



Royalton

Punta Cana
Resort & Casino

Private Events

Table of Contents

| | | | |
|--|-----------|-------------------------------|-----------|
| Private Event Fees | 3 | Buffet Dinner Menus | 12 |
| Private Dinner Reception or Cocktail Party | 3 | Caribbean Buffet | 12 |
| Private After-Party | 4 | Buffet Bbq..... | 13 |
| Coffee Breaks | 5 | Gala Buffet | 14 |
| Menu 1 | 5 | French Buffet | 15 |
| Menu 2 | 5 | Mexican Buffet | 16 |
| Menu 3 | 5 | Mediterranean Buffet..... | 17 |
| Menu 4 | 5 | Italian Buffet | 18 |
| Menu 5: Mexican..... | 5 | Seafood Festival..... | 20 |
| Menu 6: Continental..... | 5 | Set Menu For Groups | 20 |
| Menu 7: Afternoon Tea..... | 5 | Menu 1 | 20 |
| Menu 8: Noon | 5 | Menu 2 | 20 |
| Breakfast Menu | 6 | Menu 3 | 20 |
| Buffet Options..... | 6 | Menu 4 | 20 |
| À La Carte Breakfast | 6 | Menu 5 (Vegetarian)..... | 20 |
| Brunch Menu | 7 | Pick And Choose Dinner | 21 |
| Special Seafood Station “From The Sea To Your Table” | 7 | Entree | 21 |
| Lunch à la Carte Menu | 8 | Dessert | 21 |
| Lunch Set Menu | 9 | Romantic Dinner | 22 |
| Lunch Buffet Menus | 9 | Menu 1 (Vegetarian)..... | 22 |
| Cold Buffet..... | 9 | Menu 2 | 22 |
| Buffet Snack Bbq..... | 10 | Menu 3 | 22 |
| Cocktail Parties | 11 | Menu 4 | 22 |
| Mexican | 11 | | |
| Caribbean | 11 | | |
| International 1 | 11 | | |
| International 2 | 11 | | |



Private Event Fees

All private events are a separate cost in addition to our wedding packages.

Private Dinner Reception or Cocktail Party:

A private dinner reception consists of a [full dinner service](#) and dancing space for your group at a private location.

A private cocktail party does not include a sit-down dinner service, but a light [cocktail menu](#) for your guests.

Please see below for the costs associated with hosting a private dinner reception or cocktail party:

| Fee | Cost | Inclusions |
|---|--|---|
| LOCATION <i>(refer to locations document for location options)</i> | Beach, Poolside, Plaza Lobby Gazebo, Eco Garden Gazebo No Location Fee <i>Event must end by 11:00pm</i> | For Private Dinner Reception: <ul style="list-style-type: none"> • Exclusive, private location for your group • White covered chairs • Round tables with white table cloths and linens For Private Cocktail Hour: <ul style="list-style-type: none"> • Exclusive, private location for your group • 3 cocktail tables with white table cloth |
| | Ballroom \$640 USD <i>Ballroom events must end by 2:00am</i> <i>*Additional fees apply</i> | |
| MENU | Dinner Menu \$64 – \$116 USD per person <i>*See private event menus for details</i> | <ul style="list-style-type: none"> • Set Menu or Buffet Menu • Includes 2-3 hours of open bar • Private staff for your reception |
| | Cocktail Menu \$24 – \$52 USD per person <i>*See private event menus for details</i> | |
| OPEN BAR <i>(required for the entire duration of the private event)</i> | National Open Bar \$16 USD per person per hour \$32 USD per person for 3 hours International Open Bar \$20.48 USD per person per hour \$46 USD per person for 3 hours | <ul style="list-style-type: none"> • Private bar set-up for your group • Bartenders for your group only |

**If you wish to add on décor, entertainment or any additional experiences, these would be extra options found in our wedding guide*

All private events are a separate cost in addition to our wedding packages.

Private After-Party

A private after-party includes dancing space for your group at a private location.

A private after-party does not include any food service, and would typically take place after dining at one of our semi-private restaurants.

Please see below for the costs associated with hosting a private after-party:

| Fee | Cost | Inclusions |
|---|--|---|
| LOCATION <i>(refer to locations document for location options)</i> | Beach, Poolside, Plaza Lobby Gazebo, Eco Garden Gazebo No Location Fee <i>Event must end by 11:00pm</i> | For Private After-Party: <ul style="list-style-type: none"> • Exclusive, private location for your group • 3 cocktail tables with white table cloths Optional Add-On: <ul style="list-style-type: none"> • Basic Set-up Package - \$100 USD: - Includes 2 round tables & 20 white covered chairs |
| | Ballroom \$640 USD <i>Ballroom events must end by 2:00am</i> <i>*Additional fees apply</i> | |
| OPEN BAR <i>(required for the entire duration of the private event)</i> | National Open Bar \$16 USD per person per hour International Open Bar \$20.48 USD per person per hour | <ul style="list-style-type: none"> • Private bar set-up for your group • Bartenders for your group only |

**If you wish to add on décor, entertainment or any additional experiences, these would be extra options found in our wedding guide*

Coffee Breaks

Each menu includes coffee, tea, and water

Menu 1

With natural orange juice and soft drinks

\$8 USD per person

Menu 2

With cookies

\$7 USD per person

Menu 3

With croissants and Danishes (2 pieces per person) and seasonal tropical fruit

\$11 USD per person

Menu 4

With varied mini sandwiches (2 pieces per person) and seasonal tropical fruit

\$13 USD per person

Menu 5: Mexican

Pies, cheesecakes, sopes and golden blocks (4 pieces per person)

\$16 USD per person

Menu 6: Continental

Croissants and Danishes (2 pieces per person), seasonal tropical fruit and yogurt

\$21 USD per person

Menu 7: Afternoon Tea

French pastries - mini éclairs, mini tartlets, mini operas (3 pieces per person), strawberries with chocolate (2 pieces per person) national champagne and natural juice

\$24 USD per person

Menu 8: Noon

Variety of mini sandwiches (2 pieces per person), freshly baked pastries, cheeses, cold meats, fresh juice, national champagne and red and white house wine

\$24 USD per person

**Free with the rental of the Lounge. Requires minimum of 25 people. Service charge (10%) and sales tax (18%) included. Prices are in USD.*

Location: Ballroom, Beach, Poolside or Plaza Lobby Gazebo.



