



Holiday Inn Resort Aruba Wedding Menus 2017

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 |
| | | | |







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 | | |
| 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



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.





BEVERAGE

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

| CHAMPAGNE AND Pasqua Moet & Chandon | SPARKLING WINE Prosecco Extra Dry Champagne | Italy France | \$42.00 \$105.00 |
|---|--|--|--|
| WHITE WINE Santa Rita 120 Santa Rita 120 Fiordeliso Double Decker Wente Vineyards | Chardonnay Sauvignon Blanc Pinot Grigio Pinot Grigio Chardonnay | Chile Chile Italy USA USA | \$28.00 \$28.00 \$28.00 \$34.00 \$38.00 |
| BLUSH AND ROSE W Vendange Les Hospices | VINE White Zinfandel Rose | USA France | \$28.00 \$45.00 |
| RED WINE Santa Rita 120 Santa Rita 120 HobNob Yalumba Catena Simi | Merlot Cabernet Sauvignon Pinot Noir Shiraz Malbec Cabernet Sauvignon | Chile Chile France Australia Argentina USA | \$28.00 \$28.00 \$36.00 \$40.00 \$50.00 \$62.00 |

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.



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.





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.

