



EVENTS BANQUET MENU



MARRIOTT RESORT
ARUBA
STELLARIS CASINO

BREAKFAST | PLATED

All American Breakfast

\$24.00

Scrambled eggs, crispy bacon, hash browns, breakfast sausages and grilled tomatoes with a basket of croissants, muffins and Danish with fruit preserves and butter.

Deluxe Croissant Breakfast

\$25.00

Flaky croissant filled with scrambled eggs, melted cheddar and Jack cheese served with crispy bacon, country sausage with a basket of muffins and Danish with fruit preserves and butter.

Eggs Benedict

\$23.00

Two poached eggs with hollandaise sauce, Canadian bacon, roasted tomatoes, sautéed mushrooms, English muffins and butter.

Tropical Fruit & Yogurt Granola

\$16.00

Five types of seasonal fresh fruits, yogurt and homemade granola.

BREAKFAST | BUFFET

Caribbean Continental Breakfast

\$24.00

Chilled orange and apple juice, lemonade, grape and cranberry tropical fruit bottles, cinnamon rolls, mini Danish, flaky croissants, white rolls bread, whole wheat bread and fruit preserves, butter and cream cheese, freshly brewed regular coffee or decaffeinated coffee and specialty teas.

An Aruban Sunrise

\$26.00

Chilled orange and apple juice, assorted seasonal fruits, assortment of cereals with milk, whole milk, half & half milk, skim milk, carrot cake, banana bread, assorted muffins, plain and sesame bagels with whipped cream cheese, fruit preserves and butter, freshly brewed regular coffee or decaffeinated coffee and specialty teas.

Full American Breakfast

\$33.00

Chilled orange and apple juice, mini assorted muffins & Danish, mini cinnamon rolls, whole wheat bread, white sliced bread, breads for toasting, white rolls breads, croissant, assorted seasonal fruits, yogurt parfait, assorted cereals with milk, whole milk, half & half milk, skim milk, oatmeal with powder sugar, cinnamon, coconut, walnut, raisin.

The Health & Wellness

\$33.00

Orange and apple juice, assorted seasonal fruits, plain and sesame bagels, multigrain and white breads for toasting, butter, fruit preserves, cream cheese, homemade granola, skim milk, whole milk, half & half milk, sultana raisins, dried pitted prunes, assorted nuts & seeds, with toasted oats, coconut flakes, organic low fat fruits yogurts, freshly brewed coffee, assorted whole leaf teas.

Enhance your Buffet

Pancake Station | \$8.00

Pancakes with vanilla syrup and five assorted toppings.

Smoked Salmon Station | \$12.00

Sliced smoked salmon with capers, lemon, egg white and diced onions, crème fraiche, crispy bagel toast.

Waffles Station | \$9.00

Belgium waffles with vanilla syrup and assorted toppings.

Steak & Egg Station | \$15.00

Garlic seared filet mignon, fried egg, sautéed mushrooms and chimichurri sauce.

Omelet Station - Made with Free Range Eggs

\$22.00

Choice of ingredients include mushrooms, green and red peppers, scallions, tomatoes, onions, cheddar and Mozzarella, Gouda cheese, spinach, chopped ham, sausage.

BREAKS | STANDARD

American Break

\$15.00

AM – Noon

Warm mini croissant filled with scrambled egg, ham and cheddar cheese, chicken salad sliders, mini fruit tartlets, mini carrot cake.

Local & Latin Break

\$16.00

AM – Noon

Ham and cheese pastechis, mini arepitas filled with pulled beef and guacamole, banana & caramel flan, passion-fruit crumble, assorted fruit yogurt & fruit parfait.

Healthy Break (AM)

\$16.00

AM – Noon

Assorted fresh seasonal fruits, three assorted fresh smoothies, mini healthy wrap of turkey with lettuce, tomato, Swiss cheese and honey ranch dressing, individual crudité of market vegetables with homemade hummus, macadamia cookies & oatmeal cookies.

All coffee breaks include

Bowl of apples, chilled orange juice or apple juice, assorted diet and regular soft drinks, bottled water, freshly brewed regular, decaffeinated coffee and specialty teas.

BREAKS | ENERGIZER

Gelato & Co. Break

\$19.00

PM - Afternoon

Four selection of daily crafted Gelato from our Gelato & Co. Gelateria, with assorted toppings.

Starbucks Break

\$22.00

PM - Afternoon

Assorted Starbucks Frappuccino, Kind bars, short bread cookies, rice cakes, vanilla biscotti, Starbucks popcorn, Starbucks potato chips, Starbucks fruit & nut, classic almond, bowl of apples.

Chips & Dip Break

\$18.00

PM - Afternoon

Corn tortilla chips, assorted hand-cut potato chips seasoning with lemon pepper, Cajun with French onion dip, tomato salsa, avocado dips, individual crudité of market vegetables and pumpkin hummus.

