



SONESTA™
HOTELS, RESORTS & CRUISES

Sonesta Miami Airport
BANQUET MENU



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BREAKFAST

BREAKFAST BUFFET

Buffet includes freshly brewed coffee, decaffeinated coffee, and specialty teas.

CONTINENTAL BREAKFAST

32 per person

Assortment of juices

Varied breakfast pastries, danish, muffins and croissants, marmalade, jams, preserves, cream cheese and butter

Assorted yogurts and fresh sliced seasonal fruits ^(V6)

SONESTA EXECUTIVE BREAKFAST

40 per person

Assortment of juices

Varied breakfast pastries, danish, muffins, croissants, bagels marmalade, jams, preserves, cream cheese and butter

Assorted yogurts, whole fruit and fresh sliced seasonal fruits

Scrambled eggs, display of applewood smoked bacon, sausage & cheeses

Chef's selection of breakfast potatoes

TASTE OF MIAMI BREAKFAST

38 per person

Assortment of juices

Varied breakfast pastries, danish, muffins and croissants, marmalade, jams, preserves, cream cheese and butter

Assorted yogurts and fresh sliced seasonal fruits

Hacienda scrambled eggs, chorizo & cheeses, tomato, onion

Chef's selection of breakfast potatoes

ADD THIS HEALTHY VEGAN BREAKFAST IDEA

5 per person

Avocado, hummus, tofu, whole-wheat bread toast! ^(V6)

^(DF) DAIRY-FREE ^(V) VEGETARIAN ^(V6) VEGAN ^(GF) GLUTEN-FREE

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are subject to a 25% service charge and 9% state sales tax. Menu pricing subject to change.

BREAKFAST ENHANCEMENTS

Add any of the following to your breakfast selections. Prices valid for add-ons only from selections on the breakfast buffet menus.

YOGURT

5 per person

OATMEAL

3 per person

GRANOLA BARS

5 per person

FRUIT WITH BERRIES

8 per person

BAGELS WITH CREAM CHEESE

8 per person

SCRAMBLED EGGS

8 per person

ASSORTED ENGLISH MUFFINS

8 per person

BRIOCHE FRENCH TOAST

6 per person

BUTTERMILK PANCAKES

6 per person

SMOKED SALMON

15 per person

Onion, tomato, capers and chopped egg

APPLEWOOD SMOKED BACON

8 per person

ESPRESSO

5 per person

ALMOND MILK

4 per person

SOY MILK

4 per person

SOFT DRINKS

5 each

OMELET LIVE STATION

32 each (minimum of 15 guests required)

Crafted omelets!

Selection of fresh proteins, veggies and cheeses, all brought together and cooked to your liking by our chefs

Tofu only upon request ^(V)

Includes freshly brewed coffee, decaffeinated coffee, and specialty tea station

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BREAKFAST ON-THE-GO

Minimum of 50 guests.

BOXED TO-GO BREAKFAST

30 per person

Choose 3 items from the below selections

Includes freshly brewed coffee, decaffeinated coffee, and specialty tea station

SIDES

Applewood smoked bacon (GF) (DF)

Yogurt & granola (V)

Fresh fruit cups (VG)

Whole fruit (VG)

Chef's sweet taste experience

ENTRÉES

Lox & bagel (buns) filled with smoked salmon, cream cheese & red onion +4 per person

Sausage and egg bagel (DF)

Mini croissant filled with scrambled eggs, sausage and cheddar cheese

Mini croissant filled with crispy applewood smoked bacon, scrambled eggs, and melted american cheese +2 per person (DF)

Egg, ham and cheese sliders (DF)

Egg, applewood smoked bacon and cheese sliders +2 per person (GF)

Mini cuban sandwiches

Mini medianoche sandwiches

Mini croquetas

Chorizo and egg breakfast tacos (DF)

Soft corn tortillas filled with scrambled eggs, applewood smoked bacon and cheddar or american cheese +2 per person

