



planet
hollywood™

BEACH RESORT • COSTA RICA



wedding menu

COCKTAIL PARTY

Please select 3 canapes from the below options for the PH Love package and 5 canapes for the PH Glam package. Additional canapes can be added to your cocktail hour to the PH Love and PH Glam package at a cost of \$2.50 per canape.

Cold Canapes

Melon prosciutto brochette

Seafood ceviche

Smoked salmon and cream cheese rolls

Mini crab tartlets

Brie cheese canapes

Mini caprese salads

Classic tahini and pita bread

Tuna tartar with sesame oil

Hot Canapes

Shrimp tempura

Ham croquettes

Teriyaki beef brochettes

Coconut fish fingers

Chicken satay

Classic spring rolls

Spinach and cheese quiches

Argentinean empanadas

To purchase an à la carte cocktail party, the cost is \$26 per person

Includes 1 hour of international open bar and 6 canapes from the list above. Requires a minimum of 16 guests.

DELUXE COCKTAIL PARTY

Appetizers

Foi gras mousse on brioche with peach jam

Lobster salpicon

Ahi tuna tartar

Mini caprese salad

Mini beef medallions with blue cheese

Shrimp with mango glaze brochette

Bacon wrapped scallop with hoisin sauce

Mini smoked salmon quiche

\$35 per person

Includes 1 hour of international open bar. Requires a minimum of 16 guests.

buffet dinner menu

CARIBBEAN MENU

This menu is available in buffet style.

Starters

Pineapple, cucumber and dill salad

Caramelized onion and avocado salad

Farmer's cheese and pear salad

Tomato salad

Bean and potato salad

Fish ceviche

Shrimp ceviche

Soup

Seafood soup

Entrées

Curry goat stew

Chicken supreme with tamarind sauce

Baked fish in banana leaves with annatto sauce

Sides

Rice and beans

Mashed pumpkin

Fried banana

Desserts

Coconut cream pie

Lemon pie

Tropical fruit salad

Banana flambé

ITALIAN MENU

This menu is available in family style or buffet style.

Salads

Caprese salad with marinated Buffalo mozzarella

Florentine salmon terrine

Lima beans and parmesan salad

Roasted endives

Panzanella salad with croutons and fresh vegetables

Entrées

Chicken parmigiana

Gorgonzola beef steak

Pizzaiola grouper fillets

Sides

Riccotta cheese ravioli

Spaghetti pomodoro

Italian zucchini au gratin

Desserts

Tiramisu

Panna Cotta

Tropical Macedonia fruit

Chocolate truffle

\$50 per person

Includes 3 hours of international open bar.

Requires a minimum of 40 guests.

**Option available for PH Love and PH Glam
wedding packages**

\$50 per person

Includes 3 hours of international open bar.

Buffet Style: Requires a minimum of 40 guests.

*Family Style: Requires a minimum of 16 guests. Salads, entrées, sides and
desserts are served in the center of each table to be shared.*

**Option available in the PH Love & PH Glam
wedding packages**

Prices are in USD. Service charge and sales tax included. Menu is subject to availability and seasonality of products.

INTERNATIONAL MENU

Create your own buffet or family style menu by selecting the items of your preference from each category below:

Salads *(please select 4 items)*

Spinach salad with bacon and cheese

Cucumber salad with corn

German potato salad

Mixed lettuce salad

Tropical fruit salad

Shrimp cocktail

Dressings *(please select 3 items)*

Ranch

Balsamic

Italian

Croutons

Entrées *(please select 3 items)*

Beef tenderloin

Shrimp skewers

Salmon fillet

New York steak

Chicken breast

Sides *(please select 3 items)*

Spring rice

Corn with butter

Pasta with tomato sauce

Spinach florentine

Mashed potatoes

Mixed vegetables

Desserts *(please select 4 items)*

Fruit tartlet

Custard

White and dark chocolate cake

Fried banana with condensed milk

Fresh tropical fruit

\$60 per person

Includes 3 hours international open bar.

Buffet Style: Requires a minimum of 40 people.

Family Style: Requires a minimum of 16 guests. Salads, entrées, sides and desserts are served in the center of each table to be shared.

Option included in the PH Glam wedding package.

If you have selected the PH Love package, this menu can be added for an additional \$10 per person.

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BBQ BUFFET

Appetizers

Coleslaw
Guacamole with tortilla chips
Pasta salad
Seafood ceviche
Shredded carrots
Corn salad

Soup

Oxtail consommé

Entrées

Rib-eye steak
BBQ ribs
Shrimp brochettes
Argentinian sausage

Sides

Baked potatoes
Corn on the cob
Grilled vegetables

Desserts

Brownies
Flan
Apple pie
New York cheesecake

\$65 per person

Includes 3 hours of international open bar. Requires a minimum of 40 guests.

Option included in PH Glam wedding package.

If you have selected the PH Love package, this menu can be added for an additional \$15 per person.

GALA BUFFET

Salad Bar

Caesar salad

German potato salad

Grilled asparagus and artichoke

Shrimp cocktail

Mixed greens

Cucumber, tomato, carrot, red onion, green olives, radish, beet root, boiled eggs

Variety of dressings

Soup

Lobster bisque

Cheese & Charcuterie

Provolone

Swiss

Brie

Serrano ham

York ham

Salami

Jams and crackers

Pickles

Entrées

Green pepper beef medallions

Almond butter grouper fillet

Mustard pork loin

Chicken cordon blue

Sides

Mushroom and saffron rice

Duchess potatoes

Fresh sautéed vegetables

Dessert

Peach tartlet

Crème brûlée

Strawberry cheesecake

Opera cake

\$65 per person

Includes 3 hours of international open bar. Requires a minimum of 40 guests.

