



SONESTA RESORT

HILTON HEAD ISLAND

BANQUET MENU



CONTINENTAL BREAKFAST



CONTINENTAL

\$18 per person

- Fresh Squeezed Florida Orange Juice, Cranberry and Apple Juice
- House Baked Gourmet Muffins and Iced Cinnamon Rolls
- Assorted Bagels with Cream Cheeses
- Wheat English Muffins with Assorted Fruit Preserves and Butter
- Sliced Fresh Seasonal Fruit
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
- Mighty Leaf Teas

OCEAN SIDE CONTINENTAL

\$22 per person

- Fresh Squeezed Florida Orange Juice, Cranberry and Apple Juice
- House Baked Gourmet Muffins, Assorted Filled Croissants, and Iced Cinnamon Rolls
- Assorted Breakfast Breads including Banana, Strawberry and Cranberry Orange
- Assorted Bagels with Cream Cheeses
- Wheat English Muffins with Assorted Fruit Preserves and Butter
- Sliced Fresh Seasonal Melons and Berries
- Assorted Yogurts with Granola, Nuts and Fresh Berries
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
- Mighty Leaf Teas

ISLAND CONTINENTAL

\$25 per person

- Fresh Squeezed Florida Orange Juice, Cranberry and Apple Juice
- House Baked Gourmet Muffins, Assorted Filled Croissants, Danishes, and Iced Cinnamon Rolls
- Assorted Breakfast Breads including Banana, Strawberry and Cranberry Orange
- Assorted Bagels with Cream Cheeses
- Wheat English Muffins and Whole Grain Croissants with Assorted Fruit Preserves and Butter
- Sliced Fresh Seasonal Melons and Berries
- Whole Bananas, Pears, Oranges, Red and Green Apples
- Assorted Yogurts with Granola, Nuts and Fresh Berries
- Individually Boxed Cereals with Skim, 2% and Whole Milk
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
- Mighty Leaf Teas



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BREAKFAST ENHANCEMENTS



TRADITIONAL MORNING

\$10 per person

- Farm Fresh Scrambled Eggs with Crème Fraîche and Chives
- Peppered Country Sausage and Smoked Applewood Bacon
- Heirloom Breakfast Potatoes with Fresh Herbs

HEART IN MIND

\$22 per person

- Egg White Baked Vegetable Frittata with Fresh Mozzarella
- Smoked Turkey Bacon and Sausage
- Heirloom Breakfast Potatoes with Fresh Herbs
- Whole Wheat Pancakes with Maple and Sugar Free Syrup
- Steel Cut Organic Oatmeal with Flaxseed, Nuts, Dry Cherries, Blueberries, Assorted Seasonal Berries and Brown Sugar

COASTAL LOW ISLAND

\$14 per person

- Farm Fresh Scrambled Eggs with Crème Fraîche and Chives
- Sugar Cured Smoked Ham Steak
- Sweet Bell Pepper and Scallion Hash Browns
- Florentine Shrimp Crepes with Hollandaise
- Stone Ground Grits with Cheddar and Butter

BREAKFAST SANDWICH AND BURRITO BOARDS

\$7 per selection

- Smoked Applewood Bacon, Muenster Cheese, Scrambled Farm Fresh Eggs on a Buttery Croissant
- Peppered Country Sausage, Sharp Cheddar, Scrambled Farm Fresh Eggs on a Buttery Country Biscuit
- Scrambled Egg Beaters® with Fried Green Tomato, Turkey Bacon, Mozzarella and Pesto on Toasted Ciabatta
- Sautéed Seasonal Vegetables with Farm Fresh Scrambled Eggs, Smoked Gouda Cheese in a Spinach Flour Tortilla
- Warm Flour Tortilla with Fresh Chorizo and Pico De Gallo Scrambled with Farm Fresh Eggs and Pepper Jack Cheese



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BREAKFAST ENHANCEMENTS



CHEF ATTENDED OMELET STATION

\$12 per person

Choice of Farm Fresh Eggs, Egg Beaters® or Egg Whites with:

- Diced Red and Green Peppers
- Scallions
- Mushrooms
- Tomatoes
- Jalapeños
- Salsa
- Bacon
- Sausage
- Ham
- Cheddar Cheese
- Swiss Cheese

SMOOTHIES AND JUICES

\$6 per selection

- Sonesta Smoothie: Blood Orange, Pineapple and Mint
- Mango and Kiwi Smoothie
- Strawberry and Banana Smoothie
- Blueberry and Raspberry Smoothie
- Spinach, Honey and Honey Dew Melon Smoothie
- Cantaloupe, Mint and Lime Juice
- Guava Fruit Juice
- Carrot, Ginger and Tomato Juice

CHEF ATTENDED WAFFLE STATION

\$11 per person

Fresh Waffles with:

- Strawberries
- Fresh Berries
- Bananas
- Cherries
- Almonds
- Chocolate Chips
- Caramel
- Chocolate Syrup
- Whipped Cream
- Maple Syrup



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PLATED BREAKFAST



TRADITIONAL

\$25 per person

- Fresh Squeezed Florida Orange Juice
- Traditional and Whole Grain Croissants with Butter
- Farm Fresh Scrambled Eggs with Boursin Cheese
- Heirloom Breakfast Potatoes with Fresh Herbs
- Choice of Peppered Country Sausage or Applewood Smoked Bacon
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
- Mighty Leaf Teas

COASTAL LOW COUNTRY

\$28 per person

- Fresh Squeezed Florida Orange Juice
- House Baked Gourmet Muffins
- Farm Fresh Scrambled Eggs with Mascarpone Cheese and Chives
- Sugar Cured Smoked Ham Steak
- Potato Hash with Shrimp and Scallions
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
- Mighty Leaf Teas

SPANISH BREEZE

\$27 per person

- Fresh Squeezed Florida Orange Juice
- Pan Dulce
- Baked Frittata with Chorizo, Scallion, Tomato and Pepper Jack Cheese
- Hash Browns with Bell Pepper, Onion and Cilantro
- Sour Cream and Salsa
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
- Mighty Leaf Teas

SWEET RISE

\$26 per person

- Fresh Squeezed Florida Orange Juice
- House Baked Filled Croissants
- Banana Bread Stuffed French Toast with Strawberry Mascarpone Filling
- Spiced Orange Syrup
- Peppered Country Sausage
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
- Mighty Leaf Teas

SONESTA ISLAND

\$30 per person

- Fresh Squeezed Florida Orange Juice
- House Baked Filled Croissants
- Egg White Frittata with Blue Crab, Tomato, Spinach and Chive with Chevre Goat Cheese
- Heirloom Breakfast Potatoes with Fresh Herbs
- Grilled Roma Tomato and Asparagus
- Old Bay Hollandaise
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
- Mighty Leaf Teas



