



EVENTS BANQUET MENU

BREAKFAST | PLATED

All American Breakfast

Plated | \$23.00

Fluffy scrambled eggs, smoked bacons, hash browns, breakfast sausages and grilled tomatoes with a basket of croissants, muffins and Danish with preserves and butter

Deluxe Croissant Breakfast

Plated | \$24.00

Flaky croissant filled with fluffy scrambled eggs, melted Cheddar and Jack cheese served with grilled vegetables, smoked bacon, country sausage with a basket of assorted muffins and Danish with preserves and butter

Lobster and Scrambled Eggs

Plated | \$33.00

Sautéed lobster with fresh herbs and scrambled eggs placed in a Vol au Vont pastry shell topped with sauce charon served with breakfast potatoes and grilled tomatoes

BREAKFAST | BUFFET

Caribbean Continental Breakfast

Buffet | \$23.00

Fresh, chilled orange and apple juice, tropical fruit, resort baked breads, mouthwatering muffins, glazed mini Danish and flaky croissants, fruit preserves and appropriate condiments, freshly brewed regular coffee or decaffeinated coffee and specialty teas

An Aruban Sunrise

Buffet | \$25.00

Chilled orange and apple juice, sliced fresh fruit and seasonal berries, assortment of cereals with milk, sliced Caribbean breakfast breads, gourmet, muffins, deluxe bagels with whipped cream cheese, fruit preserves and appropriate condiments, freshly brewed regular coffee or decaffeinated coffee and specialty teas

Full American Breakfast

Buffet | \$32.00

Chilled orange and apple juice, freshly baked breakfast pastries, assorted fresh fruits, yogurt, oatmeal & cold cereals, scrambled eggs, hot cakes, French toast, breakfast cold cuts, sliced cheeses, Canadian ham, smoked bacon, grilled sausages and breakfast potatoes, freshly brewed regular coffee or decaffeinated coffee and specialty teas

Enhancement | \$11.00

Smoked chicken hash with fresh herbs

Enhancement | \$11.00

Sliced smoked salmon with capers, lemon, egg white and diced onions

Enhancement | \$11.00

Egg Benedict with grilled green asparagus

Enhancement | \$8.00

Belgium waffles with vanilla syrup

Enhancement | \$13.00

Grilled New York strip steak

Enhancement | \$15.00

Garlic seared filet mignon with sautéed mushrooms and onions

The Health & Wellness (Cold) | \$32.00

Hand-squeezed organic orange and blueberry mango juices, freshly baked bagels, multigrain and country white breads for toasting, creamery butter, local preserves, cream cheese, homemade granola bars, European style Bircher muesli, skim milk, sultana raisins, dried pitted prunes, sunflower seeds and pecans, fresh sliced cantaloupe, honeydew, pineapple, grapefruit, and fresh berries, organic low fat yogurts, freshly brewed coffee, assorted whole leaf teas

Omelet Station - Made with Free Run Eggs | \$21.00

Choice of ingredients to include: roasted wild mushrooms, fresh herbs, green peppers, scallions, tomatoes, onions, Cheddar and Swiss Emmental cheeses, steamed spinach, chopped pancetta, smoked salmon

Breakfast Wraps | \$13.00

Scrambled free run eggs, Cheddar and peameal bacon wrap, scrambled free run eggs, Monterey jack cheese, salsa wrap. BLT: bacon, lettuce and tomato wrap

BREAKS | STANDARD

AM - Morning or PM – Afternoon | \$15.00

Assorted homemade cookies, brownies and whole fruits, chilled orange juice or apple juice, assorted diet and regular soft drinks, bottled water, freshly brewed regular, decaffeinated coffee and specialty teas

Morning enhancement | \$7.00

Savory croissants, muffins and Danish

Morning enhancement | \$8.00

A selection of tropical sliced fruit

Morning enhancement | \$8.00

Pastechis and empanadas

Freshly Squeezed Vegetable and Fruit Juices | \$36.00

Per pitcher (serves 6)

Fresh Fruit Smoothies | \$41.00 per pitcher

Banana, tropical fruit or red berry yogurt

BREAKS | ENERGIZER

Energizer Break

PM - Afternoon | \$18.00

Vitamin water, ice teas, granola and energy bars, assorted yogurt and whole fruits

Chocolate Break

PM - Afternoon | \$22.00

Double chocolate fudge brownies, chocolate chip cookies, white and dark chocolate mousse, assorted chocolate bars, chilled chocolate milk

