The ROYAL SONESTA

THE ALEXIS ROYAL SONESTA — BANQUET MENU

BREAKFAST

BREAKS

LUNCH

DINNER

RECEPTION

BARS & BEVERAGE

INFORMATION

BREAKFAST

BREAKFAST BUFFETS

All breakfast buffets include orange juice, freshly brewed regular & decaffeinated coffee and assorted hot teas.

CLASSIC CONTINENTAL

38 per person | minimum of 10 guests

Seasonal sliced fruit (VG) (GF)

Croissants and seasonal fruit danishes with jams & butter (V)

Greek yogurt with granola & berries (V)

EXECUTIVE CONTINENTAL

42 per person | minimum of 10 guests

Hard-boiled eggs (V) (GF)

Seasonal yogurt parfaits (V) (GF)

Fresh seasonal sliced fruits & berries (VG)

Assorted breakfast breads, muffins, and fruit danishes with jams & butter (V)

BREAKFAST BURRITOS AND SANDWICHES

45 per person | minimum of 15 guests

Fresh seasonal sliced fruits & berries (VG) (GF)

Greek yogurt & granola (V) (GF)

Burritos: eggs, chorizo, potatoes, salsa, and queso

Sandwiches: egg, cheese, applewood smoked bacon, English muffin

Vegetarian option: egg, cheese, avocado, english muffin (V)

Fruit danishes

TRADITIONAL AMERICAN

55 per person | minimum of 15 guests

Fresh seasonal sliced fruits & berries (VG) (GF)

Assorted breakfast breads, muffins, and fruit danishes with jams & butter (V)

Herb-roasted red potatoes (VG) (GF)

Scrambled eggs (V) (GF) (DF)

Applewood smoked bacon (GF) (DF)

Pork sausage or chicken sausage (GF) (DF)

Orange, apple, & cranberry juice

BREAKFAST

Steel-Cut Oatmeal (V) (GF) (DF)
Toasted seeds, blueberries, strawberries, nuts, brown sugar, oat milk

8 per person

Housemade Frittata (V) (GF)
Chef's selection of vegetables & cheese

9 per person

French Toast (V)
Warmed maple syrup and whipped butter

12 per person

Belgian Waffles (V)
Choice: apple cinnamon, blueberry, or regular

12 per person

Breakfast Meats (GF) (DF)
Applewood smoked bacon, pork sausage, or smoked ham

10 per person

Avocado Toast Display (V) (DF)
Freshly smashed avocado, cherry tomatoes, hard-boiled eggs, arugula, radish, citrus vinaigrette, sourdough.
GF available.

16 per person | minimum of 10 guests

Breakfast Sandwich
egg, cheese, bacon, cherry tomato, English muffin

18 per person

Salmon Lox Display
Cured salmon, assorted bagels, cream cheese, hard-boiled eggs, tomatoes, red onions and capers

20 per person | minimum of 12 guests

BREAKS

BREAK PACKAGES

ROYAL HEALTH
22 per person | minimum of 10 guests

Fresh seasonal sliced fruit

Local vegetable crudités & dips

Assorted kind bars

Mixed nuts

Iced tea

ROYAL SWEETNESS
22 per person | minimum of 10 guests

Triple chocolate brownies

Assorted freshly baked cookies

Lemon bars

Freshly brewed regular & decaffeinated coffee

Assorted hot teas

ROYAL CROSTINIS
25 per person | minimum of 10 guests | gf option available

Toasted crostini & pita bread

Freshly smashed avocado, hard-boiled egg

Ricotta, tomato, basil, cracked black pepper

Chickpea hummus, oil, cured tomatoes, arugula

Lemonade & iced tea

ROYAL TROPICS
26 per person | minimum of 10 guests

Lemon bars

Fresh seasonal tropical fruit

Macaroons

Pineapple juice & coconut water

ROYAL BALL GAME
27 per person | minimum of 10 guests

Mini pretzel bites with mustard

Nacho chips & cheese dip

Fresh popcorn

Assorted soft & sparkling beverages

BREAKS À LA CARTE

À LA CARTE SNACKS

Seasonal Fruit Skewers
12 each

Morning Baked Pastries
82 per dozen

House Baked Cookies
48 per dozen

House Baked Brownies
48 per dozen

Assorted High Protein Bars
10 each

Assorted Kind Fruit & Nut Bars
8 each

Chips, Salsa, & Guacamole
10 per person

Individually Bagged Kettle Chips
8 each

À LA CARTE BEVERAGES

All Day Coffee & Tea Service | Eight Hours
Freshly brewed regular & decaffeinated coffee and assorted hot teas
41 per person

