



The ROYAL SONESTA

THE ROYAL SONESTA WASHINGTON DC - DUPONT CIRCLE ————— BANQUET MENU

TABLE *of* CONTENTS



BREAKFAST

BREAKS

LUNCH

DINNER

RECEPTION

BARS & BEVERAGE

INFORMATION



BREAKFAST



BREAKFAST BUFFETS

A small group fee of \$200 applies for groups under 25 guests. Chefs and culinary attendants are required for some menu items and are charged at \$150 each. All breakfast buffets include chilled fruit juices, whole, skim, soy & almond milks, freshly brewed La Colombe regular and decaffeinated coffee and assorted teas.

CONTINENTAL

45 per person

Assortment of Fresh Seasonal Fruit and Berries ^{ⓋⓅ}

[Ⓟ] [Ⓟ]

Homemade Granola [Ⓥ] [Ⓟ]

Organic Greek Yogurt [Ⓟ]

Fresh Sliced Bagels [Ⓟ]

Display of Homemade Muffins and Pastries

Whipped Butter, Cream Cheese and Preserves

EUROPEAN

53 per person

Assortment of Fresh Seasonal Fruit and Berries

Display of Homemade Muffins and Pastries

Butter, Preserves and Marmalades

Imported Sliced Salami and Charcuterie

Selection of Ripe Cheeses, Grapes, Berries, Nuts

LES

55 per person

Assortment of Fresh Seasonal Fruit and Berries

Fresh Assorted Bagels

Whipped Cream Cheese

Thinly Sliced Smoked Salmon

Ripe Tomatoes, Cucumber, red Onion, Capers

[Ⓟ] Dairy-Free

[Ⓥ] Vegetarian

^{ⓋⓅ} Vegan

[Ⓟ] Gluten-Free

*Consuming raw or undercooked 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 applicable 10% state sales tax. Menu pricing subject to change.

BREAKFAST BUFFETS

A small group fee of \$200 applies for under 25 guests. Chefs and culinary attendants are required for some menu items and are charged at \$150 each. All breakfast buffets include chilled fruit juices, whole, skim, soy & almond milks, freshly brewed la colombe regular & decaffeinated coffee and assorted teas.

AMERICAN

50 per person

Assortment of Fresh Seasonal Fruit and Berries ^{VG}

^{GF} ^{DF}

Display of Homemade Muffins and Pastries

Soft Scrambled Eggs, Sliced Chives ^{GF}

Applewood Bacon, Breakfast Sausage or Chicken Sausage ^{GF} ^{DF}

Breakfast Potatoes ^{GF} ^{DF}

Sourdough Toast, Whipped Butter, Jams and Preserves

BREAKFAST BUFFET ADDITIONS

Fresh Berry Smoothies ^{GF}

12 per person

Bacon, Egg and Cheese Breakfast Sandwiches

15 per person

Classic Eggs Benedict with Hollandaise sauce

15 per person

Cinnamon-Vanilla French Toast "Bananas Foster"

15 per person

Buttermilk Pancakes, Plain or Blueberry

12 per person

Farmer's Market Vegetable Frittata, Parmigiano Reggiano ^V ^{GF}

12 per person

Croque Madame

Griddled French Ham and Cheese Brioche, Mornay, Egg

12 per person

Imported Salumi, Charcuterie and Cheese Display

15 per person

Omelet Station ^{GF}

Farm Fresh Eggs and Egg Whites

Mushrooms, Broccoli, Tomato, Bacon, Cheddar, American, Green Onion, Spinach

28 per person

^{DF} Dairy-Free

^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

*Consuming raw or undercooked 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 applicable 10% state sales tax. Menu pricing subject to change.



BREAKS

AM+PM BREAKS

A small groups fee of \$200 applies for groups under 25 guests. Breaks are served for one hour.

