



INFORMATION

TAKE YOUR PLACE IN HISTORY

Great events are defined by the space, the ambiance and of course, the food.

At The Chase Park Plaza Royal Sonesta Hotel, we follow a Food Is Art philosophy, meaning food is created to be an all-sensory experience. Our innovative cuisine begins with quality ingredients and a focus on sustainability, from our in-house micro-greenery to rooftop honeybees.

From there, our Executive Chef Peter Laufer embraces locally sourced food and infuses international flavor to create unique culinary selections. His creativity, fueled by his worldly travels, goes beyond "what's trending" to offer inventive dishes that are pleasing to the eye as well as the taste buds.

Whether you are planning a grand reception or an intimate gathering, experience the difference yourself.

Welcome to The Chase.

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

INCLUSIONS

- Choice of house linen: white imperial stripe, black imperial stripe or charcoal
- 66" or 72" round tables, 6'x30" or 8'x30" rectangle tables
- Grey banquet chairs
- White napkins
- 3 votive candles to accent your center piece
- Tall and short cocktail tables draped in house linen with 1 votive candle
- Tables for cake, gifts, escort cards and table for deejay
- Dance Floor (Starlight Zodiac Ballroom & Khorassan Ballrooms only)
- Preferred Event Parking Rate in our attached garage or valet - *see catering manager for details*
- Complimentary One-Night Stay in a One Bedroom Suite for the Couple
- Preferred Hotel Rate with a minimum block of 10 guest rooms - *see sales manager for details*

CEREMONY RENTAL FEE

- Theater style seating of grey banquet chairs
- Risers draped in white (if applicable)
- One-hour rehearsal prior
- *See catering manager for additional restrictions*

HORS D'OEUVRES

All wedding packages include a selection of hot and cold Hors d'oeuvres.
(Excludes Specialty Cuisines)
Select Five.

HOT

COLD

Wild Mushroom Tarts	Smoked Salmon Salad Bruschetta, Caviar Creme Fraiche
Beef Skewers with Kentuckyki Glaze	Peppered Beef Carpaccio, Dijon Mustard on Ficelle
Chesapeake Bay Crab Bites with Remoulade Sauce	Smoked Duck Breast on Rye with Black Mission Fig Mousse
Premium Scallops and Applewood Smoked Bacon	Herbed Goat Cheese, Sliced Fig, Pita Bread
Black Bean Spring Roll with Fresh Salsa	Pecan Smoked Trout Mousse Tartlets
Spinach & Feta In Phyllo	Steamed Jumbo Shrimp, Spicy Cocktail Sauce
Mushroom Stuffed with Boursin Cheese	Miniature Virginia Ham and Pimento Cheese on Pumpernickle

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

SILVER PLATED

Please select one salad or soup and one entrée.
All dinners are served with fresh bread and butter, served with iced tea, coffee and decaffeinated coffee.

SALAD OR SOUP

- Select One
- Classic Wedge Salad, Bacon, Tomatoes, Blue cheese Dressing
- Hearts of Romaine Traditional Caesar Style Shaved Parmesan Cheese, Croutons, Caesar Dressing
- Boston Bibb, Red Oak, Frisee Lettuce, Gorgonzola Cheese Spiced Pecans, Bourbon Peach Dressing
- Parsnip Soup, Pear and Maple croutons
- Roma Tomatoes, Basil Pesto, Garlic croutons

ENTRÉE

- \$85.00 Per Person**
- Grilled Chicken Breast on Corn and Pepper Succotash, Roasted Red Potatoes, Poblano Relish
- Mustard crusted Pork Medallions, Sweet Potato Silk, Green Beans, caramelized Onions
- Pecan crusted Mahi Mahi, Wild Rice Pilaf, Seasonal Vegetables
- Spaghetti Squash with Edamame and Soy Bean Bolognese

WEDDING CAKE

- Traditional Buttercream Icing
- Simple Design
- Displayed on round or square cake stand
- Tablesides coffee service
- *additional add-on offered*

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

GOLD PLATED

Please select one salad or soup and one entrée.
All dinners are served with fresh bread and butter, served with iced tea, coffee and decaffeinated coffee.