Half Day Coffee & Tea Service | Four Hours
Freshly brewed regular & decaffeinated coffee and assorted hot teas
21 per person

Freshly Brewed Service
Freshly brewed regular & decaffeinated coffee and hot water
90 per gallon

Assorted Soft Drinks
8 each

Bottled Still & Sparking Water
8 each

Red Bull Energy Drink
10 each

Iced Tea, Lemonade or Fruit Juices
28 per carafe

Sparkling Cider
28 per bottle

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 are subject to a 26% service charge and 10.35% state sales tax. Menu pricing subject to change.

LUNCH

PLATED LUNCH

Includes rustic bread & butter, freshly brewed regular & decaffeinated coffee and assorted hot teas. Price point is based on the higher priced entrée selection.

SOUPS

6 additional per person, per selection

Seasonal Soup

Northwest Clam Chowder
Applewood smoked bacon, dill, potato, chive, manilla clams

SALADS | SELECT ONE

Caesar Salad
Baby romaine, housemade croutons and Ceasar dressing

Fresh Garden Salad
Lettuce, spinach, arugula, cucumber, tomatoes, shredded carrots, house vinaigrette

Golden Beet Salad
Kale, golden beets, cranberries, toasted pecans, balsamic vinaigrette

Roasted Cauliflower Salad
Local mixed greens, cauliflower florets, roasted red peppers, pickled red onion, roasted almonds, red wine vinaigrette

ENTRÉES | SELECT TWO

Chicken Parmesan
Breaded and fried chicken breast, finished in marinara sauce, topped with mozzarella
72 per person

Chicken Picatta (GF)
Lemon, capers, butter emulsion
72 per person

Salmon* (GF) (DF)
Char siu marinade, bok choy, snap peas, pea purée
72 per person

Flat Iron* (GF)
Chimichurri, shoestring fries
72 per person

VEGETARIAN ENTRÉES | SELECT ONE

Pasta Fresca (V)
Bow-tie pasta, cheery tomato, spinach, mushrooms, olive oil, balsamic vinaigrette, parmesan cheese

Pesto Alfredo Ravioli (V)
Housemade pasta, pesto and ricotta filling, alfredo sauce

Gnocchi (V)
Mushroom, spinach

DESSERTS | SELECT ONE

Seasonal Cheesecake

Flourless Chocolate Tart (GF)

Seasonal Dessert

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LUNCH BUFFETS

All lunch buffets include freshly brewed regular & decaffeinated coffee and assorted hot teas.

BOXED LUNCH

55 per person | minimum of 10 guests

Whole fruit, pasta salad, cookie, choice of soft drink

Selection of one sandwich: chicken caesar wrap, turkey club or portobello pesto

LUNCH ENHANCEMENTS

Sliced Fruit
6 per person

Chef's Selection of Soup
6 per person

Grilled Cheese
8 per person

Street Tacos
10 per person

AFTERNOON DELIGHT | COLD

63 per person | minimum of 15 guests

Salads | Select Two

Spring Salad (V)
Carrots, cucumber, cherry tomato, croutons, ranch, Chef's seasonal vinaigrette

Italian Chop Salad (V)
Romaine, pickled red onions, pepperoncini, cucumber, carrots, tomatoes, parmesan cheese, herb vinaigrette

Caesar Salad (V)
Romaine, shaved parmesan, housemade croutons, traditional caesar dressing

Roasted Vegetable Pasta Salad (V)
Seasonal roasted vegetables, cherry tomato, green onion, olives, lemon caper vinaigrette

Sandwiches | Select Three

Turkey
Applewood smoked bacon, avocado, provolone cheese, butter lettuce, roasted tomato, pesto aioli, sourdough bread

Chicken
Chicken breast, monterey jack, romaine, pickled onions, avocado, marble rye

Steak
Five-spice rubbed steak, sliced cucumber, grilled onion, romaine, garlic mint yogurt, baguette

