



The ROYAL SONESTA

THE BENJAMIN ROYAL SONESTA NEW YORK

BANQUET MENU

TABLE *of* CONTENTS



BREAKFAST

BREAKS

LUNCH

DINNER

RECEPTION

BARS & BEVERAGE

INFORMATION



BREAKFAST

BUFFET BREAKFAST

Based on 2 hours of continuous service. All breakfast buffets include chilled juices, Afficionado Coffee Roasters brewed coffee, decaffeinated coffee, hot water and tea selections.

CONTINENTAL BREAKFAST

79 per person

Fresh cut fruit salad | melon, fresh berries, lemon verbena  

This morning's pastries | croissant, seasonal muffins, zucchini bread, gluten free selection  

New York bagels 

Cream cheeses | classic, chive  

Smoked salmon | cucumber, caper  

AMERICAN BUFFET

95 per person

Market style fresh fruit  

Selection of organic and greek yogurts  

Artisanal pastry basket | pure butter croissant, pain au chocolate, assorted danish, chef's selection of breakfast pound cakes, assorted mini bagels and muffins 

Gluten free muffins | local honey, butter, fruit preserves  

House smoked salmon, traditional garniture 

Pancakes, whipped southern style honey butter, maple syrup 

Scrambled eggs, fine herbs  

Herb roasted fingerling potatoes, thyme, shallot, chives  

Choice of one: bacon, pork sausage, turkey bacon, chicken apple sausage, ham, grilled seasonal vegetables  

ADD ONS

Big Green Machine Smoothie  

10 per person

Strawberry Banana Smoothie  

10 per person

Royal Croffle | Savory

Flaky croissant waffle topped with bacon, cheddar, scallion, whipped herb cream cheese

10 per person

Royal Croffle | Sweet 

Flaky caramelized croissant waffle topped with whipped cream, berry compote, strawberry

10 per person

Bodega Classic

New York bagel, scrambled eggs, bacon, cheese

10 per person

Vegan Mini Quiche 

10 per person

Additional Protein Option

Choice of one: bacon, pork sausage, turkey bacon, chicken apple sausage, ham, grilled seasonal vegetables

8 per person

 Dairy-Free

 Vegetarian

 Vegan

 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 25% service charge and 8.875% state sales tax. Menu pricing subject to change.



PLATED BREAKFAST

All plated breakfasts include chilled juice, Afficionado Coffee Roasters brewed coffee, decaffeinated coffee, hot water and tea selections. All plated breakfasts are served with breakfast potatoes, family style.

PLATED BREAKFAST

100 per person

Choice of 1 first course and 1 entree from the offerings listed.

FIRST COURSE | SELECT ONE

This morning's pastries | croissant, seasonal muffin, zucchini bread, gluten free selection available (V) (GF)

Fresh cut fruit salad | melon, fresh berries, lemon verbena (VG)

Overnight oats | coconut, maple syrup, seasonal fruit (V) (GF)

Fruit and greek yogurt parfait (V)

ENTRÉE | SELECT ONE

The Parliament breakfast sandwich
thick cut bacon, aged cheddar, farm egg, avocado

Egg white frittata (V)
roasted squash, aged cheddar, sweet peppers

Huevos rancheros (V) (GF)
heirloom corn tortilla, black beans, sunny egg, avocado crema

Protein wrap
chicken sausage, roasted potatoes, egg whites, aged cheddar,
gluten free option available

Vegetarian protein wrap (V)
slow cooked beans, avocado, twice roasted potatoes, pickled
onion, gluten free option available

Crispy vanilla-soaked french toast (V)
warm strawberries, hazelnut crumble

Steel cut oats (V) (GF)
brown sugar, dried fruit, roasted nuts



BREAKS

BREAKS

Breaks are based on 30 minutes of continuous service.

