



ROYAL SONESTA
HOUSTON

Do You Believe

THAT FOOD CAN BE A WORK OF ART?

WEDDING MENU



Welcome TO ROYAL SONESTA HOUSTON

Located in the heart of Uptown Houston just a few blocks from The Galleria, Royal Sonesta Houston is home to the city's most celebrated weddings and receptions for up to 800 guests. Take your event to new heights amidst a royal backdrop supported by the highest degree of personal service from a team of warm and wonderful wedding professionals, our dedicated catering and banquets team with a Food Is Art philosophy, and one of the most expansive and flexible function spaces in the city.

Let us help you bring the wedding of your dreams to life at our beautifully appointed venue. Our attentive staff and professional event planners will ensure that you have an unforgettable wedding day.



A 16% gratuity is added to all functions for payment to hourly paid wait staff and service employees engaged in the service of the event. A taxable administrative fee of 8% is added to all function and event orders to defer overhead costs. This administrative fee is not a tip, gratuity or service charge and is not distributed to employees. Flat rate bartender fees are not tips, gratuities or service charges and are not distributed to employees.

Food is Art

EDIBLE ARTISTRY

At Sonesta, we excel at catering with our “Food is Art” philosophy. Our kitchen is well known for its incomparable cuisine, with specialty menu items, signature drinks, sumptuous buffet dinners and creative hors d’oeuvres. Our dedicated catering professionals and Executive Chef will craft menus to insure every meal is delicious, remarkable and artfully prepared. Your wedding will feature inspired and stunning creations that taste as outstanding as they look, with an overall presentation and service that is second to none.



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Royal

WEDDING INCLUSIONS

OPTIONAL AMENITIES INCLUDE:

DÉCOR:

- Complimentary votive candles for dinner tables
- Formal Table Setting featuring White China & Modern Stainless Flatware

GUEST ROOMS & SERVICES:

- Discounted event valet parking
- Complimentary Suite for the Bride and Groom on Night of Wedding
- Preferred overnight room rate set in an exclusive room block for wedding guests (minimum of 10 peak rooms)
- Dance Floor & Staging for your Entertainment
- Complimentary Cake Cutting Services
- Personalized Weblink for Overnight Guests Reservations



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The Royal Wedding Menu



PASSED HORS D'OEUVRES (*Select Four*)

Display of Fresh Fruit & Assorted Cheeses | Four Passed Hors d'oeuvres | Plated Dinner

(pricing determined by entrée selection)

COLD

Chilled Shrimp Shooter
Roasted Tomato and Horseradish

Foie Gras Waffle Cone
Grand Marnier Gelee

Sesame Tuna
Togarashi, Avocado, Crisp Wonton

Grilled Watermelon
Goat Cheese, Preserved Lemon

Beef Tartar
Blue Cheese, Potato Crisp

Italian Panini
Cured Salami, Shaved Parmesan and Green Olive

Asian Noodle Fork
Sesame, Ginger, Crispy Garlic

Bocconcini and Tomato
Basil-Pine Nut Pesto-Bamboo Skewer

Meyer Lemon Cured Salmon Gravlax
Caper, Red Onion, Lime Sour Cream, Petite Garden Chive Scone

Wild Mushroom Bruschetta
Truffle, Mascarpone

Avocado Toast
Ricotta, Bacon

Vietnamese Rice Paper Spring Rolls
Spicy Chili Dip

Heirloom Tomato Bruschetta
Bocconcini and Fresh Basil on a Garlic Herb Crostini

HOT

"Tonga" Coconut Shrimp
Spicy Mango and Sweet Chili Dipping Sauce

Crab Cakes
Garden Mint and Lime Aioli

Beef Empanadas

House Salsa

BBQ Pork Belly Steamed Bun
Cucumber Kimchi

Duck Confit Wonton
Blue Cheese, Orange, Balsamic

Chinese Five-Spice Chicken Satay
Peanut-Coconut Cilantro Dip

Stuffed Artichoke Hearts
Parmesan and Cream Cheese

Stuffed Artichoke Hearts
Parmesan and Cream Cheese

Petite Mediterranean Tartlet
Kalamata Olive and Artichoke Tart

Lamb Gyro
Mint and Cucumber Yogurt

Chicken and Waffles
Spiced Maple Syrup

Spicy Meatball
Gremolata

Chicken Taquitos
Chipotle Aioli

Miniature Beef Sliders
Cheddar Cheese and Caramelized Onion on a Herb Roll

Wild Mushroom and Melted Leek Tart
Tomato Compote

Mini Corn Arepas
Pork, Pickled Radish, Cotija



SALADS (*Select One*)

