



Grand Lido™

NEGRIL

AU NATUREL ALL-SUITE-RESORT

Private Events



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# Private Event Fees

All private events are a separate cost in addition to our wedding packages.

## Private Dinner Reception or Cocktail Party:

A private dinner reception consists of a full dinner service and dancing space for your group at a private location.

A private cocktail party does not include a sit-down dinner service, but a light cocktail menu for your guests.

Please see below for the costs associated with hosting a private dinner reception or cocktail party:

Fee	Cost	Inclusions
<b>LOCATION</b> <i>(refer to locations document for location options)</i>	<b>No Location Fee</b> <i>All outdoor events must end by 11:00pm</i> <i>Ballroom events must end by 2:00am</i> <i>*Additional fees apply</i>	<b>For Private Dinner Reception:</b> <ul style="list-style-type: none"> <li>• Exclusive, private location for your group</li> <li>• White folding chairs</li> <li>• Round tables with white table cloths and linens</li> </ul> <b>For Private Cocktail Hour:</b> <ul style="list-style-type: none"> <li>• Exclusive, private location for your group</li> <li>• 3 cocktail tables with white table cloth</li> </ul>
<b>MENU</b>	<b>Dinner Menu</b> \$25 – \$60 USD per person <i>*See private event menus for details</i>	<ul style="list-style-type: none"> <li>• Set Menu or Buffet Menu</li> <li>• Includes 2 hours of open bar</li> <li>• Private staff for your reception</li> </ul>
	<b>Cocktail Menu</b> \$16 – \$40 USD per person <i>*See private event menus for details</i>	<ul style="list-style-type: none"> <li>• Selected cocktail menu</li> <li>• Private staff for your event</li> </ul>
<b>OPEN BAR</b> <i>(required for the entire duration of the private event)</i>	<b>National Open Bar</b> \$10 USD per person per hour \$25 USD per person for 3 hours  <b>International Open Bar</b> \$26.50 USD per person per hour	<ul style="list-style-type: none"> <li>• Private bar set-up for your group</li> <li>• Bartenders for your group only</li> </ul>

*\*If you wish to add on décor, entertainment or any additional experiences, these would be extra options found in our wedding guide*

# Private Event Fees

All private events are a separate cost in addition to our wedding packages.

## Private After-Party

A private after-party includes dancing space for your group at a private location.

A private after-party does not include any food service, and would typically take place after dining at one of our semi-private restaurants.

Please see below for the costs associated with hosting a private after-party:

Fee	Cost	Inclusions
<b>LOCATION</b> <i>(refer to locations document for location options)</i>	<b>No Location Fee</b> <i>All outdoor events must end by 11:00pm</i> <i>Ballroom events must end by 2:00am</i> <i>*Additional fees apply</i>	<b>For Private After-Party:</b> <ul style="list-style-type: none"> <li>• Exclusive, private location for your group</li> <li>• 3 cocktail tables with white table cloths</li> </ul>
<b>OPEN BAR</b> <i>(required for the entire duration of the private event)</i>	<b>National Open Bar</b> \$10 USD per person per hour \$25 USD per person for 3 hours  <b>International Open Bar</b> \$26.50 USD per person per hour	<ul style="list-style-type: none"> <li>• Private bar set-up for your group</li> <li>• Bartenders for your group only</li> </ul>
<i>*If you wish to add on décor, entertainment or any additional experiences, these would be extra options found in our wedding guide</i>		

# Cocktail Parties

## **Mexican Cocktail Party** (6 pieces per person)

Guacamole

Mexican Salsa & Chips

Tostadas

Chipotle Hot Sauce Meatballs

Cheese Quesadillas

Potato, sausage, green tomato canape

Flour Tortilla

Dogfish Empanadas

*\$16 USD per person*

## **Caribbean Cocktail Party** (6 pieces per person)

Stuffed squid

Seafood ceviche

Fried plantains

Smoked salmon

Coconut shrimp

Curry chicken brochettes

Pork brochettes

Surimi medallions

*\$18 USD per person*

## **International Cocktail Party "A"**

(6 pieces per person)

