

events by Renaissance



breakfast



breaks



lunch



dinner



beverage



healthy

technology

info

crafted for you

RENAISSANCE ARUBA RESORT & CASINO

L.G. Smith Boulevard 82 | Oranjestad | Aruba

www.renaissancearuba.com

breakfast

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

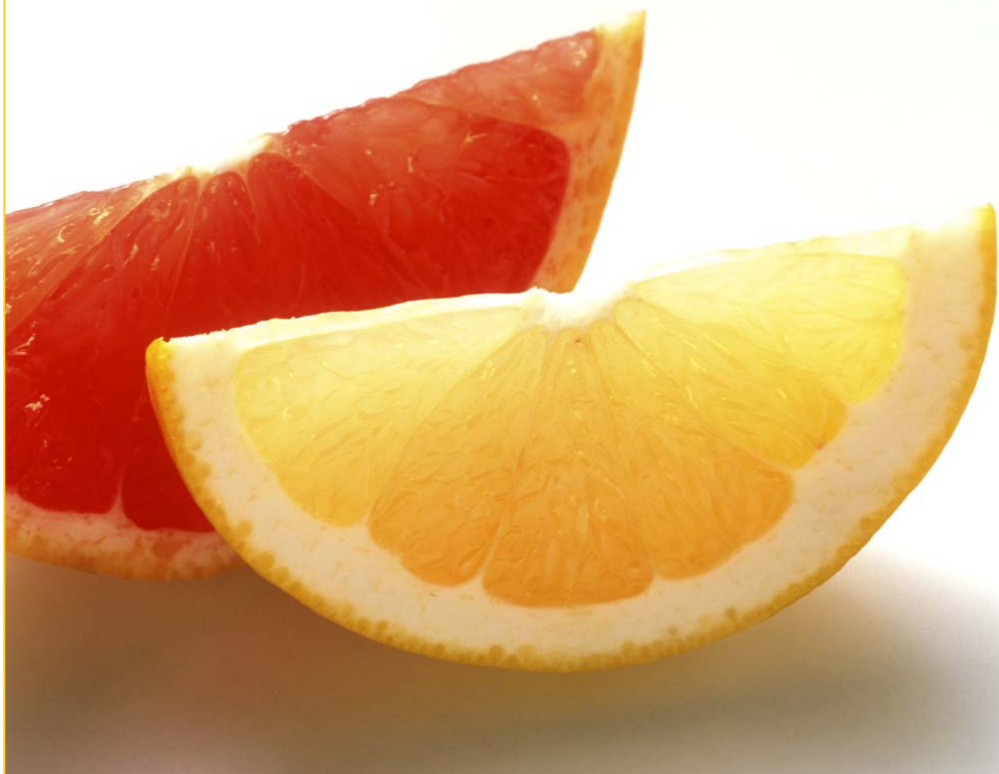
[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#)



SEASON

- egg
- cereals
- pastries
- yogurt
- juices
- milk
- coffee
- teas

[> plated](#) [> buffet](#)



continental breakfast

basic | \$14 per person

freshly squeezed orange juice
an assortment of chilled juices to
include apple, grapefruit and cranberry

freshly sliced seasonal fruits

baker's breakfast basket
assorted croissants, danish and muffins
marble cake and banana bread
butter, marmalade, preserves and
honey

freshly brewed coffee, decaffeinated
coffee and herbal teas

> plated > buffet



bon dia aruba

morning | \$17 per person

freshly squeezed orange juice
an assortment of chilled juices to
include apple, grapefruit and cranberry

freshly sliced seasonal fruits

baker's breakfast basket
assorted croissants, danish and muffins
marble cake and banana bread
butter, marmalade, preserves and
honey

omelet with green bell peppers, onions,
tomatoes and queso blanco

chorizo sausage
refried beans

assorted pastechis and empanadas
pan bollo and pan dushi

freshly brewed coffee, decaffeinated
coffee and herbal teas

> plated > buffet



caribbean sunrise

deluxe | \$19.50 per person

freshly squeezed orange juice
an assortment of chilled juices to
include apple, grapefruit and cranberry

freshly sliced seasonal fruits

assorted cereals with milk
individual fruit flavoured yogurts

baker's breakfast basket
assorted croissants, danish and muffins
marble cake and banana bread
butter, marmalade, preserves and
honey

scrambled eggs with fresh herbs bacon
and sausage
ham, smoked turkey and cheese

freshly brewed coffee, decaffeinated
coffee and herbal teas

> plated > buffet



the eye opener

deluxe | \$22.50 per person

freshly squeezed orange juice
an assortment of chilled juices to
include apple, grapefruit and cranberry

