



SONESTA™

HOTELS, RESORTS & CRUISES

Sonesta Anaheim CATERING MENU



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BREAKFAST

BREAKFAST BUFFETS & ENHANCEMENTS

All breakfast buffets are accompanied with seasonal juice and freshly brewed regular & decaffeinated coffee. A labor surcharge of \$150 will be applied to groups with fewer than 10 guests.

CONTINENTAL

30 per person

Fresh sliced or whole fruits ^{VG} ^{DF}

Assorted breakfast pastries

Selection of jams and marmalade

DELUXE CONTINENTAL

38 per person

Fresh sliced or whole fruits

^{VG} ^{DF}

Assorted Breakfast Pastries

Selection of jams and marmalade

Fresh bagels and cream cheese

Assorted cereals and milk

Choice of one (1): orange, apple, cranberry or grapefruit juice ^V

AMERICAN BREAKFAST

44 per person

Fresh sliced or whole fruits ^{VG} ^{DF}

Assorted breakfast pastries

Selection of jams and marmalade

Fluffy scrambled eggs ^V ^{GF}

Choice of one (1): Applewood smoked bacon, sausage or ham

Breakfast potatoes ^{GF}

Choice of one (1): orange, apple, cranberry or grapefruit juice ^V

ENHANCEMENTS

7 per person

Granola yogurt parfaits

Assorted cereals and milk ^V

Fresh bagels and cream cheese

Oatmeal with dried fruit and brown sugar ^V

Cinnamon French toast

^{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 25% service charge and 7.75% state sales tax. Menu pricing subject to change.



BREAKS

BREAK PACKAGES

Wind up your meeting with a festive afternoon break that will leave a lasting impression. Break period based on 30 minutes of service.

ALL DAY BREAK

50 per person | 8 hours of service

Freshly brewed Royal Cup coffee

Assorted Bigelow hot teas

Assorted soft drinks

Bottled Evian water

AFTERNOON DELIGHT

24 per person

Assorted freshly baked cookies

Assorted soft drinks

Bottled Evian water

DAY AT THE BALLPARK

27 per person

Soft pretzels and mustard

Freshly popped popcorn

Warm, crispy churros

Lemonade

Bottled Evian water

HEALTH KICK

25 per person

Assorted fresh crisp seasonal vegetables

Bowls of trail mix

Mini bags of assorted baked chips

Granola bars

Bottled Evian water and flavored sparkling water

POWER THROUGH

26 per person

Rockstar energy drinks

Assorted individual Oikos yogurts

Individual bags of nuts

Bottled Evian water

SOUTHWEST BUILD-YOUR-OWN NACHOS BAR

27 per person

Fresh made tortilla chips

Choice of one (1): carne asada, grilled chicken or roasted vegetables

Salsa, sour cream and queso

Diced onions, tomatoes, and jalapeños

Agua Fresca

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

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BREAKS À LA CARTE

FRESHLY BAKED ASSORTED COOKIES

55 per dozen

CHOCOLATE CHUNK BROWNIES

55 per dozen

FRESH FRUIT PLATTER

12 per person

FRESH BAKED ASSORTED BREAKFAST PASTRIES

55 per dozen

JUICE AND LEMONADE

70 per gallon

Orange, apple, grapefruit, cranberry or lemonade

ASSORTED SOFT DRINKS

5 each

BOTTLED EVIAN WATER

5 each

SPARKLING WATER

5 each

ASSORTED BIGELOW HOT TEAS

70 per gallon

FRESHLY BREWED ROYAL CUP COFFEE

80 per gallon

Regular or decaffeinated

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

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LUNCH

BOXED LUNCH

For groups of up to 20 guests, please choose one (1) entrée option. An additional entrée selection may be added for every 20 additional guests.

BOXED LUNCH

39 per person

Includes whole fruit, individual bag of chips, chocolate chip cookie & bottled Evian water

ENTRÉE SELECTION

ROASTED BEEF*

Horseradish spread, cheddar, green leaf, tomato, french roll

TURKEY

Avocado, mayo, lettuce, tomato, onion, cheddar, wheat bread

BLACK FOREST HAM

Swiss, honey mustard spread, green leaf, tomato, wheat bread

VEGGIE WRAP [Ⓥ]

Grilled vegetables, red pepper hummus, cucumber, spring mix, whole wheat tortilla

CHICKEN CAESAR SALAD

Romaine lettuce, parmesan cheese, garlic croutons, caesar dressing
Substitute grilled shrimp +4

GRILLED CHICKEN MARKET SALAD ^{ⓁⓇ}

Mixed greens, carrot, tomato, cucumber, radish, feta, walnuts and balsamic dressing

^{ⓁⓇ} DAIRY-FREE [Ⓥ] VEGETARIAN ^{Ⓥⓖ} VEGAN ^{ⓖⓁ} GLUTEN-FREE

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LUNCH BUFFETS

A labor surcharge of \$150 will be applied to groups with fewer than 10 guests.

