



COFFEE BREAK

Coffee Service - \$8 USD

Coffee, Milk, Tea

Rincón - 30 minutes - \$10 USD

Coffee • Milk • Tea • Orange Juice • Tropical Juice • Water

Esmeralda - 30 minutes - \$12 USD

Coffee • Milk • Tea • Orange Juice • Tropical Juice • Water

Croissants • Puff pastry

Punta Blanca - 30 minutes - \$14 USD

Coffee • Milk • Tea • Orange Juice • Tropical Juice • Water

Mini-Sandwiches

Las Galeras - 30 minutes - \$16 USD

Coffee • Milk • Tea • Orange Juice • Tropical Juice • Water

Mini Sandwiches • Croissants • Puff Pastry

Saona - 30 minutes - \$18 USD

Coffee • Milk • Tea • Orange Juice • Tropical Juice • Water

Croissants • Puff Pastry • Smoked Salmon • Assorted cheese and cold cuts

All prices are per person, one time (AM or PM). Taxes included.

If a Continued (4hours) Coffee Break is required a \$ 7 USD additional to the prices above will be charged.



BANQUET KIT - ALL INCLUSIVE

Standard set-up fees for private functions:

Should a Private Group Function be requested (breakfast, lunch, cocktail or dinner), there would be a set-up fee per person per function (as listed in chart below). The surcharge includes standard set-up. The following is not included: special décor, special lighting, music, audiovisual, teambuilding activities, theme parties, etc.

Standard set-up includes: basic white linens and chair covers, flatware, silverware and glassware, private bar for 3 hours and wait staff.

Function	Price \$ USD
Cocktail Receptions_____	\$15/hour
Breakfast/Brunch_____	\$20
Lunch_____	\$25
Buffet Dinner_____	\$30
Plated Dinner_____	\$35
Uniformed Chef Fee_____	\$100/chef

Applicable set up fee for All Inclusive Menus (Breakfast / Lunch / Dinner) apply.

Standard set-up includes: Private location, open bar for 3 hours, basic white linens, flatware, silverware and glassware.



BREAKFAST

Minimum 20 pax

Continental

Fresh orange or grapefruit juice
Sweet roll and toasted bread
Choice of assorted fruit
Cheese selection
American coffee, choice of teas and tisane

American

Fresh orange juice or grapefruit juice
Sweet roll and toasted bread
Assorted fruits and yogurts
Choice of eggs with sausage, ham and bacon
Cheese selection
American coffee, choice of teas and tisane

Dominican

Fresh orange, pineapple or papaya juice
Sweet roll and toasted bread
Assorted fruit and yoghurt
Cold cuts: Salami, Ham, Prosciutto and Turkey
Sautéed potatoes
Natural scrambled eggs
Green plantain puree
Breakfast sausages and Bacon
Dominican coffee and tea

*Applicable set up fee of US \$ 30 pp for Private events (Breakfast / Lunch / Dinner).
Standard set-up includes: Private location, open bar for 3 hours, basic white linens, flatware, silvetrware and glassware.*



HORS D'OEUVRES

(Choose 3 Cold and 3 Hot options)

Cold

Smoke Salmon mousse • Cheese with grapes and nuts
Cold cut canapés • Sea food Tartlets
Choux with Chicken salad • Salami
Baby tomato stuffed in Russian salad • Stuffed eggs with tuna mousse
Roast beef • Cream cheese
Assorted sushi • Homemade pâté mousse
Smoke Salmon with cream cheese • Grissini with Prosciutto ham
Boursin cheese canapé • Tuna salad in choux crust
Ham roll with cheese

Hot

Mini Quiche Loraine • Sausage in blanquettes
Chicken finger • Beef brochette
Fish croquette • Spring rolls
Chicken brochette • Fried calamari rings
Fish fingers • Meatballs in pomodoro sauce
Spinach quiche • Breaded Surimi with tartar sauce
Mini Vole au vent with sea food • Beef brochette with blue cheese sauce
Chicken hot wing • Fish fingers

