



The
ROYAL
SONESTA

THE STEPHEN F AUSTIN ROYAL SONESTA

BANQUET MENU

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INFORMATION



BREAKFAST

PLATED BREAKFAST

Includes assorted breakfast pastries, freshly squeezed orange juice, freshly brewed lavazza regular & decaf coffee and assorted hot teas.

STARTER ENHANCEMENTS

Greek Yogurt Parfait (V) (GF)

Fresh berries, seasonal compote & house-made granola

7 per person

Sliced Fruit Plate (VG) (GF)

Berries, local honey, mint & poppy seeds

7 per person

Individual Smoothie (V) (GF)

Peanut butter-banana, mango-pineapple, strawberry-banana, turmeric-peach-ginger or melon-mint

7 per person

Jumbo Bavarian Cream-Filled Maple Glazed Doughnut

7 per person

Toasted Everything Bagel

Smoked salmon schmear, red onion, fried capers, & dill

7 per person

ENTRÉES

The Classic (GF)

Bacon or chicken apple sausage, scrambled eggs with fines herbs, red bliss breakfast potatoes with caramelized onions and bell peppers, blistered heirloom cherry tomatoes

41 per person

Vegetable Frittata (GF)

Asparagus, maitake mushrooms, red bell peppers, & cheddar cheese frittata served with golden hash browns & bacon or chicken apple sausage

42 per person

Crispy Chicken & Waffles

Crispy chicken tenderloins, Belgian waffle, seasonal jam, Fresno-maple syrup, red bliss breakfast potatoes with caramelized onions and bell peppers

43 per person

Ricotta Pancakes

Mixed berry compote, warm maple syrup, bacon or chicken apple sausage, red bliss breakfast potatoes with caramelized onions and bell peppers

41 per person

Cinnamon Toast Crusted Brioche French Toast

Maple cream cheese drizzle, bacon or chicken apple sausage, breakfast potatoes with caramelized onions and bell peppers

41 per person

Steak & Eggs* (GF)

Pan seared 44 farms beef bavette, scrambled eggs with fines herbs, golden hash browns, blistered tomatoes, browned butter hollandaise

47 per person

Smoked Texas Brisket Hash (GF)

Red bell pepper, onion, marble potatoes, pepper jack, salsa macha & scrambled eggs

45 per person

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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All prices are subject to a 25% service charge and 8.25% state sales tax. Menu pricing subject to change.

BREAKFAST BUFFET

Breakfast buffets include fresh squeezed assorted juices, freshly brewed lavazza regular & decaf coffee and assorted hot teas. Buffets require a minimum of 25 attendees.

THE ROYAL CONTINENTAL

44 per person

Whole & hand cut seasonal fruit & berries

Assorted breakfast pastries

Butter, honey, & house-made jams

Assorted individual yogurts

House-made granola

Steel-cut oatmeal with brown sugar, pecans, and golden raisins

New York-style bagels with assorted cream cheeses

THE CLASSIC

49 per person

Whole & hand cut seasonal fruit & berries

Assorted breakfast pastries

Butter, honey, & house-made jams

Assorted individual yogurts

Cage free scrambled eggs with fines herbes & cheddar cheese

Crispy seasoned potatoes with onions and bell peppers

Hickory applewood smoked bacon or chicken apple sausage links

Southern-style biscuits with peppercorn gravy

THE AUSTIN FOOD TRUCK

52 per person

Whole & hand cut seasonal fruit & berries

Assorted breakfast pastries

Butter, honey, & house-made jams

Chili-dusted breakfast potatoes with griddled onions

DIY breakfast taco station to include: cage free scrambled eggs, chopped smoked brisket, hickory smoked bacon, chicken apple sausage links, shredded pepper jack & cheddar cheese, fire roasted tomato salsa, salsa verde, pico de gallo, pickled jalapenos, flour tortillas

THE ROYAL SONESTA

55 per person

Whole & hand cut seasonal fruit & berries

Assorted breakfast pastries

Butter, honey, & house-made jams

Cinnamon toast crunch-crusting brioche french toast with maple drizzle

Cage free egg frittatas with tomato, spinach & texas chèvre

Golden hash browns with sweet onions and cheddar cheese

Hickory smoked bacon or chicken apple sausage

Cheesy southern-style grits

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BREAKFAST STATIONS

Action stations require a dedicated chef attendant. Chef attendant fee is \$150 per station. Action stations require a minimum of 25 attendees.

OMELET STATION

20 per person

Cage free eggs

Spinach, diced tomatoes, pico de gallo, sautéed mushrooms, bell peppers

Cheddar cheese, pepper jack cheese

Diced smoked bacon, smoked ham, chicken apple sausage links

FRESH MADE BELGIAN WAFFLES

20 per person

Seasonal compotes & berries, cinnamon whipped cream, candied pecans, peanut butter, nutella, maple syrup, chocolate syrup, powdered sugar

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BREAKFAST À LA CARTE

Cage Free Scrambled Eggs ^{GF}

Fines herbs & cheddar cheese

9 per person

Southern-Style Biscuits

Peppercorn gravy

9 per person

Smoked Salmon Mini Bagels

Capers, red onion, cream cheese

10 per person

Cinnamon Toast Crunch-Crusted Brioche French Toast

Cream cheese drizzle

9 per person

Chilaquiles Rojo, Mexican Crema, Cotija, Cilantro

^{GF}

9 per person

Chorizo, Egg, and Pepper Jack Breakfast Quesadillas

9 per person

Steel-Cut Oatmeal ^{GF}

Brown sugar, pecans, & golden raisins

9 per person

Cheesy Southern-Style Grits ^{GF}

9 per person

Hickory Smoked Bacon ^{GF}

9 per person

Chicken Apple Sausage Links ^{GF}

9 per person

Grilled Canadian Bacon

Red eye gravy

9 per person

Crispy Seasoned Potatoes ^{GF}

Caramelized onions & peppers

9 per person

Golden Hash Browns ^{GF}

Sweet onions and cheddar cheese

9 per person

Canadian Bacon, Egg, and Cheese English Muffin

9 per person

Smoked Brisket Breakfast Taco

Peppered smoked bacon, egg and pepper jack

9 per person

Grilled Canadian Bacon, Egg, and American Cheese Croissant

9 per person

Cinnamon Rolls

65 per dozen

Assorted Bagels & Cream Cheese

58 per dozen

Assorted Breakfast Pastries

60 per dozen

Sausage & Cheddar Kolaches

61 per dozen

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BREAKS

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DIY PARFAIT

24 per person

Plain greek yogurt, low-fat vanilla yogurt

Assorted fresh berries, house granola, seasonal compote, fruity pebbles, bursting boba pearls, chia seeds, pepitas, toasted coconut, granulated honey

