



ABOUT OUR CHEF



STEPHEN MCDOWELL, EXECUTIVE CHEF

As Executive Chef for the Stephen F Austin Royal Sonesta Hotel in downtown Austin, Stephen McDowell is continually honing his skills to provide guests with top-notch food and beverage offerings.

“I love the work and the chance to be creative. The history of the Stephen F Austin really sets it apart. The terrace is amazing. The hotel just has a great vibe to it.”

A passion for Austin and all it has to offer brought him back to the city in 2021 after several years away, working for a pair of hotels: the world-renowned Waldorf Astoria New York and the Hilton San Francisco Union Square.

McDowell has a degree from the Culinary Institute of America, where he focused on menu development, finance, nutrition, communication, management, and food safety, among other specialties.

At the Waldorf Astoria, McDowell served as Chef De Cuisine, overseeing a team of 50-plus cooks. It was there that he fell in love with Asian cuisine when he was part of the team that launched a new, upscale Chinese restaurant – one of multiple restaurants that were housed within the hotel.

From New York, it was on to San Francisco where he was Executive Chef of the Hilton’s Urban Tavern and Executive Sous Chef.

Earlier in his career, he also had stints at Austin’s Primizie Osteria and the Austin Marriott North.

At the Stephen F Austin Royal Sonesta Hotel, McDowell takes great pride in sourcing a number of local ingredients to include in the meals his team serves to guests, including Fruits, Vegetables, Grains and Dairy from *Farm to Table*, Farro, Grits, Flour and Wheat from *Barton Spring Mills*, Beef from *44Farms* and locally produced Cheeses and Cured Meats from Antonelli Cheese.

CANAPES

HOT CANAPES

Honey-Sriracha Chicken Meatballs, Whipped Ranch
\$8.00

Four Cheese Arancini, Piquillo Romesco
\$8.00

Bacon Jam & Pimento Cheese Croquette
\$8.00

Buffalo Chicken Wonton, Gorgonzola Cream, Pickled Celery
\$8.00

Spanakopita, Feta Cheese, Tomato Jam, Olive Crumble
\$8.00

Creamy Brie, Pear & Toasted Walnut in Filo
\$8.00

Nashville Hot Fried Chicken, Dill Pickle Crema
\$8.00

Mini Beef Wellington, Truffled Brown Butter Hollandaise
\$9.00

Grilled Beef Skewers, Sweet Soy, Furikake
\$9.00

Brisket Empanada, Black Garlic BBQ
\$9.00

Lump Blue Crab Cake, Roasted Garlic and Meyer Lemon Aioli
\$9.00

Marinated Shrimp & Scallop Sate, Yuzu Vinaigrette, Sesame Seeds
\$9.00

Grilled Beef Brochette, Onion, Red Pepper, Harissa Yogurt
\$9.00

Chorizo Empanada, Jalapeno Crema
\$9.00

COLD CANAPES

Oven Dried Tomato Bruschetta, Whipped Burrata, Balsamic Pearls, Crispy Basil
\$8.00

Antipasto Skewer, Basil Pesto Drizzle
\$8.00

Southern Deviled Eggs, Crispy Chicken Skin, Paprika Vinaigrette
\$8.00

Whipped Goat Cheese Crostini, Roasted Strawberries, Thyme, Honey
\$8.00

Compressed Watermelon, Crumbled Feta, Mint Oil
\$8.00

Crispy Parmesan Cups, Truffled Red & Golden Beets, Toasted Pine Nuts
\$8.00

Green Curry Gulf Shrimp Ceviche, Tobiko, Potato Chip Crumble
\$9.00

Tarragon Crab Salad in Cucumber Cup, Pickled Fresno
\$9.00

Texas-Style Steak Tartare, Brown Butter Breadcrumbs
\$9.00

Hudson Valley Foie Gras Tart, Fizzy Blueberries, Toasted Pistachio
\$9.00

Sesame Seared Tuna Crostini, Avocado, Yuzu
\$9.00

Caviar & Crème Fraiche Tart
\$9.00

Salmon Rillettes, Trout Roe, Chive Gremolata
\$9.00

All Food & Beverage Items Listed are Subject to an Applicable Taxable 25% Service Charge and an 8.25% State Sales Tax. All Miscellaneous Items are Subject to 8.25% State Sales Tax. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.

