

SONESTA™
HOTELS, RESORTS & CRUISES

Sonesta Charlotte Lower South End
EVENT MENUS



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BREAKFAST







BREAKFAST BUFFET

Served with freshly brewed coffee, hot teas, fruit juices & milk. All breakfast buffets serviced for 1.5 hours.
Minimum of 20 guests; A $175 fee applies to all food and beverage events with 20 or fewer guests.

CONTINENTAL

28 per person

Seasonal sliced fruits and berries

Assorted breakfast pastries

Toast station with assorted breakfast spreads

Dannon yogurt

Honey-roasted granola

HEALTHY START

33 per person

Seasonal sliced fruits and berries

Assorted breakfast pastries

Toast station with assorted breakfast spreads

Dannon yogurt

Honey-roasted granola

Local wild honey

Cottage cheese

Steel-cut oatmeal with traditional accompaniments

THE CAROLINIAN

38 per person

Seasonal sliced fruits and berries

Assorted breakfast pastries

Toast station with assorted breakfast spreads

Dannon yogurt

Honey-roasted granola

Assorted cold cereals

Stone-ground grits

Scrambled eggs with cheddar cheese

Breakfast potatoes with Onions and Peppers

Pork sausage links or Chicken Apple Sausage

Crispy hickory smoked bacon

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

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PLATED BREAKFAST

Served with freshly brewed coffee, hot teas, fruit juices & milk. Each table receives a basket of breakfast pastries. Minimum of 20 guests; A $175 fee applies to all food and beverage events with 20 or fewer guests.
A pre-selected choice of two entrees is available. If the entree price differs, the highest price prevails.

THE AMERICAN

28 per person

Scrambled eggs

Breakfast potatoes

Choice of:
bacon, pork sausage or chicken-apple sausage

SOUTHERN MORNING

26 per person

Scrambled eggs

Grilled ham steak

Buttermilk biscuit with country gravy

BRIOCHE FRENCH TOAST

26 per person

Whipped butter

Powdered sugar

Maple syrup

Seasonal Berry Compote

FRENCH CONNECTION

26 per person

Butter croissant, scrambled eggs, white cheddar

Choice of Applewood smoked bacon or Ham

Breakfast Potatoes

STEAK N' EGGS*

42 per person

6oz ny strip steak (cooked medium)

Scrambled eggs

Breakfast potatoes

Salsa Verde

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BREAKFAST ON THE GO

Includes whole fruit, individual yogurt, coffee or juice.
Minimum of 20 guests. A $175 fee applies to all food and beverage events with 20 or fewer guests.

SELECT TWO OPTIONS

26 per person

SOUTHERN START

Buttermilk biscuit, scrambled eggs, American Cheese

Choice of Pork or Turkey Sausage Patty

BREAKFAST BOWL

Scrambled eggs, spinach, avocado, peppers & feta cheese (V)

FRENCH CONNECTION

Butter croissant, scrambled eggs, applewood bacon and cheddar cheese

THE CLASSIC

English muffin, applewood smoked bacon, egg & cheddar cheese

ATLANTICO

Plain bagel, smoked salmon, cream cheese, capers, onion & tomato

Additional 3 per person

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BREAKFAST ENHANCEMENTS

Chefs and culinary attendants are required for some menu items and are charged at $150 each.
Minimum of 20 guests; a $175 fee applies to all food & beverage events with 20 or fewer guests.

OATMEAL BAR (V) (GF)
10 per person

Brown sugar, cinnamon, honey, assorted dried fruits, toasted nuts & milk

PARFAIT BAR (V)
13 per person

Dannon yogurt, honey-roasted granola, honey & assorted fresh seasonal berries

BISCUIT BAR
15 per person

Freshly-baked buttermilk biscuits, honey, sausage gravy, sweet butter & assorted breakfast spreads

WAFFLE BAR (V)
15 per person (pre-made or *action station attendant)

Fresh berries, candied pecans, honey, whipped butter, whipped cream & maple syrup

SMOKED SALMON
22 per person

Assorted bagels, sliced tomato, red onion, hard-boiled eggs, capers, chives & cream cheese