Mixed Greens

Mixed Greens, Shaved Crudité, Endive, Candied Pecans, Cherry Tomatoes, Banyuls Vinaigrette

\$12.00

Kale and Quinoa

Spinach, Cucumbers, Tomato, Red Onion, Sherry Vinaigrette

\$12.00

Baby Spinach Salad

Craisins, Almonds, Granny Smith Apples, Toasted Sesame Seed Vinaigrette

\$12.00

Caesar

Romaine, Parmesan Cheese, Garlic, Caesar Dressing

\$12.00

Crispy Tortilla

Mixed Greens, Avocado, Grilled Corn, Tomato, Black Beans, Red Onion, Crispy Tortilla Strips, Guajillo Ranch

\$12.00

Heirloom Tomato

Avocado, Mozzarella, Tapenade, Pesto, Balsamic, Olive Oil

\$16.00

Grilled Vegetable and Goat Cheese Terrine

Petite Greens, Red Pepper Vinaigrette

\$14.00

Roasted Beet

Arugula, Watercress, Orange Segments, Goat Cheese, Charred Shallot Vinaigrette

\$15.00

Cous Cous

Tomatoes, Cucumber, Melon, Radish, Yogurt, Cilantro and Cumin Vinaigrette

\$15.00



PLATED ENTRÉE SELECTION (*Select One*)

POULTRY (7-8 OZ.)

Red Wine Marinated Chicken Breast

*Yukon Mash, Pancetta, Button Mushrooms,
Pearl Onions, Red Wine Jus*

\$28.00

Pecan Crusted Chicken Breast

*Mascarpone Polenta, Swiss Chard, Baby Carrots,
Sherry Vinegar Jus*

\$30.00

Herb Marinated Chicken Breast

Charred Leek and Wild Mushroom Risotto, Truffle Cream

\$30.00

Pan Roasted Chicken Breast

*Roasted Fingerling Potatoes, Olives, Sundried
Tomatoes, Preserved Lemon, Citrus Jus*

\$30.00

Orange Scented Duck Breast

*Fennel and Parsnip Puree, Roasted Cipollini
Onions, Grand Mariner Reduction*

\$37.00

FISH AND SEAFOOD (7-8 OZ.)

Tortilla Crusted Sea Bass

Charred Tomato and Corn Salad, Avocado, Cilantro Mojo

\$40.00

Grilled Salmon Filet

Pancetta and Sweet Pea Risotto, Smoked Tomato Coulis

\$40.00

Pan Seared Snapper

*Israeli Cous Cous, Sun Dried Tomato, Roasted Garlic,
Preserved Lemon Thyme Jus*

\$40.00

Roasted Cobia Filet

Crawfish Risotto, Champagne and Chive Cream

\$40.00

Pan Seared Scallops

*Bacon Roasted Cauliflower, Curried Carrot Puree,
Caramelized Onions, Raisins, Coconut Cream*

\$44.00

MEAT (7-8 OZ.)

Braised Short Rib

Celeriac Puree, Roasted Wild Mushrooms, Horseradish Emulsion

\$42.00

Cilantro Lime Marinated Flat Iron Steak

Green Plantain Puree, Chimichurri

\$43.00

Grilled 8oz. Filet Mignon

*Yukon Gold Mashed Potatoes, Grilled Asparagus, Oven Roasted
Tomato Fondue*

\$47.00

Bacon Brined Pork Tenderloin

White Bean Puree, Pickled Swiss Chard, Dijon Cream

\$40.00



DUAL ENTRÉE

Filet & Chicken

Wild Mushroom Cognac Sauce

\$94.00

Filet & Salmon

Papaya and Avocado Salsa

\$97.00

Chicken & Shrimp

Cajun Pepper Sauce

\$96.00

Filet & Crab Cake

Pink Peppercorn Cream Sauce

\$99.00

Filet & Shrimp

Mojo de Ajo Sauce

\$99.00

Grilled Shrimp & Scallop

Champagne Sauce

\$91.00

*All Entrées Accompanied with Chef's Choice of Starch & Seasonal Vegetable, Rolls & Butter
Coffee & Iced Tea*