COFFEE & DONUTS

26 per person

Freshly brewed lavazza regular & decaf coffee

Assorted voodoo donuts

Austin high brew cold brew coffee

ON THE GO

22 per person

Assorted soft drinks, bottled water, and energy drinks

Individual mixed nuts, kind bars

Freshly brewed lavazza regular & decaf coffee

Individual me & the bees lemonade

CRUDITÉS

23 per person

Assorted vegetables, herbed hummus

Assorted crackers & breads

DIY TRAIL MIX

24 per person

Pistachios, almonds, pecans, cashews

M&m's, chocolate chips, white chocolate chips, yogurt covered raisins

Dried cherries, strawberries, cranberries & bananas

Pepitas & sunflower seeds

POPCORN BAR

24 per person

Freshly popped kettle corn

White Chocolate and Regular Chocolate Chips, Honey Roasted
Peanuts

Reese's pieces, crushed oreos & m&m's

Skittles, sour patch kids

BREAKS

DAY AT THE BALLPARK

30 per person

Mini soft pretzels, house-made beer mustard, queso

Mini texas hot dogs, jalapeños, diced onion, relish

Freshly popped popcorn

Peanuts

Selection of local austin beers

Me & the bees lemonade

ENERGIZE

22 per person

Assorted whole fruit

Granola & protein bars

Power drinks

Red bull

Freshly brewed lavazza regular & decaf coffee

Selection of hot teas

HEALTHY

24 per person

Assorted naked smoothies

Sliced fruit platter, local honey, poppy seeds, mint

Individual low-fat yogurts

Assorted k-tonic kombuchas

DIP

24 per person

Guajillo-spiced tortilla chips

Fried pita chips

Smoked jalapeño hummus

Fire roasted tomato salsa

Serrano-tomatillo salsa

Grilled avocado guacamole

“Elote” dip

Topo chico & fresh limes

CANDYLAND

22 per person

Jelly belly jelly beans, dum dums, tootsie rolls, assorted taffy, gummi bears, assorted candy bars

Assorted soft drinks

Assorted me & the bees lemonade

COOKIES, MILK & MORE

22 per person

Assorted freshly baked cookies

S’mores bars

Chocolate chunk brownie

Regular & chocolate milk

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À LA CARTE

BEVERAGES

Freshly Brewed Lavazza Regular & Decaffeinated Coffee, Selection of Rishi Hot Teas

115 per gallon

Freshly Brewed Iced Tea

95 per gallon

Fresh Fruit & Herb Infused Water

55 per gallon

Assorted Austin High Brew Canned Cold Brew Coffee

8 each

Individual Juice

orange juice, apple, cranberry, v8, grapefruit

6 each

Assorted Regular & Diet Soft Drinks

7 each

Richard's Sparkling Rainwater

7 each

Topo Chico

7 each

Me & the Bees Lemonade

Assorted flavors

7 each

K-tonic kombucha

Assorted flavors

8 each

Naked Juice Smoothies

7 each

Red Bull

8 each

Evian Bottled Water

7 each

SNACKS

Individual Yogurt Parfaits

Seasonal fruit & granola

8 each

Assorted New York-Style Bagels

Assorted cream cheese

58 per dozen

Assorted Granola and Energy Bars

6 each

Assorted Danish & Petite Muffins

Jam & butter

58 per dozen

Fresh Whole Fruit

5 each

Individual Yogurt

6 each

Freshly Baked Cookies

60 per dozen

Assorted Brownies & Bars

60 per dozen

Warm Soft Pretzels

House mustard, queso

60 per dozen

Assorted Candy Bars

6 each

Assorted Ice Cream Bars

7 each

Assorted Bags of Chips

6 each

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LUNCH

PLATED LUNCH

Includes your choice of salad & dessert, warm rolls & butter, iced tea and freshly brewed lavazza regular & decaf coffee.

SALADS | SELECT ONE

Little Gem ^{GF}

Marinated heirloom tomatoes, kalamata crumble, feta, preserved lemon vinaigrette

Caesar

Romaine, brown butter panko breadcrumbs, shaved parmesan, classic caesar dressing

Baby Kale ^{GF}

Hard-boiled egg, toasted walnuts, shaved watermelon radish, parmesan cheese, white balsamic vinaigrette

Garden ^{VG} ^{GF}

Sun-dried tomatoes, english cucumber, shredded carrots, hemp seeds, caramelized shallot vinaigrette

Beet ^V ^{GF}

Wild arugula, red & gold marinated beets, texas chèvre, candied pecans, pomegranate arils, lemon-mint vinaigrette

Spinach ^V ^{GF}

Baby spinach, fresh shallot, aged gouda, toasted almonds, dried cherries, aged balsamic vinaigrette

Tostada ^{GF}

Romaine, charred corn, black beans, cherry tomato, pepitas, shredded pepper jack, crispy tortilla, guajillo-agave vinaigrette

Arugula & Mache ^V ^{GF}

Crispy quinoa, citrus labneh, strawberries, citrus basil vinaigrette

ENTRÉES

Pan Roasted Bone-in Chicken Breast ^{GF}

Sweet potato puree, texas honey & thyme roasted heirloom carrots, carrot top pistou

61 per person

44 Farms Oak Grilled Beef Bavette*

Truffle-whipped yukon gold potatoes, roasted romanesco, black truffle cream

68 per person

Sweet Tea Brined Chicken Breast

Rosemary-roasted smashed marble potatoes, seasonal succotash, pinot demi-glace

61 per person

44 Farms Soy Lacquered Boneless Beef Short Rib

Potato & sunchoke purée, charred broccolini, crispy garlic-chili oil, chili threads

