

CRYSTAL PACKAGE - \$15 PER PERSON

- Traditional Sparkling Wine Toast
- Sonesta Wedding Cake
 - Select your flavor from our wedding cake menu

RUBY PACKAGE - \$45 PER PERSON

**Non-all-inclusive resort guests \$65 PER PERSON*

- A Two-Hour Open Bar
 - Enjoy our fine selection of house brands, red and white wine, beer, mixers and soft drinks
 - To add an additional hour of open bar or to upgrade to a premium bar refer to our Bar Menu
- Two Hour Cocktail Reception with a Selection of Six Hors D' Oeuvres
 - Please make a selection of 6 from below
 - Add an additional Hors D' Oeuvre at \$4.00 per person
- Traditional Sparkling Wine Toast
- Sonesta Wedding Cake
 - Select your flavor from our wedding cake menu

<u>Hot Selection</u>	<u>Cold Selection</u>
<ul style="list-style-type: none"> • Chicken sate with peanut sauce • Mini Beef skewers • Calamari rings • Mini Quiche Lorraine • Mozzarella Tomato Focaccia (v) • Salt fish Fritters • Stuffed Breaded Jalapenos (v) • Mini Sausage Roll • Breaded Mozzarella Sticks (v) • Mini spring rolls • Mini mushroom vol au vent (v) • Sesame fried chicken tender, Thai sweet chili dip • Baked crab dip with grilled lemon • Thai Springroll with soy dip • Buffalo chicken wings • Crunchy honey breaded cheese wedges • Feta frittata • Crab cakes with creole mustard • Chicken wontons with sweet thai sauce • Falafel • Grilled vegetables quiche • Prawn fritters • Beet & Chili quesadilla • Asian BBQ pork, carolina mop • Patatas bravas with smoked pimento mayo • Steamed vegetable dim sum, soy dip • Mini bouche chicken mushroom 	<ul style="list-style-type: none"> • Ceviche of wahoo and mahi mahi • Salmon Tartar • Tomato Basil crostini (v) • Olive Tapenade Brushetta • Marinated Olives (v) • Salami Cornet with pesto Cream • Mini Jerk Chicken roll • Corn Chips & Guacamole (v) • Tomatoes & Mozzarella (v) • Smoked Duck Lollipops • Stuffed Cucumber with Baby Shrimp • Beef Carpaccio, peppered croutons and truffle mayonnaise • Baba ghanoush • Mixed Marinated Olives • Shotglass tomato Gelee and crayfish • Grilled pears and goat cheese with Serrano ham • Vitello Tonato with sautéed capers • Marinated mushrooms • Calimari Salad on a pita • Melon and Serrano Ham • Sundried Tomato and Leek • Thai Chicken Lettuce Wrap • Sunripened Tomato, buffalo and mozzarella balsamic with strawberries • Cobb Salad Wraps • Hummus with Toasted Pita

1 Please note that all Food & Beverage is subject to an 18% service charge. All prices and menus are subject to change. A surcharge will apply for weddings less than 30 guests.



PEARL PACKAGE

- A Four-Hour Open Bar
 - Enjoy our fine selection of house brands, red and white wine, beer, mixers and soft drinks
 - To add an additional hour of open bar or to upgrade to a premium bar refer to our Bar Menu
- Plated Dinner
 - Please select one item for each course
 - Dietary or allergy specific selections are available upon request
- Traditional Sparkling Wine Toast
- Sonesta Wedding Cake
 - Select your flavor from our wedding cake menu

**3 COURSE PLATED DINNER
\$65 PER PERSON**

**Non-all-inclusive resort guests
\$95 PER PERSON*

Appetizer/Salad, Entrée & Dessert

**4 COURSE PLATED DINNER
\$75 PER PERSON**

**Non-all-inclusive resort guests
\$110 PER PERSON*

Appetizer, Salad, Entrée & Dessert

Appetizer:

Ceviche of Octopus and Marlín in lime juice and jalapeno
Vitello Tonnato with capers and tuna dressing
Traditional Onion Soup with cheese crouton (v)
Antillean Seafood Bisque
Mushroom Ravioli with white wine truffle sauce (v)
Beef Carpaccio on Truffle mayonnaise & rucicola
Coconut & Spinach Chicken Soup
Roma Tomato & Fresh Mozzarella (v)
Crab Cake on green leaves and Mango Salsa

Entrees:

Blackened Swordfish with Pineapple salsa
Seared Salmon with a Citrus Beurre Blanc
Half Roasted Lemon Thyme Chicken
Red Wine Braised Beef Rib Lasagna topped with crispy onions
Roasted Garlic Rosemary Leg of Lamb with minted jus
Baked Garden Vegetable Potato Layered Tart (v)
Seared Pork Medaillons with Apple fritters
Grilled Filet of Mahi-Mahi, with Calypso Salsa
Chicken Brochette with Creole Sauce
Beef Striploin with Peppercorn Sauce
Forest Mushroom Ravioli with melted butter (v)

All main courses will come with a starch, vegetables and freshly baked bread rolls at Chefs discretion