Cream cheese and nuts

Serrano ham and cantaloupe

Smoked salmon

Coconut fish fingers

Teriyaki beef brochettes

BBQ ribs

Tempura shrimp

Ham croquettes

*\$18 USD per person*

## **International Cocktail Party "B"** (6 pieces per person)

Green pepper beef medallions

Foie gras

Jumbo shrimp

Chicken satays

Smoked salmon mousse

Shrimp brochettes

Sweet and sour lobster medallions

Hard boiled eggs with red caviar

*\$40 USD per person*

*\* Restrictions may apply (based on seasonality of products and number of guests). Services and tax included in prices.  
OPEN BAR NOT INCLUDED IN PRICING ABOVE.*



<b>Domestic Open Bar</b>	
<b>Rum</b>	
Appleton Special Gold	Coruba Dark
<b>Tequila</b>	
Pepe Lopez Gold	Pepe Lopez Silver
<b>Whisky</b>	
Canadian Ltd	Highland Mist
Kentucky Gentleman	
<b>Gin</b>	
Lord Roberts	
<b>Vodka</b>	
Ivanoff	
<b>Brandy</b>	
Tylers	
<b>Port</b>	
Cockburn	
<b>Creams</b>	
Wray & Nephew Rum Cream	
<b>Vermouth</b>	
Martini Extra Dry	Martini Bianco
Martini Rossi	
<b>Liquors &amp; Spirits</b>	
Tylers Triple Sec	Tylers Blackberry
Tylers Blue Curacao	Tylers Cherry Branby
Tylers Crème De Menthe	Tylers Coconut
Tylers Peach Snaps	Mr. Boston Annisette
Tylers Amaretto	Caffée Liquer
Tylers Apricot	
<b>Beer</b>	
Red Stripe	
<i>\$10 USD per person per hour</i>	

<b>International Open Bar</b>	
<b>Rum</b>	
Appleton VX Gold	Appleton White
Coruba Dark	
<b>Tequila</b>	
Pepe Lopez Gold	Pepe Lopez Silver
<b>Whisky</b>	
Canadian Ltd	Canadian Club 6Yo
Highland Mist	Dewards White Label
Jim Beam 4Yo	Jack Daniels Single Barel
<b>Gin</b>	
Lord Roberts	Bombay Sapphire
<b>Vodka</b>	
Stolichanaya	Stolichanaya Orange
Stolichanaya Citrus	Ivanoff
Grey Goose	
<b>Brandy</b>	
Tylers	Beehive Napoleon
<b>Cognac</b>	
Courvoisier Vs	
<b>Port</b>	
Cockburn	
<b>Creams</b>	
Wray & Nephew Rum Cream	Sangster
<b>Vermouth</b>	
Martini Extra Dry	Martini Bianco
Martini Rossi	
<b>Liquors &amp; Spirits</b>	
Tylers Triple Sec	Tylers Coconut
Tylers Blue Curacao	Tylers Crème De Banana
Tylers Crème De Menthe	Tylers Crème De Cacao
Tylers Peach Snaps	Tylers Crème De Cacao W
Tylers Amaretto	Mr. Boston Melon
Tylers Apricot	Mr. Boston Sour Apple
Tylers Blackberry	Red Stripe
Tylers Cherry Branby	Caffée Liquer
Grand Manier Cordon Rouge	
<i>\$26.50 USD per person per hour</i>	

\* Restrictions may apply (based on seasonality of products and number of guests).  
Services and tax included in prices.

## Caribbean Buffet

Welcome Drink	
Planter's punch	
Assorted Bread Station	
Soup	
Shrimp consommé	
Salad Bar	
Cho Cho salad with chili powder and lime juice	White bean salad
Cucumber salad with garlic and lime juice	Chayote salad
Tomato salad	Mixed greens
Spinach salad	
Dressings	
Curry vinaigrette	Thousand Islands
Ranch	Mayonnaise
Peanut vinaigrette	
Salad Sides	
Diced pineapple	Black olives
Capers	Baby onions
Raisins	Pickles
Cheese and Charcuterie	
Manchego	Serrano ham
Mozzarella	Ham
Gruyère	Roast beef
Roquefort	Pastrami
Ceviche Bar	
Fish ceviche	Shrimp ceviche
Spicy shrimp ceviche	Scallop ceviche

