

# HILTON BANQUET MENUS



  
**Hilton**  
ARUBA CARIBBEAN  
RESORT & CASINO

## BREAKFAST BUFFETS

Pamper your attendees with one of our meeting packages accompanied by our freshly brewed coffees and a selection of fine teas.

### ARUBA CONTINENTAL

Orange juice, cranberry juice  
Fresh seasonal fruit (GF)  
Freshly baked bagels, cream cheese, low fat cream cheese  
Freshly baked mini pastries  
Fruit preserves and butter  
Freshly brewed coffee and a assortment of fine teas  
**21.00**

### SUNRISE

Orange juice, cranberry juice  
Fresh seasonal fruit  
Freshly baked mini pastries and sliced breads  
Fruit preserves and butter  
Breakfast granola bar  
Assorted breakfast cereals, whole, skim and 2% milk  
Local favorite "Pastechis" (savory turnover)  
French toast  
Powdered sugar, cinnamon, maple syrup  
Fluffy scrambled eggs, bacon, potato hash brown and breakfast potatoes (GF)  
Freshly brewed coffee and a assortment of fine teas  
**28.00**

### STAY FIT

Orange juice, cranberry juice  
Fresh seasonal fruit (GF)  
Steel cut oatmeal (GF)  
Cinnamon, honey, brown sugar, dried fruit  
Maple syrup  
Whole, 0% fat and almond milk  
Assorted low fat, regular and organic yogurts  
Fresh bagels, white bread, whole wheat bread  
Fruit preserves, butter, cream cheese and low fat cream cheese  
Freshly brewed coffee and a assortment of fine teas  
**26.00**

### BREAKFAST ENHANCEMENTS

Crispy bacon 5.00  
French toast, cinnamon, maple syrup 4.00  
Breakfast sausage 5.00  
Fluffy scrambled eggs 5.00  
Smoked salmon display with capers, red onion and chopped egg 12.00  
Grilled Roma tomatoes with Parmesan, fresh parsley 4.00  
Bagels and cream cheese 5.00  
Sautéed mushrooms 4.00  
Assorted cereals, skim and 2 % whole milk 6.00  
Pastechis (local specialty) cheese, beef or chicken (savory turnover) 5.00  
Grilled asparagus with Béarnaise sauce 5.00  
Pancakes & waffles 6.00  
Powdered sugar, cinnamon and maple syrup  
Yoghurt station with assorted fruit 10.00

### SMOOTHIE/JUICE ACTION STATION

Fresh seasonal fruit and vegetables (GF)  
Whole milk, almond milk, and low fat yogurt  
Super foods: assorted seeds and nuts "healthy break" mix  
Breakfast cocktails: cleansing blast and energy elixir  
Chef fee 125.00 each for up to 3 hours.  
**22.00**

### CHEF'S ACTION STATION - EGGS TO ORDER

Eggs any style (GF)  
Cheddar, mozzarella, tomato, mushrooms, spinach and onion red and green peppers, bacon and sausage  
Breakfast potato with bacon and grilled tomato  
Hot sauce and ketchup  
Chef fee 125.00 each for up to 3 hours.  
**21.00**

### BRUNCH BUFFET ENHANCEMENTS

## BREAKFAST BUFFETS

### RISE AND SHINE

Orange juice, cranberry juice  
Fresh seasonal fruit (GF)  
Freshly baked mini pastries and sliced breads  
Fruit preserves and butter  
Assorted low fat, regular and organic yogurts  
Fresh fluffy scrambled eggs, smoked bacon and breakfast sausage (GF)  
Sautéed spinach, sautéed mushrooms and breakfast potatoes (GF)  
Freshly brewed coffee and a assortment of fine teas  
29.00

### BRUNCH

Minimum of 50 guests

Orange juice, cranberry juice (GF)  
Fresh seasonal fruit (GF)  
Freshly baked mini pastries and sliced breads  
Fruit preserves and butter  
Fresh fluffy scrambled eggs, smoked bacon, breakfast sausage (GF)  
Breakfast potatoes (GF)

Salad station:  
Mixed garden greens (GF), traditional potato salad (GF) and Caesar salad  
Balsamic, thousand island and ranch dressings  
Grilled seasonal garden vegetable platter (GF)  
Olive oil and vinegar

#### Entrée:

Grilled chicken breast with peppercorn sauce  
Beef stroganoff, mushrooms and onions  
Fresh salmon with lemon and garden herbs (GF)  
Fresh seasonal vegetables (GF)

