



SONESTA™
HOTELS, RESORTS & CRUISES

Sonesta Redondo Beach & Marina
BANQUET MENU



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BREAKFAST

PLATED BREAKFAST

All plated breakfasts include: freshly squeezed orange juice, cranberry juice, freshly brewed regular & decaffeinated coffee, specialty teas and breakfast breads. Gluten-free breads are available upon request

ALL AMERICAN

48 per person | one breakfast meat selection

50 per person | two breakfast meats selection

Fluffy scrambled eggs, roasted breakfast potatoes and breakfast meat selection

BREAKFAST MEATS

Chicken apple sausage

Country ham

Applewood smoked bacon

CALIFORNIA BURRITO

48 per person | one breakfast meat selection

50 per person | two breakfast meats selection

Fluffy scrambled eggs, red and green peppers, breakfast potatoes, monterey jack cheese, avocado, salsa, sliced fresh fruit and breakfast meat selection

BREAKFAST MEATS

Chorizo

Country ham

Chicken apple sausage

Applewood smoked bacon

Soy chorizo

FITNESS SCRAMBLE

46 per person | one breakfast meat selection

48 per person | two breakfast meats selection

Egg whites scrambled with sautéed spinach, mushrooms, tomatoes, seasonal fresh fruit and breakfast meat selection

BREAKFAST MEATS

Chicken apple sausage

Turkey bacon

Canadian bacon



BREAKFAST BUFFET

All breakfast buffets include freshly squeezed orange juice, cranberry juice, freshly brewed coffee, decaffeinated coffee, specialty teas and freshly baked breakfast breads. Minimum of 25 people is required. Gluten-free breads are available upon request.

CONTINENTAL

42 per person

Seasonal sliced fresh fruit

Granola with assortment of individual yogurts

Breakfast pastries, muffins and croissants

Butter and preserves

MARINA BREAKFAST

52 per person | one breakfast meat selection

55 per person | two breakfast meat selections

Seasonal sliced fresh fruit & berries

Granola with assortment of individual yogurts

Oatmeal with cinnamon, raisins and brown sugar

Fresh baked breakfast breads to include mini muffins, bagels and pastries

Assorted cream cheeses, butter and preserves

Fluffy scrambled eggs

Roasted breakfast potatoes

Fresh garden salsa

Breakfast meat selection(s)

BREAKFAST MEATS

Chicken apple sausage

Turkey bacon

Applewood smoked bacon

Pork link sausage



BREAKFAST ENHANCEMENTS

A perfect addition to any breakfast or brunch. Minimum of 20 people required.

MIMOSA & BELLINI BAR

30 per person

Sparkling wine with freshly squeezed orange juice

Cranberry juice, strawberry & mango purée

Seasonal berries and fresh fruit

OMELETE ACTION STATION

40 per person

Eggs or egg whites

Applewood smoked bacon, chicken sausage, country ham, shrimp

Spinach, mushrooms, red & green bell peppers, onions, tomatoes

Shredded cheddar cheese, jack cheese, feta cheese

Fresh salsa

CRÊPE STATION

30 per person

Mixed seasonal berries and fresh fruit

Mascarpone, nutella, peanut butter

Assorted cream cheeses, whipped cream

Cinnamon and powdered sugar

WAFFLE STATION

40 per person

Fresh buttermilk waffles

Seasonal fruits & berries

Powdered sugar, cinnamon, whipped cream & maple syrup

HARD-BOILED EGGS

36 per dozen

OATMEAL

12 per person

Served with cinnamon, raisins and brown sugar

BREAKFAST SANDWICHES*

130 per dozen

English muffin with fried egg, canadian bacon, and cheddar cheese

CROISSANT SANDWICHES

130 per dozen

Assorted sandwiches: ham & cheese, applewood smoked bacon & cheese and sun-dried tomato & cheese