Portobello Pesto (VG)
Balsamic grilled portobello mushroom, arugula, roasted tomato, pesto aioli, wheat bread

Includes

Kettle chips

Chef's selection of mini desserts

BUILD-YOUR-OWN DELI | COLD

58 per person | minimum of 10 | maximum of 25

Spring greens, radicchio, red onions, chickpeas, parmigiano-reggiano, house vinaigrette

Potato salad

Deli meats: roasted turkey, smoked ham, roast beef, grilled portobello

Artisan cheeses: tillamook mild cheddar, smoked swiss, colby jack

Condiments: lettuce, sliced tomato, red onion, pickles, mayonnaise, pesto aioli, stone ground and dijon mustards

Assorted local breads

Kettle chips

House baked cookies & brownies

LUNCH BUFFETS

All lunch buffets include freshly brewed regular & decaffeinated coffee and assorted hot teas.

ITALIAN

68 per person | minimum of 20 guests

Italian Wedding Soup (DF)
Italian sausage, couscous, potatoes, spinach

Italian Salad (V)
Mixed greens, cherry tomatoes, red onion, pepperoncini, kalamata olives, croutons, & Italian Vinaigrette

Antipasto Skewers (GF)
Salami, mozzarella cheese, olives, cherry tomato, basil

Chicken Piccata (GF)
Lemon, capers, butter emulsion

Italian Meatballs
with marinara sauce, penne pasta, & parmesan cheese

Italian Roasted Vegetables (VG) (GF)
Chef's choice seasonal vegetables

Tiramisu & eclairs

TEX-MEX

70 per person | minimum of 20 guests

Salsa Verde Chicken Soup (GF) (DF)
White beans, shredded chicken, tomatillo, cilantro

Southwestern Salad (V)
Romaine, black bean, corn, red peppers, onion, cherry tomatoes, and thousand island dressing. Topped with cilantro, pepitas, tortilla strips

Cilantro Lime Rice (VG) (GF)

Ground Beef (GF) (DF)
Black beans, corn, red bell peppers

Marinated Grilled Chicken (GF) (DF)
Chef's seasonings, topped with cilantro

Vegetable Fajitas (VG)

Corn & flour tortillas, shredded lettuce, sour cream, cheddar cheese, pico de gallo, mild salsa

Horchata Cookies & mini churros (DF)

PACIFIC NORTHWEST

75 per person | minimum of 20 guests

Clam Chowder
Manilla clams, potato, dill, bacon, fish sauce, heavy cream

Caesar Salad (V)
Romaine, parmesan, croutons, black pepper, Caesar dressing

Caprese Salad (V) (GF)
Tomato, basil, mozzarella, balsamic dressing

Roasted Fingerling Potatoes (VG) (GF)

Green Beans (VG) (GF)
sautéed with garlic, salt & pepper

Grilled Chicken (GF) (DF)
with lemon & garlic

Grilled Salmon (GF)
with herb butter

Assorted mini cheesecakes & chocolate crunch bars

DINNER

PLATED DINNER

Plated dinner includes rustic bread & butter, freshly brewed regular & decaffeinated coffee and assorted hot teas. Price point is based on the higher priced entrée selection.

SOUPS

8 additional per person, per selection

Ratatouille Soup

Italian Wedding Soup

Northwest Clam Chowder

SALADS | SELECT ONE

Butter Lettuce Salad
Shallot vinaigrette, pickled mustard seed

Cobb Salad
Fresh chopped romaine, crispy bacon, hard boiled egg, tomatoes, avocado, blue cheese, shallot vinaigrette

Poached Pear Salad
Spring mix greens, golden poached pear, toasted pecans, citrus pear vinaigrette

Wedge Salad
Baby iceberg, smoked bacon, cherry tomatoes, blue cheese dressing

ENTRÉES | SELECT TWO

Chicken Florentine
115 per person

Grilled Pork Chop
Apple gastrique, potato latke, bourbon maple emulsion, asparagus
118 per person

Halibut Cheeks
Marinated in chimichurri, grilled, served with citronette dressing, lemon couscous
120 per person

Chilean Sea Bass
Fennel and radish salad, fennel gribiche
120 per person

Filet Mignon*
8 oz cut, cauliflower purée, sautéed radish, Neuske's applewood smoked bacon lardons
125 per person

