

SONESTA™
HOTELS, RESORTS & CRUISES

Sonesta Bee Cave
BANQUET MENU



TABLE OF CONTENTS

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BARS & BEVERAGE

INFORMATION

46222



BREAKFAST

CONFERENCE PACKAGES

State-of-the-art meeting room. Minimum of 20 guests required. Freshly brewed coffee, hot tea, soft drinks, and bottled water service is continuous throughout the day.

FULL-DAY CONFERENCE PACKAGE

99 per person

CONTINENTAL BREAKFAST

Freshly brewed regular & decaffeinated coffee

Selection of hot teas

Apple juice & freshly squeezed orange juice

Seasonal sliced fresh fruit, yogurt dip

Freshly baked muffins, housemade scones, croissants, danishes, fruit turnovers

MID-MORNING BREAK

Beverage refresh

Selection of two of the following: assorted mini quiche, honey roasted peanuts, house trail mix, energy bars or fruit salad

LUNCH BUFFET | UP TO $52 VALUE PER DAY

AFTERNOON BREAK

Beverage refresh

Choice of two of the following: cookies, brownies, honey roasted peanuts, freshly popped popcorn, or lemon tarts

HALF-DAY MORNING CONFERENCE PACKAGE

65 per person

CONTINENTAL BREAKFAST

Freshly brewed regular and decaffeinated coffee

Selection of hot teas

Apple juice & freshly squeezed orange juice

Seasonal sliced fresh fruit, yogurt dip

Freshly baked muffins, housemade scones, croissants, danishes, fruit turnovers

MID-MORNING BREAK

Beverage refresh

Selection of two of the following: assorted mini quiche, honey roasted peanuts, house trail mix, energy bars, or fruit salad

HALF-DAY AFTERNOON CONFERENCE PACKAGE

65 per person

LUNCH BUFFET | UP TO $52 VALUE PER DAY

AFTERNOON BREAK

Beverage refresh

Choice of one of the following: trail mix, cookies, brownies, honey roasted peanuts, freshly popped popcorn, or lemon tarts

BREAKFAST BUFFETS

Minimum of 15 guests required. All breakfast buffets include freshly brewed regular & decaffeinated coffee & a selection of hot teas.

CONTINENTAL

33 per person

Apple juice & freshly squeezed orange juice

Freshly baked muffins, housemade scones, croissants, danishes & fruit turnovers

Seasonal sliced fruit

Individual assorted yogurts

Granola

SONESTA

38 per person

Juice of the day & freshly squeezed orange juice

Seasonal sliced fruit

Individual assorted yogurts

Scrambled eggs with cheddar cheese & chives

Applewood smoked bacon & skillet potatoes

Freshly baked muffins, housemade scones, croissants, danishes & fruit turnovers

BEE CAVE

44 per person

Juice of the day & freshly squeezed orange juice

Freshly baked muffins, housemade scones, croissants, danishes & fruit turnovers

Seasonal sliced fruit

Individual assorted yogurts

Granola

Migas scrambled eggs, corn tortilla strips & cheddar cheese

Breakfast quesadillas filled with eggs, chorizo, jack cheese & sour cream

Roasted red salsa on the side

Skillet potatoes, refried beans, flour tortillas

ROYAL SONESTA

48 per person

Juice of the day & freshly squeezed orange juice

Seasonal sliced fruit

Individual assorted yogurts

Granola

Scrambled eggs with cheddar cheese & chives

Jumbo croissant french toast with texas maple syrup

Applewood smoked bacon & skillet potatoes

Freshly baked muffins, housemade scones, croissants, danishes & fruit turnovers

BREAKFAST ENHANCEMENTS

WAFFLES
18 per person

Whipped cream, seasonal berries, toasted nuts, chocolate chips and warm maple syrup