68 per person

Jumbo Shrimp & Barton Springs Mill Grits ^{GF}

Chili marinated jumbo "u12" gulf shrimp, "elote-style" bloody butcher grits, charred corn salsa, smoked tomato coulis

63 per person

Pan Seared Wild Pacific King Salmon* ^{GF}

Orange-scented carrot purée, crispy brussels sprouts, carrot-ginger vinaigrette, nori dust

63 per person

Pan Seared Gulf Redfish Fillet

Spring pea farro "risotto", grilled jumbo asparagus & blistered cherry tomatoes, trout roe sauce

63 per person

Pastrami-Spiced Pork Tenderloin

Smashed marble potatoes, red cabbage purée, roasted romanesco, mustard seed jus, rye crumble

60 per person

Lavender-Spiced Duck Breast

Whipped sweet potatoes, blistered haricots verts, grand marnier-cherry jus

62 per person

Maitake Mushroom "Steak" & Beluga Lentils ^{VG} ^{GF}

Miso-carrot soubise, charred broccolini, crushed hazelnuts

58 per person

Black Truffle & Pecorino Gnocchi ^V

Truffle cream, wilted spinach, forest mushrooms, freshly grated pecorino

58 per person

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^V Vegetarian

^{VG} Vegan

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ENTRÉE-SIZED SALAD

35 per person

Make any salad an entrée-sized salad

Add a protein

Evoo poached wild salmon*

16 per person

Marinated & grilled flank steak*

17 per person

Herb marinated & seared chicken breast

15 per person

Citrus grilled gulf shrimp

16 per person

DESSERTS | SELECT ONE

Spiced Carrot Cake

Whipped cinnamon mascarpone, candied walnuts, toasted coconut

Layered Chocolate ^{GF}

Flourless chocolate cake, dark & white chocolate, blackberry whipped cream

Red Velvet Cake

Whipped cream cheese mousse, red velvet ganache, chocolate crumble

Crème Brûlée Cheesecake

Macerated berries, minted whipped cream

Tiramisu

Mascarpone, cocoa dust

Ricotta-Pistachio Cake

Sponge cake, pistachio & ricotta creams, raspberry jam

Lemon Meringue Tart

Candied lemon, toasted meringue

Chocolate-Hazelnut Tart

Hazelnut cake, chocolate mousse, hazelnut praline

Greek Yogurt & Vanilla Bean Panna Cotta

Bursting boba pearls, candied pecans



LUNCH BUFFET

Lunch buffets are served with fresh brewed iced tea, freshly brewed lavazza regular & decaf coffee and assorted hot teas. buffets require a minimum of 25 attendees. Lunch buffet selected on a different day of its assigned day of the week will be charged at \$70 per person.

FAR EAST - MONDAY*

65 per person

Iceberg salad with fried rice noodle, red bell pepper, carrot, sesame vinaigrette (V) (GF)

Marinated cucumber salad, fresno chili, crispy shallot, sesame seeds, soy-garlic marinade (VG) (GF)

Kung pao chicken, peanuts, chili, celery

Honey beef & broccoli, sesame seeds*

Vegetable fried rice (V)

Stir-fried bok choy, soy glaze, fried garlic (V)

5-spice tapioca pudding, coconut, mango (GF)

Fortune cookies

Soup Enhancement (GF)

Egg drop soup

5 per person

THE AUSTIN - TUESDAY

65 per person

Wild arugula salad, Texas goat cheese, hickory smoked almonds, peaches, grilled shallot vinaigrette (GF)

Creamy mustard potato salad, hard-boiled eggs, tangy relish (V) (GF)

Red cabbage coleslaw, shredded carrots, celery salt (V) (GF)

Texas-style smoked brisket, black garlic bbq sauce (GF) (GF)

Pecan smoked & grilled chicken thigh, house fermented fresno sauce (GF) (GF)

White cheddar baked macaroni & cheese (V)

Ssmoked bacon & brown sugar baked beans (GF)

Wonder bread, sliced onions & pickles

Seasonal fruit cobbler

Soup Enhancement (GF)

Smoked brisket chili

5 per person

LITTLE ITALY - WEDNESDAY

65 per person

Heirloom grape tomato & ciligine mozzarella salad, basil pesto & balsamic reduction, toasted pine nuts (V) (GF)

Arugula & radicchio salad, pomegranate arils, shaved fennel, aged pecorino, white balsamic vinaigrette (V) (GF)

Grilled chicken breast, puttanesca-style (GF)

Pan seared branzino, parsley & caper salsa verde (GF) (GF)

Porcini mushroom ravioli, confit garlic, truffle cream (V)

Roasted broccolini, oven-dried tomatoes, balsamic reduction (VG) (GF)

Vanilla bean panna cotta, bursting boba pearls, candied pecans

Soup Enhancement (V)

Truffled white bean, kale & barley soup

(GF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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MEXICAN - THURSDAY*

65 per person

Caesar salad, brown butter panko breadcrumbs, grated parmesan, caesar dressing

"Elote" salad, grilled corn and peppers, guajillo-chili aioli, cotija cheese, lime, cilantro (V) (GF)

Chile-marinated chicken breast, mole poblano, sesame seeds (GF)

Mojo-marinated carne asada, grilled onions & bell peppers* (GF) (DF)

Fire roasted spanish rice (GF) (DF)

Chile-dusted grilled vegetables

Cheddar cheese, sour cream, salsa

Flour tortillas

Dulce de leche cheesecake

Soup Enhancement (GF)

Pozole rojo

5 per person

FIT & HEALTHY - FRIDAY*

65 per person

Wheatberry salad, dried apple, beets, toasted pecans, red wine vinaigrette

Massaged kale & brussels sprouts salad, chickpeas, apricots, pumpkin seeds, mustard vinaigrette

Grilled chicken breast, maple-whole grain mustard glaze

Pan seared salmon fillet, corn coulis*

Steamed ancient grains, dried apricots

Lemon & garlic roasted heirloom cauliflower

Honey-whipped ricotta tarts, macerated berries, orange zest

Soup Enhancement (GF)