Ribeye Steak*
Boneless 8 oz cut, fingerling potatoes, soy glazed mushrooms
127 per person

VEGETARIAN ENTRÉES | SELECT ONE

Gnocchi (V)
Mushroom & spinach

Risotto (V)
Seasonal presentation

Cauliflower Steak (VG)
with roasted beet puree

DESSERTS | SELECT ONE

Seasonal cheesecake

Seasonal crème brûlée

Seasonal dessert

(DF) Dairy-Free (V) Vegetarian (VG) Vegan (GF) Gluten-Free

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DINNER BUFFET

Includes rustic bread & butter, freshly brewed regular & decaffeinated coffee and assorted hot teas.

ROYAL SOUTHWEST

115 per person | minimum of 20 guests

Chicken Tortilla Soup (GF) (DF)

Southwest Tricolored Quinoa Salad (VG) (GF)

Sunny Crunch Salad (V)
Romain, avocado, bacon, corn, cilantro , & cilantro lime vinaigrette

Spanish Rice (VG) (GF)

Grilled Chicken (GF)
with southwest Sauce

Grilled Southwestern Steak (GF) (DF)
Lime juice, mild salsa, garlic, cumin, salt and pepper, olive oil

Chili Lime Tilapia (GF) (DF)
with mango salsa

Mixed Vegetable (VG) (GF)
Grilled mushroom, bell peppers, zucchini

Churros w/ Vanilla Ice Cream

ASIAN FUSION

120 per person | minimum of 20 guests

Miso Soup

Asian Sesame Salad (V) (GF) (DF)
Romaine, shredded carrots, red cabbage shredded, bell peppers, cucumbers, sliced almonds, & sesame dressing

Cucumber Salad (V) (GF) (DF)
Cucumber, rice vinegar, tamari shoyu, sesame oil, sesame seeds, cilantro, green onion

Fried Rice (V) (GF) (DF)
peas, carrots, eggs, white rice, tamari shoyu, sesame oil, garlic, & ginger

Soy Green Beans (V) (GF) (DF)
Garlic, soy, sesame oil

Honey Garlic Chicken (DF)
Chicken breast, olive oil, tamari shoyu, sesame, rice vinegar

Beef with Broccoli (GF) (DF)
flank steak, broccoli florets, tamari shoyu, ginger, garlic, sesame oil. *contains peanuts*

Char Siu Salmon (GF) (DF)
Bok choy, sugar snap peas

Chinese almond cookie, mochi, & fortune cookies

GRAND PACIFIC NORTHWEST

130 per person | minimum of 20 guests

Clam Chowder
Manilla clams, potato, dill, bacon, fish sauce, heavy cream

Caesar Salad (V)
Romaine lettuce, parmesan, herbed croutons, black pepper, Caesar dressing

Mixed Green Salad (V) (GF)
mixed greens, arugula, black berries, strawberries, dried cranberries, walnuts, blue cheese crumbles, berry vinaigrette

Mashed Potatoes (V) (GF)
with garlic herbs

Brussel Sprouts (V) (GF) (DF)
with balsamic vinegar

Gnocchi (V)
Mushrooms, cream, & spinach

Chicken Marsala (DF)
Mushrooms, garlic, olive oil

Grilled Salmon (GF)
with lemon herb butter

Beef tenderloin or sub for Prime Rib by $5

Tiramisu & Assorted Mini Desserts

(DF) Dairy-Free (V) Vegetarian (VG) Vegan (GF) Gluten-Free

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RECEPTION

HORS D'OEUVRES

Three dozen minimum, priced per dozen.