OMELET STATION
19 per person (*attendant required)

Whole eggs, egg whites, ham, bacon, sausage, peppers, onion, spinach cheddar & Swiss cheeses

BISCUITS AND SPREADS
54 per dozen

BREAKFAST PASTRIES
57 per dozen

FRESHLY BAKED SCONES
52 per dozen

ASSORTED BAGELS & SPREADS
54 per dozen

ASSORTED LOCAL DONUTS
60 per dozen

FRESHLY BREWED COFFEE
85 per gallon

ASSORTED HOT TEAS
60 per gallon

FRESHLY-BREWED ICED TEA
60 per gallon

LEMONADE
60 per gallon

FRUIT JUICE
60 per gallon

cranberry | orange | apple | grapefruit

BOTTLED TROPICANA JUICES
5 each (10oz)

ASSORTED PEPSI SODAS
6 each

BOTTLED EVIAN WATER
6 each

BOTTLED EVIAN SPARKLING WATER
7 each

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BREAKS

BREAKS & REFRESHMENTS

Minimum of 20 guests; A $175 fee applies to all food and beverage events with 20 or fewer guests.

BEVERAGE BREAKS

Half day (4 hours) 19 per person
All day (8 hours) 30 per person

INCLUDES

Assorted Pepsi products

Brisk Iced Tea

Freshly brewed coffee

Bottled Aquafina water

PEPSI PRODUCTS

6 each

Chef's choice based on availability

BOTTLED EVIAN WATER

6 each (16oz)

EVIAN SPARKLING WATER

7 each

ASSORTED ENERGY DRINKS

7 each

Chef's choice based on availability

NAKED NATURAL SMOOTHIES

8 each

Chef's choice based on availability

ASSORTED ICED COFFEE

9 each

Chef's choice based on availability

FRESHLY BREWED COFFEE

85 per gallon

ASSORTED HOT TEA

60 per gallon

FRESHLY BREWED ICED TEA

60 per gallon

LEMONADE

60 per gallon

FRUIT JUICE

60 per gallon

DAS BREZEL (V)

19 per person

Salted soft pretzel bites with beer cheese & whole grain mustard

GO DIP! (VG)

21 per person

House hummus, jalapeño-pimento cheese, house guacamole, carrot & celery sticks, pita & tortilla chips (V)

GAME ON!

30 per person

Mini corn dogs, chicken wings, crispy potato wedges, mustards, chipotle-come back sauce & individual bags of Cracker Jacks caramel popcorn

MEDITERRANEAN (V)

18 per person

Marinated assorted olives, Baba Ganoush, roasted red pepper hummus, fresh vegetables, tzatziki, marinated feta cheese & pita

ASSORTED YOGURT

5 each

ASSORTED PROTEIN BARS

5 each

WHOLE ASSORTED FRUIT

36 per dozen

SLICED SEASONAL FRUIT PLATTER

11 per person

YOGURT & BERRY PARFAITS

8 each

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ALL-DAY PACKAGES

Curated packages offering bundle & save options. Minimum of 20 guests; A $175 fee applies to all food and beverage events with 20 or fewer guests.

THE ENERGIZER

61 per person

All-Day Beverage: Assorted Pepsi® products, Brisk iced tea, bottled water, coffee & hot tea

AM Break: Assorted protein bars, individual bags of trail mix & chef's selection of Naked® smoothies.

PM Break: Soft pretzel bites with beer-cheese & whole grain mustard

FIELD TRIP

71 per person

All-Day Beverage: Assorted Pepsi® products, Brisk iced tea, bottled water, coffee & hot tea

AM Break: Make your own parfait with yogurt, honey-roasted granola, wild honey & house made seasonal berry compote (V)

Deli Lunch: Tomato soup, Caesar salad, rolls, brioche rolls, turkey, ham & roast beef, traditional toppings & house-made cookies

PM Break: hummus,

jalapeño-pimento cheese, house guacamole, pita& tortilla chips (V)

