



Holiday Inn Resort
Aruba Wedding Menus
2017

Evening Weddings





EVENING WEDDINGS

RECEPTION (25 minimum guests) (Duration: 1 hour)

Choose 3 selections from the deluxe canapés and 1 selection from the premium canapés

Each selection includes 2 pieces per canapé / 8 canapés per guest

DELUXE CANAPÉS

COLD CANAPÉS & BITES

GRILLED CHICKEN BREAST CROSTINI
Guacamole and cilantro

ROAST BEEF CANAPÉ
Asparagus and chipotle mayonnaise

CAPRESE KEBABS
With cherry tomato and sweet pesto

GREEN TEA MARINATED BEEF LOIN
Apple and horseradish puree

PARMA HAM AND SWEET MELON BITES
Balsamic glaze

SPICY MEATBALL
On wasabi mayonnaise

SMOKED SALMON CREPES
Capers and cream cheese

GRILLED ZUCCHINI AND GOAT CHEESE ROLLS
Fresh thyme and dried tomatoes

MINI GAZPACHO SHOTS
Olive croutons and celery

HOT CANAPÉS & BITES

MINI CHICKEN BROCHETTE
With pineapple and tarragon remoulade

CHICKEN SATAY
In peanut butter sauce and chili infusion

CHICKEN GALETTE
Thai cucumber & sweet chili salsa

POACHED SALMON NOISETTE
Vegetable caviar

MINI VEGETABLE SPRING ROLLS
Sweet chili sauce

HOMEMADE QUICHE LORRAINE
With bacon and leek

HUNGARIAN PORK HACHE
Paprika cream

Deluxe \$31.00 per guest



All prices are per person and in US Dollars unless otherwise stated. An additional 15% service charge plus government tax will be applied to the price. All prices are subject to change.



EVENING WEDDINGS

RECEPTION (25 minimum guests) (Duration: 1 hour)

Choose 2 selections from the deluxe canapés and 2 selection from the premium canapés

Each selection includes 2 pieces per canapé / 8 canapes per guest

PREMIUM CANAPÉS

COLD CANAPÉS & BITES

RED TUNA TARTAR

Gingered bruschetta and avocado puree

BRIE DE MAUX CROSTINI

Pumpnickel with grapes and walnuts

POACHED COCKTAIL SHRIMP

Mango chutney

MAKI ROLLS/VARIOUS

With salmon, tuna or vegetables

Served with wasabi, pickled ginger and soy sauce

LOBSTER TARTAR

Truffle mayonnaise, olive ciabatta crouton

HOT CANAPÉS & BITES

BEEF TENDERLOIN FRITTATA IN SESAME COAT

Teriyaki glaze

FRIED BABY CRAB CAKES

Mild aioli

CUMIN AND MILD GARLIC SCENTED

LAMB CHOPS

Yogurt and mint dip

Premium \$37.00 per guest



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EVENING WEDDINGS

WEDDING DINNER SELECTIONS PLATED

Select Your choice of 1 Appetizer, 1 Entrée & 1 Dessert for your event
(25 Minimum guests)

APPETIZERS

CAPRESE SALAD

Roma tomatoes with buffalo Mozzarella,
tossed Arugula leaves,
Balsamic reduction and olive oil
We recommend Pinot Grigio

CAESAR SALAD IN TEXTURE

Served with Pecorino Romano dressing
We recommend Chardonnay

CARIBBEAN SEAFOOD SALAD

Assorted garden greens, mesclun salad,
lemon dressing
We recommend Pinot Grigio

CRABMEAT AND CRAWFISH CAKES

Served with mango & cilantro salsa and mesclun salad
We recommend Prosecco

THINLY SLICED AHI TUNA

Avocado, seaweed salad, pickled ginger,
soy & lime dressing
We recommend Sauvignon Blanc

PROSCIUTTO AND ARUGULA

Sun dried tomatoes and Pecorino cheese
We recommend Pinot Grigio

GOAT CHEESE AND APPLE CHUTNEY

Toasted walnuts, baby lettuce leaves and olive oil
We recommend Pinot Noir

ENTRÉES

CHICKEN SALTIMBOCCA

With Prosciutto and sage - tomato jam
\$54.00
We recommend Chardonnay

CHICKEN FILET AND MUSHROOMS

In filo pastry with Choron sauce
\$54.00
We recommend Pinot Noir

CHICKEN FILET IN PARMESAN AND HERB CRUST

Light champagne sauce with raisins
\$54.00
We recommend Prosecco

GRILLED ATLANTIC SALMON

In horseradish crust - dill veloute
\$54.00
We recommend Sauvignon Blanc

PAN SEARED TUNA LOIN

Orange & green peppercorn sauce
\$54.00
We recommend Pinot Noir

GRILLED BEEF STRIPLOIN

Maitre d'Hotel butter
\$59.00
We recommend Merlot



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EVENING WEDDINGS

WEDDING DINNER SELECTIONS PLATED

Select Your choice of 1 Appetizer, 1 Entrée & 1 Dessert for your event
(25 Minimum guests)