freshly sliced seasonal fruits

assorted cereals with milk
Individual fruit flavoured yogurts

baker's breakfast basket
assorted croissants, danish and muffins
marble cake and banana bread
butter, marmalade, preserves and
honey

smoked salmon with all the trimmings,
bagels and cream cheese

scrambled eggs
hash brown potatoes
sausage and bacon
ham, pastrami, smoked turkey and
cheese

freshly brewed coffee, decaffeinated
coffee and herbal teas

smoked salmon

morning | \$6.50 per person

chopped hardboiled egg yolks and egg whites, red onions, capers, cream cheese and bagels

mimosas

morning | \$5 per person

chilled orange juice with champagne



hot cereal station

morning | \$3.50 per person

quaker's oatmeal, brown sugar, sweet condensed milk and assorted nuts and dried fruits

european charcuterie display

morning | \$8.75 per person

mortadella, prosciutto, salami, coppa, freshly baked artisan breads, dinner rolls, butter and pickles



> plated > buffet

live egg and omelet station

morning | \$6.50 per person

cooked to order by the chef
eggs and egg white
ham, bacon, onions, green bell
peppers, mushrooms, tomatoes,
mozzarella and cheddar cheese

live smoothie station

morning | \$5 per person

mango and pineapple smoothies
prepared by our chef's

pancake station

morning | \$5 per person

american pancakes with warm
maple syrup and an assortment
of marmalades

freshly sliced seasonal fruits

assorted cold cereals

morning | \$3 per person

whole milk, 2% milk
granola, whole bananas, raisins,
dried fruits and freshly sliced
seasonal fruits



breaks

[breakfast](#)

BREAKS

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)



DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

> am - morning

> pm - afternoon

conference break

break | \$9.75 per person

coffee, decaffeinated coffee
and herbal teas
mineral and soda water
assorted chilled juices and
soft drinks
assorted mini french pastries
selection of chocolate and fruit
tartlets

nature's trail

break | \$9.50 per person

freshly sliced seasonal fruits
bircher muesli
trail mix and granola bars
assorted mineral waters and
herbal teas

english high tea

break | \$16.50 per person

finger sandwiches with cream
cheese and smoked salmon,
cucumber with dill spread and
smoked chicken breast
assortment of muffins and scones
garnished with cream filling,
marmalades and whipped cream
chocolate-almond cake
assortment of petits fours
bread pudding with vanilla custard
assorted cookies

coffee and tea service





> am - morning > pm - afternoon

meeting planners delight

all-day break | \$18.50 per person

morning

½ hour unlimited coffee, tea,
decaffeinated coffee
assorted chilled juices and
soft drinks
assorted croissants and danish pastries

mid-morning refresher

½ hour unlimited coffee, tea,
decaffeinated coffee
assorted chilled juices and
soft drinks
granola and energy bars

afternoon break

½ hour unlimited coffee, tea,
decaffeinated coffee
assorted chilled juices and
soft drinks
ice cream bars and assorted cookies

> am - morning

> pm - afternoon

deluxe sandwiches

3 pieces | \$6 per person

5 pieces | \$9.75 per person

assorted mini sub, croissant and ciabatta sandwiches filled with smoked turkey breast, virginia ham and tuna salad



renaissance sandwiches

3 pieces | \$9.75 per person

5 pieces | \$15.00 per person

assorted mini sub, croissant and ciabatta sandwiches filled with seafood salad, smoked salmon and brie cheese

live sandwich action station

3 pieces | \$17.50 per person

sandwiches prepared by our chef's
assorted bread selection
tuna salad, egg salad, crab salad, lettuce, tomatoes, pickles, onions, jalapeño peppers, green bell peppers, gouda cheese, brie de meaux, goat cheese prosciutto, salami, ham and smoked turkey
assorted mustards and sauces



> am - morning > pm - afternoon

dips and snacks

assorted chips | \$4.95 per person

with yogurt dip, guacamole and spicy tomato salsa

potato chips or pretzels | \$3.95 per person

whole fresh fruits | \$2.50 per person

grapefruit, orange, kiwi, grape, apple and banana

candy bars | \$23 per dozen

m&m's, snickers, mars and twix

breakfast

BREAKS

lunch

reception

dinner

beverage

healthy

technology

info



> am - morning > pm - afternoon

ice cream station

break | \$8.95 per person

vanilla and strawberry ice cream with toppings
m&m's, nuts, gummy bears, cherries,
sprinkles, fresh fruits, whipped cream,
strawberry sauce and chocolate sauce