Breakfast Menu

Buffet Options

Continental

| | |
|--------------------------------|---|
| Natural fruit juices (3 types) | Coffee, tea, herbal teas, hot chocolate, milk |
| Variety of yogurt | Croissants and danishes with butter and jam |
| Selection of tropical fruit | |

\$20 USD per person. Requires a minimum of 35 people

The Traditional

| |
|--|
| Natural fruit juices (3 types) |
| Variety of yogurt |
| Selection of tropical fruit |
| Mix of chocolates, carrots, strawberries, butterfly banderillas and bread donuts |
| Butter and jams |
| French toast |
| Hotel special eggs |
| Scrambled eggs with chorizo |
| Omelette with ham, cheese and Swiss chard |
| Pancakes |
| Bacon and breakfast sausage |
| Hash brown potatoes |
| Variety of cereals (choose 3) |
| Coffee, tea, infusions, hot chocolate, milk |

\$26 USD per person. Requires a minimum of 50 people

The Mexican

| | |
|--------------------------------|---|
| Natural fruit juices (3 types) | Selection of tropical fruit |
| Variety of yogurt | Croissants and danishes with butter and jam |

Egg Station

Mexican eggs
Scrambled eggs
Omelette with calabaza flowers and cheese

Mexican Specialties

Mexican beef
Red chilaquiles with chicken
Refried beans

\$32 USD per person. Requires a minimum of 50 people

À La Carte Breakfast

The Basic

| | |
|---|----------------|
| Fresh squeezed orange juice | |
| Toast and bread | |
| Croissants and danishes | |
| Butter and jam | |
| Coffee, tea, herbal teas, hot chocolate, milk | |
| | \$16.00 |

International Specialities

(includes the Basic breakfast option)

| | |
|--|----------------|
| Lobster omelette | \$24.00 |
| Omelette with smoked salmon and cream cheese | \$21.00 |
| Poached eggs Florentine | \$13.00 |
| Scrambled eggs with bacon and potatoes | \$16.00 |
| Tortilla omelette with mushrooms and dill | \$13.00 |
| New York steak (200 gr.) with eggs | \$45.00 |
| Sweet or salty crepes | \$13.00 |
| Pancakes | \$13.00 |
| Golden bacon | \$20.00 |
| French toast | \$13.00 |
| Fruit plate | \$16.00 |
| Cheese plate | \$16.00 |
| Variety of individual yogurts | \$4.00 |
| Cereals | \$4.00 |

Mexican Specialities

(includes the Basic breakfast option)

| | |
|--------------------------|----------------|
| Huevos Rancheros | \$13.00 |
| Mexican scrambled eggs | \$13.00 |
| Fried eggs | \$13.00 |
| Motuleños eggs | \$13.00 |
| Green or red chilaquiles | \$13.00 |
| Mexican beef | \$16.00 |

Garnishes for eggs and meat orders

(included with specialty choice)

Hash brown potatoes, refried beans, grilled tomato and fried plantains

Requires a minimum of 35 people. Service charge (10%) and sales tax (18%) included. Prices are in USD. Additional hour is an extra \$16 USD per person.

Location: Ballroom, Beach, Poolside or Plaza Lobby Gazebo.

Menu selection is subject to the products availability.

Brunch Menu

Brunch

Natural fruit juices (3 types)

Variety of yogurts (3 types)

Selection of tropical fruit (3 types)

Croissants, rolls, bagels, churros with chocolate, brioche

with jam and cinnamon

Butter and jams (3 varieties)

Coffee, tea, infusions, hot chocolate, milk

Crepe Station *(select 3 options)*

Sweet: Chocolate, fruit, cream, custard, suzette, honey, chantilly cream, maple syrup

Savoury: Ham, cheese, sausage, chorizo, mushroom

Waffle Station *(select 3 options)*

Mixed marmalades, whipped cream

Chocolate, fruit, pastry cream, honey, maple syrup

Pasta Station *(please select 2 options)*

5 varieties of pasta: spaghetti, fettuccine, penne, farfalle, linguini

Sauces: pomodoro, Alfredo, boloñese, pesto

Cheese & Charcuterie Station *(please select 3 options)*

Cheeses: Provolone, camembert, blue cheese, gruyere

Meats: ham, serrano ham, Spanish chorizo

Mains

Rib-eye steak

Chicken parmesan

Fish of the day with coconut

Sides *(please select 3 options below)*

Hash brown potatoes

Tomatoes Provençal

Mixed vegetables

Garlic mushrooms

Baked potatoes with sour cream

Steamed potatoes

Potatoes "gratin dauphinois"

Ratatouille

Mashed potatoes

Refried beans

Italian zucchini gratin

Chilaquiles (green or red)

Desserts

French pastry

House ice cream

Special Seafood Station "from the sea to your table" *(please select 3 ingredients)*

Smoked salmon

Variety of ceviches (shrimp, fish and snail)

Oysters (in season)

Crab crackers in beer and mustard

Shrimp

Bloody Mary station, mimosas and sparkling wine

Tuna Carpaccio

Additional \$20 USD per person

Lobster thermidor

Additional \$25 USD per person

COST: \$84 USD per person

Requires a minimum of 60 people. Price per person. Service charge (10%) and sales tax (18%) included. Prices are in USD.