Enhancements

Afternoon enhancement | \$13.00

Assorted deluxe mini sandwiches: freshly sliced roast beef, ham, turkey and peppered pastrami, sandwiches with pommery mustard, mozzarella, cheddar and Swiss cheese

Afternoon enhancement | \$12.00

Asian chicken and beef kebabs with assorted Asian sauces

Afternoon enhancement | \$13.00

Tortilla chips with pico de gallo, sour cream, guacamole, sour cream, chili con queso with roasted red peppers, green onions and jalapenos

Afternoon enhancement | \$13.00

Fresh fruit kebabs with caramel chocolate, strawberry sauce, and whipped cream

Afternoon enhancement | \$15.00

Smoked salmon and pinwheel wraps, Norwegian smoked salmon, cream cheese and capers rolled in a spinach tortilla

Themed Breaks

Unique enhancements to add to a continuous Hot and Cold Beverage Station

Minimum of 15 people

Jump Up | \$16.00

Good energy juice shots (beet root, spinach, carrots, red apple, chopped dill), cranberry white chocolate scones, concord grape clusters

Coffee and Donuts | \$16.00

Espresso cups of chocolate pots de crème with mini chocolate donut, caramel sauce, fresh chocolate dipped bing cherry, trio of melon squares

Taste of Berries | \$20.00

Red berry yogurt smoothie shots, homemade granola parfait with plain yogurt, freshly baked cranberry orange muffins, bowls of fresh berries

Candy Store | \$17.00 per pound

Smarties, Reese's pieces, m&m's, gourmet jelly beans, gummy bears, sour candy, salt water taffy (customized by color type)

Lemon Refresher | \$16.00

Homemade lemonade, mini mile high lemon meringue pies, fruit skewers

BREAKS | BUILD YOUR OWN

Build Your Own Break

AM - Morning or PM - Afternoon Beverages

Freshly brewed regular, decaffeinated coffee and specialty teas | \$69.00 per gallon

Choice of chilled orange, apple, cranberry or mango juice | \$69.00 per gallon

Assorted soft drinks | \$6.00 each

Mineral waters | \$6.00 each

Iced tea or lemonade | \$69.00 per gallon

Vitamin water, Gatorade, energy drink | \$7.00 each

AM - Morning or PM - Afternoon

Assorted deluxe breakfast pastries and muffins | \$45.00 per dozen

Assorted fresh bagels with plain and flavored cream cheese | \$45.00 per dozen

Freshly baked assorted cookies | \$34.00 per dozen

Selected whole fruit | \$4.00 each

Assorted fruit yogurts | \$5.00 each

Assorted Ploughman's deli platter | \$23.00

Prosciutto ham, roast beef, oven roasted turkey breast, peppered pastrami with sliced tomatoes, red onions, leaf lettuce with Swiss, cheddar and mozzarella cheese, assorted home rolls and breads

Savory

Imported and Artisanal Cheeses | \$13.00

Nuts, dried fruits, fresh fruit, water biscuits, baguette & walnut bread

Charcuterie Board | \$31.00

5 peppercorn veal and pork paté, chorizo, prosciutto, Genoa salami, pickles, crunchy mustard, mango chutney, house crostini

Dips and Spreads | \$13.00

Crisp flat bread, baguette, bread sticks, pita crisps, hummus, baba ghanoush, herbed boursin spread, roasted sweet pepper goat cheese spread, marinated mixed olives

Minimum of 10 guests

LUNCH | PLATED

Quick Light Lunch Menu

Plated Menu 1 | \$39.00

Pumpkin bisque with cinnamon, crème fraiche, honey glazed chicken on gorgonzola mashed potatoes, brown sugar baby carrots with orange ginger glazed ice cream, choice of vanilla bean or chocolate tiramisu, freshly brewed regular, decaffeinated coffee and specialty teas

Plated Menu 2 | \$41.00

Caesar salad topped with barbeque skewered chicken and garnished with Parmesan lavosh, macadamia nut, crusted red snapper on garlic and mascarpone mashed potatoes with saffron, vanilla bean cream, coconut mango cheese cake, freshly brewed regular, decaffeinated coffee and specialty teas

Build Your Lunch

Pan Roasted Atlantic Cod | \$31.00

Kalamata pesto, fresh lemon & avocado oil, chorizo smashed potatoes, braised fennel