TACO-PERFECT

89 per person

All-Day Beverage: Assorted Pepsi® products, Brisk iced tea, bottled water, coffee & hot tea

AM Breakfast: Fruit salad, breakast pastries, scrambled eggs, breakfast potatoes, bacon or chicken-apple sausage

Mexican Lunch: Chicken tortilla soup, corn shells & warm tortillas, fajita chicken, taco beef, cilantro rice, beans, pico de gallo, house guacamole, salsa, sour cream & churros

PM Break: Mini corn dogs, chicken wings & crispy potato wedges with chipotle-come back sauce

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LUNCH





LUNCH BUFFET

Served with freshly brewed coffee, assorted hot teas, freshly brewed iced tea. All lunch buffets serviced for 1.5 hour.

Minimum of 20 guests; A $175 fee applies to all food and beverage events with 20 or fewer guests.

SOUP & SALAD

36 per person

SOUP | SELECT ONE

Chicken & Andouille sausage gumbo (DF)

Corn chowder (V)

Chicken tortilla (DF)

Tomato bisque (V)

SALAD | SELECT TWO

Andes trail: quinoa, roasted butternut squash, caramelized onions, parsley, cilantro-lime vinaigrette (VG)

Le petite garden: fresh greens, marinated cherry tomatoes, red beets, toasted pecans, honey dijon vinaigrette (VG) (DF)

Classic Caesar: romaine, shaved parmesan, croutons, house Caesar dressing

Baby wedge: iceberg, blue cheese crumbles, red onion, cherry tomatoes, ranch dressing (V)

OR | CHOPPED SALAD STATION

Romaine, arugula, spring mix, red onion, artichoke, roasted beets, asparagus, charred corn, tomato, kalamata olives, feta, mozzarella, chickpeas, black beans, roasted red pepper, hard-boiled egg, croutons, shaved almonds (V)

Select two dressings: Italian vinaigrette, balsamic vinaigrette, Ranch, Caesar, honey Dijon vinaigrette

PROTEIN | SELECT TWO

Roasted chicken breast

Seared shrimp

Blackened salmon

Herb-marinated hanger steak
(add 7 per person)

DESSERT | SELECT TWO

Raspberry cheesecake

Strawberry shortcake

Double chocolate brownies

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LUNCH BUFFET

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SONESTA DELI

39 per person

SOUP | SELECT ONE

Tomato bisque

Tortilla soup (V)

SALAD | SELECT TWO

Garden joy: spring greens mix, cherry tomatoes, cucumbers & balsamic vinaigrette & ranch dressing (VG)

Le Caesar: romaine, shaved parmesan, croutons, house Caesar

Caprese: fresh mozzarella, cherry tomatoes, fresh basil & balsamic reduction (V)

PROTEIN

Sliced turkey

Ham

Roast beef

ACCOMPANIMENTS

Assorted sliced breads, cheeses & traditional toppings

Individual kettle potato chips

DESSERT

Assortment of house-baked cookies & brownies

FIESTA MEXICANA

42 per person

SOUP | SALAD

Chicken tortilla soup

Mexican chopped salad: charred corn, cucumber, chickpeas, tomatoes, radish, onions & cilantro vinaigrette

MAIN

Chicken with sauteed peppers and onions (DF)

SELECT ONE:

Shrimp al Diablo: chili-tomato butter sauce

Ancho-marinated hanger steak
(add 7 per person) (V)

ACCOMPANIMENTS

Mexican “red” rice with corn and peas

Mexican beer-braised beans

Flour tortillas & taco shells

Tortilla chips

TOPPINGS

Fire-roasted tomato salsa, chipotle sour cream, pico de gallo, shredded lettuce, limes, cilantro, sour cream, queso fresco

DESSERT

Churros

Tres leches cake

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LUNCH BUFFET

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SOUTHERN SOUL

48 per person

STARTERS

Corn chowder, fried leeks (V)

Potato salad: southern style (V)

Cornbread (V)

SELECT TWO SIDES:

Mashed potatoes

Smoked gouda mac & cheese

Butter roasted corn on the cobb

Collard greens

Southern slow-cooked green beans

MAINS

Buttermilk-marinated fried chicken, Alabama white sauce

In-house smoked pulled pork, Lexington BBQ sauce

In-house smoked beef brisket, Espresso BBQ sauce (add 7 per person)

Fried catfish with tartar sauce (add 5 per person)

DESSERTS

S'mores brownies

Peach cobbler

ROYAL LUNCHEON

54 per person

STARTERS

She-Crab Soup

Dutchess salad: baby arugula, frisé, grape tomatoes, asparagus, roasted apples, goat cheese crumbles & citrus vinagrette (V)

King's chopped salad: baby iceberg, fennel, pickled red onion, candied pecans & cilantro-ranch (DF)

SIDES

Braised lentils

Herb-roasted marbled potatoes

Crispy Brussel sprouts

MAINS

Seared salmon, lemon beurre-blanc

Pan-seared chicken, lemon-thyme sauce (DF)

Roasted pork loin, apple-fennel jus (add 3 per person)

Grilled NY steak with chimichurri sauce (add 7 per person)

DESSERTS

Strawberry shortcake biscuits

Pistachio ricotta cake

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GRAB N' GO LUNCH

Minimum of 20 guests. A $175 fee applies to all food and beverage events with 20 or fewer guests.

Gluten-free options available upon request.

GRAB N' GO LUNCH

34 per person

Includes whole fruit, cookie, bag of potato chips & bottled water

Select up to three

ITALIAN SANDWICH

Ham, NC soppressata salami, pepperoni, shredded lettuce, red onion, banana peppers, tomato, creamy house vinaigrette, hoagie roll

ROAST BEEF SANDWICH

Caramelized onion, horseradish cream, arugula a pretzel roll

CAPRESE SANDWICH

Tomato, mozzarella, arugula, basil on ciabatta (V)

TURKEY WRAP

Shaved Turkey, Tomato, romaine, aged cheddar, bacon, creamy whole grain mustard

QUEEN CITY SANDWICH

Grilled chicken, romaine, tomato, smashed avocado, Duke mayonnaise, tomato

GARDEN WRAP

Herb-marinated grilled zucchini & yellow squash, arugula, kalamata olives, red onion, crazy feta spread (V)

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PLATED LUNCH

Minimum 20 guests.; A $175 fee applies to all food and beverage events with 20 or fewer guests.

THREE COURSE PLATED LUNCH

Served with freshly brewed coffee, assorted hot teas & freshly brewed iced tea

Three Course | Selection of one soup or salad, one entrée and one dessert

SOUPS | SELECT ONE (V)

White bean soup (V)

Tomato bisque, chive oil, foccacia croutons (V)

Cream of mushroom: scallions (V)

OR

SALADS | SELECT ONE

Garden joy: spring greens mix, grape tomatoes, cucumbers & choice of dressing (VG)

Classic Caesar: romaine, shaved parmesan, croutons & creamy Caesar

Wedge Salad: blue cheese crumbles, bacon, grape tomatoes, cucumber, red onion, ranch (V)

DESSERTS | SELECT ONE

Dulce de leche cake

Basque cheesecake

Triple chocolate mousse cake

VEGETARIAN SELECTIONS

38 per person

Roasted Cauliflower, heirloom baby carrots, eggplant puree, balsamic reduction (V)

Mushroom ravioli: brown butter-sage sauce (V)

POULTRY SELECTIONS

41 per person

Herb-marinated airline chicken breast: jalapeñ-pimento cheese grits, blistered tomato, chicken jus drizzle

Citrus airline chicken breast: smashed red potatoes, broccolini, lemon-thyme chicken jus (DF)

SEAFOOD SELECTIONS

44 per person

Marinated salmon: asparagus-spinach risotto & citrus-beurre blanc

Seared Mahi-Mahi: wild rice, tomato jus, green beans

BEEF SELECTIONS

59 per person

Braised short rib: stone-ground polenta, slow-roasted carrots, short rib jus

NY Strip Steak: garlic-mashed potatoes, brussel sprouts & red wine demi

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RECEPTION





RECEPTION DISPLAYS

All displayed items serviced for 1.5 hours. Three stations required without dinner.
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FARMER'S MARKET

