato Gratin, Haricot Vert, Roasted Trumpet Mushroom, Red Wine Sauce

145 per person

ALTERNATIVE ENTREES

Ravioli [Ⓜ]

Artichoke, Caramelized Onion and Goat Cheese, Tomato Sauce, Crispy Artichoke, Fried Capers and Chive Oil

90 per person

Za'atar Spice Roasted Eggplant [Ⓜ] [Ⓜ]

Harissa Chickpea Stew, Couscous with Dried Fruit, Toasted Pine Nuts, and Fig Balsamic Glaze (contains nuts)

90 per person

Herb Pan Seared Cauliflower Steak [Ⓜ] [Ⓜ]

Braised Lentils with Vegetable Brunoises, Romesco Sauce, and Gremolata (contains nuts)

90 per person

Butternut Squash Risotto [Ⓜ] [Ⓜ]

Roasted Butternut Squash and Apple, Toasted Pepitas, Fried Sage

90 per person



RECEPTION

PASSED, CANAPÉS

Minimum of 25 pieces per order, up to 6 different selections.

COLD CANAPÉS

Ahi Tuna Poke with Seaweed Salad* (GF)

10 per piece

Cajun Shrimp with Avocado Mousse, Pickled Jalapeño

10 per piece

Smoked Salmon Crostini with Crème Fraîche, Capers and Dill

10 per piece

Ricotta Cheese Crostini with Crispy Prosciutto, Balsamic Onion Jam, and Micro Arugula

9 per piece

Cured Meat Antipasto Skewers (GF)

9 per piece

Mini Pistachio Mortadella Slider with Mustard and Cornichons (Contains Nuts)

10 per piece

Ranch & Bacon Deviled Eggs with Chives

9 per piece

Waldorf Chicken Salad Tartlet

9 per piece

Avocado Mousse Verrine, Jalapeño Relish (VG) (GF)

9 per piece

Roasted Beets Tartlet with Goat Cheese and Pistachio (Contains Nuts) (V)

9 per piece

Asian Style Roasted Wild Mushrooms Crostini with Green Onion (V)

10 per piece

Steak and Boursin Cheese on Potato Pancake with Balsamic Caramelized Onion (GF)

10 per piece

HOT CANAPÉS

Shrimp Tempura, Sweet Chili Sauce

10 per piece

Black Angus Mini Cheeseburger with Ketchup and Pickles

10 per piece

Beef Franks in a Blanket with Dijon Mustard

10 per piece

Moroccan Lamb Kebab, Fig Balsamic Glaze, and Mint Yogurt Sauce (GF)

10 per piece

Teriyaki Chicken Skewers

10 per piece

Korean Crispy Chicken Bites with Sesame and Scallion

10 per piece

Beef Tenderloin Crostini with Caramelized Onion and Horseradish Cream*

10 per piece

Maryland Crab Cake with Spicy Remoulade Sauce

10 per piece

Wild Mushroom Triangle (V)

10 per piece

Mini Vegetable Spring Roll, Sweet Chili Sauce (V)

10 per piece

Black Beans and Cheddar Crispy Roll, Chipotle Aioli (V)

10 per piece

Roasted Root Vegetables Skewers, Balsamic Glaze (VG) (GF)

10 per piece

DISPLAY STATIONS

Based on 60-minutes of continuous service.

LEVANTINE MEZZE & PAIRINGS

33 per person

Muhammara, Chickpea Hummus, Za'atar Spiced Grilled Eggplant and Zucchini, Mixed Olives, Cherry Tomatoes, and Lebanese Cucumber (V) (GF)

Feta Cheese with Olive Oil and Oregano (V)

Grilled Pita Bread & Pita Chips (VG)

ARTISAN CHEESE & SEASONAL PAIRINGS

35 per person

5 Spoke Creamery Goshen NY, Redmond Cheddar Cheese (Cow's Milk) (GF)

Old Chatham Creamery Groton NY, Nancy's Camembert (Cow & Sheep's Milk) (GF)

Vermont Creamery Goat Cheese (GF)

Fig Jam, Honeycomb, Toasted Nuts, and Dried Fruits (Contains Nuts) (VG) (GF)