Sweet potato & carrot soup, vadouvan yogurt

5 per person

DELI

59 per person

Arugula salad, golden raisins, sunflower seeds, oven dried tomatoes, dijon vinaigrette

Southern pimento cheese pasta salad

Oven roasted turkey breast, black forest ham, smoked roast beef, genoa salami

Pepper jack, cheddar, swiss

Shredded romaine, red onion, beefsteak tomatoes, pickles

Dijon mustard, kewpie mayonnaise, sriracha aioli

Assorted sliced breads, house-made salt & vinegar chips

Chef's selection of desserts

SANDWICH

60 per person

Baby spinach salad, sunflower seeds, aged goat cheese, marinated beets, aged balsamic vinaigrette

Job's tears salad, sweetie drop peppers, red onion, roasted carrots, arugula, fresh herbs

House-made salt & vinegar chips

Chef's selection of desserts

SANDWICHES | SELECT UP TO THREE

Pesto turkey wrap, sun-dried tomatoes, fresh mozzarella, baby spinach, pesto aioli, spinach wrap

Buffalo chicken wrap, shredded romaine & carrots, blue cheese crumbles, buffalo ranch, chipotle wrap

Peppered roast beef, cheddar, horseradish crème fraîche, arugula, crispy onions, potato roll

Oak grilled chicken salad, roma tomato, fresh greens, potato roll

Smoked ham banh mi, pickled carrots & daikon, japanese cucumber, cilantro aioli, crunchy french roll

Charred corn salsa & quinoa wrap, oven-dried tomatoes, smoked jalapeño hummus, spinach, garlic-herb wrap (V)

Grilled eggplant caprese, heirloom tomato, mozzarella, basil, kalamata tapenade, hoagie (V)

Chickpea salad sandwich, roasted red pepper hummus, romaine, hoagie (V) (VG)



BOX LUNCH

Boxed lunches include assorted kettle cooked potato chips, a choice of water or soda, freshly brewed lavazza regular and decaf coffee and assorted hot teas.

BUILD YOUR BOX

55 per person

SIDE SALAD | SELECT ONE

Job's tears salad, sweetie drop peppers, red onion, roasted carrots, arugula, fresh herbs
Creamy southern pimento cheese pasta salad
Caesar salad, brown butter garlic breadcrumbs, grated parmesan, caesar dressing
Marble potato salad, roasted garlic-dijon aioli, shallot, parsley
Mesclun greens, sun-dried tomatoes, cucumber, shredded carrots, hemp seeds, shallot vinaigrette (V) (GF)

FRUIT | SELECT ONE

Banana
Orange
Gala apple

SANDWICH | SELECT ONE

Pesto turkey wrap, sun-dried tomatoes, fresh mozzarella, baby spinach, pesto aioli, spinach wrap
Buffalo chicken wrap, shredded romaine & carrots, blue cheese crumbles, buffalo ranch, chipotle wrap
Peppered roast beef, smoked cheddar, horseradish crème fraîche, arugula, crispy onions, potato roll
Oak grilled chicken salad, roma tomato, fresh greens, potato roll
Smoked ham banh mi, pickled carrots & daikon, cucumber, cilantro aioli, crunchy french roll
Charred corn salsa & quinoa wrap, oven-dried tomatoes, smoked jalapeño hummus, spinach, garlic-herb wrap (V)
Grilled eggplant caprese, heirloom tomato, mozzarella, basil, kalamata tapenade, hoagie (V)
Chickpea salad sandwich, roasted red pepper hummus, romaine, hoagie (V)

DESSERT | SELECT ONE

Meyer lemon bar
Freshly baked cookie: chocolate chip, peanut butter or white chocolate macadamia nut
Chocolate chunk brownie
S'mores bar



DINNER



PLATED DINNER

Includes freshly baked rolls & butter, choice of salad, choice of dessert, iced tea and freshly brewed coffee service.

SOUP COURSE

7 per person

Truffled Maitake Mushroom Soup

Caramelized Honeynut Squash Soup
Crème fraîche, candied sunflower seeds

Charred Corn Velouté
Gulf blue crab, grilled corn relish

Italian Sausage & Tortellini Soup
Baby kale, fennel pollen

Roasted Garlic Bisque
Spinach, parmesan, crispy pancetta

Silky spring onion soup
crispy garlic, lemon oil, chive

SALADS | SELECT ONE

Baby Wedge

Applewood smoked bacon, cherry tomato, everything seasoning, herbs, herbed ranch

Roasted Kale

Pine nuts, chili-pickled currants, shaved breakfast radish, citrus vinaigrette

Grilled Romaine

Shaved grana padano, lemon-anchovy dressing, brown butter breadcrumbs

Wild Arugula

Red quinoa, shaved root vegetables, herb vinaigrette

Local Mixed Greens

Citrus labneh, toasted almonds, cherry tomato, preserved lemon vinaigrette

Baby Spinach

Toasted sunflower seeds, crumbled goat cheese, pomegranate arils, caramelized shallot vinaigrette

Little Gem

Pickled red onion, nixtamalized corn nuts, goat cheese ranch

DESSERTS | SELECT ONE

Sticky Toffee Pudding

Salted caramel, vanilla whipped cream, fizzy blueberries

Key Lime Cheesecake

Toasted meringue, key lime zest

Tiramisu

Whipped mascarpone, espresso syrup

Chocolate Crunch Mousse Cake

Macerated berries, raspberry dust

Vanilla Bourbon Mousse Cake

Grand marnier reduction, candied orange zest

Spiced Carrot Cake

Whipped cinnamon mascarpone, candied walnuts, toasted coconut

Red Velvet Marquis Cake

Whipped cream cheese mousse, red velvet ganache, chocolate crumble

Piña Colada Panna Cotta

Coconut panna cotta, pineapple jam, cherry boba pearls, crunchy cherry meringue

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PLATED DINNER

Includes freshly baked rolls & butter, choice of salad, choice of dessert, iced tea and freshly brewed coffee service.