Mix and Match

pick 2 | 39 per person

pick 3 | 49 per person

pick 4 | 59 per person

Fruit and greek yogurt parfait | melon, berries, lemon verbena, yogurt (V) (GF)

Fresh cut fruit salad | melon, berries, lemon verbena (V) (GF)

This morning's pastries | croissant, seasonal muffin, zucchini bread, gluten free selection available (V)

Assorted granola and protein bars (V)

Cheese and charcuterie | fresh jam, honeycomb, seasonal fruits, nuts | additional 5 per person

New York pretzels, deli mustard (V)

Kettle cooked chips, house made onion dip (V) (GF)

Double chocolate brownies (V)

Warm assorted cookies (V)

Afficionado Coffee Roasters coffee service

Hot water with assorted tea selection

Infused water station | strawberry, mint cucumber, or citrus medley

BEVERAGES

All day beverage service

Includes coffee, assortment of hot teas, soft drinks, still and sparkling bottled waters for 8 hours

75 per person

Half day beverage service

Includes coffee, assortment of hot teas, soft drinks, still and sparkling bottled waters for 4 hours

45 per person

Afficionado Coffee Roasters coffee service

regular or decaffeinated

190 per gallon

Hot tea service

Smith Teamaker assorted black, green, and herbal teas

190 per gallon

Infused water

strawberry, mint cucumber, or citrus medley

50 per gallon

Assorted soft drinks

Pepsi, Diet Pepsi, Starry, Schweppes ginger ale

9 each

Bottled water

still or sparkling

9 each



LUNCH



BUFFET LUNCH

Soup, Salad, and Sandwich buffet includes water service, Afficionado Coffee Roasters brewed coffee, decaffeinated coffee, hot water and tea selections. Based on 2 hours of continuous service.

SOUP, SALAD & SANDWICH BUFFET

105 per person

Choice of 1 soup, 1 salad, 1 sandwich and 1 dessert from the offerings listed.

Add a second sandwich choice +10 per person

Add a third sandwich choice +5 per person

BOXED LUNCH TO GO

85 per person

Choice of 1 sandwich, chips, whole fruit, cookie, soda or bottled water.

Add a second sandwich choice +10 per person

SOUP | SELECT ONE

Roasted squash soup [Ⓥ] [Ⓤ]
brown butter and pumpkin seed crumble

The Parliament chicken soup [Ⓤ] [Ⓤ]
double chicken broth, roasted baby vegetables, organic chicken, orecchiette, shishito pepper

SALAD | SELECT ONE

Baby head lettuce [Ⓥ] [Ⓤ]
radish, heirloom tomato, sherry-shallot vinaigrette

Little gem Caesar [Ⓥ]
roasted garlic croutons, Parmigiano Reggiano

The Parliament salad [Ⓥ]
fresh and pickled apples, pistachio crumble, celery hearts, blue cheese

Roasted beets and chevre [Ⓥ] [Ⓤ]
citrus, walnuts, sherry vinaigrette

SANDWICH | SELECT ONE

Roasted vegetable wrap [Ⓥ]
hummus, Spanish olives, herb wrap

Organic chicken wrap
romaine, Parmigiano Reggiano, herbed tahini Caesar

The vintage Reuben
gruyere, sauerkraut, rye, thousand island

Parliament sliders
griddled onions, Cooper's aged American, garlic & truffle aioli

The Italian veg supreme [Ⓥ]
marinated eggplant, roasted peppers, fresh mozzarella, sesame roll, basil pesto

Benjamin BMT
pepperoni, genoa salami, forest ham, lettuce, tomato, pickled red onions, mayo

Turkey club
applewood smoked turkey breast, bacon, lettuce, tomato, mayo, sourdough

DESSERT | SELECT ONE

Assorted warm cookies [Ⓥ]

Double chocolate brownies [Ⓥ]



BUFFET LUNCH

Based on 2 hours of continuous service. All lunch buffets include water service, Afficionado Coffee Roasters brewed coffee, decaffeinated coffee, hot water and tea selections.

SOUP, SALAD & ENTREE BUFFET

145 per person

Choice of 1 soup, 2 salads, 2 entrees and 1 dessert from the offerings listed.

SOUP | SELECT ONE

Roasted garden vegetable soup ^{VG} ^{GF}
seasonal vegetables, mushroom broth

The Parliament chicken soup ^{GF} ^{GF}
double chicken broth, roasted baby vegetables, organic chicken, orecchiette, shishito pepper

Creamy tomato soup ^{VG} ^{GF}
San Marzano tomato, extra virgin olive oil, basil

Roasted squash soup ^V ^{GF}
brown butter, pumpkin seed crumble

SALAD | SELECT TWO

Baby head lettuce ^{VG} ^{GF}
radish, heirloom tomato, sherry-shallot vinaigrette