BEEF

Italian Meatballs
84 per dozen

Beef Empanadas*
84 per dozen

BBQ Korean Springrolls
84 per dozen

Wagyu Toast*
90 per dozen

Braised Short Ribs
90 per dozen

Beef Skewer Chimichurri*
90 per dozen

PORK

Pork Belly Deviled Eggs
72 per dozen

Pork & Veggie Pot Stickers
84 per dozen

Pork Rillons
84 per dozen

Pork Rillettes
84 per dozen

Cubano Skewers
90 per dozen

CHICKEN

Smoked Chicken Salad
72 per dozen

Chicken Empanadas
84 per dozen

Pot Stickers
Choice of: Chicken & veggie or lemongrass chicken
84 per dozen

BBQ Chicken Skewer
90 per dozen

Tandoori Chicken Skewer
90 per dozen

Honey Garlic Chicken Skewer
90 per dozen

Shredded Chicken Tacos
96 per dozen

VEGETABLE

Tomato Basil Crostini
72 per dozen

Mushroom Tartlet
72 per dozen

Caprese Skewer
84 per dozen

Spanakopita
84 per dozen

Arancini
84 per dozen

Artichoke Beignets
84 per dozen

Fried Spring Rolls
84 per dozen

SEAFOOD

Ceviche Spoons*
84 per dozen

Oyster Shooter*
84 per dozen

Shrimp Cocktail
84 per dozen

Salmon Cucumber Cups*
84 per dozen

Crème Fraîche Caviar*
96 per dozen

Wasabi Seared Tuna Crisps*
96 per dozen

Applewood Smoked Bacon Wrapped Scallops
102 per dozen

Mini Crab Cakes
102 per dozen

LAMB

Mini Lamb Gyro
96 per dozen

STATIONS

FRESH FRUIT PLATTER
18 per person | minimum of 25 guests

Seasonal fresh fruits and mixed berries

GRILL & CHILL VEGGIE PLATTER
25 per person | minimum of 25 guests

Eggplant, squash, zucchini, peppers, asparagus, cauliflower, dips, & pepper jelly

Mediterranean-style roasted seasonal vegetables, roasted garlic hummus, falafel & dolma, baba ganoush, grilled & pita breads

ROYAL CHARCUTERIE & CHEESE BOARD
30 per person | minimum of 25 guests

Assorted smoked meat, prosciutto and salamis

Imported & local cheeses

Roasted red peppers, dried fruit, nuts, pickles, marinated olives

Grilled breads and gourmet crackers

ASIAN STATION*
27 per person | minimum of 25 guests

Pot stickers (choice of pork, chicken, veggie),
Spring rolls (choice of beef or veggie)
Pork gyoza, shrimp tempura

Green papaya salad

TACO STATION
30 per person | minimum of 25 guests

Chicken, steak, & black bean veggie tacos with grilled onions & peppers on flour tortilla (corn tortilla available)

Corn chips, salsa, guacamole, pico de gallo, & jalapeno lime crema

SLIDER STATION
28 per person | minimum of 25 guests

Select one: beef patty (american cheddar, crispy dill pickles, burger sauce) or pulled pork (red cabbage slaw)

Chicken wings (buffalo, BBQ, or Chef's seasonal sauce)

Garlic fries & ketchup

PASTA STATION
28 per person | minimum of 25 guests

Select two: penne alla vodka, gnocchi (mushroom, spinach), pasta primavera (chef's seasonal vegetables), or three-cheese tortellini (pesto alfredo)

Seasonal vegetarian bruschetta ⓥ

BARS & BEVERAGE

WINE LIST

One bartender required for every 60 guests at $125 per bartender (includes cashiering services for cash bars) for four hours of service, $75 each additional hour.

BUBBLES

Sparkling

Wycliff, Sparkling Brut, California 50 per bottle

La Marca, Prosecco, Italy 60 per bottle

J Vineyards Cuvée, California 75 per bottle

WHITE

Chardonnay

Bulletin Place, Australia 50 per bottle

William Hill Estate, California 60 per bottle

Louis Latour, France 75 per bottle

Sauvignon Blanc

Bulletin Place, Australia 50 per bottle

William Hill Estate, California 60 per bottle

Spy Valley Satellite, New Zealand 75 per bottle

Joel Gott, California 75 per bottle

RED

Pinot Noir

Cline Seven Ranchlands, California 75 per bottle

Merlot

Bulletin Place, Australia 50 per bottle

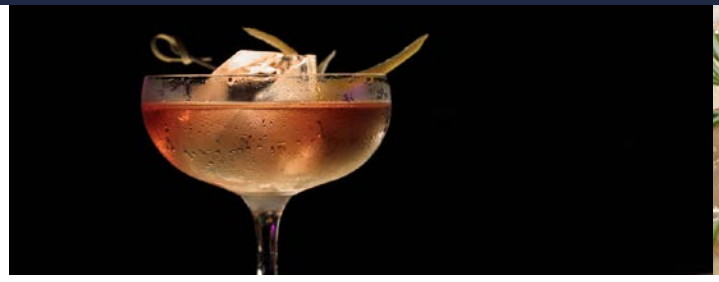
William Hill Estate, California 60 per bottle

Cabernet Sauvignon

Bulletin Place, Australia 50 per bottle

William Hill Estate, California 60 per bottle

Cline Seven Ranchlands, California 75 per bottle



BAR PACKAGES

One bartender required for every 60 guests at $125 per bartender for 4 hours of service, $75 each additional hour. Each bar package includes soft drinks and evian water.

