



SONESTA™

HOTELS, RESORTS & CRUISES

Sonesta Suites Scottsdale Gainey Ranch CATERING MENU



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BREAKFAST

BREAKFAST & BRUNCH

Buffet menus for groups of fewer than 15 attendees will be served family style. Prices are based on 60 minutes of service. Chefs and culinary attendants are required for some menu items and are charged at \$200 each, per hour.

SONESTA SUITES CONTINENTAL

39 per person

Sliced local fruits (V) (VG) (GF) (DF)

Hard-boiled free-range eggs (GF) (DF)

Fruit flavored yogurts (GF)

Traditional breakfast cereals with 2% milk

Croissants and assorted muffins

New york-style bagels with cream cheese

Whole grain and white sliced bread

Freshly squeezed orange juice (V) (VG) (GF) (DF)

ALL-AMERICAN BUFFET

55 per person

Scrambled eggs (GF)

Applewood smoked bacon (DF)

Sausage links

Breakfast potatoes

Assorted breakfast pastries

Sliced local fruits

Fruit flavored yogurts

Freshly squeezed orange juice (V) (VG) (GF) (DF)

ENHANCEMENTS

HAM & CHEESE CROISSANT

9 per person

SOUTHWEST BREAKFAST BURRITOS

9 per person

BACON, EGG AND CHEESE ENGLISH MUFFIN

9 per person

OATMEAL

6 per person

Brown sugar, dried fruit, nuts

LOX & BAGEL BOARD*

15 per person

BUTTERMILK PANCAKES

8 per person

FRENCH TOAST

8 per person

BISCUITS & SAUSAGE GRAVY

8 per person

OMELET STATION

25 per person

Chef required



BREAKS



À LA CARTE

FRESHLY BREWED COFFEE

98 per gallon

Regular or decaffeinated

ASSORTED HOT TEAS

75 per gallon

FRESHLY BREWED ICED TEA

55 per gallon

PRICKLY PEAR LEMONADE

55 per gallon

FRESHLY SQUEEZED ORANGE JUICE

55 per gallon

ASSORTED JUICES

55 per gallon

Apple or cranberry

FLAVORED ICED TEAS

6 each

EVIAN BOTTLED WATER

6 each

ASSORTED SOFT DRINKS

6.50 each

ASSORTED NAKED JUICES

6 each

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

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

All prices are subject to a 25% service charge and 8.05% state sales tax. Menu pricing subject to change.

À LA CARTE

ASSORTED BREAKFAST BAKERIES

58 per dozen

BUTTER CROISSANTS

60 per dozen

ASSORTED BAGELS

40 per dozen

Cream cheese

SOFT PRETZEL BITES

38 per dozen

ASSORTED COOKIES

67 per dozen

FUDGE BROWNIES

45 per dozen

LEMON BARS

45 per dozen

CHURROS

42 per dozen

Dipping sauce

ASSORTED GRANOLA BARS

6 each

WHOLE FRUIT

5 each

ASSORTED CANDY BARS

5 each

INDIVIDUAL BAGS OF CHIPS OR PRETZELS

6 each

INDIVIDUAL YOGURT

6 each

POPCORN

6 per person

Butter

CHIPS & HOMEMADE SALSA

7 per person

CHIPS & FRENCH ONION DIP

6 per person

INDIVIDUAL TRAIL MIX

6 each

FRESH CUT FRUIT

14 per person

THEMED BREAKS

Prices base on 30 minutes of service.

HEALTH NUT BREAK

22 per person

Flavored iced teas

Whole fruit

Vegetable crudité, ranch dip

Mixed nuts

SPRING TRAINING BREAK

25 per person

Bottled root beer

Cracker jacks

Peanuts

Popcorn

REJUVENATE BREAK

25 per person

Flavored iced teas

Fruit infused water station

Fresh cut fruit, honey yogurt dip

Variety of hard and soft cheeses

Artisanal crackers

MOVIE THEATER BREAK

22 per person

Assorted soft drinks

Freshly popped popcorn

Assorted movie theater candy

Soft pretzels with cheese dip and mustard

SOUTH OF THE BORDER BREAK

33 per person

Agua fresca

Homemade salsa bar including salsa roja, salsa verde, pico de gallo, corn salsa, pineapple salsa

