



SONATA'S
RESTAURANT

GROUP DINING

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Special Events Coordinator

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Sonatas Restaurant

10050 N. Scottsdale Road, Suite 127
Scottsdale, Arizona 85253

GROUP



DINING



THE CUISINE



Sonata's Restaurant brings the "food is life" philosophy to Scottsdale. Using real, fresh and in-season ingredients to create traditional Old World cuisine with a touch of American flair. Sonata's is dedicated to bringing the flavors and dining style of Europe to each of their guest's table with every meal.

Sonata's imaginative cuisine, lively indoor/outdoor atmosphere and talented chefs are what make this a food lover's destination and a favorite among Scottsdale's restaurant connoisseurs.

We invite you to dine with us, drink with us and become part of our family —
but don't worry, we won't make
you do the dishes
afterwards!



GROUP



DINING



Sonata's is a perfect place for surprise parties, birthdays, rehearsal dinners, baby showers, and more!

FEATURING:

Fresh, Seasonal Menus
Full Inside and Outside Bar
Elevated Area for private parties
Audio Visual Capabilities

**SONATAS RESTAURANT
DOES NOT OFFER
PRIVATE DINING,
BUT WELCOMES
LARGE GROUPS**

ELEVATED AREA (up to 50 guests)
OUTSIDE PATIO (up to 150 guests)
CHEF TABLE (up to 10 guests)
RESTAURANT BUYOUTS
are an option for up to 250 guests!



Food and Beverage
Minimum Spend *
Sunday through Thursday - \$1000
Friday and Saturday - \$2,500
*Excludes \$7.95% tax and 20% service charge

BOOK YOUR NEXT GROUP EVENT AT SONATAS RESTAURANT!

Appetizers & Beverage package,
Family style Packages
starting at \$25
per person



GROUP



DINING

PRIVATE EVENT INFORMATION

GROUP EVENT INFORMATION FOOD & BEVERAGE MINIMUMS

When booking your group reservation, please note that dates come with a food & beverage revenue guarantee. Minimums vary based on the day of the week and time of the year and do not include service charge, sales tax, or gratuity.

EVENT GUARANTEES

We will need to receive your final guest commitment 3 calendar days prior to your event(s). Should this number not be made available at the requested time, the originally established attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. If the guest number increases the day of the event we will do our best to accommodate. Group menus and beverage choices will need to be selected 2 weeks in advance.

This will guarantee food and beverage item availability and printing of the menus for the day/night of the event.

SERVICE CHARGE & APPLICABLE TAX

Services listed in this packet are subject to a 4% service charge and appropriate sales tax. The amount of gratuity you choose to leave for our servers is determined solely by you. You may indicate the amount of the tip in the pre-authorization form or wait for your final check before deciding on the amount of the tip. For larger events, including restaurant buyouts, a 21% service charge will replace the 4% service charge and gratuity options. A deposit will also apply.

Please speak to your Event Manager for more details.

CANCELLATION

If you cancel with less than 2 weeks' notice you will be responsible for 50% of your food and beverage charge, sales tax, and the 4% service charge on the full minimum as a penalty. Cancellation within 24 hours prior to the event reservation will result in 100% responsibility of your food and beverage charge, sales tax, and the 4% service charge.

Cancellations for larger events and restaurant buyouts have different terms based on deposits and time lines.

Please speak to your Event Manager for more details.

CONFIRMING RESERVATION

In order to reserve space for your group event a confirmation form will be sent by one of our Event Managers via email and it will need to be signed by 3 calendar days after the form was sent.

To confirm larger events including buyouts a deposit will be required.

PATIO RESERVATIONS

This event is rain or shine. In the case of inclement weather our managers will do their best to relocate the event based on the other reservations and contracts previously made. There is no guarantee that relocation will be possible and you will not receive a credit, nor will your food and beverage minimum be reduced or waived.

MENU

We are dedicated to the craftsmanship of food and wine and our menus change seasonally.

When choosing your food and wine options please note substitutions may occur when menu changes take place.

Prix fixe menus are required for parties of over 15. Guests can choose their option during their dining experience.

Sales tax, gratuity, and 4% service charge are not included in menu pricing.