COFFEE AND TEA BREAK

15 per person, per hour

Freshly brewed la Colombe Regular & Decaffeinated Coffee (VG) (GF) (DF)

Assorted Teas (V) (GF) (DF)

Whole, Skim, Soy and Almond Milks

Assorted Sweeteners

SODA AND WATER SERVICE

12 per person, per hour

Assorted sodas, flat and sparkling waters (VG) (GF) (DF)

TRAILBLAZER

29 per person

House-made granola (V) (GF) (DF)

Toasted almonds, dried fruits, pumpkin seeds, flax seed (VG) (GF) (DF)

Candied walnuts, chocolate chips (V) (GF)

SWEET & SALTY

31 per person

Gummy bears, potato chips (VG) (GF) (DF)

Plain m&m's, peanut m&m's, assorted kind bars (V) (GF)

Pretzels (VG) (DF)

Chocolate chip cookies, brownies and blondies (V)

CHIPS & DIPS

29 per person

Classic hummus, guacamole, pico de gallo

Crudités platter

Tortilla chips

Toasted pita chips

TEA TIME

29 per person

Tea cookies, french macarons, lemon bars, cheesecake bars (V)

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

*Consuming raw or undercooked 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 applicable 10% state sales tax. Menu pricing subject to change.

À LA CARTE BREAKS

GET BAKED

Assorted Breakfast Pastries (V)
75 per dozen

Assorted Cannoli (V)
87 per dozen

Biscotti (V)
53 per dozen

Assorted Mini Cookies (V)
55 per dozen

Seasonal Fruit Tartlets (V)
87 per dozen

Brownies and Blondies (V)
63 per dozen

Assortment of Bagels with Cream Cheese (V)
65 per dozen

NEED A LITTLE MORE?

House-Blended Trail Mix (V)
15 per person

Sliced Fresh Fruit and Berries (VG GF DF)
17 per person

Assorted Mixed Nuts (VG GF DF)
17 per person

Whole Seasonal Fruit (VG GF DF)
7 each

Individual Bags of Potato Chips or Pretzels (VG DF)
8 each

Kind Bars (V)
9 each

Assorted Candy Bars (V)
9 each

Assorted Individual Greek Yogurts (V GF)
9 each

BEVERAGE PACKAGES

Half-Day Beverage Package (VG GF DF)
50 per person

All-Day Beverage Package (VG GF DF)
99 per person

GET HYDRATED

Assorted Soft Drinks (VG GF)
8 each

Still and Sparkling Bottled Waters (VG GF DF)
8 each

Bottled Juices (VG GF DF)
10 each

Sports Drinks (VG GF DF)
10 each

Coconut Water (VG GF DF)
10 each

Red Bull Energy Drink (VG GF DF)
10 each

Organic Iced Tea (VG GF DF)
55 per carafe

Freshly Squeezed Lemonade (VG GF DF)
55 per carafe

Freshly Squeezed Orange Juice (VG GF DF)
61 per carafe

Apple, Cranberry or Tomato Juice (VG GF DF)
61 per carafe

Fresh Fruit Smoothies (V GF)
66 per carafe

Freshly Brewed Artisanal Coffee (VG GF DF)
127 per gallon

La Colombe Tea (VG GF DF)
127 per gallon

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

*Consuming raw or undercooked 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 10% state sales tax. Menu pricing subject to change.



LUNCH

BUFFET LUNCH

A small group fee of \$200 applies for groups under 25 guests.

LUNCH BUFFET YOUR WAY BUFFET ONE

83 per person

Includes one salad, one starch, one vegetable, two entrées and one dessert

LUNCH BUFFET YOUR WAY BUFFET TWO

95 per person

Includes one salad, one starch, one vegetable, three entrées and one dessert

Salads

Mixed Greens

(V) (GF) (DF)

Tomato, Cucumber, Fresh Herbs, Champagne Vinaigrette

Organic Romaine Hearts

Caesar Dressing, Garlicky Breadcrumbs, Parmigiano

Village Salad (V) (GF)

Ripe Tomato, Cucumber, Red Onion, Black Olive, Oregano, French Feta

Caprese (V) (GF)

Ripe Tomato, Fresh Mozzarella, Basil, Black Pepper, EVOO

Pasta Salad (V) (GF)

Roasted Red Peppers, Cherry Tomatoes, Black Olives, Capers, EVOO, Sherry Vinegar

Little Gem Wedge (GF)