Location: Ballroom, Beach, Poolside or Plaza Lobby Gazebo.

Menu is subject to the availability and seasonality of products.



Lunch À La Carte Menu

Cold Appetizers

Mexican appetizers (guacamole, pico de gallo sauce, molcajete sauce, chicken tacos, chipotle meatballs, quesadillas de huitlacoche, chorizo sopos)

Spanish tapas (Serrano ham with tomatoes, potato omelettes, mallorquinas meatballs)

Garlic shrimp and stuffed squid

Avocado stuffed with shrimp

Fish ceviche with shrimp

Mixed vegetarian salad

Salad niçoise

Serrano ham with melón scoops

Paté of duck with cashew nuts

Cold meat dish with onion marmalade

Crepe filled with smoked salmon, cream cheese and red fruits

Crab stuffed tomatoes

Hot Appetizers

Roman squid

Huitlacoche crepes and pumpkin flower **VEG**

Crepes with ham gratin

Spring rolls

Soups

French onion soup

Cream pepper and parmesan soup

Carrot cream soup **VEG**

Minestrone

Tomato cream soup **VEG**

Vegetarian cream soup **VEG**

Mushroom and truffle cream soup

Entrees

Grouper fillet \$40

Salmon fillet with olive tapenade \$45

Breaded shrimp with remoulade \$55

Bacon wrapped shrimp wrapped in white wine sauce \$60

Creole shrimp \$55

Veracruz grouper fillet \$40

Dominican garlic mahi mahi \$45

Chicken parmesan \$40

Pork in fruit sauce \$40

Chicken curry with vegetables \$40

Beef marsala medallions \$40

Chicken cordon bleu \$40

Turkey in cranberry sauce \$50

Surf and Turf (beef steak and half lobster) \$65

Roasted vegetables with napolitan polenta **VEG** \$35

Dessert

Profiteroles with chocolate sauce

Napolitan flan

Chocolate mousse

Pineapple Caribbean cake with coconut

Lemon cake

Cheesecake with strawberries

Tiramisu

Apple strudel with vanilla

Coconut custard

Fruit plate with sabayon in red wine

Coffee and Petit fours

Price per person according to the entree dish of your choice and includes:
1 appetizer or soup, 1 entree, 1 dessert and coffee with petit fours. Includes 2 hours of national open bar. To add an additional soup (2nd appetizer): \$20 USD per person
Minimum 30 people required. Selection of menu items subject to seasonality and availability.

Location: Ballroom, Beach, Poolside or Plaza Lobby Gazebo.

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

Lunch Set Menu

Boxed Lunch

| | |
|----------------------------|-----------------|
| 1 Quarter chicken | 1 Natural water |
| 1 Ham Sandwich | Mayonnaise |
| 1 Apple | Ketchup |
| 1 Banana | Salt and pepper |
| 1 Soft drink | |
| \$20 USD per person | |

Location: Ballroom, Beach, Poolside or Plaza Lobby Gazebo.

Prices are in USD. Service charge (10%) and sales tax (18%) included.
Selection of menu items subject to seasonality and availability.

LUNCH BUFFET MENUS

COLD BUFFET

Soup

Gazpacho Andaluz

Assorted Bread Station (6 varieties)

Soup Shrimp broth

Salad Bar (please select 2 options)

Caprese Russian salad
Neptuno salad Crab and avocado salad

Dressings (please select 3 options)

Vinaigrette Cilantro cucumber vinaigrette
Ranch Roquefort
Thousand Islands César
Balsamic Mayonnaise
Honey mustard Balsamic vinegar
Dressing Aurora Extra virgin olive oil

Side Orders (please select 4 options)

Tomatos Tuna
Carrots Palmetto
Corn Mixed Mescalín Greens
Potatoes Garlic Croutons
Onion Olives

Cheeses and Charcuterie (please select 5 options)

Gruyère York ham
Provolone Serrano ham
Manchego Salami
Brie Chorizo
Roquefort Roast beef
Gouda with cumin Pork loin
Gouda with herbs Mortadella with olive
Mozzarella cheese Smoked salmon

Desserts (please select 3 options)

Cheesecake Apple pie
Rice pudding Black forest cake
Choco flan Mousse de chinole

Coffee

COST: \$64 USD per person

Includes 1 hour of open bar. Additional hour of open bar \$16 USD per person.
Requires a minimum of 50 people. Price per person. Service charge (10%) and sales tax (18%) included.

Location: Ballroom, Beach, Poolside or Plaza Lobby Gazebo.

Menu is subject to the availability and seasonality of products.