ENTRÉES

GARLIC SAUTÉED SHRIMPS

With artichokes and capers

\$59.00

We recommend Dry Rose

PAN SEARED RED SNAPPER

Creamy seafood ragout

\$59.00

We recommend Chardonnay

CHILEAN SEA BASS FILET

\$62.00

We recommend Sauvignon Blanc

GRILLED VEAL CHOP MILANESE

Saffron risotto with Grana Padano cheese

\$62.00

We recommend Pinot Noir

BEEF TENDERLOIN

Shallot sauce and mushroom & truffle crust

\$64.00

We recommend Shiraz

DESSERTS

Deluxe desserts

Apple pie

Chocolate pistachio cake

NY cheesecake

Black forest cake

Marshmallow brownies

DINNER COMBINATION PLATES

CHICKEN SALTIMBOCCA & GRILLED SALMON

\$59.90

We recommend Sauvignon Blanc

BEEF STRIPLOIN & RED SNAPPER

\$69.90

We recommend Pinot Noir

BEEF TENDERLOIN & SAUTÉED SHRIMPS

\$74.90

We recommend Prosecco

CHICKEN FILET WITH PARMESAN IN HERB CRUST & CHILEAN SEA BASS FILET

\$72.90

We recommend Chardonnay

All Entrées include a choice of appetizer,
freshly baked bread rolls with butter, your
choice of potato or rice, garden vegetables
Dessert, coffee service.

Premium desserts

Chocolate mousse

Banana & Nutella cheesecake

Key lime pie

Tiramisu

Crème brulee



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BEVERAGE

HOSTED BAR (Minimum 1 hour duration. Wines & Spirits may change and subject to availability)

BRANDS	STANDARD	PREMIUM	SUPER PREMIUM
Rum	Tropical	Bacardi	Meyers, Havana Club
Vodka	Tropicoff	Absolut	Grey Goose, Ketel One
Gin	Windsor	Gordons	Tanqueray
Scotch	Morrison	J.W. Red Label	J.W. Black Label, Old Parr
Whiskey	Registry	Seagram's 7	Crown Royal
Bourbon	Kentucky	Jack Daniels	Wild Turkey
Tequila	Pancho	Jose Cuervo	Patron
Cognac	Napoleon	Courvoisier	Hennessy
Beers	Balashi	Heineken, Budweiser	Heineken, Budweiser, Corona
Red & White Wine	Santa Rita 120	Santa Rita 120	Santa Rita 120
Rose	Vendange	Vendange	Vendange
1st Hour	\$21,00	\$24,00	\$26,00
Additional Hour	\$15,00	\$16,00	\$20,00



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BEVERAGE

HOSTED & CASH BARS ON CONSUMPTION

(Minimum 1 hour duration. Wines & Spirits may change and subject to availability)

Standard Brands	\$6.00
Premium Brands	\$7.00
Super Premium Brands	\$8.00
Domestic Beer	\$5.50
Imported Beer	\$7.50
Soft Drinks	\$2.50
Juices	\$3.25
Mineral Water	\$3.00

Bartender attendant fee required

1 bartender for every 100 guests, up to 3 hours	\$75.00
Each additional hour	\$25.00

Cashier attendant fee required

1 cashier for every 100 guests, up to 3 hours	\$75.00
Each additional hour	\$25.00



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BEVERAGE

WINE BY THE BOTTLE (Minimum 1 hour duration. Wines & Spirits may change and subject to availability)

CHAMPAGNE AND SPARKLING WINE

Pasqua	Prosecco Extra Dry	Italy	\$42.00
Moët & Chandon	Champagne	France	\$105.00

WHITE WINE

Santa Rita 120	Chardonnay	Chile	\$28.00
Santa Rita 120	Sauvignon Blanc	Chile	\$28.00
Fiordeliso	Pinot Grigio	Italy	\$28.00
Double Decker	Pinot Grigio	USA	\$34.00
Wente Vineyards	Chardonnay	USA	\$38.00

BLUSH AND ROSE WINE

Vendange	White Zinfandel	USA	\$28.00
Les Hospices	Rose	France	\$45.00

RED WINE

Santa Rita 120	Merlot	Chile	\$28.00
Santa Rita 120	Cabernet Sauvignon	Chile	\$28.00
HobNob	Pinot Noir	France	\$36.00
Yalumba	Shiraz	Australia	\$40.00
Catena	Malbec	Argentina	\$50.00
Simi	Cabernet Sauvignon	USA	\$62.00



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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 15% service charge and government tax and are subject to change.

Food and Beverage

The enclosed menus are offered as suggestions. The events department will be pleased to design a menu to your specifications. 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 25% will be due on signing of agreement. 50% of total invoice will be due one (1) month before the event. 25% will be due three (3) working days, excluding weekend and Island Holidays, before the event, with final guarantee.

Plated & Buffets

A minimum of (25) guests for plated event and minimum of (50) guests for buffet events. 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 set up 3% over the final guarantee.

Function Space

Function space is assigned according to the anticipated guaranteed number of guests and set up 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.

Damage

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





GENERAL INFORMATION

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 (100) guests the bartender fee is \$75.00 per bartender. For all carving and action stations a \$25.00 Chef's fee will be charged per 2 hours. 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.

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 the event. The hotel reserves the right to require the client to provide additional security at any event if necessary.

Décor 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 ceilings 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 department. All incoming packages must be marked with the date and name of the group and addressed to the attention of the assigned group event manager. The hotel will not accept any packages shipped COD. It is the 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.