Breakfast scrambled egg burrito (DF)

Breakfast scrambled egg and applewood smoked bacon burrito +2 per person (DF)

Add this healthy vegan breakfast idea: avocado, hummus, toffee cheese, whole-wheat bread toast! +5 per person

Tofu scramble +2 per person (VG)

Breakfast scrambled egg, applewood smoked bacon, cheese, sautéed bell peppers and onions burrito +4 per person

BEVERAGES

Individual water bottles

Individual orange juices





BREAKS

AM + PM BREAK PACKAGES

All break packages include assorted soft drinks, bottled water, freshly brewed regular & decaf coffee and a specialty selection of herbal teas.

TASTE OF SOUTH FLORIDA

28 per person

Fruit skewers with honey mint dipping sauce

Assorted pastelitos

CAFE

32 per person

Ham croquetas with mustard aioli

Chicken croquettes with tomato salsa

Queso fresco tequeños with guava jam ^(V)

Cinnamon churros with hazelnut & chocolate dipping sauce

WE ALL SCREAM FOR ICE CREAM!

25 per person

Ice cream sandwiches

Selection of ice cream bars

Frozen tropical fruit bars

MILK & COOKIES

22 per person

Sugar cookies

Chocolate chip cookies

Macadamia nut cookies

Oatmeal raisin cookies

Chocolate brownies

Assorted milks

BUILD-YOUR-OWN TRAIL MIX

24 per person

House made granola

Sunflower seeds

Dried fruits

Sliced almonds

Chopped walnuts

M&Ms

Banana chips

CHIPS & DIP

22 per person

Blue tortilla chips and potato chips

Pico de gallo, guacamole, salsa, nacho cheese and ranch dressing

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BREAKS À LA CARTE

HOT CHOCOLATE

75 per gallon

ESPRESSO

18 per person

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE

78 per gallon

FRESHLY SQUEEZED FLORIDA ORANGE JUICE

50 per gallon

JUICE

50 per gallon

Cranberry, apple or tomato

LEMONADE

60 per gallon

TROPICAL FRUIT PUNCH

50 per gallon

BOTTLED WATER

6 each

SOFT DRINKS

6 each

CHOCOLATE BROWNIES

28 per dozen

ASSORTED COOKIES

54 per dozen

ASSORTED ICE CREAM

8 each

TORTILLA CHIPS

18 per person

Salsa & guacamole

POTATO CHIPS

5 each

Individual 1oz. Bags

FRESH SEASONAL FRUITS

12 per person

SLICED BAGELS

38 per dozen

Cream cheese

CROISSANTS

34 per dozen

GRANOLA BARS

5 each

ASSORTED DANISHES OR MUFFINS

50 per dozen

FINGER SANDWICHES

79 per dozen

PRETZELS

4 each

Individual 1oz. Bags

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

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ALL DAY MEETING PACKAGES

ALL DAY BEVERAGES

45 per person

Freshly brewed regular & decaffeinated coffee

Specialty selection herbal teas

Assorted soft drinks

Bottled water

NINE-TO-FIVE PACKAGE

58 per person

Continental breakfast

All day beverages

Chef's choice of cookies

FULL DAY PACKAGE

90 per person

Continental breakfast

All day beverages

Buffet lunch (choose one from lunch menu section)

Chef's choice of cookies

STUDIO FULL DAY PACKAGE

110 per person

Continental breakfast

All day beverages

Mid-day finger sandwiches

Buffet lunch (choose one from lunch menu section)

End of day chef's choice of cookies



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LUNCH

LUNCH BUFFET

All lunch buffets include a specialty selection of iced tea and assorted sodas.