Guacamole

Tortilla chips

Sopapillas

ENERGIZER BREAK

23 per person

Red bull

Starbucks bottled drinks

Mixed nuts

Granola bars

Yogurt covered pretzels

BUILD-YOUR-OWN TRAIL MIX BREAK

23 per person

Dehydrated cherries, apricots & cranberries

M&Ms

Chocolate chips

Assorted nuts

Granola

SWEETS BREAK

22 per person

Chocolate chip cookies

Brownies

Lemon bars



LUNCH

BOXED LUNCH

Boxed Lunches are intended for consumption off property. Boxed Lunches served in banquet space will have a \$5 per person surcharged applied.

BOXED LUNCH

One sandwich selection: 51 per person

Two sandwich selections: 55 per person

Three sandwich selections: 59 per person

INCLUDES

Individual bag of potato chips

Whole fruit

Chocolate chip cookies

Bottled evian water

Plastic cutlery

DELI SALAD | SELECT ONE

Potato salad

Pasta salad

Coleslaw

SANDWICH SELECTIONS

Turkey breast, provolone cheese, lettuce, tomato, dijon mustard, brioche

Roast beef, cheddar cheese, onions, tomato, horseradish mayo, brioche

Honey ham, swiss cheese, lettuce, pickles, tomato, dijon mustard, brioche

Grilled vegetables, lettuce, pesto mayo, spinach tortilla



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PLATED LUNCH

Prices are based on 60 minutes of service.

PLATED LUNCH INCLUDES

Up to two entrée selections, dinner rolls & butter and chef's choice of dessert

ENTRÉE SELECTIONS

CAESAR SALAD

40 per person

Grilled chicken

CAESAR SALAD*

42 per person

Grilled salmon

COBB SALAD

40 per person

Grilled chicken & ranch dressing

COBB SALAD*

42 per person

Grilled salmon & ranch dressing

MIXED GREENS SALAD

40 per person

Grilled chicken & italian dressing

MIXED GREENS SALAD*

42 per person

Grilled salmon & italian dressing

BASIL CRUSTED GRILLED CHICKEN

43 per person

Garlic mashed potatoes, seasonal vegetables, roasted tomato reduction

CITRUS GLAZED SALMON*

45 per person

Garlic mashed potatoes, seasonal vegetables, orange citrus glaze

GARLIC MARINATED FLAT IRON STEAK*

47 per person

Garlic mashed potatoes, seasonal vegetables, cabernet bordelaise

THEMED LUNCH BUFFETS

Buffet menus for groups of fewer than 15 attendees will be served family style. Prices are based on 60 minutes of service.

BUILD-YOUR-OWN SANDWICH DELI BUFFET

55 per person

Turkey breast, roast beef, ham
Provolone, swiss, cheddar
Pesto mayo, dijon mustard, chipotle aioli, ranch spread
Lettuce, sliced red onion, sliced tomato, pickles
Assorted breads
House-made chips with onion dip
Assorted cookies and fudge brownies
Pasta salad

MEXICAN BUFFET*

59 per person

Roasted corn salad
Tortilla chips & homemade salsa
Beef fajitas
Citrus braised chicken
Lettuce, tomato, onion, cheddar cheese, sour cream, guacamole
Flour tortillas
Spanish rice
Refried beans
Churros and sopapillas

ITALIAN BUFFET

59 per person

Caprese
Caesar salad
Grilled chicken breast with sun-dried tomatoes, artichokes, olives
Cavatappi, roasted vegetables, spinach, parmesan cheese
Green beans & blistered tomatoes
Garlic bread
Tiramisu

SPRING TRAINING BUFFET*

65 per person

Pasta salad
Beef hot dogs
Hamburgers
Bbq pulled chicken
Mayo, mustard, ketchup, relish
Cheddar cheese, pepper jack cheese, swiss, lettuce, red onion, tomato, pickles
Buns
Baked beans
Grilled corn
Strawberry shortcake