FINAL PAYMENT

We do not provide separate checks for group events. Upon completion of the event, one check will be prepared with all food, beverage, incidental charges, sales tax, and our service charge.

Payment of the entire guest check is due upon completion of the event.

Sonatas Restaurant accepts cash and all major credit cards.

GROUP



DINING

Prix – Fixe Lunch Menu \$25 per person

APPETIZERS

Pommes Frites de Fromage

French Fries Tossed In Duck Fat Aioli & Havarti Cheese, Mushrooms, Bacon & Topped with an Egg

Artisan Green Salad

Mixed Local Organic Greens, Ribbons of Seasonal Vegetables, Red Wine Vinaigrette, Feta Cheese

MAIN COURSE

(Choose 1)

Smoked Chicken Wings

House Smoked Wings served with BBQ sauce & Horseradish Blue Cheese

Ruban Sandwich

House Made Pastrami & Sauerkraut, Havarti Cheese, Horseradish & Whole Grain Mustard Aioli, Toasted Rye Bread, Side of Pickles

Wood Grilled Burger

Corn Fed Ground Brisket, Smoked Bacon, Cheddar Cheese, Chopped Onion, Lettuce, Tomato, Pickles, Whole Grain Mustard Aioli, Toasted Poppy Seed Bun

Münchner Snitzel

Pounded Breaded Crispy Veal, Horseradish & Whole Grain Mustard Aioli, Toasted Rye Bread, Fried Egg, Fresh Lemon, Capers, Lettuce, Tomato, Onion

BBQ Glazed Salmon + \$8 p.p.

Dill Smashed Red Potatoes with Hemp Salt & Sautéed Wild Spinach & Roasted Yellow Creamed Corn & Corn Nage

Chicken Kiev + \$6 p.p.

Crispy Chicken filled with Herb Butter & Havarti Cheese, Boursin Mash, Charcuterie Sauce, Wild Mushrooms

DESSERT

Homemade Napoleon

Homemade Napoleon accompanied with a side of fresh strawberries and raspberries

Or

Grand Marnier & Lavender Crème Brûlée & Mixed Berries

GROUP



DINING

Tasting package “Luxe” \$35 per person

CHOICE OF SALAD

Artisan Green Salad

Fresh Beef Steak Tomatoes, Seedless Cucumber, Red Onions, Mixed local Organic Greens, Ribbons of Seasonal Vegetables, Red Wine Vinaigrette, Feta Cheese

Or

Wedge Salad

Baby Iceberg, Cucumber, Red Onion, Carrot, Cherry Tomatoes, White Beans, Shaved Prosciutto, Blue Cheese, Horseradish Vinaigrette

MAIN COURSE (Choose 1)

Pork Shashlik

Pomegranate Marinated Pork Kebabs with Vegetables, Shaved Brussels Sprout Tziki, Rice Pilaf, Mizeria Cucumber Salad

Chicken Kiev

Crispy Chicken filled with Herb Butter & Havarti, Boursin Mash, Charcuterie Sauce, Wild Mushrooms

BBQ Glazed Salmon

Dill Smashed Red Potatoes with Hemp Salt & Sauteed Wild Spinach & Roasted Yellow Creamed Corn & Corn Nage

DESSERT

Homemade Napoleon

Homemade Napoleon accompanied with a side of fresh strawberries and raspberries

Or

Grand Marnier & Lavender Crème Brulee & Mixed Berries

GROUP



DINING

Tasting package “Prestige” \$50 per person

COLD APPETIZERS

Charcuterie

Assortment of cured meats, salami, and decadent cheeses accompanied with grilled ciabatta

Artisan Green Salad

Fresh beef steak tomatoes, seedless cucumber, red onions, mixed local organic greens, ribbons of seasonal vegetables, Red Wine Vinaigrette, Feta Cheese

Terrine De Foie De Volaille

Tomato Marmalade, Mustard Seeds, Pistachios, Pickled Fennel, Cornichon Pickles

HOT APPETIZERS

Potato Pancakes or Crepes

Choose from Either Roasted Duck or Smoked Salmon. Each comes with Herb Smetana & Ljutenica, a Sweet & Spicy Vegetable Chutney

