

Do You Dream

THAT BIG STORIES ARE TOLD
THROUGH TINY DETAILS

WEDDING
PACKAGES
2020-21

 **SONESTA**
SINT MAARTEN



We do.

Any wedding set on the beautiful island of Sint Maarten is destined to be special. Combine this natural oasis with the services and location of the Sonesta Resorts and your wonderful day is certain to be unforgettable. Located throughout our 10-acre oceanfront property are numerous venues to celebrate your nuptials overlooking the turquoise waters of Maho Bay.





CRYSTAL PACKAGE - \$15 PER PERSON

- Traditional Sparkling Wine Toast
- Sonesta Wedding Cake
 - Select your flavor from our wedding cake menu

RUBY PACKAGE - \$45 PER PERSON

*Non-all-inclusive resort guests \$65 per person

- A Two-Hour Open Bar
 - Enjoy our fine selection of house brands, red and white wine, beer, mixers and soft drinks
 - To add an additional hour of open bar or to upgrade to a premium bar refer to our Bar Menu
- Two Hour Cocktail Reception with a Selection of Six Hors D' Oeuvres
 - Please make a selection of 6 from below
 - Add an additional Hors D' Oeuvre at \$4.00 per person
- Traditional Sparkling Wine Toast
- Sonesta Wedding Cake
 - Select your flavor from our wedding cake menu

Hot Selection

Chicken Sate with Peanut Sauce
Mini Beef Skewers
Calamari Rings
Mini Quiche Lorraine
Mozzarella Tomato Focaccia (V)
Salt Fish Fritters
Stuffed Breaded Jalapenos (V)
Mini Sausage Roll
Breaded Mozzarella Sticks (V)
Mini Spring Rolls
Mini Mushroom Vol Au Vent (V)
Sesame Fried Chicken Tender, Thai Sweet Chili Dip

Baked Crab Dip with Grilled Lemon
Thai Springroll with Soy Dip
Buffalo Chicken Wings
Crunchy Honey Breaded Cheese Wedges

Feta Frittata
Crab Cakes with Creole Mustard
Chicken Wontons with Sweet Thai Sauce
Falafel
Grilled Vegetables Quiche
Prawn Fritters
Beet and Chili Quesadilla

Asian BBQ Pork, Carolina Mop
Patatas Bravas with Smoked Pimento Mayo
Steamed Vegetable Dim Sum, Soy Dip
Mini Bouche Chicken Mushroom

Cold Selection

Ceviche of Wahoo and Mahi Mahi
Salmon Tartar
Tomato Basil Crostini (V)
Olive Tapenade Brushetta
Marinated Olives (V)
Salami Cornet with Pesto Cream
Mini Jerk Chicken Roll
Corn Chips and Guacamole (V)
Tomatoes and Mozzarella (V)
Smoked Duck Lollipops
Stuffed Cucumber with Baby Shrimp
Beef Carpaccio, Peppered Croutons and Truffle Mayonnaise
Baba Ghanoush
Mixed Marinated Olives
Shotglass Tomato Gelee and Crayfish
Grilled Pears and Goat Cheese with Serrano Ham
Vitello Tonato with Sautéed Capers
Marinated Mushrooms
Calimari Salad on a Pita
Melon and Serrano Ham
Sundried Tomato and Leek
Thai Chicken Lettuce Wrap
Sunripened Tomato, Buffalo and Mozzarella Balsamic with Strawberries
Cobb Salad Wraps
Hummus with Toasted Pita



PEARL PACKAGE

- A Four-Hour Open Bar
 - Enjoy our fine selection of house brands, red and white wine, beer, mixers and soft drinks
 - To add an additional hour of open bar or to upgrade to a premium bar refer to our Bar Menu
- Plated Dinner
 - Please select one item for each course
 - Dietary or allergy specific selections are available upon request
- Traditional Sparkling Wine Toast
- Sonesta Wedding Cake
 - Select your flavor from our wedding cake menu

