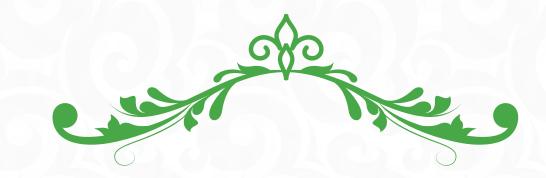


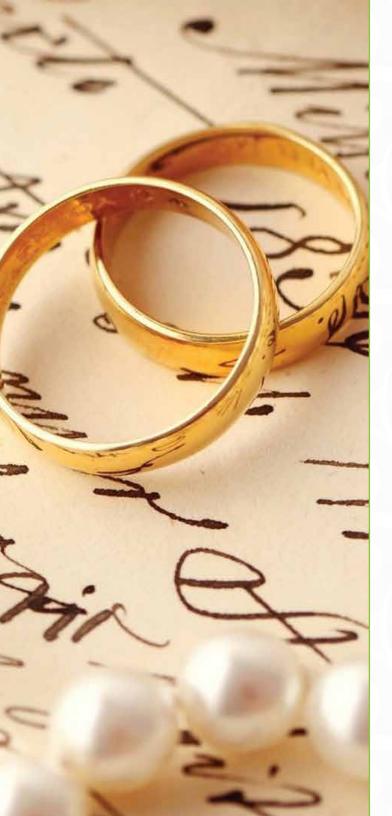
ARUBA



Holiday Inn Resort Aruba Wedding Menus 2017

Afternoon Weddings







RECEPTION (25 minimum guests) (Duration: 1 hour) Choose 3 selections from the deluxe canapés and 1 selection from the premium canapés Each selection includes 2 pieces per canapé / 8 canapes per guest

DELUXE CANAPÉS

COLD CANAPÉS & BITES

GRILLED CHICKEN BREAST CROSTINI Guacamole and cilantro

ROAST BEEF CANAPÉ Asparagus and chipotle mayonnaise

CAPRESE KEBABS With cherry tomato and sweet pesto

GREEN TEA MARINATED BEEF LOIN Apple and horseradish puree

PARMA HAM AND SWEET MELON BITES Balsamic glaze

SPICY MEAT BALL On wasabi mayonnaise

SMOKED SALMON CREPES Capers and cream cheese

GRILLED ZUCCHINI AND GOAT CHEESE ROLLS Fresh thyme and dried tomatoes

MINI GAZPACHO SHOTS Olive croutons and celery

HOT CANAPÉS & BITES

MINI CHICKEN BROCHETTE With pineapple and tarragon remoulade

CHICKEN SATAY In peanut butter sauce and chili infusion

CHICKEN GALETTE Thai cucumber & sweet chili salsa

POACHED SALMON NOISETTE Vegetable caviar

MINI VEGETABLE SPRING ROLLS Sweet chili sauce

HOMEMADE QUICHE LORRAINE With bacon and leek

HUNGARIAN PORK HACHE Paprika cream

Deluxe \$31.00 per guest







RECEPTION (25 minimum guests) (Duration: 1 hour) Choose 2 selections from the deluxe canapés and 2 selection from the premium canapés Each selection includes 2 pieces per canapé / 8 canapés per guest

PREMIUM CANAPÉS

COLD CANAPÉS & BITES

RED TUNA TARTAR Gingered bruschetta, avocado puree

BRIE DE MAUX CROSTINI Pumpernickel with grapes and walnuts

POACHED COCKTAIL SHRIMP Mango chutney

MAKI ROLLS/VARIOUS With salmon, tuna or vegetables Served with wasabi, pickled ginger and soy sauce

LOBSTER TARTAR Truffle mayonnaise, olive ciabatta crouton HOT CANAPÉS & BITES

BEEF TENDERLOIN FRITTATA IN SESAME COAT Teriyaki glaze

FRIED BABY CRAB CAKES Mild aioli

CUMIN AND MILD GARLIC SCENTED LAMB CHOPS Yogurt and mint dip

Premium \$37.00 per guest







WEDDING LUNCH SELECTIONS PLATED

Select Your choice of 1 Appetizer, 1 Entrée & 1 Dessert for your event (25 Minimum guests)

APPETIZERS

CAPRESE SALAD Roma tomatoes with buffalo Mozzarella, tossed Arugula leaves, balsamic reduction and olive oil We recommend Pinot Grigio

CAESAR SALAD IN TEXTURE Served with Pecorino Romano dressing We recommend Chardonnay

CARIBBEAN SEAFOOD SALAD Assorted garden greens, mesclun salad, lemon dressing We recommend Pinot Grigio

CRABMEAT AND CRAWFISH CAKES Served with mango & cilantro salsa and mesclun salad We recommend Prosecco

THINLY SLICED AHI TUNA Avocado, seaweed salad, pickled ginger, soy & lime dressing We recommend Sauvignon Blanc

PROSCIUTTO AND ARUGULA Sun dried tomatoes and Pecorino cheese We recommend Pinot Grigio

GOAT CHEESE AND APPLE CHUTNEY Toasted walnuts, baby lettuce leaves and olive oil We recommend Pinot Noir

ENTRÉES

GRILLED AND STUFFED CHICKEN BREAST With forest mushrooms, spinach and tarragon sauce \$45.90 We recommend Sauvignon Blanc

CHICKEN BREAST PICCATA Pan fried, served with a lemon & caper butter sauce \$45.90 We recommend Chardonnay

CHICKEN GRATIN DUBARRY Oven baked with cauliflower, creamy Alfredo sauce and Mozzarella \$45.90 We recommend Dry Rose

GRILLED ATLANTIC SALMON Béarnaise sauce and lemon infusion \$49.90 We recommend Sauvignon Blanc

· ·





WEDDING LUNCH SELECTIONS PLATED Select Your choice of 1 Appetizer, 1 Entrée & 1 Dessert for your event

(25 Minimum guests)

ENTRÉES

PAN SEARED TUNA LOIN Seaweed salad, served with soy & lime dressing with sesame infusion \$49.90 We recommend Pinot Noir

PAN SEARED SCARLET SNAPPER Chunky Mediterranean salsa and rosemary oil \$49.90 We recommend Chardonnay

BROILED NY STRIPLOIN Mushroom sauce with fresh herbs \$52.90 We recommend Merlot

SHRIMP BROCHETTE WITH FRESH HERBS Coconut curry sauce \$52.90 We recommend Dry Rose

Deluxe desserts

Marshmallow brownies

DESSERTS Apple pie Chocolate pistachio cake NY cheesecake Black forest cake \$54.90 We recommend Sauvignon Blanc

Lemon & garlic butter

\$54.90

\$54.90

All Entrées include a choice of appetizer, freshly baked bread rolls with butter, your choice of potato or rice, garden vegetables Dessert, coffee service.

GRILLED VEAL CHOP MILANESE

Saffron risotto and Grana Padano cheese

Shallot sauce and mushroom & truffle crust

We recommend Pinot Noir

BEEF TENDERLOIN

We recommend Shiraz

CHILEAN SEA BASS FILET

Premium desserts Chocolate mousse Banana & Nutella cheesecake Key lime pie Tiramisu Crème brulee







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	\$2.50	
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







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 V 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



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.