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A LA CARTE



FOOD

- Sliced Fresh Seasonal Fruit \$9 per person
- Sugar Cured Ham and Swiss Cheese on Mini Croissant \$45 per dozen
- Homemade Sausage and Cheese Biscuits \$45 per dozen
- Egg and Bacon English Muffin with Cheese \$48 per dozen
- House Baked Assorted Gourmet Muffins, Assorted Breakfast Danish, Iced Cinnamon Rolls or Petite Croissants (Plain and filled) \$42 per dozen
- Assorted Individual Boxed Cereals with Milk \$5 each
- Individual Fruit Yogurt \$4.75 each
- Whole Fresh Fruits \$3.50 each
- Kashi and Healthy Grain Bars \$4 each
- Chocolate and Yogurt Covered Pretzels \$4 per person
- Assorted House Baked Cookies \$40 per dozen
- Pecan, Peanut Butter Swirl and Traditional Fudge Brownies \$42 per dozen
- Assorted Individual Bags of Chips and Popcorn \$3.50 each
- Gourmet Assorted Nut Display \$7 per person
- Dry Snack Mix, Pretzel Nuggets and Goldfish \$4 per person
- Assorted Candy Bars \$4 each
- Assorted Ice Cream Bars \$4.50 each

BEVERAGES

- Assorted Soft Drinks \$4.50 each
- Iced Tea, Lemonade or Fruit Punch \$45 per gallon
- Fresh Squeezed Florida Orange or Grapefruit Juice \$54 per gallon
- Tomato, Pineapple, Apple or Cranberry Juice \$50 per gallon
- Individual Bottled Fruit and Vegetable Juices \$4.50 each
- Sports Drinks \$5 each
- Bottled Waters (Sparkling and Still) \$4.50 each
- Milk (Skim, 2%, Whole, or Chocolate) \$34 per gallon
- PJ's Low Country Roast Coffee (Full Bodied and Decaffeinated) \$69 per gallon
- Mighty Leaf Teas \$6 per person
- Red Bull and Sugar Free Red Bull \$6 each



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BREAKS



COFFEE BREAKS

MORNING STARTER

\$14 per person

- Assorted Individual Yogurt
- Sliced Fresh Seasonal Fruit
- Assorted Breakfast Breads
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
- Mighty Leaf Teas

MID-MORNING

\$15 per person

- Trail Mix, Peanuts and Yogurt Pretzels
- Assorted Soft Drinks and Bottled Waters
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
- Mighty Leaf Teas

AFTERNOON POWER SHOT

\$15 per person

- Assorted Freshly Baked Chocolate Toffee Cookies, Fudge Brownies and Biscotti
- Assorted Soft Drinks and Bottled Waters
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
- Mighty Leaf Teas

THEMED BREAKS

ICE CREAM MAN

\$14 per person

Ice Cream Freezer Stocked with:

- Individual Ben & Jerry's®
- Fruit and Yogurt Bars
- Ice Cream Sandwiches
- Choco Tacos
- Good Humor® Bars

LIGHT AND FIT

\$12 per person

- Citrus Garlic Hummus and Artichoke White Bean Hummus
- Vegetable Sticks, Marinated Olives, Grilled Pita, Toasted Bread and Crispy Bagel Chips

BALANCED MIND AND BODY

\$16 per person

- Whole Fresh Fruit and Individual Fruit Cups
- Assorted Individual Fruit Yogurts and Fruit Smoothie
- Low Carb Granola

BEACH SIDE

\$14 per person

- Truffle Popcorn
- Individual Fruit Cups
- Build Your Own Granola
- Peanut Butter and Jelly Uncrustables
- Grape Clusters

SOUTHERN WARMTH

\$14 per person

- Warm Georgia Peach Cobbler with Whipped Cream
- Pecan Diamonds
- Whole Fresh Fruits

BARISTA COLD PRESSED COFFEE

\$12 per person

- Iced Pressed Coffee with Mocha, White Chocolate and Caramel Syrup
- Lemon Squares and Assorted Biscottis
- Traditional Fudge Brownies

Select a combination of any two to add to your Breaks \$4 per person:

PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated • Mighty Leaf Teas Iced Tea and Bottled Water • Assorted Soft Drinks and Bottled Waters

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LUNCH BUFFETS



NORTH FOREST BEACH DELI

\$36 per person

- Chef's Daily Soup
- Sliced Seasonal Market Fruit
- Vegetable Pasta Salad
- Fingerling Potatoes and Sweet Peas with Dijon Vinaigrette
- Deli Sliced Honey Roasted Turkey, Black Forest Ham, Sliced Genoa Salami, Roast Beef and Pastrami
- Sliced Domestic Cheeses
- Bread and Butter Pickles, Tomato, Red Leaf Lettuce and Red Onion
- Whole Grain Mustard, Horseradish Cream, Sweet Basil Mayo and Ketchup
- Rustic Italian Panini, Whole Grain, Sourdough and Whole Wheat Bread
- Assorted House Baked Cookies with Traditional Fudge Brownies and Key Lime Bars
- Fresh Brewed Iced Tea
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
- Mighty Leaf Teas

SUMMER GRILL

\$37 per person

- Farmers Market Salad Bar with Choice of Dressings
- Heirloom Potato Salad with Applewood Smoked Bacon
- Country Cole Slaw
- Grilled Vegetable Couscous Salad with Tarragon Vinaigrette
- Grilled Gourmet Beef Burgers with Assorted Cheeses, Red Leaf Lettuce, Tomato, Red Onion and Kaiser Rolls
- All Beef Hot Dogs with Chicago Style Toppings, Onion, Tomato, Relish, Pickle Spears, Sport Peppers and Yellow Mustard
- Mesquite Rubbed Chicken and Grilled Kielbasa
- Caramel Apple, Lemon Bars and House Baked Cookies
- Fresh Brewed Iced Tea
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
- Mighty Leaf Teas

CONTINENTE LATINO

\$39 per person

- Monterey Cobb Salad Bar with Avocado Ranch and Cilantro Lime Vinaigrette
- Peruvian Purple Potato Salad with Aji Amarillo Dressing
- Insalata Russa
- Marinated Skirt Steak with Chimichurri
- Chicken Saltado with Red Onion Escabeche
- Baked Cod with Sweet Corn and Black Bean Tomatillo Fresca
- Rice Chapin with Carrots, Green Beans and Corn
- Grilled Vegetables with Tomato and Achote Vinaigrette
- Guacamole, Sour Cream, Jalapeños, Onions, Salsa, Limes, and Soft Corn Tortillas
- Chili de Arbol Chocolate Cupcakes, Mango Flan with Caramel Rum and Coconut Rice Pudding
- Fresh Brewed Iced Tea
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LUNCH BUFFETS



TUSCAN BUFFET

\$42 per person

- Vegetarian Minestrone with Tiny Noodles on the Side
- Tuscan Country Salad, Assorted Condiments and Basil-Honey Dressing
- Great Northern Beans with Pearled Pasta, Arugula and Basil
- Artichokes and Tomatoes in White Balsamic Vinaigrette
- Grilled Vegetable and Ricotta Lasagna
- Chicken alla Griglia with Lemon and Oregano
- Roasted Garlic and Rosemary Steak with Creamy Smoked Tomato Polenta
- Roasted Vegetables with Oregano and Olive Oil
- Focaccia Bread and Garlic Bread Sticks
- Tiramisu, Canelones and Pistachio Mousse
- Fresh Brewed Iced Tea
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
- Mighty Leaf Teas