Little gem Caesar ^V
roasted garlic croutons, Parmigiano Reggiano

The Parliament salad ^V
fresh and pickled apples, pistachio crumble, celery hearts, blue cheese

Roasted beets and chevre ^V ^{GF}
citrus, walnuts, sherry vinaigrette

ENTRÉE | SELECT TWO

Pan seared branzino ^{GF}
roasted fennel, citrus, minted salsa verde

Roast organic chicken
herb chicken jus, sautéed kale, roast mushroom farro

Oven roast angus beef tri-tip* ^{GF}
chimichurri, charred rosemary, roasted baby heirloom carrot

Deep-fried cauliflower ^{VG}
sweet Korean chili sauce, crispy shallot crumble, furikake, green peas

DESSERT | SELECT ONE

Assorted seasonal petit four ^V

Assorted house baked cookies ^V
chocolate, oatmeal, white chocolate macadamia

Assorted mini pastries ^V

Double chocolate brownies and brown butter blondies ^V

PLATED LUNCH

All plated lunches include water service, Afficionado Coffee Roasters brewed coffee, decaffeinated coffee, hot water and tea selections.

Entree counts required for groups of 20 guests or more.

PLATED LUNCH

140 per person

Choice of one first course, two entrées, and one dessert from the offerings listed.

FIRST COURSE

Roasted squash soup (V) (GF)
brown butter & pumpkin seed crumble

The Parliament chicken soup (GF) (GF)
double chicken broth, roasted baby vegetables, organic chicken, orecchiette, shishito pepper

Baby head lettuce (VG) (GF)
radish, heirloom tomato, sherry-shallot vinaigrette

The Parliament salad (V)
fresh & pickled apples, pistachio crumble, celery hearts, blue cheese

Little gem Caesar (V)
roasted garlic croutons, Parmigiano Reggiano

Roasted beets and chèvre (V) (GF)
citrus, walnuts, sherry vinaigrette

ENTRÉE

Crispy chicken sandwich
bacon jam, bread & butter pickles, cherry pepper sauce

Gemelli alla vodka (V)
burrata, Calabrian chili, Pecorino Romano

Roasted organic salmon (GF)
roasted zucchini, citrus beurre blanc

Herb roasted organic chicken (GF)
farro risotto, foraged mushrooms, honey-chicken jus

Steak frites* (GF)
petite New York strip, roasted garlic & onion butter, French fries, garlic aioli

10 per person additional

Cajun seasoned cauliflower steak (VG) (GF)
fragrant couscous, apricot, pine nuts, mint & sweet onion chutney

Grilled branzino (GF)
roasted fennel, citrus, minted salsa verde

DESSERT

Lemon olive oil cake (V)
whipped crème fraîche

Brown butter blondie (V)
vanilla ice cream

New York cheesecake (V)
fresh berry compote

Red velvet cake (V)
raspberry puree, chocolate cigarette, seasonal berry

FAMILY STYLE ADD ONS

10 each per person

Whipped Yukon gold potatoes (V) (GF)

Roasted heirloom carrots, apple cider, honey, coriander (V) (GF)

Crispy brussels sprouts, soy caramel (V)

Rice pilaf (VG) (GF)

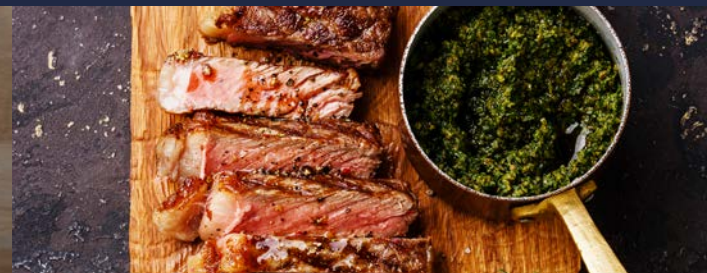
Crispy fingerling potatoes, roasted garlic & herbs (VG) (GF) (V) (GF)

Grilled asparagus, preserved lemon, crispy shallot (VG)

Creamed spinach, garlic mornay (V)



DINNER



BUFFET DINNER

Based on two hours of continuous service. All dinner buffets include water service, Afficionado Coffee Roasters brewed coffee, decaffeinated coffee, hot water and tea selections.

DINNER BUFFET

160 per person

Choice of 1 soup, 2 salads, 2 entrées and 1 dessert from offerings listed.