SOUTH OF THE BORDER*

55 per person

Iceberg lettuce: cucumbers, tomato, roasted corn and black beans with honey chipotle vinaigrette (Vg)

Build your own taco: roasted chicken, grilled steak, lettuce, tomatoes, bell peppers, sweet onions, jalapeño pepper, chopped cilantro, guacamole, sour cream, salsa verde and shredded cheese with warm flour corn tortillas & taco shells or tortilla chips*

Chipotle yucantan rice

Tres leches cake

FLORIDIAN*

69 per person

Cuban black bean soup with cilantro sour cream (V)

Mix of local greens: plantain chips, citrus vinaigrette, cucumbers, red onions, roma tomatoes and lime chili dressing (Vg)

Pan seared snapper with corn black bean salsa

Cumin & coriander spice rubbed skirt steak with chimichurri sauce*

White rice

Flan

THAT'S ITALIAN

69 per person

Freshly baked garlic bread & grissinis

Vine ripened tomatoes, fresh mozzarella & basil balsamic glaze & extra virgin olive oil (V)

Classic caesar salad house croutons and parmesan cheese (V)

Linguine with pesto cream sauce (Vg)

Picatta-style fresh florida snapper with lemon caper sauce

Pan seared chicken breast with wild mushroom marsala wine sauce

Seasonal vegetables (Vg)

Tiramisu

HEART HEALTHY*

69 per person

Artisan garden salad cucumbers, tomato, sweet onions, roasted beets, chickpeas, dried cranberries & walnuts with chef's choice of dressing (Vg)

Grilled garden fresh vegetables & roasted potatoes (Vg)

Roasted chicken breast & pickled vegetables with cilantro

Pan seared salmon with charred tomato fennel broth*

Assorted sliced seasonal fruit with mint yogurt & agave syrup

TASTE OF THE SOUTH

69 per person

Seasonal greens, tomato, roasted corn, black eyed peas, pecans, dried cranberries, chopped applewood smoked bacon with chef's choice of dressing

Baked cheddar macaroni & cheese (V)

Honey fried chicken

Bbq pork loin with fried pickles & bbq sauce

Chive mustard potato salad (Vg)

Pecan pie



RECEPTION

HORS D'OEUVRES

BEEF EMPANADAS*

350 per 50 pieces

Chimichurri

SHOESTRING POTATO SHRIMP WRAPS

350 per 50 pieces

Sweet chili sauce

FETA & SPINACH

350 per 50 pieces

Phyllo garlic cream ^(V)

VEGETABLE SPRING ROLLS

450 per 50 pieces

Soy dipping sauce ^(VG)

MINI FRANKS

450 per 50 pieces

Blanket with grain mustard

COCONUT CRUSTED CHICKEN SKEWERS

350 per 50 pieces

Curry aioli

BEEF BROCHETTE*

350 per 50 pieces

Red pepper coulis

MINI VEGETABLE QUESADILLAS

350 per 50 pieces

Spicy tomato salsa

FLATBREAD PIZZAS

350 per 50 pieces

Pine nuts, caramelized balsamic onions & goat cheese ^(V)

FLORIDA CONCH FRITTERS

400 per 50 pieces

Cilantro lime dipping sauce

TENDERLOIN & BLEU CHEESE CROSTINI*

400 per 50 pieces

BOCCONCINI MOZZARELLA SKEWERS

350 per 50 pieces

Tomato & basil ^(V)

AHI TUNA TACOS*

500 per 50 pieces

Superfood salad

SMOKED SALMON MOUSSE

500 per 50 pieces

Cucumber cup

PLANTAIN CUP

600 per 50 pieces

Avocado & crab ^(V) ^(VG)

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DISPLAYS

FRUIT DISPLAY

18 per person

Greek mint yogurt dipping

ARTISAN CHEESE DISPLAY

19 per person

Assorted selection of domestic & imported cheeses

Water wafers & crackers

FRESH VEGETABLE DISPLAY

22 per person

Onion & creamy herb dipping, and black olive tapenade ^(V)

MEDITERRANEAN DISPLAY

25 per person

Turkish tomato salsa, hummus & baba ganoush, tapenade olives, tricolored roasted peppers, pita chips, french bread, focaccia & black olive bread ^(VG)



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SPECIALTY STATIONS

Chefs and culinary attendants are required for some menu items and are charged at \$150 each. One chef per 75 guests.