SCRAMBLED EGGS
6 per person

BREAKFAST MEATS
6 per person

Applewood smoked bacon, country link pork sausage or smoked country ham

BREAKFAST POTATOES
6 per person

HASHBROWNS
4 per person

ASSORTED MINI QUICHE
6 per person

SPINACH & MUSHROOM EGG WHITE SCRAMBLE
8 per person

STEAK & EGG SCRAMBLE*
12 per person

Onion and fresh herbs

ORGANIC YOGURT PARFAIT
8 per person

Assorted berries

INDIVIDUAL ASSORTED FLAVORED YOGURTS
5 each

HARD-BOILED EGGS
2 each

AVOCADO DEVILED EGGS
4 each

PETITE MUFFINS & FRUIT DANISH
42 per dozen

APPLEWOOD SMOKED SALMON
24 per person

New york style bagels, capers, chopped egg, red onion, savory & sweet cream cheeses

ASSORTED HOUSEMADE SCONES
50 per dozen

ASSORTED LOCAL BAGELS
50 per dozen

BREAKFAST QUESADILLAS
52 per dozen

Scrambled eggs, chicken apple sausage, jack cheese, pico de gallo

BREAKFAST BISCUITS
62 per dozen

Egg, cheese & ham or sausage on a butter biscuit

EUROPEAN BREAKFAST
18 each

Assorted deli meats, cheeses, mustards and country style breads

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

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BREAKFAST ENHANCEMENTS

Chefs and culinary attendants are required for some menu items and are charged at $150 each.

MADE-TO-ORDER OMELETS

24 each (attendant required)

FILLING SELECTIONS

Cheddar cheese

Ham

Mushrooms

Peppers

Scallions

Applewood smoked bacon

Smoked salmon

Sausage

Spinach

Tomatoes

ASSORTED BREAKFAST TACOS

60 per dozen

SELECT UP TO TWO

Scrambled eggs, cheese & applewood smoked bacon

Scrambled eggs, cheese & sausage

Scrambled eggs & cheese

Scrambled eggs, cheese & potato

Scrambled eggs & potato

EGG WHITE BREAKFAST TACOS

62 per dozen

SMOOTHIES

60 per gallon

Mixed berry, peach & mango, or strawberry & banana

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BREAKS





À LA CARTE BEVERAGES

FRESHLY BREWED COFFEE
99 per gallon

Regular & decaffeinated

SELECTION OF HOT TEAS
99 per gallon

FRESHLY BREWED ICED TEA
60 per gallon

HOT CHOCOLATE
45 per gallon

JUICE
45 per gallon

Freshly squeezed orange juice or apple juice

FRESH LEMONADE WITH CANE SUGAR
45 per gallon

ASSORTED BOTTLED JUICES
6 each

SOFT DRINKS
6 each

Assorted regular & diet coca-cola products

BOTTLED EVIAN WATER
6 each

S.PELLEGRINO MINERAL WATER
8 each

ASSORTED SPARKLING FLAVORED WATERS
7 each

RED BULL ENERGY DRINK
7 each

TOPO CHICO
7 each

BEVERAGE SERVICE
Half day service (4 hours) 35 per person
Full day service (8 hours) 55 per person

INCLUDES

Freshly brewed regular and decaffeinated coffee, assorted regular and diet soft drinks, bottled water, ice tea, selection of hot teas