MEDITERRANEAN BUFFET*

62 per person

Greek salad
Garlic hummus and pita
Seared salmon with oregano citrus reduction
Grilled chicken, white wine, lemons
Seasonal vegetable sauté
Wild rice, sun-dried tomatoes, olives, herbs
Raspberry lemon cake

ASIAN BUFFET*

60 per person

Field greens, mandarin oranges, peppers, onions, cilantro, sesame ginger vinaigrette
Noodle salad, carrots, celery, scallions, hoisin chile dressing
Citrus lemongrass grilled chicken breast
Ginger soy beef stir-fry
Vegetable fried rice
Sesame bok choy
Green tea ginger cheesecake



RECEPTION

HORS D'OEUVRES

Minimum order of 25 pieces per selection. Prices are based on 60 minutes of service.

WHITE TRUFFLE MAC 'N CHEESE BITES

11 per piece

BOURBON MAPLE PORK BELLY

12 per piece

QUINOA & ZUCCHINI FRITTER

11 per piece

BACON WRAPPED SCALLOPS

11 per piece

SONORAN CHICKEN QUESADILLA

11 per piece

CRAB CAKES

12 per piece

SOUTHWEST EMPANADA

9 per piece

BRIE & RASPBERRY PHYLLO STAR

9 per piece

ASIAN SHORT RIB TARTLET

12 per piece

APPLEWOOD SMOKED BACON WRAPPED TENDERLOIN*

12 per piece

ITALIAN SAUSAGE STUFFED MUSHROOMS

9 per piece

COCONUT SHRIMP

12 per piece

VEGETABLE SPRING ROLLS

9 per piece

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All prices are subject to a 25% service charge and 8.05% state sales tax. Menu pricing subject to change.

DISPLAYS & STATIONS

Prices are based on 60 minutes of service. Chefs and culinary attendants are required for some menu items and are charged at \$200 each.

CHEESE BOARD DISPLAY

25 per person | 25 person minimum

Variety of hard & soft cheeses

Fresh and dried fruits

Assorted nuts

Gourmet artisanal crackers

Assorted cured meats +7 per person

VEGETABLE CRUDITÉ DISPLAY

18 per person | 25 person minimum

Assorted cold vegetables

Ranch dip

STREET TACO STATION | CHEF REQUIRED

Two selections: 40 per person

Three selections: 43 per person

INCLUDES

Flour & corn tortillas

Cabbage, pico de gallo, salsa, guacamole, sour cream, queso fresco

MEAT SELECTIONS

Green chile chicken

Chipotle cilantro beef*

Garlic citrus shrimp

PASTA STATION | CHEF REQUIRED

Two selections: 35 per person

Three selections: 38 per person

PASTA SELECTIONS

Cheese tortellini with pesto cream sauce

Penne pasta with chicken alfredo sauce

Cavatappi pasta with italian sausage, sweet peppers in marinara sauce

SLIDER STATION

Two selections: 37 per person

Three selections: 42 per person

SLIDER SELECTIONS

Beef, cheddar cheese, ketchup, sliced pickles*

Nashville chicken, pepper jack, chipotle aioli

Pulled pork, coleslaw

Vegetable, provolone, pesto aioli

POTATO BAR

32 per person

INCLUDES

Mashed idaho potatoes & mashed sweet potatoes

Green onions, fried onions, sour cream, cheddar cheese, applewood smoked bacon bits, brown sugar, pecans, honey, butter

CARVING STATION | CHEF REQUIRED

Includes dinner rolls & appropriate accompaniments

HONEY GLAZED HAM

18 per person

ROASTED TURKEY BREAST

26 per person

BEEF SIRLOIN*

30 per person

PRIME RIB*

32 per person



DINNER

PLATED DINNER

Prices are based on 60 minutes of service.