Ripe Tomato, Blue Cheese, Smoked Bacon

Starch

Robuchon Potato Puree (V) (GF)

Chives

Wild Rice (V) (GF) (DF)

Parsley, Almonds

Garlic and Rosemary Roasted Potatoes (V) (GF) (DF)

Pearl Cous Cous (V) (GF)

Cauliflower, Walnuts, Golden Raisins, Currants, Mint

Vegetable

Roasted Broccoli (V) (GF) (DF)

Lemon, Olive Oil, Pickled Fresnos

Sautéed Green Beans (V) (GF)

Butter, Sea Salt, Toasted Almonds

Brussels Sprouts (GF) (DF)

Smoked Bacon, Walnuts

Steamed Asparagus (V) (GF) (DF)

Lemon, Olive Oil, Sea Salt

Roasted Cauliflower (V)

Butter, Parmigiano, Crispy Panko, Parsley

Ratatouille (V) (GF) (DF)

Zucchini, Yellow Squash, Eggplant, Tomato, Onions, Garlic

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

Entrées

Sauteed Chicken Breast

Creamy Mushrooms, Peas, Pearl Onions

Slow Cooked Salmon (GF)

Butter, Lemon, Fresh Thyme, Chives

Herb Crusted Pork Tenderloin

Garlic, Rosemary, Pan Drippings

Seared Tuna “Nicoise” (GF) (DF)

Haricot Vert, Tomato, Potato, Black Olives, Lemon Vinaigrette

Penne Pasta (V)

EVOO, Garlic, Basil, San Marzano Tomatoes, Parmigiano

Grilled Chicken Breast (GF)

Lemon, Garlic, Capers, Parsley

Cheese Tortellini

Peas, Prosciutto, Creamy Parmigiano Sauce

Grilled Sliced Hangar Steak

Red Wine Reduction

Seared Rockfish (GF)

Tomato, Capers, Black Olives, EVOO, Fresh Herbs

Desserts

Olive Oil Cake (V)

Fresh Berries, Whipped Cream

Classic Tiramisu (V)

Carrot Cake (V)

Cream Cheese Frosting

Chocolate Mousse (V)

Whipped Cream, Crushed Pistachios

Assorted Cookies and Brownies (V)

Chocolate Tart (V)

Chantilly Cream

Key Lime Pie (V)

Whipped Cream

*Consuming raw or undercooked 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 applicable 10% state sales tax. Menu pricing subject to change.



BUFFET ADDITIONS

Chef and Culinary Attendants are required for all carving stations and are charged at \$150 each

DISPLAYS

Toasted Tortilla Chips, Guacamole, Salsa (V) (GF)

12 per person

Farmers Market Crudite, Green Herb Dip, Spicy Ranch, Yuzu-Calabrian Chile Aioli (V) (GF)

29 per person

Hummus, Babaganoush, and Muhammara, Pita, Dried Fruits, Nuts (V)

29 per person

Imported Salumi and Charcuterie, Nuts, Olives, Crostini (GF)

35 per person

Ripe Artisan Cheese Display, Artisanal Breads, Fresh Fruit (V)

35 per person

Grilled Vegetable Display, Salsa Verde Vinaigrette

(V) (GF) (DF)

35 per person

Shrimp Cocktail Plateau, Lemon, Homemade Cocktail Sauce, Dijonaise (GF) (DF)

CARVING STATIONS

Roasted Turkey Breast, Pan Sauce

39 per person

Slow Cooked Prime Rib, Au Jus

61 per person

Tenderloin of Beef, Horseradish Sauce

61 per person

Garlic and Rosemary Leg Of Lamb, Lemon Scented Olive Oil

75 per person

Herb Crusted Pork Loin, Salsa Verde

44 per person

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

*Consuming raw or undercooked 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 applicable 10% state sales tax. Menu pricing subject to change.