#### Dessert:

Apple crumble  
Assorted petit fours  
Caramel flan, quesillo  
Freshly brewed coffee and a assortment of fine teas  
41.50

### "EGGS TO ORDER"

Chef prepared eggs any style (GF)  
Cheddar, mozzarella, tomato, mushrooms, red and green peppers  
Bacon, sausage, spinach and onion  
Chef fee 125.00 each for up to 3 hours.  
16.00

### CARVING STATION

Prime Rib: (GF)  
Slow roasted, port sauce, and horseradish  
Assorted dinner rolls  
Chef fee 125 each for up to 3 hours.  
18.00

### SMOKED SALMON DISPLAY

Capers, red onion, chopped egg  
Bagels and cream cheese  
12.00

### SEAFOOD BAR

Jumbo shrimp cocktail  
Cocktail sauce, lemon and horseradish (GF)  
Peppered smoked Mackerel (GF)  
Dutch raw herring, chopped red onions (GF)  
3 pieces per person  
14.00

### ADDITIONAL BREAKFAST ITEMS

Roasted Roma tomato, Parmesan, fresh parsley 5.00  
Sautéed mushrooms, olive oil fresh herbs 5.00  
French toast, cinnamon, chocolate chips, almonds, raisins, powdered sugar, maple syrup 8.00  
Chef fee 125.00 each for up to 3 hours.

## BREAKS ALL DAY BREAKS

Leave the day to day planning to us. We have created the easiest way to order, no duplications, variety for your guests

### COLD BEVERAGE BREAK

Soda's and diet soda's, bottled water, orange juice, apple and pineapple juice

12.00

### HOT BEVERAGE BREAK

Freshly brewed coffee and a assortment of fine teas.  
Freshly baked assortment of cookies

11.00

### SMOOTHIE BREAK

E-Blast: pineapple, kiwi, Honeydew melon & honey.  
Lively Purple: blueberries, banana, Honeydew melon & Chia seeds.

Fresh fruit display including pineapple, melon cubes, strawberries, local fruits accompanied by a honey yoghurt dip.

Granola bars.

18.00

### SUMMER BREAK

Soda's, diet soda's, bottled water  
Orange juice, apple and pineapple juice  
Assorted freshly baked mini pastries  
Fruit preserves and butter  
Freshly brewed coffee and a assortment of fine teas

16.00

### BREAK ENHANCEMENTS

Assorted cubed fruits 3.00

Assorted breakfast pastries, butter preserves 32.00 per dozen

Assorted fresh bagels, butter preserves, low fat cream cheese 35.00 per dozen

Homemade low-fat yogurt parfaits 8.00 each

Power bars 4.00 each

Granola bars 4.00 each

Energy bars 4.00 each

Individual regular, low fat and assorted yogurts 4.00 each

Whole fresh fruit 3.00 each

Assorted cookies 28.00 dozen

Chocolate fudge brownies 28.00 dozen

Candy bars 4.00 each

Individual bags of potato chips 2.00 each

Individual bags of salted or raw nuts 5.50 each

Hummus, traditional and roasted red pepper, grilled pita chips 4.50

### BEVERAGES

Refresh freshly ground brewed coffees and a selection of fine teas 70.00 per gallon

Bottled still water 4.00 each

Bottled sparkling water 4.00 each

Bottled vitamin water 5.00 each

Assorted bottled fruit juices 4.00 each

Assorted regular and diet sodas 4.00 each

Monster energy drinks 5.00 each

Red Bull energy drinks 5.00 each

Gatorade 5.00 each

## BREAKS ALL DAY BREAKS

### DELUXE BREAK

Orange juice, apple and pineapple juice  
Assorted freshly baked mini pastries  
Fruit preserves and butter  
Freshly ground brewed coffees and a selection of fine teas

### MID-MORNING

Refresh freshly ground brewed coffees and a selection of fine teas

### AFTERNOON

Freshly baked assorted cookies, chocolate fudge brownies  
Power bars  
Assorted regular and diet sodas  
Refresh freshly ground brewed coffees and a selection of fine teas

30.00

## LUNCH LUNCH BUFFETS

The options for buffets are endless, check out our favorites, accompanied by freshly ground brewed coffee, decaffeinated Coffee, selection of fine teas.