Cook-to-Order Station	
Grilled shrimp	Curry pineapple with mango and lime chutney
Grilled vegetables	
Carving station	
Baked whole fish in banana leaves	Stuffed pig
From the Grill	
Rib eye steak	
Entrées	
Creole seafood	Chicken supreme
Lamb	
Sides	
Ratatouille	Mixed vegetables
Sweet potato puree	Baked potato
Cuban rice	Fried plantains
Dessert	
Mexican coconut candy	Bananas flambé
Banana and pineapple tart	Pineapple
Chocolate mousse	Coconut pudding
Tropical fruit Macedonia	

**COST: \$42 USD per person**

*Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person) Requires a minimum of 40 people*

*Menu is subject to the availability and seasonality of products*

## BBQ Buffet

### Welcome Drink

Assorted daiquiris

### Assorted Bread Station

### Soup

Oxtail consommé

### Salad Bar

Romaine lettuce	Shredded carrots
Coleslaw	Tomatoes
Sweet corn salad	Cucumbers
Artichoke hearts	Asparagus

### Specialties

Shrimp cocktail	Pasta and ham salad
Avocados stuffed with crab	Russian salad
Tuna and rice salad	

### Dressings

Thousand Islands	Roquefort
Ranch	Mayonnaise
Caesar	

### Salad Sides

Anchovies	Jalapeño chili peppers
Limes	Olives
Parmesan cheese	Garlic croutons

### Cheese and Charcuterie

Pamela (white cheese)	Serrano ham
Manchego	Ham
Edam	Pastrami
Roquefort	Calabrese salami
Brie	Bresaule (dried beef)

### Nacho Bar

Tortilla Chips	Guacamole
Refried beans	Pico de gallo
Melted cheese	Jalapeño chili peppers
Beef chili beans	Salsa

### From the Grill

Rib eye steak	Pork chops
Chicora	Argentinean sausage
BBQ ribs	Lemon pepper chicken

### From the Sea

Garlic butter grouper fillet	Shrimp
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### Sides

Baked potatoes	Grilled onions
Grilled tomatoes	Mixed vegetables
Corn on the cob	Rice and beans

### Dessert

Strawberry tarts	New York cheesecake
Flan	Brownies
Tropical fruits Macedonia	Apple pie
Chocolate cake	Crepes Suzette

**COST: \$45 USD per person**

*Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 20 people/maximum of 80 people*

*Menu is subject to the availability and seasonality of products*



## Caribbean Grill Buffet

### Welcome Drink

Planter's punch

### Assorted Bread Station

### Soup

Seafood soup

### Salad Bar

Jicama salad with chili powder and lime	Spinach salad
Cucumber salad with garlic and lime	Lentil salad
Avocado and grapefruit salad	Bell peppers
Tomato salad	Mixed greens

### Dressings

Curry vinaigrette	Peanut vinaigrette
Tamarind vinaigrette	Thousand Islands
Ranch	Mayonnaise

### Salad Sides

Diced pineapple	Asparagus
Green olives	Baby onions
Whole nuts	Pickles

### Cheese and Charcuterie

Manchego	Serrano ham
Swiss	Ham
Gruyère	Turkey
Edam	Pastrami
Roquefort	Calabrese salami

### Ceviche Bar

Fish ceviche	Shrimp ceviche
Crab legs ceviche	Scallop ceviche

### Cook to Order Station

Griddle shrimp	Pineapple, mango and lime chutneys
Griddle vegetables	

### Carving Station

Baked whole fish in banana leaves	Stuffed pork loin
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### From the Grill

Rib eye steak	Beef chop
Chicken with achiote paste	Argentinean sausage
BBQ ribs	Smoked pork chop

### Side Orders

Ratatouille mushrooms	Mixed vegetables
Zucchini purée	Baked potatoes
Hawaiian rice	

### Dessert

Mexican coconut candy	Bananas flambé
Banana and pineapple tart	Pineapple cake
Chocolate mousse	Coconut pudding
Tropical fruit Macedonia	Fruit tarts

**COST: \$56 USD per person**

*Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 30 people/maximum of 80 people*

*Menu is subject to the availability and seasonality of products*

## Gala Buffet

### Welcome Drink

Kir Royal

### Assorted Bread Station

### Soup

Lobster bisque

### Salad Bar

Escarole lettuce	Artichoke hearts
Japanese lettuce	Cucumbers
Tomato salad	Green beans
Asparagus	Sweet corn

### Dressings

Balsamic vinaigrette	Roquefort
Ranch	Caesar
Thousand Islands	Mayonnaise

### Cheese and Charcuterie

Gorgonzola	Serrano ham
Manchego	Calabrese salami
Goat	York ham
Swiss	Canadian ham
Brie	Roast beef

