



The
ROYAL
SONESTA

THE ROYAL SONESTA WASHINGTON, DC CAPITOL HILL ————— CATERING MENU

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INFORMATION



BREAKFAST

MORNING ENTICEMENTS

All breakfast menus are based on 60 minutes of continuous service and include chilled orange and grapefruit juices, freshly brewed regular & decaffeinated coffee and assorted teas. 25 guests minimum.

UNION STATION

45 per person

Assorted pastries, muffins and croissants with salted butter and fruit preserves ^(V)

Seasonal sliced fruit ^{(VG) (GF) (DF)}

Yogurt parfait | plain greek yogurt and fresh berries with granola, assorted seeds & nuts for topping ^(GF)

OR

Overnight oats with warm spices ^(VG)

MARION PARK

55 per person

Market-inspired fruit display ^{(VG) (GF) (DF)}

Jambon-beurre viennoiserie (french ham and butter sandwich) | black forest ham and gruyère cheese served on french baguette, topped with mixed greens and honey drizzle

Yogurt parfait | vanilla greek yogurt and fresh berries with assorted granola for topping ^(GF)

Gruyère, leek and spinach tart ^(V)

Assorted french macarons | raspberry filling ^{(V) (GF)}

LINCOLN PARK

61 per person

Market-Inspired Fruit Display ^{(VG) (GF) (DF)}
Description

Assorted bagels & croissants ^(V)
Salted butter, cream cheese and fruit preserves

Sweet | Select One

Pain perdu ^(V)
Maple syrup and whipped cream

Buttermilk pancakes ^(V)
Banana fosters syrup

Assorted individual greek yogurts ^{(V) (GF)}

Savory | Select One

Scrambled eggs ^{(V) (GF)}

Traditional breakfast potatoes ^{(VG) (DF)}
Diced bell pepper and onion

Aged gruyère, leek and spinach tart ^(V)

Sausage & cheddar frittata

Savory | Select Two

64 per person

Sides | Select Two

Applewood smoked bacon ^{(GF) (DF)}

Pork sausage ^(DF)

Chicken sausage ^(DF)

Country ham ^{(GF) (DF)}

^(DF) Dairy-Free

^(V) Vegetarian

^(VG) Vegan

^(GF) Gluten-Free

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All prices subject to 15% gratuity, 10% taxable service charge and 10% state sales tax. A \$200 surcharge will be applied to menus with a guarantee less than 25 guests.



BUFFET ENHANCEMENTS

One Chef Attendant Required Per 75 Guests.
\$200 Fee Per Chef Attendant

Seasonal Sliced Fruit (V) (GF) (DF)

10 per person

Assortment of Bagels with Plain & Herb Cream Cheeses (V)

Add smoked salmon, red onion, capers, tomato for an additional \$4 per person

8 per person

Individual Cereal (V)

Choice of almond, skim, 2% or whole milk

8 per person

Stone-Ground Grits, Aged Cheddar Cheese, Green Onion (V)

8 per person

Applewood Smoked Bacon, Apple Chicken Sausage or Pork Sausage (DF)

8 per person

Steel-Cut Oatmeal (V)

Sliced bananas, brown sugar, raisins, roasted pecans

10 per person

Açai Bowl (V) (GF) (DF)

Granola, coconut, fresh berries

10 per person

Housemade Quiche Lorraine

Bacon and gruyère cheese with sautéed leek and spinach (vegan option available upon request)

10 per person

Assorted Pastries (V)

62 per dozen

Miniature Pancakes & Waffles (V)

Maple syrup, nutella, whipped cream, chocolate chip, berries, fruit compote, candied walnuts

19 per person

Pain Perdu Station (V)

Maple syrup, chocolate sauce, whipped cream, chocolate chip, berries, fruit compote, candied walnuts

19 per person

Omelet Station

Eggs, egg whites, ham, bacon, sausage ratatouille, tomato, onion, spinach, mushroom, peppers, assorted cheeses

21 per person

Build-Your-Own Breakfast Tacos

Flour and corn tortillas, bacon, chorizo, scrambled egg, cheese, roasted peppers, mushrooms, caramelized onions, salsa verde

21 per person

Chicken & Waffle Station

Maple syrup, butter, parmesan cheese

22 per person

Avocado Toast

Avocado, chorizo sausage, feta, pickled onion, cilantro

22 per person

Biscuit Breakfast Sandwich

Housemade biscuit, egg, cheese, select applewood smoked bacon, turkey sausage or ham (vegetarian option available on request)

23 per person

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PLATED BREAKFAST

All plated breakfasts include freshly squeezed orange juice, freshly brewed regular & decaffeinated coffee and assorted teas, assorted family-style pastries, scones, muffins and croissants with salted butter and fruit preserves.