COASTAL LOW COUNTRY

\$41 per person

- Country Ham and White Bean Soup with Greens
- Farmers Market Salad Bar with Black-Eyed Pea Vinaigrette
- Tarragon and Crab Potato Salad
- Carolina Cole Slaw
- Herb Panko Breaded Baked Cod with Clam Broth
- Low Country Smothered Pork Chops
- Seared "Chicken Country Captain"
- Scallion Rice Pilaf
- Cider Marinated Grilled Pork Loin with Pineapple Fresca
- Greens Beans with Applewood Smoked Bacon
- Strawberry Shortcake, Warm Peach Cobbler with Vanilla Ice Cream and Banana Pudding
- Fresh Brewed Iced Tea
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
- Mighty Leaf Teas

ASIAN FLAVORS

\$38 per person

- Napa Cabbage, Tossed Field Greens, with Shaved Carrots, Cucumber, Daikon, Onion, Mandarin and Plum Ginger Dressings
- Rice Noodle with Edamame, Carrots, Scallions and Sweet Chili Vinaigrette
- Sesame Cabbage Slaw with Rice Wine Vinaigrette
- Pickled Bean Salad
- Peking Chicken Bites
- Beef and Broccoli
- Vegetable Stir Fried Rice
- Pork Pot Stickers with Sesame Soy
- Steamed Vegetables with Citrus Soy Butter
- Five Spice Carrot Cake, Almond Cookies and Fortune Cookies
- Fresh Brewed Iced Tea
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
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BOX LUNCHES

Box lunches include a selection of two of the following for the category selected. Additional selections can be made for a fee of \$5 for each selection.

TRADITIONAL GOURMET

\$28 per person

Each Box Lunch Includes:

Vinaigrette Potato Salad, Kettle Chips, House Baked Chocolate Chip Cookie and Orange, Red Apple or Banana

Herb Roasted Chicken

Mozzarella Cheese, Roasted Red Peppers, Tomatoes, Spinach, Basil Mayo on Ciabatta

Roasted Beef

Boursin Cheese, Roasted Roma Tomato, with Horseradish Cream on Honey Ale Onion and Whole Grain

Grilled Vegetable Stack

Chipotle Mayo on Focaccia

Grilled Chicken Caesar Salad

Crisp Romaine, Parmesan, Herb Marinated Cherry Tomatoes and Croutons

Turkey Club Wrap

Avocado Cream, Muenster Cheese, Applewood Smoked Bacon, Tomato and Lettuce

GOURMET

\$34 per person

Each Box Lunch Includes:

Vinaigrette Potato Salad, Oven Baked Chips, Seasonal Fruit Cup and House Baked Double Chocolate Macadamia Nut Cookie

Roasted Sliced Sirloin

Fig Compote, Arugula, Grilled Beefsteak Tomato, Ale Bermuda Onion on a Ciabatta Roll

Crab Salad Roll

Cucumber, Avocado and Baby Greens on a Potato Roll

Citrus Salmon Salad

Artisan Greens, Gold Tomatoes, Shaved Cucumber, Citrus Dill Dressing

Roasted Vegetable Focaccia

Portobello, Asparagus, Yellow Pepper, Roma Tomato and Local Greens with Piquant Spread

BENTO BOX

\$45 per person

STARTER

Raw Vegetable Salad

Fresh Seasonal Vegetables in Tarragon Vinaigrette

PLEASE CHOOSE:

Chilled Beef Tenderloin

Heirloom Potato Salad, Citrus Tossed Haricot Verts

Broiled Lemon Basil Prawns

Couscous Salad, Hearts of Palm, Local Honey and Apple Cider Vinaigrette

Vegetable Quinoa Lettuce Wrap

Hearts of Romaine, Fresh Seasonal and Baby Vegetables, Heirloom Tomatoes, Corn and Cilantro Quinoa with Cilantro-Lime Vinaigrette

Grilled Free Range Chicken

Apricot Basmati Rice Pilaf and Grilled Asparagus

DESSERT

Miniature Short Bread Fruit Tarts and Chocolate Treat



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PLATED LUNCH



Choice of One Soup or Salad and Either Hot Entrée, Salad Entrée or Sandwich Entrée.

SALAD ENTRÉES

Napa Salad Niçoise

Local Artisan Greens, Haricot Verts, Cherry Tomatoes, Egg, Olives, Peruvian Purple Potatoes with Creamy Citrus Dijon Vinaigrette

Hydro Greens and Micro Herb Citrus Salad

Bibb Lettuce, Watercress, Rainbow Micro Greens, Citrus Segments, Asparagus Spears, Chevre Goat Cheese, Candied Pecans and Lemon Poppy Seed Dressing

Summer Couscous

Couscous, Asparagus, Olives, Tomato, Arugula, Cucumbers, Artichokes with Creamy Basil Vinaigrette

Spanish Cobb

Sweet Corn, Pico de Gallo, Black Beans, Cucumbers, Shredded Pepper Jack Cheese with Creamy Avocado Cilantro Vinaigrette

SANDWICH ENTRÉES

Roasted Sirloin of Beef \$34

Boursin Cheese, Roasted Roma Tomato, Honey Ale Onion and Whole Grain Mustard Horseradish Cream on French Baguette

Herb Roasted Chicken \$36

Mozzarella Cheese, Roasted Yellow Peppers, Roma Tomatoes, Spinach, Sweet Basil Mayo on Ciabatta

Chilled Chicken Cuban Torta \$34

Sliced Ham, Pulled Chicken, Dill Pickle, Whole Grain Mustard Aioli and Swiss Cheese on a Bollio

Turkey Club Wrap \$34

Avocado Cream, Muenster Cheese, Bacon, Tomato and Lettuce

Grilled Vegetable Stack \$32

Arugula with Chipotle Mayo on Focaccia

HOT ENTRÉES

Lemon Chicken Picatta \$38

Seared with Linguini and Lemon Caper Cream

Pork Medallions \$39

Grilled with Creole Sauce and Red Rice

Rosemary Citrus Seasoned Sirloin Steak \$40

Grilled, Parmesan Mashed Potatoes and Port Demi

Sesame Crusted Salmon \$39

Seared, Soba Noodle with Julienne Vegetables and Honey Soy

Shrimp \$38

Sautéed, Creamy Grits and Étouffée Sauce

Vegetable Stack \$36

Grilled, Sweet Corn Quinoa and Aged Balsamic Reduction

CHOICE OF PROTEINS FOR SALAD:

Sesame Rubbed Grilled Ahi Tuna \$42

Grilled Lemon and Rosemary Seasoned Filet \$38

Yellow Aji and Soy Marinated Prawns \$42

Herb Marinated Grilled Chicken Breast \$38



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PLATED LUNCH



SOUPS

Cream of Chicken

With Carolina Gold Rice

Vegetable Minestrone

With Pesto and Tiny Noodle

White Bean and Andouille

With Greens

Roasted Green Tomato Tortilla Soup

Atlantic Seafood and Okra Soup

SALADS

Local Greens Salad

English Cucumber, Cherry Tomatoes, Shredded Carrots, and White Balsamic-Honey Vinaigrette

Tuscan Caesar

Hearts of Romaine, Broken Croutons, Roasted Grana Padano, Local Farm Egg Caesar Dressing

Tomato Salad

Green Tomatoes with Beefsteak Tomato, Spinach, Blue Cheese, Olives and Citrus Dijon Vinaigrette

Spinach Salad

Spiced Almonds, Mixed Berries, Chevre Goat Cheese and Tarragon Vinaigrette

DESSERT

Tropical Fruit Cheesecake

Passion Fruit and Mango Infused Buttermilk Cheesecake Topped with Tart Passion Fruit Curd. Finished with a Shimmering Glaze

Layered Red Velvet Cake

Brilliant Red Velvet Cake Layers, Chocolate Truffle Filling with Cream Cheese Icing

Very Berry Torte

Assorted Berries with Citrus Vanilla Whipped Cream

Key Lime Cheesecake

White Chocolate Cheesecake, Key Lime Filling and Berries

Chocolate Raspberry Crisp

Chocolate Layers, Raspberry Filling and Crisp Chocolate Pearls

Stacked Carrot Cake

Layered Carrot Cake with Raisins, Walnuts and Pineapple, Cream Cheese Icing

Flourless Chocolate Torte

Rich Chocolate Torte with Mixed Berry Compote and Cinnamon Chantilly Cream



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THEMED DINNERS

GASTRO PUB CUISINE AND MICRO BREWERY \$80 per person

All themed dinner entrées and receptions created to be paired with spirit mixers, beers and wines for your private event.

4 COURSES: Choice of Appetizer, Soup -or- Salad, Entrée and Dessert

APPETIZERS

Please choose one for the group

Pork Belly

White Cheddar Polenta, Citrus Demi and Applewood Smoked Bacon

Crab Fritters

Sweet Corn, Scallions, Chipotle and Honey

SOUPS

Please choose one for the group

Grilled Sweet Corn

Roasted Mushrooms

With Chive Oil

Chorizo and Chicken Chili

Spicy Black Beans, Scallions and Monterey Cheese

-OR-

SALAD

Please choose one for the group

Wedge Salad with Fried Okra

Crisp Baby Iceberg, Tomato, Blue Cheese, Egg, Applewood Smoked Bacon and Fried Okra

Pub Salad

Spinach, Cherry Tomato, Chevre Goat Cheese, Red Onion and Bacon Vinaigrette

ENTRÉES

Please choose one for the group

Grilled Top Sirloin Steak

Guinness and Brown Sugar Marinate, Ale Demi, Horseradish Whipped Potatoes, Peppered Asparagus and Tinker Bell Peppers

Mesquite Rubbed Chicken

Grilled, Glazed with Carolina Gold BBQ Sauce, Butter Whipped Mashed Potatoes and Roasted Vegetables

Pecan Crusted Cod

Honey, Dijon, Spiced Rum Cream, Couscous, Citrus Green Beans and Cherry Tomatoes

DESSERT

Please choose one for the group

Peanut Butter Pie

With Mocha Coulis

Crispy Cream Bread Pudding

With Rum Caramel Sauce and Frangelico

Red Velvet Truffle Cake

Layered Red Velvet, Chocolate Truffle and Chantilly Cream

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THEMED DINNERS



FOOD FOR WINE \$88 per person

All themed dinner entrées and receptions created to be paired with spirit mixers, beers and wines for your private event.

4 COURSES: Choice of Appetizer, Soup -or- Salad, Entrée and Dessert

APPETIZERS

Please choose one for the group

Grilled Pear Wheel

Pancetta Crisp, Fried Basil, Chevre Goat Cheese, Pine Nuts, Chive Oil and Pomegranate Coulis

Wild Mushroom Ravioli

Sage, Roasted Garlic Cream and Parmesan

SOUPS

Please choose one for the group

Shrimp Bisque

Sherry, Chive Oil and Spiced Shrimp

Seasonal Squash

Roasted, Smoked Paprika Oil and Creole Cream

-OR-

SALADS

Please choose one for the group

Salad Niçoise

Market Greens, Haricot Verts, Olives, Egg, Purple Potato and Orange Blossom Honey Vinaigrette

Spinach

Dried Cranberries, Candied Walnuts, Blue Cheese, Sweet Vidalia and White Balsamic Vinaigrette

ENTRÉES

Please choose one for the group

Bronzed Grouper

Corn Two-ways, Sweet Cream and Chive Oil

Chicken Roulade “Oscar”

Back Fin Blue Crab, Spinach, Tarragon Broth, Barley Risotto

Grilled Tenderloin

Chimichurri Marinated, Whole Grain White Bean Cassoulet and Roasted Cherry Tomatoes

DESSERTS

Key Lime Cheesecake

White Chocolate Cheesecake, Key Lime Filling and Berries

Chocolate Raspberry Crisp

Chocolate Layers, Raspberry Filling and Crisp Chocolate Pearls



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THEMED DINNERS



COASTAL AFFAIR \$88 per person

All themed dinner entrées and receptions created to be paired with spirit mixers, beers and wines for your private event.

4 COURSES: Choice of Appetizer, Soup -or- Salad, Entrée and Dessert

APPETIZERS

Please choose one for the group

Daufuskie Crab Cakes

Sweet Corn and Tomato Relish

Low Country Fried Chicken Bites and Waffles

Thyme and Pancetta Gravy

SOUPS

Please choose one for the group

She Crab Soup

Cream, Sherry and Chive Oil

Carolina Gold Rice and Smoked Sausage

Rice, White Beans and Smoked Sausage

-OR-

SALADS

Please choose one for the group

Local Greens

Glazed Pecans, Sweet Vidalia Onion, Peach, Feta and White Balsamic Vinaigrette

Grilled Green Tomato

Beef Streak Tomato, Arugula, Blue Cheese, Toasted Pine Nuts and Citrus Vinaigrette

ENTRÉES

Please choose one for the group

Shrimp and Grits

Black Tiger Prawns, Smoked Gouda Grits, Sweet Corn and Lima Beans

Braised Beef Short Rib

Wadmalaw Sweet Onion, Smoked Tomato Grits and Roasted Vegetable

Seared Snapper with Provençal Sauce

Clam Velouté, Provençal Vegetables, Jasmine and Scallion Rice Pilaf

Broiled Grouper

Lobster Butter, Vegetable Pearl Couscous

DESSERT

Please choose one for the group

Drop Biscuit Shortcake

Rosemary, Citrus, Seasonal Berries, Lemon Mousse and Mint

Chocolate Pecan Pie

Sweet Rum Caramel and Vanilla Cream

Sweet Potato Cheesecake

Salted Caramel and Sweet Pecans



SONESTA RESORT
HILTON HEAD ISLAND

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THEMED DINNERS

CONTINENTE LATINO \$80 per person

All themed dinner entrées and receptions created to be paired with spirit mixers, beers and wines for your private event.

