

events by Marriott



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Curacao Marriott Beach Resort & Emerald Casino

John F. Kennedy Boulevard | Piscadera Bay | Curacao

www.curacaomariott.com

CURACAO MARRIOTT BEACH RESORT & EMERALD CASINO

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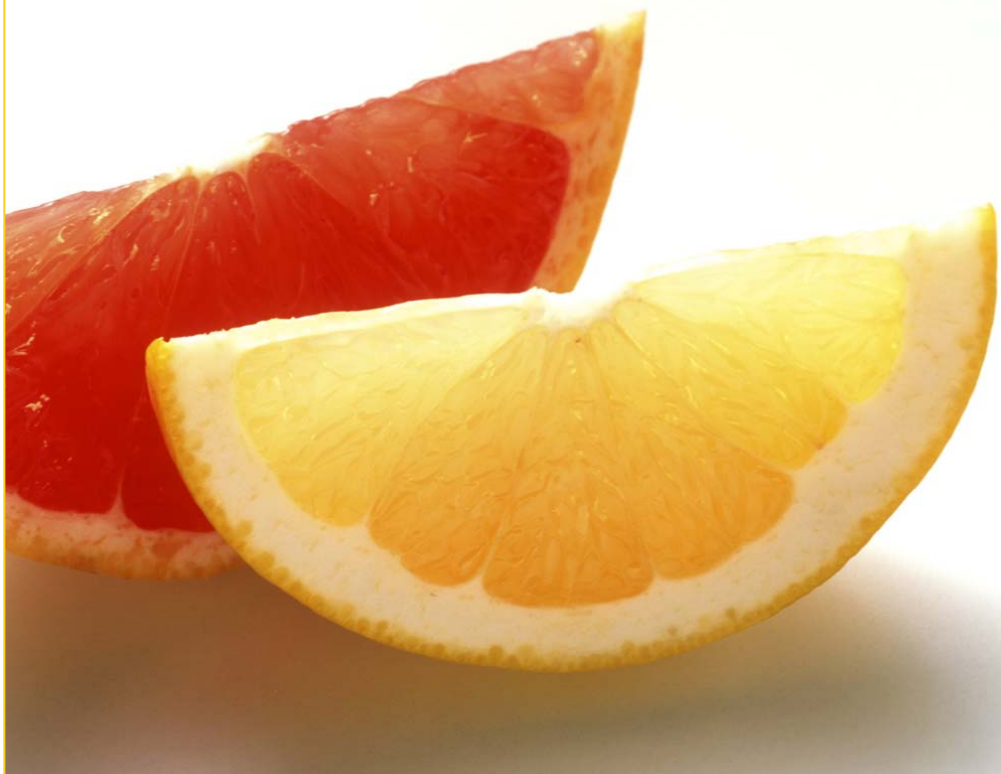
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Breakfasts include

Fresh orange juice

Regular and decaffeinated coffee, specialty teas,

All American Breakfast

plated | \$ 12.95

Fluffy scrambled eggs, grilled tomatoes, crisp bacon strips and sausage links, breakfast potatoes with basket of breakfast breads to include toast and muffins with preserves and butter

French Toast

plated | \$ 9.95

Thickly sliced French toast drizzled with warm maple syrup, served with fresh cut melon & Fruit

Breakfast Burrito

plated | \$ 8.95

Fluffy scrambled eggs with peppers and onions rolled in a soft flour tortilla served with herbed tomato, salsa and sour cream



Breakfasts include

Fresh orange juice

Regular and decaffeinated coffee, specialty teas,

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Smoked Salmon Bagel

plated | \$ 13.25

Poached egg, smoked salmon, mascarpone cheese & red onion on a toasted bagel, home fried potatoes

Spinach and Mushroom Tartlettes

plated | \$ 10.25

Served with oven roasted tomatoes and breakfast potatoes
Basket of breads to include toast and muffins with butter, preserves and cream cheese

Steak and Eggs

plated | \$ 15.25

6. Oz New York steak, poached eggs, béarnaise sauce and breakfast potatoes

Basket of breakfast breads to include toast and croissants with butter, preserves and cream cheese

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Traditional Dutch Caribbean Breakfast

buffet | \$ 16.25

Fresh, chilled orange and apple juices

Fresh fruit batido station

Island fruits to include: mango, papaya, banana, watermelon & pineapple

Island Favorites: ham, cheese, tuna & beef pastechi's

Sandwich corner to include: puff pastries filled with chicken curry, avocado sandwich, ham & egg sandwich

Build your own Johnny cake

Selection of cheese, ham, tuna, salted fish, tomato, pepper & onion

Dutch pancake station

With choice of toppings to include: bacon bits, apple, cheese, ham, icing sugar, marmalade and honey