CALIFORNIA BREAKFAST BURRITOS

130 per dozen

Flour tortilla filled with scrambled eggs

Cheddar cheese and breakfast potatoes

Ham, soy chorizo, chorizo, sausage or applewood smoked bacon

BUILD YOUR OWN AVOCADO TOAST

32 per person

Seven grain whole wheat bread

Avocado, arugula, tahini, buffalo mozzarella, feta, shaved radish, sliced tomatoes, fresh mint, red onion, applewood smoked bacon, sliced lemon, balsamic vinaigrette, and olive oil



BREAKS

BREAK PACKAGES

All break packages include mineral waters, assorted soft drinks, freshly brewed coffee, decaffeinated coffee and specialty teas.

TO YOUR HEALTH

40 per person

Make your own trail mix: assortment of mixed nuts, dried fruit, yogurt covered raisins, chocolate chips and granola clusters

Fresh garden vegetables served with roasted red pepper hummus and cucumber dill dip

Assorted sugar-free bottled juices and sparkling & still water

SOUTH OF THE BORDER

40 per person

Tricolor tortilla chips served with fresh salsa, guacamole and sour cream

Chicken taquitos and queso fresco quesadillas

Seasonal agua fresca

Cinnamon dusted churros

BEACH BREAK

42 per person

Fresh fruit skewers

Assorted mini pinwheel wraps with spinach and sun-dried tomato tortillas, turkey, ham, fresh vegetables, swiss cheese, shredded lettuce, sliced tomatoes & cucumber

Mini churros with cinnamon and sugar

SEVENTH INNING STRETCH

38 per person

Mini corn dogs

Large soft warm pretzels with mustard and beer cheese dip

Fresh popped popcorn

SUGAR RUSH

38 per person

Assortment of mini candy bars: snickers, kit kat and reese's peanut butter cups

Mini cupcakes: red velvet, chocolate and vanilla

Assorted flavors of häagen-dazs ice cream bars

À LA CARTE BREAKS

FRESHLY BREWED COFFEE

115 per gallon

Regular or decaffeinated

SPECIALTY TEA

115 per gallon

ASSORTED SODA

7 each

ASSORTED JUICE

7 each

EVIAN

7 each

Still, sparkling

RED BULL

8 each

Energy drink & sugarfree

LEMONADE

75 per gallon

ICED TEA

75 per gallon

Regular & passion fruit

ASSORTED BAGELS AND CREAM

CHEESE

65 per dozen

Cream cheese options include: classic, sun-dried tomato, dill, herb, blueberry, strawberry, citrus and low fat

SEASONAL WHOLE FRESH FRUIT

7 each

SEASONAL SLICED FRESH FRUIT

18 per serving

FRESHLY BAKED COOKIES

65 per dozen

INDIVIDUAL ASSORTED YOGURTS

8 each

BROWNIES

70 per dozen

Assortment of chocolate fudge, peanut butter, and rocky road

HOT SOFT PRETZELS

72 per dozen

Served with mustard and cheese sauce

MINI FRENCH DESSERT PASTRIES

70 per dozen

Assortment of mocha bavarian, strawberry galette with strawberry mousse, pistachio cannoli, chocolate truffles and mini fruit tarts

INDIVIDUAL TRAIL MIX

8 each

MIXED NUTS

8 each

INDIVIDUAL BAGS OF CHIPS OR

POPCORN

7 each

ICE CREAM & TEA BREADS

9 each

Novelty ice cream bars, fresh fruit bars, ice cream sandwiches, assorted sliced tea breads

ASSORTED FRESHLY BAKED MUFFINS

70 per dozen

FRESHLY BAKED DONUTS

65 per dozen

Jam filled, old fashioned, glazed, chocolate

ALL DAY MEETING PACKAGES

Groups of 20 people or more.