3-COURSE PLATED DINNER \$65 PER PERSON

**Non-all-inclusive resort guests*
\$95 per person
Appetizer/Salad, Entrée & Dessert

4-COURSE PLATED DINNER \$75 PER PERSON

**Non-all-inclusive resort guests*
\$110 per person
Appetizer, Salad, Entrée & Dessert

COCKTAIL HOUR - \$20 PER PERSON

**Non-all-inclusive resort guests*
\$30 per person
Add a one-hour cocktail reception with a selection of 4 passed hors d'oeuvres served with a selection of beers and wines. (Please select hors d'oeuvres from the Ruby Package)

Appetizer:

- Ceviche of Octopus and Marlín In Lime Juice and Jalapeno Vitello Tonnato With Capers and Tuna Dressing
- Traditional Onion Soup with Cheese Crouton (V)
- Antillean Seafood Bisque
- Mushroom Ravioli with White Wine Truffle Sauce (V)
- Beef Carpaccio on Truffle Mayonnaise and Ruccola Coconut and Spinach Chicken Soup
- Roma Tomato and Fresh Mozzarella (V)
- Crab Cake on Green Leaves and Mango Salsa

Salads:

- Classic Caesar Salad with Grated Parmesan and Croutons (V)
- Garden Salad with House Dressing (V)
- Baby Green with Goat Cheese, Celeriac, Toasted Walnuts and Grated Apple (V)

Sorbet Intermezzo:

- Watermelon Sorbet Citrus Sorbet
- Mint and Lemon Sorbet

Add this course for an additional \$4.00 per person or have your sorbet served in a glass of bubbles for an additional \$7.50 per person

Desserts:

- New York Cheesecake with Red Berries compote
- Raspberry Crème Brûlée
- Crêpe Suzette
- Bananas Bavarois with toasted coconut Dulce de Leche
- Fresh Fruit Cup with kirsch
- Tiramisu
- Chocolate Baileys mousse

Entrees:

- Blackened Swordfish with Pineapple Salsa
- Seared Salmon with a Citrus Beurre Blanc
- Half Roasted Lemon Thyme Chicken
- Red Wine Braised Beef Rib Lasagna Topped with Crispy Onions
- Roasted Garlic Rosemary Leg of Lamb with Minted Jus
- Baked Garden Vegetable Potato Layered Tart (V)
- Seared Pork Medallions with Apple Fritters
- Grilled Filet Of Mahi-Mahi with Calypso Salsa
- Chicken Brochette with Creole Sauce
- Beef Striploin with Peppercorn Sauce
- Forest Mushroom Ravioli with Melted Butter (V)

All main courses will come with a starch, vegetables and freshly baked bread rolls at Chefs discretion

Upgraded Entree Selection - Additional price per person

- Grilled 7 Oz Tournedos @ \$35 Grilled 7 Oz Rib Eye Steak @ \$22 Oven Roasted Prime Rib @ \$22 Fresh Local Mahi Mahi @ \$12
- Dijon and Herb Crusted Lamb @ Market Price Broiled Maine Lobster Tail 6/7 Oz @ \$65
- Land and Sea (4 Oz Filet Mignon/ Shrimps) @ \$38
- Grilled Jumbo Shrimp Scampi/Herb Butter @ \$45

Please note that all Food & Beverage is subject to an 18% service charge. All prices and menus are subject to change. A surcharge will apply for weddings less than 30 guests.



DIAMOND PACKAGE

- A Four-Hour Open Bar
 - Enjoy our fine selection of house brands, red and white wine, beer, mixers and soft drinks
 - To add an additional hour of open bar or to upgrade to a premium bar refer to our Bar Menu
- Create Your Own Buffet Dinner
 - Dietary or allergy specific selections are available upon request
 - Upgrade your buffet with our add-ons and enhancements
- Traditional Sparkling Wine Toast
- Sonesta Wedding Cake
 - Select your flavor from our wedding cake menu

\$75 PER PERSON

*Non-all-inclusive resort guests \$110 PER PERSON

COCKTAIL HOUR - \$20 PER PERSON

*Non-all-inclusive resort guests \$30 per person Add a one-hour cocktail reception with a selection of 4 passed hors d'oeuvres served with a selection of beers and wines. (Please select hors d'oeuvres from the Ruby Package)