Soft Scrambled Eggs ^{GF}

Fresh herbs, roasted fingerling potatoes, parmesan, broiled tomato, applewood smoked bacon

48 per person

Oeufs Sur Le Plat

Two sunny-side up eggs, mornay, grilled sourdough, mushrooms, pork sausage links

50 per person

Fried Chicken & Waffles

Maple syrup, whipped butter

55 per person

Quiche Lorraine

Bacon, spinach, shallot, gruyere cheese crisp green salad, seasonal sliced fruit
(vegetarian option available upon request)

52 per person

Pain Perdu

Brioche french toast, blueberry compote, chantilly cream, applewood smoked bacon

50 per person

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BRUNCH

Brunch buffets are based on 60 minutes of continuous service to include freshly squeezed and chilled juices, freshly brewed regular & decaffeinated coffee and assorted teas.

One chef attendant required per 75 guests. \$200 fee per chef attendant.

One bartender required per 75 guests. \$200 fee per bartender.

BRUNCH BUFFET

91 per person | includes one chef attendant station

Market-inspired fruit display (ve) (gf) (df)

Assorted breakfast breads, croissants, muffins with soft salted butter, fruit preserves (v)

Crisp green salad (ve) (gf) (df)

Applewood smoked bacon, chicken sausage (gf)

House potatoes (ve) (df)

Pastry chef's dessert display (v)

chef attendant station | choose one option

Carving | Beef Tenderloin, Cheddar Biscuit, Au Jus

Pasta | Shrimp, Chicken, Cavatelli Pasta, Rustic Tomato Sauce, Pesto

Shrimp and Grits

Belgium Waffles | Nutella, Maple Syrup, Whipped Cream, Bananas, Chocolate Chips, Fresh Berries

Made-to-Order Eggs | Fried Eggs to Omelets, Assorted Seasonal Toppings

Chicken & Waffles | Maple Syrup, Hot Honey, Salted Butter, Fresh Berries

BRUNCH BAR

25 per person for the first hour

14 per person each additional hour

Mimosa | freshly squeezed orange juice, bubbles

Bellini | blood peach, bubbles

Kir Royale | crème de cassis, bubbles

Collete's Punch | mango-infused vodka, rhubarb liqueur, cassis, ginger, lemon, bubbles

Bloody Mary | svedka vodka, tomato, horseradish, lime

MIMOSA BAR

12 per drink

House sparkling wine

Selection of orange, grapefruit or pineapple juice

Selection of seasonal fruit purées

Selection of complementing garnishes

PREMIUM BLOODY MARY BAR

17 per drink

Tito's handmade and absolut peppar vodka

Tomato juice, horseradish, lime

Assorted hot sauces

Selection of complementing garnishes

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(v) Vegetarian

(ve) Vegan

(gf) Gluten-Free

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BREAKS

MORNING BREAKS

Based on 60 minutes of continuous service.

EAST MEETS WEST

18 per person

Spiced mixed nuts (V) (GF)

Mixed rice snacks (V)

Edamame sprinkled with sea salt (V) (GF) (DF)

Fortune cookies (V)

Hot green and ginger teas

Freshly brewed coffee, decaf and hot tea

SNACK ATTACK

19 per person

Chocolate-covered espresso beans (V)

Salted peanuts (V) (GF) (DF)

Kettle-cooked chips (V)

Assorted candy bars (V)

Popcorn (V)

Assorted soft drinks & bottled water

POWER UP

16 per person

Trail mix (V)

Assorted granola bars and luna bars (V)

Chocolate-covered espresso beans (V)

Cold brew coffee, regular coffee, assorted hot tea

HEALTHY

18 per person

Fresh vegetable crudités and assorted dips (V)

Spiced mixed nuts (GF) (DF)

Fresh sliced fruit and berries (V) (GF) (DF)

Fresh fruit smoothie shooters (V)

Green Dream | spinach, pineapple, celery, apple, citrus

Mixed Berry | strawberry, raspberry, blackberry, orange juice

Kombucha

Bottled iced tea

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AFTERNOON BREAKS

Based on 60-minutes of continuous service.