ADDITIONAL COURSE OFFERINGS

COLD APPETIZERS

Texas Blue Cheese Tart

Petite Arugula & Basil, Balsamic Vinaigrette

\$14

Crab Meat & Avocado Martini

Ancho Chili Cocktail Sauce

\$14

Smoked Scallops

Charred Corn & Poblano Pepper Coulis

\$18

HOT APPETIZERS

Butternut Squash Ravioli

Chanterelle Ragout with Austrian Pumpkin Seed Oil

\$14

Grilled Artichoke

Morbier Cheese & Balsamic Reduction

\$16

Grilled Jumbo Asparagus

Portobello Carpaccio & Herbed Oil

\$14

Roasted Lobster Medallions

Lemon Pepper Pasta

\$19

SOUP

Vichyssoise

\$7

Chilled Melon

\$7

Shrimp & Lobster Bisque

\$9

Vegetarian Indian Lentil Soup

\$7

Southwestern Corn Chowder

\$7

Morel Mushroom Bisque

\$8

Soup en Croûte Please Add \$2.00 Per Person;

En Croute Required for Groups of 150 People or More

SORBET (INTERMEZZO)

Mango, Raspberry, Lemon or Champagne

\$5



The Royal Feast





PASSED HORS D'OEUVRES (*Select Six*)

Six Passed Hors d'oeuvres | Selection of Three Salads | Choice of Entrées

Chef's Selection of Starch & Seasonal Vegetables | Fresh Rolls & Butter | Coffee, Decaf & Iced Tea

(2) Entrées \$85 | (3) Entrées \$95

COLD

Blue Crab Meat with Sesame Crisp

Cocktail Shrimp with Pepper Sauce

Buckwheat Blinis with Caviar

Shaved Roast Beef on Bleu Cheese Crisp

Tart of Kalamata Olives & Feta Cheese

Goat Cheese Profiteroles

Ceviche Shooter

HOT

Artichoke Hearts with Parmesan Cheese

Wonton Wrapped Shrimp

Mini Crab Cakes

Mini Beef Wellington

Thai Peanut Chicken Satay

Fried Green Asparagus

Wild Mushroom Beggars Purse

BUFFET SALADS (*Select Three*)

Marinated, Roasted Hothouse Vegetable Salad with Goat Cheese

Beefsteak Tomato Salad with Basil Balsamic Vinaigrette

Radicchio, Arugula & Butter Lettuces with Sun-Dried Pears & Walnut Vinaigrette

Tossed Garden Greens with Assorted Toppings & Two Dressings

Penne Pasta Salad with Sun-Dried Tomatoes & Asiago Cheese

Seafood Cocktail Salad with Garden Dill Mayonnaise



CHOICE OF BUFFET ENTRÉES

Display of Fresh Fruit & Assorted Cheeses | Four Passed Hors d'oeuvres | Plated Dinner

(2) Selections \$85 | (3) Three Selections \$95)

Roast Tenderloin of Beef

with Porcini Mushrooms & Hollandaise Sauce

Pan Seared Breast of Chicken

with Artichoke Hearts & Lemon Caper Sauce

Tomato & Pesto Crusted Sea bass

Roasted Sirloin

with Blue Cheese Demi Glaze

Blackened Salmon

with Herb Aioli

Hand-Made Four Cheese Ravioli

with Rosemary Lemon Pesto

Crabmeat Stuffed Fillet of Flounder

with Fruits de Mer Cream Sauce

Pan-Seared Five Spice Salmon Filet

with Tropical Key Lime Glaze

Sautéed Snapper

with Almonds & Bay Shrimp

Sun-Dried Tomato Breast of Chicken Roulade

with Pesto Cream

Beef Tenderloin Medallions

with a Port Wine Reduction Sauce

Spanish Herb Marinated Chicken Breast

with Saffron Cream Sauce

Pecan & Cranberry Crusted Breast of Chicken

RECEPTION DISPLAYS

Minimum of 30 Guests per Station Required

Imported and Domestic Cheese

Dried Fruit, Texas Honey, Nuts, Crackers, Baguette

\$22 per person

Antipasto Station

Shaved Zucchini and Squash, Roasted Peppers, Eggplant, Grilled Asparagus, Confit Tomatoes, Portobello, Artichokes, Endive, Assorted Olives, Tapenade, Pearl Mozzarella and Sun Dried Tomato Salad, Grilled Ciabatta, Lavash, Pesto, Olive Oil, Balsamic