LUNCH | BOXES

Breakfast to Go | \$22.00

Breakfast croissant filled with scrambled eggs topped with bacon and cheddar cheese.

Pineapple muffin.

Whole fruit.

Red apple and orange juice.

Hummus | \$18.00

Sticks of cucumber, celery, carrots, romaine hearts, feta cheese, herb pita chips, sweet almonds.

Chocolate bar.

Whole fruit.

Baguette Bread Sandwich | \$23.00

Roast beef, sundried tomato spread, arugula, caramelized onion, smoked gouda cheese.

Fruit salad.

Potato salad.

Macadamia nut cookies.

Salted peanuts.

Multigrain Bread Sandwich | \$22.00

Sriracha chicken salad, sweet relish spread, lettuce, mozzarella cheese. Grapes.

Tortilla chips with guacamole.

Chocolate chip cookies.

Turkey Wrap | \$21.00

Seasoned tortilla with oil, basil and garlic, horseradish cheese spread, turkey, orange jelly, sliced apple.

Macaroni pasta salad.

Grapes.

Potato chips.

Chocolate bar.

LUNCH | PLATED

Quick Light Lunch Menu

Plated Menu 1 | \$39.00

Appetizer

Local corn chowder.

Main Course

Light jerk glazed chicken breast, grilled asparagus, sweet potato purée, salsa verde.

Dessert

Caribbean coconut cake.

Plated Menu 2 | \$41.00

Appetizer

Mix greens salad, cherry tomatoes, caramelized walnut, goat cheese crumbs, orange zest, raspberries vinaigrette.

Main Course

Grilled salmon, quinoa chaufa, baby carrots, citrus sauce.

Dessert

Lemon banana custard with almond crumbles.

Plated Menu 3 | \$43.00

Appetizer

Spinach salad, roasted pineapple, baby tomatoes, feta cheese, walnuts, bacon honey vinaigrette.

Main Course

8 oz Argentinian beef tenderloin, creamy mashed potatoes, green beans, caramelized baby onion, red wine sauce.

Dessert

Baileys chocolate mousse cake with cocoa tuile and salted caramel.

LUNCH | BUFFET

The Deli Style Buffet | \$35.00

Breads

Bread baguette, white rolls, wheat bread, multigrain bread, croissant, panini.

Toppings

Lettuce, sliced tomatoes, sliced cucumber, sliced onion, pickles, bell peppers, banana peppers.

Spread

Spinach walnut pesto, basil sundried tomatoes, artichokes Boursin cheese.

Dressing

Honey mustard, golf sauce, mango mayo, chipotle mayo, sweet onion, cranberry sauce.

Meats

Ham, turkey, chicken breast, roast beef.

Cheeses

Gouda, Swiss, mozzarella, cheddar.

Composed Salads

Tarragon chicken salad · Macaroni salad · Quinoa salad · Garden salad

Flat Breads

Portobello mushroom, goat cheese caramelized onion & walnut.
Tomato sauce, chicken, cranberry, fresh thyme, red onion, mozzarella cheese.
Tomato sauce, roasted red peppers, arugula, capers, pepper flakes

Sweets

Double fudge brownies · Creamy cheesecake · Banana cream tartlets · Assorted biscotti

The Beach Shack Buffet | \$47.00

Salad Bar

Romain lettuce, mixed greens, croutons, parmesan, cherry tomatoes, cucumbers, carrots, corn, red beat, feta cheese.

Vinaigrette

Caesar dressing, Italian dressing, olive oil & balsamic vinegar.

Starters (cold)

Tuna crudo, pineapple and jalapeno salsa.
Mini poke bowls of salmon, sweet chili, sesame oil, avocado, cucumbers, radish, edamame.
Fried plantain filled with shrimp chipotle cocktail.
Bloody Mary scallops.
Roasted pork ham, pineapple & sweet potato salad.

Main Dishes

Mahi Mahi in Cajun lemon butter.
Soy glaze salmon.
Jerk chicken in mango chutney.
Fish & chips fingers.

Sides

Coconut rice.
Fried plantain.
Fried yuca with orange & garlic mojo.
Roasted, cauliflower, jalapeños and cilantro.

Sweets

Pistachio cannoli.
Assorted biscotti.
Fruit tartlets.
Assorted seasonal sliced fruits and yogurt dip.

DINNER | PLATED

Appetizers

Choose one

Roasted Pumpkin Soup | \$12.00

with black olive salt.

Coconut Curry Potato Soup | \$12.00

Seafood Chowder | \$17.00

with fish, shrimps, scallops and mussels.

Pumpkin Seeds Crusted Shrimps | \$21.00

with corn relish & peanut sauce.

Tuna Ceviche | \$19.00

Cucumber, sweet potato, crispy farro, sesame ginger & lime dressing.

