

BANQUET MENUS

RECEPTIONS

COLD HORS D'ŒUVRES

Celery Stick with Blue Cheese & Walnuts	\$12.00
Prosciutto & Melon	\$15.00
Deviled Eggs with Caviar	\$15.00
Puff Pastry with Ham Mouse	\$15.00
Salami Coronets, Onion Cocktail	\$15.00
Smoked Salmon & Cream Cheese on Toast Points	\$18.00
Canape Filled with Pate	\$18.00
Artichoke Bottoms stuffed with Crabmeat	\$20.00
Shrimp & Pineapple Brochettes	\$40.00
Lobster Medallion Canapes	\$40.00

Hot HORS D'ŒUVRES

Hot plantain with Bacon	\$15.00
Crab Cakes, Corn Salsa	\$18.00
Chicken Tenders, Honey Mustard	\$18.00
Fried Fish Fingers, Tartar Sauce	\$18.00
Mini Quiche Lorraine	\$18.00
Mini Sausage Pizza	\$18.00
BBQ Meatballs	\$18.00
Fried Chicken Wings, Picante Sauce	\$18.00
Spring Rolls, Plum Sauce	\$18.00
Chicken Sate, Peanut Sauce	\$20.00
Fried Shrimp Brochettes	\$40.00
Lamb Chops, Rosemary Sauce	\$30.00
Shrimp Provencale	\$40.00
Lobster in Pastry Puff	\$40.00

The above prices are per dozen plus 16% service charge.
\$85.00 waiters fees will be Charged (2 for every 25 guests).

DINNER

BBQ BUFFET

Sweet Corn Cream Soup
Cherry Consomme with Fine Vegetables

Homemade Potato Salad
Green Mixed Lettuce
Texas Kidney Beans Salad
Sliced Tomato Marinated with Onion
Creamy Cole Slaw
Seasonal Pasta Salad
Mixed Three Beans Salad
Cucumber Greek Salad
Assorted Dressing

Tray of Condiments and Fresh Vegetables
Domestic & International Cheese Mirror

Steamed Corn on the Cob
Baked Potato with chives Sour Cream
Caribbean Fried Plantains
Mexican Rice
Refried Black Beans
Sautéed Fresh Vegetables
Chicken BBQ
Honey Glazed Spare Ribs
Marinated Tuna Steak with Garlic Butter
Grilled New York Sirloin Steak

Chef's Display of Homemade Cakes &
International Pastry
Display of Tropical Fruits
Coffee & Tea

\$35.00 plus 16% tax

Minimum 40 Guests

CARIBBEAN BUFFET

Aruban Clam Chowder
Caribbean Fish Consomme Seasoned with Coconut
Mixed Green Salad
Marinated Tomato With Lime Vinaigrette
Exotic Crabmeat Pasta Salad
Waldorf Salad
Heart of Palm & Pineapple Salad
Sheered Carrots with raisins and Cashew Nuts
Sliced Cucumber with Papaya Vinaigrette
Caribbean Potato Salad
Assorted Dressing
Tray of Condiments and Fresh Vegetables
Domestic Mahi Mahi Fillet Creole Sauce
Caribbean Funchi
Steamed Garden Vegetables
Bami Goreng
Roasted Chicken Breast Jerk Seasoning
Fried Rice
Beef Cutsmall

Carved Honey Smoked Ham

Chef's Display of Homemade Cakes
& Caribbean Pastry, Display of Tropical Fruits

Coffee & Tea

\$40.00 plus 16% tax

Minimum 40 Guest

ALLEGRO BUFFET

Fresh Cocktail Shrimp Salad
Sliced Tomato with Blue Cheese
Authentic Greek Salad
Pesto Pasta Salad with Crabmeat
Marinated Cucumber with Balsamic Vinegar
Chilled shrimps on ice
Mixed Green Salad
Chef Salad
Assorted Dressing

Tray of Condiments & Fresh Vegetables
Display of Domestic & International Cheeses

Oven Roasted Rosemary Potato
Fresh Grouper with light seafood Sauce
Rice Pilaf with Raisin Nueces
Steamed Fresh garden Vegetables

Grilled Chicken Breast with Potato Wild Mushroom Sauce
Vol au Vent Stuffed with Crab meat procancale
Fresh Broccoli with Cashew Nuts

Chef's Display of Homemade Cakes & International Pastry
Display of Tropical Fruits

Coffee & Tea

\$45.00 plus 16%

Minimum 40 Guests

PRE SET - A LA CARTE DINNER

Dinner Includes choice of one Appetizer, Soup or Salad and your choice from the dessert list.
Appropriate Vegetables, Potato or Rice. Rolls, Butter, Coffee & Tea are also included.