STATIONS

CHILLED SEAFOOD DISPLAY

\$38.00 Per Person

Chilled Jumbo Gulf Shrimp | Fresh Gulf Oysters on the Half Shell | Herb-Marinaded Snow Crab Claws | Little Neck Clams | Gin-Spiked Cocktail Sauce, Chipotle Remoulade, Horseradish, Crackers, Citrus Wedges

TEXAS CHEESE DISPLAY

\$22.00 Per Person

Selection of Texas Local Cheeses, Fresh & Dried Fruits, Nuts, House-Made Jam | Individual Crudit  in Clay Pots, Herbed Hummus, Kalamata “Soil” | Assorted Crackers

CHARCUTERIE DISPLAY

\$24.00 Per Person

Selection of Local Texas Charcuterie | House-Made Beer Mustard, Assorted Marinated Olives, Pickled Okra, Assorted Crackers

SUSHI DISPLAY

\$24.00 Per Person

Assortment of Sushi Rolls, Nigiri & Sashimi | Pickled Ginger, Wasabi, Sriracha & Sweet Soy Dipping Sauce

CRUDITE IN CLAY POTS

\$20.00 Per Person

Individual Crudit  in Clay Pots, Herbed Hummus, Kalamata Olive “Soil”

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PLATED DINNER

Entrée Includes Freshly Baked Rolls & Butter, Choice of Salad, Choice of Dessert & Coffee Service.

SOUP COURSE

\$5.00 Per Person

Truffled Maitake Mushroom Soup
Silky Spring Onion Soup, Crispy Garlic, Lemon Oil, Chive Blossoms
Caramelized Honeynut Squash Soup, Crème Fraiche, Candied Sunflower Seeds
Charred Corn Velouté, Gulf Blue Crab, Pickled Corn Relish
Italian Sausage & Tortellini Soup, Baby Kale, Fennel Frond Oil
Roasted Garlic Bisque, Spinach, Parmesan, Crispy Pancetta

SALAD

Choose 1 option

- **Baby Wedge**
Bacon, Cherry Tomato, Everything Seasoning, Dill & Fennel, Herbed Ranch
- **Roasted Kale**
Pine Nut Brittle, Chili-Pickled Currants, Shaved Breakfast Radish, Citrus Vinaigrette
- **Grilled Romaine**
Parmesan Tuile, Shaved Grana Padano, Lemon-Anchovy Dressing
- **Wild Arugula**
Red Quinoa, Shaved Root Vegetables, Jalapeno-Cilantro Pesto
- **Local Mixed Greens**
Citrus Labneh, Toasted Almonds, Cherry Tomato, Preserved Lemon Vinaigrette
- **Baby Spinach**
Toasted Sunflower Seeds, Crumbled Goat Cheese, Pomegranate Arils, Apricot, Caramelized Shallot Vinaigrette
- **Little Gem**
Pickled Red Onion, Nixtamalized Corn Nuts, Goat Cheese Ranch

DESSERT

Choose 1 option

- **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
- **Pina Colada Panna Cotta**
Coconut Panna Cotta, Pineapple Jam, Cherry Boba Pearls, Crunchy Cherry Meringue

ENTRÉE

Pan Seared Bone-in Pork Chop

Honeynut Squash Puree, Wilted Rainbow Chard, Charred Leek Salsa Verde, Crispy Shallots

\$74.00 Per Person

Sausage Stuffed Texas Quail

Burnt Orange Carrot Puree, Fried Brussels Sprouts, Hoja Santa Pistou

\$74.00 Per Person

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“Peking-Style” Half Chicken

Shiitake Sticky Rice, Soy Braised Bok Choy,
Black Bean Sauce

\$74.00 Per Person

Porcini Stuffed Chicken Roulade

Whipped Sunchoke, Sauteed Mustard Greens,
Chive Cream

\$76.00 Per Person

44 Farms Pan Roasted Bavette Steak

Crispy Smashed Marble Potatoes, Grilled
Zucchini & Tinkerbelle Peppers, Chimichurri
Rojo

\$87.00 Per Person

44 Farms Black Garlic Rubbed NY Strip Steak

Confit Garlic-Whipped Potatoes, Roasted
Maitake Mushrooms, Pecan Salsa Macha

\$88.00 Per Person

Chili-Rubbed Bone-in Lamb Chops

Crispy Potato Galette, Grilled Asparagus,
Toasted Almond Soubise

\$84.00 Per Person

Crispy Skinned Gulf Red Snapper

Roasted Corn Soubise, Seasonal Succotash,
Brown Butter & Meyer Lemon Vinaigrette

\$76.00 Per Person

Blue Crab Stuffed Southern Flounder

Miso-Eggplant Puree, Blistered Haricot Vert,
Smoked Tomato Coulis

\$78.00 Per Person

Caramelized Broccoli Steak (V)