DUO ENTRÉES

Grilled Petit Filet Mignon & Jumbo Shrimp*

Truffle whipped potatoes, fried brussels sprouts, brown butter béarnaise

116 per person

Braised Short Rib & Pan Seared Day Boat Scallops

Barton springs mill “bloody butcher” polenta, charred broccolini, smoked red pepper coulis

114 per person

Pan Roasted Chicken Breast & Grilled Salmon*

Purple sweet potato purée, grilled jumbo asparagus, citrus caper sauce

112 per person

ENTRÉES

Pan Seared Bone-In Pork Chop ^{GF}

Honeynut squash purée, wilted rainbow chard, charred leek salsa verde, crispy shallots

80 per person

Sausage Stuffed Texas Quail* ^{GF}

Burnt orange carrot purée, fried brussels sprouts, hoja santa pistou

80 per person

“Peking-Style” Half Chicken ^{GF}

Shiitake sticky rice, soy braised bok choy, black bean sauce

80 per person

Porcini Stuffed Chicken Roulade

Whipped sunchoke, sautéed mustard greens, chive cream

82 per person

44 Farms Pan Roasted Bavette Steak* ^{GF}

Crispy smashed marble potatoes, grilled zucchini & tinkerbell peppers, chimichurri rojo

93 per person

44 Farms Black Garlic Rubbed NY Strip Steak* ^{GF}

Confit garlic-whipped potatoes, roasted broccolini, pecan salsa macha

94 per person

Chili-Rubbed Bone-In Lamb Chops ^{GF}

Crispy potato galette, grilled asparagus, toasted almond soubise

94 per person

Crispy Skinned Gulf Red Snapper

Roasted corn soubise, seasonal succotash, brown butter & meyer lemon vinaigrette

88 per person

Blue Crab Stuffed Southern Flounder ^{GF}

Miso-eggplant purée, blistered haricots verts, smoked tomato coulis

88 per person

Caramelized Broccoli Steak ^{GF}

Barton springs mill farro, roasted red pepper, chermoula, toasted almonds

76 per person

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DINNER BUFFET

Dinner buffets are served with warm rolls & butter, freshly brewed lavazza regular & decaf coffee, iced tea, & a selection of hot teas.

FRENCH QUARTER

110 per person

Louisiana sunburst salad with toasted almonds, dried cranberry, crumbled blue cheese

Wilted kale salad, cajun trinity, white beans, cornbread croutons, mustard vinaigrette

Grilled corn maque choux salad

Blackened chicken breast, smokey garlic butter

Seared gulf redfish, crawfish cream sauce

Cajun-spiced porchetta, sauce piquante

Red beans & rice

Tomato-stewed okra

Warm beignets

Raisin bread pudding, brandy caramel

Soup Enhancement
Chicken & andouille gumbo

7 per person

SMOKEHOUSE

110 per person

Local mixed green salad, cowboy caviar, cider vinaigrette

Red cabbage coleslaw, shredded carrots, celery salt

Pimento cheese pasta salad

Texas-style smoked brisket, black garlic bbq sauce

Pastrami spiced pulled pork, pickled mustard seed bbq sauce

Cider brined grilled chicken thigh, peach bbq sauce

Green chile mac & cheese, guajillo breadcrumbs

Applewood smoked bacon-braised collard greens

Wonder bread, sliced onions & pickles

Texas pecan pie, southern buttermilk pie

Soup Enhancement ^{GF}

Smoked brisket chili

7 per person

WOK THIS WAY*

110 per person

Romaine salad, mandarin, red cabbage, bell pepper, fried wonton, nori vinaigrette

Banh mi salad, pickled carrots, daikon, scallions, fresno chili, cilantro vinaigrette

Ramen noodle salad, garlic-chili sauce, scallions, cashews, spinach

Gochujang marinated grilled chicken thigh, pickled red onion

Szechuan beef short rib, bell pepper & shredded carrot slaw*

Sweet & sour prawns, onion, peppers, pineapple

Kimchi fried rice

Stir-fried chinese broccoli, crispy garlic chili oil

Matcha custard, sesame brittle

Fortune cookies

Soup Enhancement ^{VG} ^{GF}

Miso soup, wakame, tofu, scallions

7 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 8.25% state sales tax. Menu pricing subject to change.

DINNER BUFFET

Dinner buffets are served with warm rolls & butter, freshly brewed lavazza regular & decaf coffee, iced tea, & a selection of hot teas.

FRENCH*

110 per person

Niçoise salad ⑤

Beluga lentil salad, carrot, texas chèvre, lemon-mustard vinaigrette

French potato salad, fines herbes, champagne-dijon vinaigrette

Peppercorn-crust beef teres major, sauce poivre*

Pan seared chicken breast, spring pea velouté

Seared southern flounder, meyer lemon brown butter, caper gremolata

Aligot potatoes, texas gruyère, confit garlic

Roasted cauliflower, fines herbes emulsion, toasted pistachio

Mini berry tarts

Triple chocolate cake, red wine syrup, shaved white chocolate

Soup Enhancement

Grilled leek vichyssoise

7 per person

MEDITERRANEAN*

110 per person

Mixed green salad, dried figs, texas chèvre, toasted almonds, balsamic vinaigrette

Tricolor quinoa salad, cucumber, cherry tomatoes, red onion, olives, feta vinaigrette

Roasted broccoli salad, chickpeas, pomegranate arils, cumin-yogurt dressing

Harissa marinated chicken thighs, preserved lemon & olive relish

Braised leg of lamb, thyme-red wine jus

Roasted beef coulotte, chermoula, pomegranate arils*

Israeli couscous, golden raisins, pine nuts, parsley

Lemon roasted broccolini, sunflower seed gremolata

Ricotta-pistachio cake, raspberry coulis

Toasted almond tiramisu, espresso syrup

Soup Enhancement

Lentil soup, olive oil, orange zest

7 per person

ITALIAN*

110 per person

Chopped salad, bell pepper, red onion, sliced pepperoncini, castelvetro olives, ricotta salata, red wine vinaigrette

Arugula & radicchio salad, crispy pancetta, shaved fennel, toasted almonds, creamy almond dressing

Grilled peach & burrata salad, pistachio-mint pesto, toasted pumpkin seeds, local olive oil

Tuscan grilled bavette steak, marcona almond & piquillo romesco*

Chicken cacciatore, bell peppers, capers

Gulf shrimp orecchiette, spicy tomato cream, smoked mozzarella

Parmesan & mascarpone polenta, oven dried tomato chutney

Roasted asparagus, citrus bagna càuda

Toasted focaccia

Italian cream cake

Chocolate-amaretto tart, fresh raspberries, shaved white chocolate

Soup Enhancement

Italian wedding soup

7 per person

② Dairy-Free

⑤ Vegetarian

⑤ Vegan

② Gluten-Free

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RECEPTION

HORS D'OEUVRES

Minimum order of 25.