beverages

coffee | \$40 the gallon

coffee, tea or decaffeinated coffee

freshly squeezed orange juice | \$46 the gallon

fruit punch | \$46 the gallon

soft drinks | \$2.75 each

ice tea, soft drinks or assorted chilled juices

water | \$3.25 each

mineral waters, still or carbonated

breakfast

BREAKS

lunch

reception

dinner

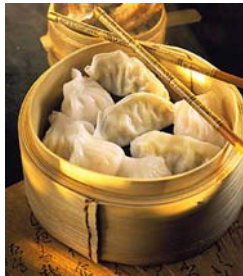
beverage

healthy

technology

info

> am - morning > pm - afternoon



assorted cookies | \$19.95

chocolate chip, butter and almond cookies

assorted danish | \$22

cinnamon, apple and raisin

croissants | \$22

served with assorted marmalades

assorted cakes | \$21

banana, carrot and chocolate-almond

assorted pastechi | \$29.50

meat, chicken, cheese or ham and cheese

bagels | \$35

served with butter, cream cheese and smoked salmon

bagels | \$21

served with butter and cream cheese

apple crumble | \$26

mango crumble | \$29.50

chocolate brownies | \$28

apple turnovers | \$26

fruit yogurts | \$28

lunch

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)



ESSENCE

salads

hamburgers

fish

beef

pasta

desserts

beverages

sandwiches

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)

lunch menu 1

lunch | \$25 per person

creamy mushroom soup
with fried carrots

grilled chicken breast with green
peppercorn sauce
tomato filled with ratatouille and
roasted potatoes

key lime pie with mango sauce



lunch menu 2

lunch | \$29.50 per person

spinach salad with sliced smoked
duck breast
balsamic vinaigrette

poached grouper fillet with
pernod sauce
mousseline potatoes and green
asparagus

lemon yogurt mousse with
seasonal fruits

lunch menu 3

lunch | \$33.00 per person

sherry flavoured shrimp cocktail
with garlic croutons

6 oz filet mignon with parmesan
cheese sauce
potatoes au gratin and seasonal
vegetables

apple strudel
with caramel sauce and vanilla
ice cream

the plated lunch menus include:

assorted bread rolls,
butter and pesto butter

coffee and tea service

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events by Renaissance

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)



renaissance deli

[lunch buffet](#) | \$18.95 per person

cream of pumpkin soup

seasonal greens with assorted dressings

german potato salad

egg salad

croissant, ciabatta and french bread

sandwiches filled with roast beef,

smoked turkey breast and seafood

salad

warm apple crumble

with cinnamon ice cream

fresh fruit basket

apple, banana, grapes, orange, kiwi

and grapefruit

[breakfast](#)

[breaks](#)

LUNCH

[reception](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> box](#)



island grill menu

[lunch buffet](#) | \$23.50 per person

mixed greens with assorted dressings
coconut cole slaw
potato and egg salad
cucumber and tomato salad
carrot salad

live action from the grill:

beef burgers
chicken sate with peanut sauce
beef hotdogs
fried mahi mahi fillet with tartar sauce

mango terrine with tropical fruits
freshly sliced seasonal fruits
chocolate almond cake

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

[> plated](#) [> buffet](#) [> box](#)



mediterranean cookout

lunch buffet | \$27.50 per person

assortment of anti pasta
grilled eggplant, zucchini, onions, carrots, bell peppers with anchovies and tapenade
tomato pasta salad tossed with tarragon
arugula salad with mushrooms and olive vinaigrette
mixed greens with italian dressing

live pasta station

penne, spaghetti and tortellini with marinara and alfredo sauce
tomatoes, onions, bell peppers, mushrooms, ham, crabmeat, shrimps, garlic and parmesan cheese

strawberries marinated with balsamic vinegar
tiramisu
assorted panna cotta
amaretto cheese cake

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

> plated > buffet > box



executive deli

lunch buffet | \$32.50 per person

seafood ceviche
mixed greens with thousand island
dressing or blue cheese dressing
farfalle pasta salad with roasted
portobello mushrooms

gazpacho with garlic croutons

ashley farms chicken breast with port
sauce
pan-fried grouper fillet with basil sauce
rosemary potatoes
caribbean fried rice
market vegetables

on the carving board... beef tenderloin
with chimichurri sauce

freshly sliced seasonal fruits
bugteln with vanilla sauce
profiterolles filled with pastry cream and
served with white chocolate sauce
assortment of fruit tartlets
peach yogurt terrine with lemon sauce

breakfast

breaks

LUNCH

reception

dinner

beverage

healthy

technology

info

[> plated](#) [> buffet](#) [> box](#)



renaissance aruba

lunchbox | \$24.75 per person

crabmeat and avocado salad in a french croissant
ciabatta bread with brie de meaux
smoked salmon and dill cucumber cream cheese
salad in sour dough roll
marinated feta cheese, tomato and basil salad
bag of chips
mango turnovers
pineapple and strawberry skewer
granola bar