BISTRO SWEETS

18 per person

Fresh fruit skewers (V) (GF) (DF)

Assorted freshly baked cookies (V)

Assorted cheesecake bites, madeleines, & macarons (V)

Freshly brewed coffee, decaf, and hot tea

SPRING IN DC

28 per person

Goat cheese and black cherry tartlets (V)

Pulled pork cornbread bites

Chicken tenders and mambo sauce

Half-smokes with whole-grain mustard

Iced sweetened and unsweetened tea

SOUTHWESTERN

24 per person

Corn tortilla chips with pico de gallo (V) (GF) (DF)

Black bean and cheddar spring rolls

Chipotle ranch

Orange and jicama fruit cocktail, sprinkled with tahina (V) (GF) (DF)

Mint-infused lemonade

*Add homemade guacamole for \$5 extra per person

BREADS & SPREADS

24 per person

Maryland blue crab dip

Roasted red pepper hummus (V) (GF)

Artichoke and spinach dip (V)

Sliced baguette and pita

Tortilla chips

Iced sweetened and unsweetened tea

7TH INNING STRETCH

19 per person

Soft baked pretzel bites with grain mustard (V)

Cracker jack popcorn (V)

Pigs in a blanket

Iced sweetened and unsweetened tea

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A LA CARTE BREAKS

Enhancements to any existing break package or create your own break combination.

Whole Fruit ^{VG} ^{GF} ^{DF}

48 per dozen

Individual Greek Yogurt ^V ^{GF}

7 per person

Seasonal French Macarons ^V ^{GF}

60 per dozen

Route 11 Chips ^{GF}

48 per dozen

Brownies & Blondies ^V

48 per dozen

Assorted Cookies ^V

55 per dozen

Smart Pop Popcorn ^V

48 per dozen

Trail Mix ^V

5 each

Granola Bars ^V

4 each

Freshly Brewed Regular & Decaffeinated Coffee

115 per gallon

Freshly Squeezed & Chilled Juices

45 per pitcher

Assorted Hot Teas

115 per gallon

Assorted Pepsi Drinks

8 each

Still & Sparkling Bottled Waters

8 each

Seasonal Fruit-Infused Waters

85 per gallon

Iced Tea, Lemonade or Arnold Palmer

75 per gallon

Red Bull

Energy drink or sugarfree

10 each

Fresh Fruit Smoothie Shooter ^{VG}

Green Dream | spinach, pineapple, celery, apple, citrus
Mixed Berry | strawberry, raspberry, blackberry, orange juice

8 per person

Kombucha

10 each

Vitaminwater

10 each

Bottled Iced Tea

8 each

Individual Juices

8 each

La Colombe Cold Brew Coffee

10 each

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^V Vegetarian

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^{GF} Gluten-Free

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LUNCH

LUNCH BUFFETS

All lunch buffet menus are based on 60 minutes of continuous service to include freshly brewed regular & decaffeinated coffee and freshly brewed iced tea.

EASTERN MARKET BUFFET

72 per person
Assorted rolls, soft salted butter

SOUP | SELECT ONE

Tomato basil ^V
Potato & leek ^{VG}

SALAD | SELECT ONE

Romaine lettuce with shaved parmesan, croutons, caesar dressing
Shaved fennel and tomato salad, dijon vinaigrette ^V ^{GF}
Tortellini pasta salad, fresh pesto ^V

ENTRÉE | SELECT UP TO TWO

Risotto with english peas, tendrils, parmesan ^V
Roasted salmon with remoulade ^{GF}
Coq a vin | braised chicken, bacon, mushrooms, pearl onions
Marinated skirt steak with maître d'hotel butter ^{GF}
Rosemary grilled chicken breast, lemon butter drizzle ^{GF}

SIDES | SELECT UP TO TWO

Mashed potatoes ^V ^{GF}
Roasted broccolini, chili flake, honey and lemon ^V ^{GF}
Zucchini, squash, peppers & herb ratatouille ^{VG} ^{GF} ^{DF}
Rice pilaf ^{VG} ^{GF} ^{DF}