DELI COUNTER

A small group fee of \$200 applies to groups under 25 guests

BOXED LUNCH

77 per person

Served with Potato Chips, Pickle, and Chocolate Chip Cookie,
Bottle of Water

Choice of (3) Sandwiches/Wraps

Turkey Club ^{GF}

BLT, Mayo

Thinly Sliced Ham and Cheddar Cheese

Dijon

Country Club Chicken Salad ^{GF}

Lettuce, Tomato, Herb Mayo

Sicilian Tuna Salad ^{GF}

Lettuce, Tomato, Olive Oil, Lemon, Fresh Herbs

Rare Roast Beef and Cheddar

Lettuce, Tomato, Horseradish Aioli

DIY SANDWICH DISPLAY

72 per person

Roast Turkey ^{GF} ^{DF}

Thinly Sliced Ham ^{GF} ^{DF}

Rare Roast Beef ^{GF} ^{DF}

Country Club Chicken Salad ^{GF}

Sicilian Tuna Salad ^{GF}

American and Cheddar Cheese ^V ^{GF}

Lettuce, Tomato, Red Onion, Hot Peppers,
Pickles, Mayo, Mustard, Homemade Thousand
Island Dressing

Assorted Breads and Rolls

Potato Chips

Potato Salad

Cole Slaw



PLATED LUNCH

A small group fee of \$200 applies for groups under 25 guests.
Select 1 of each (First Course, Entrée, Dessert)
66 Per Person

FIRST COURSE

Organic Romaine

Caesar Dressing, Garlicky Breadcrumbs, Parmigiano

Prosciutto ^{DF}

Melon, Arugula, Extra Virgin Olive Oil, Black Pepper, Crostini

Mixed Field Greens ^V ^{GF} ^{DF}

Farmers Market Vegetables, Champagne Vinaigrette

Lightly Smoked Salmon

Red Onion, Cucumber, Dill Dressing, Crispy Bagel Chip

Arugula ^V ^{GF} ^{DF}

Shaved Zucchini, Olive Oil, Lemon, Shaved Parmigiano

Tuna Tartare ^{DF}

Avocado, Cucumber, Ponzu

ENTRÉE

Chicken Paillard ^{GF} ^{DF}

Arugula, Frisee, Tomato, Red Onion, Lemon, Olive Oil

Seared Tuna “Nicoise” ^{DF}

Baby String Beans, Potato, Black Olives, Tomato, Lemon
Vinaigrette

Steak Frites

Sliced Prime Hanger Steak, Bistro Sauce, Petite Salad, Fries

Grilled Chicken

Lemon, Capers, Butter, Parsley

Slow Cooked Salmon ^{GF}

French Lentils, Smoked Bacon, Spinach, Fresh Herb
Vinaigrette

Jumbo Lump Crab Cakes

Avocado, Sweet Corn, Smoked Bacon, Chipotle Aioli

Chopped Cobb Salad

Grilled Chicken, Avocado, Bleu Cheese, Smoked Bacon, Field
Greens

Miso Black Cod

King Trumpet Mushrooms, Broccolini, Soy-Dijon

DESSERT

Olive Oil Cake ^V

Fresh Berries, Vanilla Whipped Cream

Classic Tiramisu ^V

Chocolate Cake ^V

Crème Anglaise

Lemon Curd Tart ^V

Fresh Strawberries

Chocolate-Peanut Butter Budino ^V

Salted Caramel, Whipped Cream, Chocolate Pearls

^{DF} Dairy-Free

^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

*Consuming raw or undercooked 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 applicable 10% state sales tax. Menu pricing subject to change.



DINNER



BUFFET DINNER

A small group fee of \$200 applies to groups under 25 guests

DINNER BUFFET ONE

Includes two salads, two entrees, one starch, one vegetable, one dessert

120 per person

DINNER BUFFET TWO

Includes two salads, three entrees, one starch, one vegetable, one dessert

135 per person

SALADS

Mixed Greens (V) (GF) (DF)

Tomato, Cucumber, Fresh Herbs, Champagne Vinaigrette

Organic Romaine Hearts

Caesar Dressing, Garlicky Breadcrumbs, Parmigiano

Village Salad (V)

Ripe Tomato, Cucumber, Red Onion, Black Olive, Oregano, French Feta

Chopped Salad

Homemade Thousand Island Dressing

Caprese (V) (GF)

Ripe Tomato, Fresh Mozzarella, Basil, Black Pepper, EVOO

Little Gem Wedge (GF)

