



SONESTA™

HOTELS, RESORTS & CRUISES

Sonesta Philadelphia Rittenhouse Square BANQUET MENU



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INFORMATION





BREAKFAST

CONTINENTAL BREAKFAST

All continental breakfasts include freshly brewed starbucks pike place regular & decaf coffee and an assortment of teavana teas. Minimum of 25 guests required; If less than 25 guests, an \$8 surcharge per person will be applied.

BASIC CONTINENTAL

36 per person

Freshly squeezed orange juice

Grapefruit, apple & cranberry juice

Seasonal fruit & berries (VG) (GF) (DF)

Assorted seasonal breakfast pastries

Flaky mini croissants

Butter & preserves

Individual chobani low-fat fruit yogurts & nonfat plain yogurts (V)

Honey baked house made granola & gluten free granola (VG) (GF) (DF)

DELUXE CONTINENTAL

38 per person

Freshly squeezed orange juice

Grapefruit, apple & cranberry juice

Seasonal fruit & berries (VG) (GF) (DF)

Assorted seasonal breakfast pastries (VG) (GF) (DF)

Assorted bagels

Flaky mini croissants

Butter, cream cheese & preserves

Selection of kellogg's & kashi breakfast cereals with whole, 2% & nonfat milk (V)

Individual chobani low-fat fruit yogurts & nonfat plain yogurts (VG) (GF)

Honey baked house made granola & gluten free granola (VG) (GF) (DF)

HEALTHY CONTINENTAL

40 per person

Freshly squeezed orange juice

Grapefruit, apple & cranberry juice

Local seasonal fruit & berries (VG) (GF) (DF)

Hard-boiled eggs (V) (GF)

Oat bran & blueberry muffins (V)

Plain greek yogurt (V) (GF)

Flax & chia seeds, gluten free granola, berries (VG) (GF) (DF)

Steel cut oatmeal, brown sugar, organic agave, honey, sliced roasted almonds, dried fruit (VG) (GF) (DF)

Selection of kellogg's & kashi breakfast cereals served with whole, 2% & nonfat milk (V)

BREAKFAST BUFFETS

All breakfast buffets include freshly brewed starbucks pike place regular & decaf coffee and an assortment of teavana teas. Minimum of 25 guests required; If less than 25 guests, an \$8 surcharge per person will be applied

BUILD-YOUR-OWN AMERICAN BREAKFAST

52 per person

Assorted chilled juices

Fresh sliced fruit display (VG) (GF) (DF)

Assortment of freshly baked morning pastries & bagels

Butter, cream cheese & preserves

Assorted individual dry cereals nonfat, 2% & whole milk
(V)

SELECT THREE OPTIONS

Farm fresh scrambled eggs (V) (GF)

Buttermilk pancakes, fruit compote, whipped cream & maple syrup

Applewood smoked bacon & chicken apple sausage (GF) (DF)

Biscuits & sausage gravy

Homestyle potatoes (GF) (DF)

Steel cut oatmeal, brown sugar with golden raisins & lavender honey (VG) (GF) (DF)

Cinnamon french toast, warm maple syrup

Tofu Scramble with Peppers & Onions (VG) (GF) (DF)

BREAKFAST BUFFET NUMBER ONE

45 per person

Assorted chilled juices

Assortment of freshly baked morning pastries & bagels

Fresh sliced fruit display (VG) (GF) (DF)

SELECT ONE OPTION

Breakfast quesadilla - zucchini, squash, onion, pepper, egg & cheese (V) (GF)

Egg white frittata - mushroom, asparagus, onion & feta cheese (V) (GF)

BREAKFAST BUFFET NUMBER TWO

48 per person

Assorted chilled juices

Assortment of freshly baked morning pastries & bagels

Butter, cream cheese & preserves

Farm fresh scrambled eggs (V) (GF)

Applewood smoked bacon (GF) (DF)

Sausage links

Homestyle breakfast potatoes (VG) (GF) (DF)

fresh sliced fruit display (VG) (GF) (DF)

BREAKFAST ENHANCEMENTS

A continental or breakfast buffet is required when adding any of the following breakfast enhancements. Breakfast enhancements may not be ordered individually and must be ordered based upon the guest guarantee.