Lunch Buffet Menus

BUFFET SNACK BBQ

Cream Soup *(select 1 option)*

| | |
|--------------------------------|--------------------|
| Pore and potato cream | Cream of corn soup |
| Lobster bisque with pernod | Minestrone soup |
| Cream of Mushroom soup | Seafood soup |
| Cream of tomato and basil soup | Pumpkin cream |

Salad Bar *(please select 3 options)*

| | |
|---------------|------------------------|
| Caprese | Crab and avocado salad |
| Neptuno salad | Onion |
| Russian salad | |

Side Orders *(please select 4 options)*

| | |
|-----------------------|-----------------|
| Tomatos | Tuna |
| Carrots | Palmetto |
| Mixed Mescalín Greens | Corn |
| Potatoes | Garlic Croutons |

Dressings *(please select 4 options)*

| | |
|------------------|-------------------------------|
| Vinaigrette | Roquefort |
| Ranch | César |
| Thousand Islands | Mayonnaise |
| Balsamic | Balsamic vinegar |
| Honey mustard | Extra virgin olive oil |
| Dressing Aurora | Cilantro cucumber vinaigrette |

Cheeses and Charuterie *(please select 5 options)*

| | |
|-------------------|-----------------------|
| Gruyère | York ham |
| Provolone | Serrano ham |
| Manchego | Salami |
| Brie | Chorizo |
| Roquefort | Roast beef |
| Gouda with cumin | Pork loin |
| Gouda with herbs | Mortadella with olive |
| Mozzarella cheese | Smoked salmon |

From the Grill *(please select 3 options)*

| | |
|---------------|----------------|
| Beef burgers | Half chicken |
| BBQ pork ribs | Shrimp skewers |
| Pork chops | Chorizo |
| Brie | Chorizo |

Desserts *(please select 4 options)*

| | |
|--------------|-------------------|
| Cheesecake | Apple Pie |
| Rice pudding | Black forest cake |
| Choco flan | Mousse de chinole |

Coffee

COST: \$77 USD per person

Includes 1 hour of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 50 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Location: Ballroom, Beach, Poolside or Plaza Lobby Gazebo.

Menu is subject to the availability and seasonality of products.

Cocktail Parties

MEXICAN (5 pieces per person)

Guacamole with tortilla chips

Mexican sauce with tortilla chips

Fried chicken tacos

Chipotle meatballs

Ham and cheese quesadillas

Sopecitos chorizo (Fried tortilla with beans, onions and chorizo)

Beef tacos

Pescadillas

\$24 USD per person

CARIBBEAN (5 pieces per person)

Shrimp with caramelized pineapple

Seafood Ceviche

Mini chicken skewers with mango coulis

Coconut shrimp

Cassava scones

Beef patties

Chicken chicharon

Mofongo with stewed pork

\$26 USD per person

INTERNATIONAL 1 (5 pieces per person)

Smoked salmon with eggplant caviar

Lobster medallion and guacamole quenel

Chicken satays with red pepper cream

Mango salad with milk and radicchio hearts

Mini tartlets with baked tomato and crab mousse

Crostini with beef, thyme and endive

Duck terrine with caramelized onions

Coconut shrimp with mango chutney

\$39 USD per person

INTERNATIONAL 2 (5 pieces per person)

Scallops with watermelon and basil essence

Marine canapés (shrimp, scallops and lobster with lemon aspic)

Mini beef medallions with blue cheese

Chicken wings with cream cheese dip

Scallops stuffed with squid

Crab and avocado salad

Brioche with cheese mousse and marinated salmon

Salmón with cheese massago

\$52 USD per person

Includes 1 hour of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 50 people.

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

Buffet Dinner Menus

CARIBBEAN BUFFET

Welcome Drink

Planter's punch

Soup *(please select 1 option)*

| | |
|--------------------|---------------------------|
| Dominican sancocho | Pumpkin cream with cashew |
| Cuban ajiaco | Lobster bisque |
| Seafood soup | Shrimp broth |

Salad Bar *(please select 4 options)*

| | |
|------------------------|-------------------------------------|
| Bean and potato salad | Pineapple, cucumber and dill salad |
| Vinaigrette bean salad | Caramelized onion and avocado salad |
| Bacon and tayota salad | Farmers cheese and pear salad |
| Mescalín Greens | Tomato salad |

Dressings *(please select 3 options)*

| | |
|------------------------|----------------------|
| Dominicana vinaigrette | Cilantro vinaigrette |
| Tamarind vinaigrette | Thousand island |
| Blue cheese dressing | Mayonnaise |

Side Orders *(please select 3 options)*

| | |
|-------------------|--------------|
| Chopped pineapple | Black olives |
| Capers | Onions |
| Raisins | Sour pickles |

Cheese and Charcuterie *(please select 4 options)*

| | |
|-------------|-----------------|
| Manchego | Serrano ham |
| Flower milk | American ham |
| Gruyère | Roast beef |
| Edam | Pastrami |
| Roquefort | Salami calabrés |

Cerviche Bar *(please select 2 options)*

| | |
|--------------|----------------|
| Fish ceviche | Shrimp ceviche |
| Shrimp | Tuna tartar |

Carving Station *(please select 2 options)*

| | |
|-----------------------------|----------------|
| Baked fish in banana leaves | Stuffed piglet |
|-----------------------------|----------------|

The Grill

Rib- eye

Entrees *(please select 3 options)*

| | |
|-------------------------------------|-----------|
| Creole seafood stew | Goat stew |
| Chicken supreme with tamarind sauce | |

Sides *(please select 3 options)*

| | |
|---------------------|----------------|
| Ratatouille | Mix vegetables |
| Mashed sweet potato | Baked potato |
| Peas moro | Fried banana |

Dessert *(please select 4 options)*

| | |
|--------------------|---------------------------|
| Flaming bananas | Pineapple surprise |
| Cocadas | Banana pineapple jam tart |
| Coconut Cream | Chocolate mousse |
| Lemon meringue pie | Tropical fruit salad |

COST: \$64 USD per person

Includes 2 hours of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 45 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Location: Ballroom, Beach, Poolside or Plaza Lobby Gazebo.

Menu is subject to the availability and seasonality of products.

