



Banquet Menus 2012

Our food & beverage team will be at your service to make your upcoming event a special experience. Our executive chef and his kitchen team proudly present you culinary dishes with a Caribbean and international flair. Please review the below information and menu options and advise our event coordinator at least 21 days prior to the event of your choices. Our chef and event coordinator would be happy to work with you to fulfill your special requests. Please keep the following in mind when preparing your plans.

Entertainment:

We can arrange for a saxophone player, steel pan player, guitar player and band or DJ entertainment. In order to keep our intimate resort ambiance at all times, we require all entertainers to keep the volume at proper levels in order not to disturb the other resort guests.

Entertainment is to be finished by 11pm. Resort management will make sure this is monitored and that the entertainers adhere to our policy.

Requirements:

Dinner parties of 30 persons and more will be served buffet style. Parties of less than 30 persons will be served the sunset plated dinner set menus at our beach pavilion. You will find a variety of buffet menus and set dinner menu options on the following pages.

The final amount of guests must be advised to the hotel 1 week prior to the function while the menu details need to be advised at least 3 weeks before the function.

The Open Bar options are based on a minimum of 30 guests. Parties below 30 guests will be served beverages based on consumption.

Please note that menus and prices are subject to change without notice.

Payment & Cancellation Policy:

The resort requires a 50% down-payment of the total cost estimate of the function at least 2 weeks prior to the function with full payment due on the day of the function. Payment can be made by credit card. Please note that a full penalty applies if the function is canceled within 1 week of the event.

Service Charge and Gratuity:

A 15% service charge is charged to all of our food & beverage functions while the local sales tax is included in our prices. If you feel the staff has provided exceptional service a gratuity is appreciated.

Set-up Fees

- A pavilion set-up fee of \$125 will be charged for parties up to 15 persons. For parties up to 50 persons \$200 will be charged; and for 50 persons or more the fee will be \$300.



Premium Open Bar Service

Bacardi Black rum - Captain Morgan's rum - Grey Goose vodka - Absolut vodka - JW Black Label whiskey - Chivas Regal whisky - Seagram's V.O. - Jack Daniels bourbon - Bombay Sapphire gin - Jose Cuervo Gold tequila - Bols Jenever - Heineken - Corona - Budweiser - Balashi beer - Wente Vineyards cabernet sauvignon / chardonnay - Pinot Grigio - White Zinfandel - Amaretto di Soronno - Baileys - Sambuca - Courvoisier VSOP - juices - sodas
\$38,- first 2 hours / \$15,- additional hours per person

Standard Open Bar Service

Bacardi rum - Absolut vodka - JW Red label whiskey - Dewar's White Label Whiskey - Jim Beam bourbon - Tanqueray gin - Jose Cuervo Silver tequila - Bols jenever - balashi beer - Polar beer - Amstel bright - Cabernet Sauvignon / Chardonnay - White Zinfandel
Hennessy VS - juices - sodas
\$28,- first 2 hours / \$12,- additional hours per person

Cold Hors -D' oeuvres

Seared Chicken Breast with fruit salsa on toast / Blue Cheese mousse on toast with walnut / Camembert cheese on toast / Salami Cornets with cream cheese on toast - \$25,- per dozen

Seared Tenderloin with roasted pepper and cilantro relish / Proscuitto with Parma ham and melon / Italian bruschetta with parmesan cheese on toast / Grouper ceviche in cucumber wheel - \$30,- per dozen

Smoked Salmon Floret's on toast with garnish / Marinated grilled shrimp with chilli sauce on toast / Caviar served in tea spoon garnish - \$35,- per dozen

Hot Hors -D' oeuvres

Quiche Lorraine / Barbeque meat balls - \$25,- per dozen

Mini Kebab with red wine sauce / Satee's of Chicken with oriental peanut sauce / Sausage en Croute / Buffalo wings with Roquefort cheese dip - \$30,- per dozen