### THE WORKING LUNCH

Aruban chicken soup, noodles, cilantro  
Mixed garden greens (GF)  
Balsamic and ranch dressing  
Romaine lettuce, eggs, cucumbers tomato, carrots and black olives  
Assorted mini sandwiches, roast beef, grilled chicken, traditional tuna salad, grilled veggie sandwich  
Assorted potato chips  
Cappuccino cheese cake  
Freshly brewed coffee and a assortment of fine teas  
35.00

### THE MEDITERRANEAN

Israeli Cous Cous salad with fresh parsley and mint  
Grilled eggplant, red pepper garbanzo, arugula Salad with assorted dressings  
Hummus, grilled Pita bread  
Grilled chicken, balsamic onions, wilted spinach and feta cheese  
Sautéed grouper, spinach, tomato, lemon and fresh herbs (GF)  
Baked goat cheese, roasted tomato sauce, with kalamata olives, and grilled artichokes (GF)  
Espresso Panna Cotta, hazelnut sauce  
Freshly brewed coffee and a assortment of fine teas  
42.00

### ITALIAN VILLAGE

Hearts of romaine, focaccia croutons  
Caesar dressing  
Sliced Roma tomatoes pesto, Parmesan cheese (GF)  
Homemade vegetable lasagna  
Garlic bread, fresh garlic and herb butter  
Penne pasta roasted tomato sauce with first press olive oil, grilled vegetables  
Roasted eggplant Parmesan Milanese  
Thinly sliced Italian beef, hoagie and with mixed vegetables  
Homemade tiramisu  
Italian pastries  
Freshly brewed coffee and a assortment of fine teas  
39.00

### THE PALM BEACH

Homemade gazpacho (GF)  
Mixed garden greens, choice of dressings, balsamic, olive oil and thousand island  
Tomato cucumber and dill salad (GF)  
Cous Cous salad, sun dried tomato, and feta (GF)  
Rolls and butter  
Grilled chicken with artichokes, basil, roasted tomato sauce (GF)  
Sliced roast beef, grilled onions, mushrooms (GF)  
Mahi Mahi, saffron sauce  
Mango cheese cake  
Freshly brewed coffee and a assortment of fine teas  
49.00

## LUNCH LUNCH BUFFETS

### THE DELI - MAKE YOUR OWN SANDWICH

Roasted tomato and basil soup  
Seasonal greens, to include mixed lettuce, tomatoes, cucumbers, carrot and onions  
Herb vinaigrette, balsamic dressing and ranch  
Mesquite roast turkey, roast beef, chicken salad, cheddar, Swiss and smoked Gouda (GF)  
LTO, pickles, sliced red onions, mayonnaise, Dijon and grain mustard,  
Assorted potato chips, sliced sourdough, wheat and white bread  
Sandwich rolls, fresh fruit salad (GF)  
Homemade cookies and brownies  
Freshly brewed coffee and a assortment of fine teas  
36.00

### ALTO VISTA

Aruban beef soup  
Mixed garden greens, choice of dressings, balsamic, thousand island and olive oil (GF)  
Caribbean sweet potato and plantain salad (GF)  
Rolls and butter  
Penne pasta with first press olive oil, grilled vegetables  
Grilled chicken, sage and lemon herb au jus (GF)  
Fresh salmon, Swiss chard, mustard dill sauce  
Caribbean rice pilaf, fresh seasonal vegetables  
Signature chocolate decadence  
Freshly brewed coffee and a assortment of fine teas  
45.00

### SOUTHWESTERN

Homemade chicken tortilla soup  
Cobb salad (GF)  
Tomatoes, roasted corn, black beans, red pepper, green pepper, scallions, avocado, iceberg lettuce  
Cilantro ranch  
Skirt steak fajitas, chicken fajitas, veggie fajita  
Warm flour tortillas  
Refried beans, Spanish rice  
Flan  
Freshly brewed coffee and a assortment of fine teas  
47.00

## LUNCH PLATED LUNCH

Menus are created with the freshest ingredients.

3 Course menu includes freshly brewed ground coffee and a selection of fine teas.

Bread service on request.

### SOUP OR SALAD AND DESSERT, SERVED WITH EUROPEAN ROLLS AND BUTTER

Select one

Soups:

Aruban beef

Gazpacho with croutons

Tomato soup

Onion soup (GF)

Chicken vegetable soup

Seafood chowder 3.00 additional per person

8.00

### APPETIZERS

#### TOMATO MOZZARELLA (GF)

Buffalo Mozzarella tomatoes, arugula Fresh basil, extra virgin olive oil, Balsamic vinegar

11.00

#### MUSHROOM STRUDEL

Feta cheese red pepper coulis

12.00

#### LUMP CRAB CAKE,

Remoulade sauce, grilled lemon,

16.00

### SOUP

Lobster bisque with lobster chunks, sour cream

14.00

### GLUTEN FREE VEGAN PENNE PASTA

Tomato, mushrooms, spinach, artichoke, kalamata olives

Roasted tomato sauce

30.00

### SALADS

Caesar salad

Hearts of Romaine, Parmesan, Caesar dressing, croutons

Spinach salad (GF)