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LUNCH & DINNER - 4 COURSES

No. 1

(Choose one main course)

Warm Garlic shrimp over Caesar salad

Vegetable soup with pesto

Fresh grill Mahi Mahi fillet with white butter sauce // or // Flank steak fillet with wild mushroom and bordelaise sauce

Strawberry cheese cake

No. 2

(Choose one main course)

Caprese salad with Dijon dressing

Fresh Mediterranean Fish soup with garlic croutons

Chicken breast stuffed with spinach and cheese // or // Grill salmon with fresh vegetable and garlic butter

Profiterole stuffed with vanilla ice cream and chocolate sauce

No. 3

(Choose one main course)

Grouper Ceviche with avocado and Lime Vinaigrette

Spinach salad with warm Goat cheese Crouton

Roasted Rack of lamb with Provencal sauce // or // Beef brochette with black Pepper Sauce

Chocolate brownie with vanilla ice cream

Outdoor plated services up to 40pax

Applicable set up fee of US \$ 30 pp for Private events (Breakfast / Lunch / Dinner).|

Standard set-up includes: Private location, open bar for 3 hours, basic white linens, flatware, silverware and glassware.



LUNCH BUFFET

No. 1

Salad bar

Coleslaws salad

Tomatoes and Parmesan

Pasta salad

Shrimp Ceviche

Vegetable Soup

Rice with Bell Peppers

Potatoes Croquette

Mixed Vegetable

Grill

Chicken brochette

Grill Mahi Mahi

Baby back Ribs

French pastry and fruit salade

No. 2

Salad bar

Stuffed Tomatoes with Shrimp salad

Cesar salad

Avocado salad with Crab

Clod cut plate

Cheese plate

Cream of Vegetable

Roasted potatoes with fine Herbs

Corn on the cob

Mixed vegetables Provencal

Rice with Asparagus

Flank steak with bordelaise sauce

Salmon Hollandaise

Chicken Cordon Bleu

Strawberry pie

Chocolate cheese cake

Éclair filled with chocolate

No 3

Salad bar

Avocado filed with Crab meat

Tomato's salad with basil and black Olive

Puff pastry filed with spinach and eggplants dressing

Cold cuts

Cheese plates

Cream of carrot

Sweet and sour chicken tender

Breaded sea bass with almond

Beef tenderloin with black pepper sauce

Mix vegetable

Croquette of potatoes

Rice with vegetable

Cheese flans

Apple pie

Strawberry short cake

*Applicable set up fee of US \$ 30 pp for Private events (Bretakfast / Lunch / Dinner).
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DINNER Á LA CARTE - 5 COURSES

No 1

(Choose one main course)

Portobello in a puff pastry shell with balsamic vinaigrette

Smoke salmon salad with endive and fresh asparagus

Mediterranean fish soup

Red snapper fillet over ratatouille and beurre blanc sauce // or // Individual beef Wellington served with charon sauce

Chocolate mousse cake

No 2

(Choose one main course)

Raviolis filed with spinach served trees cheese sauce

Carpaccio of scallop and Salmon served with lime and Shallot vinaigrette

Cream of Asparagus with roasted almond

Sea bass fillet served over fresh Spinach and Hollandaise sauce // or // Rack of Lamb served with Provencal sauce

Tulip of strawberry with grand Marnier sauce and ice vanilla ice cream

No 3

(Choose one main course)

Tropical Martini shrimp cocktail served with brunoise of Avocado

Puff pastry field with Salmon and wild mushroom served white wine sauce

Cream of mushroom with baby shrimp

Beef tenderloin filed with vegetable julienne served in red wine sauce

// or //

Pork tenderloin Tournedos served with green peppers Corn sauce

Peach cheese cake served with strawberry Couli

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Standard set-up includes: Private location, open bar for 3 hours, basic white linens, flatware, silverware and glassware.*



DINNER Á LA CARTE - 5 COURSES (cont'd)

