



Royalton
Luxury Resorts



Wedding Menu



COCKTAIL PARTY

Please select 3 options from the below for the Refined package and 5 options for the Exclusive package
Additional canapes can be added to your cocktail hour in the Refined or Exclusive package, 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 \$23.00 USD 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 USD 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 USD per person

Includes 3 hours of international open bar.

Requires a minimum of 40 guests.

Option included in the Refined & Exclusive Wedding Package

\$50 USD 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 & Exclusive Wedding Package

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

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 USD per person

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

Option included in the Exclusive Wedding Package

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

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

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 USD per person

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

If you have selected the Refined or Exclusive 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 USD 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 & Exclusive 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 bavaois
Stracciatella parfait with caramel sauce
Dark chocolate cake
Crème brûlée

\$60 USD per person

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

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

Option included in the Exclusive Wedding Package.

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

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

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
Served with 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 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.

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 USD 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 USD 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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