



Royalton
Luxury Resorts

Cuba Banquet Menu



Wedding Set Menus

Select a menu to suit your personal taste. Only one set menu is permitted for the entire group.
Allergies and dietary restrictions will be taken into consideration.

Appetizer (select one option)

- Salmon flower with coulis and capers
- Shrimp cocktail with curry
- Niçoise salad
- Red sweet pepper and tuna
- Vegetables served with mushrooms, croutons and cheese **VEG**
- Caprese salad with tomato, mozzarella and basil **VEG**

Soup (select one option)

- Cream of vegetable with shrimp
- Cream of potato with prosciutto
- Onion soup
- Cream of tomato with oregano croutons
- Traditional green pea soup with a touch of olive oil **VEG**
- Classic minestrone **VEG**

Main (select one option)

- Beef steak with demi-glace and duchess potatoes
- Mediterranean style fish fillet, pilaf rice and sautéed vegetables
- Honey and rosemary chicken, yellow rice and sautéed vegetables
- Honey mustard chicken, yellow rice and sautéed vegetables
- Cannelloni filled with vegetables on breaded eggplant medallions **VEG**
- Eggplant and tomato lasagna **VEG**

Additional charge for selecting the main course:

- | | |
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| Pilpil lobster, roasted potatoes and sautéed vegetables | \$29 CAD per person |
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Dessert

- Chef's surprise
(please note some hotels may not offer a separate dessert in addition to the wedding cake)