MAIN COURSE

(Choose 2)

Pork Shashlik

Pomegranate Marinated Pork Kebabs with Vegetables,
Shaved Brussels Sprout Tziki, Rice Pilaf,
Mizeria Cucumber Salad

Smoked Beef Short Rib Stroganoff

Wild Mushrooms cooked in Natural Short Rib Jus over
either Boursin Mash or House made
Pappardelle Egg Noodles

Dutch Oven Crab Stuffed Cod

Pomodoro Red Sauce, Olives, Capers,
Aromatics & Herbs

Chicken Kiev

Crispy Chicken filled with Herb Butter & Havarti,
Boursin Mash, Charcuterie Sauce,
Wild Mushrooms

DESSERT

Homemade Napoleon

Homemade Napoleon accompanied with a side
of fresh strawberries and raspberries

Or

Grand Marnier & Lavender Crème Brulee & Mixed Berries

GROUP



DINING

Tasting Package “Royal” \$75 per person

COLD APPETIZERS

Royal Salmon Platter

Smoked salmon, crackers, cream cheese, capers, cucumbers, peppers, eggs, red onions

Charcuterie & Cheese

Assortment of cured meats, salami, and decadent cheeses accompanied with grilled ciabatta

Del Mar Salad

Seasonal favorite Sonatas Seafood salad made with grilled octopus, shrimp, crab, salmon, cucumbers, red onions, tomatoes, red peppers, spicy pepper rouillie & lavash

“Oliver” Salad

European style potato salad made with diced boiled potatoes, eggs, carrots, Bologna sausage, pickles and peas, tossed in Mayonnaise

HOT APPETIZERS

Wood Charred Spanish Octopus

Roasted Artichokes, Braised Fennel, Sun Dried Yellow Tomatoes, Cappers, Roasted Fingerlings, Smoked Pomodoro

Braised Beef Pierogies

Braised Beef Cheek, wild Mushrooms, Baby Carrots, Pickled Shallots, horseradish Smetana, Veal Glaze

MAIN COURSE

(Choose 2)

Dutch Oven Crab Stuffed Cod

Pomodoro Red Sauce, Olives, Capers, Aromatics & Herbs

Smoked Beef Short Rib Stroganoff

Wild Mushrooms cooked in Natural Short Rib Jus served over Boursin Mashor House made Pappardelle Egg Noodles

New Zealand Rack of Lamb

Kasha Grains, Glazed Mushroom, Carrots & Eggplant, Veal Glaze

Chicken Kiev

Crispy Chicken filled with Herb Butter & Havarti, Boursin Mash, Charcuterie Sauce, Wild Mushrooms

DESSERT

Homemade Napoleon

Homemade Napoleon accompanied with a side of fresh strawberries and raspberries

Or

Grand Marnier & Lavender Crème Brulee & Mixed Berries

GROUP



DINING

Tasting package “Europa” \$95 per person

COLD APPETIZERS

Cold Appetizers

Rasputin Red Salmon Caviar Crepes
Butter crepes served with premium quality
Red Salmon Caviar

Sonatas Seafood Platter

Roasted jumbo shrimp topped with a creamy lemon
butter sauce and a scallop
topped with a sweet yet tangy apricot sauce

Charcuterie

Assortment of cured meats, salami, and decadent
cheeses accompanied with grilled ciabatta

“Oliver” Salad

European style potato salad made with diced boiled
potatoes, eggs, carrots, Bologna sausage,
pickles and peas, tossed in Mayonnaise

“Selodka pod Shuboi” Salad

Traditional layered salad made of finely chopped
pickled herring, eggs, beets, carrots, potatoes,
and mayonnaise

Terrine De Foie De Volaille

Tomato Marmalade, Mustard Seeds, Pistachios,
Pickled Fennel, Cornichon Pickles

HOT APPETIZERS

Foie Gras

Seared goose liver presented with pickled grapes,
Orange Five Spice Gastrique, whipped Dates & Goat
cheese, Toast & Prosciutto Di Parma