Roasted Salmon Caponata | \$31.00

Sweet & sour vegetables, caper & olives, herbed red skin potatoes

Purée of Roasted Tomato Soup | \$11.00

Crème fraiche, snipped chives

Purée of Green Asparagus Soup | \$11.00

Crème fraiche, tomato concasse

Salad of Market Leaves & Vegetables | \$11.00

Red wine dijon vinaigrette

Salad of Bibb, Argula, Cherry Tomato & Strawberries | \$11.00

Crispy quinoa, citrus honey vinaigrette

LUNCH | BUFFET

North-East Deli Market | \$32.00

Assorted artisan breads and rolls tomatoes, lettuce, onions, pickles and olives condiments, dressings and spreads, freshly brewed regular, decaffeinated coffee and specialty teas

Salads

Leek and red cabbage slaw, chunky white tuna salad, tarragon chicken salad, Yukon gold baked potato salad, roasted vegetables and penne pasta salad

Meats

Cured country ham, smoked turkey breast, hot pastrami, roast beef

Cheeses

Imported Swiss, mild Cheddar, Dutch Gouda

Sweets

Fruits with orange yogurt, double fudge brownies, premium cookies, creamy cheese cake, and chocolate layered cake

Minimum of 50 guests

The Low Carb Buffet | \$49.00

Arket leaves & seedlings, aged sherry vinaigrette, radishes, fresh herbs and lime, tomato bocconcini salad, balsamic vinaigrette

Grilled salmon, fresh tomato salsa, steamed asparagus, grilled spring creek beef tenderloin, mushroom sauce, sautéed rapini

Domestic brie, cheddar and oka cheeses, nuts, fresh and dried fruits, freshly brewed coffee, assorted whole leaf teas

LUNCH | LUNCH BOXES

The Deli Style Sandwich Buffet | \$56.00 per person

Assorted bread and rolls, creamery butter, arugula, pear and Parmesan reggiano salad, lemon grape seed dressing, grilled vegetable antipasto, balsamic vinaigrette

Philly cheese steak on baguette, rubeen on light rye, tuna salad on multigrain, sliced tomato, bibb lettuce, cajun spiced roast potatoes, dill pickles, mustards, mayonnaise, olives

Banana cream tartlets, melon meringue tartlets, butter tartlets, fresh fruit and berry salad

Freshly brewed coffee, assorted whole leaf teas

Full Carb Lunch Buffet | \$59.00 per person

Assorted bread and rolls, creamery butter, minestrone soup, pesto and Parmesan reggiano, Caesar salad, shaved Parmesan reggiano, tomato bocconcini salad, balsamic herb vinaigrette

Cracker crust homemade gourmet pizza to include: grilled chicken breast and gruyere, grilled vegetables and asiago flavored with extra virgin olive oil, penne rigate, Italian sausage

Pistachio cannoli, assorted biscotti, fresh fruit and berry salad, freshly brewed coffee, assorted whole leaf teas

Grab & Go Picnic

Breakfast to Go | \$21.00

Breakfast croissant filled with fluffy scrambled eggs topped with bacon and cheddar cheese, Danish, whole fruit and orange juice

Towering Tortilla | \$20.00

Filled with sliced turkey breast, mild Gouda cheese, tomatoes, onions, alfalfa and romaine lettuce with horseradish, pasta salad, whole fruit, macadamia nut cookies, flavored potato chips, appropriate condiments

Mediterranean | \$24.00

Pita pocket filled with balsamic roasted vegetables rolled in cilantro vinaigrette, Kalamata olive couscous with feta cheese, hummus and garlic pita chips, and baklava

Chicken Mozzarella Mirage | \$22.00

Served on a sourdough roll marinated mushroom salad, whole fruit, tortilla chips and chocolate chipped cookies, appropriate condiments

Caribbean Picnic Duo | \$23.00

Roasted beef tenderloin and stone ground mustard topped with lettuce, tomato and brie cheese on a Kaiser roll, creole chicken breast topped with sweet relish layered between a garlic herb baguette, baked potato salad, whole fruit, individual bag of chips and candy bar, appropriate condiments

DINNER | PLATED

Appetizers

Cream of Asparagus Soup | \$10.00

Garnished with asparagus tips and crème fraiche

Home-made Minestrone Soup | \$10.00

With garlic croutons and shaved Parmesan cheese

Palm Beach Seafood Chowder | \$16.00

An assortment of fish, shrimp, scallops, calamari and mussels

Lobster Bouillabaisse | \$17.00

Essence of lobster and cognac with saffron

Pickled Ginger | \$15.00

Asian Shrimp | \$21.00

Chinese five spice pumpkin seeds crusted shrimp on seaweed salad

Tuna Carpaccio | \$18.00

Cucumber and avocado salsa, chili ginger and lime dressing

Chicken Caesar Salad | \$15.00

Topped with grilled chicken and garnished with Parmesan lavosh

Crisp Romaine | \$14.00

Lettuce tossed with grilled green asparagus, slow roasted tomatoes and Parmesan cheese