Glazed mini sweet breads

Fruit preserves and appropriate condiments

Freshly brewed coffee or decaffeinated coffee and specialty teas

The Healthy Start Continental

buffet | \$ 14.95

Chilled juices to include: orange, grapefruit and cranberry

Fresh cut melon & seasonal berries

Chef's breakfast bakeries to include: heart healthy muffins & flaky croissants with whipped butter, margarine, honey & fresh fruit preserves

Toaster station: selection of fresh bagels served with cream cheese, fruit flavored cream cheese, marmalade and assorted jams

Natural and assorted fruit yoghurts

Home made granola and assorted cereal selection with low - fat, whole and soy milk

enhancement | \$ 2.15

Boiled egg with spicy remoulade dressing

enhancement | \$ 7.95

Sliced smoked salmon with capers, lemon, egg white and diced onions

enhancement | \$ 4.95

Omelet station

Eggs and omelets prepared your way



Sunrise Breakfast

Buffet | \$ 18.95

Fruit and vegetable juice eye openers

Natural and assorted fruit yogurts

Home made granola and assorted cereal selection with low - fat, whole and soy milk

Chef's breakfast bakeries to include: heart healthy muffins, Danish & flaky croissants served with whipped butter, margarine, honey and fresh fruit preserves

Toaster station: fresh bagels served with cream cheese, fruit flavored cream cheese, marmalade and assorted jams

Breakfast favorites

Fluffy scrambled eggs

Crisp bacon strips

Link sausage

Home fried Potatoes

Freshly brewed regular & decaffeinated coffee

Selection of gourmet teas

enhancement | \$ 8.95

Waffle or pancake station with a choice of toppings to include: chocolate sauce, waffle syrup, banana compote, icing sugar and strawberry sauce

enhancement | \$ 3.95

Yoghurt, granola bars and whole granola



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Brunch

Buffet | \$ 28.95

Chilled juice selection, freshly brewed regular & decaffeinated flavored coffee & selection of gourmet teas

Sliced fresh fruits, melon & seasonal berries served with yoghurt dressing

Chef's breakfast bakeries to include: heart healthy muffins, Danish & flaky croissants served with whipped butter, margarine, honey and fresh fruit preserves

Toaster station: fresh bagels served with cream cheese, fruit flavored cream cheese, marmalade and assorted jams

Breakfast favorites: omelet station, eggs and omelets prepared your way! Crisp bacon and sausage

Sliced smoked salmon with capers, lemon, egg white and diced onions
Build your own salad bar with choice of dressing

Pasta station, Caribbean cole slaw, blackened chicken breast with mango sauce, seared red snapper with roasted tomato sauce, oven baked root vegetables & steamed jasmine rice

Dessert station: key lime pie, banana tres leches, pineapple upside down cake, coconut crème caramel, strawberry cheesecake & chocolate cake

enhancement | \$ 7.00

Bloody Mary, mimosas or fresitas

enhancement | \$ 7.50

Seafood Creole

enhancement | \$ 7.25

Chefs fee per chef | \$ 75.00

Selection of carved specialties:
oven roasted whole turkey
bourbon glazed bone-in ham
rosemary peppered beef
tenderloin



Minimum 25 Guests

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DELIGHT

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

> am - morning > pm - afternoon



Island Delight

Am - morning or pm - afternoon | \$ 12.50

Fresh orange, local "awa di lamunchi" & cranberry juice

Seasonal fresh fruits to include watermelon, sweet melon, pineapple & grapes

Assortment of pastechi's, empanadas & mini arepitas

Island cinnamon rolls

Coffee bar with selection of freshly brewed flavored coffees

Selection of gourmet teas

An Apple a Day Break

Am - morning or pm - afternoon | \$ 10.50

Granny smith, red delicious and golden apples

Old fashioned apple pie

Applesauce muffins

Apple candies with caramel dip

Apple juice

Coffee bar with selection of freshly brewed flavored coffees

Selection of gourmet teas

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The Piscadera Oasis

Am -morning or Pm - afternoon | \$ 9.50

Caramelized fruit skewers with honey, yoghurt & mint dip
Individual home made granola with fruit yoghurt
Banana nut & zucchini bread
Selection of herbal teas and iced teas

Piscadera Oasis Break enhancement | \$

Add a Shoulder Massage Station!



