

AUTOGRAPH COLLECTION® ALL-INCLUSIVE RESORTS



Wedding Menus fit for a STAR

Cocktail Parties

COCKTAIL PARTY

Please select 3 canapes from the below options for the PH Love package and 5 canapes for the PH Glam package. Additional canapes can be added to your cocktail hour to the PH Love and PH Glam package at a cost of \$2.50 per canape.

Cold Canapes	Hot Canapes
Melon prosciutto brochette	Shrimp tempura
Seafood ceviche	Ham croquettes
Smoked salmon and cream cheese rolls	Teriyaki beef brochettes
Mini crab tartlets	Coconut fish fingers
Brie cheese canapes	Chicken satay
Mini caprese salads	Classic spring rolls
Classic tahini and pita bread	Spinach and cheese quiches
Tuna tartar with sesame oil	Argentinean empanadas

To purchase an à la carte cocktail party, the cost is \$22 per person

Includes 1 hour of international open bar and 6 canapes from the list above. Requires a minimum of 16 guests.

DELUXE COCKTAIL PARTY

Appetizers
Foi gras mousse on brioche with peach jam
Lobster salpicon
Ahi tuna tartar
Mini caprese salad
Mini beef medallions with blue cheese
Shrimp with mango glaze brochette
Bacon wrapped scallop with hoisin sauce
Mini smoked salmon quiche

\$30 per person

Includes 1 hour of international open bar. Requires a minimum of 16 guests.

Prices are in USD. Service charge and sales tax included. Menu is subject to availability and seasonality of products.

Buffet Dinner Menu

CARIBBEAN MENU

This menu is available in buffet style.

Starters

Pineapple, cucumber and dill salad

Caramelized onion and avocado salad

Farmer's cheese and pear salad

Tomato salad

Bean and potato salad

Fish ceviche

Shrimp ceviche

Soup

Seafood soup

Entrées

Curry goat stew

Chicken supreme with tamarind sauce

Baked fish in banana leaves with annatto sauce

Sides

Rice and beans

Mashed pumpkin

Fried banana

Desserts

Coconut cream pie

Lemon pie

Tropical fruit salad

Banana flambé

\$50 per person

Open Bar is NOT included in the price

\$12 per person/per hour for International Open Bar OR \$17 per person/ per hour for Deluxe Open Bar

*Open Bar is REQUIRED for all hours of your private event function Requires a minimum of 40 guests.

Option available for PH Love and PH Glam wedding packages

ITALIAN MENU

This menu is available in family style or buffet style.

Salads

Caprese salad with marinated Buffalo mozzarella

Florentine salmon terrine

Lima beans and parmesan salad

Roasted endives

Panzzanella salad with croutons and fresh vegetables

Entrées

Chicken parmigiana

Gorgonzola beef steak

Pizzaiola grouper fillets

Sides

Riccotta cheese ravioli

Spaghetti pomodoro

Italian zucchini au gratin

Desserts

Tiramisu

Panna Cotta

Tropical Macedonia fruit

Chocolate truffle

\$50 per person

Open Bar is NOT included in the price

\$12 per person/per hour for International Open Bar OR \$17 per person/ per hour for Deluxe Open Bar

*Open Bar is REQUIRED for all hours of your private event function

Buffet Style: Requires a minimum of 40 guests.

Family Style: Requires a minimum of 16 guests. Salads, entrées, sides and desserts are served in the center of each table to be shared.

Option available in the PH Love & PH Glam wedding packages

Buffet Dinner Menu

BBQ BUFFET

Appetizers	Sides
Coleslaw	Baked potatoes
Guacamole with tortilla chips	Corn on the cob
Pasta salad	Grilled vegetables
Seafood ceviche	Desserts
Shredded carrots	Brownies
Corn salad	Flan
Soup	Apple pie
Oxtail consommé	New York cheesecake
Entrées	
Rib eye steak	
BBQ ribs	
Shrimp brochettes	
Argentinean sausage	

\$58 per person

Open Bar is NOT included in the price

\$12 per person/per hour for International Open Bar OR \$17 per person/ per hour for Deluxe Open Bar

 $\ensuremath{^{\star}}\xspace$ Open Bar is REQUIRED for all hours of your private event function

Requires a minimum of 40 guests.

If you have selected the PH Love Package, this menu can be upgraded to for \$14 USD per person

Prices are in USD. Service charge and sales tax included. Menu is subject to availability and seasonality of products.