Barton Springs Mill Farro, Roasted Red
Pepper, Chermoula, Toasted Almonds

\$72.00 Per Person

DUO ENTRÉE**Grilled Petit Filet Mignon & Jumbo Shrimp**

Truffle Whipped Potatoes, Fried Brussels
Sprouts, Brown Butter Bearnaise

\$98.00 Per Person

**Braised Short Rib & Pan Seared Day Boat
Scallops**

Barton Springs Mill “Bloody Butcher” Polenta,
Charred Broccolini, Pan Jus

\$96.00 Per Person

**Pan Roasted Chicken Breast & Grilled King
Salmon**

Stokes Purple Sweet Potato Puree, Grilled
Jumbo Asparagus, Citrus Caper Sauce

\$94.00 Per Person

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DINNER BUFFET

Dinner Buffets are served Warm Rolls & Butter, Freshly Brewed Lavazza Regular & Decaf coffee, Iced Tea, & Selection of Hot Teas

SMOKEHOUSE

\$82.00 Per Person

Local Mixed Green Salad, Cowboy Caviar, Cider Vinaigrette | Red Cabbage Cole Slaw, 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 Breadcrumb | Bacon-Braised Collard Greens | Wonderbread, Sliced Onions & Pickles | Texas Pecan Pie, Southern Buttermilk Pie

Soup Enhancement

Smoked Brisket Chili

\$3.00

MEDITERRANEAN

\$82.00 Per Person

Mixed Green Salad, Dried Figs, Texas Chevre, Toasted Almonds, Balsamic Vinaigrette | Tri Color 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 Cous Cous, Golden Raisins, Pine Nuts, Parsley | Lemon Roasted Broccolini & Acorn Squash, Sunflower Seed Gremolata | Ricotta-Pistachio Cake, Raspberry Coulis | Toasted Almond Tiramisu, Amaretto Crumble

Soup Enhancement

Lentil Soup, Olive Oil, Orange Zest

\$3.00

ITALIAN

\$82.00 Per Person

Chopped Salad, Bell Pepper, Red Onion, Sliced Pepperoncini, Castelvetrano 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 Cauda | Toasted Focaccia | Italian Cream Cake | Chocolate-Amaretto Tart, Fresh Raspberries, Shaved White Chocolate

Soup Enhancement

Italian Wedding Soup

\$3.00

FRENCH

\$82.00 Per Person

Niçoise Salad (Vegetarian) | Beluga Lentil Salad, Carrot, Texas Chevre, Lemon-Mustard Vinaigrette | French Potato Salad, Fines Herbs, Champagne-Dijon Vinaigrette | Peppercorn-Crusted Beef Teres Major, Sauce Poivre | Pan Seared Chicken Breast, Spring Pea Velouté | Seared Southern Flounder, Meyer Lemon Brown Butter, Capers Gremolata | Aligot Potatoes, Texas Gruyere, Confit Garlic | Roasted Cauliflower, Fines Herbs Emulsion, Toasted Pistachio | Mini Berry Tarts | Triple Chocolate Cake, Red Wine Syrup, Cocoa-Espresso Crumble, Shaved White Chocolate

Soup Enhancement

Grilled Leek Vichyssoise

\$3.00

BAR TIERS

Hosted or Cash Bar Options - All Pricing is per Drink. Bartender Fee of \$150 required per event for every 60 guests.

BRONZE

\$11.00 Per Drink

Vodka: Sobieski
Gin: New Amsterdam
Rum: Flor De Cana 4yr White
Tequila: Sauza Silver
Scotch: Clan MacGregor
Whiskey: Canadian Club
Bourbon: Benchmark
Cordial: Triple Sec

SILVER

\$13.00 Per Drink

Vodka: Deep Eddy Vodka
Gin: Bombay Dry
Rum: Flor De Cana 4yr White
Tequila: Luna Azul Silver
Scotch: Famous Grouse
Whiskey: Seagram 7
Bourbon: Jim Beam
Cordial: Triple Sec & Bols elderflower

GOLD

\$15.00 Per Drink

Vodka: Titos Vodka & Absolut
Gin: Bombay Sapphire & Tanqueray
Rum: Bacardi Superior Silver
Tequila: Milagro Silver
Scotch: Johnnie Walker Red
Whiskey: Jack Daniels
Bourbon: Buffalo Trace
Cordial: Cointreau & St. Germain Elderflower & Midori