Caramelized onions, slice mushrooms, toasted pecans

Blue cheese pieces, wedge of poached pear

Port wine balsamic dressing

Chopped salad (GF)

Romaine, frisee, apple, walnuts

Egg, tomato, bacon, green onion, olives

Prosciutto and mango (GF)

Organic greens, first press olive oil, salt crystals

Raspberry balsamic dressing

3.00 additional per person

8.00

### PLATED ENTREES

#### TENDERLOIN

Chimichurri charbroiled petit filet (GF)

Exotic mushrooms, caramelized shallots, asparagus,

Roasted herb potatoes

40.00

#### SKIRT STEAK (GF)

Caribbean rub marinated skirt steak

mash potato, grilled asparagus

36.00

#### PROSCIUTTO CHICKEN (GF)

Sage, prosciutto, cous cous

broccoli, pan juice

34.00

## LUNCH PLATED LUNCH

### DESSERT

LEMON CREAM CAKE

8.00

ESPRESSO CRÈME BRÛLÉE

9.00

APPLE STRUDEL, VANILLA SAUCE

9.00

PANNA COTTA, MIXED BERRIES, ALMOND CRISP

9.00

TRIPLE LAYERED CHOCOLATE CAKE

9.00

MISO GLAZED SALMON (GF)

Coconut Jasmine rice, and baby Bok Choy

37.00

FREE RANGE CHICKEN (GF)

Marinated in elephant, garlic, rosemary and sage  
vegetable rice pilaf, garden vegetable

35.00

PENNE CARBONARA

Smoked Bacon, Pancetta, egg, Parmesan

34.00

## LUNCH BOXED LUNCH/GRAB & GO

In a hurry or catching a flight?  
Grab a boxed lunch.

### TURKEY

Flour tortilla wrap, sliced turkey, bacon, lettuce and tomato and mayonnaise

Whole fresh fruit, potato chips chocolate chip cookie

28.00

### ROAST BEEF

Poppy seed bun, sliced roast beef, lettuce, tomato, basil, Dijon mustard.

Whole fresh fruit, potato chips, chocolate chip cookie

30.00

### CHICKEN

Grilled Chicken breast

Herbed cream cheese on a crusty roll

Whole fresh fruit, potato chips, chocolate chip cookie

28.00

### VEGGIE SALAD

Chopped romaine hearts, grilled vegetables, Portobello mushrooms, croutons, vinaigrette

Whole fresh fruit, potato chips, chocolate chip cookie

27.00

### TUNA

Pita pocket, lettuce, tomato and tuna salad

whole fresh fruit, potato chips, chocolate chip cookie

28.00

### GRAB & GO BOTTLED WATER

Bottled water per lunch box

4.00

## DINNER DINNER BUFFETS

When the evening is about enjoying each others company with no set agenda our buffets are the perfect way to entertain your guests.

Accompanied by our freshly brewed coffees and a selection of fine teas.

Minimum 50 guests.

### SANTA CRUZ

Seared Ahi tuna, avocado wasabi cream (GF)  
Tomato cucumber and avocado salad (GF)  
Roasted peppers, hearts of palm and grilled eggplant (GF)  
Organic baby greens, tomato, cucumber, radish, carrots (GF)  
Sundried tomato vinaigrette  
Saffron Rice  
Fresh rolls and butter  
Herb roasted chicken breast, shallot caper sauce  
Grilled salmon, sautéed spinach, saffron sauce  
Roasted beef striploin, bordelaise sauce  
Penne pasta, exotic mushrooms, olive oil, thyme, goat cheese  
Grilled seasonal vegetables, fresh lemon. (GF)  
Berry almond tart  
Passion fruit mousse  
Cappuccino cheese cake  
Freshly brewed coffee and a assortment of fine teas

65.00

### ARIKOK

Cucumber, marinated tomato and goat cheese (GF)  
Grilled chilled marinated asparagus and shiitake mushrooms, aged balsamic (GF)  
Caprese, fresh tomato, first press olive oil, fresh basil, sea salt (GF)  
Organic greens, walnuts, gorgonzola, apples, champagne vinaigrette (GF)  
Grilled chicken breast with thyme, mustard, mushroom sauce (GF)  
Mahi Mahi, papaya pineapple, pepper and cilantro relish (GF)  
Caribbean rubbed, marinated, grilled, skirt steak, chimichurri sauce (GF)  
Seafood fettuccini alfredo  
Oven roasted potatoes (GF)  
Fresh seasonal vegetables, olive oil and sea salt (GF)  
Baklava, chopped nuts, dates, honey  
Butterscotch pudding  
Freshly brewed coffee and a assortment of fine teas