The Deli Break

Am -morning or Pm - Afternoon | \$ 11.50

Choice of finger sandwiches to include: roast beef, turkey breast, tuna salad, smoked salmon & cream cheese
Assortment of fruit tartlets & mini muffins
Bottled water, regular & diet soft drinks
Coffee bar with selection of freshly brewed flavored coffees

Bagels & Beans

Am -morning | \$ 12.00

White, sesame seed, multigrain & blueberry bagels with your choice of cream cheese: original, chive & onion, salmon and strawberry

Coffee bar with freshly brewed flavored coffees. Iced Coffee & Frapucchino's

Selection of gourmet teas

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Time Out

Pm -afternoon | \$ 13.00

A selection of hot pretzels including: salted, jalapeno cheese & cinnamon served with spicy salsa and mustard dip

Tortilla chips with guacamole made-to-order, pico de gallo and queso

Mini corndogs with ketchup and yellow mustard

Assorted chilled regular & diet soft drinks and bottled water

Break enhancement per station | \$ 10.00

Add a sport station!

Ping-pong, mini basket ball or domino board

Based on space availability

Break enhancement | \$ 60.00

Add a flat panel & X-box!

Based on space availability

The Energy Break

Pm -afternoon | \$ 13.50

A variety of power and health bars candy shop to include: cracker jacks, peanut squares, jelly beans, mini oreos, gummy bears, m&m's, lolly pops & chocolate bars

Gatorade, red bull, sobe juices & Arizona energy drinks

Assorted chilled regular & diet soft drinks and bottled water



> am - morning

> pm - afternoon

The Cheese Board

Pm - afternoon | \$ 14.50

Port salut, gouda, brie, camembert, gorgonzola and chevre served with fresh fruits, deluxe mixed nuts, gourmet crackers, rye bread and French baguettes

Non alcoholic sparkling wine to include white grape, grape & peach & red grape flavors



A Little Taste of Tuscany

Pm - Afternoon | \$ 15.00

Bruchetta bar: tomato bocconcini and basil, mushroom ragout, smoked salmon with cucumber dill, asparagus prosciutto and parmesan

Salami presentation with olives: prosciutto do parma, genoa salami and Italian sausage

Individual cappuccino mousse and espresso crème brule

Panna water & San Peligrino water, assortment of diet & regular soft drinks

Coffee Bar with selection of freshly brewed flavored coffees

Selection of herbal teas

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ESSENCE

- salads
- hamburgers
- fish
- beef
- pasta
- desserts
- beverages
- sandwiches

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Plated Light Luncheon

[Oriental Chicken Salad](#) | \$ 15.95

Mixed field greens with baby corn, almonds, red & yellow peppers & mandarin oranges served with a ginger sesame dressing

[Blackened Salmon Caesar Salad](#) | \$ 17.95

Blackened salmon on top of romaine lettuce with chili vinaigrette dressing

[Mediterranean Steak Salad](#) | \$ 18.95

Mediterranean greens topped with 6 oz New York strip, feta cheese, diced tomatoes & red onions served with balsamic vinaigrette

[The Island Sampler](#) | \$ 21.95

Blackened chicken breast, Cajun shrimp and peppered beef tenderloin served around field greens sprinkled with roasted corn kernels

All light plated luncheons Include:
A crème caramel as dessert
Freshly brewed regular & decaffeinated coffee or
your selection of gourmet teas

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Plated 3-Course Luncheon

Mellanzane | \$ 16.95

The classic eggplant parmesan with saffron risotto and tomato sauce

Cajun Chicken Supreme | \$ 17.95

Blackened chicken breast with Cajun orange marmalade, black bean & corn relish

Seared Salmon | \$ 21.95

Served with cannellini bean ragout

Herb Crusted Swordfish | \$ 23.95

Seared swordfish encrusted with fresh herbs & parmesan cheese topped with papaya mango relish

New York Strip Steak | \$ 22.95

Grilled 8 oz bee strip loin with mushroom sauce

Filet Mignon | \$ 26.95

Grilled 6 oz filet mignon with cabernet reduction & chimichurri

All plated luncheons include:
A house salad and crème caramel as dessert
Freshly brewed regular & decaffeinated coffee or your selection of gourmet teas

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Plated Lunch Menu Upgrades

Salad Upgrades | \$2.75

Caesar Salad

The all time favorite; romaine lettuce with homemade croutons, parmesan cheese, tossed with Caesar dressing

Mediterranean Salad

Crisp romaine, radicchio & arugula with feta cheese, tomatoes, kalamata olives, red onions & basil balsamic vinaigrette

Oriental Salad

Mixed greens with spinach, romaine, shredded cabbage, cherry tomatoes & baby corn topped with fried wontons & ginger soy dressing