\$25 per person

Mezze

Spanakopita, Dolmades, Hummus, Baba Ghanoush, Tabouleh, Olives, Mini Pitas, Tzatziki, Lemon Wedges, Lemon Olive Oil

\$21 per person

Raw Bar

Large Chilled Shrimp, Chilled Crab Claws, Texas Oysters and Clams on the Half Shell, Lime and Lemon Wedges Cocktail, Remoulade Sauces, Mustard Mayo, Horseradish

\$32 per person

Charcuterie Station

Assorted Cured and Smoked Meats, Pates and Rillettes Gherkins, Mustards, Baguettes

\$26 per person

Bruschetta Station (pick 3)

Traditional Tomato Basil

Wild Mushroom, Truffle Oil

Royal Red Shrimp, Arugula Pesto

Prosciutto, Mascarpone, Melon

Confit Duck Rillettes, Blue Cheese

Whipped Brie, Fig Compote

\$28 per person

Slider Station (pick 3)

Cheeseburger, American Cheese, Lettuce, Tomato, Pickle, Special Sauce

BBQ Brisket, Pickled Red Onion, White BBQ Sauce

Shrimp Po Boy, Cajun Remoulade

Pork Belly, Cucumber Kimchi

Nashville Hot Chicken, Pickle

Chilled Lobster Salad, Butter Lettuce, Sauce Vert

Grilled Salmon, Basil Pesto

\$27 per person

Sushi Station

Sashimi and Nigiri to Include: Tuna, Salmon, Hamachi, Shrimp, Eel

Assorted Rolls to Include: California, Spicy Tuna, Shrimp Tempura, Hamachi Scallion, Eel, Wasabi, Ginger, Soy

\$36 per person



RECEPTION ACTION STATIONS

Minimum of 100 Guests per Station Required | *Requires \$80 Attendant*

Risotto Station (pick 1)

All Risotto Finished in a Parmesan Wheel

Wild Mushroom, Truffle Cream

Lobster, Grilled Corn, Asparagus, Tarragon Cream

Pancetta, Green Peas, Black Pepper Cream

Butternut Squash, Crispy Prosciutto, Brown Butter, Sage Cream

Grilled Vegetable, Pesto Cream

\$25 per person

Steamed Bun Station (pick 3)

Pork Belly, Cucumber Kimchi, BBQ Sauce

Lobster, Napa Cabbage, Red Onion, Cilantro, Wasabi Soy Mayo

Miso Chicken, Daikon Sprouts, Ginger Sauce

Tea Smoked Duck Confit, Gochujang

BBQ Brisket, Grilled Peach BBQ

\$29 per person

Pasta Station

Penne, Fusilli, Bowtie

Marinara, Alfredo, Pesto Cream, Olive Oil

Grilled Chicken, Steak, Shrimp, Italian Sausage

Mushrooms, Asparagus, Sun Dried Tomatoes, Spinach, Artichokes, Capers,

Garlic, Roasted Red Peppers, Chili Flakes, Parmesan

\$25 per person

Hand Pulled Mozzarella

Mozzarella Pulled to Order with...