Spinach Feta Salad | \$15.00

With roasted tomatoes, pine nuts and Kalamata olives with lemon vinaigrette

Entrées

Bacon Wrapped Filet Mignon | \$70.00

Garlic mashed potatoes, roasted Portobello mushrooms and grilled asparagus and tomato, drizzled with aged balsamic glaze

Macadamia Nut Crusted Red Snapper | \$54.00

On garlic and mascarpone mashed potatoes, red curry sauce

Fresh herb Roasted Salmon | \$69.00

On Asian greens with soy and steamed white rice, mango chili salsa

Seared Sea Bass Filet | \$69.00

Grilled asparagus and soufflé potatoes, surrounded by artichoke sauce

Grilled Marinated Mahi-Mahi | \$54.00

On Kalamata couscous with balsamic grilled vegetables and pesto roasted tomatoes, sun dried tomato cream

Garlic Spiked Rack of Lamb | \$74.00

Sautéed potatoes, rosemary green beans, fresh cabernet thyme syrup

Honey Glazed Chicken | \$58.00

On Gorgonzola mashed potatoes, candied baby carrots with orange ginger glaze

Combo Entrée | \$98.00

Grilled filet mignon, seared with Caribbean lobster tail, drizzled with tarragon reduction, caramelized ginger lobster sauce, soufflé potatoes

Desserts | \$13.00 each

Chocolate Decadence

With pistachio crème anglaise

Pear and Chocolate Frangipane

With mango ice cream

Tropical Mango Mousse

With fruit salsa and cinnamon tuille

Pineapple and Banana Crumble

With vanilla bean Häagen Dazs

Coconut and Mango Tower

With shaved chocolate passion fruit coulis

Pannacota

With citrus segments

Double Chocolate Mousse

Dulce de Leche and Rasberry Baked Cheese Cake

With fruit coulis

All desserts include freshly brewed regular, decaffeinated coffee or specialty teas

DINNER | BUFFET

Pacific Rim Buffet | \$88.00

Breads

Mini baguettes, sage and onion, focaccia, resort rolls

Raw Salad Bar

Roquette salad, romaine hearts, sliced cucumber, lolo rosso, iceberg, shredded carrot, spring onions, croutons, cherry tomatoes

Composed Salads

Grilled Asian Portobello mushrooms, Asian greens mint soy and cashew, lime roasted pumpkin and cilantro dressing, honey soy cured salmon, roasted vegetables, tomato and cucumber in ginger soy dressing

Hot Skewers

Assorted Asian skewers, grilled pork with teriyaki sauce, crispy chicken with chili and lime, pumpkin seed crusted shrimp with papaya relish

Hot

Steamed noodles with Asian vegetables, asparagus wrapped with miso salmon and roasted garlic

Sweet Treats

Sliced tropical fruit with candied ginger, chocolate dipped papaya, lemon and coconut tart, pineapple crumble

Aruba Ocean Barbeque | \$77.00 each

Raw Salad Bar

Lemon wedges, spring onions, croutons, cherry tomatoes, roquette salad, red and green cabbage, lolo rosso, iceberg, shredded carrot

Composed Salads

White bean salad, chick pea and sun dried tomato salad, curried potato salad, pineapple coleslaw, tropical fruit salad drizzled with honey and lime

From the Grill

BBQ chicken brushed with sweet baby rays award winning BBQ sauce, hamburgers and grilled Nathan's hotdogs, appropriate condiments and spread, grilled sweet corn maple brown sugar BBQ beans

Sweet Treats

Papaya carrot cake with vanilla glaze, chocolate chip nut cake with a vanilla crème anglaise, chocolate coconut mousse

Aruba Surf Barbeque | \$95.00 each

Raw Salad Bar

Tomato wedges, sliced cucumber, roquette salad, shredded red and green cabbage, lolo rosso, iceberg, shredded carrot, spring onions, cherry tomatoes, romaine hearts, lemon wedges, croutons, resort baked rolls & grilled ciabatta

Composed Salads

Lemon marinated pumpkin and sweet potato salad, Italian parsley with tomato, cracked wheat and lemon, water melon with raspberry essence, grilled chili peppers and balsamic glazed onion, pineapple coleslaw