4 COURSES: Choice of Appetizer, Soup -or- Salad, Entrée and Dessert

APPETIZERS

Please choose one for the group

Spicy Beef Empanadas

Red Chimichurri and Pickled Onions

Aji de Gallina Cups

Chicken, Yellow Aji, Cilantro and Olive

SOUP

Please choose one for the group

Caramelized Plantain Soup

Ham, Plantain, Leek and Smoked Paprika Oil

Smoked Chicken Pozole

Slow Smoked Chicken, Pozole Corn, Rich Broth, Crunchy Garnishes, Tomato and Lime

-OR-

SALADS

Please choose one for the group

Spinach Salad

Jicama, Cilantro, Spiced Pecans, Blue Cheese and Piquant Dressing

Ensalada Cubana

Radishes, Seasonal Tomatoes, Bermuda Onion, Black Beans and Cumin Lime Vinaigrette

ENTRÉE

Please choose one for the group

Red Snapper

Corn Puree with Salsa Vera Cruz, Peruvian Purple Potato Mash and Grilled Vegetables

Grilled Chicken

Grill-Roasted Chicken, Salsa Criolla, Rice Verde and Grilled Poblano Oil Green Beans

Steak Brava

Grilled Sirloin, Aji Panca, Lime, Cilantro, Gold Inca Quinoa and Roasted Vegetables

DESSERT

Please choose one for the group

Dulce De Leche Cheesecake

Caramel, Cinnamon Whipped Cream and Berries

Spiced Chocolate Cake

Chile De Arbol Chocolate Sauce, Citrus Vanilla Whipped Cream

Strawberry Bomba

Layered Strawberry and Amaretto in Almond Flecked Cake



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DINNER RECEPTIONS



GASTRO PUB RECEPTION

\$85 per person

STATION 1

Parmesan Truffle Popcorn
Mesquite House Baked Potato Chips
Spiced Peanut Mix

STATION 2

Grilled Guinness and Brown Sugar Marinate
Top Sirloins Steak
With Ale Demi, Sweet Potato Matchsticks
and Horseradish Mashed Yukon

STATION 3

Mesquite Rubbed Chicken Thighs
Grilled and Glazed with Carolina Gold BBQ sauce
and Topped with Sweet Corn Rice

STATION 4

Pecan Crusted Cod
Spiced Rum Cream and Creamy Polenta

STATION 5

Crispy Cream Bread Pudding
Rum Caramel Sauce and Ice Cream

FOOD FOR WINE RECEPTION

\$95 per person

STATION 1

Bruschetta Trio
Artichoke and Roasted Garlic, Roma Tomato and Sweet Basil,
Chick Pea and Fried Capers with Assorted Bruschetta Bread

STATION 2

Seared Grouper
Sweet Corn Coulis and Pancetta Pico

STATION 3

Chicken Roulade "Oscar"
Tarragon Citrus Cream Sauce and
Butter Whipped Yukon Gold Potatoes

STATION 4

Chimichurri Grilled Tenderloin Skewers
Citrus Jus and Baby Roasted Heirloom Potatoes

STATION 5

Assortment of Mini Cupcakes and Whoopie Pies



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DINNER RECEPTIONS



COASTAL AFFAIR RECEPTION

\$92 per person

STATION 1

Hush Puppies

Fresh Whipped Cinnamon-Honey Butter

STATION 2

Braised Beef Short Rib with Vidalia Sweet Onion

Sharp Cheddar Grits and Fried Sweet Potato Matchsticks

STATION 3

Low Country Fried Chicken

Peppered Gravy and Buttermilk Mashed Potatoes

STATION 4

Seared Snapper

Étouffé Sauce and Carolina Gold Rice

STATION 5

Assorted Biscuits and Shortcake

Rosemary and Citrus Biscuit, Buttermilk Biscuit,
Drop Biscuit, Mixed Berries,
Strawberries and Whipped Cream

CONTINENTE LATINO RECEPTION

\$90 per person

STATION 1

Fried Chicharrones

Salsa Valentina and Sliced Fruit Cups with
Lime and Chili Polvo

STATION 2

Red Snapper with Salsa Verde Veracruz

Fried Leeks and Peruvian Purple Potato Mash

STATION 3

Adobo Grilled Chicken Skewers

Salsa Criolla and Rice Chapin

STATION 4

Steak Brava Grilled Sirloin

Aji Demi and Inca Gold Quinoa Salad

STATION 5

Spiced Chocolate Brownie Sundae

Chile De Arbol Chocolate Sauce,
Vanilla Ice Cream and Whipped Cream



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DINNER BUFFET



COASTAL GRILL OUT

\$95 per person

- Local Greens and Seasonal Vegetable Market Salad with Pumpkin Seeds, Blue Cheese, Shredded Parmesan, Citrus Dijon Vinaigrette, Sweet Basil and Honey Vinaigrette and Poppy Seed Dressing
- Avocado and Black Bean Quinoa Salad
- Napa Valley Chickpea Salad with Pecans, Grapes and Creamy Dressing
- Assorted Tomatoes, Fresh Mozzarella, Sweet Basil and EVOO
- Grilled Ribeye Seasoned with Rosemary Citrus Sea Salt
- Grilled Lemon Basil Prawns with Sweet Basil Vinaigrette
- Marinated Chicken Breast with Grilled Sundried Tomato and Citrus Vinaigrette
- Grilled Asparagus and Malibu Carrots with Roasted Poblano Butter
- Vegetable Paella
- Roasted Heirloom Potatoes with Pancetta Cracklings and Garlic
- Grilled Stone Fruit and Seasonal Berries with Cinnamon Ice Cream and Sweet Balsamic Reduction
- Assorted Mini Short Bread Fruit Tarts
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
- Mighty Leaf Teas

SEACREST BBQ

\$75 per person

- Local Greens and Seasonal Vegetable Market Salad with Pecans, Blue Cheese, Shredded Parmesan, Black-Eyed Pea Vinaigrette, Sweet Basil and Local Honey Vinaigrette and Créole Dressing
- Vidalia Sweet Onion and Roasted Potato Salad
- Creamy Carolina Cole Slaw with Bay Shrimp
- Southern Macaroni Salad with Sweet Pickle Relish
- Low Country Shrimp Boil with Sweet Corn, Sausage, Local Potatoes, Lemons, Drawn Butter and Cocktail Sauce
- Buttermilk Country Fried Chicken with Cornbread Dressing Waffles
- Grilled Chicken Thighs with Carolina Gold BBQ Glaze
- Smoked Gouda Grits
- Gold Dirty Rice
- Cornbread with Sweet Honey Butter
- Assorted Biscuits, Jams and Berry Shortcakes, Rosemary and Citrus Biscuits, Buttermilk Biscuits, Drop Biscuits, Local Jams, Honey Butter, Mixed Berries, Strawberries and Whipped Cream
- PJ's Low Country Roast Coffee, Full Bodied and Decaffeinated
- Mighty Leaf Teas



SONESTA RESORT
HILTON HEAD ISLAND

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HORS D'OEUVRES

Sold in quantity of 25 pieces.