DESSERT | SELECT UP TO TWO

Brownies & blondies ^V
Freshly baked cookies ^V
Lemon bars ^V
Assorted miniature desserts (cheesecakes & petit fours) ^V

CAPITAL CITY DELI

70 per person

SOUP | SELECT ONE

Tomato soup with herb croutons ^V
Potato & leek soup ^{VG}

BUILD YOUR OWN SALAD

Mixed Greens
Cherry tomato, cucumbers, red onions, hard-boiled egg
Ranch dressing and red wine vinaigrette

GREEK ORZO SALAD ^V

SHREDDED CABBAGE SLAW

Dried cranberries, celery seed and white vinegar dressing ^V ^{GF}

DELI DISPLAY

Meats: Roast Turkey, Black Forest Ham, Roast Beef Grilled Vegetables (vegetarians/vegans)
Cheese: Sliced American, Swiss and Provolone cheese
Toppings: Lettuce, tomato, red onion, pickles
Condiments: mayonnaise, mustard
Sliced Sourdough & Multigrain bread

ASSORTED POTATO CHIPS ^{VG}

ASSORTED FRESHLY BAKED COOKIES

Chocolate chip, oatmeal raisin, macadamia nut ^V

COFFEE & TEA

Freshly brewed regular & decaffeinated coffee and freshly brewed iced tea

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PLATED LUNCHES

All plated lunch menus include freshly brewed regular & decaffeinated coffee, assorted hot teas and rolls with whipped butter.

STARTERS | SELECT ONE

Salade Verte (V) (GF) (DF)

Bibb lettuce, grapefruit, radish, fennel, red wine vinaigrette

Green Salad (V) (GF) (DF)

Mixed greens, cucumbers, radish, tomato, green goddess dressing

Classic Wedge (V) (GF)

Blue cheese crumble, applewood smoked bacon, blue cheese dressing

Soupe Du Jour

ENTRÉES | SELECT ONE

Crispy-Skin Chicken Breast

Baby carrots and haricots vert, potato purée, charred green onion, rosemary, natural jus

70 per person

Filet De Saumon Roti (GF)

Remoulade, cucumber-sorrel salad, ratatouille

70 per person

Niçoise (GF)

Tuna, sardines, potatoes, haricots vert, tomatoes, olives, cornichons, vinaigrette

72 per person

Pan-Seared Salmon (GF)

Honey roasted carrots, crispy peewee potatoes, lemon butter sauce

72 per person

Braised Short Rib

Pommes purée, garlic spinach, red wine jus

76 per person

Grilled NY Strip Steak (GF)

Gruyère polenta cake, pearl onion, baby squash, red chimichurri

76 per person

Ravioli (V)

Butternut squash, goat cheese and sage

68 per person

Quiche Florentine (V)

Mesclun greens, red wine vinaigrette

65 per person

DESSERTS | SELECT ONE

Seasonal Fresh Fruit Tart (V)

Whipped cream

Crème Brûlée (V) (GF)

Raspberries

Chocolate Mousse Cake (V) (GF)

New York-Style Cheesecake (V)

Raspberry sauce

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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BOXED LUNCHES

BOXED LUNCH

58 per person

Includes one sandwich, salad, snack, dessert and bottled water

SANDWICHES | SELECT UP TO THREE

Jambon Beurre
French ham, gruyère cheese, cultured butter, cornichons, grain mustard on baguette

Mediterranean Vegetable Wrap (V) (GF)
Hummus, roasted red pepper

BLT-C
Applewood smoked bacon, bibb lettuce, tomato, basil aioli, swiss cheese, country wheat

Grilled Asian Chicken Wrap
Daikon, carrot, cilantro, peanut sauce, flour tortilla

Smoked Turkey Club
Havarti cheese, tomato, spinach, applewood smoked bacon, herb mayo, sourdough

Slow-Roasted Beef
Watercress, tomato, onion jam, gruyère, horseradish, brioche

Classic Grilled Chicken Caesar Salad

SALADS | SELECT ONE

Housemade Potato Salad (V)

Seasonal Fresh Fruit Cup (V) (GF) (DF)

Greek Orzo Salad (V)

SNACKS | SELECT ONE

Whole Fruit (V) (GF) (DF)

Route 11 Potato Chips (V) (GF)

Popcorn (V) (GF)

DESSERTS | SELECT ONE

Freshly Baked Cookies (V)

Lemon Bar (V)

Chocolate Brownie (V)

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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DINNER



DINNER BUFFETS

All dinner buffets are based on 90 minutes of continuous service to include freshly brewed regular & decaffeinated coffee and assorted hot teas.