CAGE-FREE SCRAMBLED EGGS OR EGG WHITES

6 per person

TRADITIONAL BRIOCHE FRENCH TOAST

8 per person

Bourbon sauce, chopped almonds

APPLEWOOD SMOKED BACON, COUNTRY SAUSAGE PATTY, CHICKEN APPLE SAUSAGE LINK OR HAM STEAK

8 per person

SMOKED SALMON & CREAM CHEESE

20 per person

TURKEY BACON OR TURKEY SAUSAGE

8 per person

HARD-BOILED EGGS

26 per dozen

ASSORTED GREEK YOGURTS

6 each

ASSORTED BREAKFAST SANDWICHES OR WRAPS

10 each

Applewood smoked bacon, egg & cheddar cheese biscuits

Whole wheat burrito, eggs, peppers, onions

Egg, cheddar cheese & spring onion biscuits

Turkey sausage, egg, american cheese, english muffin

BREAKFAST SPECIALTY STATIONS

Chef required for specialty stations, minimum of one chef attendant per 50 guests, \$175 per chef. A continental or breakfast buffet is required when adding any of the breakfast enhancements. Breakfast enhancements may not be ordered individually and must be ordered based upon the guest guarantee.

OMELET / EGG STATION

17 per person

Ham, applewood smoked bacon, sausage, onion, tomatoes, peppers, mushrooms, spinach, assorted cheeses

PANCAKE / FRENCH TOAST STATION

15 per person

Strawberry, blueberry, coconut, chocolate chips, granola, jimmies, whipped cream, flavored butters, maple syrup

AVOCADO TOAST STATION

16 per person

Egg whites, peppers, scallions, tomatoes, applewood smoked bacon, red onion, smoked ham, assorted cheeses

VEGAN/VEGETARIAN OPTIONS:

SOY BREAKFAST SAUSAGE

8 per person (V) (GF)

TRADITIONAL BRIOCHE FRENCH TOAST

8 per person

Bourbon Sauce, Chopped Almonds

BREAKFAST MEATS

8 per person

Smoked Bacon, Country Sausage Patty, Chicken Apple Sausage Link or Ham Steak (GF) (GF)

SMOKED SALMON & CREAM CHEESE

20 per person

TURKEY BACON OR TURKEY SAUSAGE

8 per person (GF) (GF)

HARD BOILED EGGS

26 per dozen (V) (GF)

ASSORTED GREEK YOGURTS

6 each

(GF) 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 8% state sales tax. Menu pricing subject to change.



PLATED BREAKFAST

PLATED BREAKFAST INCLUDES

Freshly squeezed orange juice

Basket of muffins

Freshly brewed starbucks pike place regular & decaf coffee

Assortment of teavana teas

ENTRÉE OPTIONS

Select one

RISE & SHINE BREAKFAST

45 per person

Scrambled eggs, breakfast potatoes, selection of crisp applewood smoked bacon strips or sausage links (V) (GF)

Choice of crisp applewood smoked bacon strips or sausage links (GF) (DF)

CRUNCHY BREAKFAST

41 per person

Crunchy granola french toast, maple apple compote, applewood smoked bacon (GF) (DF)

SOUTHERN STYLE BISCUIT OR WRAP

39 per person

Egg, spring onion & cheddar stuffed biscuit or wrap, poblano & applewood smoked bacon hash





BREAKS

À LA CARTE BREAKS

ASSORTED FRESHLY BAKED MORNING PASTRIES

57 per dozen

ASSORTED MINI DONUTS

32 per dozen

ASSORTED BAGELS & CREAM CHEESE

48 per dozen

GLUTEN-FREE BAGELS

50 per dozen

CRUMB CAKE

40 per dozen

Traditional, blueberry, or apple

SEASONAL WHOLE FRUIT

28 per dozen

SLICED SEASONAL FRUITS & BERRIES

7 per person

ASSORTED FRESHLY BAKED COOKIES

50 per dozen

Sugar, chocolate chip or oatmeal raisin

ASSORTED BROWNIES & BLONDIES

36 per dozen

SOFT WARM PRETZELS

37 per dozen

Dijon mustard

KIND SNACK BARS

6 each

CLIF BARS

6 each

INDIVIDUAL BAGGED SNACKS

3 each

Pretzels, potato chips or popcorn

TRAIL MIX, MIXED NUTS & BEEF JERKY

5 each

LENKA GOURMET GRANOLA BARS

5 each

VARIETY OF CANDY BARS

4 each

GOURMET ICE CREAM BARS & FROZEN FRUIT BARS

5 each

ASSORTED CUPCAKES

44 per dozen

ASSORTED FRENCH MACAROONS

44 per dozen

TASTYKAKES

44 per dozen

 DAIRY-FREE  VEGETARIAN  VEGAN  GLUTEN-FREE

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AFTERNOON BREAK PACKAGES

SWEET & SALTY

24 per person

Chocolate chip cookies
White cheddar cheese & sea salt popcorn
Mini pretzels, nutella
Local crafted beef jerky
Assorted sodas
Bottled mineral water
Freshly brewed starbucks pike place regular & decaf coffee
Assortment of teavana teas