Ripe Tomato, Blue Cheese, Smoked Bacon

Pasta Salad (V) (DF)

Roasted Red Peppers, Cherry Tomatoes, Black Olives, Capers, EVOO, Sherry Vinegar

ENTRÉES

Slow Cooked Salmon

Butter, Lemon, Fresh Thyme, Chives

Seared Rockfish (GF)

Tomato, Capers, Black Olives, EVOO, Fresh Herbs

Seared Tuna "Nicoise" (GF) (DF)

Haricot Vert, Tomato, Potato, Black Olives, Lemon Vinaigrette

10 additional per person

Cheese Tortellini

Peas, Prosciutto, Creamy Parmigiano Sauce

Penne Pasta (V)

EVOO, Garlic, Basil, San Marzano Tomatoes, Parmigiano

Individual Eggplant "Parm" (V)

Fresh Mozzarella, Basil Marinated Tomatoes, Parmigiano

Rigatoni alla Vodka (V)

Olive Oil, Garlic, Creamy San Marzano Tomatoes, Parmigiano

Sautéed Chicken Breast

Creamy Mushrooms, Peas, Pearl Onions

Herb Crusted Pork Tenderloin

Garlic, Rosemary, Pan Sauce

Grilled Sliced Hangar Steak

Red Wine Reduction

Grilled Chicken

Lemon, Garlic, Capers, Parsley

Filet Mignon

Wild Mushrooms, Rosemary, Garlic \$+

14 additional per person

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

*Consuming raw or undercooked 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 applicable 10% state sales tax. Menu pricing subject to change.



DINNER BUFFETS

CONTINUED

STARCH

Robuchon Potato Puree, Chives (V) (GF)

French Fries, Sea Salt, Parsley (V) (GF)

Wild Rice, Parsley, Almonds (V) (GF)

Garlic and Rosemary Roasted Potatoes (V)

Cous Cous, Cauliflower, Walnuts, Golden Raisins, Currants, Mint

VEGETABLE

Roasted Broccoli, Lemon, Olive Oil, Pickled Fresnos (V) (GF) (DF)

Sauteed Green Beans, Butter, Sea Salt, Toasted Almonds (DF)

Brussel Sprouts, Smoked Bacon, Walnuts (DF)

Steamed Asparagus, Lemon, Olive Oil, Sea Salt (V) (GF) (DF)

Roasted Cauliflower, Butter, Parmigiano, Crispy Panko (V)

Ratatouille: Zucchini, Yellow Squash, Eggplant, Tomato, Onions, Garlic (V) (GF) (DF)

DESSERTS

Olive Oil Cake (V)
Fresh Berries, Whipped Cream

Classic Tiramisu (V)

Carrot Cake (V)
Cream Cheese Frosting

Chocolate Mousse (V)
Whipped Cream, Crushed Pistachios

Assorted Cookies and Brownies (V)

Chocolate Tart (V)
with Creme Anglaise

Key Lime Pie (V)
Whipped Cream

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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

PLATED DINNER

Small group fee of \$200 applies to groups under 25 guests

PLATED DINNER

105 per person

Select one first course, one entrée, one dessert

FIRST COURSE

Classic Caesar, House Dressing, Garlicky Breadcrumbs, Shaved Parmigiano

Mixed Greens, Fresh Herbs, Goat Cheese, Champagne Vinaigrette (V) (GF)

Chopped Iceberg (GF)
Smoked Bacon, Ripe Tomato, Bleu Cheese

Baby Arugula Salad (V) (GF)
EVOO, Lemon, Shaved Parmigiano

Tuna Tartare (GF)
Avocado, Cucumber, Crispy Rice, Ponzu

Caprese (V) (GF)
Ripe Tomato, Fresh Mozzarella, Basil, EVOO, Black Pepper

Thinly Sliced Prosciutto (GF)
Arugula, EVOO, Aged Balsamic

ENTRÉE

Roasted Chicken, Lemon, Garlic, Broccoli, Roasted Potatoes

Ora King Salmon, Cauliflower, Cous Cous, Walnuts, Curry

Spinach and Cheese Ravioli, Brown Butter, Sage, Pane Crocante, Parmigiano (V)