Entrées

Broiled Chilean salmon with lemon and garlic cajun rub, marinated filet mignon, lamb chops with pesto, BBQ baby rack ribs, jerk chicken with sweet chili and mango, grilled sweet corn, cajun dusted potato skins with sour cream, maple brown sugar BBQ beans, appropriate condiments

Sweet Treats

Papaya carrot cake with vanilla glaze, chocolate chip nut cake with a vanilla crème anglaise, chocolate coconut mousse

Taste of Tuscany | \$116.00 each

Breads

Rock salt and rosemary grissini, grilled pesto rubbed ciabatta, sage and onion focaccia, margarita pizza

Raw Salad Bar

Roquette salad, picked spinach leaves, romaine hearts, lolo rosso, iceberg, shredded carrot, spring onions, croutons, cherry tomatoes, sliced cucumber, pesto, roasted tomatoes, pesto Caesar dressing, balsamic dressing, olive tapenade extra virgin olive oil

Composed Salads

Slow roast tomatoes with rosemary and ground black pepper, grilled saffron-marinated eggplant, zucchini and bell peppers, mixed seafood salad with lime and olive oil, Caesar salad station and dressing, caprese salad with balsamic glaze

Minestrone Soup

Cold Cuts and Others

Melon with prosciutto di Parma, asparagus drizzled with pesto dressing, Genoa salami, cappicola Gouda and Cheddar cheese, red bell peppers, hearts of artichoke, pepperoncino, Parmesan cheese, mozzarella

Entrées

Roast marinated chicken supreme with lemon and rosemary, seared salmon with basil and saffron potatoes, beef medallions with sautéed mushroom, garlic and parsley, sea bass wrapped in prosciutto di Parma with thyme cream, macaroni with lobster meat and Parmesan cheese gratin, bean and vegetable casserole with tomato sauce, roast potato with rosemary and roasted garlic

Sweet Treats

Tiramisu, panacotta, ricotta and strawberry cheese cake, torta di nona, Italian coffee crème caramel, pear honey and amaretto flan, fresh fruit tarts, apple and plum flan, fresh fruit display of sliced tropical fruits

Enhancements | \$20.00 per guest

Veal medallions with grilled vegetables in chianti demi glaze served with freshly brewed regular, decaffeinated coffee and specialty teas

Minimum 50 guests

DINNER | WORKING BUFFET

The Local | \$80.00

Breads

Artisan sourdough bartade & crisp bread, creamery butter, roasted tomato tapenade

Raw Salad

Grilled corn, sweet pepper, avocado salad, chili lime vinaigrette, hearts of romaine, pancetta & chopped tomato, cracked peppercorn Parmesan vinaigrette shrimp, green beans, sweet pepper salad, orange ginger dressing

Entrées

Pan-seared snapper, fresh tomato olive relish braised spring creek beef short rib, horseradish parsley sauce mushroom risotto, fresh herbs, Parmesan reggiano, steamed green asparagus, creamy scampi with garlic

Sweet Treats

Lemon mousse crepes
Mini maple crème brûlée
Dark chocolate ganache cake wedges
Fresh berries
Freshly brewed coffee, assorted whole leaf tea

RECEPTION | HORS D'OEUVRES

Cold | \$8.00 each

Smoked salmon rosette served on a rye

Fresh prosciutto parma bruschetta

Spiced seared tuna on wonton skin

Artichoke heart filled with fresh herb cream cheese

Asparagus wrapped in prosciutto ham

Prosciutto pinwheel filled with cream cheese

Chili rubbed shrimp on ginger roasted baguette

Shrimp and scallop ceviche shot

Lump crab meat and guacamole layered shots

Vegetarian sushi roll with wasabi soy

Sesame crab sushi with avocado and wasabi-soy sauce

Tequila poached shrimp on cucumber chip with mango chutney

Beef tenderloin on whole grain mustard and butter fried baguette

Hot | \$8.00 each

Lollipop lamb chops with pesto

Italian sausage and basil filled mushroom with mozzarella Parmesan artichoke hearts with roasted garlic aioli