SOUP | SELECT ONE

Roasted garden vegetable soup ^{VG} ^{GF}
seasonal vegetables, mushroom broth

The Parliament chicken soup ^{GF} ^{GF}
double chicken broth, roasted baby vegetables, organic chicken, orecchiette, shishito pepper

Creamy tomato soup ^{VG} ^{GF}
San Marzano tomato, extra virgin olive oil, basil

Roasted squash soup ^V ^{GF}
brown butter and pumpkin seed crumble

SALAD | SELECT TWO

Baby head lettuce ^{VG} ^{GF}
radish, heirloom tomato, sherry-shallot vinaigrette

Little gem Caesar ^V
roasted garlic croutons, Parmigiano Reggiano

Roasted beets and chevre ^V ^{GF}
citrus, walnuts, sherry vinaigrette

The Parliament salad ^V
fresh and pickled apples, pistachio crumble, celery hearts, blue cheese

ENTRÉE | SELECT TWO

Pan seared salmon ^{GF}
rosemary beurre monte sauce, roast fennel, charred lemon

Roast organic chicken ^{GF}
herb chicken jus, sautéed kale, roast mushroom farro

Oven roast angus beef striploin ^{GF}
veal jus, charred rosemary, roasted baby heirloom carrot
10 per person additional

Deep-fried cauliflower ^{VG}
sweet Korean chili sauce, crispy shallot crumble, furikake, green peas

DESSERT | SELECT ONE

Seasonal petit fours ^V

Assorted house baked cookies ^V
chocolate, oatmeal, white chocolate macadamia

Double chocolate brownies and brown butter blondies ^V

Assorted mini pastries ^V

PLATED DINNER

All plated dinners include water service, Afficionado Coffee Roasters brewed coffee, decaffeinated coffee, hot water and tea selections. Entree counts required for groups of 20 guests or more.

PLATED DINNER

175 per person

Choice of one first course, two entrées, and one dessert from the offerings listed.

Add a fourth course +20 per person

FIRST COURSE | SELECT ONE

Roasted squash soup (V) (GF)
brown butter & pumpkin seed crumble

The Parliament chicken soup (GF) (DF)
chicken broth, roasted baby vegetables, organic chicken, orecchiette, shishito pepper

Baby head lettuce (VG) (GF)
radish, heirloom tomato, sherry-shallot vinaigrette

The Parliament salad (V)
fresh & pickled apples, pistachio crumble, celery hearts, blue cheese

Little gem Caesar (V)
roasted garlic croutons, Parmigiano Reggiano

Roasted beets and chèvre (V) (GF)
citrus, walnuts, sherry vinaigrette

ENTRÉE | SELECT TWO

Gemelli alla vodka (V)
burrata, Calabrian chili, Pecorino Romano

Pan seared organic salmon (GF)
roasted zucchini, citrus beurre blanc

Chicken Milanese (GF)
bitter greens, cured olives, tomato, lemon vinaigrette

Cajun seasoned cauliflower steak (VG) (GF)
couscous, apricot, pine nuts, mint & sweet onion chutney

Roasted sea bass (GF) (DF)
green olive tapenade, wax beans, potato

20 per person additional

Slow cooked lamb chop
seasonal vegetable couscous, tzatziki

25 per person additional

12oz New York strip*
salt roasted onion, trumpet royal mushroom, shiitake chimichurri

25 per person additional

DESSERT | SELECT ONE

Lemon olive oil cake (V)
whipped crème fraîche

Brown butter blondie (V)
vanilla ice cream

New York cheesecake (V)
fresh berry compote

Red velvet cake (V)
raspberry puree, chocolate cigarette, seasonal berry

FAMILY STYLE ADD ONS

10 each per person

Whipped Yukon gold potatoes (V) (GF)

Creamed spinach, garlic mornay (V)

Crispy brussels sprouts, soy caramel (V)

Rice pilaf (VG) (GF)

Crispy fingerling potatoes, roasted garlic & herbs (VG) (GF)

Roasted heirloom carrots, apple cider, honey, coriander (VG) (GF)

Grilled asparagus, preserved lemon, shallot (VG)



RECEPTION

HORS D'OEUVRES

Based on 1 hour of continuous service.