78.00

## DINNER DINNER BUFFETS

### JAMANOTA

Poached shrimp on ice, cocktail sauce, lemon wedges (GF)  
(3 per person)  
Assortment of sushi rolls, pickled ginger and wasabi (GF) (3  
per person)  
Chilled poached asparagus in hazelnut vinaigrette (GF)  
Marinated artichokes, aroma tomatoes and fresh basil (GF)  
Mixed garden greens with honey mustard vinaigrette (GF)  
Rolls and butter  
Crab stuffed chicken breast, saffron buerre blanc sauce  
Chef carved roasted Strip loin of beef, Béarnaise sauce  
Grouper, tangerine teriyaki glaze  
Potato Au Gratin  
Fresh seasonal vegetables (GF)  
Seasonal sliced fruit, lemon basil mascarpone  
Panna Cotta  
Mango coconut rice pudding  
Freshly brewed coffee and a assortment of fine teas

78.00

### RINCON

Red beet potato salad, fresh seafood mojito, lime juice,  
cilantro (GF)  
Dill marinated tomato and cucumber, olive oil, wine vinegar,  
sea salt (GF)  
Seasonal greens, to include mixed lettuce, tomatoes,  
cucumbers, carrot and onions (GF)  
Herb vinaigrette, balsamic dressing and ranch  
rolls and butter  
Keshi Yena chicken  
Gouda, capers, prunes, cashews, raisins and olives  
Caribbean snapper with creole sauce  
Beef short ribs, red wine reduction, fried sweet plantains  
(GF)  
Caribbean Johnny cakes, red beans and rice  
Seasonal fresh vegetables, olive oil, lemon and shallots  
Pistachio cake, Cashew cake, quesillo flan, seasonal sliced  
fruit, vanilla sauce  
Freshly brewed coffee and a assortment of fine teas

72.00

## DINNER PLATED DINNERS

To create the perfect enchanted evening to enhance your guests experience.

Dinner includes, freshly brewed coffees and a selection of fine teas.

Bread service on request.

### SOUP OR SALAD AND DESSERT, SERVED WITH ROLLS AND BUTTER

Select one

Soups

Cream of pumpkin, chicken soup

Organic tomato soup

Cream of asparagus

Seafood chowder

3.00 additional

Mixed Greens (GF)

Carrots, radishes, tomatoes, cucumber, red wine vinaigrette

BLT Wedge (GF)

Apple wood smoked bacon, Roma tomatoes, chunky Gorgonzola dressing

Caesar Salad

Romaine, tomato, olives, torn ciabatta croutons, Caesar dressing

Burrata Caprese (GF)

Beef steak tomato burrata, basil, EVOO.

4.00 additional

10.00

### APPETIZERS

#### JUMBO SHRIMP COCKTAIL

Cocktail sauce, Meyer lemon, Horseradish

18.00

### DESSERTS

Chocolate decadence, cheesecake sampler  
4.00 additional per person

Salted caramel crème brulee

Strawberry shortcake, fresh Chantilly cream, fresh strawberries

Lemon cake, blueberry sauce

Passion fruit mousse

10.00

### DINNER ENTREES

#### CHARBROILED BEEF FILET (GF)

Horseradish mashed potatoes, jumbo asparagus, caramelized shallots

59.00

#### SKIRT STEAK

Fresh herb and buttermilk mash potatoes (GF)  
spinach, grilled mushrooms

49.00

#### ROASTED CHICKEN BREAST (GF)

Tarragon lemon jus  
herb risotto, fresh seasonal vegetables

41.00

## DINNER PLATED DINNERS

### SMOKED SALMON

Capers, tomato, onion, frisee, crème fraiche, cracker bread  
16.00

### TUNA (GF)

Wasabi, soy, ginger  
16.00

### CRAB CAKE

Lemon aioli  
15.00

### MANGO AND PROSCIUTTO (GF)

Mango, melon, Prosciutto, greens olive oil, cracked black pepper, sea salt crystals  
14.00