Basil Pesto, Sun Dried Tomato Pesto, Arugula Pesto

Kalamata Tapenade, Cerignola Tapenade

Assorted Infused Olive Oils, Crusty Bread

\$36 per person



CARVING STATIONS

Based on 1.5 Hours Serving Time | *Requires \$80 Attendant per Station*

Argentinian Marinated Flank Steak

Chimichurri Sauce and Slider Buns

\$17 per person

Salt Crusted Grouper

Tomato Gremolata

\$25 per person

Mustard Crusted Prime Rib

Horseradish Cream, Natural Jus, Yeast Rolls

\$20 per person

Roasted Beef Wellington

Sauce Béarnaise

\$27 per person

Cedar Plank Roasted Beef Tenderloin

Pommery Mustard and Assorted Mini Rolls

\$25 per person

Grilled Swordfish Loin

Pink Peppercorn Vinaigrette

\$25 per person

Tapenade Crusted Colorado Lamb Rack

Ratatouille, French Baguettes

\$35 per person

Whole Roasted Free Range Turkey

Cranberry Sauce and Yeast Rolls

\$16 per person

Salmon Coulibiac

Salmon Filet Wrapped with Spinach, Egg and Rice in Flaky Puff Pastry

\$23 per person

Cedar Plank Hot Smoked Salmon Filet

Dill Mustard Sauce and Herbed Lavash

\$21 per person

Rum and Coffee Glazed Ham

Banana Lime Salsa, Slider Buns

\$14 per person



Drink Service





WINE SERVICE

SONESTA HOUSE SELECTION

Carousel Brut Blanc de Blancs, Loire, France (sparkling)

\$35.00

Canyon Road Chardonnay, Sonoma County CA

\$35.00

Canyon Road Sauvignon Blanc, Sonoma County CA

\$35.00

Canyon Road Pinot Grigio, Sonoma County CA

\$35.00

Canyon Road Cabernet Sauvignon, Sonoma County CA

\$35.00

Canyon Road Pinot Noir, Sonoma County CA

\$35.00

Canyon Road Merlot, Sonoma County CA

\$35.00

PREMIUM HOUSE SELECTION

Chateau Ste. Michelle, WA (sparkling)

\$39.00

Simi Chardonnay, Sonoma County CA

\$42.00

Simi Sauvignon Blanc, Sonoma County CA

\$42.00

Simi Cabernet Sauvignon, Sonoma County CA

\$52.00

Simi Pinot Noir, Sonoma County CA

\$52.00

Simi Merlot, Sonoma County CA

\$47.00

KOSHER HOUSE SELECTION

Freixenet Excelencia Brut (sparkling)

\$56.00

Baron Herzog Chardonnay, Central Coast CA

\$44.00

Baron Herzog Cabernet Sauvignon, Central Coast CA

\$44.00

Baron Herzog Merlot, Central Coast CA

\$44.00

WINE SERVICE

CRAFT SELECTION

Laetitia Brut Cuvée, Arroyo Grande Valley CA (sparkling)

\$52.00

Pierre Sparr Cremant D'Alsace Brut Rose, Alsace, France (sparkling)

\$52.00

Piper-Heidsieck Brut, Reims, France (champagne)

\$80.00

Veuve Clicquot Brut, Reims, France (champagne)

\$135.00

Moët & Chandon Brut Imperial, Epernay, France (champagne)

\$135.00

Joseph Carr Chardonnay, Sonoma Coast, CA

\$44.00

Louis Jadot Macon Villages Chardonnay, Maconnais, France

\$44.00

Veramonte Sauvignon Blanc, Casablanca, Chile

\$40.00

Simonnet-Febvre Saint-Bris, Chablis, France

\$40.00

Alois Lageder Pinot Grigio, Alto Adige, Italy

\$44.00

Friedrich Wilhelm Gymnasium Riesling, Mosel, Germany

\$42.00

Louis Martini Cabernet Sauvignon, Sonoma, CA

\$44.00

Starmont (Merryvale) Cabernet Sauvignon, Napa Valley CA

\$68.00

Steltzner Claret, Napa Valley, CA

\$48.00

Roth Estate Merlot, Alexander Valley, CA

\$52.00

Milbrandt Merlot, Columbia Valley, WA

\$40.00

MacMurray Pinot Noir, Russian River Valley, CA

\$48.00

Etude Lyric Pinot Noir, Santa Barbara, CA

\$52.00

Paso Creek Zinfandel, Paso Robles, CA

\$40.00

Doña Paula Malbec, Mendoza, Argentina

\$44.00

D'Arenberg Stump Jump Shiraz, McLaren Vale, Australia

\$36.00

ALCOHOLIC BEVERAGE SERVICE

SONESTA TIER

Smirnoff Vodka
Bombay Gin
Bacardi Rum
Sauza Gold Tequila
Canadian Club Whisky
Jim Beam Bourbon
Dewar's Scotch