20 fl oz bottle of mineral water, a florida orange juice
and a soft drink
choice of quarter bottle wine, please ask for the
available selection

breakfast breaks LUNCH reception dinner beverage healthy technology info

> plated > buffet > box

grab and go 1

lunchbox | \$15.50 per person

- croissant with smoked turkey,
- ciabatta with ham and cheese
- baguette with roast beef
- hearts of palm salad
- grapefruit
- bag of chips
- chocolate chip cookie
- m&m's
- 20 fl oz bottle of mineral water
- and a soft drink

fast lane 1

lunchbox | \$19.50 per person

- tomato tortilla wrap
- filled with cheddar cheese, smoked
- turkey, lettuce, tomatoes and onions
- grilled vegetable salad
- baby gouda cheese
- orange
- bag of chips
- apple turnover
- blueberry muffin
- 20 fl oz bottle of mineral water and a
- florida orange juice

grab and go 2

lunchbox | \$17.75 per person

- hoagie bread with lettuce,
- tomatoes, onions and smoked
- chicken
- swiss cheese and ham topped
- with italian dressing
- curried chicken salad
- apple
- bag of chips
- mango crumble
- almond cookie
- 20 fl oz bottle of mineral water
- and a soft drink

fast lane 2

lunchbox | \$19.50 per person

- italian sub
- filled with salami cacciatore,
- mozzarella, lettuce, tomatoes and
- pesto mayonnaise
- baby shrimp tabbouleh
- couscous salad
- cole slaw with raisins
- grapes
- bag of chips
- apple crumble
- tiramisu
- 20 fl oz bottle of mineral water and a
- soft drink



reception

[breakfast](#)

[breaks](#)

[lunch](#)

[RECEPTION](#)

[dinner](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)



ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

> hors d'oeuvre > station > bar

cold hors d'oeuvres

minimum order of 100 pieces

| \$3.75 per piece



- italian bruschetta with mozzarella
- melba rounds
- smoked turkey breast with creole mustard sauce
- blue cheese on celery sticks
- gravlax on pumpernickel toast, mustard dill sauce
- curried chicken waldorf on crostini
- sweet potato chip with tuna mousse
- rosette of peppered beef with salsa verde
- feta, greek olive and tomato kebab
- marinated roast vegetable kebab
- spicy chicken and pineapple kebab

cold hors d'oeuvres

minimum order of 100 pieces

| \$4.00 per piece

- fresh goat cheese focaccia with pesto drizzle
- smoked salmon and sour cream toast
- prosciutto di parma with melon
- seared smoked beef carpaccio with spicy fruit salsa
- crab salad with mustard mayonnaise
- strawberry and aged brie kebabs
- cream cheese mousse with asparagus spears
- marinated hearts of palm, red peppers and extra virgin olive oil
- shrimp, melon and cucumber kebab

> hors d'oeuvre > station > bar



cold hors d'oeuvres

minimum order of 100 pieces

| \$5.00 per piece

assorted california rolls with japanese vinegar

scallop ceviche with coconut and cilantro

medallion of lobster with iceberg remoulade

chicken liver parfait on toasted brioche

selection of fresh goat cheese with asian spices

grape tomato with baby mozzarella, basil and balsamic drizzle

artichoke heart, shrimp and criollo

potato kebab

pineapple pork epic with serrano ham, cheddar cheese, salami and crudités

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info

> hors d'oeuvre > station > bar

hot hors d'oeuvres

minimum order of 100 pieces

| \$3.50 per piece

steamed pot stickers served with ginger soy sauce
dutch bitterballen with mustard
fried jalapeño cheese sticks, marina sauce
buffalo chicken wings, blue cheese dip
indonesian chicken sate
vegetable spring rolls with chili sauce
prunes with bacon
grilled italian fennel sausage
meat pastechi
breaded chicken tenders with spicy mango salsa

hot hors d'oeuvres

minimum order of 100 pieces

| \$4.00 per piece

vegetable tempura served with sweet soy sauce
beef and pepper pinchos with chimichurri salsa
aruba conch fritters with remoulade
sausage in brioche
coconut breaded shrimps and pineapple kebab
bacalao fish cakes
breaded artichoke hearts a la marinara
vegetable tempura with ginger soy sauce
baked thyme goat cheese in phyllo dough



hot hors d'oeuvres

minimum order of 100 pieces

| \$4.50 per piece

grilled jumbo prawn marinated in pesto
petite crab cake with mango relish
scallop and bacon kebab
steamed shrimp and vegetable dim sum
breaded grouper filet with spicy tartar sauce
baby lamb lollipops enhanced with garlic confit
wild mushroom cappuccino
curried vegetable samosa
hot smoked pork loin served with mojo salsa
grilled adobe marinated lomitito
pincho