THE LINC

28 per person

Cracker jacks
Ancho lime tortilla chips
Lettuce, diced tomato, sliced jalapeño peppers, black olives
Hot cheese dip, guacamole, salsa, sour cream
Giant pretzels, assorted mustards
Mini cheesesteaks, sriracha ketchup
Assorted sodas
Bottled mineral water
Freshly brewed starbucks pike place regular & decaf coffee
Assortment of teavana teas

RECHARGE BREAK

24 per person

Greek-style yogurt with almonds
Assorted kind bars
Plantain & terra chips
Assorted clif bars
Assorted la croix flavored sparkling water
Mineral waters
Starbucks cold coffees

HEALTHY SNACK

24 per person

Fresh fruit skewers
Individually bagged mixed nuts
Big spoon roasters bars
Assorted quest bars
Coconut infused water
Bottled mineral & sparkling water
Freshly brewed starbucks pike place regular & decaf coffee
Assortment of teavana teas

COOKIES & MILK

24 per person

Cheesecake drops
Chocolate chip, linzer, and madeleine cookies
Individual bottles of chocolate and low-fat milk
Freshly brewed starbucks pike place regular & decaf coffee
Assortment of teavana teas

À LA CARTE BEVERAGES

MINERAL WATER

6 each

REGULAR OR DIET SOFT DRINKS

6 each

LA CROIX

FLAVORED SPARKLING WATER

5 each

S.PELLEGRINO SPARKLING WATER

6 each

VITAMIN WATER

6 each

RED BULL ENERGY DRINK

7 each

BOYLAN SODAS

6 each

JUICE

40 per gallon

Cranberry, apple or grapefruit

FRESHLY SQUEEZED ORANGE JUICE

40 per gallon

ICED TEA

38 per gallon

Unsweetened or sweetened

LEMONADE

38 per gallon

FRESHLY BREWED STARBUCKS

REGULAR & DECAF COFFEE

95 per person

ASSORTMENT OF TEAVANA TEAS

95 per gallon

AM BEVERAGE SERVICE

27 per person

Includes freshly brewed starbucks pike place regular & decaf coffee, assorted teavana teas, soft drinks & bottled water

Maximum of four hours

PM BEVERAGE SERVICE

27 per person

Includes freshly brewed starbucks pike place regular & decaf coffee, assorted teavana teas, soft drinks & bottled water

Maximum of four hours

ALL DAY BEVERAGE SERVICE

50 per person

Includes freshly brewed starbucks pike place regular & decaf coffee, assorted teavana teas, soft drinks & bottled water

Maximum of eight hours



LUNCH

LUNCH BUFFETS

All lunch buffets include freshly brewed starbucks pike place regular & decaf coffee, assortment of teavana teas, freshly brewed unsweetened iced tea & assorted soft drinks.

BBQ

65 per person

Red bliss potato salad (V) (GF)

Grilled chicken, avocado, applewood smoked bacon, tomato, blue cheese, iceberg lettuce, cucumber, ranch

Smokey bbq grilled chicken, charred scallions (GF) (DF)

Cornmeal crusted catfish, cajun tartar sauce

Spice rubbed beef brisket (GF) (DF)

Southern style green beans (GF) (DF)

Cheddar macaroni & cheese

Buttermilk biscuits, corn bread, honey & butter

Strawberry cheesecake, apple pie

NIGHTHAWK SHOP

60 per person

Mixed greens, banana peppers, shredded carrot, roasted peppers, grape tomatoes, italian vinaigrette (VG) (GF) (DF)

Roasted mediterranean vegetable salad (VG) (GF) (DF)

Assorted premade gourmet sandwiches:

Cranberry & almond chicken salad, croissant

Strip loin of beef, smoked cheddar, candied onions, multigrain roll

Grilled vegetables, portobello, hummus, sourdough

Homemade truffle potato chips

Chocolate éclairs, limoncello cake

MEDITERRANEAN

64 per person

Grilled flat bread, toasted pita, traditional hummus citrus & chile marinated olives (VG) (GF) (DF)

