



ARUBA



# Holiday Inn Resort Aruba Beverage Menus 2019



# Holiday Inn Resort Aruba - Catering Menus



## 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	Tropico~	Absolut	Grey Goose, Tito's
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	Cono Sur	Cono Sur	20 Barrels
Rose	Western Cellars	Western Cellars	Elouan
1st Hour	\$24,00	\$28,00	\$32,00
Additional Hour	\$18,00	\$20,00	\$24,00

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## BEVERAGE HOSTED & CASH BARS ON CONSUMPTION

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

Standard Brands	\$7.75
Premium Brands	\$10.25
Super Premium Brands	\$12.75
Domestic Beer	\$6.75
Imported Beer	\$8.00
Soft Drinks	\$3.50
Juices	\$4.00
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	\$44.00
Moet & Chandon	Champagne	France	\$150.00

### White Wine

Cono Sur	Chardonnay	Chile	\$34.00
Cono Sur Terra	Sauvignon Blanc	Chile	\$34.00
del noce	Pinot Grigio	Italy	\$34.00
Tiefen Brunner	Pinot Grigio	Italy	\$47.00
20 Barrels	Chardonnay	Chile	\$58.00

### Blush and Rose Wine

Western Cellars	White Zinfandel	USA	\$34.00
M de Minuty	Rose	France	\$40.00

### Red Wine

Cono Sur	Merlot	Chile	\$34.00
Cono Sur	Cabernet Sauvignon	Chile	\$34.00
HobNob	Pinot Noir	France	\$46.00
Charles Smith "Boom Boom"	Shiraz	USA	\$58.00
Alamos	Malbec	Argentina	\$47.00
The 75 Wine co.	Cabernet Sauvignon	USA, California	\$63.00



## 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.