HOT HORS D'OEUVRES

Priced per Each

- Bacon Wrapped Sea Scallops with Truffle Honey \$4
- Beef Tenderloin Wellingtons \$4.25
- Lobster and Sweet Corn Fritters with a Sweet Chipotle Aioli \$5.25
- Macadamia Crusted Chicken Skewers with Peach Chutney \$3.75
- Lamb Lollipops with a Lavender and Local Honey Glaze \$8
- Brie and Raspberry Purses \$3.25

COLD HORS D'OEUVRES

- Southern Chicken Salad Bruschetta \$4
- Mini Lobster Rolls \$7
- Carolina Boil Peel and Eat Shrimp with Cocktail Sauce \$4.50
- Pickled Deviled Eggs with Prosciutto Chip \$4
- Sweet Green Tomato Jam Tartlets \$3.75

CULTURAL INSPIRED HORS D'OEUVRES

Price per Each

ASIAN

- Seared Tuna Wontons with Mango Relish and Avocado Mousse \$4.50
- Sesame Chicken Lettuce Wraps with Daikon Slaw and Micro Cilantro \$4.25
- Vegetable Spring Roll with Ginger Plum Dipping Sauce \$4

LATIN

- Spicy Beef and Cheese Empanadas with Chimichurri \$4.50
- Yucca Frits with Yellow Aji Aioli \$4.25
- Plantain Tostones with Pulled Beef and Onion Escabeche \$4

LOW COUNTRY

- Mini Daufuskie Crab Cakes with Sweet Pepper Relish \$4.50
- Country Ham and Cheese Biscuit Bites \$4
- Smoked Gouda and Shrimp Fritters with Smoked Tomato Coulis \$4.75

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SONESTA RESORT
HILTON HEAD ISLAND

RECEPTION STATIONS

These items are designed to be used in conjunction with other reception foods, minimum of 2 stations per 50 guests.

HOT STATIONS

EMPANADA AND YUCCA FRITS STATION

\$18 per person

- Spicy Beef and Cheese Empanadas, Chicken Empanadas and Vegetable Empanadas with Traditional Chimichurri and Roja Chimichurri
- Fried Yucca Frits with Guancallina Dipping Sauce, Rocoto Aioli and Yellow Aji Mayo

THAI FRIED RICE TO GO STATION

\$22 per person

- Mixed Fried Rice with Chicken, Beef, Shrimp, Peas, Scallions and Mushrooms
- Vegetable Spring Rolls with Apricot Ginger Sauce
- Pork Pot Stickers with Sesame Soy

IRRESISTIBLE MAC 'N CHEESE

\$18 per person

- Aged Cheddar Cheese with Crunchy Herb Bread Crumbs
- Parmesan with Fresh Mozzarella, Garlic, Sun Dried Tomatoes, Basil and Garlic Butter
- Smokey White Cheddar with Ham, Peas and Scallions

SHRIMP TACO STATION

\$22 per person

- Corn Flour Dusted Shrimp and Blackened Catfish
- Warm Corn Tortillas, Avocado Mousse, Pico De Gallo and Napa Cabbage Slaw with Cilantro and Onion
- Salsa Verde and Chile De Arbol Salsa

PUB SLIDER STATION

\$21 per person

- Carolina Gold BBQ Pulled Pork Slider with Bread and Butter Pickles
- Heyward's Burger Slider with Muenster Cheese, Tomato Jam and Honey Ale Onions
- Ahi Tuna Slider with Sesame Soy Aioli and Jicama Slaw

MAC 'N CHEESE WITH GRILLED CHEESE

\$24 per person

- Grilled Cheese with Cheddar Mac 'N Cheese
- Grilled Cheese with Pulled Pork Mac 'N Cheese
- Grilled Cheese with Lobster Mac 'N Cheese



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RECEPTION STATIONS

These items are designed to be used in conjunction with other reception foods, minimum of 2 stations per 50 guests.

COLD STATIONS

LOBSTER AND CRAB ROLL STATION

\$34 per person

- Maine Lobster Salad with Tarragon Mayonnaise on Potato Roll
- Crab Salad with Citrus Mayonnaise and Avocado on Potato Roll
- Sea Salt Kettle Chips

SMOKED SALMON AND SEAFOOD

\$22 per person

- Salmon, Scallops, Local White Fish and Oysters
- Red Onions, Capers, Chopped Eggs and Croutons

MEDITERRANEAN VEGETABLE DISPLAY

\$18 per person

- Hummus, Tabouleh, Baba Ganoush, Roasted Marinated Vegetables
- Assorted Flat and Crusty Breads, Extra Virgin Olive Oil

LOCAL ARTISAN AND IMPORTED CHEESE

\$14 per person

- Local Artisan Cheeses and Imported Cheeses
- Local Jams and Honey
- Artisan Crackers and Bread

ANTIPASTO DISPLAY

\$18 per person

- Grilled Vegetables, Marinated Tomatoes, Artichokes, Roasted Peppers
- Bocchini Mozzarella and Tomatoes, Imported Olives
- Salami and Prosciutto

VEGETABLE CRUDITÉS

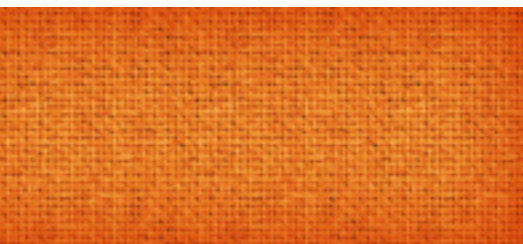
\$8 per person

- Baby Carrots, Jicama, English Cucumbers, French Green Beans, Asparagus, Seasonal Tomatoes, Radish, Olives
- Herb Aioli and Garlic Hummus

SUSHI AND SASHIMI COMBINATION

\$125 per person

- Ten Pieces of Sushi, Fourteen Pieces of Sashimi and One Chef's Specialty Roll (*Special Roll Selection \$215*)
- Six Specialty Rolls 48 pieces
- Wasabi, Pickled Ginger and Soy



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RECEPTION STATIONS



CARVERY*

All items listed below are prepared to be carved in the room.

