

## Wedding Menu

Royallon
Splash Punta Cana

AUTOGRAPH
COLLECTION
ALL-INCLUSIVE
RESORTS

## COCKTAIL PARTY


#### Abstract

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 $\$ 2.50$ per canape


## Cold Canapes

Melon prosciutto brochette
Seafood ceviche
Smoked salmon and cream cheese rolls
Mini crab tartlets
Brie cheese canapes
Mini caprese salads
Classic tahini and pita bread
Tuna tartar with sesame oil

## Hot Canapes

Tempura shrimps
Ham croquettes
Teriyaki beef brochettes
Coconut fish fingers
Chicken satay
Classic spring rolls
Spinach and cheese quiches
Argentinean empanadas

To purchase a cocktail party à la carte, the cost is $\$ 23$ 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
Includes 1 hour of international open bar. Requires a minimum of 16 guests.

## 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
Tropical Macedonia fruit
Chocolate truffle

## $\$ 50$ 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 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

## BBQ BUFFET

| Appetizers |
| :--- |
| Coleslaw |
| Guacamole with tortilla chips |
| Pasta salad |
| Seafood ceviche |
| Shredded carrots |
| Corn salad |
| Soup |
| Oxtail consommé |
| Main Course |
| Rib eye steak |
| BBQ ribs |
| Shrimp brochettes |
| Argentinean sausage |

Sides
Baked potatoes
Corn on the cob
Grilled vegetables

## Dessert

Brownies
Flan
Apple pie
New York cheesecake

## $\$ 60$ 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 $\$ 10$ per person

## 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 | Sides |
| Cob salad | Mushroom and saffron rice |
| Variety of dressings | Duchess potatoes |
| Soup | Fresh sautéd vegetables |
| Lobster bisque | Pessert |
| Cheese \& Charcuterie | Crème brûlée |
| Provolone | Strawberry cheesecake |
| Swiss | Opera cake |
| Brie |  |
| Serrano ham |  |
| York ham |  |
| Salami |  |
| Jams and crackers |  |
| Pickles |  |

## \$68 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 $\$ 18$ per person.

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

## 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 (please select 3 items) | Fresh tropical fruits |
| Beef tenderloin steak |  |
| Shrimp skewers |  |
| Salmon fillet |  |
| New York steak |  |
| Chicken breast |  |

## $\$ 52$ 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

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)

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
Truffled mushroom cream soup
Mixed greens, julienne carrots, cucumber and daikon
VEG
radish in a light soy dressing
Asparagus with hollandaise sauce
VEG
Minestrone soup

## Main course (please select 1 option)

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

Royalton penne pasta with sautéed shrimp, peppers and cilantro in tequila lime sauce

Vegetable paella
Vegetable and goat cheese strudel with red bell pepper sauce

| 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 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 $\$ 8$.
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 $\$ 7$ per person.

## 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

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.

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

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.

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

## \$18 per person/per hour

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 per person/per hour

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

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