PLATED DINNER INCLUDES

One salad selection, one starch selection, one vegetable selection, up to two entrée selections, freshly brewed coffee service, dinner rolls & butter and chef's choice of dessert

SALAD SELECTIONS

Garden

Caesar

Spinach

STARCH SELECTIONS

Fingerling potatoes

Garlic mashed potatoes

Wild rice

Roasted southwest corn

VEGETABLE SELECTION

Artichoke sun-dried tomato relish

Asparagus

Haricots verts

Crispy brussels sprouts

ENTRÉE SELECTIONS

BALSAMIC GRILLED CHICKEN

75 per person

GARLIC PEPPER GRILLED NEW YORK STEAK*

95 per person

Port wine glaze

BRAISED SHORT RIBS

77 per person

Pinot noir bordelaise

CAJUN SEARED SALMON*

85 per person

Tangerine cilantro reduction

THEMED DINNER BUFFETS

All dinner buffets include freshly brewed coffee service, buffet menus for groups of fewer than 15 attendees will be served family style. Prices are based on 60 minutes of service.

ITALIAN BUFFET*

95 per person

Caesar salad

Grilled chicken breast, rosemary jus

Sautéed salmon, basil cream

Asparagus, toasted garlic, lemon

Focaccia bread

Tiramisu

WESTERN COOKOUT BUFFET*

110 per person

Garden salad

Potato salad

Garlic marinated flank steak

Bbq chicken breast

Roasted fingerling potatoes

Grilled seasonal vegetables

Cornbread muffins with honey butter

Chocolate mousse cake

MEDITERRANEAN BUFFET*

125 per person

Greek salad

Tzatziki and hummus with pita

Broccoli and cauliflower salad

Chimichurri flat iron steaks

Lemon thyme chicken breast, sun-dried tomato, olive relish

Oregano roasted potatoes

Eggplant, mushrooms, roma tomatoes ragout

Baklava

MEXICAN BUFFET*

95 per person

Roasted corn salad

Tortilla chips, homemade salsa, guacamole

Chipotle carne asada

Grilled chicken with tomatillo cilantro sauce

Chile cumin rice

Black beans

Flour and corn tortillas, sour cream, cheese

Tres leches cake

GAINEY RANCH BUFFET*

110 per person

AZ field green salad

Tortellini salad

Chicken breast with spinach, mushrooms, and feta cheese

Grilled new york steak with rosemary merlot demi-glace

Brussels sprouts with balsamic glaze

Truffle garlic mashed potatoes

Dinner rolls and butter

Assorted cheesecakes



BARS & BEVERAGE

BAR PACKAGES

One bartender required for every 100 guests at \$200 per bartender for 3 hours of service, \$75 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: Bud Light, Coors Light, Miller Lite

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

SIGNATURE

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

Selection of beer: Bud Light, Coors Light, Miller Lite

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: Bud Light, Coors Light, Miller Lite, Four Peaks Kilt Lifter Bule Moon, Corona, Fat Tire, SanTon HopShock and Stella Artois

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	25 per person
Two hours	36 per person
Three hours	47 per person
Four Hours	55 per person
Five Hours	65 per person

SIGNATURE BAR

One hour	30 per person
Two hours	40 per person
Three hours	50 per person
Four hours	60 per person
Five hours	70 per person

PREMIUM BAR

One hour	35 per person
Two hours	45 per person
Three hours	55 per person
Four hours	65 per person
Five hours	75 per person

BEVERAGES

One bartender required for every 100 guests at \$200 per bartender for 3 hours of service, \$75 each additional hour.

Host bars have \$250 minimum sales required before tax and service charge. Cash bars on consumption have \$500 minimum sales required before tax and service charge.

HOST BAR

Spirits

House	14 per drink
Signature	15 per drink
Premium	17 per drink

Wine by the Glass

House	12 per glass
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Beer

Imported	10 per bottle
Domestic	9 per bottle
Craft	11 per bottle

Non-Alcoholic

Evian Water	6 each
Soft Drinks	6 each

CASH BAR

Spirits

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

Wine by the Glass

House	14 per glass
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Beer

Imported	11 per bottle
Domestic	10 per bottle
Craft	12 per bottle

Non-Alcoholic

Evian Water	7 each
Soft Drinks	7 each

TEAM BUILDING ACTIVITIES

Give your guests a little taste of arizona with three team-building and hands-on culinary experiences. Each experience features all of the ingredients and items needed for a complete creation! We supply the ingredients and all the cleanup. Sonesta suites scottsdale's chef is on-hand to assist and give professional assistance and feedback throughout the culinary journey. Best of all you eat or drink the delicious rewards! All programs includes professional chef and/or staff coordinators and all necessary supplies. Sample recipes can be provided.