12 per person

Asparagus, carrots, celery, cucumbers, feta cheese, Greek dip, buttermilk ranch, & red pepper hummus (V)

POTATO-POTAHTO

15 per person

Creamy mashed potatoes

Baked potatoes

Toppings: chives, sour cream, shredded cheese, melted butter, bacon bits, & gravy

ARTISAN CHEESE BOARD

19 per person

Chef's selection of local and international cheeses, fig jam, assorted olives, dried fruits, grapes, nuts, baquette & lavash chips (V)

CHARCUTERIE BOARD

18 per person

Chef's selection of local and international cured meats, pickled vegetables, assorted olives, house pickles, lusty monk mustard, baquette & lavash chips

SLIDERS | SELECT TWO

25 per person

Seared beef: cheddar, garlic aioli

Pulled chicken: coleslaw, cilantro-garlic aioli

Beyond burger: lettuce, tomato (VG)

Pulled pork: house pickles, BBQ sauce

SEA BLISS

38 per person

Poached shrimp, oysters on the half shell, crab claws, bay scallops, ceviche shooter, cocktail & mignonette sauce, lemon & hot sauce*

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ACTION STATIONS

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PASTA STATION

20 per person (attendant required)

Pastas: assorted raviolis, strozzapreti, cavatappi

Sauces: marinara & creamy alfredo (V)

Toppings: italian sausage, grilled chicken, roasted red peppers, artichokes, tomatoes, spinach, grilled zucchini, olives, parmesan & mozzarella cheese

CIDER-BRINED TURKEY BREAST

25 per person (attendant required)

Turkey gravy, cranberry sauce, mini brioche rolls

TACO STATION

22 per person

Pulled pork

Braised chicken

Roasted vegetables

Toppings: pico de gallo, guacamole, lime, cilantro, sour cream

Taco Shells, Flour tortillas

SALMON EN CROUTE*

32 per person

Spinach-stuffed puff pastry, charred salsa, Bernaise

SMOKED BEEF BRISKET

39 per person (attendant required)

Carolina-style BBQ sauce, slaw, mini brioche rolls

ROASTED PRIME RIBEYE*

45 per person (attendant required)

Chimichurri, creamy horseradish sauce, a jus, mini brioche rolls

HERB-BEEF TENDERLOIN*

49 per person (attendant required)

Chimichurri, red wine demi & mini brioche rolls

BRAZILIAN CHURRASCO*

55 per person (attendant required)

Herb-marinated top sirloin

Smoked sausage

Lime-marinated chicken

Slow-cooked pork ribs

Accompaniments: rolls, chimichurri, mojo de ajo, yuca fries

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HORS D'OEUVRES

Priced per 50 pieces.
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COLD SELECTION

MUSHROOM BRUSCHETTA
325 per 50 pieces

Caramelized onion marmalade, chives (V)

SOUTHERN DEVILED EGGS
375 per 50 pieces

Crispy capers, chives

CUCUMBER TZATZIKI BITES
325 per 50 pieces

Yogurt, lemon, dill

MINI JALAPEÑO-PIMENTO CHEESE "BLT"
350 per 50 pieces

Biscuit, tomato-bacon marmalade, chives

CHILI-CITRUS CHICKEN SALAD
375 per 50 pieces

Phyllo shells, micro-cilantro

CRAB & AVOCADO TOAST
450 per 50 pieces

Phyllo shells, cilantro-tomatillo sauce

SHRIMP COCKTAIL
450 per 50 pieces

House cocktail sauce (DF)

SPICY TUNA TARTARE*
475 per 50 pieces

Crispy wonton shells, chili-sesame oil

HOT SELECTION

CHICKEN TENDERS
350 per 50 pieces

Maple-Lusty Monk sauce

MINI CHICKEN N' WAFFLES
375 per 50 pieces

Maple syrup

CHICKEN EMPANADAS
350 per 50 pieces

Cilantro-lime aioli

BEEF EMPANADAS
400 per 50 pieces

Chipotle-cream sauce

CRISPY COCONUT SHRIMP
375 per 50 pieces

Sweet chili sauce

MOZZARELLA ARANCINI
350 per 50 pieces

Tomato-basil coulis (V)