Mixed Seasonal Greens Salad | \$15.00

Caramelized pecans, citrus zest, goat cheese, dried cranberries honey lemon vinaigrette.

Baby Spinach Salad | \$15.00

Radish, kalamata olives, cucumber, candy walnut, feta cheese, sweet lemon miso vinaigrette.

Quinoa Beets Salad | \$16.00

Roasted beets, arugula, wedge orange, toasted almonds, goat cheese mousse, herbs orange vinaigrette.

Entrées

Choose one

Bacon Filet Mignon | \$70.00

Roasted garlic mashed potatoes, market vegetables, mushroom sauce.

Macadamia Nut Crusted Red Snapper | \$60.00

Roasted cauliflower purée, roasted baby carrots, red curry coconut sauce.

Fresh Herb Roasted Salmon | \$69.00

Charred bok choy, carrot purée, crispy sesame quinoa, soy mustard sauce.

Seared Sea Bass Filet | \$70.00

Sweet potato purée, grilled asparagus, tarragon sauce.

Blackened Mahi-Mahi | \$54.00

Cassava purée, roasted vegetables, red pepper sauce.

Garlic Spiked Rack Of Lamb | \$76.00

Roasted sweet potatoes, rosemary corn purée, thyme sauce.

Pan Roasted Chicken Breast | \$58.00

Potato parmesan purée, leeks, confit tomato, peppercorn sauce.

Combo Entrée | \$98.00

Grilled filet mignon, Caribbean lobster tail, potato au gratin, grilled asparagus, tarragon reduction, lobster sauce.

Vegetarian Ravioli | \$32.00

Pumpkin ravioli, steamed vegetables, fresh herbs, red pepper sauce.

Desserts | \$13.50 each

Choose one

Forrest Berries Tiramisu

Almond cake, Mascarpone whipped ganache, berries compote.

Caribbean Mango Mousse

Passion Fruit coulis, sable cookie, spice tuile & smoky roasted coconut.

Chocolate Baileys Mousse-cake

Brownie crumbles, cacao nibs tuile & white chocolate Quenelle.

Strawberry Smoothie Shortcake

Sponge cake, guava gel, strawberry, whip ganache.

Pistachio Salted Caramel Creme

Caramelized pistachios, pistachio mousse, almond crumble.

Hibiscus Raspberry Cheesecake

Graham sable, raspberry foam, fruit salsa & tuile.

Limoncello Meringue Cake Crumble

Lemon crumbles, toasted meringue, lemon compote & lemon supreme.

Double Chocolate Mousse

Chocolate tuile, strawberry gel.

Dark Chocolate Gianduja Dome

Hazelnut chocolate mousse, hazelnut praline, nougatine & crunchy glaze.

DINNER | BUFFET

Caribbean Taste Dinner Buffet | \$88.00

Salad Bar

Seasonal mixed greens, cherry tomato, romaine lettuce, baby spinach, arugula, wedge tomatoes, cucumber, shredded carrots, beets, corn kernel, croutons, red radish, pumpkin seeds, pineapple, sliced almond, croutons.

Dressing

Citrus vinaigrette, thousand island, coconut curry dressing, balsamic vinaigrette, olive oil, peppercorn dressing.

Composed Salads

Roasted pineapple & jerk pork salad, corn & bean salad, sweet potato jalapenos & cilantro, Cajun shrimp & funchi citrus salad.

Hot Items

Red snapper with coconut curry sauce, jerk chicken with mango chutney, five spices short ribs, coconut rice, roasted pumpkin, green beans and cashew butter.

Desserts

Caribbean coconut and piña colada cake.
Caramel orange custard and caramel tuile.
Chocolate cake with dulce de leche.

Antillas Dinner Buffet | \$91.00

Salad Bar

Seasonal mixed greens, cherry tomato, romaine lettuce, baby spinach, arugula, wedge tomatoes, cucumber, shredded carrots, beets, corn kernel, croutons, red radish, pumpkin seeds, pineapple, sliced almond, croutons.

Dressing

Lemon vinaigrette, thousand island, balsamic vinaigrette, olive oil, peppercorn dressing, mango ranch dressing.

Composed Salads

Caribbean seafood salad, potato salad, roasted beets & orange salad, watermelon & white cheese salad.

Hot Items

Red snapper with creole sauce, grilled tenderloin with pink peppercorn chimichurri, herbs roasted chicken thighs in lemon sauce, roasted pork loin with mustard pineapple, arroz moro, yuca with mojo sauce, roasted broccoli, sweet potato purée.

Desserts

Papaya carrot cake.
Banana cheesecake.
Hibiscus chocolate cake.

Ocean BBQ Buffet | \$78.00

Salad Bar

Seasonal mixed greens, cherry tomato, romaine lettuce, baby spinach, arugula, wedge tomatoes, cucumber, shredded carrots, beets, corn kernel, croutons, red radish, pumpkin seeds, pineapple, sliced almond, croutons.