Seasoned buffalo wings served with blue cheese dip

Chicken tenderloin strips with chive honey Dijon

Shrimp skewer with mango-pineapple chutney

Sautéed scallops and pancetta with saffron sauce

Mini Indonesian chicken or pork sate dipped in Thai peanut sauce

Oriental miniature spring rolls with plum sauce

Pineapple coconut crusted shrimp

Mini Thai marinated beef kebabs with teriyaki sauce

Pan roasted crab claws with sweet chili and garlic glaze

Minimum order of 35 pieces of any one item

RECEPTION | ACTION STATIONS

Sizzling Center - Cut Stations

Suckling Pig Roast | \$ 399.00

Cajun and garlic rub served with mango and papaya relish grilled flat bread

Each pig serves 25 guests

Whole Roasted N.Y. Strip Loin | \$ 25.00

Béarnaise sauce and au jus homemade assorted rolls

USDA Beef Tenderloin | \$ 27.00

Chimichurri sauce

Assorted miniature rolls

Enhancements | \$ 9.00

Upgrade any sizzling center-cut station by choosing one of the following: wild mushroom mashed potatoes, cajun dusted potato chips, roasted garlic and herb potatoes

Action Stations

Fantastic Fajitas | \$ 23.00

Sliced marinated grilled beef and chicken sautéed sweet onion and bell peppers soft floured tortillas traditional toppings include shredded lettuce, pico de gallo, guacamole, sour cream, diced tomatoes, shredded cheddar cheese and jalapenos

The Wok | \$ 23.00

Wok fried chicken and pork, Asian greens and bean sprouts, ginger soy and garlic seasoning, steamed white rice ginger soy dressing

Sushi Station | \$16.00 per roll (8 pieces each)

Six different sushi rolls; california, vegetarian, Caribbean, acevichado, spicy tuna, eel roll

Three different sashimis; salmon, tuna, snapper

Sushi condiments; wasabi, ginger, low sodium and regular soy sauce, wakame, wasabi beans

Pasta Station | \$24.00

Orecchiette and penne rigate, tomato sauce, alfredo sauce, pesto sauce, grilled chicken breast, hot Italian sausage, fresh herbs, sweet peppers, roasted mushrooms, Parmesan reggiano

Risotto Station | \$20.00

Carnaroli rice, braised chicken, sautéed mushrooms, asparagus, Parmesan reggiano

Paella Station | \$26.00

Spicy chorizo sausage, shrimp, mussels, lobster, clams, chicken, saffron rice, peas, artichokes, tomatoes, sweet peppers, jalapeño peppers

Deli Carving Station | \$24.00

Hot corned beef and Montreal smoked meat, mini kraisers, espresso dark rye and sour dough, bâtarde, coleslaw kosher dill pickles, marinated olives and warm sauerkraut, koselak's mustard selection

Chargrilled Flat Iron Steak | \$26.00

BBQ spiced, hand carved, various hot sauces, roasted potato wedges, avocado, tomato and corn salad

**\$160.00 Chef's fee added to all action stations*

**\$135.00 per Chef Attendant for a max of 2 hours*

RECEPTION | CHEF'S SIGNATURE DISPLAYS

Poached Jumbo Shrimp Cocktail | \$12.00 each

Garnished with American cocktail sauce and lemon

Minimum 25 guests

Anti Pasti | \$14.00 per guest

Marinated and grilled Italian vegetables, sliced imported meats and cheeses laced with basil oil Focaccia and garlic-herb baguettes

Minimum 25 guests

Cheese Montage | \$18.00 per guest

Elegantly presented with an array of flavorful imports enhanced with fresh fruit grain, sliced breads and deluxe crackers

Minimum 25 guests

Tropical Fruit Montage | \$13.00 per guest

A selection of fresh sliced fruit and yogurt dipping sauce

Minimum 25 guests

Chips and Dips | \$10.00 per guest

Potato chips with sour cream onion dip, crispy tortilla chips with chunky salsa, guacamole and sour cream

Minimum 25 guests

Smoked Salmon Montage | \$15.00 per guest

Served with mini bagels, minced egg and capers

Minimum 50 guests

Vegetable Crudités | \$9.00 per guest

Colorfully displayed with marinated vegetables with savory dips

Minimum 50 guests

Raw Bar | \$32.00 per guest

Shrimp, crab claws, black mussels, tartar sauce, cocktail sauce, lemon wedges, local pica di papaya mayonnaise

Minimum 50 guests

BEVERAGES | HOSTED OPEN BAR

Upgraded Wines

Wente Livermore Valley San Francisco
Additional \$4.00 per guest per hour

Kendall Jackson California
Additional \$5.00 per guest per hour

Hosted Bar on Consumption

Standard bar | \$11.00 per drink

Premium bar | \$12.00 per drink

Top shelf bar | \$14.00 per drink

Local Beer | \$9.00 per bottle

Imported beers | \$10.00 per bottle

House wines | \$11.00 per glass

Cordials | \$13.00 per glass

Soft drinks | \$5.00 per bottle

Awa Bottled Water | \$5.00 per glass

Juices | \$5.00 per glass

Bartender & Set up Fee

\$135.00 for 3 hours per bar

\$55.00 for each additional hour

\$80.00 bar set up fee per bar

BEVERAGES | HOSTED OPEN BAR

Equilibrium Bar

Standard Premium (open bar only)