Tender ShortRibs, String Beans, Potato Puree, Red Wine Sauce

Grilled Chicken, Wild Mushrooms, Tomato, Onion, Parsley

Rigatoni, Fennel Sausage, Broccoli Rabe, White Beans, Pecorino

Pork Tenderloin, Brussels Sprouts, Fresh Herbs, Soft Polenta, Pan Sauce

Penne Pasta, EVOO, Garlic, Basil, San Marzano Tomatoes, Parmigiano (V)

DESSERT

Classic Tiramisu (V)

Lemon Tart, Raspberry Sauce, Whipped Cream (V)

Olive Oil Cake, Fresh Berries, Whipped Cream (V)

Carrot Cake, Cream Cheese Frosting (V)

(GF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

*Consuming raw or undercooked 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 applicable 10% state sales tax. Menu pricing subject to change.



RECEPTION



HORS D'OEUVRES

Minimum order per item, 25 pieces

COLD

13 per piece

Sliced Beef Tenderloin, Pickled Shallots, Horseradish Aioli

Salmon Tartare Cornets, Creme Fraiche, Chives, Caviar

Tuscan White Bean, Kale, Pecorino Crostini ^{VF}

Compressed Watermelon, Red Onion, Mint, French Feta Spoons ^V

Fresh Mozzarella, Ripe Tomato, Basil Skewers ^V

Tuna Tartare and Avocado "Crisps" ^{DF}

Prosciutto and Fig Jam Crostini ^{DF}

Smoked Salmon, Dill, Cucumber, Rye Toast ^V

Sliced Loin of Lamb, Hummus, Harissa, Crostini ^{DF}

Chilled Crab "Louie" Tartlets

Classic Steak Tartare, Crispy Potato, Dijon

HOT

13 per piece

Steamed Shrimp Dumplings, Ponzu ^{DF}

Swedish Meatballs, Truffle Dipping Sauce

Crunchy Maryland Crab Arancini, Yuzu-Calabrian Chile Aioli

Chicken Satay Skewers, Peanut Sauce ^{DF}

Wild Mushroom Tartlet, Truffle Sauce ^V

Nonna's Meatballs, Spicy Tomato Basil Sauce

Chorizo Stuffed Mushrooms

Vegetable Shumai, Thai Dipping Sauce ^V ^{DF}

Grilled French Ham and Gruyère, Dijon, Sourdough

^{DF} Dairy-Free

^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

*Consuming raw or undercooked 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 applicable 10% state sales tax. Menu pricing subject to change.

RAW BAR DISPLAY

40 per person | Raw Bar Additions are Market Price

RAW BAR DISPLAY

Giant Shrimp Cocktail

Jumbo Lump Crab, Dijonaise

Tuna Crudo, Ponzu, Cucumber

Chilled Mussels Provencale

Salmon Tartare, Avacado, Tomato, Chiles

Seasonal Ceviche

RAW BAR ADDITIONS

Island Creek Oysters, Cucumber Mignonette ^{GF} ^{DF}

Kaluga Caviar, Traditional Accompaniments

Littleneck Clams, Lemon, Tabasco ^{GF} ^{DF}

Maine Lobster Cocktail, Lemon Aioli ^{GF}

Diver Scallops, Spicy Passionfruit ^{GF} ^{DF}

Assorted Sushi Rolls, Wasabi, Pickled Ginger, Soy

RECEPTION STATIONS

Small group fee of \$200 applies to groups under 25 guests.
Stationed bites to enhance your reception offering.