Soups (choose 1):

- Creamy Clam Chowder with Bacon and Onions
- Roasted Tomato and Basil with Balsamic (V)
- Coconut and Spinach Cream with a Dash of Nutmeg (V)
- Wild Mushroom Cappuccino with Truffle Foam (V)
- Roasted Pumpkin Seafood Chowder

Salads & Appetizers (choose 3):

- Garden Salad with House Dressing (V)
- Classic Caesar Salad (V)
- Caribbean Potato Salad (V)
- Pasta Salad with Sun Dried Tomatoes And Olives and Feta Cheese (V)
- Smoked Ham and Melon
- Tomato and Mozzarella Salad (V)
- Charcuterie Platter with 3 Kinds of Cold Cuts
- Roasted Green Asparagus with Orange Hollandaise Sauce and Shiitake
- Three Kinds of Ceviche Taster Plate
- Foie Gras Crème Brulee, and Fig Compote
- Vol au Vent with Chicken Mushroom Ragout
- Pomodoro Gazpacho with Balsamic
- Shot Glass and Lobster Bisque and Cognac Foam

Side Dishes - Chafing dishes (choose 3):

- Mashed Green Bananas Puree (V)
- Sautéed Potatoes with Bacon and Onions
- Gratin Potato Tart (V)
- Grilled Tomato and Broccoli Polonaise (V)
- Sautéed Parisienne Potatoes (V)
- Creole Rice And Beans (V)
- Creole Jambalaya
- Nassi Goreng
- Cowboy Beans
- Johnny Cakes
- Patacones (V)

Entrees in chafing dishes (choose 3):

- Grilled Salmon With Lemongrass Ginger Sauce
- Grilled Mahi Mahi With Caribbean Fruit Salsa
- Baked Marlin Vegetable Brochettes In Creole Sauce
- Caribbean Lamb Stew
- Soualiga Bbq Ribs
- Roasted Chicken Brochette With Lemon Thyme Butter
- Grilled Jerk Seasoned Chicken With Corn & Mango Salsa
- Pan Seared Red Fish Fillet Provencale
- Grilled Mahi-Mahi With Caribbean Fruit Salsa
- Slow Roasted Black Angus Strip Loin
- Braised Duck Leg Confit
- Vegetables Bouillabaisse (V)

Desserts (choose 2):

- Caribbean Crème Brulee
- Coconut Peach Layer Cake
- Sticky Toffee Banana Pudding
- Très Leche Cake
- Profiteroles
- Lemon Meringue
- Tart Classic Apple Pie
- New York Cheesecake
- Fruit Salad
- Chocolate Mousse
- Banana Crumble Classic
- Pineapple Upside-Down Cake
- Fruit Tart



SONESTA SIGNATURE BUFFET ENHANCEMENTS AND ADD-ONS

Price Per Person

ADD-ON OFYR GRILL STATION:

- Grilled Baby Pork Ribs Coated in Bbq Sauce
- Jerked Chicken Drum Sticks
- Black Angus Burgers with Teriyaki Glaze
- Fresh Mackerel Brushed with Amontillado Glaze
- Vegetable Brochettes with Minted Yoghurt Dip (V)

Protein Only
\$18 per person

Ofyr Grill

With selection of pork, beef and chicken brochettes, Mahi Mahi, Marlin filet, mixed pickled tomato and cucumber salads, bread roll and sauces

All the fixings
\$26.00

*Minimum 30 people

ADD ON - SALAD BAR - (choose 5)

- Seafood Citrus Cous Cous Salad (V)
- Calypso Salad Dressing (V)
- Potato Salad (V)
- Creole Mustard Sauce (V)
- Green Spicy Papaya Salad (V)
- Papaya Guacamole (V)
- White Bean, Chorizo And Olives
- Lukewarm Bacon Dressing Caesar Salad
- Olive Oil
- Tomato Salad with Mint Dressing (V)
- Balsamic Vinegar
- Crudités and Condiments (V)
- Pico De Gallo (V)
- Fresh Baked Rolls

\$12.00

CARVING STATIONS:

- Slow Roasted Flank Steak \$16.40
- Oven Roasted Turkey Breast with Corn Sage Dark Meat
Chipolata \$26.00
- Red Wine Braised Short Ribs and Spinach Lasagna \$30.00
- Roasted Mahi Mahi Loin with Creole Mustard \$22.00
- Red Fish Filet with Local Seasoning \$18.00
- Poached Salmon Fillet with Noulilly Prat Hollandaise \$30.00
- Dijon Mustard and Herb Crusted Rack of Lamb with Minted
Gravy MP
- Roasted Steamship Round (Roasted Top Round for Smaller
Groups) \$27.00
- Roasted Suckling Pig \$10.40

*All stations include a cook



SONESTA SIGNATURE BUFFET ENHANCEMENTS AND ADD-ONS

Price Per Person

Live Cooking Stations:

Classic Caesar Salad

\$6.00

- Served with Black Pepper Croutons and Shaved Parmesan

Pasta Station

\$10.00

- Selection of: Penne, Farfalle, or Spaghetti
- Condiments: Onions, Peppers, Tomatoes, Mushrooms, Bacon and Ham
- Accompanied by: Marinara, Alfredo and Pesto Sauce

Caribbean Glaze Bone-in Ham

\$9.00

- Cloves, Pineapple Chutney and Honey Orange Glaze

Whole Roasted Lechon

\$12.00

- Cuban Spices Marinated Suckling Pig

Traditional Beef Steamship (only 70 guests or more)

\$14.00

- Peppercorn, Béarnaise or Mushroom Sauce

Seafood Grill

\$42.00

- Grilled Maine Lobster Tail 6/7 oz
- Grilled Jumbo Shrimp Scampi

*All stations include a cook

Deluxe Action Stations

- Iced Seafood Bar: Crab Claws, Mussels, Shrimps, Clams, Oysters and Ceviche MP
- Seafood Jambalaya \$26

Late Night Snack Station (selection of 4)

\$22.00

- Mini Beef Burgers with all the Trimmings
- Bbq Pulled Pork Sliders with Caramelized Onions
- Grilled Bratwurst in Crusty Bun
- Bbq Sauce Coated Chicken Wings
- Assorted Wraps and Finger Sandwiches
- Bitterballen with Mustard Dip
- Beef Croquet On Soft White Rolls
- Pork Pralines With Spiced Curry Dip

Taco Bar (3 per person)

\$18.00

Ground Spicy Beef, Jerked Chicken, Pulled Pork, including Shredded Lettuce, Sliced Tomato, Pico De Gallo, Spicy Sauce

Dessert Stations:

- Chocolate Fountain with Fresh Fruit Skewers, Pound Cake and Marshmallows \$12
- Crepe Suzette Station with Vanilla Ice Cream \$12
- Signature Truffles, Petit Fours and Mignardises Selection of Three \$15



SONESTA'S SIGNATURE WEDDING CAKE

We offer a variety of quality wedding cakes created exclusively for your reception. Sonesta's Signature Wedding Cake is covered with white fondant icing and has a ribbon wrapped around the bottom of each tier. It includes fondant flowers in the color of our choice.

CUSTOMIZE YOUR CAKE

Type of Cake: Vanilla Sponge, Chocolate Sponge, Red Velvet Cake, Rum Cake

Fillings: Strawberry Preserves, Raspberry Preserves, Chocolate Cream or Vanilla Cream

**Number of tiers is based upon the number of guests. No outside cakes are allowed. Additional charges will be applied for cakes of special artistry, design and/or enhancements.*

BAR UPGRADES

ADDITIONAL HOURS:

If you would like to add an additional hour of open bar it would be an additional \$7.00 per person per hour.

UPGRADE TO PREMIUM BAR:

If you would like to upgrade your Bar Inclusions to a Premium Bar you can do so for the following amounts:

2 Hour Open Bar – Upgrade Fee \$12.00 per person

4 Hours Open Bar – Upgrade Fee \$20.00 per person

Additional Hours of Open Bar – Upgrade Fee \$10 per person



FOR MORE INFORMATION, PLEASE EMAIL US AT:

weddings@sonestastmaarten.com