SENATE DINNER BUFFET

120 per person

Creamy potato & leek (V) (GF)

Local mixed green salad | carrots, cucumber, tomatoes, balsamic vinaigrette (V) (GF)

Salade niçoise | potatoes, haricots vert, tomatoes, olive, dijon vinaigrette

Risotto | wild mushroom, seasonal vegetable (V)

Roasted Chicken | dijon chicken jus

Beef bourguignon | braised short rib, mushroom, lardon, pearl onion

Roasted fingerling potatoes (V)

Braised brussels sprouts (V)

Lemon meringue tart

Assorted mini tart and petit fours

HOUSE DINNER BUFFET

140 per person

Roasted basil tomato soup (V)

Orzo salad | cucumber, tomato, red pepper, asparagus, feta, red wine vinaigrette

Arugula & frisée salad | green apple, radicchio, candied pecans, goat cheese, red wine vinaigrette (V) (GF)

Coq au vin | rouge, smoked bacon lardons, button mushrooms, pearl onions (GF)

Salmon | amandine, toasted almonds, lemon, caper, brown butter (GF)

Steak au poivre | beef tenderloin, peppercorn sauce, haricots vert, pommes purée (GF)

Rice pilaf (V) (GF)

Glazed baby carrots (V) (GF)

Assorted petit fours and dessert shooters

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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PLATED DINNERS

All plated dinner menus include: Freshly brewed regular & decaffeinated coffee, assorted hot teas, dinner rolls and salted soft butter.

STARTERS | SELECT ONE

Soupe Du Jour

Green Salad ^(V) ^(GF)

Mixed greens, asparagus, snap peas, crispy onion, chive batons, green goddess dressing

Classic Wedge

Blue cheese crumble, smoked bacon, blue cheese dressing

Mousseline De Foie

De volaille, chicken liver mousse, port wine, gelée, pickled onions, brioche toast

5 per person

Carpaccio De Thon

Picholine olives, avocado, tonnato, parmesan, basil, lemon

5 per person

ENTRÉES | SELECT ONE

Coq Au Vin ^(GF)

Braised chicken, bacon, mushrooms, pearl onions, mashed potatoes

100 per person

Pan-Seared Salmon ^(GF)

Honey roasted carrots, crispy peewee potatoes, lemon butter sauce

105 per person

Branzino Amandine

Haricots vert, cauliflower, toasted almond, lemon, caper, brown butter

110 per person

Maryland Crab Cakes

Lump crab, fennel, orange, red onion, watercress, tarragon beurre blanc

115 per person

Beef Bourguignon ^(GF)

Braised short rib, mushroom, lardon, pearl onion, pommes purée

115 per person

Confit De Canard

Duck leg, parsley breadcrumbs, green lentils, shallot, red wine

125 per person

Risotto ^(GF)

Creamy arborio rice, wild mushroom, kabocha squash, pear, sage

96 per person

Beef Tenderloin and Shrimp ^(GF)

Roasted brussels sprouts, polenta, béarnaise

140 per person

Pan-Seared Salmon and

Crispy-Skin Chicken Breast ^(GF)

Glazed carrots, whipped potatoes, lemon herb sauce

135 per person

Roasted Beef Tenderloin and Crab Cake ^(GF)

Haricots vert, roasted potatoes, remoulade

145 per person

Braised Short Rib and Roasted Arctic Char

Glazed carrots, whipped potatoes

140 per person

DESSERTS | SELECT ONE

Warm Rustic Apple Galette

Salted caramel sauce

Crème Brûlée ^(GF)

Raspberries

Flourless Chocolate Cake

Seasonal Fruit Tart

Whipped cream

Profiteroles De Velours Rouge

5 per person

^(DF) Dairy-Free

^(V) Vegetarian

^(VG) Vegan

^(GF) Gluten-Free

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RECEPTION

PASSED, CANAPÉS

Minimum of 25 pieces per order, up to 6 different selections.