Dessert Upgrades | \$3.00

Key Lime Pie

With vanilla crème anglaise and candied almond slivers

Mango Cheesecake

With papaya sauce

Banana Tres Leches

A home made classic

Tropical Fruit Plate

With fresh mint and toasted coconut

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Gourmet Deli Lunch Buffet

Deli Market | \$ 24.95

Soup Kettle

Featuring the soup of the day

Salads

Garden salad with choice of balsamic vinaigrette,
1000 island & pepper cream dressing
Marinated mushroom salad, chilled tortellini salad
roasted vegetables salad

Made to Order Hot Panini's & Wraps

With a variety of sliced deli meats, cheeses:
roasted beef, turkey, ham & pastrami, pepper
Jack, Cheddar, Swiss and gouda cheese

Condiments & relishes to include pickles, sliced
tomatoes, red onions, leaf lettuce onions, a variety
of aioli, spreads and dips



From Chef's Bakery

A variety of deli breads

Sweets

Lemon squares, cookie bars &
mini cheese cakes, fresh fruit
skewers with yoghurt mint dip

Flavored iced teas
Home made Lemonade
Bottled regular & diet soft drinks
Freshly brewed regular &
decaffeinated Coffee
Selection of Gourmet Teas

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Lunch Buffets

All American Buffet | \$ 27.95

Tossed caesar salad with choice of garlic shrimp or chipote
Chicken served with herbed croutons and caesar dressing

Burger Station

Grilled American burger with onions, bacon and cheese

Chili burger with avocado cream and lime cilantro slaw

Tuna burger with roasted garlic aioli and avocado

Portobello burger with peppers, tomato and mozzarella

Hot Dog Station

Build your own hot dog with selection of condiments and toppings

Pizza's

Ham & cheese
Pepperoni
Hawaii
Fresh tomato & basil

Dessert

Caramel popcorn
Oreo cookie cheese cake
Strawberry shortcake

Flavored iced teas
Home made lemonade
Bottled regular & diet soft drinks
Freshly brewed regular & decaffeinated coffee
Selection of gourmet teas



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Lunch Buffets

La Hacienda Buffet | \$ 28.95

Tortilla soup with condiments

Salad Bar

Mesclun lettuce tossed with toasted cornbread croutons, peppers, corn kernels, pica de gallo & avocado served with choice of dressing including mesquite honey and ancho Chili vinaigrette

Mixed Ceviche Bar

Baby shrimp, scallops, red snapper, conch & mussels

Fajitas Made to Order

Grilled chicken and steak, vegetables and roasted corn, tomatoes, peppers and onions accompanied with chopped tomatoes, shredded lettuce, grated cheese, diced onions, guacamole, salsa and sour cream served with warm flour tortillas

For the Extra Craving

Red snapper a la Veracruzana
Grilled chicken with salsa verde
Refried Beans
Mexican Rice

Dessert

Sopapilla with cinnamon
Honey Kahlua bread pudding
Mexican flan

Flavored iced teas
Home made lemonade
Bottled regular & diet soft drinks
Freshly brewed regular & decaffeinated coffee
Selection of gourmet teas



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Lunch Buffets

[Under the Tuscan Sun](#) | \$ 30.00

Minestrone soup

Sun dried tomato tapenade, roasted garlic olive oil, home made foccacia, ciabatta and lack Olive crostini

Tossed Caesar salad served with olive foccacia croutons

Pasta Station

Penne and cheese tortellini pasta with creamy pesto, alfredo, marinara sauce. Toppings to include smoked salmon, chicken, baby shrimp and roasted vegetables

For the Extra Craving

Grilled chicken with fresh tomato & basil sauce

Swordfish parmesan with lemon butter sauce

Vegetable ratatouille of eggplant, zucchini, onion and squash

Roasted garlic mashed potatoes

To Top It Off

Classic tiramisu

Chocolate dipped biscotti

And fresh fruit selection

Flavored iced teas

Home made lemonade

Bottled regular & diet soft drinks

Freshly brewed regular &

decaffeinated coffee

Selection of gourmet teas

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Lunch Buffets

Build your own Lunch Buffet | \$ 29.95

Choice of two Salads

Caribbean cole slaw
Caesar salad

Marinated mushroom
Pasta salad Florentine

Choice of two Entrees

Island stewed beef Creole
Cajun beef strips with vegetables
mixed seafood Creole
Black bean chicken stir-fry
Chimichurri seared beef strips
Cheese tortellini with sun-dried tomato cream
Grilled chicken breast with tomatillo salsa
Blackened chicken breast with Cajun sauce
Seared red snapper with roasted tomato sauce
Grilled swordfish with roasted onions and white wine
butter sauce

Choice of two Sides

Sautéed Seasonal Vegetables
Steamed Jasmine Rice
Vegetable Fried Rice
Roasted Garlic Mashed Potatoes
Rosemary Roasted Potatoes