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À LA CARTE BREAKS

SPINACH ARTICHOKE DIP
14 per person

Toasted pita chips

HUMMUS DUO OF RED PEPPER & BASIL
18 per person

Toasted pita chips

FRESH HOUSEMADE DIP TRIO
18 per person

Salsa, queso, guacamole, fresh corn tortilla chips

INDIVIDUAL BAGS OF CHIPS
5 each

Pretzels, potato chips or popcorn

INDIVIDUAL BAGS OF TRAIL MIX
5 each

ASSORTED GRANOLA BARS & CEREAL BARS
4 each

HOUSEMADE SAUSAGE ROLLS
62 per dozen

Zesty pork sausage, flaky butter wrap

JALAPEÑO POPPERS
48 per dozen

Cream cheese, cornmeal breading, tomatillo salsa

HAM AND CHEESE CROISSANTS
72 per dozen

FRESH SEASONAL WHOLE FRUIT
2 each

Bananas, oranges or apples

SLICED SEASONAL FRUIT & BERRIES
16 per person

HOUSE BAKED COOKIES
56 per dozen

Chocolate chip, oatmeal, white chocolate macadamia or peanut butter

FUDGE BROWNIES
56 per dozen

CINNAMON & CANE SUGAR-ROLLED CHURROS
40 per dozen

ASSORTED ICE CREAM BARS
6 each

WARM BAKED PRETZELS
48 per dozen

Cheese and mustard dipping sauces

SELECTION OF CANDY BARS
5 each

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THEMED BREAKS

Minimum of 15 guests. Prices are per person. Based on 1 hour of service. To extend break by an additional 30 minutes add $3 per person. All breaks include freshly brewed coffee, decaffeinated coffee, selection of hot teas, assorted soft drinks and bottled water.

SWEET BREAK

24 per person

Cookies and brownies

Assorted candy bars

FIESTA GRANDE

24 per person

Crisp tortilla chips, guacamole, roasted salsas, queso

Cinnamon Churros

SWEET 'N SALTY

26 per person

Fresh popped corn tossed with a selection of flavorings: truffle oil & sea salt, bacon salt or honey powder

Assorted cookies and brownies

HEALTHY SHOT BREAK

30 per person

Mango banana and strawberry peach smoothies

Assorted vegetable platter with jalapeño ranch and hummus

BALLPARK

26 per person

Soft jumbo pretzels with traditional condiments

Roasted peanuts, caramel popcorn

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LUNCH





PLATED LUNCH
À LA CARTE

All plated entrées are served with freshly baked rolls, butter and water. Iced tea and freshly brewed coffee service upon request at table. Plated menus are designed for the host to select one salad, one entrée and one dessert for the guests (excluding vegetarian needs). When requesting two entrée choices, a fixed price will be charged based on the highest priced entrée selected.

SOUPS

CORN TORTILLA SOUP
8 per person

Crisp tortilla and pepper jack cheese with rich tomato broth and cilantro pesto

CHEF'S CHOICE OF SOUP
8 per person

BROCCOLI & CHEESE
8 per person

GAZPACHO
9 per person

Cilantro pesto

SALADS

MIXED GREENS
9 per person

Greens, dried mixed fruit with raspberry-jalapeño vinaigrette

BABY SPINACH
9 per person

Sautéed mushrooms with applewood smoked bacon vinaigrette

CAESAR
9 per person

Romaine, parmesan cheese, croutons, garlic with creamy caesar dressing

WEDGE
9 per person

Iceberg, blue cheese, applewood smoked bacon, scallions with buttermilk dressing

HEIRLOOM TOMATOES & MOZZARELLA
14 per person

Crisp basil, intensive greens with aged balsamic

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ENTRÉES

HONEY ROASTED CHICKEN BREAST
30 per person

Buttermilk potato mash, farm fresh vegetables, garden thyme scented jus

FREE RANGE CHICKEN BREAST
30 per person

Poblano creamed corn sauce, roasted potatoes, chef's choice vegetable

SIGNATURE SPICE RUBBED SIRLOIN STEAK*
40 per person

Texas goat cheese potato gratin, merlot-horseradish jus

SLOW ROASTED PORK TENDERLOIN
36 per person

Stone ground cheddar polenta, caramelized apples

ANCHO HONEY GLAZED SALMON*
38 per person

Fennel basmati rice, seasoned roasted vegetables

ROASTED EGGPLANT ROLLATINI
32 per person

Eggplant, roasted and chilled, rolled with spinach and ricotta cheese, chimichurri (V) (GF)

GARDEN VEGETABLE RAVIOLI
32 per person

Blend of mushrooms, yellow pepper, carrots, zucchini, vegan cream cheese, marinara sauce (V)

SOUTHWEST STUFFED BELL PEPPERS
30 per person

Spanish rice, black beans, goat cheese, garden squash

SALAD ENTRÉES

THAI CASHEW CHICKEN SALAD
28 per person

Rice noodles, shredded carrots, pickled cabbage, chopped cashews, bean sprouts with orange ginger dressing