Buffet Dinner Menu

GALA BUFFET

Salad Bar	Entrées
Caesar salad	Green pepper beef medallions
German potato salad	Almond butter grouper fillet
Grilled asparagus and artichoke	Mustard pork loin
Shrimp cocktail	Chicken cordon blue
Mixed greens	Sides
Cucumber, tomato, carrot, red onion, green olives, radish, beet root, boiled eggs	Mushroom and saffron rice
Variety of dressings	Duchess potatoes
	Fresh sautéed vegetables
Soup	
Lobster bisque	Dessert
	Peach tartlet
Cheese & Charcuterie	Crème brûlée
Provolone	Strawberry cheesecake
Swiss	Opera cake
Brie	
Serrano ham	
York ham	
Salami	
Jams and crackers	
Pickles	

\$65 per person

Open Bar is NOT included in the price

\$12 per person/per hour for International Open Bar OR \$17 per person/ per hour for Deluxe Open Bar

*Open Bar is REQUIRED for all hours of your private event function

Requires a minimum of 40 guests.

If you have selected the PH Love or PH Glam Package, this menu can be upgraded to for \$15 USD per person

Create Your Own

INTERNATIONAL MENU

Create your own buffet or family style menu by selecting the items of your preference from each category below:

Salads (please select 4 items)	Sides (please select 3 items)
Spinach salad with bacon and cheese	Spring rice
Cucumber salad with corn	Corn with butter
German potato salad	Pasta with tomato sauce
Mixed lettuce salad	Spinach florentine
Tropical fruit salad	Mashed potatoes
Shrimp cocktail	Mixed vegetables
Dressings (please select 3 items)	Desserts (please select 4 items)
Ranch	Fruit tartlet
Balsamic	Custard
Italian	White and dark chocolate cake
Croutons	Fried banana with condensed milk
Entrées (please select 3 items)	Fresh tropical fruit
Beef tenderloin	
Shrimp skewers	
Salmon fillet	
New York steak	
Chicken breast	

\$50 per person

Open Bar is NOT included in the price

\$12 per person/per hour for International Open Bar OR \$17 per person/ per hour for Deluxe Open Bar

*Open Bar is REQUIRED for all hours of your private event function

Buffet Style: Requires a minimum of 40 people.

Family Style: Requires a minimum of 16 guests. Salads, entrées, sides and desserts are served in the center of each table to be shared.

Option included in the PH Love & PH Glam wedding package.

Plated Menu

PLATED MENU

Select a menu to suit your personal taste. Please pick one starter, one entrée and one dessert.

Starter (please select 1 option)		Entrées (please select 1 option)	
Beef carpaccio with truffle vinaigrette and parmesan foam		Salmon grenobloise, mushrooms and mashed potatoes	
Scallop salad		Seabass supreme with eggplant caviar, saffron	
Yellow tail tuna carpaccio		risotto, zucchini gratin and tomato sauce	
Sweet jam and tamarind vichyssoise with coconut-rim foam		Herb roasted chicken, fennel whipped potatoes and honey-anise glazed carrots	
Tomato bisque with goat cheese baguette croutons		Roasted pork chop, parmesan-sage polenta cake, blue lake beans and sour cherry sauce	
Clam chowder		Marinated flank steak with tamarind sauce, Yukon potato fondant and mixed bell peppers and	
Truffled mushroom cream soup		zucchini	
Mixed greens, julienne carrots, cucumber and daikon radish in a light soy dressing	VEG	Penne pasta with sautéed shrimp, peppers and cilantro in tequila lime sauce	
Asparagus with hollandaise sauce	VEG	Vegetable paella	VEG
Minestrone soup	VEG	Vegetable and goat cheese strudel with red bell pepper sauce	VEG

Dessert (please select 1 option)
Baked Alaska
Mango cheesecake with guava coulis
Vanilla macaron, pastry cream and fresh strawberry napoleon with pistachio sauce
Strawberry bavarois
Stracciatella parfait with caramel sauce
Dark chocolate cake
Crème brûlée

\$57 per person

Open Bar is NOT included in the price

\$12 per person/per hour for International Open Bar OR \$17 per person/ per hour for Deluxe Open Bar

*Open Bar is REQUIRED for all hours of your private event function

Requires a minimum of 16 guests. Add an additional starter from selection above for \$8. Please consult with your wedding coordinator for locations included in the this menu.

Option included in the PH Glam package.

If you have selected the PH Love Package, this menu can be upgraded to for \$7 usd per person

Prices are in USD. Service charge and sales tax included. Menu is subject to availability and seasonality of products.