SALAD OR SOUP

ENTRÉE

\$95.00 Per Person

Select One	Select One
Hearts of Romaine Traditional Caesar Style Shaved Parmesan Cheese, Croutons, Caesar Dressing	Braised Beef Short-rib Chive Whipped Potatoes, Roasted Asparagus & Pearl Onions, Wild Mushroom Ragout
Freshly Harvested Sprout House Greens Tomatoes, Cucumber, Shredded Carrots Balsamic Vinaigrette or Ranch Dressing	Airline Breast of Chicken Herb Roasted Fingerlings, Melted Leeks and Bacon, Petit Green Beans
Boston Bibb, Red Oak, Frisee Lettuce, Gorgonzola Cheese Spiced Pecans, Bourbon Peach Dressing	Seared Atlantic Salmon Southern Style Corn & Bacon Succotash, Asparagus, Tomato Vinaigrette
Strawberry Spinach Salad Toasted Almonds, Orange Segments, Feta Cheese Lemon Herb Vinaigrette	Grilled BBQ Tofu Smoked Corn Succotash, Roasted Bourbon Peach
Parsnip Soup, Pear and Maple croutons	
Roma Tomatoes, Basil Pesto, Garlic croutons	

WEDDING CAKE

- Traditional Buttercream Icing
- Simple Design
- Displayed on round or square cake stand
- Tablesides coffee service
- *additional add-on offered*

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

DIAMOND PLATED

Please select one salad or soup and one entrée.
All dinners are served with fresh bread and butter, served with iced tea, coffee and decaffeinated coffee.

SALAD OR SOUP

Select One

Fresh Baby Arugula with Poached Red Wine Pear, Blue Cheese
Quenelle, Raspberry Vinaigrette

Hearts of Romaine Traditional Caesar Style Shaved Parmesan
Cheese, Croutons, Caesar Dressing

Freshly Harvested Sprout House Greens Tomatoes, Cucumber,
Shredded Carrots Balsamic Vinaigrette or Ranch Dressing

Boston Bibb, Red Oak, Frisee Lettuce, Gorgonzola Cheese
Spiced Pecans, Bourbon Peach Dressing

Strawberry Spinach Salad Toasted Almonds, Orange Segments,
Feta Cheese Lemon Herb Vinaigrette

Butternut Squash Bisque with Austrian Pumpkin Seed Oil

Cream of Mushroom with Truffle oil

ENTRÉE

\$115.00 Per Person

Select One

Grilled Australian Barramundi with Chef's personal spice blend
and Ginger Glaze, Served with Black Basmati Rice and Baby
Bok Choy

Onion Crusted Sirloin Steak, Dijon Demi Glaze, Pommes
Chateau and Seasonal Vegetables

Grilled Beef Tenderloin Truffle whipped Potatoes, Jumbo
asparagus, Cabernet Red Wine Sauce

Chicken Oscar Boneless Breast, Topped with Crabmeat and
Asparagus gratinated with Béarnaise Sauce

WEDDING CAKE

- Traditional Buttercream Icing
- Simple Design
- Displayed on round or square cake stand
- Tablesides coffee service
- *additional add-on offered*

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

PLATINUM PLATED

Please select one salad or soup and one entrée.
All dinners are served with fresh bread and butter, served with iced tea, coffee and decaffeinated coffee.

SALAD OR SOUP

Select One

Fresh Baby Arugula with Poached Red Wine Pear, Blue Cheese
Quenelle, Raspberry Vinaigrette

Hearts of Romaine Traditional Caesar Style Shaved Parmesan
Cheese, Croutons, Caesar Dressing

Freshly Harvested Sprout House Greens Tomatoes, Cucumber,
Shredded Carrots Balsamic Vinaigrette or Ranch Dressing

Boston Bibb, Red Oak, Frisee Lettuce, Gorgonzola Cheese
Spiced Pecans, Bourbon Peach Dressing