TEX MEX

40 per person

Sliced grilled chicken breast (GF) (DF)

Shredded iceberg lettuce, chopped tomatoes,
chopped onions, cilantro (VG) (GF) (DF)

Guacamole, black bean dip (VG) (GF) (DF)

Sour cream (V) (GF)

Corn tortilla chips (VG) (GF) (DF)

TACOS

40 per person

Sliced grilled chicken breast (GF) (DF)

Ground beef or turkey (GF) (DF)

Chopped tomatoes, chopped onions,
cilantro (VG) (GF) (DF)

Shredded cheddar cheese (V) (GF)

Guacamole, pico de gallo (VG) (GF) (DF)

Sour cream (V) (GF)

Warm flour tortillas (VG) (DF)

BREW PUB

39 per person

Mini corn dogs (DF)

Beer-battered onion rings (V) (DF)

Fried mozzarella sticks with marinara sauce (V)

Spicy buffalo wings with ranch dressing and celery
sticks

Cheesy bbq tater tots (V) (GF)

Black bean dip (VG) (GF) (DF)

Corn tortilla chips (VG) (GF) (DF)

HOT DIPS

39 per person

Maryland crab dip (GF)

Spinach & artichoke dip (V) (GF)

bacon beer cheese dip (GF)

Bean trio dip (VG) (GF) (DF)

Corn tortilla chips (VG) (GF) (DF)

Pita wedges (VG) (DF)

Mini hot pretzels (VG) (DF)

Carrot, celery & cucumber sticks (VG) (GF) (DF)