Choice of two Desserts

Key lime pie
Banana tres leches
Coconut crème caramel
Pineapple upside down cake
Caribbean fruit salad

Bottled regular & diet soft drinks
Freshly brewed regular & decaffeinated coffee
Selection of gourmet teas

Lunch Boxes

Chef Salad Box | \$ 7.95

Tossed salad with roasted turkey and ham, Swiss cheese and Hard boiled egg served with balsamic vinaigrette and a bread stick

Bag of chips
Chocolate chip cookie
Bottle of water
Juice or soda

Duo Wrap Box | \$ 9.95

Smoked turkey breast with bacon, lettuce, tomato & roasted shallot mayonnaise wrapped in a tomato tortilla

Lightly grilled spinach flour tortilla wrapped around a marinated roasted vegetable medley

Whole fresh fruit
Bag of chips
Chocolate chip cookie
Bottle of water
Juice or soda

Trio Box | \$ 11.95

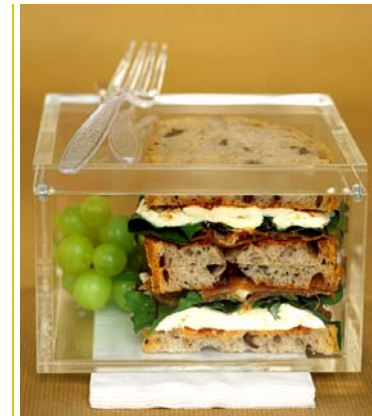
Roasted beef sandwich with pepper jack cheese, lettuce & tomato chipote mayonnaise & fried onions on herbed French bread

Individual vegetarian pita pocket with goat cheese and honey

Tender turkey breast wrapped in a spinach tortilla with brie, avocado and shredded lettuce

Whole fresh fruit
Chocolate chip cookie
Juice or soda

Bag of chips
Bottle of water



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ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

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> hors d'oeuvres > station

Cold Hors d'Ouevres

Minimum of 50 pieces



1st Tier | \$ 2.00 each

Smoked salmon on rye canapé
with herbed cream cheese

California sushi maki with pickled
ginger, wasabi and soyu

Roasted garlic canapé with
baby chevre and walnut halves

2nd Tier | \$ 2.50 each

Buffalo mozzarella, tomato and
basil skewers

Curried crab salad filled cream
puffs

Roasted garlic bruscetta with
beef carpaccio

3rd Tier | \$ 3.00 each

Crisp canape with prosciutto di
parma, blue cheese mousse and
dried figs

Chili shrimp avocado canapé
with cilantro and cherry tomato

Seared tuna tataki canapé with
soyu-ginger glaze and daikon
cress

Minimum 50 Pieces

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Hot Hors d'Ouevres

Minimum of 50 pieces



1st Tier | \$ 2.00 each

Traditional individual quiche
Lorraine

Oriental vegetable spring rolls
with Sweet & Sour sauce

Thai chicken saté with spicy
peanut sauce

3rd Tier | \$ 3.00 each

Coconut breaded fried shrimp
served with cilantro chutney

Almond crusted brie served with
apple compote

Spicy crab cakes with cajun
mayonnaise

2nd Tier | \$ 2.50 each

Shrimp quesadilla with salsa
picante, sour cream and
guacamole

Marinated seared beef skewers
served with garlic aioli

Island conch fritters with mango-
lime chutney

Minimum 50 Pieces

Reception displays

Minimum of 25 persons

Vegetable Crudités | \$ 6.95

Cornucopia of crisp vegetables with assorted dips to include: celery, cherry tomatoes, baby carrots, broccoli, cauliflower, sweet bell peppers, red radish, cucumber, ranch and 1000 island dressing, blue cheese and yoghurt dip

Italian Display | \$ 13.95

Wide selection of Italian antipasti including, marinated grilled vegetables; mushrooms, tomatoes, green asparagus, eggplant, yellow squash, bell peppers and zucchini

Italian cheeses and deli meats; mozzarella, parmesan, gorgonzola, prosciutto di parma, genoa salami and Italian sausage

Bruschetta display to include; mushroom ragout, tomato basil, smoked salmon with cucumber dill and parma spinach



The Piscadera Bay Shrimp Display | \$ 2.95 per piece

Chilled jumbo shrimp presented with tangy horseradish cocktail sauce and classic French cocktail sauce

Minimum 100 pieces

Reception displays

Minimum of 25 persons

Seafood Display | \$ 14.95

Conch fritters served with mango chutney
Shrimp cocktail with tangy cocktail sauce & lime mayo
Mixed seafood paella with mussels, scallops, baby shrimp and squid
Fried calamari rings with roasted tomato sauce