Strawberry Spinach Salad Toasted Almonds, Orange Segments,
Feta Cheese Lemon Herb Vinaigrette

Butternut Squash Bisque with Austrian Pumpkin Seed Oil

Cream of Mushroom with Truffle oil

Lobster Bisque with cognac cream

WEDDING CAKE

Traditional Buttercream Icing

Simple Design

Displayed on round or square cake stand

Tableside coffee service

additional add-on offered

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

ENTRÉE

\$130.00 Per Person

Select One

Roasted Lamb Rack
Pistachio Crust, Potato Gratin, Roasted Zucchini, Red Wine
Shallots

Miso Glaze Seabass
Bock Choy, Ginger Jasmin rice, Ponzu Butter Sauce

Grilled Filet Mignon (4oz) with Three Garlic Marinated Prawns,
Artichoke Potato Gratin and Pencil Asparagus, Red wine
reduction

Crabmeat crusted Salmon Filet on Grilled Asparagus, Kamut
Rice with Chardonnay Butter Sauce

Duet of Filet Mignon and Macadamia nut crusted Chicken
Breast with Duchesse Potatoes and seasonal Vegetables

SPECIALTY CUISINES

All dinners are served with fresh bread and butter, served with iced tea, coffee and decaffeinated coffee.

INDIAN CUISINE PLATED DINNER

Passed Hors d'oeuvres

- Tandor Chicken Kebob with Mint Raita
- Punjabi Vegetable Samosa
- Vegetable Pakoras - Vegetable Fritters
- Sambar - Mild Lentil Soup
- Aloo Bonda - Potato Balls Mildly Spiced

First Course

- Chili Shrimp Salad on Tender Green Leaves Tomatoes, Onions and Cucumbers, Mint Dressing
- Or
- Cumin roasted Chickpea Salad with fried Zucchini and Mint Leaves

Entrée

- Meen Pollichathu
- Sea bass filet spiced and baked in banana leaf, Jasmine Rice and roasted Green Beans
- Or
- Roti and Mint Crusted Rack of Lamb with Cumin Roasted Cauliflower and Vegetable Biryani
- Or
- Tandoori Shrimps - Garlic Marinated Tandoor Shrimps Jeera Saffron Rice, Bengan (Eggplant) Bharta - Broiled Eggplant with Spices

Dessert

- Trilogy of Miniature Desserts, Gianduja Chocolate Dome, Mango Mousse, and Seasonal Fresh Fruit Tartlet

- Choose 1 option.
- Fish Entrée \$135.00
- Per Person
- Lamb Entrée \$148.00
- Per Person
- Shrimp Entrée \$145.00
- Per Person

INDIAN CUISINE RECEPTION

Passed Hors d'oeuvres

- Tandor Chicken Kebob with Mint Raita
- Punjabi Vegetable Samosa
- Vegetable Pakoras - Vegetable Fritters

Appetizer Display

- Cumin Roasted Chick-Pea Salad with Fried Zucchini and Mint
- Cucumber and Onion with Coriander Vinaigrette
- Spiced Watermelon with Chili Crisp

Entree

- Roti and Mint crusted Lamb Chops
- Meen Pollichathu Filet of fish, spiced and baked in banana leave
- Chicken Biryani
- Shrimp Vindaloo

- Aloo Gobi, Cauliflower & Potatoes in Herb & Spices
- Channa Masala, Garbanzo Beans cooked in Blend of Spices

- Yellow Dal
- Palak Paneer, Creamed spinach with Cheese Cubes, Saffron Rice

- Condiments:
- Naan, Mango chutney, Raita, Papadum

- Choose up to 2 options.
- 3 Entrées \$89.00
- Per Person
- 4 Entrées \$95.00
- Per Person

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

DINNER BUFFET

All dinners are served with fresh bread and butter, served with iced tea, coffee and decaffeinated coffee.