If you have selected the PH Love or PH Glam wedding package, this menu can be added for an additional \$15 per person.

PLATED MENU

Select a menu to suit your personal taste. Please pick one starter, one entrée and one dessert.

Starter *(please select 1 option)*

Beef carpaccio with truffle vinaigrette and parmesan foam	
Scallop salad	
Yellow tail tuna carpaccio	
Sweet jam and tamarind vichyssoise with coconut-rim foam	
Tomato bisque with goat cheese baguette croutons	
Clam chowder	
Truffled mushroom cream soup	
Mixed greens, julienne carrots, cucumber and daikon radish in a light soy dressing	VEG
Asparagus with hollandaise sauce	VEG
Minestrone soup	VEG

Entrées *(please select 1 option)*

Salmon grenobloise, mushrooms and mashed potatoes	
Seabass supreme with eggplant caviar, saffron risotto, zucchini gratin and tomato sauce	
Herb roasted chicken, fennel whipped potatoes and honey-anise glazed carrots	
Roasted pork chop, parmesan-sage polenta cake, blue lake beans and sour cherry sauce	
Marinated flank steak with tamarind sauce, Yukon potato fondant and mixed bell peppers and zucchini	
Penne pasta with sautéed shrimp, peppers and cilantro in tequila lime sauce	
Vegetable paella	VEG
Vegetable and goat cheese strudel with red bell pepper sauce	VEG

Dessert *(please select 1 option)*

Baked Alaska
Mango cheesecake with guava coulis
Vanilla macaron, pastry cream and fresh strawberry napoleon with pistachio sauce
Strawberry bavarois
Stracciatella parfait with caramel sauce
Dark chocolate cake
Crème brûlée

\$52 per person

Includes 3 hours open bar. Requires a minimum of 16 guests. Add an additional starter from selection above for \$8. Please consult with your wedding coordinator for locations included in the this menu.

Option included in the PH Love and PH Glam wedding package.

Prices are in USD. Service charge and sales tax included. Menu is subject to availability and seasonality of products.

OPTIONAL ITEMS TO ENHANCE YOUR MENU:

Surf and turf (filet mignon & lobster)	\$20 per person
Lobster tail	\$20 per person
Jumbo shrimp provencal	\$15 per person
Rosemary rack of lamb.....	\$20 per person
Black angus beef medallions.....	\$15 per person
New York angus steak.....	\$15 per person

STANDARD OPEN BAR

Whisky

Dewar's White Label
 J.W. Black Label
 J.W. Red Label
 Canadian Club
 Jack Daniel's
 Jim Beam

Gin

Beefeater
 Gordons
 Tanqueray

Rum

Appleton White
 Bacardi Carta Oro
 Bacardi Silver
 Flor de Caña Coconut
 Captain Morgan

Liquours

Amaretto Di Saronno	Jaggermeister
Flor de Caña Spresso	Licor 43
Cointreau	Limoncello
Baileys	Midori
Grand Marnier	Sambuca

Oporto

Offley Ruby

Vodka

Absolut
 Smirnoff
 Finlandia
 Stolichnaya
 Absolut Lime
 Smirnoff Vanilla

Tequila

3 Magueyes
 Jimador Blanco
 Jimador Reposado

Aperitifs

Campari
 Vermouth Martini Rossi
 Martini Rossi Bco Extra Dry
 Vermouth Martini Rossi Rosso
 Fernet Blanca

Brandy

St. Remy Authentic VSOP

Cognac

Hennessy VS

Beers

Imperial
 Imperial Light

\$16 per person / per hour

Brands of drinks are subject to change without notice. Including mixed drinks and house wine by the glass.

Prices are in USD. Service charge and sales tax included. Menu is subject to availability and seasonality of products.

PREMIUM OPEN BAR

Whisky

Chivas Regal	Crowne Royal
Dewar's White Label	Canadian Club
J.W. Black Label	Jack Daniel's
J.W. Red Label	Jim Beam

Gin

Beefeater	Tanqueray
Gordons	Hendricks
Bombay Sapphire	

Rum

Appleton White	Bacardí Carta Oro
Flor de Caña 4-Year	Captain Morgan
Brugal Carta Dorada	Bacardí Carta Blanca

Liquours

Amaretto Di Saronno	Midori
Frangelico	Sambuca
Flor de Caña Spresso	Peach
Cassis	Amaretto
Cointreau	Melon
Baileys	Coffee
Drambuie	Cherry
Dubbonet	Dark Cacao
Grand Marnier	Irish Cream
Jaggermeister	Curacao
Licor 43	Apple
Limoncello	Banana

Oporto

Offley Ruby

Vodka

Absolut	Absolut Lime
Smirnoff	Ketel One
Stolichnaya	Smirnoff Vanilla
Grey Goose	

Tequila

3 Magueyes	Don Julio Reposado
Don Julio Blanco	1800 Silver

Aperitifs

Campari
Vermouth Martini Rossi
Martini Rossi Bco Extra Dry
Vermouth Martini Rossi Rosso
Fernet Blanca

Mezcal

Zignum

Brandy

St. Remy Authentic VSOP

Cognac

Hennessy VS

Beers

Imperial
Imperial Light

\$22 per person / per hour

Brands of drinks are subject to change without notice. Including mixed drinks and house wine by the glass.

Prices are in USD. Service charge and sales tax included. Menu is subject to availability and seasonality of products.