GREEK SALAD
26 per person

Kalamata olives, cucumber, romaine, onions, feta cheese with lemon herb vinaigrette

STRAWBERRY AVOCADO SALAD
26 per person

Fresh strawberries, avocado, spinach, peaches, goat cheese and arugula with mango vinaigrette

DESSERTS

KEY LIME PIE
10 per person

Lime custard, graham cracker crust, vanilla candied pineapple

BOURBON PECAN PIE
10 per person

CRÈME BRÛLÉE CHEESECAKE
10 per person

TRIPLE CHOCOLATE CAKE
12 per person

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LUNCH BUFFETS

Minimum of 20 people. All buffets are served with iced tea and water stations. Freshly brewed coffee and hot tea selections upon request tableside. Buffet prices are based on 1.5 hours of service. For dinner portions, add $10 per person.

DELI BUFFET

47 per person

Chopped salad & assorted dressings

Oven roasted turkey, honey smoked ham, roast beef, hot coppa

Sourdough, whole grain wheat, french hoagies, rye bread

German-style potato salad

Heirloom tomatoes, bibb lettuce, pickled sweet red onions, spicy dill pickles

Jalapeño jack cheese, smoked cheddar, provolone cheese, swiss cheese

Honey mustard, herb aioli, cajun mustard

Pesto roasted vegetables

Fresh fruit salad

Chef's choice dessert

SANDWICH EXPRESS

49 per person

Cobb salad with ranch dressing

Crouque Monsieur

Hot turkey and cheese sandwich

Grilled chicken avocado wrap

Austin veggie wrap

Italian sub

Housemade potato chips

Mediterranean pasta salad

Chef's choice dessert

ASIAN BUFFET

52 per person

Japanese Onion Soup

Crunchy cabbage salad with soy vinaigrette

Asian tomato and cucumber salad with garlic sauce

Teriyaki chicken stir-fry

Asian pork meatballs with ginger and blood orange glaze

Egg fried rice

Asian snap peas

Chef's choice of dessert

ITALIAN BUFFET

52 per person

Classic caesar salad

Roma tomatoes with ovoline mozzarella and basil vinaigrette

Roasted chicken with fettucini alfredo

Angel hair pasta with Meatballs and house marinara

Cheesecake

Infused fresh fruit salad

CHAMPIONS BUFFET

52 per person

Soup of the day

Caprese salad

Spring lettuce with cherry heirloom tomatoes, roasted red bell peppers, toasted almonds, champagne vinaigrette

Garlic roasted flank steak with mushroom demi-glace*

Blackened mahi mahi with sweet pineapple salsa garlic roasted potatoes

Seasonal vegetables

Pecan pie & lemon tarts

SMOKEHOUSE

56 per person

Chop house salad with blue cheese, tobacco onions, bacon bits, jalapeno ranch

Carolina cole slaw

Bacon potato salad

Smoked boneless chicken thighs

Tennessee pulled pork

Beef smoked sausage

Texas BBQ sauces

Jalapeno com bread

Peach Cobbler and Vanilla Ice Cream

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LUNCH BUFFETTS

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TEX MEX

50 per person

Black Bean and Roasted Corn over Crisp Spring Lettuce
with Roasted Tomato Vinaigrette

Marinated Beef and Chicken Fajitas

Grilled Portobello and Spinach Fajitas

Pico De Gallo, Jalapenos, Sour Cream, Cheese, Salsa

Corn and Flour Tortillas and Tortilla Chips

Spanish Rice and Bacon Charro Beans

Strawberry Tres Leches

Sopapillas with Local Honey

HILL COUNTRY

48 per person

Potato Leek Soup

Crisp Spring Mix with Dried Apricot and Roasted Pecans
with Chefs Selection of Vinaigrettes

Arugula with Peaches and Burrata

Brown Sugar Rubbed Pork Loin with Caramlized Apples

Garlic Roasted chicken with Sage Demi Glaze

Cheese Tortellini with Cajun Cream

Baby Potatoes with Herb Butter

Garden Vegetables

Creme Brulee Cheesecake

Chocolate Cake





LUNCH ON THE GO

Items are individually packaged for quick grab-n-go lunch. Includes bag of chips, fresh baked cookie, water and soft drink.