### Carving Station

Prime rib with Roquefort cheese sauce

### Antipastos and Seafood

Piemontesa potato salad	Smoked salmon
Marinated bell peppers	Shrimp cocktail
Parmigiano oil marinated white beans	Shrimps to peel
Caprese salad	Scallops
Feta cheese marinated with fine herb oil	Artichokes

### Entrées

Green pepper beef medallions	Almond butter grouper fillet
Rosemary lamb leg	Duck with grape sauce

### Sides

Mushroom and saffron rice	Duquesa potatoes
Garlic butter green beans	Fresh vegetables

### Dessert

Tropical fruit Macedonia	Peach tartlet
Strawberry cheesecake	Tiramisu
Chocolate and mocha éclairs	Fruit tarts
Crème brûlée	Opera

### Coffee and petits fours served at your table

**COST: \$65 USD per person**

*Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 50 people/maximum of 80 people*

*Menu is subject to the availability and seasonality of products*

## Paella Buffet

### Welcome Drink

Sangria

### Assorted Bread Station

### Soup

Lentil soup

### Salad Bar

Escarole lettuce	Sweet and sour cabbage
Japanese lettuce	Cucumbers
Tomato salad	Green beans
Shredded carrot	White beans

### Dressings

Balsamic vinaigrette	Roquefort
Ranch	Caesar
Thousand Islands	Mayonnaise

### Salad Sides

Green olives	Bell peppers
Mixed vegetables	Baby onions
Pickles	Onions
Limes	Capers

### Cheese and Charcuterie

Manchego	Calabrese salami
Gruyère	Smoked turkey
Brie	Canadian ham
Edam	Bresaule (dried beef)
Roquefort	

### Tapas

Serrano ham and bread with tomato	Spicy shrimp
Potato Spanish omelet	Stuffed eggplant
Octopus	Mallorquin meatballs
Stuffed squid	Seafood salad

### Entrées

Paella (House made by our chef)

### Dessert

Catalan cream	Fig pie
Rice pudding	Queen pie
Strawberry tartlet	Flan
Apple pie	Tropical fruit Macedonia

**COST: \$30 USD per person**

*Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 40 people/maximum of 80 people*

*Menu is subject to the availability and seasonality of products*

## French Buffet

### Welcome Drink

Kir Royal

### Assorted Bread Station

### Soup

French onion soup

### Salad Bar

Escarole lettuce	Beets
Spinach	Cucumbers
Tomato	Asparagus
Shredded carrot	Artichoke hearts

### Salad Dressings

Vinaigrette	Roquefort
Ranch	Caesar
Mayonnaise	Dijon mustard

### Salad Side

Black olives	Diced hard boiled eggs
Mixed vegetables	Baby onions
Pickles	Chopped bacon
Limes	

### Specialties

Mimosa eggs	Pâté "en croûte"
Nizarda salad	Shrimps to peel

### Cheese and Charcuterie

Manchego	Serrano ham
Panela	Ham
Chihuahua	Salami
Oaxaca	Turkey breast
Roquefort	

### Entrées

Duck a l'orange	Mustard pork loin
Red wine mahi mahi fillet	Green pepper beef steak

### Sides

Garlic butter green beans	Potatoes
Mixed vegetables	Rice pilaf

### Dessert

Crème brûlée	Chocolate mousse
Crème caramel	Apple thousand layers cake
Chocolate and mocha éclairs	Floating island
Rum babas	Tropical fruit Macedonia

**COST: \$56 USD per person**

*Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 40 people/maximum of 80 people*

*Menu is subject to the availability and seasonality of products*

## Mexican Buffet

### Welcome Drink

Assorted Margaritas

### Assorted Bread Station

### Soup

Tortilla soup

### Salad Bar

Escarole lettuce	Sweet corn
Romaine lettuce	Yellow pumpkin
Tomatoes	Jicama and oranges
Tex Mex salad	Beans

### Salad Dressings

Vinaigrette	Roquefort
Ranch	Caesar
Thousand Islands	Mayonnaise

### Ceviche bar

Mixed seafood ceviche	Shrimp ceviche
Fish ceviche	Scallop ceviche

### Salad Side

Green olives	Baby onions
Limes	Jalapeño peppers
Guacamole	Chopped onions
Serrano hot peppers	Pico de gallo
Mexican salsa	Scotch Bonnet
Salsa	Chips