Greek salad, red onion, cucumber, green peppers, olives, feta cheese, lemon oregano vinaigrette (V) (GF)

Couscous & asparagus salad (VG) (GF) (DF)

Grilled flank steak with cilantro & orange (GF) (DF)

Spanish paprika & parsley roasted chicken tenders (GF) (DF)

Sweet fennel sausage (GF) (DF)

Roasted vegetable ratatouille (VG) (GF) (DF)

Lentil & rice pilaf (VG) (GF) (DF)

Baklava, lemon bars

SERENDIPITY DELI

60 per person

Mixed greens, cucumber, tomato, balsamic classic coleslaw

Macaroni salad, mayo, celery, red onion

Shaved pepper crusted roast beef, slow roasted turkey breast, kosher beef salami & new york-style pastrami

Cheddar, provolone, muenster & swiss cheeses

Sliced tomatoes, shaved red onion, iceberg lettuce, kosher dill spears, cherry peppers

Mayonnaise, mustard, creamy horseradish

Multigrain, marble rye, sourdough bread

House made sea salt potato chips

New york-style cheesecake, chocolate cake

HEALTHY LUNCH

65 per person

Assorted luncheon rolls with whipped butter

Fruit salad, flax seeds, coconut flakes, organic agave nectar

Roasted root vegetable & quinoa salad, apple, pomegranate vinaigrette (VG) (GF) (DF)

Kale caesar salad, butternut squash croutons, shaved parmesan, caesar vinaigrette (VG) (GF) (DF)

Pan roasted sea bass, sea salt, charred lemon (GF) (DF)

Baked all-natural skinless chicken breast, whole grain mustard, roasted mushrooms

Wheat berry & lentil pilaf seasonal roasted vegetables

Mini angel food cake topped with berry compote

Assorted kind bars

ADD SOUP TO ANY BUFFET

6 per person

BOXED LUNCHES

BOXED LUNCH ON THE RUN

50 per person

Select up to three sandwich selections, one chip selection, one side selection, and one dessert selection

Includes assorted soft drinks and bottled water

SANDWICH SELECTIONS

Roast beef, horseradish aioli, provolone cheese, onion roll

Applewood smoked ham, cheddar cheese, dijon mustard, romaine lettuce, tomato, croissant

Honey roasted turkey, swiss cheese, applewood smoked bacon, lettuce, tomato, baguette

Cranberry chicken salad, lettuce, tomato, multigrain roll

Tomato basil tortilla wrap with grilled chicken, fresh mozzarella, romaine lettuce, tomato, basil pesto

Veggie wrap with roasted garden vegetables, romaine lettuce, balsamic glaze (V) (GF) (DF)

CHIP SELECTIONS

Sun chips

Pretzels

Baked potato chips

Kettle chips

SIDE SELECTIONS

Red skin potato salad

Classic coleslaw

Quinoa salad

Apple & jicama slaw

DESSERT SELECTIONS

Brownie

Blondie

Chocolate chip or sugar cookie

Whole apple, orange, or banana

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

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PLATED LUNCH

PLATED LUNCHEON

62 per person

Includes fresh bread and butter, chef's potato du jour, fresh seasonal vegetables, freshly brewed starbucks pike place regular & decaf coffee, assortment of teavana teas & freshly brewed unsweetened iced tea

SALADS | SELECT ONE

Mixed greens: cucumber, plum tomatoes, toasted pine nut, feta cheese, champagne vinaigrette (VG) (GF) (DF)

Baby wedge salad: blistered tomatoes, crumbled cheddar, applewood smoked bacon, balsamic bleu dressing (GF) (DF)

Caesar salad: hearts of romaine, garlic crouton, shaved parmesan, creamy traditional dressing (VG) (GF)

ENTRÉES | SELECT TWO

Fontina & pancetta stuffed breast of chicken, cipollini brandy demi-glace (GF)

Rosemary marinated chicken, mushroom ragout (GF) (DF)

Pork porterhouse, asian pear & five onion marmalade (GF) (DF)

Roasted salmon, melted leeks, artichokes, red wine butter (GF)

Grilled swordfish, tricolor roasted peppers & lemon caper butter*

Truffle risotto, mushroom & leeks (VG) (GF)