MEETING PACKAGES

INCLUDES

Continental breakfast

Am break with freshly brewed coffee refresh

One buffet lunch selection

Pm break with freshly brewed coffee refresh

Assorted sodas and sparkling waters

Freshly baked cookies & individual bags of mixed nuts or hot soft jumbo pretzels & individual bags of chips

BUFFET LUNCH SELECTIONS | SELECT ONE

RIVIERA REDONDO

150 per person

MEDITERRANEAN CRUISE

145 per person

SEASIDE

140 per person

SOUTH BAY

145 per person

ADD SOUP

10 per person

Tomato basil, french onion minestrone, chicken tortilla soup or new england clam chowder



LUNCH

PLATED LUNCH INCLUSIONS

Plated lunch includes one starter, chef's selection of seasonal vegetables, one entrée, rolls & butter, freshly brewed regular & decaffeinated coffee, tea, iced tea and one dessert.

STARTER | SELECT ONE

SOUP

Potato leek bisque

Roasted tomato & basil bisque

SALAD

Field greens with candied walnuts, goat cheese, shredded carrot, sliced cucumber, cherry tomato and balsamic vinaigrette

Hearts of romaine salad with shaved parmigiano-reggiano, crostini, roma tomato and caesar dressing

Spring mix with roasted beets, red onion, carrot, cucumber, avocado, slivered almonds and citrus-thyme vinaigrette

DESSERT | SELECT ONE

Key lime cheesecake: cream cheese, key lime juice and meringue

Flourless chocolate cake with whipped cream and toasted coconut flakes

Chocolate covered cannoli: ricotta-mascarpone cream, chocolate chips, orange zest and pistachios

Pineapple upside down cake



PLATED LUNCH ENTRÉES

Plated lunch includes one starter, chef's selection of seasonal vegetables, one entrée, rolls & butter, freshly brewed regular & decaffeinated coffee, tea, iced tea and one dessert.

GRILLED BONE-IN CHICKEN BREAST

68 per person

Tangy hunter's sauce and wild rice pilaf

BAKED CHICKEN FLORENTINE

72 per person

Creamed spinach, mozzarella and parmesan filling with a garlic & shallot white wine reduction & a creamy sun-dried tomato sauce and herb roasted red potatoes

GRILLED SALMON*

74 per person

Honey dijon sauce and buttery ginger rice

CHICKEN SKEWERS

68 per person

Chicken breast, onion, mushroom, green & yellow zucchini, red pepper, cherry tomato, feta cheese with mint vinaigrette and basmati rice

PAN SEARED HANGER STEAK*

74 per person

Lemon basil mint butter and roasted yukon potatoes

MUSHROOM GNOCCHI

68 per person

Porcini mushrooms, spinach, feta and sun-dried tomatoes with a sherry wine reduction

VEGETABLE NAPOLEON

65 per person

Grilled eggplant, portobello mushrooms, zucchini, roasted red & yellow bell peppers and roma tomato with fingerling potatoes and a balsamic reduction (v)

FIRE ROASTED VEGETABLE

68 per person

Soft polenta cake with chopped seasonal vegetables in a balsamic reduction with fine herbs

MARINATED TOFU

68 per person

Vegan asparagus ravioli with crushed plum tomato sauce, shaved parmesan and fresh basil

ROASTED CAULIFLOWER STEAK

68 per person

Creamy risotto, mushrooms, spinach and pimientos

LUNCH BUFFETS

All lunch buffets are served with freshly baked rolls and butter, freshly brewed regular & decaffeinated coffee, tea & iced tea.