Dressing

Lemon vinaigrette, thousand Island, balsamic vinaigrette, olive oil, peppercorn dressing, raspberry vinaigrette.

Composed Salads

Corn salad, sweet & spicy potato salad, roasted pineapple salad, tomato & cucumber salad, quinoa & peppers salad.

Hot Items

Old bay marinated shrimps with sweet chili pineapple BBQ sauce, jerk BBQ ribs, skirt steak with chimichurri sauce, grilled chicken with mango jalapeños sauce, roasted yellow potatoes, crispy tostones, corn on the cobb, glazed coriander carrots.

Desserts

Banana bread pudding with vanilla sauce.
Coconut caramel flan.
Chocolate cinnamon brownie.
Caribbean cream pots.

Taste of Italy | \$105.00

Breads

Rock salt and rosemary lavosh, grilled pesto rubbed ciabatta, caramelized onion focaccia.

Salad Bar

Seasonal mixed greens, cherry tomato, romaine lettuce, baby spinach, arugula, wedge tomatoes, cucumber, shredded carrots, beets, corn kernel, croutons, red radish, pumpkin seeds, pineapple, sliced almond, croutons.

Dressing

Lemon vinaigrette, Italian dressing, balsamic vinaigrette, olive oil, creamy Italian, raspberry oregano dressing, pesto dressing.

Composed Salads

Fried polenta Panzanella salad, prosciutto & melon salad, bocconcini & tomato balsamic salad, caprese salad antipasto salad, scampi salad, roasted artichokes salad, melanzane & basil salad, arugula & apple quinoa salad.

Cheese & Charcuterie Display

Gouda, cambozola, taleggio, fontina, smoked cheese, salami, copa, chorizo, prosciutto, capicola, fruits and dry nuts.

Soup

Creamy tomato soup.

Hot Items

Beef medallions, sautéed mushrooms in Vino Rosso, seafood stew, chicken cacciatore, homemade meatballs in tomato basil sauce, mixed vegetables, gnocchi casserole, creamy polenta, spinach malfatti.

Sweet Treats

Tiramisu, vanilla bean panna cotta, Amaretto layer cake, apple crostata, Italian coffee crème caramel, fresh fruit tarts, chocolate cake with Amaretto mousse.

Minimum 50 guests.

DINNER | WORKING BUFFET

Cas Ariba | \$81.00

Breads

Artisan sourdough bread & assorted breads, creamery butter.

Salad Bar

Seasonal mixed greens, cherry tomato, romaine lettuce, baby spinach, arugula, wedge tomatoes, cucumber, shredded carrots, beets, corn kernel, croutons, red radish, pumpkin seeds, pineapple, sliced almond, croutons.

Dressing

Lemon vinaigrette, thousand island, balsamic vinaigrette, olive oil, peppercorn dressing, raspberry vinaigrette.

Composed salad

Grilled corn salad with sweet pepper, white cheese, avocado, chili lime vinaigrette.

Hearts of romaine with pancetta, tomato, peppercorn parmesan vinaigrette.

Shrimps salad with green beans, sweet pepper, orange vinaigrette.

Entrées

Pan seared snapper, fresh tomato, olive relish.

Creamy scampi with garlic sauce.

36hrs slow cooked short rib au jus.

Mushroom risotto fresh herbs, parmesan reggiano.

Steamed green asparagus.

Rosemary & garlic potatoes.

Sweet Treats

Arroz con leche with cinnamon cream and roasted coconut.

Pineapple upside down with vanilla rum sauce.

Strawberry cheesecake with almond crumble.

RECEPTION | HORS D'OEUVRES

Cold | \$8.00

Cucumber cups filled with smoked salmon and aji amarillo aioli.
Crispy polenta with beef tenderloin, pica di papaya aioli and mango relish.
Wonton filled seared tuna, pineapple soy sesame seeds relish.
Plantain cups filled spicy tuna, coconut lime aioli.
Petite choux filled Caribbean crabmeat salad.
Crispy toast topped with brie cheese grape compote and walnut brittle.
Crispy zucchini topped with grilled artichoke fresh herb cream cheese.
Rice flour spring roll with Caribbean peanut sauce.

Hot | \$8.00

Wonton filled pulled pork shoulder and mango chutney.
Crispy shrimp taquitos with Caribbean coleslaw and chipotle mayo.
Arepitas filled with pulled beef, Gouda cheese and avocado salsa verde.
Rosemary tartlet filled scallop, caramelized onion & pancetta.
Mushroom filled Italian sausage herb gouda cheese.
Crispy fish cakes with kalamata olive mayo and mango relish.
Pineapple coconut crusted shrimp with lime apple chutney.
Chicken in peanut sauce, sesame rice, spicy bok choy.