COLD CANAPÉS

Candied Walnut-Crusted Goat Cheese [Ⓥ]

Apricot jam

8 per piece

Caprese Skewer ^{GF}

Pesto

7 per piece

Crostini

Onion jam, ricotta, prosciutto,

8 per piece

Za'ater Pita [Ⓥ]

Hummus, feta, roasted red pepper

7 per piece

Deviled Eggs [Ⓥ] ^{GF}

Dill, tarragon

8 per piece

Shrimp Cocktail Shooter ^{GF}

Spicy bloody mary cocktail sauce

9 per piece

Spicy Tuna on Wonton Crisp ^{GF}

Yuzu aioli

9 per piece

Miniature Lobster Rolls

Crispy shallots

9 per piece

Red Snapper Ceviche Shooter ^{GF}

9 per piece

Smoked Salmon

Dill crème fraîche, sliced cucumber

9 per piece

Curry Chicken Salad

Dried cranberries, lavash

8 per piece

Beef Tartare

Crispy capers, hard-boiled egg, crostini

9 per piece

HOT CANAPÉS

Veggie Spring Roll with Soy Scallion Sauce [Ⓥ]

7 per piece

Baby Spinach & Artichoke Wonton Crisp [Ⓥ]

7 per piece

Tomato & Parmesan Soufflé [Ⓥ] ^{GF}

7 per piece

Beetroot Tart Au Fromage De Chevre [Ⓥ]

8 per piece

Crisped Rice Shrimp Tempura

Wasabi soy

9 per piece

Salmon Rillettes with Remoulade Sauce

9 per piece

Fried Shrimp with DC Mambo Sauce

8 per piece

Mini Maryland Crab Cake with Old Bay Aioli

9 per piece

Miniature Beef Wellington

8 per piece

Pork Pot Stickers with Sweet Chili Gaze

7 per piece

Cheeseburger Slider

American cheese, special sauce

9 per piece

Lamb Chop with Mint Chimichurri Sauce

9 per piece

Buffalo Chicken Spring Roll

Whipped blue cheese

8 per piece

Teriyaki Chicken Skewers

Teriyaki dipping sauce

8 per piece

Beef Tenderloin on Crostini

Horseradish crème, balsamic drizzle

9 per piece

Duck Rillettes with Wild Mushroom & Mustard ^{GF}

9 per piece

^{GF} Dairy-Free

[Ⓥ] Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

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DISPLAY STATIONS

Based on 90-minutes of continuous service. 25 guest minimum

ON THE POTOMAC

39 per person

Lobster rolls topped with crispy potatoes
Fried shrimp tempura, dc mambo sauce
Crab cakes, chipotle aioli
Shrimp cocktail shooters

TRIO OF SLIDERS | SELECT THREE

35 per person

Fried chicken, apple cider slaw
Smashburger, cheddar, tomato, pickle, special sauce
Crab cake, lettuce, remoulade
Carnitas, cabbage slaw, salsa verde ^{DF}
Portobello burger, chimichurri, roasted red pepper, pickled red onion ^{VG} ^{DF}

SOUTHERN CHARM

30 per person

Apple cider bbq ribs
Jalapeño cornbread
Coleslaw

SALAD STATION

20 per person

Cobb or caesar salad
Assorted accoutrements

FLATBREAD STATION

39 per person

Pepperoni
Cheese
Blanco with mushrooms and spinach

CHIPS AND DIPS

29 per person

Pico de gallo, guacamole
Roasted piquillo and feta dip, tortilla chips, pita chips

RAW BAR*

60 (five pieces) per person

Jumbo gulf shrimp, oysters*, crab claws, ceviche shooter* ^{DF}
Lemon, cocktail, mignonette & mustard sauce

CHEESE & CHARCUTERIE

40 per person

Artisanal selection of french & domestic cheese
Selection of local charcuterie
House mustard, house pickles, seasonal jam, roasted nuts and breads

VEGETABLE ANTIPASTI

29 per person

Roasted red peppers, marinated artichokes, heirloom carrot, asparagus, balsamic-marinated mushrooms ^{VG} ^{GF}
Assorted olives, hummus, pita chips

FRENCH BISTRO

39 per person

Croque madame | ham, gruyère, mornay
Salad niçoise with shrimp shooter
Parmesan gougères ^V
Assorted macarons ^V

^{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 subject to 15% gratuity, 10% taxable service charge and 10% state sales tax. A \$200 surcharge will be applied to menus with a guarantee less than 25 guests.