SANDWICHES & WRAPS

Limit choices to three selections

LIME GRILLED CHICKEN
30 per person

House tomato salsa, lettuce, guacamole, cheddar, flour tortilla wrap

PEPPER INFUSED ROASTED BEEF*
30 per person

Medium rare, horseradish & caramelized onion mayo, aged cheddar cheese, wheat

APPLEWOOD SMOKED ROAST TURKEY
30 per person

House honey-stone mustard aioli, swiss cheese, sourdough baguette

SHAVED SUGAR HAM
30 per person

Swiss cheese, pickled red onions, thyme-maple aioli, rustic texas bread

THE VEG
26 per person

Laura chenel goat cheese, green and yellow squash, roasted bell peppers, tomato jam, whole wheat tortilla wrap

ENTRÉE SALADS

CAESAR SALAD
26 per person

Grilled chicken breast, tomatoes and croutons

COBB SALAD
26 per person

Romaine hearts, cucumbers, tomatoes, eggs, avocados, blue cheese crumbles, applewood smoked bacon bits, diced chicken, buttermilk ranch dressing

SIDES

PASTA SALAD
6 per person

SMALL MIXED GREEN SALAD
8 per person

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RECEPTION





COLD HORS D'OEUVRES

Two dozen minimum per item.

CHILLED SHRIMP SHOOTER
8 per piece

Roasted tomato and horseradish

SESAME TUNA*
8 per piece

Sesame oil, fresh lime and cilantro, crisp wonton

CRAB AVOCADO
8 per piece

Cilantro crème fraîche served on crisp plantain

PACIFIC SEA SALT TRI-TIP BEEF*
7 per piece

Horseradish emulsion and charred asparagus spear

TEXAS DEVILED EGGS
6 per piece

Applewood smoked bacon, jalapeños

ANTIPASTO SKEWER
6 per piece

Mozzarella, tomato, basil, salami, kalamata olive, pepperoncini pepper

HEIRLOOM TOMATO BRUSCHETTA
6 per piece

Bocconcini and fresh basil, garlic crostini

CHICKEN FAJITA SWEET STUFFED PEPPER POPPERS
7 per piece

Shredded chicken, cotija cheese, sweet peppers

MINI PLANTAIN TARTS
8 per piece

Lobster mango salsa

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HOT HORS D'OEUVRES

Two dozen minimum per item.

"TONGO" COCONUT SHRIMP
8 per piece

Spicy mango and sweet chili dipping sauce

CRAB CAKES
8 per piece

Cajun remoulade

BEEF OR CHICKEN EMPANADAS*
7 per piece

House salsa

MINI PLANTAIN TARTS
8 per piece

Lobster mango salsa

MINI BEEF WELLINGTON*
7 per piece

CRAB STUFFED MUSHROOM
8 per piece

HIBACHI BEEF SKEWER*
7 per piece

Soy marinated steak, scallion and pepper

BLACKENED CHICKEN SATAY
7 per piece

Cilantro pesto

MINIATURE BEEF SLIDERS*
8 per piece

Cheddar cheese and caramelized onion, herb roll

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS
8 per piece

Applewood smoked bacon wrapped bay sea scallops

ROSEMARY & DIJON RUBBED LAMB CHOPS
12 per piece

Mint pesto

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DISPLAYS & STATIONS

Each station is based on two servings/pieces of each item. Display prices are based on 1.5 hours of service. Not intended as a stand alone, two stations recommended.