HOT

Honey-Sriracha Chicken Meatballs

Sriracha aioli

8 per piece

Four Cheese Arancini

Piquillo romesco

8 per piece

Buffalo Chicken Spring Roll

Gorgonzola cream

8 per piece

Spanakopita

Feta cheese, tomato jam, olive crumble

8 per piece

Creamy Brie, Pear & Toasted Walnut in Filo

8 per piece

Nashville Hot Fried Chicken

Dill pickle crema

8 per piece

Mini Beef Wellington*

Truffled aioli

9 per piece

Grilled Beef Skewers* (DF)

Sweet soy, furikake

9 per piece

Grilled Beef Brochette* (GF)

Onion, red pepper, harissa yogurt

9 per piece

Brisket Empanada

Black garlic bbq

9 per piece

Chorizo Empanada

Jalapeño crema

9 per piece

Pimento Cheese Croquette

Applewood smoked bacon jam

9 per piece

Lump Blue Crab Cake

Roasted garlic and meyer lemon aioli

9 per piece

Marinated Shrimp & Scallop Satay (GF) (DF)

Yuzu vinaigrette, sesame seeds

9 per piece

COLD

Oven Dried Tomato Bruschetta

Whipped ricotta, balsamic pearls, crispy basil

8 per piece

Antipasto Skewer (VG)

Basil pesto drizzle

8 per piece

Southern Deviled Eggs (GF)

Paprika vinaigrette

8 per piece

Whipped Goat Cheese Crostini

Roasted strawberries, thyme, honey

8 per piece

Compressed Watermelon

Crumbled feta, mint oil

8 per piece

Truffled Red & Gold Beet Spoons

Arugula, parmesan, toasted pine nuts

8 per piece

Green Curry Gulf Shrimp Ceviche* (GF) (DF)

Tobiko, potato chip crumble

9 per person

Texas-Style Steak Tartare*

Brown butter breadcrumbs

9 per piece

Tarragon Crab Salad in Cucumber Cup (GF) (DF)

Pickled fresno

9 per person

Hudson Valley Foie Gras Tart

Fizzy blueberries, toasted pistachio

9 per piece

Sesame Seared Tuna Crostini* (DF)

Avocado, yuzu purée

9 per piece

Caviar & Crème Fraîche Tart*

9 per piece

Salmon Rillettes Cone*

Trout roe, chive gremolata

9 per piece

RECEPTION DISPLAYS

For groups with less than 25 persons, a custom made limited station will be served.

SLIDER DISPLAY*

40 per person

Angus beef sliders, american cheese, crispy dill pickles, special sauce*

Smoked pulled pork sliders, red cabbage slaw

Impossible sliders, spicy tomato jam, grilled onion
(ve)

Herbed parmesan-truffle fries, balsamic ketchup
Chipotle-dusted sweet potato fries, chipotle aioli

DIY FRITO PIE

30 per person

Individual bags of fritos

Smoked brisket chili

Shredded pepper jack, cotija & cheddar cheeses

Pickled jalapeños, diced onion, shredded romaine,
fire-roasted corn salsa, cilantro, diced tomatoes,
jalapeño crema, smashed avocado, lime wedges

Assorted hot sauces

CHILLED SEAFOOD DISPLAY*

45 per person

Chilled jumbo gulf shrimp

Fresh gulf oysters on the half shell*

Herb-marinated snow crab claws

Gin-spiked cocktail sauce, chipotle remoulade,
horseradish, crackers, grilled lemons

MEZZE DISPLAY

28 per person

Traditional tzatziki with garlic, lemon & dill

Roasted red pepper hummus with toasted pine
nuts

Whipped feta

Assorted marinated olives, dolmas, marinated
artichoke hearts

Gorgonzola dolce, ciliegine mozzarella

Fried pita bread

CHARCUTERIE DISPLAY

30 per person

Selection of local texas charcuterie

House-made beer mustard, assorted marinated
olives, pickled okra, assorted crackers

ITALIAN DISPLAY

38 per person

Tomato, basil & mascarpone arancini, romesco
sauce

Wild mushroom & truffle arancini, herb aioli

Mozzarella, maitake mushroom, arugula & white
truffle flatbread

Charred broccolini & sausage flatbread, sun-dried
tomatoes, chili flakes

Heirloom tomato caprese salad, balsamic
reduction, crispy basil

MEXICAN FIESTA DISPLAY*

38 per person

Adobo & pineapple carnitas flatbread

Black bean & pepper jack empanadas, jalapeño-
lime crema

Lime-marinated shrimp, ceviche*

Guajillo-spiced grilled chicken quesadilla cones

Fire-roasted tomato salsa, salsa verde, grilled
avocado guacamole

Chili-dusted tortilla chips

RECEPTION DISPLAYS

For groups with less than 25 persons, a custom made limited station will be served.

FAR EAST DISPLAY*

32 per person

Chilled spicy noodles, marinated ground pork, candied cashews, scallions, crispy garlic

Spicy ahi tuna poke, sriracha aioli, tobiko, sesame seeds, crispy garlic, jasmine rice*

Vegetable spring rolls & chicken pot stickers

Marinated cucumber salad, fresno chiles, carrot, sesame seeds, crispy shallot

Soy dipping sauce, sriracha, ginger chili sauce

TEXAS CHEESE DISPLAY

30 per person

Selection of texas local cheeses, fresh & dried fruits, nuts, house-made jam

Crackers

SUSHI DISPLAY*

40 per person

Assortment of sushi rolls, nigiri & sashimi*

Pickled ginger, wasabi, sriracha & sweet soy dipping sauce

MINI PANINI DISPLAY

38 per person

House-made salt & vinegar chips

PANINI OPTIONS | SELECT UP TO THREE

Cubano – pulled pork, smoked ham, swiss cheese, pickles & yellow mustard

Muffuletta – genoa salami, ham, mortadella, giardiniera, swiss cheese & provolone

Philly cheesesteak – thinly sliced roast beef, onions & peppers, cheese whiz

Caprese – sun-dried tomato, fresh mozzarella, basil, balsamic aioli

The elvis – hickory applewood smoked bacon, peanut butter, banana, honey

CRUDITE IN CLAY POTS

22 per person

Individual crudité in clay pots, herbed hummus, kalamata olive “soil”

Assorted crackers

SWEETS STATION

24 per person | pick three

Lemon bars

Smores bars

Chocolate chunk fudge brownie

Assorted freshly baked cookies

Assorted cupcakes

Assorted macaroons

Mignardises



CARVING STATIONS

Minimum of 25 persons. Chefs attendants are required for all carving stations and are charged at \$150 each for every 60 guests.