SIGNATURE

Selection of spirits: Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazón Tequila, DeKuyper Cordials, Carpano Vermouth

Selection of beer: Corona Extra, Heineken, Bud Light, Fat Tire Ale, Angry Orchard Hard Cider, High Noon, Imperial IPA, Vodka Seltzer, Seasonal Beers

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

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Sipsmith Gin, Bacardí Rum, High West Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Carpano Vermouth

Selection of beer: Corona Extra, Heineken, Bud Light, Fat Tire Ale, Angry Orchard Hard Cider, Local IPA, High Noon Vodka Seltzer, Seasonal Beers

Selection of wine: La Marca Prosecco, William Hill Estate Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

ULTRA-PREMIUM

Selection of Spirits: Grey Goose Vodka, Nolet's Gin, Kraken Rum, Casamigos Blanco Tequila, 2Bar Bourbon, WhistlePig PiggyBack Rye 6 Year, Glenfiddich 14 Year Scotch, Nikka Whisky

Selection of Beer: Corona Extra, Heineken, Bud Light, Fat Tire Ale, Angry Orchard Hard Cider, Local IPA, High Noon Vodka Seltzer, Seasonal Beers

Selection of Wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon

SIGNATURE BAR

One Hour	40 per person
Two Hours	55 per person
Three Hours	75 per person
Four Hours	95 per person
Five Hours	110 per person

PREMIUM BAR

One Hour	45 per person
Two Hours	60 per person
Three Hours	80 per person
Four Hours	100 per person
Five Hours	115 per person

ULTRA-PREMIUM BAR

One Hour	48 per person
Two Hours	68 per person
Three Hours	85 per person
Four Hours	105 per person
Five Hours	125 per person

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BEVERAGES

One bartender required for every 60 guests at $125 per bartender for 4 hours of service, $75 each additional hour.

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	16 per glass
Ultra-Premium	18 per glass

Beer

Imported	10 per bottle
Domestic	10 per bottle
Craft	10 per bottle

Non-Alcoholic

Evian Water	8 each
Soft Drinks	7 each

CASH BAR

Spirits

Signature	16 per drink
Premium	18 per drink
Ultra-Premium	20 per drink

Wine by the Glass

Signature	16 per glass
Premium	17 per glass
Ultra-Premium	19 per glass

Beer

Imported	11 per bottle
Domestic	10 per bottle
Craft	11 per bottle

Non-Alcoholic

Evian Water	9 each
Soft Drinks	8 each

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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 are 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 to the date of arrival. A final meal guarantee is required seventy-two (72) business hours prior to your function and is not subject to reduction. 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.

Service Charges

A 26% service charge is added to all food & beverage charges. 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 Washington Tax Exempt Certificate.

Outside food and beverage policy

The Washington Alcoholic Beverage Regulation Administration 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.

Labor Charges

Bartenders are available at a charge of $125 for the first four (4) hours. $75 per additional hours.

Chefs and culinary attendants are required for some menu items and are charged at $175 each.

Dinner buffet functions with less than 20 guests may incur a $75 labor charge.

Audio-Visual

The Royal Sonesta Alexis Hotel has partnered with Pinnacle Live. Your Pinnacle Live 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 Pinnacle Live 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.

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.

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. Please contact your manager for a preferred vendor list.

INFORMATION

Shipments

Delivery charges as follows:
1. Packages over 10 lbs are $15.
2. Packages arriving more than 2 days in advance subject to additional fee of $75.

Due to storage limitations, the hotel can only accept your shipment within two (2) 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: $15 per box over 10 lbs. If your group requires extensive storage space, or if boxes arrive more than two (2) 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:

The Alexis Royal Sonesta Hotel
1007 1st Avenue
Seattle, WA 98104
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.

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.