Sushi Display | \$ 11.95

Assortment of maki sushi, California rolls, spicy ahi tuna rolls and smoked salmon-chive rolls, served with pickled ginger, wasabi & soyu

Side of Smoked Salmon | \$ 8.95

Thinly sliced salmon and assorted condiments to include red onion rings, capers, egg mimosa, lemon pumpernickel rolls and toast

International Cheese Board | \$ 12.95

Elegantly presented with an array of flavorful imports enhanced with fresh fruit garni, sliced breads and deluxe crackers



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FLAVOR

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

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Freshly brewed regular & decaffeinated coffee

Selection of gourmet teas

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Buffet

World Flavors | \$ 38.95

Salad Bar Condiments and Dressings

Breads

Assorted silver dollar rolls, sesame, rye and onion, cut & eat loaves, Lavosh

Italian

Penne pasta or cheese tortellini with a choice of marinara, pesto or Alfredo sauce, sautéed in olive oil with chopped tomatoes, fresh herbs, and grated parmesan cheese

Spanish

Mixed seafood paella, fried calamari rings with roasted tomato sauce, assorted tapa's

Asian

Thai pork sates with peanut sauce, Sweet & Sour chicken, vegetable stir fried rice with appropriate condiments

Caribbean

West Indian curried chicken thighs, ground beef keshi yena, fried corn meal, fried plantain

Dessert

Chocolate bourbon pecan torte, papaya carrot cake, ponche crema caramel flan, tres leches cake, chocolate-coconut cake, banana & pineapple flambé station with vanilla ice cream

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Freshly Brewed Regular & Decaffeinated Coffee

Selection of Gourmet Teas

Buffet

Curacao Beach Bash | \$ 45.00

Salad Bar Condiments and Dressings

Breads

Assorted silver dollar rolls, sesame, rye and onion, cut & eat loaves, Lavosh

Sides

Fried sweet plantains, rice & peas, soft corn meal polenta, sautéed vegetables

Entrees

Ground beef keshi yena, grilled Mahi Mahi creole, west indian curried chicken thighs

Live Pincho Grilling

Beef and vegetable skewers grilled to order served with garlic mojo

Chef's Carving Station

Whole roasted suckling pig served with guava bbq sauce

Dessert

Chocolate bourbon pecan torte, papaya carrot cake, ponche crema caramel flan, tres leches cake, chocolate-coconut cake, banana & pineapple flambé station with vanilla ice cream

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Freshly brewed regular & decaffeinated coffee

Selection of gourmet teas

Buffet

Grand Beach BBQ | \$ 49.00

Salad Bar Condiments and Dressings

Breads

Assorted silver dollar rolls, sesame, rye and onion, cut & eat loaves, Lqvosh

Baked Potato & Topping Bar

Garlic baked potatoes, sour cream, chopped chives, bacon bits, cheddar cheese, fresh ground black pepper

Sides

Coconut corn on the cob , pork & beans

Entrees

Marinated grilled Mahi Mahi with Creole sauce, seared salmon fillet with white wine butter sauce, smoky chunky beef chili & beans

Grilled to Order

Argentinean beef tenderloin, bbq baby back ribs, cilantro-lime chicken breast, grilled chorizo sausages, served with chimichurri, guava bbq sauce or guacamole

Dessert

Key lime pie, mango cheese cake, coconut macaroons, fresh fruit salad with mint, pecan pie, upside down pineapple squares

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Freshly brewed regular & decaffeinated coffee

Selection of gourmet teas

Buffet

Seaside Aqua Grill | \$ 75.00

Salad Bar Condiments and Dressings

Breads

Assorted silver dollar rolls, sesame, rye and onion, cut & eat loaves, Iqvosh

Chilled from the Sea

Seared tuna Nicoise, poached peel & eat shrimp, smoked salmon served with capers, egg mimosa and scallions, marinated crab meat & tomato salad, Californian sushi rolls with ginger, wasabi & soyu, Marinated sea food salad with cilantro & lemon, chilled green lip mussels with spicy tomato salsa, local seafood escabashi

Chef's Carving

Carved side of broiled salmon with lemon garlic and olive oil

Live Grilling Entrees

Choose from the fish display and we will cook it to order for you!

