



ARUBA



Holiday Inn Resort Aruba Reception Menus 2019



Holiday Inn Resort Aruba - Catering Menus



RECEPTION

Recommended minimum amounts: 8 pc / guest for pre-dinner reception (1 hour) / 14 pc / guest for dinner reception (2 hours)
(Minimum 2 pieces per selection and minimum 25 guests per event)

COLD CANAPÉS & BITES DELUXE SELECTION

GRILLED CHICKEN BREAST CROSTINI

Guacamole and cilantro

\$2.50

ROAST BEEF CANAPÉ

Asparagus and chipotle mayonnaise

\$3.00

CAPRESE KEBABS

With cherry tomato and sweet pesto

\$3.00

PARMA HAM AND SWEET MELON BITES

Balsamic glaze

\$3.00

SPICY MEAT BALL

On wasabi mayonnaise

\$3.00

SMOKED SALMON CREPES

Capers and cream cheese

\$3.00

GRILLED ZUCCHINI AND GOAT CHEESE ROLLS

Fresh thyme and dried tomatoes

\$2.50

MINI GAZPACHO SHOTS

Olive croutons and celery

\$2.50

COLD CANAPÉS & BITES PREMIUM SELECTION

RED TUNA TARTAR

Gingered bruschetta and avocado puree

\$4.00

BRIE DE MAUX CROSTINI

Pumpnickel with grapes and walnuts

\$4.00

POACHED COCKTAIL SHRIMP

Mango chutney

\$5.50

MAKI ROLLS / VARIOUS

With salmon, tuna or vegetables
served with wasabi, pickled ginger and soy sauce

\$5.50

LOBSTER TARTAR

Truë mayonnaise and olive ciabatta crouton

\$9.50

GREEN TEA MARINATED BEEF LOIN

Apple and horseradish puree

\$4.50

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(Minimum 2 pieces per selection and minimum 25 guests per event)

HOT CANAPÉS & BITES DELUXE SELECTION

MINI CHICKEN BROCHETTE
With pineapple and tarragon
remoulade \$2.50

CHICKEN GALETTE
Thai cucumber & sweet chili
salsa \$2.50

POACHED SALMON NOISETTE
Vegetable caviar
\$3.00

MINI VEGETABLE SPRING ROLLS
Sweet chili sauce
\$2.00

HOMEMADE QUICHE LORRAINE
With bacon and leek
\$2.50

HUNGARIAN PORK HACHE
Paprika cream
\$2.50

HOT CANAPÉS & BITES PREMIUM SELECTION

RED TUNA TARTAR
Gingered bruschetta and avocado puree
\$4.00

BRIE DE MAUX CROSTINI
Pumpnickel with grapes and walnuts
\$4.00

POACHED COCKTAIL SHRIMP
Mango chutney
\$5.50

MAKI ROLLS / VARIOUS
With salmon, tuna or vegetables
served with wasabi, pickled ginger and soy sauce
\$5.50

LOBSTER TARTAR
Truë mayonnaise and olive ciabatta crouton
\$9.50

SWEET BITES

STRAWBERRY PANNA COTTA
Vanilla foam
\$2.50

SWEET "SUSHIS" ON SPOON
Pistachio cream
\$3.00

MINI CHOCOLATE MOUSSE
Prune compote
\$2.50

FRESH EXOTIC FRUIT SKEWERS
\$2.50

MINI ASSORTED FRUIT TARTS
\$2.50

VANILLA CANNELLINIS
Pastry flutes with Bourbon vanilla mouss
\$3.00

MINI CHEESECAKE BITE
Red berries sauce
\$2.50

CARIBBEAN COCONUT FRITTERS
Pineapple jam
\$2.50





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RECEPTION **ADDITIONAL DISPLAYS**

(Available with reception only. Minimum 25 guests)

HEALTHY VEGETABLE CRUDITÉS

Selection of sliced garden vegetables
(Broccoli, carrots, celery, cucumber, tomatoes, lettuce)
With choice of dips (tomato & basil, yogurt & mint, blue
cheese) **\$8.50**

FRESH FRUIT DISPLAY

Selection of fresh whole fruits (apples, bananas, oranges, grapes, strawberries)
Selection of fresh cut fruits (cantaloupe, watermelon, pineapples)
\$10.50

INTERNATIONAL CHEESE BOARD

Selection of five cheeses served with condiments, crackers, nuts, fruits and olive
\$13.50

ITALIAN ANTIPASTI DISPLAY

Marinated and grilled vegetables, Prosciutto, pepperoni, Genoa salami, Mortadella, olives,
artichokes, dried tomatoes, Mozzarella, Gorgonzola and Grana Padano cheeses, pickles,
Italian bread, focaccia and grissini
\$19.50

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RECEPTION PACKAGES

2pc each / per person (2 hours duration)

(Minimum 25 guests)

SELECTION 1

Grilled chicken breast crostini
Parma ham and sweet melon bites
Red tuna Tartar
Chicken satay
Poached salmon noisette
Strawberry panna cotta
Caribbean coconut fritters

\$25.00

SELECTION 2

Roast beef canapé
Smoked salmon crepes
Brie de Maux crostini
Mini chicken brochette
Mini vegetable spring rolls
Mini chocolate mousse
Fresh exotic fruit skewers

\$28.00

SELECTION 3

Green tea marinated beef loin
Grilled zucchini and goat cheese rolls
Smoked salmon crepes
Beef tenderloin frittata in sesame coat
Fried baby crab cakes
Mini assorted fruit tarts
Vanilla Cannellinis

\$35.00



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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. Government taxes are included in the menu prices and an additional 15% service charge will be added to the prices. All prices are in US\$ 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.

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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.