RECEPTION | ACTION STATIONS

Carving Stations

Suckling Pig Roast | \$ 550.00 (serves 45- 55)

(Attendant required \$150 each Chef)

Cajun and garlic rub, caramelized sage butter apples, pork Cajun au jus, rosemary garlic baby potatoes.

Pepper Crusted Rib Eye | \$ 650.00 (serves 45- 55)

(Attendant required \$150 each Chef)

Horseradish cream, creamed spinach, pecan crust sweet potato casserole, almond butter green beans.

Smoked Picanha | \$ 200.00 (serves 12-15)

(Attendant required \$150 each Chef)

Fried cassava, horseradish, chimichurri sauce, buttered roasted corn.

Rosemary Lamb Leg | \$ 450.00 (serves 15)

(Attendant required \$150 each Chef)

Roasted baby potatoes, mint jelly, lamb au jus, brussels sprouts.

Smoked Brisket | \$ 500.00 (serves 20-30)

(Attendant required \$150 each Chef)

Pineapple honey BBQ, cheddar, mashed potato, coleslaw, picked vegetables.

Tomahawk Station | \$ 820.00 (serves 20)

(Attendant required \$150 each Chef)

Black peppercorn sauce, coriander glazed carrots, potato gratin, hollandaise asparagus.

Whole Caribbean Red Snapper | \$ 200.00 (serves 12-15)

(Attendant required \$150 each Chef)

Banana leaf wrapped jerk red snapper, coconut rice, tostones, mango relish, sweet plantain.

RECEPTION | CHEF'S SIGNATURE STATIONS

Aruba Raw Bar | \$ 40.00

(Attendant required \$150 each Chef. Based on 5 pieces per person)

Seasonal selection of oysters on the half shell, spicy shrimp cocktail (GF, DF, NF), crab claws, mini ceviche, mussels.

Mignonette, horseradish, cocktail sauce, papaya pica mayo, lemon.

Shrimp Station | \$ 35.00

(Attendant required \$150 each Chef. Based on 5 pieces per person)

Garlic, lemon, parsley, coconut green curry, Thai basil (GF, DF, NF), caramelized mango, jerk vinaigrette.

Toasted bread, Jasmin rice.

Da Tuna Experience | \$ 35.00

(Attendant required \$150 each Chef. Based on 5 pieces per person)

Tuna tataki, orange sweet potato, soy reduction mango relish.

Poké tuna scallions, acevichado sauce.

Wakame seaweed salad tuna and kanikama.

Burritos & Tacos | \$ 25.00

(Attendant required \$150 each Chef. Based on 5 pieces per person)

Beef carnitas, pork carnitas, Adobo chicken, mahi mahi.

Flour tortillas, corn tortilla, chipotle mayo.

Toppings include shredded lettuce, Pico de Gallo, guacamole, sour cream, diced tomatoes, shredded cheddar cheese,

Oaxaca cheese, jack cheese, jalapeños, sliced onions, corn kernels, salsa verde.

Pasta Station | \$ 28.00

(Attendant required \$150 each Chef. Based on 5 pieces per person)

Penne rigate, fusilli pasta, macaroni pasta, pumpkin ravioli, farfalle pasta.

Marinara sauce, alfredo sauce, vodka sauce, pesto sauce.

Grilled chicken breast, rock shrimps, beef, hot Italian sausage.

Sweet peppers, roasted mushrooms, spinach basil, parmesan cheese, garlic bread.

Hot Dog Cart | \$ 25.00

(Attendant required \$150 each Chef. Based on 5 pieces per person)

Hotdog, chili con carne.

Condiments include roll bread, shredded cheddar, white onions, pickles, tomato, shredded lettuce, shoestring potatoes, jalapenos.

Chipotle mayo, pica di papaya, mustard, ketchup, mayo, sauerkraut, sweet relish, pineapple relish, bacon bites, guacamole.

RECEPTION | CHEF'S SIGNATURE DISPLAYS

Anti Pasti | \$ 15.00

(Minimum 25 guests)

Marinated and grilled Italian vegetables sliced, imported meats and cheeses laced with basil oil Focaccia and garlic-herb baguettes.

Cheese Montage | \$ 19.00

(Minimum 25 guests)

Elegantly presented with an array of flavorful imports enhanced with fresh and dry fruit, nut, honey and marmalade, sliced breads and deluxe crackers.

Chips & Dips | \$ 12.00

(Minimum 25 guests)

Potato chips, crispy tortilla, corn and flour chips with guacamole, sour cream, French onion dip, Pico de Gallo.

Vegetable Crudités | \$ 10.00

(Minimum 25 guests)

Colorfully displayed with marinated vegetables with savory dips, pumpkin hummus.

Reception Dessert Action Stations

Churro station | \$ 14.00

Fresh churros with cinnamon sugar.