Chaffers

Mahi Mahi fillet in red Thai curry cream with caramelized onions, seafood skewers served with saffron sauce, saffron seafood paella, sautéed vegetables, garlic roasted mashed potatoes

Dessert

Sliced tropical fruit, chocolate mousse, pineapple and almond tart, coconut chocolate cake, apple tart

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\$75.00 Chef fee per action station

Buffet Enhancements

Shrimp Scampi | \$ 2.75

Jumbo shrimp sauteed in olive oil with shallots, capers, lemon, garlic, tomato and fresh herbs

(Minimum 100 pieces)

Traditional Pasta Station | \$ 7.95

Penne pasta or cheese tortellini with a choice of marinara, pesto or Alfredo sauce, sautéed in olive oil with chopped tomatoes, fresh herbs, and grated parmesan cheese

(Minimum 25 persons)

Fajita Station | \$ 8.95

Marinated beef and chicken strips, stir-fried to order, served with warm soft tacos, shredded lettuce, fresh guacamole, Pico de Gallo, refried beans, sour cream, jalapenos and cilantro

(Minimum 25 persons)

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Buffet Enhancements

Asian Stir-Fry | \$ 9.95

Oriental seasoned beef, chicken and baby shrimp, stir-fried to order with a selection of vegetables and sauces to include: water chestnuts, bamboo shoots, bean sprouts, snow peas, mushrooms, broccoli, spring onions, ginger, garlic, sesame oil, Chili oil, Teriyaki sauce, Sweet & Sour sauce and Oyster sauce served with steamed jasmine rice

(Minimum 25 persons)

Caribbean Flambé Ice Cream Station | \$ 5.95

Pineapple and banana butter flavored with Brandy and Curacao liquor, served with vanilla ice cream

(Minimum 25 persons)

\$75.00 Chef fee per action station

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Plated Salads & Appetizers

Tomato buffalo mozzarella napoleon | \$ 8.75
With seasonal greens and balsamic reduction

Atlantic smoked salmon | \$ 8.00
With celery-potato salad

Seared Ahi tuna salad | \$ 9.95
Drizzled with ginger Chile vinaigrette

Grilled Cajun shrimp cocktail | \$ 9.95

Prosciutto and melon | \$ 8.75
Served with field greens and chives vinaigrette

Caesar salad | \$ 7.75
Classically served with garlic croutons and creamy Caesar dressing



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Plated Entrees

Mellanzane parmesan | \$ 22.95
The classic eggplant parmesan with saffron risotto and tomato sauce

Grilled chicken supreme | \$ 22.95
On saffron risotto with sun-dried tomato basil cream

Caribbean pan fried chicken | \$ 22.95
On Soft Polenta with bell peppers, raisins, capers and tomato

Seared salmon | \$ 24.95
With roasted potatoes and white wine caper sauce

Mahi Mahi Creole | \$ 25.95
On grilled polenta with island Creole sauce

Pan seared red snapper | \$ 26.95
On sweet potato mash with vegetable ratatouille



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Plated Entrees

Grilled New York strip steak topped with herbed steak butter, and garlic roasted mashed potatoes | \$ 28.95

Grilled filet mignon | \$ 29.95
Filet mignon topped with sautéed shallots, with rosemary potatoes and mushroom demi glace

The cool duo | \$ 32.50
Grilled beef medallion with steak butter and seared salmon with lemon caper sauce, on garlic mashed potato

The hot trio | \$ 34.50
Grilled beef medallion with steak butter, garlic shrimp, seared chicken breast with roasted Tomato sauce on grilled polenta

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Plated Desserts

Mango cheese cake brulée | \$ 5.95
refreshing mango cheese cake with
burned cane sugar crust and four berry
sauce

Crème caramel almondine | \$ 5.95
Oven baked flan with caramelized
walnuts and almonds

Caribbean chocolate overdose | \$ 5.95
Triple layered dark chocolate cake with
toasted coconut and white chocolate
truffle

Island coconut rum surprise | \$ 5.95
Creamy cheese cake dessert flavored
with Malibu rum served with island spiced
sautéed pineapple



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ENJOY

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Hosted Open Bar

Premium Bar

Smirnoff, Jim Beam, Jose Cuervo, Beefeater's, Bacardi, Korbelt Brandy, Dewar's White Label, Sea gram's 7

Selection of local beers

House wines

Unlimited soft drinks

1 Hour Bar	\$ 14.00 per guest
2 Hour Bar	\$ 25.00 per guest
3 Hour Bar	\$ 32.00 per guest
4 Hour Bar	\$ 40.00 per guest

Unlimited consumption

Bartender fee included

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Hosted Open Bar

Top Shelf Bar

Absolut, Jack Daniels, Sauza, Bombay Sapphire, Captain Morgan, Korbel Brandy, Johnnie Walker Black, Seagram's VO