MEDITERRANEAN CRUISE*

74 per person

Greek salad
Tzatziki baba ghanoush
Couscous salad
Grilled snapper
Roasted lemon chicken
Greek beef skillet*
Greek roasted potato
Assorted mediterranean desserts

RIVIERA REDONDO*

78 per person

Romaine lettuce served with roasted yellow corn red & green onion, cilantro, cotija cheese, avocado and a lime mayonnaise
House-made tortilla chips & mango salsa
Carne asada*
Grilled chicken fajitas
Sautéed red & green bell peppers, lettuce, tomato, shredded cheese, roasted jalapeños
Fresh salsa, sour cream and guacamole
Spanish rice & refried beans
Corn & flour tortillas
Flan & churros
Add soy chorizo 5 per person

SOUTH BAY

72 per person

Romaine wedge with applewood smoked bacon and crumbled blue cheese served with buttermilk ranch
Roma tomato, buffalo mozzarella and fresh basil served with balsamic vinaigrette
Chipotle chili barbeque chicken
Bbq tri-tip
Roasted garlic and asiago mashed potatoes
Honey butter roasted spring carrots
Jalapeño cornbread
Mini cupcakes: red velvet, carrot, and chocolate

SEASIDE*

80 per person

Spinach salad with portobello mushroom, red onion, sliced pepperoncini and cherry tomatoes served with citrus vinaigrette
Orzo salad with diced red & yellow peppers chopped green onion, basil, feta and roma tomato served with a herb vinaigrette
Selection of meats: freshly sliced top sirloin, seared salmon and herb marinated chicken breast*
Selection of cheeses: hot pepper jack, havarti, and mild cheddar
Roasted red pepper aioli, roasted garlic aioli
Assorted rolls
Selection of tarts: seasonal fresh fruit & french apple

PACIFIC RIM*

78 per person

Napa cabbage with snow peas, green onions, julienned carrots, slivered almonds, wonton crisp and red bell pepper served with sesame vinaigrette
Soba noodle salad with sliced shiitake mushroom, carrots, red & yellow ginger, broccoli florets, pickled jalapeño, radish and mint served with honey miso vinaigrette
Miso marinated chicken
Teriyaki roasted salmon*
Steamed jasmine rice
Sautéed green beans with soy sauce, ginger, chili flakes and sesame oil
Mango coconut crème

LUNCH ON THE GO

INCLUDES

One sandwich selection

Orzo pasta salad, seasonal fruit salad or broccoli slaw

Individual bag of kettle chips

Freshly baked cookie

Soft drink, bottled water or sparkling mineral water

TENDERLOIN SANDWICH*

49 per person

Sliced beef tenderloin with caramelized onions, lettuce and tomato

Served on a baguette with roasted garlic mayonnaise

REDONDO WRAP

49 per person

Cumin roasted chicken breast, romaine lettuce, provolone cheese, cucumber, smoked paprika tahini yogurt and hummus wrapped in a whole wheat or spinach tortilla

SMOKED TURKEY CIABATTA

49 per person

Roasted smoked turkey with baby spinach, artichoke hearts, oven roasted tomato

Served on ciabatta with basil dijon aioli

GRILLED VEGETABLE SANDWICH

49 per person

Balsamic and garlic roasted portobello mushroom, red, yellow and green peppers, onions and asparagus

Served on ciabatta bread with pesto mayo

QUINOA WRAP

49 per person

Quinoa wrap with black beans, feta and avocado tahini



RECEPTION

HORS D'OEUVRES

Minimum order of 50 pieces.

COLD SELECTIONS

9 per piece

Gorgonzola, arugula & raisin bruschetta

Brie and pear in phyllo

Cherry tomato, mozzarella and basil skewers

Smoked salmon canapés

COLD SELECTIONS

10 per piece

Shrimp ceviche*

HOT SELECTIONS

10 per piece

Vegetable spring rolls, soy ginger sauce

Brie en croûte

Spinach and feta in phyllo

Fried artichoke hearts with boursin cheese

Beef, or chicken satay*

Maryland crab cakes

Mini chicken or beef wellington*

Beef and chicken empanadas*

Coconut fried shrimp

Mini corn dogs

Date with manchego wrapped in applewood smoked bacon

HOT SELECTIONS

11 per piece

Scallops wrapped in applewood smoked bacon

Mini lamb chops



DISPLAYS & SPECIALTY STATIONS

Chefs and culinary attendants are required for some menu items and are charged at \$225 each.