Toppings include warm fudge, vanilla crème anglaise, dulce de leche sauce, cookie crumbs, sprinkles, toasted shredded coconut.

Cheesecake popsicles | \$ 20.00

Toppings include Oreo, toasted almonds, melted chocolate (white, dark, milk chocolate), M&M bits, sprinkles, crispy mango, crispy raspberry, salted caramel, strawberry sauce, chocolate sauce.

Doughnut Station | \$ 18.00 per person

Mini doughnut cooked in orange syrup.

Toppings include dalgona candy crunch, almond crumble, sprinkles, chocolate pearls, toasted shredded coconut, mini marshmallow, M&M bits.

Gelato Cart | \$ 18.00 per person

Six assorted gelato flavors with cones, assorted toppings and sauces.

(Minimum 30 guests)

BEVERAGES | HOSTED OPEN BAR

The Light House Bar

Standard Premium

Vodka: Absolut, Absolut Citron, Eristoff

Rum: Bacardi, Bacardi Black, Bacardi Pineapple, Malibu

Tequila: Jose Cuervo Gold, Don Julio Silver

Gin: Tanqueray

Scotch: Dewar's, Old Parr

Bourbon: Jack Daniels, Jim Beam

Cordial: Amaretto, Baileys

Liqueurs: Triple Sec, Peach Schnapps, Banana liqueur, Blue Curaçao

Red Wine (choose 1): Merlot, Cabernet Sauvignon

White Wine (choose 1): Chardonnay, Sauvignon Blanc

Local Beer: Balashi, Balashi Chill

Imported Beer (choose 2): Amstel Bright, Heineken, Miller Light, Bud Light

Mixers: Tropical juices (orange, pineapple, cranberry, apple, grapefruit, mango) and purée, fresh lemon and lime juice, simple syrup (flavors optional) and assorted sodas.

Add choice of 2 different cocktails, please ask for the recipes.

Pineapple Mojito, Shake & Roll, Bumble Bee, Pink Lady, Paradise Delight, Grapefruit Supreme, Aroma Rose, Tropical Breeze, Zingy Ginger Smash.

Or make your favorite Daiquiris. (Choose 2)

Pina Colada, Strawberry, Mango, Passion Fruit, Raspberry or Frozen Margarita.

First hour \$30.00 per guest

Additional hours \$22.00 per guest

Please be aware that the Wine selections are dependent on seasonal availability.

Bartender and Setup Fee

\$135.00 for 3 hours per bar

\$55.00 for each additional hour

\$80.00 bar set up fee per bar

The Gold Mine Bar

Top Shelf Premium

Vodka: Ketel One, Grey Goose, Tito's, Ciroc, Absolut Raspberry, Absolut Citron

Rum: Bacardi, Bacardi Pineapple, Bacardi Limon, Malibu, Capt. Morgan Spiced, Diplomatico Mantuano

Tequila: Jose Cuervo Gold, Don Julio Silver, Patron Silver

Gin: Bombay Sapphire, Hendricks

Scotch: Dewar's 15, Glenlivet

Canadian: Crown Royal

Bourbon: Jack Daniels, Knob Creek, Makers Mark

Cognac: Hennessy VS

Vermouth: Martini Dry, Martini Rosso

Cordial: Amaretto Disaronno, Baileys, Kahlua

Liqueurs: Triple Sec, Peach Schnapps, Banana liqueur, Blue Curaçao

Red Wine (choose 2): Merlot, Cabernet Sauvignon, Pinot Noir

White Wine (choose 2): Chardonnay, Sauvignon Blanc, Pinot Grigio

Local Beer: Balashi, Balashi Chill

Imported Beer (choose 3): Amstel Bright, Heineken, Miller Light, Bud Light, Budweiser, Corona

Mixers: tropical juices (orange, pineapple, cranberry, apple, grapefruit, mango) and purée, fresh lemon and lime juice, simple syrup (flavors optional), bitters and assorted sodas.

Add choice of 2 different cocktails, please ask for the recipes.

Pineapple Mojito, Shake & Roll, Bumble Bee, Pink Lady, Paradise Delight, Grapefruit Supreme, Aroma Rose, Tropical Breeze, Zingy Ginger Smash.

Or make your favorite Daiquiris. (Choose 2)

Pina Colada, Strawberry, Mango, Passion Fruit, Raspberry or Frozen Margarita.

First hour \$32.00 per guest

Additional hours \$26.00 per guest

Please be aware that the Wine selections are dependent on seasonal availability.