ACTION STATIONS

Based on 90 minutes of continuous service.
One chef attendant required Per 75 guests. \$200 fee per chef attendant.

PASTA STATION

40 per person

Penne, farfalle

Grilled chicken, shrimp, spinach & ratatouille

Caramelized onion, grilled peppers, parmesan, herbs and chili flakes

Alfredo sauce, marinara, pesto

RICE & NOODLE STATION

52 per person

Grilled chicken, garlic shrimp, korean marinated beef

Cabbage, daikon, kimchi, bean sprout salad, snap peas, carrots

Sesame, garlic & scallion sauce, sambal

Steamed rice, lo mein noodles

POKE BAR

56 per person

Spicy ahi tuna poke, hamachi, roasted beet and tofu

Edamame, spring onion, avocado, seasonal toppings

Ponzu, poke sauce

Steamed short-grain rice

WHOLE ROASTED BEEF TENDERLOIN CARVING STATION

520 per twenty guests

Peppercorn sauce

Caramelized onion

Horseradish sauce

Brioche rolls

PASTURE-RAISED LAMB LEG CARVING STATION

420 per twenty guests

Crushed olive chimichurri

Wild thyme jus

Rosemary focaccia

WHOLE ROASTED ATLANTIC SALMON CARVING STATION

380 per twenty guests

Pico de gallo

Beurre blanc

Fried plantains

ROASTED TURKEY BREAST CARVING STATION

380 per twenty guests

Sage gravy

Cherry cranberry sauce

Potato rolls

BONE-IN HAM CARVING STATION

360 per twenty guests

Bourbon glaze

Grain mustard

Buttered biscuits

 Dairy-Free

 Vegetarian

 Vegan

 Gluten-Free

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DESSERT STATIONS

Based on 90 minutes of continuous service. 25 guests minimum.

LOCAL ROYAL DESSERT

28 per person

- Chocolate truffles
- Assorted tartlets
- Mini cheesecakes
- Bite-sized brownies

SWEET INDULGENCE

45 per person

- French macarons
- Madeleines
- Vanilla and chocolate profiteroles
- Chocolate pot de crème
- Chocolate petit fours
- Seasonal panna cotta shooter

 Dairy-Free

 Vegetarian

 Vegan

 Gluten-Free

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All prices subject to 15% gratuity, 10% taxable service charge and 10% state sales tax. A \$200 surcharge will be applied to menus with a guarantee less than 25 guests.



BARS & BEVERAGE



WINE

SPARKLING

La Marca Prosecco
55per bottle

Charles De Fere Blanc de Blancs
60per bottle

J Cuvee Brut
85per bottle

Paul Buisse Cremant Brut Rose
70per bottle

Boizel Brut Champagne
145per bottle

Veuve Cliquot Yellow Label Champagne
170per bottle

Boizel Brut ROSE Champagne
175per bottle

WHITE

Decoy Chardonnay
60per bottle

Joel Gott Sauvignon Blanc
65per bottle

Saget La Perriere Sauvignon Blanc
55per bottle

Maison Joseph Drouhin Macon Chardonnay
85per bottle

Rombauer Carneros Chardonnay
100per bottle

Santa Margherita Pinot Grigio
80per bottle

ROSE

Peyrassol Provence
70per bottle

RED

Ancient Peaks Cabernet Sauvignon
60per bottle

DAOU Cabernet Sauvignon
80per bottle

Mount Veeder Winery Cabernet Sauvignon
140per bottle

Truchard Pinot Noir
80per bottle

Pali Pinot Noir
70per bottle

Lavinea Pinot Noir
120per bottle

Legende Merlot Bordeaux
60per bottle

Mark Ryan Red Blend
120per bottle

Finca Nueva Rioja
60per bottle



BAR PACKAGES

Bartenders are available at a charge of \$200 for the first four (4) hours & \$25 per hour thereafter. One bartender per seventy-five (75) guests is required.