Cranberry Walnut Bread, Baguette, and Everything Flatbread Crackers (Contains Nuts)

Figs and Sunflower Seed Crackers (GF)

MODERN PUB CLASSICS

40 per person

Fried Cod Fish, Tartar Sauce, and Spicy Remoulade

Garlic Soy Chicken Wings with Scallion and Toasted Sesame Seeds (GF)

Garlic Butter Wedge Fries with Parmesan and Parsley (GF)

ARTISAN CURED MEATS & PAIRINGS

35 per person

South Tyrol Alto Adige Speck (GF)

Saucisson Sec (GF)

Homemade Country Pâté, Duck and Pork Rillettes (GF)

Pickled Vegetables, Cornichons, Old Fashioned Mustard (VG) (GF)

Grilled Country Bread, Everything Flatbread Crackers (GF)

Figs and Sunflower Seed Crackers (GF)

CRAFT SLIDERS & SIDES | BUILD YOUR OWN

38 per person

Angus Beef, Roasted Spiced Chicken Thigh, and Roasted Portobello

Cheddar Cheese, Sliced Tomatoes, Pickles, Caramelized Onion, Creamy Cole Slaw, Chipotle Aoli, Chimichurri, and Ketchup

Potato Buns

SIDE | Choice of:

House-Made Potato Chips (VG) (GF)

Wedge Fries (VG) (GF)

COASTAL SHELLFISH & CRUDO

60 per person

Chilled Jumbo Shrimp, Oyster*, Crab Claws, Individual Tuna Poke* with Seaweed Salad

Lemon, Remoulade, Cocktail, Horseradish, and Mignonette Sauce

DISPLAY STATIONS

Based on 60 minutes of continuous service. One chef attendant required per 75 guests. \$250 fee per chef attendant.

PASTA ATELIER

35 per person

CHOICE OF 2 | Served with Parmesan Cheese and Garlic Butter Bread Stick.

Optional Chef Attendant for personalized service

CAMPANELLE PASTA

Spinach, Seasonal Mushrooms, Sundried Tomatoes, Caramelized Shallots, and Creamy Parmesan Cheese Sauce (V)

RIGATONI MEZZE

Andouille Sausage, Roasted Garlic and Shallots, Broccoli Rabe, Roasted Cherry Tomatoes, Fresh Herbs, and Olive Oil

PENNE PASTA

Roasted Cherry Tomatoes, Zucchini, Basil Pesto, Toasted Pine Nuts, Herb Oil, and Fresh Herbs (VG)

GEMELLI PASTA

Chicken Coq au Vin Style with Glazed Pearl Onion, Bacon, Mushroom, and Fresh Parsley

BOW TIE PASTA

Clams and Shrimp, Tomatoes, Mushrooms and Spinach, White Wine Lemon Sauce, and Fried Capers

COURT OF GREENS | SELECT TWO

25 per person

Roasted Beets, Watercress, Red Onion, Goat Cheese, and Blood Orange Vinaigrette (V) (GF)

Baby Romaine Wedge, Toasted Walnuts, Parmesan Cheese, Garlic and Herbs Croutons, Caesar Dressing

Baby Kale, Maple Roasted Butternut Squash, Dried Cranberries, Crumble Goat Cheese, Toasted Pepitas, and Apple Cider Vinaigrette (Contains Nuts) (V) (GF)

Frisée, Shaved Fennel, French Beans, Radishes with Feta Cheese, and Roasted Shallot Vinaigrette (V) (GF)

Baby Iceberg Wedge, Crumbled Blue Cheese, Red Onion, Grapes Tomatoes, Crispy Pancetta, and White Balsamic Vinaigrette (GF)

Seasonal Baby Green, Cucumber, Grape Tomatoes, Red Onion, Radishes, and Shredded Carrot (VG) (GF)

POKE BAR

64 per person

Ahi Tuna*, Hamachi*, and Tofu

Edamame, Carrot, Cucumber, Spring Onion, Jalapeño, Radish, Red Cabbage, Cilantro, Seaweed Salad, Avocado, Toasted Sesame Seeds, Fresh Lime (VG) (GF)

Ponzu and Poke Sauce

Steamed Jasmine Rice (VG) (GF)



CARVING STATIONS

Based on 60 minutes of continuous service. One chef attendant required per 75 guests. \$250 fee per chef attendant.