Buffet Dinner Menus

BUFFET BBQ

Welcome Cocktails

Assorted daiquiris

Soup *(please select 1 option)*

| | |
|------------------------------|------------------------------|
| Noodle soup | Cream of mushroom |
| Peppers cream | Cream of potato with chicken |
| Onion soup | Oxtail consommé |
| Fish broth and shrimp quenel | |

Salad Bar *(please select 5 options)*

| | |
|------------------|----------------|
| Lettuce orejona | Grated carrots |
| Coleslaw | Tomatoes |
| Corn salad | Cucumbers |
| Artichoke hearts | Broccoli |

Specialities *(please select 3 options)*

| | |
|----------------------|------------------------------|
| Shrimp cocktail | Pasta salad with ham |
| Russian salad | Avocados stuffed with zurimi |
| Tuna salad with rice | |

Dressings *(please select 3 options)*

| | |
|-----------------|------------|
| Thousand island | Roquefort |
| Ranch | Mayonnaise |
| Caesar | |

Side Orders *(please select 4 options)*

| | |
|-----------|-----------------|
| Anchovies | Pickles |
| Lemons | Olives |
| Parmesan | Garlic croutons |

Cheese and Charcuterie *(please select 4 options)*

| | |
|-----------------|------------------|
| Panela | American ham |
| Manchego cheese | Pastrami |
| Edam | Ham |
| Roquefort | Calabrian salami |
| Brie | Beef bresaule |

The Grill *(please select 2 options)*

| | |
|---------------|-----------------|
| Rib eye steak | Pork chops |
| Half chicken | Chorizo |
| BBQ pork ribs | Seafood skewers |

From the sea *(please select 2 options)*

| |
|--|
| Mixed seafood casserole with piña colada sauce |
| Beef skewers with sweet and sour sauce |
| Turkey filet with honey, coco and Caribbean spices |
| Fillet of halibut in garlic sauce |
| Pork baked with caramelized grapes |
| Grouper fillets with garlic butter shrimp |

Sides *(please select four 4 options)*

| | |
|---------------------|-----------------------|
| Baked potato | Grilled onions |
| Grill tomatoes | Mixed vegetables |
| Roasted corn | Rice with coconut and |
| Cassava with garlic | pineapple |

Dessert *(please select 4 options)*

| | |
|---------------------|--------------------|
| New York cheesecake | Strawberry tartlet |
| Brownies | Flan |
| Apple pie | Fruit salad |
| Crepes suzette | Chocolate cake |

COST: \$77 USD per person

Includes 2 hours of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 45 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Location: Ballroom, Beach, Poolside or Plaza Lobby Gazebo.

Menu is subject to the availability and seasonality of products.

Buffet Dinner Menus

GALA BUFFET

Welcome Drink

Kir royal

Assorted Bread Station

Soup *(please select 1 option)*

Anise lobster cappuccino

Peppers with parmesan cream

Beef consommé and quail eggs

Pheasant broth and vegetables julienne

Bouillabaisse

Cream of tomato with blackened shrimp

Salad Bar *(please select 5 options)*

Mescaline greens

Palmetto

Petit peas

Cucumber

Tomato

Beans

Oriental snap peas

Green Beans

Dressings *(please select 3 options)*

Vinaigrette

Roquefort

Balsamic dressing

Cesar

Thousand Island

Mayonnaise

Antipasto and seafood *(please select 4 options)*

Potato and cheese salad

Smoked salmon

Poached, marinated peppers

Shrimp cocktail

Beans, marinated in herb oil

Shrimp (to peel)

Caprese salad with pesto

Corn in marinade

Feta cheese marinated in oil with herbs

Artichokes in vinaigrette

Cheese and Charcuterie *(please select 3 options)*

Gouda with cumin

Serrano Ham

Manchego

Genovese salami

Goat

Ham

Swiss

Pork loin

Brie

Roast beef

Carving Station

Prime rib with Roquefort Sauce

Entrees *(please select 3 options)*

Grouper fillet with almond butter

Shrimp

Pork medallions with green pepper sauce

Leg of pork

Sides

Vegetables

Gratin potato

Saffron risotto

Cannelloni stuffed with spinach gratin

Dessert *(please select 4 options)*

Fruit tartlet

Strawberry cheesecake

Peach tartlet

Tiramisu

Opera

Macedonia of tropical fruits

Crème brûlée

Chocolate éclairs de and mocha éclairs

Coffee, petits fours served at the table

COST: \$96 USD per person

Includes 2 hours of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 45 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Location: Ballroom, Beach, Poolside or Plaza Lobby Gazebo.

Menu is subject to the availability and seasonality of products.

Buffet Dinner Menus

FRENCH BUFFET

Welcome Cocktail

Kir royal

Assorted Bread Station

Soup

French onion soup

Salad Bar *(please select 5 options)*

| | |
|----------------|------------------|
| Endive Lettuce | Beets |
| Spinach | Cucumbers |
| Tomato | Asparagus |
| Grated carrot | Artichoke hearts |

Salad Dressings *(please select 3 options)*

| | |
|-------------------|---------------|
| Vinaigrette | Roquefort |
| Balsamic dressing | Caesar |
| Mayonnaise | Dijon mustard |
| Pommery mustard | |

Side Orders *(please select 5 options)*

| | |
|--------------------|---------------|
| Black olives | Chopped egg |
| Pickled vegetables | Pickled onion |
| Sour pickles | Lemons |

Cheeses and Charcuterie *(please select 4 options)*

| | |
|-------------|----------------------|
| Camembert | Serrano ham |
| Brie | Smoked ham |
| Goat cheese | Roast beef (rib eye) |
| Roquefort | Turkey Breast |
| Gruyère | |

Entrees *(please select 3 options)*

| |
|-----------------------------------|
| Duck a l'orange |
| Mahi Mahi filet in red wine |
| Pork loin with mustard |
| Beef tenderloin with green pepper |

Side Orders

| | |
|-------------------------|-----------------|
| Green beans with butter | Garlic potatoes |
| Mixed vegetables | Rice pilaf |

Dessert *(please select 4 options)*

| | |
|-----------------------------|--------------------------|
| Crème brûlée | Chocolate mousse |
| Crème caramel | Apple pie |
| Chocolate and mocha éclairs | Floating island |
| Rum Babas | Tropical fruit Macedonia |

COST: \$77 USD per person

Includes 2 hours of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 45 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Location: Ballroom, Beach, Poolside or Plaza Lobby Gazebo.