OAK SMOKED BRISKET

42 per person

Black garlic bbq sauce, green chile mac & cheese, jalapeño coleslaw, potato rolls

SLOW ROASTED BEEF PICANHA*

40 per person

Chimichurri rojo, herbed couscous, chili-marinated grilled vegetables, cheesy bread

HERB-MARINATED PORCHETTA

32 per person

Sage pistou, puttanesca-style orzo salad, fried brussels sprouts, toasted baguette

WHOLE SMOKED SUCKLING PIG

45 per person | minimum 50 guests required

Spicy mop sauce, garlic-roasted marble potato salad, applewood smoked bacon baked beans, potato rolls

PASTRAMI SPICED PORK LOIN

32 per person

Mustard seed jus, smashed marble potatoes, braised red cabbage, toasted rye bread

HERB CRUSTED BONE-IN TURKEY BREAST

28 per person

Truffle jus, aligot potatoes, honey-roasted heirloom carrots, flakey croissants

GRILLED VEGETABLE WELLINGTON

22 per person

Porcini velouté, garlic & thyme roasted marble potatoes

 Dairy-Free

 Vegetarian

 Vegan

 Gluten-Free

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ACTION STATIONS

Minimum of 25 persons. Chefs attendants are required all action stations and are charged at \$150 each for every 60 guests.

SALAD SHAKER STATION

30 per person

Greens: arugula & radicchio blend, hearts of romaine

Proteins: diced applewood smoked bacon, seared chicken breast

Vegetables: fire roasted corn salsa, sun-dried tomatoes, shredded carrot, marinated beets, pepperoncini, english cucumber, sliced radish, red onion

Cheeses: grated parmesan, shredded cheddar

Nuts & seeds: toasted pecans, slivered almonds, pepitas, sunflower seeds

Dressings & vinaigrettes: ancho chili ranch, grilled shallot vinaigrette, aged balsamic vinaigrette

Croutons: brown butter breadcrumbs, truffled croutons

GRILLED SATAY STATION*

34 per person

Beef brochette, onion & bell pepper, harissa yogurt*

Marinated chicken & pineapple, jerk aioli

Garlic marinated shrimp, sweet soy glaze, furikake

Shishito skewers, miso-yuzu aioli, fried garlic

Served with steamed jasmine rice

GRILLED AVOCADO GUACAMOLE STATION

32 per person

Mix-ins: tomatillo salsa, fire roasted corn salsa, grilled pineapple, oven dried tomatoes, diced bacon, cilantro, green chiles, cotija cheese, sour cream, grilled limes

Served with guajillo-lime corn tortilla chips

POKE STATION*

32 per person

Sauces: fermented fresno chili aioli, meyer lemon ponzu, sweet soy, gochujang aioli

Mix-ins: tobiko, diced avocado, edamame, cucumber, red onion, scallions, pineapple, jalapeño, sesame seeds

Garnish: crushed wasabi peas, fried wonton strips, fresh radish, wakame, crispy garlic

Proteins | select two options: ahi tuna, wild salmon, gulf redfish, or pressed & marinated tofu*

Served with steamed jasmine rice

PASTA STATION

34 per person

Mix-ins: grilled chicken breast, spicy italian sausage, smoked mozzarella, grated parmesan, confit garlic, roasted mushrooms, kalamata olives, herbs, crushed red pepper, roasted red peppers, caramelized onions, sun-dried tomatoes, sautéed spinach

Pasta | select up to two: black truffle & pecorino gnocchi, spinach gnocchi, fresh bucatini, orecchiette, porcini mushroom ravioli or wagyu beef ravioli

Sauce | select up to two: creamy basil-pecan pesto, spicy pomodoro or truffled grana padano cream

FRESH MOZZARELLA BAR

32 per person

Assorted cured meats

Kalamata tapenade, oven dried tomato chutney, anchovies, basil-pecan pesto, confit garlic

Texas olive oil, fig-balsamic reduction

Olive oil crostini

ICE CREAM SUNDAE BAR

26 per person | please inquire about seasonal flavors

House-made jam, m&m's, reese's peanut butter cups, white & milk chocolate chips, sour patch kids, gummi bears, roasted peanuts, candied pecans, bursting boba pearls, sprinkles, chocolate syrup, caramel syrup, honey

Amy's ice cream | select up to two: mexican vanilla, belgian chocolate, cinnamon, coffee, peppermint or strawberry