### Cheese and Charcuterie

Manchego	Serrano ham
Feta	Ham
White cheddar	Salami
Fresh mozzarella	Turkey breast
Roquefort	

### Taco Stations

Tacos al pastor (marinated pork)
"Barbacoa" de res (shredded beef)
Cochinita pibil (shredded pork meat Yucatan style)
Pollo tecamachalco (chicken)
Seafood

### From the Grill

Grilled beef fillet	Pork chops
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### Entrées

Chicken mole	Grouper fillets Veracruz style
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### Sides

Yellow pumpkin	Rissolé potatoes
Mixed vegetables	Mexican rice

### Dessert

Tres lechés cake	Assorted Mexican candies
Stuffed Buñuelos	Sugar Buñuelos
Churros	Rice pudding
Tropical fruit Macedonia	Dark chocolate cake

### COST: \$25 USD per person

*Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 30 people/maximum of 80 people*

*Menu is subject to the availability and seasonality of products*

## Mediterranean Buffet

Welcome Drink	
Sangria	
Assorted Bread Station	
Soup	
Minestrone	
Salad Bar	
Escarole lettuce	Chickpeas
Romaine lettuce	Cucumbers
Tomato	Green beans
Shredded carrots	White beans
Salad Dressings	
Vinaigrette	Roquefort
Ranch	Caesar
Thousand Islands	Mayonnaise
Ceviche bar	
Mixed seafood ceviche	Shrimp ceviche
Fish ceviche	Scallop ceviche
Salad Side	
Artichokes	Marinated feta cheese
Mix vegetables	Black olives
Pickles	Anchovies
Limes	Parmesan cheese
Baked eggplant	Diced hard-boiled egg
Croutons	Marinated bell peppers

Antipastos and Sides	
Tabouleh salad	Greek mushrooms
Potato Spanish omelet	Nizarda salad
Lima beans and parmesan cheese salad	Caprese salad
Serrano ham and cantaloupe	Piemontesa salad
Rosemary marinated fish fillet	Smoked salmon rolls
Cheese and Charcuterie	
Gorgonzola	Calabrese salami
Manchego	York ham
Provolone	Canadian ham
Fine herbs cream cheese	Bresaule (dried beef)
Brie	
Entrées	
Moroccan style chicken with olives	Gorgonzola beef steak
Bolognese lasagna	Spanish Paella
Pizzaiola grouper fish fillet	
Sides	
Niza Ratatouille	Risotto di funghi
Toscana potatoes	Mixed vegetables
Dessert	
Catalan cream	Raspberry cake
Profiteroles	Tiramisu
Strawberry tartlet	Flan
Tropical fruits Macedonia	Lime pie

### COST: \$25 USD per person

*Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 30 people/maximum of 80 people*

*Menu is subject to the availability and seasonality of products*



## Italian Buffet

### Welcome Drink

Bellinis

### Assorted Bread Station

### Soup

Zuppa di fagioli bianchi

### Salad Bar

Escarole lettuce	Green asparagus
Roasted endives	Artichokes hearts
Tomatoes	Green beans
Shredded carrots	White beans

### Salad Dressings

Vinaigrette	Roquefort
Ranch	Caesar
Thousand Islands	Mayonnaise

### Salad Side

White asparagus	Croutons
Mix vegetables	Black olives
Pickles	Anchovies
Limes	Parmesan cheese

### Cheese and Charcuterie

Gorgonzola	Calabrese salami
Smoked provolone	York ham
Provolone	Pastrami
Fine herbs cream cheese	Bresaule (dried beef)

### Antipastos and Sides

Florentine salmon terrine	Mint marinated fish fillets
Caprese salad	Serrano ham and cantaloupe
Marinated buffalo mozzarella	Marinated bell peppers
Hard boiled eggs stuffed with tuna	Lima beans and parmesan cheese salad
Piemontesa salad	Mushrooms and bacon

### Pasta Station

Ricotta cheese ravioli	Green Fettuccini
Spaghetti	Fusilli

**Sauces:** bolognese, alfredo, pomodoro, pesto

**Side orders:** onions, tomato, garlic

### Entrées

Parmigiano chicken	Gorgonzola beef steak
Pizzaiola grouper fillets	Oso bucco

### Sides

Polenta a la Piacentina	Toscana potatoes
Italian zucchini au gratin	Mixed vegetables