Tomato, portabella, squash napoleon Roasted red pepper aioli  
13.00

### BEEF CARPACCIO

Arugula shaved Parmesan (GF)  
16.00

### STRUDEL

Grilled eggplant, goat cheese, fire roasted pepper sauce, olive oil  
39.00

### SALMON (GF)

Seared soy glazed salmon, bok choy and jasmine rice  
49.00

### GROUPEL

Meyer lemon, asparagus, spinach fresh herb and buttermilk mash potatoes  
45.00

### JUMBO LUMP

Stuffed fillet mignon with peppercorn sauce, herbed risotto, brassed sprouts, crispy bacon and balsamic glaze.  
70.00

### GLUTEN FREE

Vegan Penne Pasta  
Tomato, mushroom, spinach, artichoke, kalamata olives, roasted tomato sauce  
42.00

## RECEPTIONS **HORS D'OEUVRES**

Bite size, butler pass, the perfect way to provide your reception guests with nourishment while socializing.

30 minutes of service - select 4-6

45 minutes of service - select 6-8

60 minutes of service - select 8-10

### COLD ITEMS (MINIMUM 25 PIECES OF EACH)

Roasted tomato caprese, sea salt, basil 4.50 per piece

Lobster and tarragon on toast 6.50 per piece

Roasted pepper and goat cheese canapé 4.50 per piece

Bruschetta, garlic, cilantro, shrimp 4.50 per piece

Mini hummus and grilled vegetables 4.50 per piece

Smoked salmon pinwheel, herbed cheese 5.50 per piece

Prosciutto and asparagus 5.50 per piece

Asian chicken, cucumber cup 4.50 per piece

Signature chilled Gazpacho shooter 3.50 per piece

Assorted sushi 5.50 per piece

### HOT ITEMS (MINIMUM 25 PIECES OF EACH)

Thai spring rolls, plum sauce 4.50 per piece

Spinach, feta, in puff pastry 4.50 per piece

Beef tenderloin red onion jam 6.50 per piece

Wild mushroom quesadilla, roasted peppers 5.50 per piece

Veggie and black bean empanadas 4.50 per piece

Vegetable samosa, yogurt mint sauce 4.50 per piece

Chicken pot stickers 5.50 per piece

Petite crab cakes 6.50 per piece

Roasted tomato tartlets 4.50 per piece

Sausage in puff pastry 5.50 per piece

## RECEPTIONS STATIONS

The perfect option for your guests to interact with our culinary experts, create your own unique reception experience.

Chef fees apply

### CHEF CARVING STATIONS

#### 72 HOUR PRIME RIB

Horseradish, Hollandaise, red wine demi glaze, dinner rolls  
Chef fee 125.00 each for up to 3 hours.

18.00

#### BEEF TENDERLOIN

Cognac peppercorn sauce, Béarnaise sauce, dinner rolls  
Chef fee 125.00 each for up to 3 hours.

20.00

#### ROASTED TURKEY BREAST

Cranberry compote, gravy and homemade biscuits  
Chef fee 125.00 each for up to 3 hours.

14.00

#### SUSHI

California rolls, nigiri, salmon shrimp and tuna  
Soy, pickled ginger, wasabi, wakame salad

5.00 Each

#### CRUDITE (V, GF)

Display of fresh seasonal crispy vegetables  
Homemade hummus, olive oil, lemon caper dip  
crackers, Wasa crisps and Pita bread

11.00

#### SMOKED SALMON

Eggs, capers, onions, lemon, tomato, crème fraiche  
bagel chips, crackers

14.00

#### IMPORTED CHEESES (GF)

Selection of imported cheeses including, Gouda, Brie and  
Gorgonzola crackers and French baguette canapé

13.00

#### ANTIPASTO

Charcuterie, Prosciutto, Mortadella, salami, capicola,  
mustards, crackers and French baguette

15.00

## BAR & BEVERAGES BANQUET BAR PACKAGES

### SUPER PREMIUM BANQUET BAR

#### VODKA

Ketel One, Grey Goose, Grey Goose Orange, Absolut,  
Absolut Citron & Absolut Raspberry

#### GIN

Bombay Sapphire & Tanqueray

#### RUM

Captain Morgan Spiced, Bacardi Black, Bacardi Gold &  
Bacardi Light

#### TEQUILA

Patron Reposado, Patron Silver, Jose Cuervo 1800, Jose  
Cuervo Gold & Jose Cuervo Silver