Optional Items

OPTIONAL ITEMS TO ENHANCE YOUR MENU:

Surf and turf (filet mignon & lobster)	\$20 per person
Lobster tail	\$20 per person
Jumbo shrimp provencal	\$15 per person
Rosemary rack of lamb	\$20 per person
Black angus beef medallions	\$15 per person
New York angus steak	\$15 per person

Mexican Experience Menu

MEXICAN EXPERIENCE MENU

Hors d'oeuvres (please select 3 items)	Entrées
Mini chicken fried tacos	Chicken fajitas with flour tortilla with refried beans "Yucatan"
Mini sopes with crispy duck	style
Mini panuchos with beef	Caribbean grouper fillet with mixed steamed vegetables with basil oil
Fish ceviche	Achiote marinated grill flank steak with tartlet of sweet
Mini tostadas with shredded beef	potato
Stuffing jalapeño chilli	Sautéed shrimp with garlic and vegetables julienne
Quesadillas with oaxaca cheese	Chicken breast
Mini meatballs with chipotle chilli	Doggawta
	Desserts
Appetizer	Tartlet of sweet potato
Traditional sea food ceviche with corn chips	Guava crème brule
Cucumber salad with chargrilled corn	Mexican fritters: Churros and buñuelos
Jicama salad with fresh orange and cilantro	Mexican cookies with dried fruits
Traditional: Red & Green salsas	

- One-hour private cocktail party including three Mexican hors d'oeuvres and two traditional cocktails
 - Traditional Mexican dinner with a Mexican-infused menu. Includes 3-hours of open bar.
 - Tequila tasting taste and sample different tequilas during your private reception

The Mexican Experience package is based up to 20 guests. Additional guests can be added for \$50 USD per person.

For less than 40 guests, this will be served family style, for more than 40 guests this will be served buffet style.

Drinks Menu

INTERNATIONAL OPEN BAR

Rum	Whiskey
Bacardi	Jack Daniels
Coconut Rum	Jim Beam
Havana Club	Canadian Club
Appleton	JW Black Label
Appleton Special	JW Red Label
Vodka	Ballantine Finest
Absolut	J&B
Stolichnaya	Creams & Spirits
Smirnoff	Sambuca
Svedka	Blue Curacao
Svedka Clementine	Peach Liqueur
Svedka Citron	Amaretto
Svedka Vanilla	Baileys Irish Cream
Tamila	Vermouth Martini Rosso
Tequila Herradura White	Dry Martini
Centenario Reposado	Sweet Martini
Jimador White	Orange Liqueur
Cuervo Especial	Apple Liqueur
Don Julio Reposado	Watermelon Liqueur
Don Julio neposado	Melon Liqueur
Beer	Coffee Liqueur
Coors Light	Mint Liqueur
Xx Lager	Cherry Liqueur
	Banana Liqueur
Sol	Liqueur 43
Gin	Kahlua
Tanqueray	Brands of drinks are subject to change without notice
Beefeater	including mixed drinks and house wine by the glass.
Brandy	
Brandy	
Fundador	

\$12 per person / per hour

Martell V.S.

Brands of drinks are subject to change without notice. Including mixed drinks and house wine by the glass.

Drinks Menu

DELUXE OPEN BAR

Rum	Cognac
Appleton	Martell
Appleton Special	
Coconut Rum	Hennessy
Havana Club 7 Años	Port
Flor De Caña	Dry Martini
Tequila	Sweet Martini
Jimador White	
Jimador Writte Jimador Reposado	Creams & Spirits
Cuervo Blanco	Sambuca
Cuervo Reposado	Blue Curacao
Don Julio White	Peach Liqueur
Don Julio Reposado	Amaretto
Svedka Vanilla	Baileys Irish Cream
	Orange Liqueur
Whiskey	Apple Liqueur
Jack Daniels	Watermelon Liqueur
Jw Red Label	Melon Liqueur
Jw Black Label	Coffee Liqueur
Chivas Regal	Mint Liqueur
Buchanans	Cherry Liqueur
Crown Royal	Banana Liqueur
Gin	Liqueur 43
Tanqueray	Kahlua
Beefeater	Cointreau
Bombay	Jaegermeister
Vodka	Anis Pastisse Ricard
Absolut	Beer
Stolichnaya	Coors Light
Grey Goose	XX Lager
Svedka	Sol
Svedka Clementine	
Svedka Citron	Brands of drinks are subject to change without notice
Svedka Vanilla	including mixed drinks and house wine by the glass.
Smirnoff	
Brandy	
Fundador	
Torres 10	

\$17 per person / per hour

Upgrade from International Bar to a Deluxe Bar for \$5 USD per person/per hour.

Brands of drinks are subject to change without notice. Including mixed drinks and house wine by the glass.