DESSERTS | SELECT ONE

Chocolate opera, cherry sauce, amaretto crunch

Vanilla bourbon sponge cake, candied pecans, warm caramel

Lemon meringue tart, fresh berries, mint

PLATED LUNCHEON ENHANCEMENTS

6 OZ. SEARED FILET MIGNON* (GF) (DF)

10 per person

Roasted garlic demi-glace

JUMBO LUMP CRAB CAKE

12 per person

Lemon basil butter

10 OZ. NY STRIP* (GF) (DF)

10 per person

Dijon peppercorn sauce



RECEPTION

HORS D'OEUVRES

Minimum order of 25 pieces per item required.

BUTLER PASSED

One selection: 9 per piece

Six selections unlimited: 45 per person for one hour of service

VEGETABLE

Four cheese arancini

Grilled cheese with brie & apple falafel

Candied sugar plums & brie

Roasted root vegetable kabob

Aged gruyère & leek tart

Asparagus & asiago phyllo

CHICKEN

Thai chicken spring rolls

Chicken tandoori

Sriracha chicken dumplings

Kung pao chicken tarts

Chicken yakitori

Chili lime chicken kabob

Buffalo chicken spring roll

MEAT

Mini corn dogs

Asian-style pork buns

Mini cuban sandwiches

Chorizo & manchego arepas

Mini cheesesteaks

Applewood smoked bacon cheddar wagyu burger*

Beef bulgogi dumplings*

Coney island franks

Lamb gyro

Shepherd's pie

SEAFOOD

Maui shrimp spring rolls

Malibu coconut shrimp

Scallop wrapped in applewood smoked bacon

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

Cilantro lime salmon satay*

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Lump crab cakes

Paella croquets

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DISPLAY STATIONS

GRILLED VEGETABLES DISPLAY

20 per person

Zucchini, yellow squash, eggplant, portobello mushroom, yellow & red peppers, asparagus

Marinated in balsamic & fresh herbs

BRUSCHETTA DISPLAY

19 per person

Tomato basil concassé, kalamata olive tapenade, sun-dried tomato, goat cheese & white bean hummus

Crostini, pita chips & gourmet crackers

ANTIPASTO DISPLAY

30 per person

Assorted italian meats & cheeses

Pepperoncini, italian black & green olives, roasted peppers, marinated mushrooms, artichoke hearts, sun-dried tomatoes, sliced ripe tomatoes

Buffalo mozzarella cheese

Italian herbs & olive oil

Crackers & focaccia bread

INTERNATIONAL CHEESE DISPLAY

26 per person

Imported & domestic cheeses

Dried fruits, grape bunches, celery & apples

English crackers & french bread

SEAFOOD RAW BAR*

market price

Jumbo shrimp, classic cocktail, cognac sauce

Snow crab claws

Freshly shucked oysters on the half shell

Clams on the half shell

SUSHI STATION*

32 per person

Assorted rolled sushi, seaweed salad, steamed shrimp & vegetable shumai, crispy vegetable wontons, edamame, fresh ginger, wasabi & traditional japanese décor

FLATBREAD PIZZA STATION

25 per person

Hummus, feta, watercress, beets, goat cheese, frisée, anchovy sauce, fontina, spinach, mesilla pepper, mozzarella, arugula

Truffle parmesan french fries

PETITE DESSERT DISPLAY

26 per person

Macaroons

Tartlets

Cakes

Petit fours

Dessert shooters

Truffles

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ACTION STATIONS

Uniformed attendants are required for action stations and are charged at \$175 each. Minimum of one attendant per 50 guests.