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events by Renaissance

dinner

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)



FLAVOR

- salads
- salmon
- poultry
- scallops
- filet
- lamb
- desserts
- beverages

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> a la carte](#)

dinner menu 1

plated dinner | \$ 38.00 per person

southwest salad drizzled with a chipotle dressing

roast chicken breast served with saffron rice, spinach and caramelized onions, portobello mushroom sauce

lemon yougurt mousse served with a tropical fruit sauce

dessert cookies
coffee service



dinner menu 2

plated dinner | \$44.00 per person

aruban seafood chowder with cilantro olive oil

pan fried salmon fillet with dill sauce served with steamed parsley potatoes and seasonal vegetables

white and dark chocolate bavaois served with caramel sauce

assorted petit fours
coffee service

dinner menu 3

plated dinner | \$48.00 per person

assorted maki sushi, tuna, salmon, vegetables, octopus and mackerel served with pickled ginger, wasabi and soy sauce

grilled beef petit fillet served with a choron sauce roasted rosemary potatoes and tomato filled with ratatouille

mango crème brulée served with mango, papaya and strawberry salsa

dessert cookies
coffee service

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte

dinner menu 4

plated dinner | \$58.00 per person

salad with marinated goat cheese
served with honey thyme dressing

green asparagus cream soup
topped with whipped cream and
salmon caviar

roast rack of lamb with rosemary
sauce
garlic mashed potatoes and
seasonal vegetables

the pineapple
prepared in three different ways...
pan fried, mousse and dried
pineapple

assortment of belgian chocolates
coffee service

dinner menu 5

plated dinner | \$68.00 per person

island ceviche with shrimp, coriander
and coconut
served with parmesan and garlic
crouton

caribbean lobster bisque enhanced
with cognac
lobster morsels and dumplings

grilled fillet mignon of beef with
lobster tail
served with potatoes au gratin and
seasonal vegetables

crepes filled with caramelized pears
and raspberry coulis

after dinner mints
coffee service



breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



dinner menu 6

barefoot elegance

plated dinner | \$110.00 per person

chilled champagne

passed hors d'oeuvres

jumbo shrimp

crudités with blue cheese dressing

oyster rockefeller

smoked salmon, lobster fritters, prosciutto and melon

mini chicken sate with peanut sauce

red pepper cream soup with chicken dumplings

black tiger shrimp and ricotta ravioli with spinach tossed in a light herb green sauce

frozen strawberry margarita

grilled filet mignon and lobster tail served with grilled island vegetables and baked potatoes

chocolate and ginger cake served with a mild coconut curry sauce

coffee, tea and petit fours

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



choice of main course has to be selected within a minimum of two weeks in advance.

dinner menu 7

gala dinner

plated dinner | \$142.00 per person

almond and garlic gazpacho with salmon caviar to sip with a glass of champagne

artichoke and foie gras crème brûlée

cold smoked salmon loin scented with white truffle honey

king prawns and green asparagus dressed in a vanilla bisque

quickly seared blue fin tuna, eggplant crisps and raw mushrooms, soy butter sauce enhanced with sesame oil

or

venison cutlet laced by a black pepper and black currant cabernet wine glaze, black truffle spaghetti and a chanterelles prune

gratinated mango on a light grand-marnier cream, minted strawberry coulis

served with coffee, tea or herbal teas & friandises

little italy

buffet | \$28.95 for 3 stations

penne pasta and cheese tortellini tossed with homemade marinara and alfredo sauce
your choice of toppings of broccoli, ham, parmesan cheese, olives, mushrooms, tomatoes, onions, garlic and bell peppers
italian meatballs and fresh baked bread.