SALAD

- Select Three
- Hoppin' John's Vegetable Rice Salad
- Chilled Shrimp Cocktail Aioli
- Marinated Cucumber & Red Onion Salad
- Tortellini & Mozzarella Pasta Salad
- Pickled Tomato & Grilled Vegetables
- Roasted Beet, Arugula, Red Onion & Mandarin Orange Salad
- Assorted Local Artisan Cheeses, The Cow, The Goat & The Sheep
- Dried Fruits, Candied Nuts, Toasted Baguettes & Crackers

WEDDING CAKE

- Traditional Buttercream Icing
- Simple Design
- Displayed on round or square cake stand
- Tablesides coffee service
- *additional add-on offered*

ENTREES

\$110.00 Per Person

- Please Select Three
- Includes Chefs Selection of Accompaniments & Seasonal Vegetables
- Pan Seared Seasonal Fish & Lemon Herb Butter Sprout House Garni
- Filet of Atlantic Salmon, Cucumber Salsa Meyer Lemon Aioli
- Pan Roasted Joyce Farms Chicken Wild Mushrooms & Simple Sauce
- Grilled Pork Tenderloin Roasted Peach Gastric & Sweet Potato Nage
- Roast & Sliced Bistro Filet Virginia Onion Red Wine Sauce & Blistered Tomatoes
- New York Strip Loin Crispy Shallots, Smoked Blue Cheese Red Wine Sauce
- Rosemary and Thyme Marinated Veal Shoulder

White Bean and Squash Cassoulet (Vegetarian) Sweet Potatoes
& Cucumber Pitsou

Wild Mushroom Ravioli with Sage Butter Sauce

ACCOMPANIMENTS & SEASONAL VEGETABLES

Select Two

Garlic Mashed Potatoes

Wild Rice Pilaf

Scalloped Potatoes

Steam Garden Vegetables

Squash Ratatouille

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

RECEPTION DISPLAYS

Please Select a Minimum of Five (5) Stations.
*Noted *carving stations require an attendant fee of \$190 for every 75 guests. Prices based on 90 minutes of service.*
All dinners are served with fresh bread and butter, served with iced tea, coffee and decaffeinated coffee.

LOCAL ARTISAN CHEESE BOARD

\$26.00 Per Person
Hearty Breads and House Made Preserves and Confits

CHARCUTERIE BUTCHER BOARD

\$29.00 Per Person
Hearty Breads and House Made Pickles and Confits

BRUSCHETTA BAR

\$16.00 Per Person
Make Your Own Bruschetta

Crisp Italian Breads with Tomatoes, Eggplant, Mushrooms,
Artichokes and Mozzarella and Olive Tapenades

OYSTER BAR*

Selection of Fresh Oysters, Shucked to Order
Cocktail Sauce, Horseradish, Mignonette

Market Price

SEAFOOD SAMPLER

\$37.00 Per Person
Jonah Crab Claws, Jumbo Shrimp, Marinated Scallops,
Crab Meat Martini

CEVICHE

\$22.00 Per Person
Shrimp, Bay Scallops, Grouper Lime Sweet Marinade, Lemon
Jalapeño Marinade, Orange Vinegar Marinade, Mango, Cilantro,
Avocado, Watermelon, Red Onions

WEDDING CAKE

Traditional Buttercream Icing
Simple Design
Displayed on round or square cake stand
Tablesides coffee service
additional add-on offered

TAPAS

\$26.00 Per Person

Marinated Grilled Vegetables and Artichokes, Assorted
Marinated and Stuffed Olives
Feta Cheese in Chili Oil and Basil Marinated Mozzarella, Spanish
Cured Meats and Chorizos
Fried Calamari with Aioli, Crisp Breads, Lavash and Focaccia

ANTIPASTI

\$28.00 Per Person

Cinquillo Mozzarella with Basil
Antipasti Kebabs, Parma Ham with Marinated Melon Balls,
Grilled Asparagus with Parmesan
Tuscan Olives, Focaccia and Garlic Breadsticks

MEDITERRANEAN

\$29.00 Per Person

Marinated Calamari, Hummus, Tabbouleh, Stuffed Grape Leaves
Grilled Eggplant Melanzane with Olives, Spanakopita

