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## COFFEE BREAK

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### 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.*



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## BANQUET KIT - ALL INCLUSIVE

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### 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.*



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## BREAKFAST

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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.*



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## HORS D'OEUVRES

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(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

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### 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.*



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## LUNCH BUFFET

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### 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  
Ceasar 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 À LA CARTE - 5 COURSES

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### 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

*Applicable set up fee of US \$ 30 pp for Private events (Breakfast / Lunch / Dinner).  
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## DINNER À LA CARTE - 5 COURSES (cont'd)

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### 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

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## DOMINICAN THEMED DINNER

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### 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.*



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## CARIBBEAN THEMED DINNER

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### 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

*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.*



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## BBQ THEMED DINNER

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### 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.*



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## WINE SELECTION

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### European

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

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

\$12 USD per person

### American

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

Trapiche (Cabernet Sauvignon), Origin: Mendoza, Argentina

\$10 USD per person

### Californian

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

Beringer (Merlot), Origin: Napa Valley, California

\$10 USD per person

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

Montbazar, Origin: Cava, Spain

USD\$ 3 per person