Hors d'oeuvres

pick 5 | 55 per person

pick 8 | 65 per person

one additional hour | 30 per person

New York smoked salmon crostini

whipped cream cheese, Spanish capers, pickled onion

Shrimp ceviche* ^{GF}

lime, cilantro, red onion, jalapeno

Chilled shrimp cocktail ^{GF}

dijonnaise

5 per person additional

The Parliament sliders

griddled onions, Cooper's aged American, thick cut bacon,

garlic aioli

Nonna's meatballs

Sunday sauce, Parmigiano Reggiano

Chicken satay ^{DF}

toasted peanuts, chives

Prosciutto crostini

fig, blue cheese, aged vinegar

North African spiced lamb meatballs

cilantro, yogurt, almond

Steak tartare*

cheddar, grilled bread

5 per person additional

Roasted beets & whipped chevre crostini ^V

lemon vinaigrette

Tomato flatbread ^V

stracciatella, chili, blistered tomato

Gorgonzola flatbread ^V

mozzarella, gorgonzola cream, infused pear, hot honey

Tomato & mozzarella tartlet ^V

aged vinegar, garden basil

Wild mushroom arancini ^V

tomato aioli

Chilled Cajun cauliflower ^{VG} ^{GF}

olives, shaved fennel, citrus

Mini beet salad ^{VG} ^{GF}

aged balsamic, frisée, microgreen

Cannoli ^V

ricotta cream

Double chocolate brownie ^V

Assorted French macarons ^{DF}



STATIONARY DISPLAYS

Based on 2 hours of continuous service. Chefs and culinary attendants are required for some menu items and are charged at \$350 each for 2 hours of service. One chef or culinary attendant for every 75 guests.

MEDITERRANEAN COAST

30 per person | 15 per person for each additional hour

Marinated grilled vegetables & artichokes
Crudités & baba ghanoush
Chilled pasta salad, extra virgin olive oil, feta
Hummus, olives, roasted peppers
Toasted pita & crostini

CHILLED SEAFOOD BAR

70 per person | 35 per person for each additional hour

Raw oysters, mignonette
Jumbo shrimp cocktail, cocktail sauce
Lobster salad
Seasonal ceviche

GLOBAL ARTISAN CHEESES

56 per person | 28 per person for each additional hour

Today's selection of our very best cheeses
Fresh jam, honeycomb, seasonal fruits, nuts
Paris ham, bresaola, salami
Quince preserves and french mustard
Toasted crostini, grilled sourdough

ROMAN TOUR

52 per person | 26 per person for each additional hour, attendant optional

Rigatoni alla vodka
Orecchiette, Italian sausage ragu, broccoli
Gnocchi Bolognese, Parmigiano Reggiano
Penne, roasted squash, lemon
Gluten free option available