SALSA COMPETITION

50 per person

Some like it hot and some like it mild-which team will prevail with the winning salsa recipe?

Teams will start out with the basic salsa-making necessities and use their own knowledge to create a salsa to rival the best in arizona

Ingredients: selection of tomato and fruit based. House-made tortilla chips included.

Cooking items included: cooking utensils, can openers, serving bowls, knives, cutting board, etc.

Time needed: 1.5-2 hours

LOCAL BREWERY TOUR

25 per person

Samples of locally brewed beer such as lager, pilsner, ipa, pale ale, hefeweizen

MARGARITA COMPETITION

45 per person

You do not have to be tom cruise to make a killer 'cocktail,' but his flair could help.

Teams will select from a variety of ingredients, juices, and simple syrups to create their own unique beverage. Glass style and garnish may be the final kick to set your cocktail apart from the competition.

Cooking items included: can openers, serving bowls, knives, cutting board, glasses, etc.

Time needed: 1.5-2 hours

MYSTERY BASKET COMPETITION

50 per person

Who will be on the chopping block?

Teams will need to call on their culinary skills as they face off against one another to prepare a spectacular appetizer using the mystery items located inside of their basket.

Cooking items included: cooking utensils, can openers, serving bowls, knives, cutting board, glasses, etc.

Time needed: 1.5-2 hours



INFORMATION

EVENTS & 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 10 business days prior to your function and is not subject to reduction. If the final guarantee is not advised by this time, hotel will bill based on the last available estimate or actual attendance, whichever is greater.

OUTSIDE FOOD AND BEVERAGE POLICY

The Arizona Alcoholic Beverage Regulation Administration 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. Current 8.05% sales tax is added to the total. Tax Exemption is not honored in Arizona.

LABOR CHARGES

Bartenders are available at a charge of \$440 for the first four hours & \$75 per hour thereafter.

Chefs and culinary attendants are required for some menu items and are charged at \$200 each.

AUDIO-VISUAL

Sonesta Suites Scottsdale can provide you with the latest in technical equipment & excellent service. Current prices are subject to change without notice. The hotel cannot be responsible for audio-visual equipment brought into the hotel by guests. Outside Audio-visual can be brought into the hotel at no additional fee, however a Certificate of Insurance may be required.

AUDIO-VISUAL RENTALS

All prices shown are daily rental fees

Ballroom sound system patch fee \$75 each

Polycom phone \$85 each

Portable sound system package \$425 each

- Includes: handheld microphone, speaker system & cords

Portable TV \$300 each

Power strips/extension cords \$6 each

Screen 6'x6' (A/V table included) \$60 each

Screen 10'x 10' (A/V table included) \$80 each

TV in boardroom connection fee \$75 each

Handheld microphone \$75 each

LCD projector package \$500 each

- Includes: LCD projector, screen, A/V table & cords

OWL \$600 each

- Meeting Owl—a 360-degree smart conferencing camera.

OTHER AVAILABLE RENTALS

Flipchart with easel and markers \$50 each

Easel only (no flipchart or markers) \$15 each

White board with dry erase markers \$60 each

Dance floor \$275 each

Podium \$50 each

SPECIAL CATERING SERVICES

Our Catering & Convention Service Manager is 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

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.

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: \$5 per box and \$50 per pallet. If your group requires extensive storage space, or if boxes arrive more than five (5) 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 Suites Scottsdale Gainey Ranch
7300 East Gainey Suites Drive
Scottsdale, AZ 85258

Attention: Catering/Convention Service Manager's Name
Hold For: Guest Name/Convention Name/ Conference Dates
Vendor Name (if applicable)