### Dessert

Zuppa inglese	Cannoli
Chocolate truffle	Tiramisu
Flan	Profiteroles
Tropical fruits Macedonia	Pear cake

**COST: \$30 USD per person**

*Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 30 people/maximum of 80 people*

*Menu is subject to the availability and seasonality of products*

## Asian Buffet

### Welcome Drink

Mai Tais

### Assorted Bread Station

### Soup

Tofu soup

### Salad Bar

Japanese lettuce	Marinated cucumbers
White cabbage	Soy bean sprouts
Tomatoes	Chinese noodles with vegetables
Shredded carrots	Oriental salad

### Salad Dressings

Ginger vinaigrette	Roquefort
Ranch	Caesar
Soy sauce	Mayonnaise
Marinated ginger	Wasabi

### Salad Sides

Tofu cheese	Croutons
Mixed vegetables	Black olives
Pickles	Capers
Limes	Baby onions

### Cheese and Charcuterie

Gorgonzola	Serrano ham
Manchego	Calabrese salami
Panela	Ham
Swiss	Canadian ham
Brie	Roast beef

### Appetizers and Sushi

Salmon sushi	Squid ginger salad
Vegetarian sushi	Kamikama salpicon
Shrimp sushi	Masago sashimi

### Stir Fry and Chow Mein Station

Soy beans sprouts, cabbage, carrots, Italian zucchini, celery, leek, broccoli, cauliflower, assorted mushrooms, Chinese noodles, pork strips marinated with ginger

### Carving station

Peking duck	Sweet and sour pork ribs
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### Entrées

Steak with oyster sauce	Peanut sauce chicken
Tempura fish fillets	Tempura shrimp

### Sides

Spring rolls	Fried samosas
Cantonese rice	Steamed potatoes

### Dessert

Chocolate with yogurt and honey cup	Sugar Buñuelos
Chocolate "grand marquis"	Tangerine cake
Tropical fruits Macedonia	Pecan pie
Tempura bananas with chocolate sauce	Midori flan

**COST: \$32 USD per person**

*Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 30 people/maximum of 80 people*

*Menu is subject to the availability and seasonality of products*

## Seafood Buffet

### Welcome Drink

Kir Royal

### Assorted Bread Station

### Soup

Fish soup with garlic croutons

### Salad Bar

Escarole lettuce	Artichoke hearts
Japanese lettuce	Cucumbers
Tomatoes	Green beans
Asparagus	Sweet corn

### Salad Dressings

Vinaigrette	Roquefort
Ranch	Caesar
Thousand Islands	Mayonnaise
Soy sauce	Wasabi

### Ceviche bar

Mixed seafood ceviche	Shrimp to peel
Caribbean ceviche	Scallops
Stone crab claws	Shrimp cocktail
Salmon sushi	Vegetable sushi
Shrimp sushi	

### Salad Sides

Capers	Croutons
Mixed vegetables	Black olives
Pickles	Anchovies
Limes	Parmesan cheese
Guacamole	Jalapeño peppers
Serrano hot peppers	Pico de gallo
Chips	

### Cheese and Charcuterie

Gorgonzola	Serrano ham
Manchego	Calabrese salami
Panela	York ham
Swiss	Canadian ham
Brie	Roast beef

### From the Grill

Caribbean Lobster	Beef steak
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### Catch of the Day

Whole fish Tikinxik (marinated with achiote paste and baked in banana leaves)

Assorted fried whole fishes served with garlic butter

### Sides

Saffron rice	Steamed potatoes
Mixed vegetables	Green beans

### Dessert

Fruit tarts	Strawberry cheesecake
Peach tarts	Tiramisu
Chocolate and mocha éclairs	Tropical fruits Macedonia
Crème brûlée	Opera cake

**COST: \$60 USD per person**

*Includes 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person). Requires a minimum of 50 people/maximum of 80 people*

*Menu is subject to the availability and seasonality of products*

# Set Menus for Groups

## Gala Dinners

### MENU 1

Salmon carpaccio

Cream of asparagus soup

Guava and Mescal sorbet

Surf and Turf (steak and jumbo shrimp)