CHEF'S CARVING STATION

64 per person | 32 per person for each additional hour, attendant required

Wagyu striploin, red wine jus, chimichurri
Grilled asparagus, roasted mushroom

NEW YORK, NEW YORK

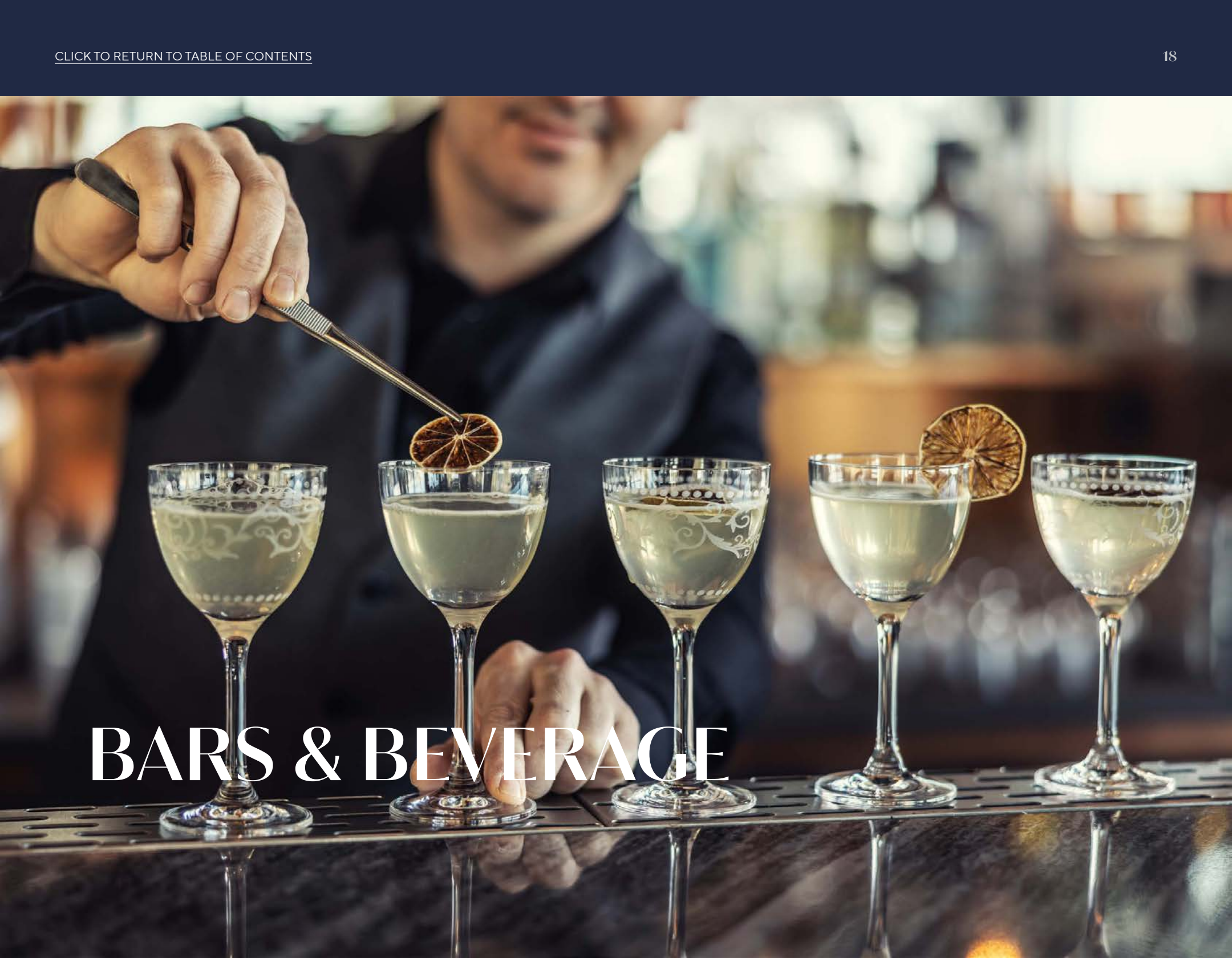
52 per person | 26 per person for each additional hour

Classic Reuben | rye, gruyere, sauerkraut, thousand island
Central Park pretzels, deli mustard
Chinatown Peking duck bao buns, hoison sauce
Little Italy meatballs, Sunday sauce

PATISSERIE

34 per person | 17 per person for each additional hour

Assorted cookies, petite cupcakes, brownies, brown butter blondies
Carrot cake, walnut cream cheese frosting
Buttermilk panna cotta
Afficionado Coffee Roasters regular & decaffeinated coffee, assortment of tea



BARS & BEVERAGE

BAR PACKAGES

One bartender required for every 50 guests at \$175 per bartender for 3 hours of service, \$100 each additional hour. Each bar package includes soft drinks and bottled water.

Brands and selections subject to availability.

BEER & WINE

Selection of Beer: Corona, Peroni, Heineken 0.0

Selection of Wine: Altaneve Prosecco, Ken Forrester Petit Sauvignon Blanc, Lavanti Chardonnay and Montepulciano de Abruzzo, San Huberto Cabernet Sauvignon

SUPERIOR

Selection of spirits: Tito's Vodka, Tanqueray Gin, Bacardi Rum, Patrón Silver Tequila, High West Bourbon, Jameson Irish Whiskey, Johnny Walker Black Scotch, Glenfiddich 12 Year Scotch, Hennessy Cognac, Conciere Cordials

Selection of beer: Corona, Peroni, Heineken 0.0

Selection of wine: Altaneve Prosecco, Ken Forrester Petit Sauvignon Blanc, Lavanti Chardonnay and Montepulciano de Abruzzo, San Huberto Cabernet Sauvignon

ELITE

Selection of spirits: Grey Goose Vodka, The Botanist Gin, Zacapa 23 Rum, Don Julio Reposado Tequila, Woodford Reserve Bourbon, Macallan 12 Year Scotch, Remy Martin VSOP Cognac, Conciere Cordials