SLIDERS

\$20.00 Per Person

Buffalo Chicken Slider - Ranch Dressing, Shredded Lettuce on
Potato Bun
Beef Slider - Caramelized Onions, Swiss on Potato Bun
Pulled Pork Slider - BBQ Sauce, Fried Onions on Potato Bun

TEX-MEX*

\$29.00 Per Person

Tex-Mex Copas, Ceviche Shooters
Made to Order Crab Meat and Chicken Quesadillas, Guacamole,
Fresh Salsa, Tortilla Chips

BLUE RIDGE MOUNTAIN BBQ PIT

\$32.00 Per Person

Bock Beer Marinated Pork Baby Back Ribs, Pulled BBQ Chicken
Sliders
Smoked Scallops on Blue Corn Grits Cakes

RISOTTO STATION*

\$25.00 Per Person

Made to Order Risotto Tossed in Parmesan Wheel

Choice of Two Toppings:

Wild Mushroom Ragout, Sauteed Shrimp, Smokes Salmon

Tranche, Roasted Asparagus

PASTA STATION*

\$28.00 Per Person

Select (2) Pastas (Gluten Free Available):

Rigatoni, Farfalle, Cavatappi, Orzo, Conchiglie

Select (2) Sauces:

Duck Bolognese, Porcini Mushroom Ragout, Vegetable

Arrabiata, Pesto, Served with Fresh Parmesan and Breadsticks

CARVING STATIONS

Choose up to 11 options.

Black Currant and Molasses Marinated Flank Steak \$290.00

Caramelized Onions and Chive Biscuits

(Serves 25)

Each

\$280.00

Marinated Prime Rib*

Horseradish Sauce and Cheddar Biscuit

(Serves 25)

Each

\$360.00

Roasted Beef Wellington*

Sauce Bearnaise

(Serves 20)

Each

\$340.00

Cedar Plank Roasted Beef Tenderloin*

Pommery Mustard and Assorted Mini Rolls

(Serves 20)

Each

\$320.00

Salt Crusted Beef Sirloin*

(Serves 25)

Each

\$290.00

Whole Roasted Free-Range Turkey*

Cranberry Sauce and Corn Bread

(Serves 25)

Each

\$190.00

Herb and Garlic Stuffed Leg of Lamb*

(Serves 15)

Each

Salmon Coulibiac*

Salmon Filet Wrapped with Spinach, Egg and Rice in Flaky

Puff Pastry (Serves 30)

Each

\$240.00

\$220.00

Cedar Plank Hot Smoked Salmon Filet*

Dill Mustard Sauce and Herbed Lavosh

(Serves 25)

Each

\$300.00

Steamship of Calvados Infused Pork Leg

Onion Confit and Mustard

(Serves 40)

Each

\$660.00

Roasted Beef Steamship Round*

Au Jus and Assorted Special Rolls (Serves 25)

Each

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

WEDDING CAKE

INCLUDED IN PACKAGE

- Traditional Buttercream Icing
- Cake Choice of Vanilla, Chocolate, Red Velvet, Almond, Lemon
- Filings Choice of Vanilla, Chocolate, Cream cheese, Strawberry, Raspberry Buttercream
- Pastry Chef's Design
- Displayed on A round or Square Display

PREMIUM SELECTION

CAKE SELECTION

- Choose 1 option.
- Champagne \$1.50
per person
- Raspberry \$1.50
per person
- Strawberry \$1.50
per person
- Pistachio \$1.50
per person
- Carrot \$1.50
per person

FILLING

- Choose 1 option.
- Vanilla Diplomat Crème \$1.50
per person
- Dark Chocolate Mousse \$1.50
per person
- White Chocolate Mousse \$1.50
per person
- Lemon Curd \$1.50
per person
- Caramel Cream \$1.50
per person
- Key Lime Curd \$1.50
per person
- Blueberry Cream \$1.50
per person
- Strawberry Cream \$1.50
per person
- Raspberry Cream \$1.50
per person