 Dairy-Free

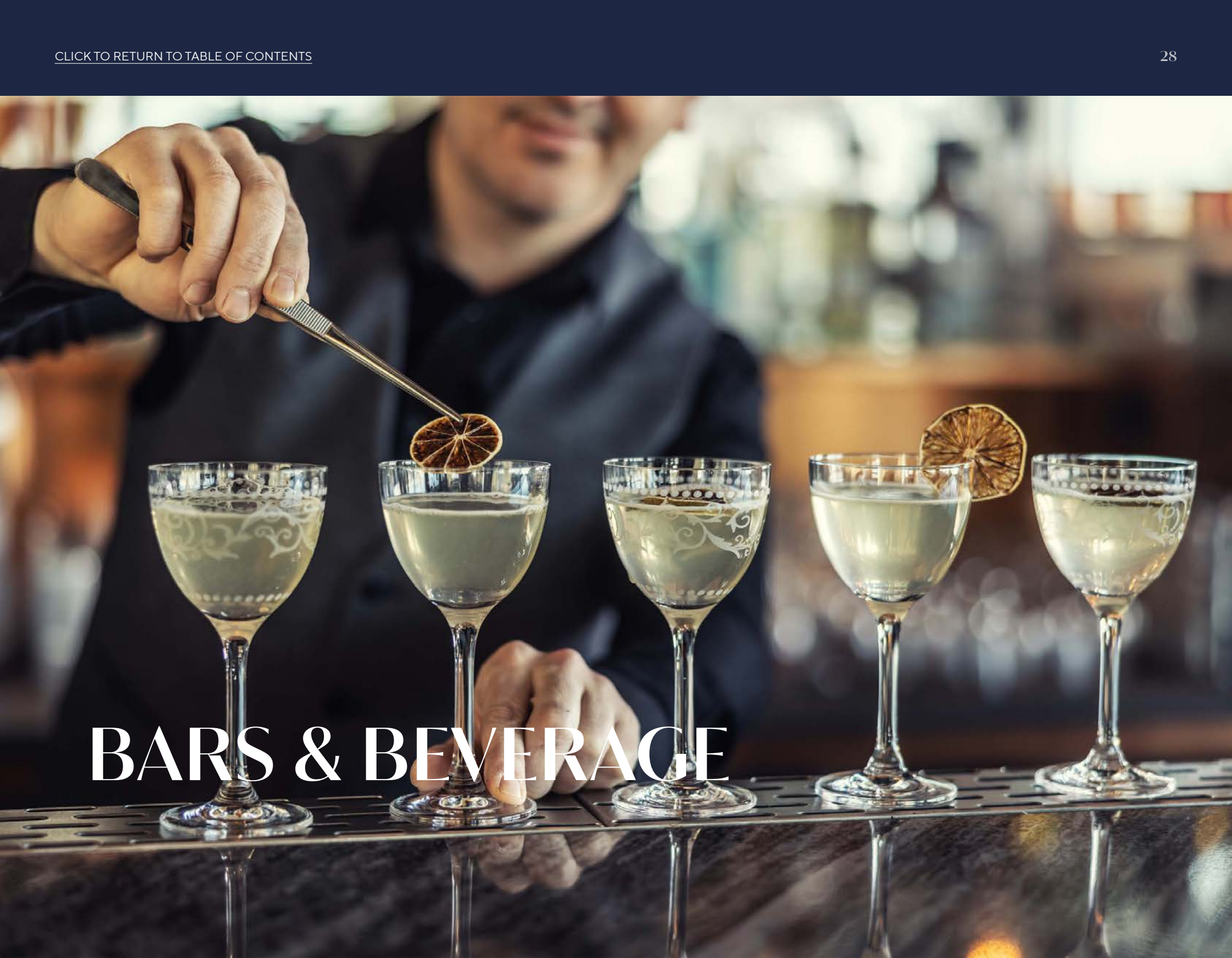
 Vegetarian

 Vegan

 Gluten-Free

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BARS & BEVERAGE



BAR PACKAGES

One bartender required for every 60 guests at \$150 per bartender for each hour of service. 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: Domestic, Import, Local

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: Domestic, Import, Local

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

ULTRA-PREMIUM

Selection of Spirits: Titos Handmade Vodka & Deep Eddy Seasonal Flavor, Waterloo #9 Gin, Island Getaway White Rum, Verdadero Blanco, Balcones Brimstone – Smoked Whiskey, Bendt No.5 Blended Whiskey, Still Austin Straight Bourbon, High Horse Triple Sec

Selection of Beer: Domestic, Import, Local

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	38 per person
Two Hours	48 per person
Three Hours	60 per person
Four Hours	70 per person

PREMIUM BAR

One Hour	42 per person
Two Hours	54 per person
Three Hours	66 per person
Four Hours	76 per person

ULTRA-PREMIUM BAR

One Hour	46 per person
Two Hours	58 per person
Three Hours	70 per person
Four Hours	80 per person



BEER & SIGNATURE WINE

Prices are per person. Bartender fee of \$150 is required per event for every 60 guests.

BEER & SIGNATURE WINE

Choose one option

One Hour	29 per person
Two Hours	41 per person
Three Hours	53 per person
Four Hours	63 per person

Includes soft drinks, assorted juices and evian water.

BEVERAGES

One bartender required for every 60 guests at \$150 per bartender for each hour of service.
All food & beverage items listed under cash bar include taxes.

HOST BAR

Spirits

Signature	16 per drink
Premium	17 per drink
Ultra-Premium	18 per drink

Wine by the Glass

Signature	14 per glass
Premium	15 per glass
Ultra-Premium	16 per glass

Beer

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

Non-Alcoholic

Evian Water	7 each
Soft Drinks	7 each

CASH 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



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 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 by 12:00 noon, seven (7) business days prior to your function and is not subject to reduction. The hotel will not be responsible for service to more than 5% over and above the guarantee. Guarantees may not fall below 80% of the expected number of attendees. After the 7 business days period, guarantees may only be increased by 5%; please note that an additional 5% overset will not be provided. If a guarantee is not given to the hotel on the due date, the original contracted number will be applied.

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 Texas issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

Service Charges

A 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 8.25% state sales tax is added to the total. If you are a tax exempt organization, please provide us with a copy of a valid Texas Tax Exempt Certificate.

Labor Charges

Bartenders are available at a charge of \$150 for the first three hours & \$25 per hour thereafter. 1 bartender per 60 guests is required.

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 25 guests will incur a \$125 labor charge.

Audio-Visual

Stephen F. Austin Royal Sonesta Hotel has an in-house department equipped to supply all your audio-visual needs, using state of the art equipment, and providing professional technical support. Your Conference Services Manager can provide a complete list of audio-visual aids available and arrange rental. Current prices are subject to change without notice. Consent is required for any outside audio-visual; 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

All groups arriving on buses, please utilize Congress Street "bus parking" in front of The Paramount Theater.



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: \$15 per box and \$250 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:

Stephen F. Austin Royal Sonesta Hotel
701 Congress Ave
Austin, TX 78701
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. 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.