Bartender and Setup Fee

\$135.00 for 3 hours per bar

\$55.00 for each additional hour

\$80.00 bar set up fee per bar

BEVERAGES | ON CONSUMPTION

The Light House Bar

Standard Premium

Vodka: Absolut, Absolut Citron, Eristoff

Rum: Bacardi, Bacardi Black, Bacardi Pineapple, Malibu

Tequila: Jose Cuervo Gold, Don Julio Silver

Gin: Tanqueray

Scotch: Dewar's, Old Parr

Bourbon: Jack Daniels, Jim Beam

Cordial: Amaretto, Baileys

Liqueurs: Triple Sec, Peach Schnapps, Banana liqueur, Blue Curaçao

Red Wine (choose 1): Merlot, Cabernet Sauvignon

White Wine (choose 1): Chardonnay, Sauvignon Blanc

Local Beer: Balashi, Balashi Chill

Imported Beer (choose 2): Amstel Bright, Heineken, Miller light, Bud Light

Mixers: tropical juices (orange, pineapple, cranberry, apple, grapefruit, mango) and purée, fresh lemon and lime juice, simple syrup (flavors optional), water bottles and assorted sodas.

Add choice of 2 different cocktails, please ask for the recipes.

Pineapple Mojito, Shake & Roll, Bumble Bee, Pink Lady, Paradise Delight, Grapefruit Supreme, Aroma Rose, Tropical Breeze, Zingy Ginger Smash.

Or make your favorite Daiquiris. (Choose 2)

Pina Colada, Strawberry, Mango, Passion Fruit, Raspberry or Frozen Margarita.

Please be aware that the Wine selections are dependent on seasonal availability.

Hosted Bar on consumption

Standard bar | \$11.00 per drink

Cocktails | \$15.00 per drink

Local Beer | \$9.00 per bottle

Imported Beer | \$10.00 per bottle

House Wines | \$11.00 per glass

Cordials | \$13.00 per glass

Soft Drinks | \$5.00 per glass

AWA Bottled Water | \$5.00 per bottle

Juices | \$5.00 per glass

Bartender and Setup Fee

\$135.00 for 3 hours per bar

\$55.00 for each additional hour

\$80.00 bar set up fee per bar

The Gold Mine Bar

Top Shelf Premium

Vodka: Ketel One, Grey Goose, Tito's, Ciroc, Absolut Raspberry, Absolut Citron

Rum: Bacardi, Bacardi Pineapple, Bacardi Limon, Malibu, Capt. Morgan Spiced, Diplomatico Mantuano

Tequila: Jose Cuervo Gold, Don Julio Silver, Patron Silver

Gin: Bombay Sapphire, Hendricks

Scotch: Dewar's 15, Glenlivet

Canadian: Crown Royal

Bourbon: Jack Daniels, Knob Creek, Makers Mark

Cognac: Hennessy VS

Vermouth: Martini Dry, Martini Rosso

Cordial: Amaretto Disaronno, Baileys, Kahlua

Liqueurs: Triple Sec, Peach Schnapps, Banana liqueur, Blue Curaçao

Red Wine (choose 2): Merlot, Cabernet, Pinot Noir

White Wine (choose 2): Chardonnay, Sauvignon Blanc, Pinot Grigio

Local Beer: Balashi, Balashi Chill

Imported Beer (choose 3): Amstel Bright, Heineken, Miller Light, Bud Light, Budweiser, Corona

Mixers: tropical juices (orange, pineapple, cranberry, apple, grapefruit, mango) and purée, fresh lemon and lime juice, simple syrup (flavors optional), bitters, water bottles and assorted sodas.

Add choice of 2 different cocktails, please ask for the recipes.

Pineapple Mojito, Shake & Roll, Bumble Bee, Pink Lady, Paradise Delight, Grapefruit Supreme, Aroma Rose, Tropical Breeze, Zingy Ginger Smash.

Or make your favorite Daiquiris. (Choose 2)

Pina Colada, Strawberry, Mango, Passion Fruit, Raspberry or Frozen Margarita.

Please be aware that the Wine selections are dependent on seasonal availability.

Hosted Bar on consumption

Standard bar | \$11.00 per drink

Top Shelf bar | \$14.00 per drink

Cocktails | \$15.00 per drink

Local Beer | \$9.00 per bottle

Imported Beer | \$10.00 per bottle

House Wines | \$11.00 per glass

Cordials | \$13.00 per glass

Soft Drinks | \$5.00 per glass

AWA Bottled Water | \$5.00 per bottle

Juices | \$5.00 per glass

Bartender and Setup Fee

\$135.00 for 3 hours per bar

\$55.00 for each additional hour

\$80.00 bar set up fee per bar

Specialty Bar

To delight your guests with savory cocktails at your upcoming event we offer an Open Bar and an On Consumption Bar. A possible alternative to indulge them is the Specialty Bar.

