



ARUBA



Holiday Inn Resort Aruba Breakfast Menus 2019



Holiday Inn Resort Aruba - Catering Menus



BREAKFAST SELECTIONS PLATED

(Minimum 25 guests)

The All “American”

Freshly scrambled eggs
Farm house smoked bacon
Breakfast potatoes, baked beans
Fresh cut fruits
Baker’s basket (muñ, croissant, Danish pastry, toast)
Cream cheese and butter, preserves
Co’ee, tea or deca’inated co’ee
Orange juice
\$18.50

The Super “American”

Freshly scrambled eggs
Farm house smoked bacon
Roast pork sausage
Breakfast potatoes, baked beans
Fresh cut fruits
Baker’s basket (muñ, croissant, Danish pastry, toast)
Cream cheese and butter, preserves
Co’ee, tea or deca’inated co’ee
Orange juice
\$21.50

The “Aruban”

Assorted pastechis, croquette
Breakfast potatoes
Fresh cut fruits
Baker’s basket (muñ, croissant, Danish pastry, toast)
Co’ee, tea or deca’inated co’ee
Orange juice
\$18.50

Eggs Benedict

English muñ, breakfast potatoes, boiled ham, Hollandaise sauce
Fresh cut fruits
Baker’s basket (muñ, croissant, Danish pastry, toast)
Co’ee, tea or deca’inated co’ee
Orange juice
\$18.50

Steak & Eggs

4oz NY striploin steak
Freshly scrambled eggs, breakfast potatoes
Fresh cut fruits
Baker’s basket (muñ, croissant, Danish pastry, toast)
Co’ee, tea or deca’inated co’ee
Orange juice or cranberry juice
\$24.00

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BREAKFAST

(Minimum 50 guests)

Euro-American Breakfast Buffet

Selection of cold cuts and breakfast cheeses
Scrambled eggs, grilled pork sausage
Farm house smoked bacon, country style breakfast potatoes
Baked beans
Baker's basket (breads, muÿns, croissants, Danish pastries)
Butter and preserves
Cereals
Fruit compotes
Fresh cut fruits, whole fruit display
Selection of juices
Co°ee, tea or deca°einated co°ee
\$24.00

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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.