FAROE ISLAND SALMON

38 per person

Cajun Spice Crusted with Noilly Prat, and Shallot Butter Sauce (V) (GF)

Fresh Dinner Rolls (V)

ENHANCEMENTS | 10 PER PERSON

Herbed Butter Steamed Yukon Gold Potatoes (V) (GF)

Roasted Broccoli with Lemon (VG) (GF)

HERB MARINATED BEEF TENDERLOIN

38 per person

Merlot Demi, Horseradish Cream (GF)

Brioche Rolls (V)

ENHANCEMENTS | 10 PER PERSON

Chopped Romaine, Blue Cheese, Crispy Bacon, Cherry Tomatoes, Pickled Red Onion, and Blue Cheese Dressing (GF)

Roasted Fingerling Potatoes with Garlic, Shallots, and Fresh Herbs (VG) (GF)

APPLE BRINED ROASTED TURKEY BREAST

30 per person

Natural Turkey Jus (GF) (DF)

Fresh Dinner Rolls (V)

ENHANCEMENTS | 10 PER PERSON

Mango Chutney Wild Rice (VG) (GF)

Maple Bacon Roasted Brussels Sprouts (GF) (DF)

ROASTED BRAZILIAN PICANHA

34 per person

Mint Chimichurri Sauce

Brazilian Cheese Bread

ENHANCEMENTS | 10 PER PERSON

Fresh Tomato Salad with Iceberg Lettuce, Red Onions, Parsley, and Red Wine Vinaigrette (VG) (GF)

Garlic Rice (VG) (GF)

Brazilian Black Beans with Bacon and Smoked Sausage (GF)

LATIN SPICE ROASTED DUROC PORK LOIN

32 per person

Potato Rolls (V)

Roasted Tomatillo Salsa Verde (VG) (GF)

ENHANCEMENTS | 10 PER PERSON

Red Onion Salad with Tomatoes, Cilantro, and jalapeños (VG) (GF)

Fried Yucca (VG) (GF)



DESSERT STATIONS

Based on 60 minutes of continuous service.

LOCAL ROYAL DESSERT

28 per person

- Chocolate Truffles ☺
- Assorted Petits Fours ☺
- Mini Cheesecakes ☺
- Mini Brownies ☺

SWEET INDULGENCE

45 per person

- Assorted Macarons ☺
- Madeleines ☺
- Assorted Profiteroles ☺
- Panna Cotta Shooter ☺
- Pasteles de Nata ☺



BARS & BEVERAGE



WINE

SPARKLING

La Marca Prosecco

55per bottle

Charles De Fere Blanc de Blancs

60per bottle

J Cuvee Brut

85per bottle

Paul Buisse Cremant Brut Rose

70per bottle

Boizel Brut Champagne

145per bottle

Veuve Cliquot Yellow Label Champagne

170per bottle

Boizel Brut ROSE Champagne

175per bottle

WHITE

Decoy Chardonnay

60per bottle

Joel Gott Sauvignon Blanc

65per bottle

Saget La Perriere Sauvignon Blanc

55per bottle

Maison Joseph Drouhin Macon Chardonnay

85per bottle

Rombauer Carneros Chardonnay

100per bottle

Santa Margherita Pinot Grigio

80per bottle

ROSE

Peyrassol Provence

70per bottle

RED

Ancient Peaks Cabernet Sauvignon

60per bottle

DAOU Cabernet Sauvignon

80per bottle

Mount Veeder Winery Cabernet Sauvignon

140per bottle

Truchard Pinot Noir

80per bottle

Pali Pinot Noir

70per bottle

Lavinea Pinot Noir

120per bottle

Legende Merlot Bordeaux

60per bottle

Mark Ryan Red Blend

120per bottle

Finca Nueva Rioja

60per bottle



BAR PACKAGES

Bartenders are available at a charge of \$280 for the first four (4) hours & \$50 per hour thereafter. One bartender per seventy-five (75) guests is required.