aruba aruba

buffet | \$28.95 for 3 stations

beef and chop suey pastechi's croquettes
keri keri
chicken and pork sate with a spicy peanut sauce

cuba tropicana

buffet | \$28.95 for 3 stations

picadillo a la habanera
spicy fish stew
grilled marinated strip steak
fried plantains
rice with black beans

yeah man!!! - jamaica

buffet | \$28.95 for 3 stations

spicy conch fritters with remoulade sauce
jamaican spiced ribs
jerked spiced chicken wings
coconut rice and peas

oriental

buffet | \$28.95 for 3 stations

oriental pot stickers with soya sauce
beef teriyaki skewers
stir fry chicken with broccoli and cashews
beef and spring vegetables
shrimp fried rice

indonesian kaki lima

buffet | \$28.95 for 3 stations

nasi goreng
bakmi goreng
chicken sate with spicy peanut sauce
kroepoek
fried plantains
gado gado



breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte

south of the border

buffet | \$28.95 for 3 stations

fajitas made with marinated beef and chicken served with warm flour tortillas spicy mexican salsa, sour cream, cheddar cheese, shredded lettuce, chopped tomatoes, jalapeño peppers, guacamole and chili peppers corn tortilla chips served with spicy cheese sauce

salad station

buffet | additional \$5.95

mixed greens with assorted dressings italian pasta salad mixed grilled vegetables salad tomato mozzarella salad shrimps and papaya salad with hearts of palm chef will prepare salads in coordination with other stations selected

paella station

buffet | \$28.95 for 3 stations

traditional spanish paella made with jumbo shrimps, mussels, clams, crab meat, local fish, squid, conch and scallops with fresh vegetables tomato flavoured red rice with spicy sausage and chicken

dessert station

buffet | additional \$5.95

dark rum quesillo lemon yogurt mousse chocolate ganache cake coconut napoleon freshly sliced seasonal fruits



choice of three of the above-mentioned stations, not including the dessert or salad station. each additional station for US \$ 5.95

the menu price will vary for groups under 30 persons

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> a la carte](#)

renaissance buffet

buffet | \$38.00 per person

chicken galantine with tropical chutney
baby shrimp cocktail with avocado
marinated tomatoes with balsamic dressing
waldorf salad with orange wedges
garden green salad with cucumber and tomato
assorted dressings

chicken supreme with white mushroom and port
cream sauce
roast rack of pork with spicy papaya salsa
baked island style grouper filet
caribbean rice, roast potatoes and seasonal
vegetables

classic tiramisu
poppy seed crumble
lemon tart
carrot cake
orange cheese cake
lemon yogurt mousse
pineapple-strawberry soup enhanced with mint
fresh sliced seasonal fruits



breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



caribbean barbeque

buffet | \$41.00

ceviche from the local waters with coriander and lime
coconut coleslaw
oriental chicken salad
smoked tuna and red onion salad conch tempera
green papaya salad
ripe plum tomatoes and cucumber
mixed greens with assorted dressings

from the buccaneer's barbecue:
churrasco steak on the grill and sliced for you
chicken breast marinated with chili and herbs
mild curried aruban snapper filet
chorizo sausage

assorted salsa's and sauces
indonesian fried rice
stir fried vegetables
roast potatoes
"auyama encebollada" pumpkin with sautéed onions

aruban quesillo
banana chiboust tart on brownie
sweet raspberry risotto
terrines of mango and pineapple
chocolate ganache cake
coconut marshmallows

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte

mambo jambo beach barbeque

buffet | \$59.00 per person



welcome cocktail
green iguana

salad bar of marinated vegetables
pasta and vegetable salad
red potato salad
cole slaw with raisins
mixed greens with assorted dressings

honey sweet ribs
spicy barbeque chicken
fresh catch of the day
thyme marinated australian lamb chops
carved carne asada with chimichurri salsa

corn on the cob
baked beans
baked potato with all the toppings
aruban style corn bread
mixed caribbean vegetables

mango strudel
chocolate-carrot cake
banana tart tatin
café latte mousse
freshly sliced seasonal fruits

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



L

mediterranean night

italy | \$64.00 per person

penne pasta salad with ham, oregano and peppered mayonaise
antipasto salad
basil marinated tomato salad

chicken piccata with parmesan topped with tomato sauce
lasagna layered with smoked salmon, cream, tomatoes and fresh herbs
live pasta station

greece |

egg salad with potatoes and kalamata olives
cucumber salad in dill sour cream
feta cheese with green and red peppers

baked grouper with lime and greek oregano
roast leg of lamb with garlic and olives
oven brown baby potatoes with herbs

north africa |

marinated egyptian tomato and pita bread salad

vegetables filled with spices and tabbouleh

mediterranean lamb tajine with dried apricots and lemon
carved marinated beef tenderloin with twin sauces

sweet delights |

tiramisu and cappuccino mousse
basbusa and baklava
torte de santiago
crème brulee
turkish apple cake
gelato al limon
fresh sliced seasonal fruits

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[healthy](#)

[technology](#)

[info](#)