TEXAS ARTISANAL CHEESE PLATTER
28 per person

Chutney, entertainment crackers, crostini, and grapes

LOCAL CHEESE & CHARCUTERIE
34 per person

Selection of texas cheeses and texas smoked meats with fig preserves and texas toast points

ASSORTMENT OF RIPE MELONS, TROPICAL FRUIT AND BERRIES
22 per person

SEASONAL LOCAL VEGETABLES, GARDEN HERBS & BUTTERMILK DIP
22 per person

SEAFOOD TRADER

Large chilled shrimp, chilled crab claws, chilled tarragon marinated mussels, lime and lemon wedges, cocktail remoulade sauces, sourdough baguettes

SMOKE PIT
38 per person

Chopped bbq brisket, rancho beans, buttered corn cobs, sautéed onion coleslaw, cornbread, assorted mustards

SOUTH OF THE BORDER*
38 per person

Chicken quesadillas, assorted chicken and beef empanadas, guacamole, fresh salsa, tortilla chips

OYSTERS*

On the half shell (three varieties determined by seasonality) and gazpacho shooters

Lemon wedges, fresh grated horseradish, cocktail and mignonette sauces, tabasco

PASTA BAR
34 per person

Penne, cavatappi and egg

Noodle pastas

Alfredo, marinara and pesto sauces

Mushrooms, sun-dried tomatoes, asparagus, spinach, roasted red peppers

Parmesan cheese, garlic, chili flakes, basil and olive oil

Add grilled chicken 6 per person

Add sautéed shrimp 8 per person

POTATO BAR
26 per person

Mashed idaho potatoes & mashed sweet potatoes

Green onions, fried onions, sour cream, cheddar cheese, applewood smoked bacon bits, blue cheese, sautéed mushrooms, broccoli

Brown sugar, maple syrup, pecans, honey and butter

STREET TACO BAR*
34 per person

Shredded chicken and braised beef

Cotija cheese, tomatoes, avocado, sour cream, salsa, shredded cheese

Corn and flour tortillas

ASSORTED DESSERT BAR
36 per person

Chef's selection of assorted desserts

GARDEN FRESH SALAD BAR
24 per person

Fresh lettuce, tomatoes, cucumber, shredded cheese, boiled eggs, mushrooms, olives, croutons, and pumpkin seeds

Assorted dressing and vinaigrettes

Add grilled chicken 6 per person

Add sautéed shrimp 8 per person

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CARVING STATIONS

Chefs and culinary attendants are required for carving stations and are charged at $150 each.

Marinated prime rib* market price (serves 25 people)

Horseradish sauce, rosemary au jus and jalapeño cheddar biscuits

CEDAR PLANK ROASTED BEEF TENDERLOIN*

600 each (serves 25 people)

Pommery mustard and assorted mini rolls

SALT-CRUSTED BEEF SIRLOIN*

525 each (serves 25 people)

Assorted mini rolls

WHOLE ROASTED FREE-RANGE TURKEY

400 each (serves 25 people)

Cranberry sauce and corn biscuits

CEDAR PLANK HOT-SMOKED WHOLE SALMON*

500 each (serves 25 people)

Dill mustard sauce and mini bagels

STEAMSHIP OF CALVADOS INFUSED PORK LEG

680 each (serves 40 people)

Onion tarts and mustard

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DINNER

PLATED DINNER

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SALADS

HEIRLOOM TOMATOES & MOZZARELLA
12 per person

Locally Sorced Mirco Basli, Balsalmic Vinagerette

BABY ICEBERG LETTUCE WEDGE
10 per person

Crisp applewood smoked bacon, hot house tomato, blue cheese crumbles, fried onions with jalapeño ranch

GREENS WITH SUN-DRIED FRUIT & ORANGE SEGMENTS
10 per person

Apricot-sherry vinaigrette

SOUTHWESTERN CAESAR
10 per person

Roasted corn, fried tortillas, toasted pepitas, chili croutons with ancho caesar dressing

PETITE GREENS & GRILLED PINEAPPLE
10 per person

Hearts of palm with yuzu vinaigrette

SOUPS

TORTILLA SOUP
9 per person

Crisp tortilla and pepper jack cheese with rich tomato broth and cilantro pesto

MAPLE-ROASTED BUTTERNUT SQUASH & APPLE BISQUE
9 per person

Diced caramelized squash, cider drizzle

SWEET CORN VELOUTÉ
11 per person

Crab meat, roasted corn, sun-dried tomato, saffron

DESSERTS

TIRAMISU
10 per person

CRÈME BRÛLÉE CHEESECAKE
10 per person

TRIPLE CHOCOLATE CAKE
12 per person

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.