AMERICANA

55 per person

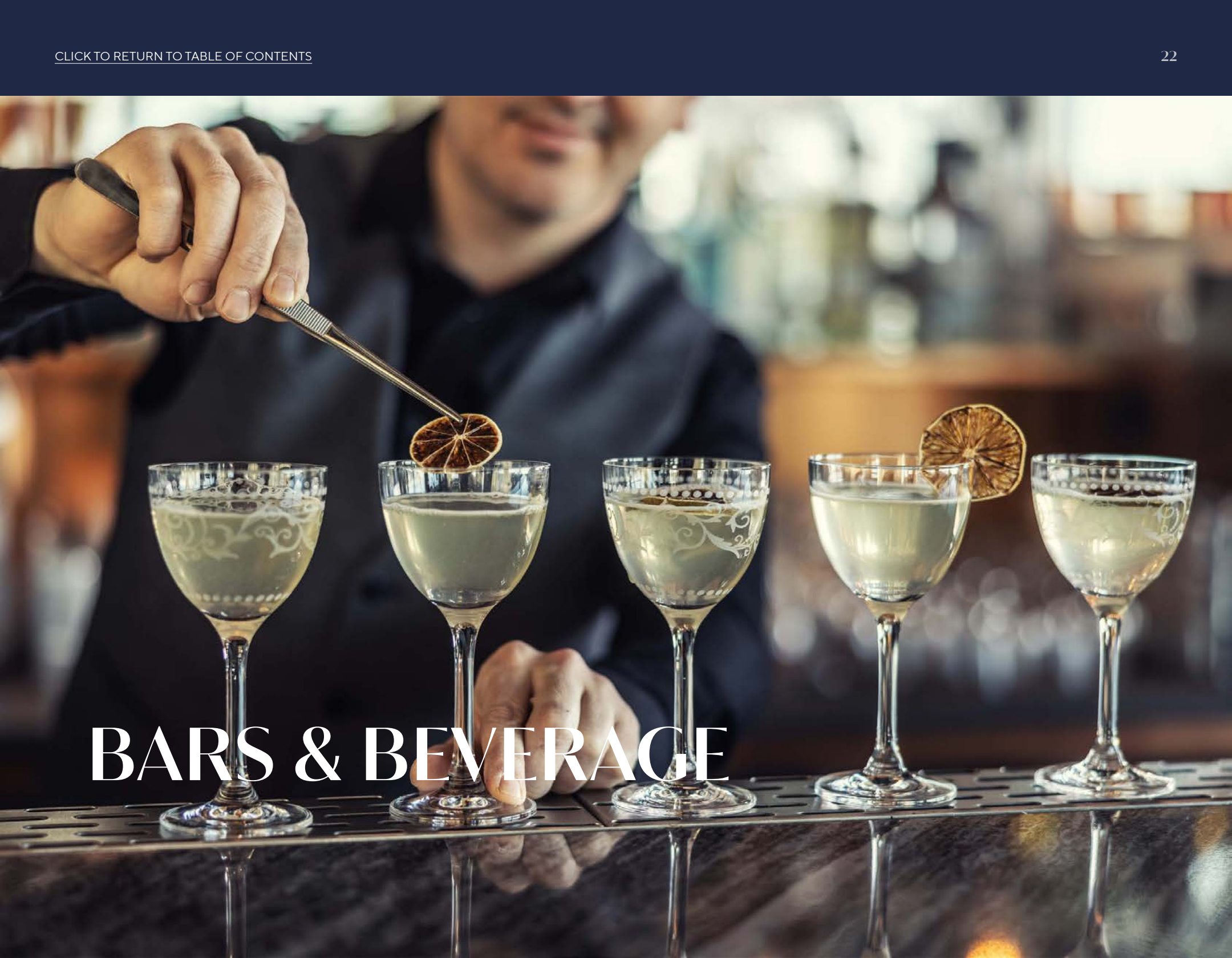
Cheeseburger sliders

Pulled pork sliders

Shrimp & andouille sliders

Fried buttermilk chicken wings

Mini pimento cheese sandwiches (V)



BARS & BEVERAGE



BAR PACKAGES

One bartender required for every 75 guests at \$270 per bartender for 2 hours of service, \$175 each additional hour. Each bar package includes soft drinks and evian water.

SIGNATURE

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

Selection of beer: Budweiser, Bud Light, Coors Light, Corona Extra, Heineken, Samuel Adams Seasonal

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, High West Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Carpano Vermouth

Selection of beer: Budweiser, Bud Light, Coors Light, Corona Extra, Heineken, Samuel Adams Seasonal

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

ULTRA-PREMIUM

Selection of Spirits: Grey Goose Vodka, Tanqueray Gin, Captain Morgan Rum, Maker's Mark Bourbon, Bulliet Rye, Casamigos Tequila

Selection of Beer: Budweiser, Bud Light, Coors Light, Corona Extra, Heineken, Samuel Adams Seasonal

Selection of Wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon

SIGNATURE BAR

One Hour 48 per person

Two Hours 74 per person

Three Hours 89 per person

PREMIUM BAR

One Hour 53 per person

Two Hours 84 per person

Three Hours 101 per person

ULTRA-PREMIUM BAR

One Hour 66 per person

Two Hours 105 per person

Three Hours 124 per person

BEVERAGES

One bartender required for every 75 guests at \$270 per bartender for 2 hours of service, \$175 each additional hour.

Cash Bar: Pricing includes tax. A minimum spend of \$250 is required.

HOST BAR

Spirits	
Signature	17 per drink
Premium	18 per drink
Ultra-Premium	19 per drink
Wine by the Glass	
Signature	15 per glass
Premium	16 per glass
Ultra-Premium	17 per glass
Beer	
Imported	11 per bottle
Domestic	10 per bottle
Craft	11 per bottle
Non-Alcoholic	
Evian Water	8 each
Soft Drinks	8 each

CASH BAR

Spirits	
Signature	20 per drink
Premium	21 per drink
Ultra-Premium	22 per drink
Wine by the Glass	
Signature	18 per glass
Premium	19 per glass
Ultra-Premium	20 per glass
Beer	
Imported	13 per bottle
Domestic	12 per bottle
Craft	13 per bottle
Non-Alcoholic	
Evian Water	9 each
Soft Drinks	9 each



INFORMATION

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 will be 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, the hotel will bill based on the last available estimate or actual attendance, whichever is greater.

Limited Menus: If an event is booked within ten (10) days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within ten (10) days of the function date.

Outside Food and Beverage Policy

The District of Columbia 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 state sales tax is added to the total. If you are a tax-exempt organization, please provide us with a copy of a valid Tax-Exempt Certificate.

Labor Charges

Bartenders are available at a charge of \$270 for every 75 guests for the first 2 hours of service & \$175 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.

Buffet functions with less than twenty-five (25) guests will incur a \$200 labor charge.

Audio-Visual

Royal Sonesta Washington, DC Dupont Circle has partnered with Encore. Your Encore 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 Encore 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 contact your catering or conference services manager to make arrangements, no later than three (3) business days in advance.



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: \$ 10 per box and \$125 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:

Royal Sonesta Washington, DC Dupont Circle
2121 P Street NW
Washington, DC 20037
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. The hotel will recommend a security company. The client will work directly with the security company.