[> plated](#) [> buffet](#) [> a la carte](#)

caribbean pirate night

buffet | \$68.00 per person

welcome cocktail
aruban rum punch

seafood boat
peal and eat shrimp
served with a spicy cocktail sauce

conch salad
fish ceviche with key lime vinaigrette
hearts of palm salad
tropical fruit salad in ponche crema
mixed greens with assorted dressings

west indian sword fish with mango and cilantro
island conch fritters with madame jeanette remoulade
sweet jamaican jerk ribs
hot spiced chicken wings
carved carne asada with salsa verde
caribbean rice
market fresh vegetables
sweet potato and yucca



desserts |

coconut lime mousse served with chocolate sauce
mango-polenta upside down cake
ragout of tropical fruits in a caramel-pepper sauce
drunken rum tart
sweet potato cake
ice cream station with assorted toppings
fresh fruit basket

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info



desserts |

sweet won ton filled with sweet and sour pineapple
selection of crème brulée... green tea, sesame and lemongrass
exotic fruits stewed in coconut milk
milk chocolate terrine served with a bitter-sweet chili ganache
lemongrass rice pudding with dried fruit medley
green tea cheesecake served with lychee sauce
raspao – flavoured ice shavings

> plated > buffet > a la carte

eastern night

buffet | \$85.00 per person

green papaya salad
spicy vermicelli salad with beef
onion and red potato salad
blue crab cocktail
raw bar with dressings

live tempura station
shrimp and vegetables, fried a la minute in tempura batter served with sesame soy sauce

live sushi station
california rolls, tuna, octopus, shrimp and salmon served with ginger, wasabi mustard and soy sauce

chinese hot pot
won ton soup
mushrooms, tofu, ginger, vegetables and noodles in delicate broth

curries
indian chicken curry
mutton madras
shrimps in coconut milk and thai red curry paste accompanied with basmati rice and toppings
chutneys, pappadum and pita bread

teppanyaki
chicken sate with spicy peanut butter sauce
marinated tuna loin
fried rice

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte

aruban grill buffet

buffet | \$92.00 per person

steaming kettle

aruban seafood chowder served with aioli, croutons and cheese

specialty corner

carved homemade salmon gravlax with sweet mustard dill sauce and pumpernickel bread

sushi and maki sushi a la minute

teppanyaki yellow fin tuna with tropical salsa

fisherman's boat

steamed shrimp from the local waters

seafood ceviche with coconut milk and coriander

traditional fried calamari in a bag

churrascaria

argentinean beef tenderloin

lamb chops

marinated chicken breast

green pepper sauce and chimichurri

salsa

baked potatoes

caribbean fried rice

vegetable bouquetiere



salad station |

caesar salad with all the

trimmings - live action station

basil flavoured red plum tomato

carpaccio

antipasti bell peppers

marinated portobello mushrooms

cheese spreads

feta cheese

ricotta cheese

goat cheese

mini pita bread, walnut bread

and bread sticks

dried fruit and mixed nuts

from our pastry chef |

assorted panna cotta

tira mi caribbean

mango mille feuille

freshly baked papaya crumble

spiced pudding with vanilla-

saffron sauce

pineapple clafoutis

aloe vera mousse

frozen pineapple margarita

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte

barefoot elegance

buffet | \$110.00 per person

entrees |



welcome cocktail
chilled champagne

baby lamb racks with
peppermint jelly
grilled filet mignon with
bordelaise sauce
veal filled with crab meat
walnut chicken breast
grilled island vegetables
rice pilaf
stuffed baked potatoes

passed hors d'oeuvres
jumbo shrimp
cruités with blue cheese
dressing
oyster rockefeller
smoked salmon on toast
lobster fritters
prosciutto and melon
mini chicken sate with peanut
sauce

desserts |

soup and salad
caribbean lobster bisque served
with sweet potato dumplings
gourmet baby greens with
marinated mushrooms and
balsamic vinaigrette
caesar salad prepared by our
chefs
mixed greens with assorted
dressings

tropical fruit flambée enhanced
with vanilla ice cream
rice pudding with spiced
pineapple
coconut "napoleon"
watermelon jelly and bitter-sweet
chocolate mousse
chilled strawberry margarita soup
with goat cheese friter
anis almond tart
freshly sliced seasonal fruits