Selection of beer: Corona, Peroni, Heineken 0.0

Selection of wine: Lanson Champagne, Ott Rosé, Terlato Pinot Grigio, Tiraki Sauvignon Blanc, Nielson Pinot Noir, The Vice Cabernet Sauvignon

BEER & WINE

One Hour 35 per person

Two Hours 45 per person

Three Hours 60 per person

Four Hours 72 per person

SUPERIOR

One Hour 45 per person

Two Hours 55 per person

Three Hours 70 per person

Four Hours 90 per person

ELITE

One Hour 55 per person

Two Hours 70 per person

Three Hours 90 per person

Four Hours 110 per person



BEVERAGES

One bartender required for every 50 guests at \$175 per bartender for 3 hours of service, \$100 each additional hour. Brands and selections subject to availability.

SIGNATURE COCKTAIL ENHANCEMENT

20 per hour, per guest | select one to accompany superior or elite bar

- The Filibuster
Don Fulano reposado, passion fruit puree, lime agave syrup
- Midnight Vote
Belvedere handmade vodka, Jameson cold brew, Frangelico, iced espresso
- The Night Owl
Siete Misterios mezcal, sherry port wine, demerara syrup, orange bitters

HOSTED BAR

- Spirits
 - Superior 19 per drink
 - Elite 24 per drink
- Wine by the Glass
 - Superior 18 per glass
 - Elite 22 per glass
- Beer
 - Craft/Imported 12 per bottle
 - Domestic 11 per bottle
- Non-Alcoholic
 - Bottled Water 9 each
 - Soft Drinks 9 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 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 prior to the date of arrival. A final meal guarantee is required 72 business hours prior to your function and is not subject to reduction. We are 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.

Audio-Visual

The Benjamin Royal Sonesta offers limited rentals for a fee, including microphone and speaker, roll-in TV, and projector. For more complex setups, the hotel has partnered with AV Workshop. Your AV Workshop 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 AV Workshop must be pre-approved by the hotel and requires a Certificate of Insurance.

Special Catering Services

Our Catering & Convention Service Managers are available to assist you in planning any themed parties or special events to take place in the hotel. Please contact your manager for a preferred vendor list.

Service Charges

All food and beverage charges, unless otherwise specified are subject to a 15% gratuity fee and 10% administrative fee. Food and beverage is also subject to a 8.875% New York Sales Tax. If your organization is tax-exempt, we are required to have a copy of your current New York Certificate of Sales Tax Exemption on file prior to the event, and the event must be paid with a check or a credit card by the exempted organization.

Audio visual and room rental are subject to tax and 25% administrative fee. The administrative fee is not a gratuity, and it is the property of hotel to cover discretionary and administrative costs of the Event. Hotel will endeavor to notify Group in advance of the Event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of the Event.

Outside Food and Beverage Policy

The State of New York 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 must 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 fees by the hotel.

Labor Charges

Bartenders are available at a charge of \$175 for the first three hours & \$100 per hour thereafter.

Chefs and culinary attendants are required for some menu items and are charged at \$350 each for 2 hours of service.

Buffet functions with less than 15 guests may be subject to additional labor or per person fees.

Cake cutting fees are required for outside cakes brought into the hotel and are charged at \$2.50 per person.



INFORMATION

Damages

Group and 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.

Outside Vendors

All vendors require Certificates of Insurance to be submitted to your catering manager prior to the event start date. No open flames will be permitted due to strict New York City Fire Code. All candles must have artificial flames.

Shipments

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your group arrival. For packages, the following charges apply:

0-10 lbs - \$7 each
11-30 lbs - \$10 each
31-50lbs - \$20 each
51-70 lbs - \$30 each
71-100lbs - \$40 each
100+ lbs - \$60 per 100lbs

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 Catering or Conference Services Manager of the total number of boxes being shipped. To ensure proper handling of your materials, shipping labels must include the following:

The Benjamin Royal Sonesta
125 East 50th Street
New York, NY 10022
Attention: Catering/Conference Service
Manager's Name
Hold For: Guest/Group Name
Vendor Name (if applicable)

Security

The hotel may require security officers for certain events. Security officer fee is \$50 per hour, four (4) hour minimum applies.

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

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 the hotel as an additional insured.