Mini egg roll with sweet & sour sauce / Stuffed mushroom with crab and hollandaise sauce / Scallop and bacon with Thai chilli sauce / Mini crab cakes with spicy remoulade sauce / Shrimp Cocktail on Ice - \$35,- per dozen

International Cheese Platter

An assortment of hard, soft and herb cheeses served with crackers and toast point
\$10,- per person

Vegetable Crudites

An assortment of celery, carrots, zucchini, yellow squash, broccoli florets, cauliflowers, red peppers and green peppers served with Roquefort & onion dip
\$7,- per person



Banquet Buffet Menus

Forever Yours Buffet

Salad

*Tomatoes Vinaigrette - Cucumber with Chives - Red onions - Fresh Baked Croutons -
Mixed Garden Greens with Appropriate Condiments - Choice of Dressing*

Hot Station

*Caribbean Curry Chicken with Tropical Fruit Sauce - Grilled Sirloin Steak with Mushrooms Sauce -
Fried Grouper Filet with Mango Relish (Creole Sauce) - Vegetable Ratatouille -
Mixed Fried Rice - Herb Roasted Potatoes - Rolls and Butter*

Dessert

*Tropical Fresh Fruits - Coffee or Tea
\$33,- per person*

The Aruban Extravaganza Buffet

Salad

*Sweet Potato salad - Curry Chicken and Raisin Salad - Tomato and Cucumber -
Red Beets & Onion - Tossed garden greens with appropriate condiments -
Assorted dressing - Rolls and Butter*

Hot Food

*West Indies Fried Rice - Pan Seared Grouper with Creole Sauce - Caribbean curry chicken -
Beef Stewed with Pumpkin - Aruban polenta - Seasonal fresh vegetable*

Desserts

*Bread Pudding - Caramel Flan - Banana Cake - Seasonal fruits Cocktail - Coffee and Tea
\$36,- per person*

Turtle Paradise Buffet

Salads

*Hearts of Palm with Papaya Champagne Vinaigrette - Penne salad with Ham and Vegetable -
Curry with Raisin & Toasted Almonds - Marinated Tomato with Balsamic Dressing -
Mixed Garden Greens with Appropriate - Assorted Dressing*

Hot Station

*Caribbean Rice - Pan Fried Grouper with Creole Sauce - Lemon Capers Chicken Breast
Oven Roast Pork Loin with Apple Demi Sauce - Roast Potatoes Lyonnaise
Caribbean Vegetable - Rolls and Butter*

Dessert

*Chocolate Mousse - Mixed Caribbean Fruits with mostly Pineapple - Coffee or Tea
\$38,- per person*



Banquet Buffet Menus

Caribbean Delight Buffet

Salads

*Marinated Heart of Palm - Grouper Ceviche - Tomato and Onion Vinaigrette -
Cucumber with Chives Sour cream - Field Greens with Appropriate Condiments
Assorted Dressing - Rolls and Butter*

Hot Food

*Cuban Blank Beans Rice - Jerk Spiced Chicken Breast with Fruit Salsa -
Oven Roast Pork Loin with Apple Demi Sauce - Pan Seared Grouper with Creole Sauce
Rose Mary Potatoes - Caribbean Veggies*

Dessert

*Key Lime Pie, Pineapple Upside Down - Assorted Sliced Fruits - Coffee and Tea
\$38,- per person*

Cudarebo Sun Delight Buffet

Salads

*Marinated Shrimp Ceviche - Tomatoes & Onions Vinaigrette
Cucumber with Sour Cream and Chives - Marinated Vegetable Salad
Assorted Field Greens with Appropriate Condiments*

Hot Station

*Saffron So Frite with Ripe Banana - Vegetable Blend with Fresh Herbs
Marinated Jerk Chicken with Mango Salsa - Seared Grouper with Tropical Fruit Salsa
Argentinean Roast Strip lion with Black pepper sauce - And Chimichurri Salsa
Roasted Sweet Potatoes - Rolls and Butter*