PREMIUM TIER

Absolut Vodka
Beefeater Gin
Mount Gay Eclipse Rum
Don Julio Silver Tequila
Pendleton 1910 Whisky
Bulleit Bourbon
J&B Scotch

ROYAL TIER

Grey Goose Vodka
Hendrick's Gin
Ron Zacapa Rum
Tres Agave Reposado Tequila
Pendleton 1910 Whisky
Woodford Reserve Bourbon
Johnny Walker Black Scotch

HOSTED BAR BY THE DRINK

Sonesta Brands	\$9.00
Premium Tier	\$10.00
Royal Tier	\$11.00
Martini Bar	\$10.00
Cordials	\$9.50
House Wine	\$8.00
Imported Beer	\$6.50
Craft Beer (seasonal)	\$6.50
Domestic Beer	\$5.50
Soft Drinks	\$5.00
Bottled Spring Water	\$4.00

CASH BAR BY THE DRINK

Sonesta Brands	\$10.00
Premium Tier	\$11.00
Royal Tier	\$12.00
Martini Bar	\$11.00
Cordials	\$10.50
House Wine	\$9.00
Imported Beer	\$7.50
Craft Beer (seasonal)	\$7.50
Domestic Beer	\$6.50
Soft Drinks	\$5.00
Bottled Spring Water	\$5.00

ALCOHOLIC BEVERAGE SERVICE

HOSTED BAR EXPERIENCE

	1st Hour	2nd Hour	3rd Hour	4th Hour
Sonesta Tier	\$18.00	\$13.00	\$11.00	\$7.00
Premium Tier	\$21.00	\$16.00	\$13.00	\$10.00
Royal Tier	\$25.00	\$21.00	\$18.00	\$15.00

BEER AND WINE EXPERIENCE

	1st Hour	2nd Hour	3rd Hour	4th Hour
Craft Beer and Wine	\$18.00	\$13.00	\$11.00	\$7.00
Premium Beer and Wine	\$21.00	\$16.00	\$13.00	\$10.00
Sonesta Beer and Wine	\$25.00	\$21.00	\$18.00	\$15.00

(the premium beer & wine package can be upgraded with either craft beers or wines for \$1 per person per hour)



ALCOHOLIC BEVERAGE SERVICE

CRAFT BEER & WINE

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob
Blue Moon
4 Seasonal Craft Beer Selections
Joseph Carr Chardonnay
Veramonte Sauvignon Blanc
Starmont Cabernet Sauvignon
Roth Estate Merlot
Etude Lyric Pinot Noir

PREMIUM BEER & WINE

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Blue Moon
Shiner Bock
Corona
Heineken
Dos Equis
Simi Chardonnay
Simi Sauvignon Blanc
Simi Cabernet Sauvignon
Simi Merlot
Simi Pinot Noir

ALCOHOLIC BEVERAGE SERVICE

SONESTA BEER & WINE

Budweiser

Bud Light

Miller Lite

Coors Light

Shiner Bock

Heineken

Dos Equis

Canyon Road Chardonnay

Canyon Road Sauvignon Blanc

Canyon Road Cabernet Sauvignon

Canyon Road Merlot

Canyon Road Pinot Noir

CORDIAL ENHANCEMENT

Remy Martin VS

Cles des Ducs VSOP

Amaretto di Saronno

Daron Calvados

Frangelico

Gran Duque d'Alba

\$10 (as additional to any beverage package experience)

CHEESE & PORT PACKAGES

International Cheese with Preserves, Compote, Bread and Crisp Crackers, Selection of Ports and Sherry

\$26

Local Artisanal Cheese Table, House Made Preserves, Fruits, Honeycomb, Crisp Breads, Selection of Ports and Sherry

\$28



WEDDING INFORMATION & GUIDELINES

DEPOSIT/PAYMENT

An initial deposit as specified in your personal contract and a signed catering agreement, once received, will secure your reservations for the Celebration.

A schedule of additional deposits and final payment will be outlined in the catering agreement.

The final balance of the total amount will be determined at the time of confirmed guarantee of attendance, which is (3) three business days prior to event. The final payment must be made by cash, cashier check, certified check or a major credit card.