Baked Ham with Bourbon

Brown Sugar Glaze \$15 per person
Dijon Mustard, Horseradish Cream and Cocktail Rolls

Turkey Roulade

\$16 per person
Turkey Breast Filled with Spicy Sausage Cornbread, Gravy, Peach Chutney and Artisan rolls

Grilled Rack of Lamb

\$35 per person
Rubbed with Lavender and Local Honey, Mint and Apple Jelly and Artisan Rolls

Baked Salmon En Croute

\$24 per person
Red Onions, Dijon Aioli, Artisan Rolls

Carolina Rubbed Roast Loin of Pork

\$22 per person
Carolina Peach Sauce and Artisan rolls

Roasted Sirloin of Beef

\$19 per person
Mustards, Mayonnaise, Horseradish and Cocktail Rolls

Strip Loin of Beef

\$22 per person
Mustards, Mayonnaise, Horseradish and Cocktail Rolls

Tenderloin of Beef

\$28 per person
Thyme and Dijon Herb Crust, Dijon Mustards, Mayonnaise, Horseradish, Cocktail Rolls

COASTAL RAW BAR

Oysters on the Half Shell

\$30 per dozen
Spicy Cocktail Sauce, Green Apple Mignonette, Raw Horseradish and Crackers

Fire Roasted Oysters

\$18 per person
Drawn Butter and Spicy Cocktail Sauce

Carolina Boil Peel and Eat Shrimp

\$16 per person
Spicy Cocktail Sauce and Lemon

Jumbo Shrimp Cocktail

\$4.50 each
Spicy Cocktail Sauce and Lemon

Local Crab, Maine Lobster and Ahi Tuna Salad

\$72 per pound
Artisan Crackers and Bread

Maine Lobster Salad

\$62 per pound
Tarragon Dressing, Potato Roll

Asian Tuna Tartar

\$88 per pound
Sriracha Mayonnaise, Sesame Cucumber, Seaweed Salad, Rice Crackers

SWEET TOOTH

Assorted Mini Pastries

\$18 per person
Fruit Tartlets, Pecan Diamonds, Miniature Éclairs, Cream Puffs and Chocolate Dipped Strawberries

Back to Childhood with Milk

\$12 per person
Twinkies®, Cupcakes, Oreo® Cookies, Nestle® Toll House® Chocolate Chip Cookies, Brownies, Pudding with Whipped Cream, Whole, 2% and Chocolate Milk

Cupcake Fun

\$15 per person
Red Velvet, German Chocolate, Double Chocolate Fudge, and Banana Bread Cupcakes

Cookies and Milk

\$14 per person
Chocolate Chip, Toffee and Chocolate Chip, Oatmeal and Raisin, and Peanut Butter Cookies, Whole, 2% and Chocolate Milk

Rich Chocolate Fondue

\$16 per person
White and Dark Chocolate Sauce, Sweet Strawberries and Pineapple

Whole, 2% and Chocolate Milk

\$4 per person

* All carvery selections require a chef attendant fee of \$100 for each 75 guests per selection.

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SONESTA RESORT
HILTON HEAD ISLAND

PLATED DINNER

Our Sonesta Food is Art Canvas Menu is Designed to be a Four Course Menu.

THE SELECTIONS INCLUDE:

Choice of Appetizer or Soup, a Salad, Entrée, the Chef's Selection of Fresh Vegetables and Starch and Your Choice of Dessert.

Includes Freshly Baked Rolls and Butter, Freshly Brewed PJ's Low Country Roast Coffee, Decaffeinated Coffee and Mighty Leaf Teas.

APPETIZERS

Daufuskie Crab Cakes
Sweet Corn, Tomato Relish

Shrimp and Grits
Black Tiger Prawns, Smoked Gouda Grits,
Sweet Corn, Lima Beans

Grilled Pear Wheel
Pancetta Crisp, Chevre Goat Cheese,
Pine Nuts, Chive Oil, Pomegranate Coulis

Chilled Mushroom Stack
Grilled Portobello and Button
Mushrooms, Roasted Red Pepper, Blue
Cheese, Balsamic Reduction

Jumbo Lump Crab
Local Crab with Grilled Asparagus and
Meyer Lemon Citrus Vinaigrette

SOUPS

Chicken
With Carolina Gold Rice
and Black-Eyed Peas

Vegetable Minestrone
With Pesto and Tiny Noodle

White Bean and Andouille
With Greens

Charred Green Tomato Tortilla Soup

Seafood and Okra
With Herbs

SALADS

Sonesta Salad
Radicchio Cup, Artisan Greens,
Edamame, Dry Door County Cherries,
Chevre Goat Cheese, Candied Walnuts,
Exotic Flower Confetti,
Blood Orange Vinaigrette

Arugula Salad
Shaved Fennel, Asiago Cheese,
Black Olives, Cherry Tomatoes and
Oregano Vinaigrette

Spinach Salad
Dried Cranberries, Candied Walnuts,
Blue Cheese, Sweet Vidalia and
White Balsamic Vinaigrette

Inspired Salad
Local Greens, Watercress, Cucumber,
Shaved Pear, Sweet Pecans, Vidalia
Onions and Poppy Seed Dressing



SONESTA RESORT
HILTON HEAD ISLAND

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Includes Freshly Baked Rolls and Butter, Freshly Brewed PJ's Low Country Roast Coffee, Decaffeinated Coffee and Mighty Leaf Teas.

ENTRÉES

Chicken Renoir \$58 per person
Stuffed with Asparagus, Prosciutto and Chevre Goat Cheese with Pesto Velouté

Scaloppini of Chicken \$56 per person
Layered with Sautéed Spinach in Lemon Caper Sauce

Chicken Alouette \$58 per person
Filled with Boursin Cheese, Spinach and Shrimp

Snapper Étouffé \$64 per person
Seared, Topped with Crawfish Étouffé

Fillet of Cod \$62 per person
Citrus and Herb Panko Crusted with a Lemon Beurre Blanc

Top Sirloin \$64 per person
Grilled, Blue Cheese Butter and Red Wine Sauce

Medallions of Beef \$75 per person
Mushroom Duxelle Port Wine and Shallot Demi Glaze

Filet Mignon \$84 per person
Au Gratin Baked with a Blue Cheese and Almond Crust and Borolo Wine Sauce

Filet and Shrimp \$82 per person
Red Wine Sauce and Basil Butter

Pork Loin \$64 per person
Sautéed Medallions with Apple Citrus Confit

Zucchini Spaghetti \$48 per person
Sautéed Seasonal Vegetables with Pesto and Fresh Grated Parmesan

Mushroom Ravioli \$52 per person
Wild Mushrooms, Garlic and Basil Broth with Fresh Grated Parmesan

DESSERTS

Very Berry Torte
Assorted Berries with Citrus Vanilla Whipped Cream

Key Lime Cheesecake
White Chocolate Cheesecake, Key Lime Filling and Berries

Chocolate Raspberry Crisp
Chocolate Layers, Raspberry Filling and Crisp Chocolate Pearls

Dulce De Leche Cheesecake
Caramel, Cinnamon Whipped Cream and Berries

Strawberry Bomba
Layered Strawberry and Amaretto in Almond Flecked Cake

Tropical Cheesecake
Passion Fruit and Mango Infused Buttermilk Cheesecake

Layered Red Velvet Cake
Red Velvet Layers, Spread with Chocolate Truffle Filling, Cream Cheese Icing