BACKYARD BBQ*

53 per person

Grilled “the burger place™” burger patties

Gardenburger® veggie patties (V)

Potato buns and condiments

Coleslaw

French fries (VG) (DF)

Apple crumb mason jar dessert (VG)

ON THE BORDER*

57 per person

Southwest Salad

Choice of one (1): chicken tinga, carnitas, grilled chicken, carne asada +8, beef barbacoa +4

Flour & corn tortillas

Spanish rice and refried beans (V)

Assortment of salsa, onions, cilantro and jalapeños

Churros with chocolate and caramel sauces

ASIAN FLAVORS

63 per person

Mandarin salad - mixed greens, carrot, edamame, green onions, wonton crisps, ginger dressing (V)

Choice of one (1): kung pao chicken, shrimp in garlic sauce +4, beef and broccoli, mandarin chicken

Steamed white rice (V)

Wok-fried vegetables (DF)

Chef's choice of dessert

TOUR OF TUSCANY

60 per person

Italian romaine salad (V)

Choice of one (1) of each:

Pasta: penne, farfalle or rigatoni

Sauce: marinara, alfredo or pesto

Protein: meatballs, italian sausage or grilled chicken breast

Assorted sautéed vegetables (V)

Breadsticks (V)

Chef's choice of dessert

CLASSIC AMERICAN

66 per person

Mixed green salad - carrot, radish, cucumber, tomatoes, house vinaigrette (V)

Choice of one (1) of each:

Vegetable: grilled asparagus, sautéed broccoli, buttery sweet corn or mixed vegetables

Starch: skin on mashed potatoes, roasted red potatoes, mediterranean cous cous or rice pilaf

Protein: grilled chicken with chicken jus, traditional pot roast, roasted turkey breast, pan roasted salmon +8 pp or pork tenderloin

Assorted dinner rolls

Dessert choice of one (1):

classic chocolate cake, carrot cake with cream cheese frosting, tres leches cake or warm chocolate chip cookies

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

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DINNER

DINNER BUFFETS

\$150 surcharge for groups under 10 people.

BACKYARD BBQ*

80 per person

Grilled “the burger place™” burger patties

Gardenburger® veggie patties (V) (VG)

Potato buns and condiments

Red skin potato salad and coleslaw

French fries (V) (VG)

Apple crumb mason jar dessert (VG)

ON THE BORDER*

84 per person

Southwest Salad

Protein choice of one (1): chicken tinga, carnitas, grilled chicken, carne asada +8, beef barbacoa +4

Flour & corn tortillas

Spanish rice and refried beans (V)

Assortment of salsa, onions, cilantro, jalapenos

Churros with chocolate and caramel sauce

ASIAN FLAVORS

88 per person

Mandarin salad - assortment of mixed greens, carrot, edamame, green onions, wonton crisps, ginger dressing

Choice of one (1): Kung Pao chicken, shrimp in garlic sauce +4, beef and broccoli, Mandarin chicken, Vegan option available

Steamed white rice (V)

Wok fried vegetables

Chef's choice of dessert

TOUR OF TUSCANY

92 per person

Italian romaine salad (V)

Choice of one (1) of each:

Pasta: penne, farfalle or rigatoni

Sauce: marinara, alfredo or pesto

Protein: meatballs, Italian sausage or grilled chicken breast

Assorted sauteed vegetables

Breadsticks

Chef's choice of dessert

CLASSIC AMERICAN

98 per person

Mixed green salad - carrot, radish, cucumber, tomatoes, house vinaigrette

Choice of one (1) of each:

Protein: grilled chicken with chicken jus, traditional pot roast, roasted turkey breast, pan roasted salmon +8, or pork tenderloin

Starch: skin on mashed potatoes, roasted red potatoes, Mediterranean cous cous or rice pilaf (V)

Vegetable: grilled asparagus, sauteed broccoli, buttery sweet corn or mixed vegetables

Assorted Dinner Rolls

Dessert choice of one (1):

Classic chocolate cake, carrot cake with cream cheese frosting, tres leches cake or warm chocolate chip cookies

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

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BARS & BEVERAGE

BAR PACKAGES

One bartender required for every 50 guests at \$150 per bartender for 3 hours of service, \$50 each additional hour. Each bar package includes soft drinks and evian water.

For bar spend greater than \$600 before taxes and service charge, bartender fee is waived.

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: Domestic, Import, Craft

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: Domestic, Import, Craft

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

BEER + WINE

Selection of beer: Domestic, Import, Craft

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

HOUSE BAR

One hour 26 per person

Two hours 36 per person

Three hours 46 per person

Four hours 56 per person

SIGNATURE BAR

One hour 31 per person

Two hours 47 per person

Three hours 63 per person

Four hours 76 per person

BEER + WINE BAR

One hour 22 per person

Two hours 30 per person

Three hours 38 per person

Four hours 46 per person

BEVERAGES

One bartender required for every 50 guests at \$150 per bartender for 3 hours of service, \$50 each additional hour.
A minimum spend of \$500 must be met prior to tax and gratuity.

HOST BAR

Spirits

- House 11 per drink
- Signature 14 per drink

Wine by the Glass

- House 10 per glass
- Signature 13 per glass

Beer

- Imported 10 per bottle
- Domestic 8 per bottle
- Craft 10 per bottle

Non-Alcoholic

- Evian water 5 each
- Soft drinks 5 each

CASH BAR

Spirits

- House 11 per drink
- Signature 14 per drink

Wine by the Glass

- House 10 per glass
- Signature 13 per glass

Beer

- Imported 10 per bottle
- Domestic 8 per bottle
- Craft 10 per bottle

Non-Alcoholic

- Evian water 5 each
- Soft drinks 5 each



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 prior 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, 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 California 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 7.75% State sales tax is added to the total. If you are a tax-exempt organization, please provide us with a copy of a valid California 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 \$175 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: \$100 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 \$4 per person.

Buffet Functions with less than 10 guests will incur a \$150 labor charge.

AUDIO-VISUAL

Your Sales 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 the in-house AV is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside AV 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.

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 Anaheim Resort Area

1915 South Manchester Ave

Anaheim, CA 92802

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 vendors, if approved, provide the hotel proof of adequate insurance coverage naming the hotel as an additional insured.