Menu is subject to the availability and seasonality of products.

Buffet Dinner Menus

MEXICAN BUFFET

Welcome Cocktail

Assorted Margaritas

Assorted Bread Station

Soup *(please select 1 option)*

| | |
|---------------|------------------------------|
| Aztec cream | Epazote and tomato soup |
| Creamed corn | Vegetable soup with cilantro |
| Xochilt broth | Tortilla soup |

Salad Bar *(please select 4 options)*

| | |
|-----------------|-----------------|
| Endive lettuce | Corn |
| Romaine lettuce | Yucatan pumpkin |
| Tomato | Beans |

Dressings *(please select 3 options)*

| | |
|-------------------|------------|
| Vinaigrette | Roquefort |
| Balsamic dressing | Caesar |
| Thousand islands | Mayonnaise |

Ceviche *(please select 2 options)*

| | |
|----------------|---------------------|
| Folksy ceviche | Acapulqueño ceviche |
| Fish ceviche | Beef salpicon |

Sides *(please select 5 options)*

| | |
|------------------------|-------------------------------|
| Green olives | Pickled onions |
| Lemons | Jalapeno chili peppers sliced |
| Guacamole | Chopped onion |
| Mounted serrano chilis | Pico de gallo |
| Habanero chilis | Molcajete Sauce |
| Red sauce | Totopos |

Cheese and Charcuterie *(please select 4 options)*

| | |
|-----------|--------------|
| Manchego | Serrano ham |
| Fresh | American ham |
| Chihuahua | Salami |
| Oaxaca | Turkey |

Entrees *(please select 3 options)*

| | |
|-----------------------|------------------|
| Beef steak tampiqueña | Poc chuc of pork |
| Chicken with mole | Grouper Veracruz |

Sides *(please select 3 options)*

| | |
|------------------|---------------------|
| Mexican pumpkins | Potato with chorizo |
| Mixed vegetables | Mexican rice |

Dessert *(please select 5 options)*

| | |
|----------------------|-----------------------|
| Tres leches cake | Mexican candy |
| Stuffed fritters | Sugar fritters |
| Churros | Rice pudding |
| Tropical fruit salad | Bitter chocolate cake |

COST: \$77 USD per person

Includes 2 hours of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 45 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Location: Ballroom, Beach, Poolside or Plaza Lobby Gazebo.

Menu is subject to the availability and seasonality of products.

Buffet Dinner Menus

MEDITERRANEAN BUFFET

Welcome Cocktail

Sangría

Assorted Bread Station

Soup

Minestrone

Salad Bar *(please select 5 options)*

| | |
|---------------|-------------|
| Endive | Chickpeas |
| Orejona | Cucumber |
| Tomato | Green beans |
| Grated carrot | Beans |

Dressings *(please select 3 options)*

| | |
|-----------------|------------|
| Vinaigrette | Roquefort |
| Honey mustard | Caesar |
| Thousand island | Mayonnaise |

Sides *(please select 5 options)*

| | |
|--------------------|-----------------------|
| Artichokes | Marinated feta cheese |
| Pickled vegetables | Olives black |
| Sour pickles | Anchovies |
| Lemons | Parmesan cheese |
| Baked eggplant | Chopped egg |
| Croutons | Marinated peppers |

Starters and Appetizers *(please select 4 options)*

| | |
|----------------------------------|---------------------|
| Taboule salad | Greek mushrooms |
| Potato omelette | Salad nicoise |
| Haricot bean salad with parmesan | Caprese salad |
| Serrano ham with melon | Salad Piedmont |
| Crab legs | Smoked salmon rolls |

Cheese and Charcuterie *(please select 4 options)*

| | |
|---------------------|-----------|
| Gouda with cumin | Salami |
| Manchego cheese | Genovés |
| Provolone cheese | Ham |
| Herbed cream cheese | Pork Loin |
| Brie | Chorizo |

Entrees *(please select 3 options)*

| | |
|------------------------------|------------------------|
| Moroccan chicken with olives | Beef sirloin with brie |
| Lasagna Bolognese | Valencian paella |
| Groupier fillet mandine | |

Sides

| | |
|------------------|-------------------|
| Ratatouille | Risotto di funghi |
| Tuscany potatoes | Mixed vegetables |

Dessert *(please select 5 options)*

| | |
|---------------------|---------------------------|
| Catalan cream | Raspberry tartlets |
| Profiteroles | Tiramisu |
| Strawberry tartlets | Napolitan flan |
| Lemon tartlets | Tropical fruits Macedonia |

COST: \$77 USD per person

Includes 2 hours of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 45 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Location: Ballroom, Beach, Poolside or Plaza Lobby Gazebo.

Menu is subject to the availability and seasonality of products.