THAT'S ITALIAN PASTA STATION

40 per person

Includes assorted garlic breadsticks

SELECT TWO OPTIONS

Cheese Tortellini | Baby Shrimp, Spinach, Sun-dried Tomato, Peas, Garlic Rosemary Cream Sauce

Penne Pasta | Grilled Portobello, Zucchini, Yellow Squash, Roasted Eggplant & Vodka Sauce

Cavatappi Pasta | Italian Sausage, Caramelized Onions, Broccoli & Roasted Tomato-Red Pepper Sauce

Orecchiette Pasta | Beef Bolognese, Young Spinach & Roasted Garlic

MIAMI GRILL STATION

60 per person

Chili lime sugarcane skewer shrimp

Swordfish skewers with peppers & cherry tomatoes

Mojo pork loin kebabs with sweet onions

Crispy yuca fries with chipotle remoulade, chimichurri, lime cilantro aioli & pineapple walnut salsa

RISOTTO STATION

60 per person

Key west shrimp, tomato, leeks & baby kale risotto

Roasted asparagus, oven dried roma tomato & cremini mushroom risotto

Pancetta, green pea & parmesan risotto

Breadsticks & herb focaccia

TRADITIONAL SPANISH PAELLA

55 per person

Gulf shrimp, mussels, clams, calamari, chicken & spanish chorizo

HERB BRINE ROASTED TURKEY

1000 each (serves 40 guests)

Orange cranberry relish with assorted rolls

Attendant required

COUNTRY HAM

1300 each (serves 50 guests)

Pineapple honey glazed with grain mustard and mini french rolls

Attendant required

SLOW-ROASTED NY STRIP LOIN*

1080 each (serves 30 guests)

Dollar rolls, horseradish cream & rosemary au jus

Attendant required



DINNER

DINNER BUFFETS

All dinner buffets include a specialty selection of iced tea and assorted sodas.

TASTE OF ITALY

72 per person

Freshly baked garlic bread

Classic caesar salad hearts of romaine, shredded parmesan cheese & fresh baked house croutons

Antipasto display cured meats, roasted vegetables, marinated olives and charred peppers with imported & domestic cheeses

Vegan lasagna upon request +9 per person

Vegan rainbow spring rolls upon request +7 per person

Chef's choice of pasta with fresh basil (V)

Shrimp penne pasta with oven dried tomato pesto & baby arugula

Saltimbocca-style chicken wrapped with sage & prosciutto

Cannoli tiramisu

WELCOME TO MIAMI

99 per person

Baby field greens, cucumber, tomato, jicama, marinated beans, house croutons with chef's choice of dressing (V)

Potato salad with chorizo, red onions, grilled asparagus, cotija cheese & roasted peppers

Pollo criollo chicken breast with onions, peppers, tomato & garlic

Pan seared red snapper with local red & yellow tomato salsa and key lime beurre blanc

Sour orange mojo pork roast

"congrí" black bean rice & baked sweet plantains (V)

Tropical rice pudding cinnamon churros with hot chocolate dip

THE HANGER

70 per person

Crisp hearts of romaine lettuce, baby arugula, endive, grape tomatoes, raisins, and crumbled feta topped with pine nuts & champagne vinaigrette

Braised chicken with a pinot noir reduction

Pan seared corvina with braised artichoke, tomatoes, kale & olives

Braised short rib with crispy shallots & cabernet jus

Roasted vegetables (V)

Saffron rice with sweet peas (V)

Flan

AMERICAN

70 per person

Artisan greens, english cucumber, tomato, sweet onions, sweet peas, and cheddar jack cheese with ranch dressing & balsamic vinaigrette

Honey herb roasted chicken in citrus pan juices

Herb panko-crusted cod fish with tartar sauce

Char grilled boneless pork chop with apple bourbon sauce

Black beans & roasted seasonal vegetables (V)