APPETIZERS

Smoked Nova Scotia Salmon
Sliced Ripe Melon with Prosciutto Ham
Feta Cheese & Spinach Puffed Pastry
Baked Crab Cakes with Corn Salsa

SOUPS & SALADS

Sweet Corn & Crab Meat Bisque with Sherry
Authentic Dutch Split Pea Soup
Beef Consomme with Aromatic Vegetables
Cream of Wild Mushroom Soup

Caribbean Caesar Salad
Chilled Shrimp & Crabmeat Cocktail
California Field Salad with House Dressing
Hearts of Romaine with Tarragon Dressing
Seafood Salad on Fresh Greens

ENTREES

Grilled Breast of Chicken
Sautéed Crabmeat & Mushrooms
\$29.50 plus 16% tax

Grilled local Grouper
Lemmon caper sauce
\$29.50 plus 16% tax

New York strip Steak
Zinfandel wine sauce
\$38.00 plus 16% tax

Roast Prime Rib of Beef au jus
With Horseradish
\$45.50 plus 16% tax

Fillet Mignon Green Peppercorn sauce
Sautéed Shrimp Garlic Butter
\$46.00 plus 16% tax

Grilled Fillet Mignon
Sauce Choron
\$48.25 plus 16% tax

Roast Rack of Lamb
Mint sauce and fresh thyme
\$50.75 plus 16% tax

DESSERT

Carrot Cake
Cheese Cake with fresh Fruit
White & Dark Chocolate Mousse
Cornucopia of Fruit- Vanilla Rum Sauce
Chocolate torte with Hazelnut liqueur
Key Lime Pie
Meringue Rings with Chocolate Velvet &
Strawberry Coulis
Ice Cream

Maximum of 50 Guests

(If over 50 guests MUST be Buffet Service if on Beach or Pooldeck)

GALA A LA CARTE MENU I

Cream of El Paso
White Bean Soup with Sauteed Shrimp
And Tomatoe (roasted) and sage oil

Palm Beach Salad
Roasted Pumkin Seed with honey, Wild Mushroom, Radish, Red & White Onion,
Brussel, Endive, Avocado, Cherry Tomatoe, Cucumber, Carrots over a bed of 3 mixed Letteces
served with Mango Vinagrette

Rivera Maya
3 Pc Grilled Baby Lamb Chops, Grilled Duck Breat Fillet accompanied by Sweet
Mashed Potato, Green Aspargus and Black Berries

Amareto Cheese Cake served with Strawberry Ice Cream

PRICE \$ 54 + 16%

GALA A LA CARTE MENU II

Boston Garden Salad
Mixture of 3 Lettuces, Wild Mushroom, Fresh Okra, Black Olive, Belgian Endive, Red Onion, Dry
Apple, Cherry Tomato & Roasted Pumkin Seed

Mini Sea Bass with Clam Shell served with green sauce

Lobster Al Amato
2 6 ox Lobster tails stuffed Lobster meat , Onion, Tomato, Tarragon, Thyme, Oregano, Black
Olive, Green Olive, Garlic, Brandy, Gran Manier, Salsa Marinade & Heavy Cream.
Accompanied by Mashed Potato Rosettes & Julliene of Vegetables.

Coconut & Mango Chartosse served on a bed of Passion Fruit Coulis &
Topped with shaved Chocolate &

PRICE \$ 78 + 16%

GALA A LA CARTE MENU III

Long Beach Cocktail
6 Pc Jumbo Shrimp served with Roasted Pumpkin Seed
on a bed of 3 mixed lettuces, sliced tomatoes
and mango cream balsamic vinaigrette

French Onion Soup

Tornadaux Rosinni
8 Oz Grilled Beef Tenderloin topped with pate, served with stuffed tomato with pommes
dusches, green beans and sesame seed

Chocolate Devils Cake with Pistachio Angelaise

PRICE: \$ 48 + 16%

Maximum of 50 guests
(If over 50 guests MUST be buffet service if on Beach or Pooldeck)

BEVERAGES ALL INCLUSIVE GUESTS

There is a \$ 7+16% surcharge per person for beverages at private functions for the maximum
duration of 4 hours.

ENTERTAINMENT

Keyboard Player Per Hour
\$300.00 +16%
Saxophone Player
\$300.00 +16%
Danceband (Maximum of 3 hours)
\$1,700.00+16%
Steel band (maximum of 3 hours)
\$ 650+16%
DJ (Maximum of 3 hours)
\$600.00 +16% - extra hr at \$ 200
Carnaval Show (45 minutes)
\$850.00 +16%

ALL INCLUSIVE GROUPS SURCHARGE

There are surcharges that applies for private function for all-inclusive groups. Over the next pages you will find the menus, setup fees & Staffing and Surcharges that apply.

Set up fees

Beach/ Poolside	
2 - 40 persons	\$350.00
40-99 Persons	\$450.00
100- 199 person	\$600.00
200-300 person	\$750.00
Technical staff	\$150.00

Surcharge Private Functions

Coffeebreaks Complimentary (chefs choice)

Breakfast Buffet style \$ 7.00 per person

Lunch Buffet Style \$ 7.00 per person

Dinner Buffet Style \$ 15.00 per person

The menu for the above functions will be the same offered at The Palm restaurant on the day of the function.

Buffet or Plated (pre set) service available. Choices can be made from our banquet menus.

All-inclusive groups will receive 50% off menu chosen (except receptions)

RECEPTIONS/DINNER STAFFING GUIDES

If only a reception is requested the hotel will offer a complimentary Cheese & Fruit display.

All other Hors are at full price. There is a \$ 7.00 Surcharge fee per person for beverages at private functions with a max of 4 hrs durations. Listed below are the labor costs that apply.

One (1) Bartender for every 25 persons \$85.00 (maximum 3 hours)

Two (2) Waiter for every 25 persons \$ 85.00 (maximum 3 hours)

Two (2) Cooks for every 25 persons \$ 85.00 (maximum 3 hours)

Additional Hours at \$ 50 each.

PLS NOTE THAT AT THE END OF THE FINAL BILLING A 3.1% SALES TAX WILL BE ADDED.