#### BOURBON & SCOTCH

Maker's Mark & Jack Daniel's  
Old Parr & JW Black

#### RYE WHISKEY

Crown Royal & Seagram's VO

#### BEER

Budweiser, Corona, Bud Light, Heineken, Amstel Bright,  
Balashi Chill & Balashi

#### WINES

Kendall Jackson Chardonnay, Kendall Jackson Merlot,  
Marques de Casa Concha Cabernet, Santa Margarita Pinot  
Grigio, Silverado Sauvignon Blanc, Miraval Rose, Beringer  
Merlot, Beringer Cabernet, Beringer Chardonnay, Beringer  
Sauvignon, Beringer Rose & Woodbridge Pinot Grigio

#### SOFT DRINKS

Assorted soda's and juices

2 hours minimum

First 2 hours 46.00

Additional hours 16.00

## BAR & BEVERAGES BANQUET BAR PACKAGES

### PREMIUM BANQUET BAR

#### VODKA

Absolut & Stolichnaya

#### GIN

Beefeater & Tanqueray

#### RUM

Bacardi Gold, Bacardi Light & Captain Morgan White

#### TEQUILA

Jose Cuervo Gold, Jose Cuervo Silver & Sauza Silver

#### BOURBON & SCOTCH

Jack Daniel's & Jim Beam

JW Black & Dewar's White Label

#### RYE WHISKEY

Seagram's VO & Seagram's 7

#### BEER

Budweiser, Bud Light, Balashi Chill & Balashi

#### WINES

Marques De Casa Concha Cabernet, Beringer Merlot,  
Beringer Cabernet, Beringer Chardonnay, Beringer  
Sauvignon, Beringer Rose & Woodbridge Pinot Grigio

#### SOFT DRINKS

Assorted sodas & juices

2 hours minimum

First 2 hours 39.00

Additional hours 14.00

## BAR & BEVERAGES BANQUET BAR PACKAGES

### HOUSE BANQUET BAR

#### VODKA

Stolichnaya

#### GIN

Beefeater

#### RUM

Captain Morgan White

#### TEQUILA

Sauza Silver

#### BOURBON & SCOTCH

Jim Beam

Dewar's White Label

#### RYE WHISKEY

Seagram's 7

#### BEER

Balashi

#### WINES

Beringer Merlot, Beringer Cabernet, Beringer Chardonnay,  
Beringer Rose & Beringer Sauvignon

#### SOFT DRINKS

Assorted sodas & juices

2 hours minimum

First 2 hours 32.00

Additional hours 12.00

## BAR & BEVERAGES BANQUET BAR PACKAGES

### HOSTED OR CASH BAR

Super Premium Brand Liquors 11.00

Premium Brand Liquors 9.00

House Brand Liquors 8.00

#### Domestic Beers:

Balashi and Balashi Chill 6.00

#### Imported Beers:

Budweiser, Bud Light, Amstel Bright and Corona 7.00

House Wine (per glass) 7.00

Soft Drinks 4.00

Bottled Mineral Water (12cl) 4.00

Bottled Perrier (33cl) 4.00

Juices (Orange, Pineapple, Cranberry, Fruit Punch) 4.00

Bar Set-Up Fee (per bar, per function)\* 55.00

Bartender Fee (per bartender, per function)\* 85.00

Cashier Fee (per cashier, per function)\* 85.00

\*The resort will apply bartender, cashier and bar set-up fee's for hosted and cash bars, as noted.

**WINE** WINE

**SPARKLING**

Moet Chandon 125.00 per bottle

Moet Chandon Rose 165.00 per bottle

Veuve Clicquot 145.00 per bottle

Dom Perignon 350.00 per bottle

Prosecco La Marca 45.00 per bottle

Concha Y Torro 30.00 per bottle

**WHITE WINES**

Chardonnay Kendall Jackson  
53.00 per bottle

Sauvignon Blanc Montes Alpha  
40.00 per bottle

Sauvignon Blanc Kim Crawford  
54.00 per bottle

Chardonnay Josh  
52.00 per bottle

Pinot Grigio Woodbridge  
38.00 per bottle

Pinot Grigio Santa Margarita  
52.00 per bottle

Mezzacorona Moscato  
38.00 per bottle

**RED WINES**

Pinot Noir Beringer  
38.00 per bottle

Pinot Noir Rodney Strong  
60.00 per bottle

Merlot Marques  
48.00 per bottle

Merlot Kendall Jackson  
55.00 per bottle

Cabernet Marques  
48.00 per bottle

Cabernet Kendall Jackson  
55.00 per bottle

Cabernet Josh  
(per bottle 44.00)

**ROSE WINES**

Miraval Rose  
49.00 per bottle

## INFO INFO

To assist you with planning

### MEAL SERVICE

Plated meal service is based on a two (2) hour serving period.