Wood Charred Spanish Octopus

Roasted Artichokes, Braised Fennel, Sun Dried
Yellow Tomatoes, Cappers, Roasted
Fingerlings, Smoked Pomodoro

Braised Beef Pierogies

Braised Beef Cheek, wild Mushrooms, Baby Carrots, Pickled Shallots, horseradish Smetana, Veal Glace

MAIN COURSE

(Choose 2)

Beef Medallions

Hunters Sauce with Wild Mushrooms, Capers, Cherry Tomatoes,
Baby Turnips, Smoked Wax Potatoes

New Zealand rack of Lamb

Kasha Grains, Glazed Mushroom, Carrots & Eggplant, Veal Glace

Sea Scallops

Roasted yellow corn & vanilla bean risotto, wilted spinach, parm foam

Chilean Sea Bass

Grilled Sea Bass marinated in soy
sauce composition,
glazed with teriyaki sauce

Chicken Kiev

Crispy Chicken filled with Herb Butter
& Havarti, Boursin Mash, Charcuterie
Sauce, Wild Mushrooms

DESSERT

Grand Marnier Souffle

Lavender Anglaise & Mixed Berries

Or

Homemade Napoleon

Accompanied with a side of fresh strawberries and raspberries

GROUP



DINING

Cold Appetizers

HALF TRAY
(serves 15-20)

FULL TRAY
(serves 25-30)

Gourmet Deviled Eggs Platter Choose from: Smoked Salmon, Red Caviar, Prosciutto Ham, Wild Forest Mushrooms	\$55	\$85
Shrimp Cocktail Served with cocktail sauce and lemon wedges	\$85	\$115
Royal Salmon Platter Smoked salmon, crackers, cream cheese, capers, cucumbers, peppers, eggs, red onions	\$85	\$115
Watermelon Boat (Fresh assorted fruit)	\$65	\$95
The European Meat Platter Assorted European-style imported cold cuts & sausages	\$85	\$125
European Artisan Cheese Platter Assorted imported gourmet cheeses, crackers, and fruit	\$65	\$95
Caprese salad Buffula cheese, slow roasted cherry tomato, pesto, olive oil, and balsamic dressing	\$85	\$105
Mediterranean Platter Stuffed grape leaves, hummus, mixed olives, peppers, and pita bread	\$85	\$155
Canapes with smoked salmon, cucumber and cream cheese	\$60	\$95
Canapes with Baltic herring on rye bread	\$55	\$95
Smoked Salmon on cucumber wheel Smoked salmon, goat cheese mousse, and capers on an English cucumber	\$65	\$95
Tuna Poki	\$95	\$155
Terrine De Foies De Volaille Tomato Marmalade, Mustard Seeds, Pistachios, Pickled Fennel, Cornichon Pickles	\$65	\$95
Oliver salad	\$55	\$85
Bruschetta Tomato, basil pesto, and parmesan	\$55	\$85
Sonata's Seafood Salad Shrimp, Octopus, Cod, Crab, Salmon, Cucumbers, Red Onion, Tomatoes, Red Peppers, Spicy Pepper Rouillie & Lavash	\$75	\$155
Prosciutto Wrapped Date & Goat Cheese	\$65	\$95

Hot appetizers

Mushroom caps stuffed with sausage	\$65	\$95
Mushroom caps stuffed with crab meat	\$85	\$115
Scallops wrapped with bacon	\$95	\$165
Jumbo Shrimp wrapped with bacon	\$95	\$145
Potato Crab Cakes	\$95	\$145
Crepes with duck	\$65	\$95
Crepes with Smoked Salmon	\$75	\$115
Chicken Shashlik Skewers	\$75	\$115
Pork Shashlik Skewers	\$75	\$115
Mini Lamb Chops	\$105	\$165
Potato pancakes with salmon	\$65	\$95
Potato pancakes with duck	\$65	\$95
Kepta Duona Rye Bread Tossed in Duck Fat aioli & Havarti Cheese	\$55	\$85
Mini Rueben Sandwiches	\$65	\$95
Braised Beef Pierogies Braised Beef Cheek, Wild Mushrooms, Baby Carrots, Pickled Shallots, Horseradish Smetana, Veal Glace	\$75	\$105