FILLING ENHANCEMENTS

- Choose 1 option.
- Toasted Almonds \$1.50
per person
- Toasted Pecans \$1.50
per person
- Strawberry Crunchies \$1.50
per person
- Hazelnut Croquant \$1.50
per person

Chocolate Chips \$1.50
per person
Fresh Blueberries \$1.50
per person
Fresh Raspberries \$1.50
per person
Fresh Strawberries \$1.50
per person
Fresh Blackberries \$1.50
per person

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

LATE NIGHT SNACKS

Optional enhancement to package

SLIDERS & PRETZELS

\$22.00 Per Person

Mini Bacon Cheeseburger Sliders and St. Louis Pretzels with Cheese Sauce

EGGROLLS & FRIED RICE

\$22.00 Per Person

Crispy Shrimp Eggroll with Sweet Chili Sauce and Kung Pao Chicken Fried Rice

CREATE YOUR OWN POUTINE

\$22.00 Per Person

Crisp French Fries, Spicy Beef Chili, Fried Cheese Curds, Blue Cheese, Jalapenos

COOKIE & MILK

\$22.00 Per Person

Iced Chocolate Milk with Warm Chocolate Cookies, Kitchen Sink Cookies and Macadamia Nut Cookies

PIZZA BAR

\$22.00 Per Person

Large Margarita Pizza, Pepperoni Pizza, Buffalo Chicken Pizza

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

BEVERAGE SERVICE

- Host bars run concurrently, however, will close up to 30 minutes for introductions and toasts.
- 1 bar per every 75 guests
- Champagne Toasts for All Guests
- Wine Service with Dinner - choice of one red and one white

Bartender fee of \$150 may apply.

DIAMOND BAR

Ketel One Vodka, Stolichnaya Vodka, Beefeater Gin, Maker's Mark Bourbon, Jack Daniels Whiskey, Seagram's Seven Canadian Whiskey, Dewar's Scotch, Cruzan Rum, Sauza Tequila

Selection of Beer: Budweiser, Bud Light, Michelob Ultra, O'Doul's, Heineken, Stella Artois, Schlafly Pale Ale

Royal Sonesta's Selection of Wine: William Hill Chardonnay, Canyon Road Sauvignon Blanc, Chateau Souverain Cabernet, Canyon Road Pinot Noir, Domaine Ste. Michelle Sparkling

Fresh Juices, Assorted Coke Brand Soft Drinks, Still Water

- Choose 1 option.
- One Hour: \$25.00
- Two Hours: \$39.00
- Three Hours: \$51.00
- Four Hours: \$61.00
- Per Drink: \$12.00

PLATINUM BAR

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire, Maker's Mark Bourbon, Jack Daniel's Whiskey, Crown Royal Whisky, Chivas Regal Scotch Whisky, Bacardi Rum, Patrón Tequila

Selection of Beer: Budweiser, Miller Lite, Michelob Ultra, O'Doul's, Heineken, Stella Artois, Schlafly IPA, Urban Chestnut Zwicker

Royal Sonesta's Selection of Wine: William Hill Chardonnay, Matteo Braidot Pinot Grigio, Chateau Souverain Cabernet, Seven Falls Merlot, Domaine Ste. Michelle Sparkling

Fresh Juices, Assorted Coke Brand Soft Drinks, Still Water

- Choose up to 5 options.
- One Hour: \$32.00
- Two Hours: \$48.00
- Three Hours: \$62.00
- Four Hours: \$74.00
- Per Drink: \$13.00

SILVER BAR

Concierge Vodka, Gin, Rum, Bourbon, Scotch, Tequila

Selection of Beer: Budweiser, Bud Light, Bud Select, Michelob Ultra, O'Doul's

Royal Sonesta's Selection of Wine: Fox Brook Chardonnay, Canyon Road Cabernet, Wycliff Sparkling

Fresh Juices, Assorted Coke Brand Soft Drinks, Still Water

Choose up to 5 options.