Breaks are based on a thirty (30) minute serving period.

Buffets (breakfast, lunch, reception and dinner) are based on a two (2) hour serving period.

Buffet pricing is based on a minimum of fifty (50) guests.

Parties under fifty (50) guests will be considered as a special request.

An extension of actual service times will be upon special request.

### ADDITIONAL CHARGES

For each action station & specialised server a \$125.00 charge will apply.

Bar set up fee: \$55.00

Bartender fee: \$85.00

Cashier fee: \$85.00

On National Holidays an additional labor fee may be added.

### SERVICE CHARGE & TAXES

All prices are subject to 22% Service Charge and 3.5% Government tax, subject to change.

### GUARANTEES

Final guaranteed attendance must be confirmed three business days prior to the event. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

Special dietary requirements are needed when the guarantee is provided.

### FOOD & BEVERAGE

These banquet menus are valid through December 2018 and are subject to change.

Attrition F&B as per contract.

In addition to our published menu suggestions, our culinary, catering and events teams are specialists in creating customised solutions.

Let your imagination be your guide knowing that we understand special requests and dietary requirements. We are committed to all of our guests' needs. Our ultimate goal is to deliver a memorable experience to each and every one of our guests'.

- Our menus are subject to change and ingredients may vary based on seasonality or availability.
- All Food & Beverage items must be purchased through the Hotel and served by hotel staff. Waivers may be requested. For beverages, corkage fees will apply.
- All pricing is guaranteed within a maximum of ninety (90) days prior to your event date.
- Chosen menu should be selected at least thirty (30) days in advance.

### SECURITY

The Resort will not assume responsibility for the damage or loss of any merchandise or articles left in the function rooms prior to or following the event.

Arrangements for security of exhibits, merchandise and other articles must be made with the catering office prior to the event.

The resort reserves the right to require the host to provide additional security at any event if deemed necessary.

## INFO INFO

### SIGNAGE

The hotel does not permit affixing anything to the walls, doors, or ceilings.  
Signage is permitted only when pre-approval is granted by the hotel.

All signs must be professionally printed and should be free standing or on an easel.

Surcharges may apply.

### PAYMENT

Initial deposit will be due on the day of booking.  
Payment shall be made in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days after the date of the function.

### AUDIO VISUAL

For your convenience our in-house professionals provide knowledgeable information regarding professional equipment for all of your audio visual needs.

Surcharges for use of external AV companies will apply.

### LOST AND FOUND

The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following an event.

### LINEN

White table linens and napkins are available through the hotel at no extra charge. For specialty linens our in-house professionals will be more than happy to assist with our vendors.

Surcharge for use of external linen companies will apply.

### FLORALS, DÉCOR, ENTERTAINMENT

Flowers, centerpieces, cooking demonstrations, beverage shows, musical groups, dancers, photographers, videographer and any other types of entertainment should be coordinated directly with the Event or Catering Manager.

The resort will not allow the affixing of anything to the walls, floors or ceilings of the meeting rooms with pins, nails or staples.

The resort policy states: Live music can be played till 11:00 PM for outside functions and till 12:00 AM for inside functions. The usage of any form of pyrotechnics or smoke-generating machines must be approved by the resort prior to function. All entertainment needs to be handled by the resort.

All damages caused during the event will be responsible for guest and client.

## INFO INFO

### SETUP FEE'S

Outdoor Setup Fee Prices:

Outdoor setup fee for events up to 50 guests will be at a minimum of five hundred US Dollars (\$500).

Outdoor setup fee for events between 51 to 150 guests will be at a minimum of seven hundred fifty US Dollars (\$750).

Outdoor setup fee for events with 151 or more guests will be at a minimum of one thousand US Dollars (\$1000).

Indoor Setup Fee Prices:

Indoor setup fee for events up to 50 guests will be at a minimum of three hundred fifty US Dollars (\$350).

Indoor setup fee for events between 51 to 150 guests will be at a minimum of five hundred US Dollars (\$500).

Indoor setup fee for events with 151 or more guests will be at a minimum of seven hundred fifty US Dollars (\$750).

### SHIPPING AND PACKAGES

Packages for meetings may be delivered to the hotel in coordination with the Event or Catering Manager.

The following information must be included on all packages to ensure proper delivery;

- 1) Name of Organisation
- 2) Guest Name
- 3) Attention Catering or Conference Services Manager (indicate name)
- 4) Date of Function

Package handling fee of \$25 will be assessed.

5) Storage fee: \$100 US Dollar per day.

Contact our Event or Catering manager for more information on shippings and customs.