FOOD AND BEVERAGE MINIMUMS

All contractual agreements state a minimum revenue guarantee in food and beverage, based upon the specific room(s) being held for your event. This number may be below your anticipated expenditure, and is not considered the final cost of the event. Minimum revenues guaranteed do not include service charge, labor charges and sales tax. This minimum revenue requirement only includes revenue generated in the function room reserved for your event and does not include expenditures generated in other areas of the hotel including food and beverage outlets. Should this minimum not be met, you will be charged the difference as a room rental fee.

No leftover food, with the exception of the Anniversary Tier of the Wedding Cake or extra cake, may be removed from the premises.

ATTENDANCE GUARANTEE

A final headcount or guarantee will be due before 10:00am, 3 business days prior to your event. This number is considered a final guarantee. Food preparations and charges are based upon the guaranteed number of guests. If more than the guarantee is served, you will be charged accordingly. The hotel will be prepared to serve 5% over the guaranteed numbers in the event you have additional guests. If no guarantee is received 3 days prior, charges will be based on original estimated number of guests as stated in your contract.

Vegetarian and special meal requests should be brought to attention of your Catering Manager as early as possible. Last minute requests will be honored to the best of our ability.

SERVICE CHARGE & SALES TAX

A taxable service charge of 24% and sales tax of 8.25% will be added to all food purchases. A taxable service charge of 24% will be added to all alcoholic beverage purchases. Mixed beverage tax is 8.25%. Service charge is subject to change without notice.

WEDDING PLANNER & VENDORS

The Hotel encourages you to engage a wedding planner/ coordinator. All vendors must provide a copy of the liability insurance policy evidencing \$1,000,000-\$5,000,000 (based on the service).

Any outside vendors (Florist, Linen Rental, Entertainment, etc.) hired for your function are fully responsible for the set up / take down of items ordered for your event. The room will be available two (2) hours before your event for set up. Any additional time will need to be requested through your Catering Manager thirty (30) days before the event.

DECORATIONS

Royal Sonesta Hotel Houston will provide three votive candles to compliment your centerpiece. Guests who provide their own centerpieces are responsible for removing them from the property after the event. Centerpieces that include a flame or candle must meet with the facility's fire code of approval. Unapproved candles, open flames, sparklers or pyrotechnics require a signed permit from the Fire Marshal and in some cases having a Fire Marshal on-site. The hotel does not permit affixing of anything to walls, floors, or ceilings without prior approval.



WEDDING INFORMATION & GUIDELINES

BRIDE & GROOM DEPARTURES

Due to environmental and safety concerns, the use of sparklers, are not permitted.

ELECTRICAL NEEDS

Electrical needs for bands and DJ's must be submitted in writing at least 4-6 weeks prior to your function. Charges for equipment, electricity and labor may apply.

MENU TASTING

The tasting for your Royal Menu will be scheduled within three months of your wedding date. Please ask your catering manager for additional information.

CHILDREN, YOUNG ADULTS & VENDORS

The Hotel will be happy to provide a special menu and pricing for children (ages 3- 12) attending your Celebration. In addition, pricing consideration is made for young adults that will be attending the event and will not be of the legal age to consume alcohol. Vendor meals may also be arranged.

BEVERAGES

Alcoholic beverages for the function must be provided by and dispensed only by Hotel servers and bartenders. Proper identification (i.e. photo ID) of any person to verify their age is required. We reserve the right to refuse alcoholic beverage service if the person is either underage or if proper identification cannot be produced. We recommend one (1) Bar and Bartender for every (100) guests. A Bartender Fee of \$85.00 is applicable (plus state tax).

GUEST ACCOMMODATIONS

If overnights guest rooms are required for your guests please advise your catering manager. Special rates may be available if (10) or more rooms are required.

LIABILITY

The Hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The Hotel cannot assume responsibility for personal property and equipment brought onto the premises. Prices are subject to change up to ninety (90) days prior to your event in accordance with fluctuating costs on some menu items.

SECURITY

If, in the sole judgment of the Hotel, security is required in order to maintain order due to the size and nature of your event, the Hotel may require you to provide, at your expense, non-uniformed security personnel. Any and all provisions for security must be arranged through the Hotel. The Hotel shall have final approval on any and all security personnel.

INSURANCE & INDEMNIFICATION

Guests shall indemnify and hold Hotel and its affiliates harmless from any and all claims, suits, losses, damages, and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any Hotel property by guest or any attendee of the function on the Hotel's premises.