Dessert

*Chocolate Mousse - Tropical Sliced Fruits - Cheese Cake - Coffee or Tea
\$41,- per person*

Punta Brabo Sunset Buffet

Salads

*Marinated Shrimp Salad - Tomato Basil Vinaigrette
Cucumber with Red Pimientos - Grouper Escavechi with Spicy Onion
Mixed Garden Greens with Appropriate Condiments - Assorted Dressing*

Hot Station

*Grilled Skewered Beef Tips with Red Wine Sauce - Grilled Chicken Breast with a Honey Orange Glaze
Seared Salmon Filet with Citrus White Wine Sauce - Garlic Fried Polenta with Onion and Peppers
Rice Pilaf - Sauteed Greens Beans with Pancetta and Onion - Rolls and Butter*

Dessert

*Chocolate Cake - Fruit Medley with Strawberry Sauce - Flan - Coffee or Tea
\$41,-per person*



Sunset Dinner Menus

Sunset Dinner #1

Appetizer

Twin Seared Crab Cakes Served Over Greens & Corn Relish, Spicy Remoulade Sauce - Rolls & Butter

Salad

Spinach, Walnut & Radicchio Salad with Raspberry Vinaigrette

Main Course

Oven Roasted Stuffed Chicken Breast with Mixed Seafood Red Pepper Coulis & Buerre Blanc Sauce Stuffed Baked Potato Grilled Vegetable with Tomato

Dessert

*Home Made Cheesecake with Strawberry Coulis - Coffee or Tea
\$41,- per person*

Sunset Dinner #2

Appetizer

Beef Consomme with Vegetable Brunoise - Rolls & Butter

House Garden Salad

*Tossed Fresh Garden Greens with Tomato Wedge, Cucumber, Red Onions
and Baked Croutons - House dressing*

Main Course

*Almonds Breaded Filet of Grouper Pan Fried - Accompanied with Polenta, Fried banana
and Seasonal Vegetable*

Dessert

*Apple Strudel with Strawberry Coulis - Coffee or Tea
\$34,- per person*

Sunset Dinner #3

Appetizer

Caribbean Shrimp Cocktail with Horse Radish Cocktail Sauce Lemon Wedge & Garnish

Manchebo House Salad

Tomato, Cucumber, Peppers, Red Onion and Croutons with Choice of Dressing - Rolls & Butter

Main Course

*Charbroiled Filet of Beef Grilled to Perfection with Honey Glazed Salmon
Served with Oriental Vegetables Wasabi Mashed Potato and Red Wine Demi-Glace*

Dessert

*Home Made Cheesecake with Raspberry Sauce - Coffee or Tea
\$51,- per person*



Banquet Buffet Menus

Sunset Menu #4

*Clear beef consommé
with vegetable bruniose and cherry wine
Caribbean Tropical Crab cake served with greens and spicy mango relish
Dual Entrée
Seared Filet of Beef w/t grilled Chicken Breast
Served with portabello mushroom sauce and ginger mango sauce
Sweet Mashed Potato & Seasoned Vegetable
Strawberry Cheesecake
with strawberries coulis*

Price per person \$52.50 + 15%

Sunset Menu #5

*American lettuce wedge
Quarter of ice berg lettuce with diced tomato,
blue cheese prosciutto ham choice of dressing
Cream of Shrimp Bisque
Shrimp bisque with brandy and whipped cream
Tournedo of Beef with Grilled Grouper Almodine
5 oz filet of beef seared and served with red wine sauce
4 oz grilled grouper with ginger orange sauce
Caramel Custard with appropriate garnish*

Price per person \$49.50 + 15%

Sunset Menu #6

*Shrimp Cocktail
With choice of French or hot American
Cocktail sauce Caesar Salad
The king of Salads
Manchebo Surf & Turf Romantic combination of 5oz broiled
Caribbean lobster tail & 5oz filet mignon seared in herb butter
Served with garlic potatoes & mixed
fresh vegetables of the day
Cheesecake
coffee or tea*

\$62.00 plus 15% service charge