SONESTA RESORT
HILTON HEAD ISLAND

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BANQUET BEVERAGE: HOSTED BAR



RESORT BRANDS \$7.50

Pinnacle Vodka
Seagram's Gin
Grant's Scotch
Seagram's 7 Whiskey
Bacardi Rum
Sauza Gold Tequila

PREMIUM BRANDS \$8.50

Absolut Vodka
Tanqueray Gin
Johnnie Walker Red Scotch
Canadian Club Whiskey
Captain Morgan Rum
Jose Cuervo Gold Tequila

DELUXE BRANDS \$10.50

Absolut and Belvedere Vodka
Tanqueray and Bombay Sapphire Gin
Johnnie Walker Black and Chivas Regal Scotch
Jim Beam and Knob Creek Whiskey
Captain Morgan and Appleton Rum
Jose Cuervo and Milagro Silver Tequila

BEER

Domestic Beer \$4.50
Imported Beer \$5.50
Micro Brew Beer \$5.50

RESORT BRAND WINE \$7

Shadow Brook Cabernet Sauvignon
Shadow Brook Chardonnay
Shadow Brook Merlot
Beringer White Zinfandel

PREMIUM BRAND WINE \$9

B110 Kendall Jackson Chardonnay
B107 Kendall Jackson Sauvignon Blanc
R100 Hogue Late Harvest Riesling
S103 Mezzacorona Pinot Grigio
S219 Rodney Strong Cabernet Sauvignon
R200 Hahn Pinot Noir

SOFT DRINKS

Soft Drinks \$4
Bottled Water \$4

Hosted Bars are priced per drink and charged upon consumption. Bartender fee of \$100 for the first hour and \$25 for each additional hour per bartender. One Bartender per 75 guests. Bartender fees are charged in full hour periods, and not in fractions of hours.



SONESTA RESORT
HILTON HEAD ISLAND

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BANQUET BEVERAGE: HOSTED UNLIMITED BAR



RESORT BRANDS

Pinnacle Vodka
Seagram's Gin
Grant's Scotch
Seagram's 7 Whiskey
Bacardi Rum
Sauza Gold Tequila

First hour: \$16 per person
Additional full hours: \$7 per person
Additional ½ hours: \$4 per person

BEER AND WINE ONLY

**Resort Brands of
Wine and Beer Selections**

1st hour: \$14 per person
Additional Hours \$7 per person

PREMIUM BRANDS

Absolut Vodka
Tanqueray Gin
Johnnie Walker Red Scotch
Canadian Club Whiskey
Captain Morgan Rum
Jose Cuervo Gold Tequila

First hour: \$18 per person
Additional full hours: \$9 per person
Additional ½ hours: \$6 per person

DELUXE BRANDS

Absolut and Belvedere Vodka
Tanqueray and Bombay Sapphire Gin
**Johnnie Walker Black
and Chivas Regal Scotch**
Jim Beam and Knob Creek Whiskey
Captain Morgan and Appleton Rum
Jose Cuervo and Milagro Silver Tequila

First hour: \$21 per person
Additional full hours: \$12 per person
Additional ½ hours: \$9 per person

*Includes all liquor, beer, wine and mixers for a predetermined price per person.
There is no additional charge for bartenders.*



SONESTA RESORT
HILTON HEAD ISLAND

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BANQUET BEVERAGE: CASH BAR



RESORT BRANDS \$8

Pinnacle Vodka
Seagram's Gin
Grant's Scotch
Seagram's 7 Whiskey
Bacardi Rum
Sauza Gold Tequila

PREMIUM BRANDS \$9

Absolut Vodka
Tanqueray Gin
Johnnie Walker Red Scotch
Canadian Club Whiskey
Captain Morgan Rum
Jose Cuervo Gold Tequila

DELUXE BRANDS \$11

Absolut and Belvedere Vodka
Tanqueray and Bombay Sapphire Gin
Johnnie Walker Black and Chivas Regal Scotch
Jim Beam and Knob Creek Whiskey
Captain Morgan and Appleton Rum
Jose Cuervo and Milagro Silver Tequila

BEER

Domestic Beer \$5
Imported Beer \$6
Micro Brew Beer \$6

RESORT BRAND WINE \$8

Shadow Brook Cabernet Sauvignon
Shadow Brook Chardonnay
Shadow Brook Merlot
Beringer White Zinfandel

PREMIUM BRAND WINE \$10

B110 Kendall Jackson Chardonnay
B107 Kendall Jackson Sauvignon Blanc
R100 Hogue Late Harvest Riesling
S103 Mezzacorona Pinot Grigio
S219 Rodney Strong Cabernet Sauvignon
R200 Hahn Pinot Noir

SOFT DRINKS

Soft Drinks \$4
Bottled Water \$4

For any group that desires to have their guests personally pay for each drink. The prices that are listed are inclusive of taxes and service charges. Bartenders are provided at \$100 for the first hour and \$25 for each additional hour, per bartender. One Bartender per 75 guests.

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SONESTA RESORT
HILTON HEAD ISLAND

MORE DETAILS TO CONSIDER

Our culinary team has crafted an exceptional collection of menu options that combine the Sonesta “Food Is Art” philosophy with colorful regional influences that define the Coastal Area. We are also happy to design special menus to meet any specific personal tastes or needs that you or your guests may have.

Noted below are a few helpful reminders that will keep your planning process on track:

- We are happy to confirm your entire menu pricing a minimum of 6 months in advance of your group's arrival.
- At any of your plated meal functions, you are welcome to have more than one entrée offered to your guests at an additional fee of \$5 per person. In these instances the Resort requests that you confirm the count for each entrée at the time of the 72 hour guarantee and provide a designated entrée card for each of your guests.
- For your outdoor events, the Resort recommends “Buffet-Style” or “Reception-Style” food service. Plated meal functions are available at our outdoor venues upon request, however additional fees may apply.
- To ensure that the Resort is fully prepared for your event, it is necessary for you to confirm the number of attendees 3 business days prior to the event. The Resort will be prepared to set and serve 5% over your guarantee. Should your actual attendance exceeds 5%, the Resort will make every effort to offer the original food selection, however it may not always be available.
- Hospitality Suites are available for private events and food and beverage packages are available upon request.
- The sale and service of all alcoholic beverages is governed by the State of South Carolina. As a licensee, we are responsible for the administration of all beverage regulations. It is therefore, a policy that all liquor and wine must be supplied and dispensed by the Resort. The Sonesta Resort encourages safe and responsible alcohol consumption. Bartenders are required to ID all guests prior to serving alcoholic beverages.
- All events are catered exclusively by the Sonesta Resort Hilton Head Island. In accordance with the South Carolina Health Department no food or beverage may be brought in or removed from the Resort.

A service charge of 23% for all in house functions and 25% for outside functions and applicable SC sales tax will be added to the above prices. All buffets, brunches and stations are based on one and half hour of service. If the final guarantee is less than the minimum of 25 guests, the price per guest will be increased by 20%.



SONESTA RESORT
HILTON HEAD ISLAND