One Hour: \$18.00

Two Hours: \$29.00

Three Hours: \$38.00

Four Hours: \$45.00

Per Drink: \$9.00

GOLD BAR

Tito's Vodka, Bombay Gin, Jim Beam Bourbon, Seagram's Seven Canadian Whiskey, Cutty Sark Scotch, Bacardi Rum, Sauza Tequila

Selection of Beer: Budweiser, Bud Light, Michelob Ultra, O'Doul's, Heineken, Stella Artois, Schlafly Pale Ale

Royal Sonesta's Selection of Wine: Fox Brook Chardonnay, Canyon Road Sauvignon Blanc, Canyon Road Cabernet, Canyon Road Pinot Noir, Wycliff Sparkling

Fresh Juices, Assorted Coke Brand Soft Drinks, Still Water

Choose up to 5 options.

One Hour: \$22.00

Two Hours: \$34.00

Three Hours: \$43.00

Four Hours: \$50.00

Per Drink: \$10.00

BEER & WINE

Selection of Beer: Budweiser, Bud Light, Michelob Ultra,
O'Doul's, Heineken, Stella Artois, Schlafly Pale Ale

Royal Sonesta's Selection of Wine: Fox Brook Chardonnay,
Canyon Road Sauvignon Blanc, Canyon Road Cabernet, Canyon
Road Pinot Noir, Wycliff Sparkling

Fresh Juices, Assorted Coke Brand Soft Drinks, Still Water

Choose up to 4 options.

One Hour: \$20.00

Two Hours: \$32.00

Three Hours: \$41.00

Four Hours: \$48.00

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

BANQUET WINE LIST

CHAMPAGNE

Choose up to 9 options.

- Wycliff

\$38.00
- California
- Domaine Ste. Michelle

\$45.00
- Columbia Valley, Washington
- La Marca, Prosecco

\$55.00
- Italy
- Chandon, Brut

\$65.00
- California
- Chandon, Rosé

\$70.00
- California
- Perrier-Jouët, Grand Brut

\$125.00
- Epernay, France
- Möet & Chandon, Brut

\$155.00
- Epernay, France
- Veuve Clicquot, Brut

\$185.00
- Reims, France
- Krug, Grande Cuvée

\$330.00
- Reims, France

CHARDONNAY

Choose up to 6 options.

- Fox Brook

\$38.00
- California
- William Hill

\$45.00
- Central Coast, California
- \$50.00
- Seven Falls
- Wahluke Slope, Washington
- Sonoma Cutrer

\$68.00
- Sonoma Coast, California
- Joseph Drouhin, Pouilly Fuisse

\$75.00
- Burgundy, France
- Cakebread

\$100.00
- Napa Valley, California

PINOT GRIS & PINOT GRIGIO

Choose up to 3 options.

- Canyon Road

\$38.00
- California

PINOT NOIR

Choose up to 4 options.

- Canyon Road

\$38.00
- California
- Pedroncelli

\$58.00
- Russian River, California
- Torii Mor

\$72.00
- Willamette Valley, Oregon
- Meiomi

\$75.00
- Sonoma Coast, California

MERLOT

Choose up to 3 options.

- Canyon Road

\$38.00
- California
- Seven Falls

\$50.00
- Wahluke Slope, Washington
- Ferrari Carano

\$75.00
- Sonoma, California

CABERNET

Choose up to 5 options.

- Canyon Road

\$38.00
- California
- Chateau Souverain

\$48.00
- Alexander Valley, California
- \$75.00
- Franciscan
- Napa Valley, California
- Jordan

\$115.00
- Alexander Valley, California
- Caymus

\$155.00
- Napa Valley, California

RED VARIETALS

Choose up to 3 options.

- Zuccardi, Malbec

\$48.00
- Mendoza, Argentina

Matteo Braldot \$45.00
Friuli Venezia Giulia, Italy
Joel Gott \$55.00
Willamette Valley, Oregon

Mendoza, Argentina
Murphy-Goode, Liar's Dice, Zinfandel \$55.00
Sonoma, California
Brotte, Côtes du Rhône \$57.00
France

SAUVIGNON BLANC

Choose up to 4 options.
Canyon Road \$38.00
California
Mohua \$45.00
Marlborough, New Zealand
Domaine Laporte \$48.00
Loire, France
Duckhorn \$80.00
Napa Valley, California

A service charge of 14.4% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.6% of the total food and beverage revenue and applicable taxes will be added. The administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. The total of these charges is 24% and is subject to applicable taxes. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

PROMOTIONS

Your Perfect Day Comes With A Perfect Getaway!