Selection of local beers
House wines
Unlimited soft drinks

1 Hour Bar	\$ 16.00 per guest
2 Hour Bar	\$ 28.00 per guest
3 Hour Bar	\$ 35.00 per guest
4 Hour Bar	\$ 42.00 per guest

Unlimited consumption
Bartender fee included

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Cocktails

Hosted Bar on consumption

Premium bar mixed drinks	\$ 5.00 per drink
Top shelf bar mixed drinks	\$ 6.00 per drink
Local beer	\$ 4.00 per drink
Imported beers	\$ 5.00 per bottle
House wines	\$ 4.00 per glass
Soft drinks	\$ 1.50 per glass
Bottled water	\$ 2.50 per glass
Juices	\$ 2.75 per glass

Bartender & set up fee

1 bartender per 75 guests

- \$ 75.00 per bartender for 3 hours per bar
- \$ 20.00 per bartender for each additional hour
- \$ 40.00 bar set up fee per bar (1 Bar per 75 guests)
- \$ 25.00 cashier fee for cash bar

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SMART

- granola
- yogurt
- nuts
- salad
- fruit
- salmon
- vegetables
- pita



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Health Freak

afternoon | \$ 11.50

Energy drinks, iced teas

Granola bars and yoghurts

Whole fruits

Fruit smoothies

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Chef's signature displays

Vegetable cornucopia | \$ 8.95

Colorfully displayed marinated and raw crudités with savory dips



Healthy crisps | \$ 3.75

Oven baked potato chips with French onion dip

Crispy oven backed tortilla chips with chunky guacamole and pico de gallo

Fruit collage | \$ 5.75

To include sliced Caribbean selections

Citrus yoghurt dressing

Mixed nuts | \$ 5.75 per pound

Mixed premium salted and unsalted nuts & sun dried fruits

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FLAWLESS

lights
camera
action

Packages

Computer data projection | \$ 372.00

LCD – Projector professional. VGA cable, extension cord, 6 outlet power strip, skirted cart, all cables safely taped down

VCR / DVD projection | \$ 380.00

LCD – Projector professional, VCR / DVD double feature, extension cord, 6 outlet power strip, skirted cart, all cables safely taped down

Video VCR / DVD monitor | \$ 150.00

DVD / VHS player recorder package features skirted cart, 29 inch color TV monitor / receiver with cable connections, all cables safely taped down



Sound reinforcement | \$ 175.00

Enhance your speaker's presentation with audio reinforcement. Includes 2,120W Liberty 4500 Speakers on tripod.

High Speed Internet | \$ 200.00

High speed internet can be added to all packages. Inclusive of 1 line. Additional lines available at \$25.00 per line

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A la carte

Video equipment

29Philips color TV	\$ 50.00
VHS player / recorder	\$ 75.00
VHS/DVD player	\$ 60.00
LCD projector	\$ 250.00

Screens

6' x 6' tripod	\$ 40.00
8' x 8' tripod	\$ 55.00
7.5' x 10' fast fold	\$ 125.00

Telephone services

Desk phone	\$ 25.00
Conference phone	\$ 30.00

Installation & labor

Technician per hour \$ 45.00



Installation & labor

Technician per hour \$45.00

A la carte

Audio equipment

Cassette player / recorder	\$ 150.00
CD player	\$ 85.00
4 channel audio mixer	\$ 75.00
12 channel audio mixer	\$ 175.00
16 channel audio mixer	\$ 250.00
EON JBL 175 watts speakers	\$ 175.00
CD Player	\$ 50.00
Speaker system	\$ 30.00
Mixer 4 channel	\$ 45.00

Microphones

podium microphone	\$ 20.00
Wired microphone,	\$ 35.00
Wireless handheld or lavalier microphone	\$ 50.00
Microphone floor stand	\$ 15.00
Microphone table stand	\$ 10.00

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Installation & labor

Technician per hour \$45.00

A la carte

Meeting accessories

Laser pointer	\$ 50.00
Flipchart with markers	\$ 20.00
Easel	\$ 15.00
Skirted projector cart	\$ 15.00
Wooden podium with light	\$ 100.00
Extension cable	\$ 5.00
Hospitality desk	\$ 20.00
Dance floor	\$ 75.00
Podium	\$ 100.00
Transformer	\$ 10.00

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Prices are per person. A customary 12% taxable service charge and 5% OB. tax will be added to prices

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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 12% service charge and 5% Revenue 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 10% will be due on the day of booking. The remaining balance will be due three days prior to the event together with the final guarantee.

Buffets

A minimum of (50) guests is required for all buffet menus. 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.

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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.

Security

The hotel will not assume any responsibility for the damage or loss of any items 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.

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 (75) guests. The bartender fee is \$75.00 per bartender per 75 guests and the bar set charge is \$40.00 per bar.

For each carving and action stations a \$75.00 Chef's fee will be charged

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.

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.

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Damage

The client will be responsible for any damage to the hotel, inside or outside, caused by them or their guests.

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.