All prices are subject to a 26% service charge and 8.25% state sales tax. Menu pricing subject to change.

PLATED DINNER

All plated entrées are served with freshly baked rolls and butter, water. Iced tea and freshly brewed coffee service upon request at table. Plated menus are designed for the host to select one salad, one entrée and one dessert for the guests (excluding vegetarian needs). When requesting two entrée choices, a fixed price will be charged based on the highest priced entrée selected.

ENTRÉES

ROAST CHICKEN BREAST
40 per person

Fig demi-glace, asparagus

Fingerling potatoes

HOUSE HONEY-LACQUERED CHICKEN SUPREME
42 per person

Whole grain risotto, apple and sage-port jus, grilled zucchini

ROSEMARY-RUBBED BEEF TENDERLOIN (6 OZ.)*
60 per person

Hill country mushrooms, point reyes blue cheese polenta, local winery cabernet sauvignon veal glaze

PISTACHIO-CRUSTED AUSTRALIAN SEA BASS
66 per person

Lemon asparagus on parmesan risotto, lobster scallion

CANE SUGAR-RUBBED, DRY AGED BONE-IN PORK LOIN CHOP
47 per person

Yam-ginger mash, cherry balsamic glaze, sweet and spicy carrots

HERB-CRUSTED RACK OF COLORADO LAMB
56 per person

Truffle risotto, cremini mushrooms, parsnips

SMOKED SHORT RIB (BONELESS)
54 per person

Texas mashed potatoes, corn succotash

PACIFIC SEA SALT-RUBBED SIRLOIN*
58 per person

Roasted sweet yam with natural garden rosemary pan jus, spaghetti zucchini

DUET ENTRÉES

GRILLED BEEF TENDERLOIN & CANADIAN LOBSTER*
80 per person

White cheddar mashed potatoes with madeira jus, broccolini

GRILLED AIRLINE CHICKEN & GULF COAST SHRIMP
64 per person

Red wine shallot mash, morel mushroom, terrace rosemary jus

VEGETARIAN ENTREES

STUFFED PORTOBELLO MUSHROOM
38 per person

Peppers, portobello mushroom, butternut squash, kale, quinoa, vegan cheese on a large roasted portobello mushroom cap topped with corn breading (V)

Served with chimichurri (VG) (GF)

VEGETABLE WELLINGTON
38 per person

Eggplant, zucchini, yellow squash, tofu, asparagus and vegan mozzarella cheese wrapped in butter free puff pastry (V)

Served with soy sweet chili sauce (VG)

RATATOUILLE
38 per person

Eggplant, ratatouille with vegan pesto, vegan cheese served with cilantro pesto (VG)

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

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DINNER BUFFETS

Minimum of 20 people. All buffets are served with iced tea and water stations. Freshly brewed coffee and hot tea selections upon request tableside. Buffet prices are based on 1.5 hours of service. Add $10 per person for groups under 20 people.

PEDERNALES BUFFET

68 per person

Roasted yellow beet salad with baby spinach, local goat cheese and sherry vinaigrette

Cucumber avocado salad with pickled chilis and cornbread croutons

Miso roasted pacific cod

Citrus and thyme grilled chicken breast with charred scallion emulsion

Zinfandel braised sonoma lamb shanks

Lemon roasted red potato skins

Baby squash, local broccolini, toy box

Baby carrot

Crème brûlée cheesecake & carrot cake

BEE CAVE BUFFET*

72 per person

Baby green salad with grape tomato, red onion, balsamic dressing

Caesar salad with garlic dressing, croutons, parmesan and applewood smoked bacon

Herb crusted chicken breast, vine-ripe tomato concasse

Whiskey marinated char-grilled beef teres major*

Garlic sautéed shrimp with white wine, shallot cream sauce, bowtie pasta

Olive oil roasted potatoes

Medley of vegetables

Honey peach cobbler & tres leches

AMERICAN BUFFET*

78 per person

Chicken and sausage gumbo

Californian avocado and shrimp salad

Chopped salad with heirloom tomatoes and dill marinated cucumbers

Cedar smoked beef tenderloin with green peppercorn sauce*

Blackened gulf redfish with lemon beurre blanc

Center cut roasted pork chops with thyme jus

Jalapeño stone-ground grits and applewood smoked bacon haricots verts

Apple cobbler & triple chocolate cake

All prices are subject to a 26% service charge and 8.25% state sales tax. Menu pricing subject to change.



