





The Holiday Inn Resort Aruba is making it easy for you to enjoy your upcoming Holiday celebrations. The festive season is fast approaching... make yours a very merry Christmas and book your Christmas party at the Holiday Inn Resort Aruba and get attractive discounts for early bookings.

Thank you for considering us as the host hotel for the upcoming Holiday event. Enclosed please find the breakfast, lunch, cocktails reception & Christmas theme buffet menu options that we are offering for this special occasion.



FOR MORE INFORMATION:

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CHRISTMAS BREAKFAST

BUFFET





- Selection of cold cuts and breakfast cheeses
- Selection of fresh cut fruits
- Baker's basket (Christmas breads, muffins, croissants, Danish pastries)
- Butter and preserves
- Fruit compotes
- Coconut-mango and assorted smoothies



- Scrambled eggs
- Grilled pork sausage
- Christmas ham with pineapple
- Country style breakfast potatoes
- Pancakes with maple syrup
- Pan de jamon



- Orange juice, mango juice, and apple juice
- Coffee, tea, and decaffeinated coffee

\$28.00 PER PERSON



CHRISTMAS LUNCH

BUFFET





- Red beet potato salad
- Caesar salad
- Seafood ceviche
- Pasta salad
- Serrano ham & melon
- Tuna tataki
- Bread & butter station

MAIN COURSES

- Turkey with raspberry sauce
- Christmas ham with pineapple gravy
- Salmon "béarnaise"
- Aruba fried rice
- Sweet potato casserole
- Fried funchi
- Pan bati
- Sautéed green beans with onions & tomatoes



 Seafood chowder with fried polenta & pica di papaya



- Pumpkin pie
- Quesillo
- Yule logs
- Coconut chocolate rochers
- Bolo preto
- Christmas cookies
- Coffee, tea and decaffeinated coffee

\$34.00 PER PERSON

Add beef striploin to buffet listed above for \$3 more per person Children 6-12 years \$17.00, children under 6 no charge.

CHRISTMAS COCKTAIL

RECEPTION





- Mahi mahi tempera skewer
- Seafood ceviche
- Keshi yena bruchetta

WARM BITES

- Mini chicken ayaca
- Mini johnny cake with salt fish
- Mini beef empanada



- Coconut chocolate rochers
- Assorted cocada's
- Piña colada-yogurt mousse
- Cannoli
- Mini cashew cake

\$21.50 PER PERSON

(2 PIECES PER PERSON)



SANTA CLAUS FAVORITE





SALADS

- Couscous with toasted almonds and dried cranberries
- Red skin potato salad with chives
- Roasted brussels sprouts & butternut squash with Dijon vinaigrette
- Fresh greens with assorted dressings
- Corn bread & assorted dinner rolls

SEAFOOD STATION

- Peel & eat shrimp with cocktail sauce
- Marinated mussels

SOUP

Cream of pumpkin with toasted pumpkin seeds

CARVING STATION

- Roasted turkey with giblet gravy & orange bourbon cranberry sauce
- Cherry smoked prime rib with port wine demi-glace

CHAFERS

- Three cheese mac & cheese
- Candied yams with marshmallows
- Green bean casserole with fried onions
- Apple, sausage & herb stuffing
- Grouper fillet with lemon herb sauce

DESSERTS

- Pumpkin pie
- Pecan pie
- Selection of desserts

\$38.00 PER PERSON

Children 6-12 years \$19.00, children under 6 no charge.

All prices are in US and are subject to a 15% service charge and government tax







APPETIZERS, SALADS & PLATTERS

- Salad bar with dressings & condiments
- Honey roasted butternut squash with dried cranberries and feta cheese
- Shrimp & scallops ceviche
- Black sesame crusted tuna tataki with honey curry sauce
- Soppressata & green sundried tomatoes
- International cheese board



Crab & corn chowder

CARVING & MAIN DISHES

- Christmas turkey with giblet gravy & cranberry sauce
- Glazed ham with rum raisin sauce
- Grilled mahi mahi with mango papaya salsa
- Smoked tenderloin with mushroom sauce
- Lobster ravioli with creamy lobster basil sauce



SIDES

- Maple roasted pumpkin with brussels sprouts
- Goat cheese & cauliflower bake
- Creamy scalloped potatoes with chives
- Sweet basmati rice with carrots & raisins



- Pumpkin pie
- Chocolate cake
- Pistachio cake
- Apple pie
- White chocolate mousse
- Coffee crème brûlée
- Christmas cookies

\$40.00 PER PERSON

Children 6-12 years \$20.00, children under 6 no charge.

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SUPREME CHRISTMAS

BUFFET





- Fresh garden greens with dressings and condiments
- Assorted antipasto / cold cuts

ASIAN CORNER

- Maki sushi rolls
- Salmon sashimi
- Tuna tataki
- Pickled ginger
- Seaweed salad
- Asian chicken with ginger cashew nuts
- Basmati rice

EUROPEAN CHEESE CORNER

- Swiss cheese, Gouda, Gorgonzola
- Chevre and Brie with condiments



MEDITERRANEAN CORNER

- Mushroom orange salad
- Chorizo
- Marinated olives
- Seafood agrumi
- Seafood paella
- Gyros station with condiments
- Eggplant Parmigiano

CARVING STATION & MAIN DISHES

- Roast turkey & ham with cranberry sauce
- Roast beef strip loin with onion gravy



SUPREME CHRISTMAS







- Cocktail shrimp with mango salsa
- Jerk chicken
- Salt fish creole
- Johnny cakes
- Rice and peas
- Aruban seafood chowder

LIVE PASTA STATION

A la minute prepared for you

SIDE DISHES

- Salmon fillet in creamy leek sauce
- Sweet potato casserole with nut crust
- Potato dauphinoise
- Sautéed green beans with onion & tomato
- Mushroom-rosemary rice



- Tiramisu
- Pumpkin pie
- Black forest cake
- Warm apple crumble
- White chocolate mousse
- Coconut cream cake
- Chocolate fountain with fresh fruits

\$45.00 PER PERSON

Children 6-12 years **\$22.50**, children under 6 no charge.

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