PLATINUM

\$17.00 Per Drink

Vodka: Titos Vodka & Ketel One
Gin: Bombay Sapphire & Hendricks
Rum: Bacardi Superior Silver
Tequila: Patron Silver
Scotch: Johnnie Walker Black
Whiskey: Crown Royal
Bourbon: Maker's Mark
Cordial: Cointreau & St. Germain Elderflower & Midori & Grand Marnier

TEXAS LOCAL

\$16.00 Per Drink

Vodka: Titos Vodka & Deep Eddy Grapefruit
Gin: Waterloo #9
Rum: Hye White Rum
Tequila: Verdadero Blanco
"Scotch": Balcones Brimstone
Whiskey: TX Blended Whiskey
Bourbon: Nine Banded Wheated Bourbon
Cordial: Paul's Texas Orange

ALL PACKAGES INCLUDE

Domestic Beer

\$7.00

Imported Beer

\$8.00

House Wine

Red: Cabernet, Pinot Noir
White: Chardonnay, Sauvignon Blanc, Pinot Grigio
Sparkling: Amore Di Amanti Prosecco
\$11.00

Soft Drinks, Mineral Water, Assorted Juices

\$5.00

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BAR PACKAGES

Open Bars include Beer, Wine, Soft Drinks, Mineral Water and Assorted Juices. Prices are per Person.
Bartender fee of \$150 is required per event for every 60 guests.

BRONZE

Choose 1 option

- 1-Hour \$25.00 Per Person
- 2-Hour \$37.00 Per Person
- 3-Hour \$49.00 Per Person
- 4-Hour \$62.00 Per Person

SILVER

Choose 1 option

- 1-Hour \$29.00 Per Person
- 2-Hour \$41.00 Per Person
- 3-Hour \$55.00 Per Person
- 4-Hour \$70.00 Per Person

GOLD

Choose 1 option

- 1-Hour \$33.00 Per Person
- 2-Hour \$45.00 Per Person
- 3-Hour \$59.00 Per Person
- 4-Hour \$74.00 Per Person

PLATINUM

Choose 1 option

- 1-Hour \$39.00 Per Person
- 2-Hour \$52.00 Per Person
- 3-Hour \$65.00 Per Person
- 4-Hour \$80.00 Per Person

TEXAS LOCAL

Choose 1 option

- 1-Hour \$35.00 Per Person
- 2-Hour \$47.00 Per Person
- 3-Hour \$62.00 Per Person
- 4-Hour \$77.00 Per Person

BEER AND WINE

Choose 1 option

- 1-Hour \$22.00 Per Person
- 2-Hour \$34.00 Per Person
- 3-Hour \$46.00 Per Person
- 4-Hour \$58.00 Per Person

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WINE LIST

All Pricing is per Bottle. Wine List is update constantly, please refer to Catering Manager for the latest one

SPARKLING

Faire La Fete Cremant Brut, France
\$50.00
Pierre Sparr, Cremant d'Alsace Brut
\$66.00
La Marca Prosecco Luminore, Italy
\$71.00
Moët and Chandon, Brut Imperial, France NV
\$115.00
Veuve Clicquot, Brut "Yellow Label" France NV
\$170.00

SPARKLING ROSE

Bouvet-Ladubay, Excell. Brut Rose
\$52.00
Luc Belaire Rare Rose, France
\$81.00
Soter Brut Rose, Oregon
\$185.00

ROSE

Day Owl, California
\$37.00
Whispering Angel, France
\$48.00
Unparelleled Cuvee, France
\$39.00

CHARDONNAY

Diora Chardonnay La Splendeur, CA
\$54.00
Taken Wine Chardonnay, Napa, CA
\$62.00
Domaine Alain Chavy Bourgogne Char, France
\$83.00
Talbot Chardonnay Sleepy Hollow, France NV
\$125.00

SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand
\$52.00
Girard Sauvignon Blanc, Napa, CA
\$60.00

Cloudy Bay, Marlborough, New Zealand
\$75.00

REISLING

Zilliken Estate Riesling, Germany
\$52.00
Winnings Ries, Germany
\$66.00
Trimbach Riesling Alsace, France
\$83.00

PINOT NOIR

Sea Sun Vineyard, California
\$48.00
Meiomi, California
\$54.00
Belle Glos, Balade Pinot Noir
\$74.00
The Calling Pinot Noir 19
\$93.00

MERLOT

Bonterra Vineyards, California
\$49.00
Decoy, Sonoma County, California
\$62.00
Robert Mondavi Napa Valley
\$86.00
Rutherford Hill, Napa Valley
\$96.00

CABERNET SAUVIGNON

Louis M. Martini, Califronia
\$52.00
Ely By Callaway Cellars Napa CA
\$62.00
DAOU Family Estates, Paso Robles
\$79.00
Beaulieu Vineyard, Napa Valley
\$108.00

RED BLEND

J. Lohr Pure Paso Proprietary
\$74.00

SERVICES

Please contact your catering manager for additional details.