SIGNATURE

Selection of spirits: Svedka Vodka, New Amsterdam Gin, Corazon Silver Tequila, Cruzan Rum, Jack Daniel's Whiskey, Rittenhouse Rye 100 Proof Rye

Selection of beer: Domestic, Import and Local

Selection of wine: Bulletin Place Cabernet Sauvignon, Bulletin Place Merlot, Bulletin Place Chardonnay, Bulletin Place Sauvignon Blanc, Wycliff Sparkling Brut

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Sipsmith Gin, Patron Tequila, Bacardi Superior Rum, High West Bourbon, Knob Creek Rye

Selection of beer: Domestic, Import and Local

Selection of wine: Cline Seven Ranchlands Cabernet Sauvignon, Cline Seven Ranchlands Pinot Noir, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Charles De Fere Blanc de Blancs Brut

ULTRA-PREMIUM

Selection of Spirits: Grey Goose, Tito's Handmade Vodka, Hendrick's, Bombay Sapphire Gin, Casamigos Blanco Tequila, Smith & Cross Still Rum, Makers Mark, Woodford Bourbon, Knob Creek Rye, Jameson Irish Whiskey, Crown Royal Whiskey, Johnny Walker Black Label Scotch, Hennessy VS Cognac

Selection of Beer: Domestic, Import and Local

Selection of Wine: Edge Cabernet Sauvignon, Truchard Pinot Noir, Legende Merlot, Trefethen Chardonnay, La Petite Perriere Sauvignon Blanc, J Cuvee Brut and Paul Buisse Cremant Brut Rose

SIGNATURE BAR

One Hour	25 per person
Two Hours	40 per person
Three Hours	55 per person
Four Hours	70 per person
Five Hours	85 per person

PREMIUM BAR

One Hour	45 per person
Two Hours	64 per person
Three Hours	83 per person
Four Hours	102 per person
Five Hours	121 per person

ULTRA-PREMIUM BAR

One Hour	65 per person
Two Hours	88 per person
Three Hours	111 per person
Four Hours	134 per person
Five Hours	157 per person

BEVERAGES

Bartenders are available at a charge of \$200 for the first four (4) hours & \$25 per hour thereafter. One bartender per seventy-five (75) guests is required.

HOST BAR

Spirits

- Signature 15 per drink
- Premium 17 per drink
- Ultra-Premium 19 per drink

Wine by the Glass

- Signature 15 per glass
- Premium 17 per glass
- Ultra-Premium 19 per glass

Beer

- Imported 9 per bottle
- Domestic 8 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 will be 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 prior to the date of arrival. A final meal guarantee is required by 12:00 noon, three (3) business days prior to your function and is not subject to reduction. We will be pleased to set 3% over the guarantee for functions. If the final guarantee is not advised by this time, the hotel will bill based on the last available estimate or actual attendance, whichever is greater.

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 District of Columbia 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, audio-visual and room rental, as applicable. 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 state sales tax is added to the total. If you are a tax-exempt organization, please provide us with a copy of a valid Tax-Exempt Certificate.

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 or in our exciting restaurant Bistro Du Jour! Please contact your manager for a preferred vendor list.

Labor Charges

Bartenders are available at a charge of \$200 for the first four (4) hours & \$25 per hour thereafter. One bartender per seventy-five (75) guests is required.

Chefs and culinary attendants are required for some menu items and are charged at \$200 each.

Cake-cutting fees are required for outside cakes brought into the hotel and are charged at \$5 per person.

Buffet functions with less than twenty-five (25) guests will incur a \$200 labor charge.

Audio-Visual

Royal Sonesta Washington DC Capitol Hill has partnered with Encore Global. Your Encore Manager can provide a complete list of audio-visual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audio-visual equipment brought into the hotel by guests. Use of any audio-visual/production companies other than Encore Global is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside audio-visual liaison fee will be charged to the group.



INFORMATION

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.

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: \$10 per box up to 50lbs. 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:

Royal Sonesta Washington, DC. Capitol Hill
20 Massachusetts Ave NW Washington, DC
20001 Attention: Catering/Convention Service
Manager's Name Hold For: Guest Name/
Convention Name/ Conference Dates Vendor
Name (if applicable)

Security

The hotel may require security officers for certain events. Additional fees may apply.

Should security be required, contracting for these services by the hotel will be necessary at least thirty (30) days prior to arrival. Fees for services will be provided at time of request

Permission to provide organization's own security must be obtained at least thirty (30) days prior to the event and will not be unreasonably withheld or delayed. The Hotel may require that such vendor, if approved, provide the hotel proof of adequate insurance coverage naming hotel as an additional insured.