CHARCUTERIE BOARD

32 per person (25 people minimum)

Cured meats, pâté, pickled vegetables, sweet & savory spreads

Garnished with sliced baguette breads and crackers

FLATBREAD PIZZA STATION

37 per person (50 people minimum)

Garlic pesto chicken

Italian sausage & red pepper

Margherita vegetarian-cauliflower pizza crust with san marzano tomatoes, fresh mozzarella and julienned basil

DESSERT STATION

30 per person (50 people minimum)

Assortment of individual mousse cups, mini cheesecake, mini cupcakes, cake pops, and french dessert pastries

Freshly brewed regular & decaffeinated coffee, and specialty teas

ARTISAN CHEESE DISPLAY

25 per person (25 people minimum)

Domestic and imported cheese display, gourmet crackers and baguette bread

Garnished with seasonal berries, fig jam and chutney

VEGETABLE CRUDITÉS

20 per person (25 people minimum)

Farmers market garden vegetable crudités

Flavored hummus and assortment of dips

SEASONAL FRUIT DISPLAY

17 per person (25 people minimum)

Raspberry lime yogurt dressing

SEAFOOD DISPLAY*

10 per piece (25 people minimum)

Jumbo prawns

Crab claws

Oysters in the half shell*

STREET TACO STATION*

46 per person (50 people minimum)

Barbacoa, chicken and carnitas tacos*

Roasted salsa, tomatillo salsa, pico de gallo

Shredded lettuce, tomato, onion, cheese, sliced jalapeño, roasted jalapeño, cilantro, radish and lime

Refried beans and spanish rice

Corn and flour tortillas

Flan & churros

STIR-FRY STATION*

46 per person (50 people minimum, attendant required)

Served in chinese to go containers with chopsticks

Marinated chicken and beef*

Lo mein noodles with water chestnuts

Scallions and bean sprouts

Selection of plum, teriyaki, oyster and hot peanut sauces

Steamed white rice

Vegetable spring rolls

Almond & fortune cookies

BUILD YOUR OWN PASTA STATION

42 per person (50 people minimum, attendant required)

Penne, tortellini and fettuccine pastas

Marinara, alfredo, wild mushroom, pesto sauce and diced italian sauce

Grilled chicken

Sun-dried tomatoes, bell peppers, red onion, spinach, mushrooms, crushed red pepper and parmesan cheese

SLIDER & FRENCH FRY STATION*

45 per person (50 people minimum)

Bbq pulled pork, angus beef and fried chicken sliders*

Assortment of buns & condiments

Complemented with a french fry station featuring sweet potato, garlic fries and potato fries with dipping sauces to include sriracha mayo, ketchup, buttermilk ranch and garlic aioli

CARVING STATIONS

A chef attendant is required for carving stations and are charged at \$225 each, based on 90 minutes of service.

BBQ TRI-TIP

625 each (serves 25 people)

Petite french rolls and chimichurri sauce

ROAST TENDERLOIN OF BEEF*

700 each (serves 25 people)

Petite french rolls with béarnaise sauce

WHOLE ROASTED TURKEY

595 each (serves 35 people)

Petite croissants and cranberry sauce





DINNER

PLATED DINNER INCLUSIONS

Plated dinner includes one starter, chef's selection of seasonal vegetables, one entrée, sliced gourmet breads and butter, freshly brewed regular & decaffeinated coffee, tea, iced tea and one dessert.

