



Cocktail Parties

COCKTAIL PARTY

Please select 3 options from the below for the Refined package and 5 options for the Exclusive package Additional canapes can be added to your cocktail hour in the Refined or Exclusive package, for a cost of \$2.50 USD per canape

Cold Canapes	Hot Canapes
Melon prosciutto brochette	Tempura shrimps
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 a cocktail party à la carte, the cost is \$23.00 USD 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 capresse salad
Mini beef medallions with blue cheese
Shrimp with mango glaze brochette
Wrapped scallop with bacon, hoisin sauce
Mini smoked salmon quiche

\$35 USD per person

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



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 Beans and potato salad Fish ceviche Shrimp ceviche Soup Seafood soup **Entrees** 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 Lemon pie Tropical fruit salad Banana flambé

ITALIAN MENU

This menu is available in family style or buffet style.

Salads
Caprese salad marinated buffalo mozzarella
Florentine salmon terrine
Lima beans and parmesan salad
Roasted endives
Panzzanella salad with croutons and fresh vegetables
Entrees
Chicken parmigiana
Gorgonzola beef steak
Pizzaiola grouper fillets
Sides
Riccotta cheese ravioli
Spagheti pomodoro
Italian zucchini au gratin
Desserts
Tiramisu
Panacota

Panacota Tropical Macedonia fruit Chocolate truffle

\$50 USD per person

Open Bar is NOT included in the price

\$18 per person/per hour for International Open Bar OR \$24 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 included in the Refined & Exclusive Wedding Package

\$50 USD per person

Open Bar is NOT included in the price

\$18 per person/per hour for International Open Bar OR \$24 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, entrees, sides and desserts are served in the center of each table to be shared.

Option included in the Refined & Exclusive Wedding Package

Prices are in USD. Service charge (10%) and sales tax (18%) included. Menu is subject to availability and seasonality of products.



Buffet Dinner Menu

BBQ BUFFET

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

\$60 USD per person

Open Bar is NOT included in the price

\$18 per person/per hour for International Open Bar OR \$24 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 included in the Exclusive Wedding Package

If you have selected the Refined Package, this menu can be added for \$10 USD per person

Prices are in USD. Service charge (10%) and sales tax (18%) included. Menu is subject to availability and seasonality of products.



Buffet Dinner Menu

GALA BUFFET

Salad Bar	Entrees
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
Mix green lettuce	
Cob salad	Sides
Variety of dressings	Mushroom and saffron rice
	Duchess potatoes
Soup	Fresh sautéd vegetables
Lobster bisque	
	Dessert
Cheese & Charcuterie	Peach tartlet
Provolone	Crème brûlée
Swiss	Strawberry cheesecake
Brie	Opera cake
Serrano ham	
York ham	
Salami	
Jams and crackers	
Pickles	

\$68 USD per person

Open Bar is NOT included in the price

\$18 per person/per hour for International Open Bar OR \$24 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 Refined or Exclusive Package, this menu can be added for \$18 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:

Appetizers (please select 4 items)	Sides (please select 3 items)
Spinach salad with bacon and fresh 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 potatos
Shrimp cocktail	Mixed vegetables
Dressings (please select 3 items)	Dessert (please select 4 items)
Ranch	Fruit tartlet
Balsamic	Custard
Italian	White and dark chocolate cake
Croutons	Fried banana with condensed milk
Main Course	Fresh tropical fruits
Main Course (please select 3 items)	
Beef tenderloin steak	
Shrimp skewers	
Salmon fillet	
New York steak	
Chicken breast	

\$52 USD per person

Open Bar is NOT included in the price

\$18 per person/per hour for International Open Bar OR \$24 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, entrees, sides and desserts are served in the center of each table to be shared.

Option included in the Refined & Exclusive Wedding Package

Prices are in USD. Service charge (10%) and sales tax (18%) included. Menu is subject to availability and seasonality of products.