SIGNATURE

Selection of spirits: Svedka Vodka, New Amsterdam Gin, Corazon Silver Tequila, Cruzan Rum, Jack Daniel's Whiskey, Rittenhouse Rye 100 Proof Rye

Selection of beer: Domestic, Import, and Local

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

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Sipsmith Gin, Patron Tequila, Bacardi Superior Rum, High West Bourbon, Knob Creek Rye

Selection of beer: Domestic, Import, and Local

Selection of wine: Cline Seven Ranchlands Cabernet Sauvignon, Cline Seven Ranchlands Pinot Noir, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Charles De Fere Blanc de Blancs Brut

ULTRA-PREMIUM

Selection of Spirits: Grey Goose Vodka, Hendrick's Gin, Casamigos Blanco Tequila, Smith & Cross Still Rum, Makers Mark, Knob Creek Rye, Crown Royal Whiskey, Johnny Walker Black Label Scotch, Hennessy VS Cognac

Selection of Beer: Domestic, Import, and Local

Selection of Wine: Edge Cabernet Sauvignon, Truchard Pinot Noir, Legende Merlot, Trefethen Chardonnay, La Petite Perriere Sauvignon Blanc, J Cuvee Brut and Paul Buisse Cremant Brut Rose

SIGNATURE BAR

One Hour	33 per person
Two Hours	50 per person
Three Hours	67 per person
Four Hours	84 per person
Five Hours	101 per person

PREMIUM BAR

One Hour	38 per person
Two Hours	56 per person
Three Hours	74 per person
Four Hours	92 per person
Five Hours	110 per person

ULTRA-PREMIUM BAR

One Hour	45 per person
Two Hours	63 per person
Three Hours	81 per person
Four Hours	99 per person
Five Hours	117 per person

BEVERAGES

Bartenders are available at a charge of \$280 for the first four (4) hours & \$50 per hour thereafter. One bartender per seventy-five (75) guests is required.
Cash bar pricing includes service charge & tax. Cashier fee of \$200 must be added to all cash bars functions.

HOST BAR

Spirits

Signature	16 per drink
Premium	18 per drink
Ultra-Premium	20 per drink

Wine by the Glass

Signature	16 per glass
Premium	18 per glass
Ultra-Premium	20 per glass

Beer

Imported	9 per bottle
Domestic	8 per bottle

Non-Alcoholic

Evian Water	8 each
Soft Drinks	8 each

CASH BAR

Spirits

Signature	19 per drink
Premium	21 per drink
Ultra-Premium	23 per drink

Wine by the Glass

Signature	19 per glass
Premium	21 per glass
Ultra-Premium	23 per glass

Beer

Imported	12 per bottle
Domestic	11 per bottle

Non-Alcoholic

Evian Water	10 each
Soft Drinks	10 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 will be delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

Meal Guarantees

To ensure availability, all setup and menu selections are due thirty (30) days prior to the date of arrival. A final meal guarantee is required by 12:00 noon, three (3) business days prior to your function and is not subject to reduction. We will be pleased to set 3% over the guarantee for functions. If the final guarantee is not advised by this time, the hotel will bill based on the last available estimate or actual attendance, whichever is greater.

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 District of Columbia 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 25% service charge is added to all food, beverage, audio-visual and room rental, as applicable. 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 Tax-Exempt Certificate.

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 or in our exciting restaurant Bistro Du Jour! Please contact your manager for a preferred vendor list.

Labor Charges

Bartenders are available at a charge of \$280 for the first four (4) hours & \$50 per hour thereafter. One bartender per seventy-five (75) guests is required.

Chefs and culinary attendants are required for some menu items and are charged at \$250 each.

Cake-cutting fees are required for outside cakes brought into the hotel and are charged at \$5 per person.

Buffet functions with less than twenty-five (25) guests will incur a \$225 labor charge.

Audio-Visual

Royal Sonesta Washington DC Capitol Hill 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 Global 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

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.

Shipments

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your group arrival. For boxes the following charges apply: \$10 per box up to 50lbs. 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 Washington, DC. Capitol Hill
20 Massachusetts Ave NW Washington, DC
20001 Attention: Catering/Convention Service
Manager's Name Hold For: Guest Name/
Convention Name/ Conference Dates Vendor
Name (if applicable)

Security

The hotel may require security officers for certain events. Additional fees may apply.

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.