Vodka (choose 2) - Absolute, Absolute Citroen, Stoli
Rum - Bacardi, Bacardi Orange, Malibu, Morgan's, Myer's
Tequila - Cuervo Gold, Don Julio White
Bourbon - Jack Daniels, Jim Beam
Gin - Tanqueray
Scotch - Red Label, Dewar's
Cordial - Amaretto, Triple Sec
Wine - Chardonnay, Merlot
Beers - Balashi, Chill, Bud light, Miller Light, or request an additional brand of choice.
Mixers - Tropical Juices, Fresh Lemon and Lime Juice, Gum & Assorted Sodas

Add choice of 3 different cocktails, please ask for the recipes.

Pink Lemonade, Blue Ocean, Aruba Ariba, Afternoon Feez, Old Fashioned, Bloody Marys, Fireball Mojito, Marvelous Margaritas

Or make your favorite Daiquiries.

Piña Colada, Strawberry, Ice Cream, Margarita, Mango, Peach, Passion, Raspberry

First hour \$30.00 per guest

Additional hours \$22.00 per guest

Cool Lace Bar

Top Shelf Premium (open bar only)

Vodka - Absolute, Absolute Citroen, Absolute Vanilla, Stoli, Ketel One, Belvedere, Grey Goose
Rum - Bacardi, Bacardi Orange, Malibu, Morgan's, Myer's, Bacardi Coco, Mount Gay Eclipse, Bacardi Añejo,
Tequila - Cuervo Gold, Don Julio White, Patron Silver
Bourbon - Jack Daniels, Jim Beam, Knob Creek
Gin - Tanqueray, Bombay Sapphire
Scotch - Glenlivet, Glenfiddich, Black Label, Old Parr
Cordial - Amaretto, Cointreau, Triple Sec, Absinthe, Baileys
Vermouths - Dry, Extra Dry, Rosso
Wine - Chardonnay, Pinot Grillo, or Sauvignon Blank, Merlot and Cabernet.
Beers - Balashi and Chill, Bud Light, Budweiser, Miller Light, Heineken, Corona, or request an addition for brand of choice within regular assortment.
Mixers - Bitters, Tropical Juices, Fresh Lemon and Lime Juice, Gum, Assorted Sodas
Aromas - Maraschino, Absinthe

Add choice of 3 different cocktails, please ask for the recipes.

Pink Lemonade, Blue Ocean, Aruba Ariba, Afternoon Feez. Sexy Coconut, Old Fashioned, Bloody Mary's, Fireball Mojito, Marvelous Margaritas, Aruba Knockout

First hour \$32.00 per guest

Additional hours \$26.00 per guest

Ask your Event Manager for the wine specials of the month or to organize a tasting before selection

BEVERAGES | ON CONSUMPTION

Standard Bar | \$11.00 per drink

Vodka – Smirnoff, Stoli, Absolute
Rum - Bacardi, Myer's, Captain Morgan White
Tequila – Jose Cuervo Gold
Bourbon - Jim Beam
Scotch - Dewar's White, Red Label
Gin - Beefeater
Cordial – Disaronno Amaretto, Triple Sec
Wine: Mapu – Merlot, Chardonnay, Cabernet

Premium Bar | \$12.00 per drink

Vodka – Ketel One, Tito's
Rum – Malibu, Captain Morgan Spice, Brugal Anejo
Tequila – Don Julio Silver
Bourbon – Maker's Mark
Scotch – Old Parr 12, JW Black
Gin - Bombay
Cordial – Disaronno Amaretto, Cointreau, Baileys
Wine: Mapu – Merlot, Chardonnay
Beers: Balashi, Balashi Chill, Corona, Miller, Amstel Bright

Top Shelf Bar | \$14.00 per drink

Vodka – Grey Goose, Belvedere
Rum – Diplomatico Mantuano
Tequila - Cuervo Gold, Don Julio White, Patron Silver
Bourbon - Knob Creek, Jack Daniels, Woodford Reserve
Scotch - Glenlivet, Glenfiddich
Gin - Tanqueray, Hendricks
Cordial - Disaronno Amaretto, Cointreau, Baileys, Hennessy VS
Wine: Josh – Chardonnay, Cabernet
Beers: Balashi, Balashi Chill, Corona, Miller, Heineken, Amstel Bright, Coors