No 4

(Choose one main course)

Feuillete of escargot served with double cream bordelaise sauce

Spinach salad served with duck confit e and balsam vinaigrette

Cream of broccoli with parmesan cheese

Chinked breast filed with spinach and provolone cheese served with saffron sauce

// or //

Penne with Provencal sauce serve with shrimp and grill scallop

Millefeuille of wild berry served with Irish cream

No 5

(Choose one main course)

Mussel saut e with champagne serve with threes cheese sauce

Snow crab cake served with avocado and tomato dressing

Cream of leek served with fish quenelle

Sea bass feuillete served fresh asparagus and Portobello mushroom and beurre Blanc sauce

// or //

Lamb Wellington served with mushroom duxell and demi armeniac sauce

Timbale of strawberries and dark chocolate served with vanilla sauce

Applicable set up fee of US \$ 30 pp for Private events (Breakfast / Lunch / Dinner).

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DOMINICAN THEMED DINNER

Salad bar

Fruit salad with toasted coconut
Mixed vegetables with honey dressing
Tomato and onion salad
Pasta with tuna
Fresh melon and coconut platter
Mixed lettuce salad
Variety of dressing

Hot dish

Pigeon peas and rice
Chayote and pumpkin with onions Potatoes gratin
Dominican style pasta
Fish fillet with coconut sauce Langoustines with butter and garlic

Grill Show cooking

Chicken breast
Skirt steak
New York strip

Others

Dominican snacks station
Assorted pastry station

Applicable set up fee of US \$ 30 pp for Private events (Breakfast / Lunch / Dinner). Standard set-up includes: Private location, open bar for 3 hours, basic white linens, flatware, silverware and glassware.



CARIBBEAN THEMED DINNER

Salad bar

- Crab salad
- Tuna salad
- Tomato and smoke salmon
- Avocado and shrimp salad
- Tropical fruit salad
- Green salad

Hot dish

- Rice with beans and fried plantain
- Chicken breast filed with vegetable served with mango sauce
- Sea bass filet with coconut sauce
- Mix vegetables with garlic butter
- Stuff potatoes with bacon and cheese

Show cooking

- Baby back ribs with rum BBQ sauce
- Beef kebabs with mushroom and bell peppers

Dessert

- Pineapple turnover
- Warm apple pie
- Chocolate cake

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BBQ THEMED DINNER

Salad bar

Field green with quesadillas croutons

Curried Chicken salad

Fresh Vegetable Pasta salad

Three beans salad

Roasted potatoes salad

Cranberry - walnut cabbage slaw

Carrot and raisin salad

Hot dish

Cajun grilled corn

Bake potatoes with bacon and glazed onions

Grilled teriyaki mushroom

Smoky grilled vegetable

Rice with black beans

Show cooking

Beef and pork ribs on the Barbie

Tuna and salmon kabob marinade with lime and herbs

Grill jerk chicken breast

Dessert

Millefeuille with mascarpone and strawberry

Banana fritted with ice cream

Cheesecake with peach

Applicable set up fee of US \$ 30 pp for Private events (Breakfast / Lunch / Dinner). Standard set-up includes: Private location, open bar for 3 hours, basic white linens, flatware, silverware and glassware.



WINE SELECTION

European

Marqués del Riscal (Verdejo), Origin: Ribera del Duero, Spain

Barón Philippe de Rothschild (Merlot), Origin: Bordeaux, France

\$12.00 USD per person

American

Casillero del Diablo (Chardonnay), Origin: Valle del Limari, Chile

Trapiche (Cabernet Sauvignon), Origin: Mendoza, Argentina

\$10.00 USD per person

Californian

Robert Mondavi (Sauvignon Blanc), Origin: Woodbridge, California

Beringer (Merlot), Origin: Napa Valley, California

\$10.00 USD per person

To add wine or sparkling wine to your hors d'oeuvres or dessert:

Montbazar, Origin: Cava, Spain

USD\$ 3.00 per person