VALET PARKING *

Valet Parking Prices are as follows:

0-4 Hours \$20 per car

4-8 Hours \$32 per car

8+ Hours \$52-\$57 per car depending on size of vehicle

WINE AND BEVERAGE

The Stephen F. Austin Royal Sonesta Hotel is required to abide by the regulations enforced by the Texas State Liquor Commission. As such it is the policy of the Hotel that any outside beverage may not be brought onto the premises. Your Event Services Manager will be happy to provide you with a list of fine wines from our cellars to compliment your meal selections.

ENTERTAINMENT AND DECOR

The ambiance of your function can be enhanced with flowers, music, and specialty items. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Event Services Department. The Hotel will not permit the affixing of anything to the walls, floors, windows, or ceiling, nor the use of open flames and confetti throughout the property.

SERVICE CHARGE AND TAXES*

All food and beverage and room rental charges, unless otherwise specified, are subject to our customary twenty-five (25%) percent taxable banquet service charge. Food and beverage is subject to Texas Sales Tax. In the event that your organization is tax exempt in the state of Texas, we are required by law to have a copy of your current Texas Certificate of Sales Tax Exemption on file prior to the event, and the event must be paid with a check or a credit card from the exempted organization.

METHODS AND CONDITIONS OF PAYMENT

Review your contract for deposit and payment schedules. The Hotel may extend direct billing status to corporate clients upon approval of the Credit Manager at least 30 business days prior to the event. The Hotel must have a credit card on file for all events, regardless of final payment method.

DAMAGES

As a patron, you are responsible for any damages done to the premises or any other part of the Hotel during the period of time your invitees, employee's independent contractors or other agents are under your control, or the control of any independent contractor hired by you. The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the Hotel property. As such, the Hotel shall be named as an additional insured on any certificate of insurance.

FOOD AND BEVERAGE ITEMS

Due to license restriction, all food and beverage items must be supplied and prepared by the Hotel. Guests may not remove any food or beverage from the premises nor consume food and/or beverage supplies and/or prepared by a party without the hotel's written approval. Any outside Catering should be pre-approved in writing by hotel for an assessed Outside Catering Fee.

AUDIO VISUAL

For your convenience, we have an in-house department equipped to supply all your audio-visual needs, using state of the art equipment, and providing professional technical support. An Outside AV fee will be applicable in case an outside AV company was hired.

FUNCTION ROOMS

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set no more than 5% over the guaranteed number of attendees. A significant change in the final number of guests to attend the function may result in our moving your function to alternate space better suited to the size of the function. Any changes to room setups requested within 24 hours prior to functions will incur a minimum \$250.00 reset fee. Actual fee will be assessed at the time the request is received. Client is responsible to pay for any damages to meeting space incurred during setup, event or strike.

GUARANTEES

In arranging for your function, the guaranteed attendance must be confirmed and communicate to the Event Service team in writing or by e-mail by 12:00 noon, 7 business days prior to the function date. This number will be considered a guarantee 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.

OUTDOOR FUNCTIONS

The Hotel reserves the right to make the final decision to use outdoor facilities in case of inclement weather by 5:00pm the day prior to the event. Outdoor entertainment must be pre-approved.

SIGNS AND DISPLAYS

The Hotel reserves the right to approve all signage. All signs must be professionally printed. Signs are not allowed on the guest room levels, elevators, lobby (without approval) or building exterior. Any signs must be freestanding or placed on an easel. The Hotel will assist in placing all signs and banners. Depending on the labor and equipment involved, a charge for this service will apply.

SECURITY

The Stephen F. Austin Royal Sonesta Hotel will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. With advance notice, your Event Services Manager can assist you in arranging for hotel security officers. To maintain hotel service standards and for the safety & comfort of your attendees, no outside

security agencies are permitted. All events that include 25 minors or more must have an off-duty hotel security officer and/or off-duty police officer. Due to fire regulations, the use of pyrotechnic and smoke machines are not permitted on hotel premises. Note: No armed outside security is allowed in the hotel, excluding law enforcement and federal officers.

*Posted Prices are Subject to Change