MAC N' CHEESE BITES
375 per 50 pieces

CRISPY PORK BELLY SKEWERS
400 per 50 pieces

House tequila-espresso BBQ sauce (DF)

CAROLINA MINI CRAB CAKES
450 per 50 pieces

Citrus remolaude

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SWEET TREATS

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SOUTHERN CLASSICS
19 per person

Banana pudding shooters, peach cobbler, lemon bars, strawberry shortcake

VIENNESE TABLE
22 per person

Tiramisu, key lime pie, red velvet cake, petit fours & assorted French macarons

ICE CREAM STATION
18 per person

Chef's assortment of assorted individual ice cream

BANANAS FOSTER STATION
21 per person (attendant required)

Flambéed with rum, banana liqueur and caramel over ice cream

ICE CREAM CART
21 per person (attendant required)

Ice cream flavors: vanilla, chocolate, strawberry

Toppings: chocolate sauce, caramel sauce, whipped cream, fresh berries, nuts & waffle cones

ASSORTED COOKIES
60 per dozen

ASSORTED MINI CHEESECAKE BITES
110 per 25 pieces

BROWNIE BITES
54 per dozen

ASSORTED CHOCOLATE TRUFFLES
125 per 25 pieces

ASSORTED FRENCH MACARONS
110 per 25 pieces

MINI ASSORTED CAKES
72 per dozen

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

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DINNER

DINNER BUFFET

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Minimum of 20 guests; A $175 fee applies to all food and beverage events with 20 or fewer guests.

SOUTHERN PRIDE

65 per person

SOUP

New Orleans gumbo & cornbread

SALADS

Hearts of romaine: candied walnuts, cherry tomatoes, goat cheese & choice of dressing (V)

Potato salad: southern style (V)

SIDES

Garlic mashed potatoes

Collard greens

Slow-cooked southern green beans

ENTRÉES

Southern style fried chicken with Alabama White Sauce

Blackened salmon with lemon-cream sauce

Beef brisket with Carolina-style BBQ sauce

DESSERTS

Peach cobbler

Key lime pie

NIGHT IN TUSCANY

75 per person

SOUP

White bean and kale with garlic bread

SALADS

Hearts of romaine: cucumber, olives, cannellini beans, red onions, parmesan, choice of dressing (V)

Tortellini: basil, spinach, sun-dried tomatoes, pecorino, prosciutto, roasted garlic dressing

SIDES

Lemon brussel sprouts (DF)

Italian-style roasted red skin potatoes

ENTRÉES

Baked Ziti

Chicken parmesan

Oven-roasted salmon with lemon-capers sauce

Grilled beef sirloin with red wine demi glace

DESSERTS

Tiramisu

Cannoli

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DINNER BUFFET

Served with freshly brewed coffee, assorted hot teas, freshly brewed iced tea. All dinner buffets serviced for 1.5 hours.
Minimum of 20 guests; A $175 fee applies to all food and beverage events with 20 or fewer guests.

FLAVORS OF THE CARIBBEAN

68 per person

SOUP | BREAD

Tortilla soup

Dinner rolls & butter

SALADS

Island salad: mixed greens, almonds, grape tomatoes, orange segments & citrus dressing (V)

Cuban pasta salad: shell pasta, diced ham, red onion, hard boiled eggs & pineapple

SIDES

Yuca fries

Arroz congri: rice with black beans

Chicharon: deep fried pork belly

ENTRÉES

Jerk chicken: Jamaican style

Cerdo asado: slow roasted pork shoulder with jus

Roasted Mahi Mahi with mango salsa

DESSERTS

Dulce de leche cake

Assorted stuffed churros

ROYAL FEAST

75 per person

SOUP | BREAD

Mushroom bisque

Dinner rolls & butter

SALADS

Royal harvest: roasted tomato, fennel, goat cheese, toasted almonds & lemon vinaigrette

Caprese: Heirloom tomato, mozzarella, fresh basil, & balsamic reduction

SIDES:

Heirloom glazed carrots

Broccolini

Garlic mashed potatoes

ENTRÉES

Honey-balsamic roasted chicken

Herb-roasted salmon with lemon beurre blanc

Braised beef short rib with short rib jus

DESSERTS

Salted caramel cheesecake

Key lime pie

(DF) DAIRY-FREE (V) VEGETARIAN (VG) 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.