Bloody Mary Station	
First hour per guest	\$18
Additional hours per guest	\$12

Mimosa Station	
First hour per guest	\$14
Additional hours per guest	\$9

Margarita Station	
First hour per guest	\$24
Additional hours per guest	\$18

Mojito Station	
First hour per guest	\$22
Additional hours per guest	\$16

Bourbon Station	
First hour per guest	\$22
Additional hours per guest	\$16

Sangria Station	
First hour per guest	\$26
Additional hours per guest	\$20

Beer Station	
First hour per guest	\$18
Additional hours per guest	\$12

Wine List

Champagne/Sparkling

Col de Salici Prosecco Superiore Extra Dry Valdobbiadene, Italy	\$55
Domaine Carneros by Taittinger Brut Napa Valley, California	\$87
Moet & Chandon Imperial Epernay Champagne, France	\$145
Dom Perignon Brut Epernay Champagne, France	\$385

White Wine

Moscato, Deakin Estate Victoria, Australia	\$54
Pinot Grigio, Santa Margherita Alto Adige, Italy	\$63
Sauvignon Blanc, Sileni Marlborough, New Zealand	\$67
Riesling, Grans Fassian Mosel Valley, Germany	\$67
Chardonnay, Cakebread Cellars Napa Valley, California	\$135

Red Wine

Shiraz, Y Series Yalumba, South Africa	\$59
Malbec, Bodega Catena Zapata Mendoza, Argentina	\$67
Red Blend, Conundrum California	\$67
Pinot Noir, La Crema Sonoma Coast, California	\$74
Merlot, Rust & Vrede Stellenbosch, South Africa	\$75
Cabernet Sauvignon, Honig Vineyard & Winery Napa Valley, California	\$105
Chianti Classico Riserva, Marchese Antinori Tuscany, Italy	\$85

Rosé

The Palm by Whispering Angel Provence, France	\$64
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GENERAL INFORMATION

Menu Selection

Selections should be submitted to the events department at least four weeks in advance. Otherwise certain items may not be available on the island in time for the event. Menu Selection is limited to one item per function. Prices are excluding 22% service charge.

Food and Beverage

All food must be supplied and prepared by the hotel. All food and beverage must be purchased from the hotel. Any exceptions must be approved by the hotel management. In addition, no food or beverage is to be removed from the hotel.

Billing and Deposits

Billing arrangements for all events must be made in accordance with hotel policies. All requests for direct billing must be authorized by our accounting department. An initial deposit of 10% will be due on the day of booking. The remaining balance will be collected based off of contracted payment schedule.

Buffets

A minimum of (50) guests is required for all buffet menus. Prices may vary for buffet menus under (50) persons.

Guarantees

Client must notify the hotel of the exact number of guests (72) hours prior to the event. This minimum number of guests will be considered a final guarantee for which the client will be charged, even in the event fewer guests actually attend. The hotel will be prepared to service and setup 3% over the final guarantee.

Function Space

Functional space is assigned according to the anticipated guaranteed number of guests and setup needs. In case of fluctuations in the number of attendees the hotel reserves the right to reassign function space as needed. The hotel will charge a fee for extraordinary set up requirements.

Cancellation / Food and Beverage Attrition

The hotel is relying on the food and beverage functions as outlined in the function information agenda as part of the group sales agreement (organization name) agrees that a loss will be occurred by the hotel should there be a reduction in the number of food and beverage functions and guaranteed covers. Charges will be as outlined in same group sales agreement.

Labor charges

Should the scheduled starting time of a function be delayed by more than an hour, without prior notification, an overtime charge will be applied to the client's account. Should the function exceed the scheduled ending time this charge will also apply. One bartender and one bar will be provided for every (75) guests. The bartender fee is \$135.00 for 3 hours per bartender, per bar and, \$55.00 for each additional hour. The bar set charge is \$80.00 per bar. For all carving station and action stations a \$150.00 Chef's fee will be charged. An additional labor charge may apply if the function space set up is requested to be changed once completed. This charge will only apply if the set-up is different from the banquet event order agreed upon.

Damage

The client will be responsible for any damage to the hotel, inside or outside, caused by them or their guests.

Security

The hotel will not assume any responsibility for the damage or loss of any item(s) left in the function rooms prior to or following the event. Arrangements for security of exhibits, merchandise or articles set for display must be made with the events department prior to or following the event. The hotel reserves the right to require the client to provide additional security at any event if necessary.

Decor and entertainment

The events department will be pleased to arrange flower arrangements, centerpieces, ice carvings, live entertainment, photographers, team building events, theme nights and more. The hotel will not allow any items to be attached to the walls, floors or ceiling of any function space with nails, staples, duct tape or any other substance, unless with prior approval by management.

Shipments

In case of forwarding packages to the hotel, please request the proper shipment instructions and customs information from the events departments. All incoming packages must be marked with the date and name of the group addressed to the attention of the assigned group event manager. The hotel will not accept any packages any shipped COD. It is responsibility of the client to ensure packages arrive on time. After the event the events department will assist with returning packages, for which all charges will be billed to the group master account or valid courier account number. The hotel will not ship any packages COD.