



---

## Wedding Menu

---

*Royalton*

CHIC Punta Cana  
Resort & Spa

## COCKTAIL PARTY

Please select 3 options from the below for the Refined package.

Additional canapes can be added to your cocktail hour in the Refined, for a cost of \$2.50 USD 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

Tempura shrimps

Ham croquettes

Teriyaki beef brochettes

Coconut fish fingers

Chicken satay

Classic spring rolls

Spinach and cheese quiches

Argentinean empanadas

**To purchase a cocktail party à la carte, the cost is \$23 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 capresse salad

Mini beef medallions with blue cheese

Shrimp with mango glaze brochette

Wrapped scallop with bacon, hoisin sauce

Mini smoked salmon quiche

**\$35 per person**

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

*Prices are in USD. Service charge (10%) and sales tax (18%) included. Menu is subject to availability and seasonality of products.*

# 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  
Beans and potato salad  
Fish ceviche  
Shrimp ceviche

### Soup

Seafood soup

### Entrees

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  
Lemon pie  
Tropical fruit salad  
Banana flambé

## ITALIAN MENU

This menu is available in family style or buffet style.

### Salads

Caprese salad marinated buffalo mozzarella  
Florentine salmon terrine  
Lima beans and parmesan salad  
Roasted endives  
Panzanella salad with croutons and fresh vegetables

### Entrees

Chicken parmigiana  
Gorgonzola beef steak  
Pizzaiola grouper fillets

### Sides

Ricotta cheese ravioli  
Spaghetti pomodoro  
Italian zucchini au gratin

### Desserts

Tiramisu  
Panacota  
Tropical Macedonia fruit  
Chocolate truffle

### \$50 per person

*Includes 3 hours of international open bar.*

*Requires a minimum of 40 guests.*

**Option included in the Refined Wedding Package.**

### \$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, entrees, sides and desserts are served in the center of each table to be shared.*

**Option included in the Refined Wedding Package.**

*Prices are in USD. Service charge (10%) and sales tax (18%) included. Menu is subject to availability and seasonality of products.*

# Buffet Dinner Menu

## BBQ BUFFET

### Appetizers

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

### Soup

Oxtail consommé

### Main Course

Rib eye steak  
BBQ ribs  
Shrimp brochettes  
Argentinean sausage

### Sides

Baked potatoes  
Corn on the cob  
Grilled vegetables

### Dessert

Brownies  
Flan  
Apple pie  
New York cheesecake

**\$60 per person**

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

***If you have selected the Refined Package, this menu can be added for \$10 per person***

*Prices are in USD. Service charge (10%) and sales tax (18%) included. Menu is subject to availability and seasonality of products.*

# Buffet Dinner Menu

## 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

### Entrees

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

**\$68 per person**

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

***If you have selected the Refined Package, this menu can be added for \$18 USD per person.***

*Prices are in USD. Service charge (10%) and sales tax (18%) 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 fresh 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

### **Main Course** (please select 3 items)

Beef tenderloin steak

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

### **Dessert** (please select 4 items)

Fruit tartlet

Custard

White and dark chocolate cake

Fried banana with condensed milk

Fresh tropical fruits

## **\$52 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, entrees, sides and desserts are served in the center of each table to be shared.*

### **Option included in the Refined Wedding Package**

*Prices are in USD. Service charge (10%) and sales tax (18%) included. Menu is subject to availability and seasonality of products.*

## PLATED MENU

Select a menu to suit your personal taste. Please pick one first course, one main course and one dessert

### First course (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 crouton	
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

### Main course (please select 1 option)

Salmon grenobloise, mushrooms and mashed potatoes	
Seabass supreme with eggplant caviar with 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	
Royalton 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

## \$60 per person

Includes 3 hours open bar. Requires a minimum of 16 guests. Add an additional appetizer or soup from selection above for \$8.

Please consult with your wedding coordinator for locations included in the this menu.

**If you have selected the Refined Package, this menu can be added for \$7 per person.**

## 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

*Restrictions may apply (based on seasonality of products and number of guests).*

*Prices are in USD. Service charge (10%) and sales tax (18%) included.*





# Dominican Experience Menu

## COCKTAIL HOUR

Hors d'oeuvres (please choose 3)	
Mini mofonguito	Lamb dumpling
Chicken chicharron	Avocado mini tostadas
Yucca balls	Beef empanadillas
Beef crostini	

## FAMILY STYLE

For groups with less than 40 guests. Starters, main courses and desserts are served in the center of the table to share.

### Starters

Green salad

Shrimps mofongo

Fish ceviche

### Main Course

Grilled beef & chicken

Vegetables

Rice

### Dessert

Coconut pudding

Corn cream

Pineapple upside-down cake

## DINNER MENU (BUFFET)

For groups with more than 40 guests:

### Salad Bar

Salad bar

Conch cocktail

Shrimps mofongo

Fish ceviche

Grilled beef

Grilled chicken

Grilled tuna

### Sides

White rice

Green pigeon peas

Potatoes

Vegetables

### Dessert

Custard

Coconut pudding

Corn cream

Pineapple upside-down cake

1 hour private cocktail party including three Dominican hors d'oeuvres and two traditional cocktails and coconut station.  
2 hour reception including Dominican dinner and 2 hours of international open bar.

**If you would like to upgrade your Dominican experience menu, you may select either the Italian or International menu for \$16 per person. For less than 40 guests, this will be served family style, for more than 40 guests this will be served buffet style.**

Prices are in USD. Service charge (10%) and sales tax (18%) included. Menu is subject to availability and seasonality of products.

## INTERNATIONAL OPEN BAR

### Rum

Brugal White

Brugal Carta Dorada

Extraviejo

### Tequila

Ticaz Gold

Ticaz Silver

### Whiskey

Johnnie Walker Black

Johnnie Walker Red

J&B

### Gin

Beefeater

### Vodka

Skyy

Stolichnaya

### Brandy

Nacional

### Vermouth

Martini Rojo

Martini Blanco

### Creams & Spirits

Amaretto National

Sambuca National

Whiskey Cream

Licor Triple Sec

Coconut Liqueur

Licor De Cacao

Lime Liqueur

Coffee Liqueur

Apple Liqueur

Licor De Melocoton

Banana Liqueur

Licor De Granadina

Baileys

Limoncello

Grand Marnier

Cointreau

### Beer

Draft Beer

Presidente

**\$18 per person/per hour**

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

## DELUXE OPEN BAR

### Rum

Barcelo Blanco

Barcelo Dorado

Barcelo Imperial

### Tequila

Jose Cuervo Blanco

Jose Cuervo Reposado

### Whiskey

Johnnie Walker Black

Chivas Regal

Dewars

Buchanans

### Gin

Tanqueray

### Vodka

Stolichnaya

Grey Goose

### Brandy

Magno

### Vermouth

Martini Rojo

Martini Blanco

### Creams & Spirits

Amaretto

Sambuca Romana

Baileys

Mint Liquor

Triple Sec Liquor

Coconut Liquor

Cocoa Liquor

Lemon Liquor

Coffee Liquor

Apple Liquor

Peach Liqueur

Banana Liquor

Granadina

Tia Maria

Grand Marnier

Cointreau

### Beer

Draft Beer

Presidente

Budweiser

**\$24 per person/per hour**

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

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

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