Buffet Dinner Menus

ITALIAN BUFFET

Welcome Cocktail

Bellini

Assorted Bread Station

Soup

Minestrone

Salad Bar *(please select 5 options)*

| | |
|---------------|-------------|
| Endive | Chickpeas |
| Orejona | Cucumber |
| Tomato | Green beans |
| Grated carrot | Beans |

Dressings *(please select 3 options)*

| | |
|-------------------|------------|
| Vinaigrette | Roquefort |
| Balsamic dressing | Caesar |
| Thousand island | Mayonnaise |

Sides *(please select 5 options)*

| | |
|--------------------|-----------------|
| Artichoke | Croutons |
| Marinated broccoli | Olives black |
| Sour pickles | Anchovies |
| Lemons | Parmesan cheese |

Starters and Appetizers *(please select 3 options)*

| | |
|-------------------------------|-----------------------|
| Salmon terrine Florentine | Greek mushrooms |
| Peppers sautéed in white wine | Egg stuffed with tuna |
| Caprese salad | Beef Carpaccio |
| Serrano ham with melon | Eggplant parmesan |
| Marinated mozzarella | Octopus salad |

Cheese and Charcuterie *(please select 4 options)*

| | |
|-------------------------|----------------|
| Gouda with cumin | Genovés salami |
| Provolone cheese | Ham |
| Goat cheese | Pastrami |
| Cheese cream with herbs | Salami |

Entrees *(please select 3 options)*

| |
|---|
| Escalopinas chicken parmiggiana |
| Mahi Mahi in nantua sauce |
| Beef fillet in rosemary and béarnaise sauce |
| Saltinboca roman |

Sides *(please select 3 options)*

| | |
|----------------------------|------------------|
| Neapolitan polenta | Grilled zucchini |
| Gratin potatoes and romero | Mixed vegetables |

Dessert *(please select 4 options)*

| | |
|--------------------|---------------------------|
| Zuppa inglese | Cannoli |
| Profiteroles | Tiramisu |
| Chocolate truffles | Flan Napolitano |
| Pear tart | Tropical fruits Macedonia |

COST: \$77 USD per person

Includes 2 hours of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 45 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Location: Ballroom, Beach, Poolside or Plaza Lobby Gazebo.

Menu is subject to the availability and seasonality of products.

Buffet Dinner Menus

SEAFOOD FESTIVAL

Welcome Cocktail

Kir royal

Soup *(please select 1 option)*

| | |
|----------------------------|---------------------------|
| Chicken and potato cream | Pumpkin cream |
| Cream of corn | Cream of tomato and basil |
| Lobster bisque with pernod | Cream of mushroom |
| Minestrone | Seafood soup |

Salads *(please select 3 options)*

| | |
|------------------|--------------------------|
| Mescaline greens | Shrimp and coconut salad |
| Tomato | Snail and peppers salad |
| Carrot | Russian salad |
| Cucumber | Crab and avocado Salad |

Side Orders

| | |
|---------|-----------------|
| Atun | Onions |
| Palmito | Olives |
| Potato | Garlic croutons |
| Corn | Broccoli |

Dressings *(please select 4 options)*

| | |
|-----------------|-----------------------------------|
| Vinaigrette | Roquefort |
| Ranch | Caesar |
| Thousand island | Mayonnaise |
| Balsamic | Cucumber and cilantro vinaigrette |
| Honey mustard | Olive oil extra virgin |
| Aurora dressing | Balsamic vinegar |

Cheese and Charcuterie *(please select 6 options)*

| | |
|----------------------------|------------------------|
| Gruyère | York ham |
| Provolone cheese | Serrano ham |
| Semi cured manchego cheese | Salami |
| Brie | Chorizo |
| Roquefort | Roast beef |
| Gouda with cumin | Pork loin |
| Gouda with herbs | Mortadella with olives |
| Mozzarella cheese | Smoked salmon |

Seafood *(please select 3 options)*

| | |
|---------------------|--------------------------|
| Shrimp | Crab manita |
| Oysters (in season) | Mussels with vinaigrette |
| Scallops | Caviar |

Entrees *(please select 3 options)*

| |
|---------------------------------|
| Shrimp in garlic sauce |
| Fish and shrimp in caper sauce |
| Salmon with clams in white wine |
| Squid and mussels in cognac |

Sides

| | |
|---------------------|------------------|
| Gratin potatoes | Seafood lasagna |
| Risotto with shrimp | Mixed vegetables |

Dessert *(please select 5 options)*

| | |
|-----------------------------|--------------|
| Strawberry cheesecake | Peach tart |
| Tiramisu | Fruit tart |
| Chocolate and mocha éclairs | Crème brûlée |
| Tropical fruits Macedonia | Opera |

COST: \$116 USD per person

Includes 2 hours of open bar. Additional hour of open bar \$16 USD per person. Requires a minimum of 45 people. Prices are in USD. Service charge (10%) and sales tax (18%) included.

Location: Ballroom, Beach, Poolside or Plaza Lobby Gazebo.

Menu is subject to the availability and seasonality of products.

Set Menu For Groups

GALA DINNERS

Menu 1

3 Courses: \$77 USD per person

Cream of shrimp and tarragon soup
Surf and Turf (Filet Mignon with shrimp)
Italian chocolate bitters
Coffee and petit fours

*Includes 3 hours of domestic open bar
Each additional hour will have a charge of \$16 USD per person
Price is per person, service and tax are included
Menus are subject to availability and seasonality of products.*

Menu 2

3 Courses: \$77 USD per person

Feta cheese salad with mustard, honey and capers dressing
Beef Wellington
Crème brûlée
Coffee and petit fours

*Includes 3 hours of domestic open bar
Each additional hour will have a charge of \$16 USD per person
Price is per person, service and tax are included
Menus are subject to availability and seasonality of products.*

Menu 3

3 Courses: \$77 USD per person

Passion fruit jelly and crab salad
Salmon fillet with black olives tapenade
Stracciatella parfait with caramel sauce
Coffee and petit fours