RISOTTO STATION

28 per person

Wild mushrooms, sun-dried tomatoes, asparagus tips, sweet peas

Freshly shaved parmesan

Toasted pine nuts

Pulled chicken, shrimp

PANINI STATION*

27 per person

Roasted asparagus & prosciutto

Grilled chicken, fontina & baby spinach

Roasted turkey, boursin cheese & onion marmalade

Herb sirloin watercress & gruyère

Balsamic grilled vegetables

PASTA STATION

Two pasta selections 32 per person

Add cheese tortellini 4 per person

PASTA SELECTIONS | SELECT TWO

Penne

Bow tie

Orecchiette

SAUCE SELECTIONS | CHOOSE THREE

Marinara

Alfredo

Pesto

Rosa

Garlic & olive oil

INCLUDED ACCOMPANIMENTS

Italian sausage

Grilled chicken

Sautéed mushrooms

Sautéed peppers

Olives

Asparagus

Pancetta

Peas

Tomato concassé

Julienned roasted peppers

SPECIALTY STATIONS

FRUTTI DI MARE STATION

39 per person

Spicy fried calamari

Prince edward island mussels, red zinfandel compound butter

Little neck clams, pancetta, fresh basil, roasted red & yellow peppers

STREET TACOS*

32 per person

Wood grilled chicken, skirt steak, & crispy shrimp

Soft flour tortillas, salsa verde, pico de gallo, guacamole

Tortilla chips, warm queso dip

DIM SUM

32 per person

Barbecue bao buns, pot stickers, steamed gyoza

Assorted dipping sauces

Crisp vegetable spring rolls, orange horseradish sauce

BURGERS & STEAKS STATION*

30 per person

Mini cheesesteaks

Mini certified angus beef cheeseburgers

French fries

Provolone & cheese whiz

Includes traditional accompaniments

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CARVING STATIONS

Uniformed attendants are required for carving stations and are charged at \$175 each. Minimum of one attendant per 50 guests.

SLOW ROASTED PRIME RIB*

600 each | serves 30

Au jus, blue cheese crème fraîche

BLACKENED PORK LOIN

450 each | serves 25

Lemon aioli, fruit salsa

HERB ROASTED TURKEY

480 each | serves 30

Cranberry marmalade

BROWN SUGAR HONEY GLAZED HAM

480 each | serves 30

Fruit chutney

CITRUS GLAZED ATLANTIC SALMON*

420 each | serves 20

Mediterranean relish

GARLIC STUDDER BEEF TENDERLOIN*

650 each | serves 10

Peppercorn sauce, horseradish crème fraîche



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DINNER

PLATED DINNER

THREE COURSE DINNER

74 per person

Includes fresh bread and butter, chef's potato du jour, fresh seasonal vegetables, freshly brewed starbucks pike place regular & decaf coffee, assortment of teavana teas & freshly brewed unsweetened iced tea

SALADS | SELECT ONE

Mixed greens: cucumber, plum tomatoes, toasted pine nut, feta cheese, champagne vinaigrette

Roasted mushroom salad: frisée, lolla rossa, oven roasted tomato, goat cheese crostini, white balsamic reduction

Caesar salad: hearts of romaine, garlic crouton, shaved parmesan, creamy traditional dressing

Spinach & arugula: golden beets, fennel, shaved red onion, lemon vinaigrette

ENTRÉES | SELECT TWO

Sage & prosciutto stuffed chicken, roasted mushroom sauce

Crabmeat & fontina stuffed breast of chicken, lemon caper sauce

Salty & sweet rubbed salmon, chipotle golden raisin marmalade*

Pan seared cod, leek, tomato, scallion, parsley & olive oil

8oz barrel cut sirloin, peppercorn demi-glace*

Mélange ravioli, artichokes, sun-dried tomatoes, crumbled feta

DESSERTS | SELECT ONE

Gianduja chocolate tart, orange crème anglaise, spiced pistachio

Black forest cheesecake, cherry reduction

Warm pear tart, apple cider caramel, spiced almond crumble

ENTRÉE ENHANCEMENTS

HERB CRUSTED CHILEAN SEA BASS

9 per person

DOMESTIC "LONG BONE" VEAL CHOP

6 per person

Red wine fig reduction

DOUBLE CUT PORK CHOP

12 per person

Balsamic braised onions, brandy demi

8 OZ. GRILLED FILET MIGNON*

14 per person

Apple cabernet demi-glace

JUMBO LUMP CRAB CAKES

16 per person

Lemon beurre blanc

CRABMEAT STUFFED SHRIMP

17 per person

"scampi" sauce

ADD-ON PASTA COURSE

8 per person

SELECT ONE

Penne pasta: sun-dried tomatoes, sweet peas, blush sauce

Black truffle beggars purse: pancetta cream

Mushroom ravioli: grilled asparagus, gorgonzola cream sauce

Duck confit: potato gnocchi, cherry jus

DINNER BUFFETS

All dinner buffets include freshly brewed starbucks pike place regular & decaf coffee and an assortment of teavana teas.

