



wedding menus

—★—
fit for a star

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 \$22 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

\$30 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.

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

Argentinean sausage

Sides

Baked potatoes

Corn on the cob

Grilled vegetables

Desserts

Brownies

Flan

Apple pie

New York cheesecake

\$58 USD per person

Includes 3 hours of international open bar.

Requires a minimum of 40 guests.

If you have selected the PH Love Package, this menu can be upgraded to for \$14 USD per person

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

GALA BUFFET

Salad Bar

Caesar salad
German potato salad
Grilled asparagus and artichoke
Shrimp cocktail
Mix green lettuce
Cob salad
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 USD 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 Package, this menu can be upgraded to for \$15 USD per person

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:

Appetizers *(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

\$50 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 Love & PH Glam wedding package.

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 |

\$57 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 Glam package.

If you have selected the PH Love Package, this menu can be upgraded to for \$7 usd per person

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 |

Mexican experience menu

MEXICAN EXPERIENCE MENU

Hors d'oeuvres *(please select 3 items)*

Mini chicken fried tacos

Mini sopes with crispy duck

Mini panuchos with beef

Fish ceviche

Mini tostadas with shredded beef

Stuffing jalapeño chilli

Quesadillas with oaxaca cheese

Mini meatballs with chipotle chilli

Appetizer

Traditional sea food ceviche with corn chips

Cucumber salad with chargrilled corn

Jicama salad with fresh orange and cilantro

Traditional: Red & Green salsas

Entrées

Chicken fajitas with flour tortilla with refried beans
"Yucatan" style

Caribbean grouper fillet with mixed steamed vegetables
with basil oil

Achiote marinated grill flank steak with tartlet of sweet
potato

Sautéed shrimp with garlic and vegetables julienne

Chicken breast

Desserts

Tartlet of sweet potato

Guava crème brule

Mexican fritters: Churros and buñuelos

Mexican cookies with dried fruits

- One-hour private cocktail party including three Mexican hors d'oeuvres and two traditional cocktails
 - Traditional Mexican dinner with a Mexican-infused menu. Includes 3-hours of open bar.
 - Tequila tasting – taste and sample different tequilas during your private reception

The Mexican Experience package is based up to 20 guests. Additional guests can be added for \$50 USD per person.

For less than 40 guests, this will be served family style, for more than 40 guests this will be served buffet style.

Restrictions may apply (based on seasonality of products and number of guests). Services and tax included in prices. If you wish to add on décor, entertainment or any additional experiences, these would be extra options found in our wedding guide

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

INTERNATIONAL OPEN BAR

Rum

Bacardi
 Coconut Rum
 Havana Club
 Appleton
 Appleton Special

Vodka

Absolut
 Stolichnaya
 Smirnoff
 Svedka
 Svedka Clementine
 Svedka Citron
 Svedka Vanilla

Tequila

Herradura White
 Centenario Reposado
 Jimador White
 Cuervo Especial
 Don Julio Reposado

Beer

Coors Light
 Xx Lager
 Sol

Gin

Tanqueray
 Beefeater

Brandy

Fundador

Cognac

Martell V.S.

Whiskey

Jack Daniels
 Jim Beam
 Canadian Club
 JW Black Label
 JW Red Label
 Ballantine Finest
 J&B

Creams & Spirits

Sambuca
 Blue Curacao
 Peach Liqueur
 Amaretto
 Baileys Irish Cream
 Vermouth Martini Rosso
 Dry Martini
 Sweet Martini
 Orange Liqueur
 Apple Liqueur
 Watermelon Liqueur
 Melon Liqueur
 Coffee Liqueur
 Mint Liqueur
 Cherry Liqueur
 Banana Liqueur
 Liqueur 43
 Kahlua

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

\$12 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.

DELUXE OPEN BAR

Rum

Appleton
 Appleton Special
 Coconut Rum
 Havana Club 7 Años
 Flor De Caña

Tequila

Jimador White
 Jimador Reposado
 Cuervo Blanco
 Cuervo Reposado
 Don Julio White
 Don Julio Reposado
 Svedka Vanilla

Whiskey

Jack Daniels
 Jw Red Label
 Jw Black Label
 Chivas Regal
 Buchanans
 Crown Royal

Gin

Tanqueray
 Beefeater
 Bombay

Vodka

Absolut
 Stolichnaya
 Grey Goose
 Svedka
 Svedka Clementine
 Svedka Citron
 Svedka Vanilla
 Smirnoff

Brandy

Fundador
 Torres 10

Cognac

Martell
 Hennessy

Port

Dry Martini
 Sweet Martini

Creams & Spirits

Sambuca
 Blue Curacao
 Peach Liqueur
 Amaretto
 Baileys Irish Cream
 Orange Liqueur
 Apple Liqueur
 Watermelon Liqueur
 Melon Liqueur
 Coffee Liqueur
 Mint Liqueur
 Cherry Liqueur
 Banana Liqueur
 Liqueur 43
 Kahlua
 Cointreau
 Jaegermeister
 Anis Pastisse Ricard

Beer

Coors Light
 XX Lager
 Sol

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

\$17 per person / per hour

Upgrade from International Bar to a Deluxe Bar for \$5 USD per person/per hour.

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

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