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte



specialty displays

international cheeses and artisan breads |
small display \$175.00 (serves 25 guest)
medium display \$300.00 (serves 50 guest)
large display \$580.00 (serves 100 guest)

displayed with selection of nuts, dried fruits and crackers
gouda cheese, emmental, old cheddar, brie de meaux,
goat cheese, roquefort, marinated mozzarella and
parmesan cheese

crudités on display |

small display \$120.00 (serves 25 guest)
medium display \$220.00 (serves 50 guest)
large display \$400.00 (serves 100 guest)

cherry tomatoes, cauliflower, carrot batonnet,
mushrooms, cucumber, celery and bell peppers
displayed with guacamole, blue cheese dressing and
ranch dressing

tropical fruit display |

small display \$120.00 (serves 25 guest)
medium display \$220.00 (serves 50 guest)

display of freshly sliced tropical fruits
watermelon, mango, pineapple, honeydew melon,
cantaloupe melon, papaya, grapes
served with honey yogurt dip and almond cake

breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte

specialty displays

fresh seafood bar | based on 50 pieces

crab claws display	\$175.00
chilled gulf shrimp display	\$180.00
steamed mussels display	\$125.00
oysters on ½ shell display	\$195.00

smoked salmon display | \$190.00
(serves 25 guests)

sliced smoked norwegian salmon
accompanied by egg whites and yolks,
capers, parsley, cream cheese,
crackers and bread
\$ 190.00 (Serves 25 guests)

sushi, sashimi and california rolls
| \$250.00 (based on 6 pieces per
person, serves 50 guests)

with tuna, octopus, shrimp, salmon, eel
and vegetables
served with pickled ginger, wasabi and
soy sauce



breakfast

breaks

lunch

reception

DINNER

beverage

healthy

technology

info

> plated > buffet > a la carte

carving station

roast beef tenderloin | \$250.00 (serves 30 guests)

served with chimichurri sauce

herb roasted lamb leg | \$175.00 (serves 30 guests)

served with rosemary and garlic sauce

mustard coated beef strip loin | \$225.00 (serves 30 guests)

served with brown sauce

honey roasted turkey | \$195.00 (serves 30 guests)

whole roast turkey marinated with honey and served with gravy

baked virginia ham | \$195.00 (serves 30 guests)

served with pineapple and raisin sauce

home marinated lamb racks | \$ 265.00 (serves 30 guests)

served with mint jelly and thyme sauce



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beverage

breakfast

breaks

lunch

reception

dinner

BEVERAGE

healthy

technology

info



ENJOY

- martinis
- champagne
- cordials
- margarita
- red wine
- white wine
- tonics
- beer
- non-alcoholic

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events by Renaissance

breakfast

breaks

lunch

reception

dinner

BEVERAGE

healthy

technology

info



champagne and punch

champagne punch	\$55.00 per gallon
champagne mimosas	\$65.00 per gallon
island rum punch	\$75.00 per gallon

bartenders |

for groups of less than 25 persons and cash bars a bartender and cashier charge will apply the price for each bartender is \$ 75.00 for up to three hours, each hour there after is \$20.00 the price for each cashier is \$50.00 for up to three hours; each additional hour is \$15.00

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events by Renaissance

breakfast

breaks

lunch

reception

dinner

BEVERAGE

healthy

technology

info



hourly open bar |

designed to accommodate your cocktail needs

an unlimited open bar includes all mixers, liquor, beer, wine and sodas

open bar of beverages

standard brands | first hour \$ 18.95 per guest, each additional hour \$ 9.95 per hour

club 44 gin
kentucky tavern bourbon
canadian ltd whiskey
tequilla conquistador
napoleon cognac
clan ben scotch
palmera rum
club 44 vodka
sodas, juices, fruit punch
balashi beer

premium brands | first hour \$ 20.95 per guest, each additional hour \$ 10.95 per hour

dewar's white label scotch
bacardi rum
stolichnaya vodka
beefeater gin
jack daniels bourbon
seagram's vo whiskey
jose cuervo gold tequila
napoleon cognac
sodas, juices, fruit punch
balashi beer
budweiser and bud light beer

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events by Renaissance

breakfast

breaks

lunch

reception

dinner

BEVERAGE

healthy

technology

info



super premium brands | first hour \$ 22.95 per guest, each additional hour \$ 11.95 per hour

- remy martin cognac
- courvoissier cognac
- absolut vodka
- chivas regal scotch
- johnnie walker black label scotch
- old parr scotch
- tanqueray gin
- meyer's dark rum
- bacardi white rum
- jose cuervo tequila
- jack daniels bourbon
- seagram's vo whiskey
- sodas, juices, fruit punch
- balashi beer
- budweiser beer
- bud light beer

hosted bar	on consumption	cash bar
standard brands	\$4.50	\$4.75
premium brands	\$5.25	\$5.25
super premium brands	\$5.75	\$5.75
cordials	\$6.95	\$6.50
local beer	\$4.50	\$4.50
imported beers	\$5.50	\$5.50
house wine	\$4.50	\$4.50
softdrinks and juices	\$2.75	\$2.95
mineral waters	\$3.25	\$3.50