Do You Believe That Food Can Be A Work Of Art?
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.
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.
WEDDING INCLUSIONS

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.

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
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 Beef and Caramelized Onion on a Herb Roll
Wild Mushroom and Melted Leek Tart
Tomato Compote
Mini Corn Arepas
Pork, Pickled Radish, Cotija

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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

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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

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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 Croute Please Add $2.00 Per Person;
En Croute Required for Groups of 150 People or More

SORBET (INTERMEZZO)
Mango, Raspberry, Lemon or Champagne
$5

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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

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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

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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 Rilettes, 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

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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

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Argentinian Marinated Flank Steak</strong></td>
<td>Chimichurri Sauce and Slider Buns</td>
<td>$17 per person</td>
</tr>
<tr>
<td><strong>Salt Crusted Grouper</strong></td>
<td>Tomato Gremolata</td>
<td>$25 per person</td>
</tr>
<tr>
<td><strong>Mustard Crusted Prime Rib</strong></td>
<td>Horseradish Cream, Natural Jus, Yeast Rolls</td>
<td>$20 per person</td>
</tr>
<tr>
<td><strong>Roasted Beef Wellington</strong></td>
<td>Sauce Béarnaise</td>
<td>$27 per person</td>
</tr>
<tr>
<td><strong>Cedar Plank Roasted Beef Tenderloin</strong></td>
<td>Pommery Mustard and Assorted Mini Rolls</td>
<td>$25 per person</td>
</tr>
<tr>
<td><strong>Grilled Swordfish Loin</strong></td>
<td>Pink Peppercorn Vinaigrette</td>
<td>$25 per person</td>
</tr>
<tr>
<td><strong>Tapenade Crusted Colorado Lamb Rack</strong></td>
<td>Ratatouille, French Baguettes</td>
<td>$35 per person</td>
</tr>
<tr>
<td><strong>Whole Roasted Free Range Turkey</strong></td>
<td>Cranberry Sauce and Yeast Rolls</td>
<td>$16 per person</td>
</tr>
<tr>
<td><strong>Salmon Coulibiac</strong></td>
<td>Salmon Filet Wrapped with Spinach, Egg and Rice in Flaky Puff Pastry</td>
<td>$23 per person</td>
</tr>
<tr>
<td><strong>Cedar Plank Hot Smoked Salmon Filet</strong></td>
<td>Dill Mustard Sauce and Herbed Lavash</td>
<td>$21 per person</td>
</tr>
<tr>
<td><strong>Rum and Coffee Glazed Ham</strong></td>
<td>Banana Lime Salsa, Slider Buns</td>
<td>$14 per person</td>
</tr>
</tbody>
</table>

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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

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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
Veue 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 Gymnesium 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

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# 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
<table>
<thead>
<tr>
<th>Premium</th>
<th>Tier</th>
<th>Price</th>
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<tbody>
<tr>
<td>Sonesta Brands</td>
<td>$9.00</td>
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</tr>
<tr>
<td>Premium Tier</td>
<td>$10.00</td>
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<tr>
<td>Royal Tier</td>
<td>$11.00</td>
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<tr>
<td>Martini Bar</td>
<td>$10.00</td>
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<tr>
<td>Cordials</td>
<td>$9.50</td>
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<tr>
<td>House Wine</td>
<td>$8.00</td>
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<tr>
<td>Imported Beer</td>
<td>$6.50</td>
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<tr>
<td>Craft Beer (seasonal)</td>
<td>$6.50</td>
<td></td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$5.50</td>
<td></td>
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<tr>
<td>Soft Drinks</td>
<td>$5.00</td>
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<tr>
<td>Bottled Spring Water</td>
<td>$4.00</td>
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## Cash Bar by the Drink
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<thead>
<tr>
<th>Premium</th>
<th>Tier</th>
<th>Price</th>
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<tbody>
<tr>
<td>Sonesta Brands</td>
<td>$10.00</td>
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<tr>
<td>Premium Tier</td>
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<tr>
<td>Royal Tier</td>
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<tr>
<td>Soft Drinks</td>
<td>$5.00</td>
<td></td>
</tr>
<tr>
<td>Bottled Spring Water</td>
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### HOSTED BAR EXPERIENCE

<table>
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<tr>
<th>Tier</th>
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<th>3rd Hour</th>
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<td>Sonesta Tier</td>
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<tr>
<td>Premium Tier</td>
<td>$21.00</td>
<td>$16.00</td>
<td>$13.00</td>
<td>$10.00</td>
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<tr>
<td>Royal Tier</td>
<td>$25.00</td>
<td>$21.00</td>
<td>$18.00</td>
<td>$15.00</td>
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### BEER AND WINE EXPERIENCE

<table>
<thead>
<tr>
<th>Tier</th>
<th>1st Hour</th>
<th>2nd Hour</th>
<th>3rd Hour</th>
<th>4th Hour</th>
</tr>
</thead>
<tbody>
<tr>
<td>Craft Beer and Wine</td>
<td>$18.00</td>
<td>$13.00</td>
<td>$11.00</td>
<td>$7.00</td>
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<tr>
<td>Premium Beer and Wine</td>
<td>$21.00</td>
<td>$16.00</td>
<td>$13.00</td>
<td>$10.00</td>
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<tr>
<td>Sonesta Beer and Wine</td>
<td>$25.00</td>
<td>$21.00</td>
<td>$18.00</td>
<td>$15.00</td>
</tr>
</tbody>
</table>

*(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

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 defray 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.
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

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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.