ASIAN

87 per person

Crunchy asian chop salad, sweet thai dressing

Chilled asian noodle salad, straw mushroom, lotus root

Coconut roasted chicken, cilantro curry sauce (GF) (DF)

Char sui boneless pork ribs (GF) (DF)

Teriyaki glazed steak* (GF) (DF)

Lemongrass steamed seabass, shiitake & snow pea shoot (GF)

Sticky rice (VG) (GF) (DF)

Warm bok choy & tofu, miso broth (VG) (GF) (DF)

Coconut cake, jasmine rice pudding

ITALIAN

90 per person

Herb focaccia & roasted pepper oil

Seasonal mixed greens, balsamic vinaigrette, creamy italian antipasti salad (GF)

Sicilian seafoods salad, shaved fennel (GF) (DF)

Garlic & rosemary marinated chicken breast, mustard balsamic jus (GF) (DF)

Seared salmon, white bean ragout* (GF) (DF)

Thyme roasted ny strip, melted tomato, dijon peppercorn demi-glace* (GF) (DF)

Truffle mashed potatoes, chives (V) (GF)

Charred asparagus & mushrooms (VG) (GF) (DF)

Tiramisu, fruit tarts

LATIN

84 per person

Poblano & jack cornbread, cilantro butter

Spinach & arugula salad, poppy seed vinaigrette

Chorizo & potato salad, cumin honey dressing (DF)

Chili & lime ceviche* (GF) (DF)

Grilled churrasco steak, chimichurri sauce* (GF) (DF)

Mojo marinated roasted pork butt, garlic sour orange glaze

Coriander dusted mahi-mahi, salsa verde (GF)

Buttermilk smashed boniato

Red bean saffron rice, peas

(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 8% state sales tax. Menu pricing subject to change.



BARS & BEVERAGE

BAR PACKAGES

One bartender required for every 75 guests at \$175 per bartender for 3 hours of service, \$100 each additional hour. Each bar package includes soft drinks and evian water.

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: Bud Light, Yards IPA, Corona Extra, Yuengling Lager

Selection of wine: La Marca Prosecco, William Hill Estate 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: Amstel Light, Stella Artois, Tröegs Dreamweaver Wheat, Blue Moon Belgian White, Heineken, Goose Island IPA

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: Amstel Light, Stella Artois, Tröegs Dreamweaver Wheat, Blue Moon Belgian White, Heineken, Goose Island IPA

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

HOUSE BAR

One Hour	30 per person
Two Hours	45 per person
Three Hours	60 per person
Four Hours	75 per person
Five Hours	90 per person

SIGNATURE BAR

One Hour	32 per person
Two Hours	47 per person
Three Hours	62 per person
Four Hours	77 per person
Five Hours	92 per person

PREMIUM BAR

One Hour	35 per person
Two Hours	50 per person
Three Hours	65 per person
Four Hours	80 per person
Five Hours	95 per person

BEVERAGES

One bartender required for every 75 guests at \$175 per bartender for 3 hours of service, \$100 each additional hour.

HOST BAR

Spirits

House	14 per drink
Signature	15 per drink
Premium	16 per drink

Wine by the Glass

House	13 per glass
Signature	15 per glass
Premium	17 per glass

Beer

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

Non-Alcoholic

Evian Water	6 each
Soft Drinks	6 each

CASH BAR

Spirits

House	16 per drink
Signature	17 per drink
Premium	18 per drink

Wine by the Glass

House	14 per glass
Signature	16 per glass
Premium	18 per glass

Beer

Imported	11 per bottle
Domestic	10 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 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 Pennsylvania 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 10% state alcohol tax and 8% state sales tax is added to the total. If you are a tax-exempt organization, please provide us with a copy of a valid Pennsylvania Tax Exempt Certificate.

PICKUP AND DROPOFF POINT

Valet parking is available for events.

LABOR CHARGES

Bartenders are available at a charge of \$175 for the first three hours. 1 bartender per 75 guests.

Chefs and culinary attendants are required for some menu items and are charged at \$175 each.

Buffet Functions with less than 25 guests will incur a \$5 surcharge per guest.

SHIPMENTS

Due to storage limitations, the hotel can only accept your shipment within five (5) days of your group arrival. Up to ten (10) boxes may be sent and held at no charge. For additional boxes the following charges apply: \$5 per box. 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 Philadelphia Rittenhouse Square

1800 Market Street

Philadelphia, PA 19103

Attention: Catering/Convention Service Manager's Name

Hold For: Guest Name/Convention Name/ Conference Dates

Vendor Name (if applicable)

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.