Plated Menu

PLATED MENU

Select a menu to suit your personal taste. Please pick one first course, one main course and one dessert

First Course (please select 1 option)		Main Course (please select 1 option)	
Beef carpaccio with truffle vinaigrette and parmesan foam Scallop salad Yellow tail tuna carpaccio Sweet jam and tamarind vichyssoise with coconut-rim foam Tomato bisque with goat cheese baguette crouton Clam chowder		Salmon grenobloise, mushrooms and mashed potatoes	
		Seabass supreme with eggplant caviar with saffron risotto, zucchini gratin and tomato sauce	
		Herb roasted chicken, fennel whipped potatoes and	
		honey-anise glazed carrots	
		Roasted pork chop, parmesan-sage polenta cake blue lake beans and sour cherry sauce	
		Marinated flank steak with tamarind sauce, yukon potato fondant and mixed bell peppers and zucchini	
Truffled mushroom cream soup		Royalton penne pasta with sautéed shrimp, peppers and	
Mixed greens, julienne carrots, cucumber and daikon	VEG	cilantro in tequila lime sauce	
radish in a light soy dressing		Vegetable paella	VEG
Asparagus with hollandaise sauce 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 macarron, pastry cream and fresh strawberry napoleon with pistachio sauce
Strawberry bavarois
Stracciatella parfait with caramel sauce
Dark chocolate cake
Crème brûlée

\$60 USD per person

Open Bar is NOT included in the price

\$18 per person/per hour for International Open Bar OR \$24 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 appetizer or soup from selection above for \$8 USD.

Please consult with your wedding coordinator for locations included in the this menu.

Option included in the Exclusive Wedding Package.

If you have selected the Refined Package, this menu can be added for \$7 USD per person.

R

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

Restrictions may apply (based on seasonality of products and number of guests).

Prices are in USD. Service charge (10%) and sales tax (18%) included.



Domincan Experience Menu

COCKTAIL HOUR

Hors d'oeuvres (please choose 3)	
Mini mofonguito	Lamb dumpling
Chicken chicharron	Avocado mini tostadas
Yucca balls	Beef empanadillas
Beef crostini	

FAMILY STYLE

For groups with less than 40 guests. Starters, main courses and desserts are served in the center of the table to share.

DINNER MENU (BUFFET)

For groups with more than 40 guests:

Starters	Salad Bar
Green salad	Salad bar
Shirmps mofongo	Conch cocktail
Fish ceviche	Shrimps mofongo
Main Course	Fish ceviche
Grilled beef & chicken	Grilled beef
	Grilled chicken
Vegetables	Grilled tuna
Served with rice	
Dessert	Sides
Coconut pudding	White rice
Corn cream	Green pigon peas
	Potatoes
Pineapple upside-down cake	Vegetables
	Dessert
	Custard
	Coconut pudding
	Corn cream

1 hour private cocktail party including three Dominican hors d'oeuvres and two traditional cocktails and coconut station. 2 hour reception including Dominican dinner and 2 hours of international open bar.

Pineapple upside-down cake

If you would like to upgrade your Dominican experience menu, you may select either the Italian or International menu for \$16 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.



INTERNATIONAL OPEN BAR

Rum	Creams & Spirits
Brugal White	Amaretto National
Brugal Carta Dorada	Sambuca National
Extraviejo	Whiskey Cream
Tequila	Licor Triple Sec
Ticaz Gold	Coconut Liqueur
Ticaz Silver	Licor De Cacao
Whiskey	Lime Liqueur
Johnnie Walker Black	Coffee Liqueur
Johnnie Walker Red	Apple Liqueur
J&B	Licor De Melocoton
Gin	Banana Liqueur
Beefeater	Licor De Granadina
Vodka	Baileys
Skyy	Limoncello
Stolichnaya	Grand Marnier
Brandy	Cointreau
Nacional	Beer
Vermouth	Draft Beer
Martini Rojo	Presidente
Martin Flojo	

\$18 USD per person/per hour

Martini Blanco

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



DELUXE OPEN BAR

Rum	Creams & Spirits
Barcelo Blanco	Amaretto
Barcelo Dorado	Sambuca Romana
Barcelo Imperial	Baileys
Tequila	Mint Liquor
Jose Cuervo Blanco	Triple Sec Liquor
Jose Cuervo Reposado	Coconut Liquor
Whiskey	Cocoa Liquor
Johnnie Walker Black	Lemon Liquor
Chivas Regal	Coffee Liquor
Dewars	Apple Liquor
Buchanans	Peach Liqueur
Gin	Banana Liquor
Tanqueray	Granadina
Vodka	Tia Maria
Stolichnaya	Grand Marnier
Grey Goose	Cointreau
Brandy	Beer
Magno	Draft Beer
Vermouth	Presidente
Martini Rojo	Budweiser
Martini Blanco	

\$24 USD 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.

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