Buttermilk mashed idaho potatoes with caramelized brussels sprouts, applewood smoked bacon & lemon zest

Fried yuca & tofu (V)

Double chocolate cake lemon pound cake with fresh berries

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BARS & BEVERAGE

WINE LIST

BUBBLES

Sparkling

Wycliff, Sparkling Brut, California 55 per bottle

La Marca, Prosecco, Italy 65 per bottle

J. Vineyards Cuvée, California 55 per bottle

WHITE

Chardonnay

Bulletin Place, Australia 55 per bottle

William Hill Estate, California 60 per bottle

Louis Latour, France 65 per bottle

Sauvignon Blanc

Bulletin Place, Australia 55 per bottle

William Hill Estate, California 65 per bottle

Spy Valley Satellite, New Zealand 72 per bottle

RED

Pinot Noir

Cline Seven Ranchlands, California 65 per bottle

Merlot

Bulletin Place, Australia 50 per bottle

William Hill Estate, California 60 per bottle

Cabernet Sauvignon

Bulletin Place, Australia 55 per bottle

William Hill Estate, California 60 per bottle

Cline Seven Ranchlands, California 65 per bottle

BAR PACKAGES

One bartender required for every 75 guests at \$150 per bartender for 3 hours of service, \$50 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: Michelob Ultra, Bud Light, Budweiser, Lagunitas Sumpin' Sumpin' Pale Ale, Cigar City Jai Alai IPA, Angry Orchard Cider

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: Michelob Ultra, Bud Light, Budweiser, Lagunitas Sumpin' Sumpin' Pale Ale, Cigar City Jai Alai IPA, Angry Orchard Cider

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: Michelob Ultra, Bud Light, Budweiser, Lagunitas Sumpin' Sumpin' Pale Ale, Cigar City Jai Alai IPA, Angry Orchard Cider

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	30 per person
Two Hours	42 per person
Three Hours	55 per person
Four Hours	65 per person

SIGNATURE BAR

One Hour	34 per person
Two Hours	48 per person
Three Hours	59 per person
Four Hours	72 per person

PREMIUM BAR

One Hour	40 per person
Two Hours	52 per person
Three Hours	63 per person
Four Hours	76 per person

BEVERAGES

One bartender required for every 75 guests at \$150 per bartender for 3 hours of service, \$50 each additional hour.

All Bars require a minimum of \$600.00 consumption (Tax & Gratuity Not Included)
Cash bar (Tax & Gratuity are Included in the price)

HOST BAR

Spirits

House	15 per drink
Signature	18 per drink
Premium	24 per drink

Wine by the Glass

House	12 per glass
Signature	14 per glass
Premium	18 per glass

Beer

Imported	12 per bottle
Domestic	10 per bottle
Craft	15 per bottle

Non-Alcoholic

Evian Water	7 each
Soft Drinks	6 each

CASH BAR

Spirits

House	18 per drink
Signature	21 per drink
Premium	27 per drink

Wine by the Glass

House	15 per glass
Signature	17 per glass
Premium	21 per glass

Beer

Imported	15 per bottle
Domestic	13 per bottle
Craft	18 per bottle

Non-Alcoholic

Evian Water	7 each
Soft Drinks	7 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. We are pleased to set 5% 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 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 25% service charge is added to all food & beverage charges. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. Current 9% 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 & \$50 per hour thereafter.

Chefs and culinary attendants are required for some menu items and are charged at \$150 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: \$75 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 \$200 labor charge.

AUDIO-VISUAL

Sonesta Miami Airport has partnered with GE 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 GE 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 back entrance to the hotel. A code will be provided to open the gate prior to the event. This request must be submitted by the group to the hotel, no later than 5 days prior to the group arrival.

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 and \$50 per pallet. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your Convention Services Manager of the total number of boxes being shipped.

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

Sonesta Miami Airport

950 NW Le Juene Road

Miami, FL 33126

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 \$35 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.