Bitter Italian chocolate

Coffee and petit fours

3 Courses\*: \$47 USD per person    4 Courses\*\*: \$60 USD per person

### MENU 2

Feta cheese and balsamic vinaigrette salad

Lobster bisque

Lemon and vodka sorbet

Beef Wellington

Crème brûlée

Coffee and petit fours

3 Courses\*: \$40 USD per person    4 Courses\*\*: \$49 USD per person

### MENU 3

Duck terrine with dried fruits

Coquille Saint Jacques (scallops) in saffron sauce

Cantaloupe and sherry sorbet

Dill salmon fillet

Parfait de straciatella

Coffee and petit fours

3 Courses\*: \$43 USD per person    4 Courses\*\*: \$52 USD per person

### MENU 4

Green pepper beef carpaccio

Celestine consommé

Champagne sorbet

Rosemary leg of lamb

Pineapple and coconut Caribbean cake

Coffee and petit fours

3 Courses\*: \$48 USD per person    4 Courses\*\*: \$57 USD per person

### MENU 5 (Vegetarian)

Tomato and goat cheese pesto salad

Cream of carrot soup

Tangerine and vodka sorbet

Vegetable strudel

Yogurt and fruit cake

Coffee and petit fours

3 Courses\*: \$29 USD per person    4 Courses\*\*: \$39 USD per person

\*3 Courses: Includes selection of appetizer OR soup, sorbet, entrée, dessert, coffee and petit fours.

\*\*4 Courses: Includes appetizer, soup, sorbet, entrée, dessert, coffee and petit fours.

All menus include 2 hours of domestic open bar (Additional open bar hour is an extra \$10 USD per person)

All prices are in US dollars. Service and VAT are included. Restrictions may apply

# Pick & Choose Dinner

Select a menu to suit your personal taste. Prices are listed per person according to the main dish of your choice.  
A la carte menus include 1 first course, 1 main course, 1 dessert, and coffee and petit fours.

## First Course *(Please select one from the list below)*

### Cold appetizers

Shrimp ceviche  
Shrimp cocktail  
Green pepper beef carpaccio  
Yellow tail tuna carpaccio  
Smoked salmon

Artichoke hearts and palmettos **VEG**

Scallop salad

### Hot appetizers

Crab crepes au gratin  
Lobster parfait  
Seafood thousand layers "Beurre Blanc"  
Saffron scallops

Asparagus with Hollandaise sauce **VEG**

### Soup

Sherry oxtail soup  
Lobster bisque  
Cream of asparagus soup  
Cream of carrot soup **VEG**  
Clam chowder  
Pumpkin flower soup  
Fish soup

### Sorbets

Lime with vodka  
Cassis with vodka  
Jamaica with Xtabentum  
Cantaloupe with sherry  
Guava with Mescal  
Port granité with cantaloupe balls  
Tamarind with tequila  
Orange with Cointreau

Add an additional appetizer or soup from selection above: \$9.50

Additional charge for selecting one of the below items as the appetizer:

Champagne lobster medallions \$13.50

Foie gras \$20.00

## Main Course *(Please select one from the list below)*

Steamed grouper served with mussels and saffron sauce	\$37.00
Boquinete fish "Monte Xanic"	\$40.00
Seabass Supreme with eggplant caviar	\$43.00
Salmon "Grenobloise"	\$43.00
Jumbo shrimp Provencal	\$52.00
Surf and Turf (beef fillet and lobster)	\$47.00
Lobster Cardinal	\$56.00
Lobster Thermidor	\$61.00
Roast beef ribs	\$47.00
Beef Wellington	\$40.00
Beef Béarnaise	\$47.00
Parmigiano chicken	\$35.00
Moroccan style chicken	\$35.00
Chicken with achiote paste	\$35.00
Lemon pepper chicken	\$35.00
Raspberry Duck	\$44.00
Veal ribs Provimi	\$44.00
Rosemary Rack of Lamb	\$48.00
Vegetable Strudel <b>VEG</b>	\$30.00

## Dessert *(Please select one from the list below)*

Crème Brûlée  
Strawberries bavarois  
Three chocolates cloud  
Guava and mango parfait  
Tropical fruit sabayon  
Stracciatella parfait with caramel sauce  
Dark chocolate cake  
Opera cake  
Tarte tatin  
Baked Alaska

All menus include 2 hours of domestic open bar  
(Additional open bar hour is an extra \$10 USD per person)

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Restrictions may apply.