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PLATED DINNER

Minimum of 20 guests. A $175 fee applies to all food and beverage events with 20 or fewer guests.

THREE COURSE PLATED DINNER

Served with freshly brewed coffee, assorted hot teas, iced tea, artisanal rolls & butter

Three Course | Choice of soup or salad, one entrée and one dessert

A pre-selected choice of two entrées is available. If the entrée price differs, the highest price prevails.

SOUPS | SELECT ONE

She-crab soup: chili oil, scallions

Tomato bisque (V)

White bean soup (V)

OR

SALADS | SELECT ONE

Arugula & red beet salad, goat cheese, pepitas, citrus vinaigrette (V)

Heirloom tomato: burrata, balsamic reduction, micro arugula

Baby romaine: goat cheese, red onion, grape tomatoes, shaved almonds & raspberry vinaigrette

Mixed greens: candied pecans, blue cheese, radish, grape tomatoes & balsamic vinaigrette

DESSERTS

Key lime pie

Triple chocolate mousse cake

Flourless chocolate torte

Dulce de leche cake

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

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PLATED DINNER ENTRÉE SELECTIONS

Minimum of 20 guests. A pre-selected choice of two entrées is available. If the entrée price differs, the highest price prevails.

POULTRY SELECTION

SPRINGER MOUNTAIN CHICKEN
58 per person

Mashed potato, asparagus, chicken jus

ASHLEY FARMS CHICKEN BREAST
58 per person

Loaded smashed potatoes, heirloom carrots, lemon-thyme chicken jus (DF)

SEAFOOD SELECTION

WILD SALMON*
62 per person

Wild rice, broccolini, lemon beurre blanc

SEARED MAHI-MAHI
65 per person

Green peas-mashed potatoes, heirloom carrots, tomato jus

CHILEAN SEA BASS
75 per person

Cauliflower puree, roasted Romanesco, orange beurre blanc

GRILLED SWORDFISH
66 per person

Stone-ground grits, petite vegetables, creole cream

BEEF & PORK SELECTION

BRAISED SHORT RIB
69 per person

Potato purée, cipollino onions & red wine demi

RIBEYE*
73 per person

Charred asparagus, roasted garlic-yukon potatoes, heirloom carrots & red wine demi

FILET MIGNON
75 per person

Potato au gratin, broccolini & bordelaise sauce

PAN-SEARED PORK CHOP
55 per person

Celery root puree, honey-roasted carrots, pork jus (DF)

VEGETARIAN | VEGAN SELECTION

CAULIFLOWER STEAK
45 per person

Carrot puree, honey-chili roasted colorful cauliflower, charred tomatoes, balsamic reduction (VG)

BUTTERNUT SQUASH RAVIOLI
45 per person

Sage-brown butter sauce (V)

DUET ENTRÉE ADD ONS

Shrimp add 12 per person

Salmon* add 17 per person

Scallop add 22 per person

Mahi Mahi add 19 per person

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

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All prices are subject to a 26% service charge and applicable state sales tax. Menu pricing subject to change.



BARS & BEVERAGE

BAR PACKAGES

All cash bars must have a minimum of (1) Bartender and (1) Cashier. $150 fee is required per Bartender and Cashier. One bartender / cashier per 75 guests is recommended. Cash bars require a minimum spend of $1000 exclusive of tax and service fees. Additional selections can be requested in advance and are subject to an up-charge fee. Corkage fee of $35-per bottle will apply to any outside wine. All bar packages include Pepsi products.