SONESTA TRAVEL PASS WEDDING OFFER

With Sonesta Travel Pass, you have even more to look forward to beyond your wedding day: complimentary nights at your choice of Sonesta Hotels and Resorts. It's one more way Sonesta can help you celebrate with warm hospitality and personalized service.

Book your wedding at any Sonesta property and earn up to 150,000 bonus Travel Pass points! Sonesta Travel Pass is our way of rewarding our most valued guests with perks, points, privileges and exclusives.[1] You'll earn 10 points for every dollar spent, plus valuable bonus points based on your wedding package details.[2]

\$15,000 in catering spend earn an extra 75,000 bonus points, for a total of 225,000 points. Typically, enough to redeem a week's stay at the following destinations:

- Sonesta Redondo Beach and Marina or Sonesta Denver
- Sonesta Fort Lauderdale or Sonesta Resort Hilton Head Island

\$25,000 catering spend earn an extra 120,000 bonus points, for a total of 270,000 points Typically, enough to redeem a week's stay at the following destinations:

- Royal Sonesta San Juan
- Sonesta Fort Lauderdale or Sonesta Resort Hilton Head Island

\$50,000 catering spend earn an extra 250,000 bonus points, for a total of 400,000 points Typically, enough to redeem a week's stay at the following destinations:

- Sonesta Ocean Point Resort – St. Maarten
- Royal Sonesta Hawaii Kaua'i Resort

Applicable Terms and Conditions

*Room and tax and incidentals not contracted would not be eligible for points. **Only guaranteed revenue.*

Offer valid through March 31, 2022. To qualify for this offer, a wedding must be booked by March 31, 2022 must actualize by April 30, 2023 at a participating Sonesta hotel worldwide. Offer code STPWEDDINGS must be requested at time of wedding inquiry, disclosed in signed wedding contract and offer is subject to hotel participation, availability of function space and guestrooms at time of booking. Offer availability is based on the discretion of the hotel. Offer not valid in conjunction with previously booked or held weddings and may not be combined with other promotional offers. The number of Sonesta Travel Pass Bonus Points earned will be based on the estimated spend at time of contract (pre-tax and hotels fees) for the wedding. Points may be earned for eligible catering/banqueting charges incurred, exclusive of any taxes, gratuities, service charges and will not apply to outside or third-party vendor/supplier charges. Offer is subject to a maximum amount of 400,000 Sonesta Travel Pass bonus points, will be awarded at the conclusion of the qualifying event upon full final payment of all outstanding invoices and may take 4-6 weeks to be deposited into the qualifying or applicable Sonesta Travel Pass account.

The number of points required for a free night is subject to change at any time without notice. Qualifying planners who are Sonesta Travel Pass members may also be eligible for Sonesta Travel Pass bonus points. Sonesta Travel Pass free night redemption is available by calling 1.855.622.2160 or visiting www.sonesta.com/travel-pass/redeem. Free night award reservations are valid for standard rooms only and are based on double occupancy. Additional guests may be subject to additional charges. Free night award does not include incidental charges, applicable taxes, gratuities or service charges. Sonesta reserves the right to alter or withdraw this offer at any time without notice. Where required by applicable law, Sonesta will offer an alternate offer of similar value. This offer is subject to the complete Sonesta Travel Pass program terms and conditions. Sonesta reserves any and all rights it may have and nothing herein shall be deemed to constitute an offer or enticement. This promotion is entirely within Sonesta's discretion and maybe modified, revoked or withdrawn at any time and for any reason or no reason at all.

Promotional period: Book your wedding by March 31, 2022 and wedding must actualize by April 30, 2023.

[1] Subject to Applicable Terms and Conditions

[2] Subject to Applicable Terms and Conditions