Others | \$9.00 per bottle

Local Beer | \$9.00 per bottle
Imported beers | \$10.00 per bottle
House wines | \$11.00 per glass
Cordials | \$13.00 per glass
Soft drinks | \$5.00 per bottle
Awa Bottled Water | \$5.00 per glass
Juices | \$5.00 per glass

ENERGIZE | HEALTHY BITES

Vegetable Crudités | \$228.00

Colorfully displayed with marinated vegetables with savory dips

Serves 50 guests

Chips and Dips | \$10.00 per guest

Potato chips with sour cream onion dip, crispy tortilla chips with salsa picante, guacamole and sour cream

Tropical Fruit Montage | \$12.00 per guest

A selection of fresh sliced fruit and yogurt dipping sauce

Energizer Break | \$21.00

Vitamin water, ice teas granola and energy bars assorted yogurt and whole fruits

GENERAL INFORMATION

Menu Selection

Selections should be submitted to the events department at least four weeks in advance. Otherwise certain items may not be available on the island in time for the event. Menu selection is limited to one item per function. Prices are per person in US Dollars. Prices include 1.5% BBO tax, 3% BAZV, and 1.5% BAVP. Banquet Services/menus are subject to 22% service charge.

Food and Beverage

The enclosed menus are offered as suggestions. The events department will be pleased to design a menu to your specifications. All food must be supplied and prepared by the hotel. All food and beverage must be purchased from the hotel. Any exceptions must be approved by the hotel management. In addition, no food or beverage is to be removed from the hotel.

Billing and Deposits

Billing arrangements for all events must be made in accordance with hotel policies. All requests for direct billing must be authorized by our accounting department. An initial deposit of 10% will be due on the day of booking. The remaining balance will be due three days prior to the event together with the final guarantee.

Buffets

A minimum of (50) guests is required for all buffet menus. Prices may vary for buffet menus under (50) persons.

Guarantees

Client must notify the hotel of the exact number of guests (72) hours prior to the event. This minimum number of guests will be considered a final guarantee for which the client will be charged, even in the event fewer guests actually attend. The hotel will be prepared to service and set up 3% over the final guarantee.

Function Space

Function space is assigned according to the anticipated guaranteed number of guests and set up needs. In case of fluctuations in the number of attendees the hotel reserves the right to reassign function space as needed. The hotel will charge a fee for extraordinary set up requirements.

Cancellation / Food and Beverage Attrition

The hotel is relying on the food and beverage functions as outlined in the function information agenda as part of the group sales agreement (organization name) agrees that a loss will be occurred by the hotel should there be a reduction in the number of food and beverage functions and guaranteed covers. Charges will be as outlined in same group sales agreement.

Labor charges

Should the scheduled starting time of a function be delayed by more than an hour, without prior notification, an overtime charge will be applied to the client's account. Should the function exceed the scheduled ending time this charge will also apply. One bartender and one bar will be provided for every (100) guests. The bartender fee is \$85.00 per bartender and the bar set charge is \$45.00 per bar. For all carving and action stations a \$135.00 Chef's fee will be charged. An additional labor charge may apply if the function space set up is requested to be changed once completed. This charge will only apply if the set-up is different from the banquet event order agreed upon.

Damage

The client will be responsible for any damage to the hotel, inside or outside, caused by them or their guests.

Security

The hotel will not assume any responsibility for the damage or loss of any item(s) left in the function rooms prior to or following the event. Arrangements for security of exhibits, merchandise or articles set for display must be made with the events department prior to the event. The hotel reserves the right to require the client to provide additional security at any event if necessary.

Decor and entertainment

The events department will be pleased to arrange flower arrangements, centerpieces, ice carvings, live entertainment, photographers, team building events, theme nights and more. The hotel will not allow any items to be attached to the walls, floors or ceilings of any function space with nails, staples, duct tape or any other substance, unless with prior approval by management.

Shipments

In case of forwarding packages to the hotel, please request the proper shipment instructions and customs information from the events department. All incoming packages must be marked with the date and name of the group and addressed to the attention of the assigned group event manager. The hotel will not accept any packages shipped COD. It is the responsibility of the client to ensure packages arrive on time. After the event, the events department will assist with returning packages, for which all charges will be billed to the group master account or valid courier account number. The hotel will not ship any packages COD.