BEER & WINE

Selection of beer: Two Domestic & Two Imports

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

HOUSE

Selection of spirits: Mr. Boston Vodka, Mr. Boston Gin, Mr. Boston Rum, Mr. Boston Whiskey, Montezuma Silver Tequila, 2 Gingers Irish Whiskey, Grant's, Ansac VS, DeKuyper Triple Sec

Selection of beer: Two Domestic, Two Imports & Truly Hard Seltzer

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

SIGNATURE

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

Selection of beer: Two Domestic, Two Imports, One Local & Truly Hard Seltzer

Selection of wine: La Marca Prosecco, William Hill Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot and Pinot Noir

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Sipsmith Gin, Bacardí Rum, Maker's Mark Bourbon, Knob Creek Rye, Patrón Silver Tequila, Basil Hayden, Johnny Walker Black, Hennessy VS, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: Two Domestic, Two Imports, Two Local & Truly Hard Seltzer

Selection of wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon, Château Saint-Sulpice Bordeaux

BEER & WINE

One Hour	24 per person
Two Hours	32 per person
Three Hours	42 per person
Four Hours	52 per person
Five Hours	62 per person

HOUSE BAR

One Hour	24 per person
Two Hours	42 per person
Three Hours	52 per person
Four Hours	62 per person
Five Hours	72 per person

SIGNATURE BAR

One Hour	34 per person
Two Hours	52 per person
Three Hours	62 per person
Four Hours	72 per person
Five Hours	82 per person

PREMIUM BAR

One Hour	44 per person
Two Hours	72 per person
Three Hours	82 per person
Four Hours	92 per person
Five Hours	102 per person

BEER SELECTIONS

Domestic: Bud Light, Budweiser, Coors Lite, Miller Light, Michelob Ultra, Samuel Adams, Blue Moon

Import: Corona Extra, Stella Artois, Heineken, Heineken 0.0 NA, Modelo

Local: Sycamore Mountain Candy, Wicked Weed Pernicious IPA, OMB Copper

BEVERAGES

All cash bars must have a minimum of (1) Bartender and (1) Cashier. $150 fee is required per Bartender and Cashier
One bartender/cashier per 75 guests is recommended.
Cash bars require a minimum spend of $1000 exclusive of tax and service fees.
Additional selections can be requested in advance and are subject to an up-charge fee.
Corkage fee of $35-per bottle will apply to any outside wine.

HOST BAR

Spirits

House	11 per drink
Signature	13 per drink
Premium	15 per drink

Wine by the Glass

House	11 per glass
Signature	13 per glass
Premium	15 per glass

Beer

Imported	8 per bottle
Domestic	7 per bottle
Craft	9 per bottle

Non-Alcoholic

Evian Water	6 each
Soft Drinks	6 each

CASH BAR

Spirits

House	12 per drink
Signature	14 per drink
Premium	16 per drink

Wine by the Glass

House	12 per glass
Signature	14 per glass
Premium	16 per glass

Beer

Imported	9 per bottle
Domestic	8 per bottle
Craft	10 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 five (5) 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.
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 North Carolina 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 26% service charge is added to all food & beverage charges. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. Current state sales tax is added to the total.
If you are a tax-exempt organization, please provide us with a copy of a valid North Carolina Tax Exempt Certificate.

LABOR CHARGES

Bartenders are available at a charge of $150 for the first four hours & $50 per hour thereafter.
Cashiers are available at charge of $150 for the first four hours & $10 per hour thereafter.
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.
Should your guarantee fall below the minimum amount of required guests, you will be charged an additional surcharge fee of 30%.
Should your guarantee fall below 10 guests, hotel reserves the right to revise selections.

AUDIO-VISUAL

Sonesta Charlotte Executive Park 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. Use of any audio-visual/production companies other than Sonesta Charlotte Executive Park 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 main entrance and consult your Conference Services Manager for parking details.





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 $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 Charlotte Executive Park
5700 Westpark Drive
Charlotte, NC 28217
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. Confetti is not permitted.

Fees will apply for any damages incurred.