*Includes 3 hours of domestic open bar
Each additional hour will have a charge of \$16 USD per person
Price is per person, service and tax are included
Menus are subject to availability and seasonality of products.*

Menu 4

3 Courses: \$77 USD per person

Truffled mushroom cream soup
Fillet of beef with porcini sauce
Caribbean pineapple coconut cake
Coffee and petit fours

*Includes 3 hours of domestic open bar
Each additional hour will have a charge of \$16 USD per person
Price is per person, service and tax are included
Menus are subject to availability and seasonality of products.*

Menu 5 (VEGETARIAN)

3 Courses: \$58 USD per person

Minestrone
Roasted vegetables, mashed potatoes and croutons Provençal
New York cheesecake
Coffee and petit fours

*Includes 3 hours of domestic open bar
Each additional hour will have a charge of \$16 USD per person
Price is per person, service and tax are included
Menus are subject to availability and seasonality of products.*

Location: Ballroom, Beach, Poolside or Plaza Lobby Gazebo.

Pick and Choose Dinner

A LA CARTE

Appetizers

Please select one from the options below:

Cold appetizers

Shrimp ceviche served in coconut sauce

Shrimp cocktail

Beef Carpaccio with tarragon

Yellow fin tuna Carpaccio

Lobster medallions rouille

Smoked salmon with traditional garnishes

Duck terrine with onion marmalade

Artichoke hearts and palmitos with vinaigrette

VEG

Scallop salad with herb vinaigrette

Hot appetizers

Grilled crab cakes

Carb drumsticks with chipotle dip

Seafood puff pastry gratin

Saffron seafood pot (cazuelita)

Vegetables roasted with goat cheese

VEG

Soups

Lobster Bisque

Cream of peppers with pernod

Cream of carrot soup

VEG

Clam cream soup

Onion soup

Fisherman soup

Entree

Please select one from the options below:

Steamed grouper with mussels and saffron sauce

\$58 USD
per person

Boquinete filet with citrus fruit sauce

\$64 USD
per person

Chicken parmesan

\$52 USD
per person

Chilean sea bass supreme with eggplant and almond butter caviar

\$84 USD
per person

Chicken curry with vegetables

\$58 USD
per person

Chicken cordon bleu

\$58 USD
per person

Salmon supreme in passion fruit sauce

\$64 USD
per person

Surf and Turf (Beef Fillet with lobster)

\$116 USD
per person

Lobster Thermidor

\$122 USD
per person

Shrimp mignon in olive oil

\$77 USD
per person

Veal scallops with risotto

\$77 USD
per person

Pork filet with caramelized pear and Courvoisier

\$109 USD
per person

Duck breast with fruit and blueberry sauce

\$77 USD
per person

Veal chop with mushroom sauce

\$109 USD
per person

Vegetable strudel with red pepper coulis

VEG

\$58 USD
per person

Dessert

Please select one from the options below:

Crème brûlée

Pavé of bitter chocolate

Strawberry bavaois

Cloud of three chocolates

Guava parfait with handle

Sabayon of tropical fruit

Stracciatella parfait with caramel sauce

Cooked average patty of bitter chocolate

Cake operates

Cake tatin

Baked Alaska

Price per person according to the entree dish of your choice.

Includes: 1 appetizer or soup, 1 entree, 1 dessert and coffee with petit fours.

Includes: 3 hours of national open bar.

Each additional extra hour will have a charge of \$16 USD per person.

To add a second course (a soup): \$20 USD per person.

Minimum 30 people required.

Selection of menu items subject to seasonality and availability.

Location: Ballroom, Beach, Poolside or Plaza Lobby Gazebo.

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

Romantic Dinner

Menu 1 (VEGETARIAN)

| | |
|-----------------------------|---|
| SALAD | <i>Mescaline greens, citrus fruits, tomatoes and basil</i> |
| SOUP | <i>Cream of tomato and basil with truffle essence</i> |
| MAIN | <i>Roasted vegetables, mashed potatoes and croutons Provençal</i> |
| DESSERT | <i>Mocha cake with Bailey's</i> |
| <i>\$103 USD per person</i> | |

Menu 2

| | |
|-----------------------------|--|
| APPETIZER | <i>Cheese selection with pear marmalade</i> |
| SALAD | <i>Crispy lettuce salad with blackened shrimp, dried fruits and a yogurt, honey and tequila dressing</i> |
| MAIN | <i>Chicken supreme stuffed with truffled shrimp sauce or Beef fillet stuffed with mushrooms and brie</i> |
| DESSERT | <i>Mousse with red fruit coulis</i> |
| <i>\$160 USD per person</i> | |

Menu 3

| | |
|-----------------------------|---|
| APPETIZER | <i>Melon pearls marinated with passion fruit</i> |
| SALAD | <i>Caramelized pear salad with red wine, prosciutto and baked cashew nuts</i> |
| MAIN | <i>Shrimp symphony wrapped with bacon in tarragon sauce</i> |
| DESSERT | <i>Cheesecake with strawberries</i> |
| <i>\$160 USD per person</i> | |

Menu 4

| | |
|-----------------------------|---|
| APPETIZER | <i>Smoked salmon rosettes with caper dressing</i> |
| SOUP | <i>Roasted pepper with crispy parmesan cream</i> |
| MAIN | <i>Surf & Turf: Half lobster marinated with Caribbean spices in lemon and beef fillet</i> |
| DESSERT | <i>Mille-feuille with chocolate mousse, fruit and nuts</i> |
| <i>\$192 USD per person</i> | |

Includes waiter service, special assembly on the beach, and 1 bottle of sparkling wine.

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

Restrictions may apply (seasonal products, number of guests)