STARTERS | SELECT ONE

Baby kale with beets, pear and a red wine vinaigrette

Arugula with toasted walnut, roasted pear and a red wine shallot vinaigrette

California baby greens with fresh mint, roasted pine nuts and a balsamic vinaigrette

Heirloom tomatoes with roquefort cheese and a balsamic vinaigrette

DESSERTS | SELECT ONE

Lemon crème brulee tart in walnut crust with lemon curd brûlée

Chocolate domino-designed biscuit filled with chocolate cream and vanilla custard

Raspberry chocolate cup

Chocolate ganache served in a chocolate cup filled with bittersweet chocolate mousse

Flourless chocolate cake with seasonal berries, whipped cream and coulis



PLATED DINNER ENTRÉES

Plated dinner includes one starter, chef's selection of seasonal vegetables, one entrée, sliced gourmet breads and butter, freshly brewed regular & decaffeinated coffee, tea, iced tea and one dessert.

BAKED SALMON*

88 per person

Marinated with brown sugar, maple, soy ginger & garlic with wild rice pilaf

PAN SEARED RED SNAPPER

88 per person

Marinated with lemon & olive oil and served with tomato concassé, creamy pesto & mashed potatoes

CENTER CUT BONE-IN PORK CHOP

87 per person

Served with calvados, apple, raisin, pearl onions and roasted yukon potatoes

PRIME RIB*

98 per person

Served with au jus, horseradish and macaroni & cheese gratin

NEW YORK STEAK*

98 per person

Served with black peppercorn & bourbon cream sauce and potatoes au gratin

FILET MIGNON*

115 per person

Served with chanterelle mushrooms, butter, brandy sauce and roasted fingerling potatoes

GRILLED BONE-IN CHICKEN BREAST

84 per person

Served with wild mushrooms, sherry wine reduction and creamed garlic mashed potatoes

GRILLED VEGETABLES EN CROÛTE

68 per person

Served with a red wine mushroom sauce (V)

VEGETABLE NAPOLEON

68 per person

Grilled eggplant, portobello mushrooms, zucchini, roasted peppers, roma tomato, spring mix with a balsamic reduction (V)

PASTA WITH ROASTED CAULIFLOWER

68 per person

Cauliflower roasted with red onion, garlic, roasted peppers and served with a corkscrew pasta in a light garlic cream sauce with toasted bread crumbs & parmesan (V)

VEGAN MARSALA

68 per person

Beyond chicken with chickpea pasta, mushrooms, onions, peas, toasted almonds, fresh spinach and vegan mozzarella (VG)

PETITE FILET MIGNON DUO ENTRÉE*

115 per person

Served with shrimp scampi and potatoes au gratin

PAN SEARED BONE-IN CHICKEN BREAST DUO ENTRÉE

100 per person

Served with shrimp scampi and wild rice pilaf

EGGPLANT PARMIGIANA

68 per person

Breaded eggplant with marinara sauce topped with mozzarella cheese (V)

CHICKEN & SALMON DUO ENTRÉE*

100 per person

Grilled chicken and salmon with a miso ginger sauce and mashed potatoes

DINNER BUFFET

Minimum of 50 people or more.

DINNER BUFFET

Two entrée buffet: 93 per person

Three entrée buffet: 100 per person

STARTERS | SELECT THREE

Kale & carrot salad

Tomatoes, mozzarella and fresh basil

Hearts of romaine, shaved parmigiano-reggiano and garlic crostini with caesar dressing