BARS & BEVERAGE

BAR PACKAGES

One bartender required for every 75 guests at $300 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, Michelob Ultra, Corona Light, Stella Artois, Blue Moon, Stash IPA, Austin Eastciders, Shiner Bock

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, Michelob Ultra, Corona Light, Stella Artois, Blue Moon, Stash IPA, Austin Eastciders, Shiner Bock

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, Michelob Ultra, Corona Light, Stella Artois, Blue Moon, Stash IPA, Austin Eastciders, Shiner Bock

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

Two hours	42 per person
Three hours	56 per person
Four hours	70 per person
Five hours	84 per person

SIGNATURE BAR

Two hours	54 per person
Three hours	68 per person
Four hours	85 per person
Five hours	102 per person

PREMIUM BAR

Two hours	58 per person
Three hours	72 per person
Four hours	90 per person
Five hours	108 per person

BAR PACKAGES

One bartender required for every 75 guesta at $300 per bartender for 3 hours of service, 75$ each additional hour. Each bar backage includes soft drinks and Evian water.

SONESTA TEXAS TIER

Deep Eddy Vodka, Dripping Springs Artisan, Gin, 512
Tequila, Texas Navy Rum, Texas Blended Whiskey, Jonny
Walker Red Scotch, TX Bourbon
House Red and White Wine
Choice of two Domestic Beers
Choice of Two import & Local Craft Beers

BEVERAGES

One bartender required for every 75 guests at $300 per bartender for 3 hours of service, $75 each additional hour.

HOST BAR

Spirits

House	14 per drink
Signature	17 per drink
Premium	18 per drink

Wine by the glass

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

Beer

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

Non-alcoholic

Evian water	6 each
Soft drinks	6 each

CASH BAR

Spirits

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

Wine by the glass

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

Beer

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

Non-alcoholic

Evian water	7 each
Soft drinks	7 each





SPECIALTY BARS

Bartender fee of $300 will be charged for all bars; fee is waived with beverage revenue over $500. Bars under 20 attendees are Beer and Wine only.

HOSTED BLOODY MARY BAR

Assorted sauces and garnishes

Two Hours	55 per person
Three Hours	75 per person
Four Hours	90 per person
Five Hours	105 per person

HOSTED MIMOSA BAR

Assorted juices

Two Hours	55 per person
Three Hours	65 per person
Four Hours	85 per person
Five Hours	100 per person

HOSTED BEER & WINE

Bars under 20 attendees are Beer and Wine only.

Two Hours	45 per person
Three Hours	53 per person
Four Hours	61 per person
Five Hours	69 per person

All prices are subject to a 26% service charge and 8.25% state sales tax. Menu pricing subject to change.



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 five (5) days to the date of arrival. 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.

OUTSIDE FOOD AND BEVERAGE POLICY

The State of Texas 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 Texas Tax Exempt Certificate.

LABOR CHARGES

Bartender fee of $300 will be charged for each bar. Fee is waived with beverage revenue over $500.
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 $3 per person.

AUDIO-VISUAL

Sonesta Bee Cave 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 Bee Cave 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 ground level entrance to the hotel.

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.





INFORMATION

SHIPMENTS

Due to storage limitations, the hotel can only accept your shipment within four (4) days of your group arrival. If your group requires extensive storage space, or if boxes arrive more than three (4) 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 Bee Cave
12525 Bee Cave Parkway
Bee Cave, TX 78738
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. 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 the hotel as an additional insured.