Platter of grilled seasonal vegetables with yogurt cucumber dip

Spinach, pancetta and red onion with citrus vinaigrette

Grape, avocado and arugula with balsamic vinaigrette

ACCOMPANIMENTS | SELECT THREE

Oven roasted yukon potatoes

Potatoes au gratin

Garlic mashed potatoes

French-style green beans

Lemon parmesan asparagus

Roasted brussels sprouts

Roasted root vegetables

DESSERT

Assortment of individual pastries, mini cupcakes, cakes and pies

ENTRÉE SELECTIONS

TANGY CITRUS MARINATED CHICKEN BREAST

Citrus champagne sauce

SHRIMP & SCALLOP LINGUINE

Lightly spiced tomato sauce

RED SNAPPER

Tomato sauce, greek olives, oregano, parsley and feta

BAKED SEA BASS

Tomato and fennel

BAKED SALMON*

Orange champagne sauce

HANGER STEAK*

3 peppercorn sauce

NEW YORK STRIP STEAK*

Gorgonzola cream

ROASTED CHICKEN

Au jus

PARMESAN CRUSTED BREAST OF CHICKEN

Light sun-dried tomato and pesto cream



BARS & BEVERAGE

BAR PACKAGES

One Bartender for every 100 People. Bartender Fee of \$200 is waived for every bar that generates \$500 in revenue. 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: Michelob Ultra, Corona Extra, Heineken, Heineken 0.0, Coors Light, Firestone 805 Blonde, Modelo

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: Michelob Ultra, Corona Extra, Heineken, Heineken 0.0, Coors Light, Firestone 805 Blonde, Modelo

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: Michelob Ultra, Corona Extra, Heineken, Heineken 0.0, Coors Light, Firestone 805 Blonde, Modelo

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	32 per person
Two Hours	53 per person
Three Hours	74 per person
Four Hours	93 per person
Five Hours	114 per person

SIGNATURE BAR

One Hour	34 per person
Two Hours	57 per person
Three Hours	80 per person
Four Hours	103 per person
Five Hours	124 per person

PREMIUM BAR

One Hour	36 per person
Two Hours	61 per person
Three Hours	86 per person
Four Hours	112 per person
Five Hours	134 per person

BEVERAGES

One Bartender for every 100 People. Bartender Fee of \$200 is waived for every bar that generates \$500 in revenue.
Cash bar pricing includes tax.

HOST BAR

Spirits

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

Wine by the Glass

House	14 per glass
Signature	15 per glass
Premium	16 per glass

Beer

Imported	10 per bottle
Domestic	9 per bottle
Craft	11 per bottle

Non-Alcoholic

Evian Water	7 each
Soft Drinks	7 each

CASH BAR

Spirits

House	15 per drink
Signature	16 per drink
Premium	17 per drink

Wine by the Glass

House	15 per glass
Signature	16 per glass
Premium	17 per glass

Beer

Imported	11 per bottle
Domestic	10 per bottle
Craft	12 per bottle

Non-Alcoholic

Evian Water	8 each
Soft Drinks	8 each

CRAFTED FOR EVERY CELEBRATION

CHAMPAGNE, WINE & BEER ONLY CART

One Hour	20 per person
Two Hours	31 per person
Three Hours	42 per person
Four Hours	53 per person
Five Hours	64 per person





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

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 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 California 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 \$200 for the first three hours.

Chefs and culinary attendants are required for some menu items and are charged at \$225 each.

Cake Cutting Fees are required for outside cakes brought into the hotel and are charged at \$2 per person.

Buffet Functions with less than 25 guests will incur a \$300 labor charge.

AUDIO-VISUAL

Sonesta Redondo Beach has partnered with Encore Global. 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 Global 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

Parking for arranged transportation will be organized by your Convention Services Manager.

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

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 hotel as an additional insured.

SHIPMENTS

Any materials to be sent to

Hotel may arrive no earlier than 3 days prior to group's arrival date.

Packages arriving 3 working days prior to the meeting may be stored at no charge. If storage exceeds 3 business days, a \$25.00 per day storage fee will be added. A handling and storage fee of \$5.00 per regular box less than 25lbs, \$25 for 25-75lbs, \$50 75lbs+, \$100 for exhibit booths, cases and trunks may be applied if storage exceeds 3 business days. Hotel will not be responsible for any loss or damage to materials sent to Hotel.

Unless other arrangements are made, any packages left unclaimed seven (7) days after the event without prior instructions will be disposed of.

To ensure proper handling of your materials, shipping labels must include the following:

Sonesta Redondo Beach and Marina

300 North Harbor Drive

Redondo Beach, CA 90277

Attention: Catering/Convention Service

Manager's Name

Hold For: Guest Name/Convention Name/ Conference Dates

Vendor Name (if applicable)