COCKTAIL HOUR - \$20 PER PERSON

**Non-all-inclusive resort guests
\$30 PER PERSON*

Add a one-hour cocktail reception with a selection of 4 passed hors d'oeuvres served with a selection of beers and wines. *(Please select hors d'oeuvres from the Ruby Package)*

Salads:

Classic Caesar Salad with grated parmesan and croutons (v)
Garden Salad with House Dressing (v)
Baby Green with Goat Cheese, Celeriac, toasted Walnuts and grated apple (v)

Upgraded Entree Selection - Additional price per person

Grilled 7 oz Tournedos @ \$35
Grilled 7 oz Rib Eye Steak @ \$22
Oven roasted Prime Rib @ \$22
Fresh Local mahi mahi @ \$12
Dijon & Herb Crusted Lamb @ Market Price
Broiled Maine Lobster Tail 6/7 Oz @ \$65
Land & Sea (4 oz filet mignon/ Shrimps) @ \$38
Grilled Jumbo Shrimp Scampi/herb butter @ \$45

Sorbet Intermezzo:

Watermelon Sorbet
Citrus Sorbet
Mint and Lemon Sorbet

Add this course for an additional \$4.00 per person or have your sorbet served in a glass of bubbles for an additional \$7.50 per person

Desserts:

New York Cheese cake with Red Berries compote
Raspberry Crème Brûlée
Crêpe Suzette
Bananas Bavaois with toasted coconut
Dulce de Leche
Fresh Fruit Cup with kirsch
Tiramisu
Chocolate Baileys mousse

DIAMOND PACKAGE

- A Four-Hour Open Bar
 - Enjoy our fine selection of house brands, red and white wine, beer, mixers and soft drinks
 - To add an additional hour of open bar or to upgrade to a premium bar refer to our Bar Menu
- Create Your Own Buffet Dinner
 - Dietary or allergy specific selections are available upon request
 - Upgrade your buffet with our add-ons and enhancements!
- Traditional Sparkling Wine Toast
- Sonesta Wedding Cake
 - Select your flavor from our wedding cake menu

\$75 PER PERSON

**Non-all-inclusive resort guests \$110 PER PERSON*

COCKTAIL HOUR - \$20 PER PERSON

**Non-all-inclusive resort guests \$30 PER PERSON*

Add a one-hour cocktail reception with a selection of 4 passed hors d'oeuvres served with a selection of beers and wines. *(Please select hors d'oeuvres from the Ruby Package)*

<p>Soup (choose 1): Creamy Clam Chowder with bacon and onions Roasted Tomato & Basil with balsamic (v) Coconut & Spinach Cream with a dash of Nutmeg (v) Wild Mushroom Cappuccino with truffle foam (v) Roasted Pumpkin seafood Chowder</p>	<p>Entrees in chafing dishes (choose 3): Grilled Salmon with Lemongrass Ginger Sauce Grilled Mahi Mahi with Caribbean Fruit Salsa Baked Marlin vegetable brochettes in Creole Sauce Caribbean Lamb Stew Soualiga BBQ Ribs Roasted Chicken brochette with lemon thyme butter Grilled Jerk Seasoned Chicken with Corn & Mango Salsa Pan Seared Red fish Fillet Provencale Grilled Mahi-Mahi with Caribbean Fruit Salsa Slow roasted Black Angus Strip Loin Braised Duck Leg confit Vegetables Bouillabaisse (v)</p>
<p>Salads & Appetizers (choose 3): Garden Salad with House Dressing (v) Classic Caesar Salad (v) Caribbean Potato Salad (v) Pasta Salad with Sun Dried Tomatoes and Olives & Feta Cheese (v) Smoked ham and Melon Tomato & Mozzarella Salad (v) Charcuterie platter with 3 kinds of cold cuts Roasted green asparagus with Orange hollandaise sauce and shitake Three kinds of Ceviche taster plate Foie Gras Crème Brulee, and fig compote Vol au vent with chicken mushroom ragout Pomodore Gazpacho with balsamic Shot glass with lobster bisque and cognac foam</p>	<p>Desserts (choose 2): Caribbean crème Brulee Coconut peach layer cake Sticky toffee banana pudding Tres leche cake Profiteroles Lemon meringue Tart Classic apple Pie New York Cheesecake Fruit Salad Chocolate Mousse Banana Crumble Classic Pineapple Upside down Cake Fruit tart</p>
<p>Side Dishes - Chafing dishes (choose 3): Mashed green bananas puree (v) Sautéed Potatoes with bacon and onions Gratin Potato tart (v) Grilled tomato and broccoli polonaise (v) Sautéed Parisienne Potatoes (v) Creole Rice and Beans (v)</p>	<p>Side Dishes - Chafing dishes (choose 3): Creole Jambalaya Nassi Goreng, Cowboy beans, Johnny cakes, Patacones (v)</p>



Sonesta Signature Buffet Enhancements & Add-Ons	Price Per Person
<p>ADD-ON OFYR GRILL STATION: Grilled baby pork ribs coated in BBQ sauce Jerked chicken drum sticks Black Angus burgers with teriyaki glaze, Fresh Mackerel brushed with amontillado glaze Vegetable brochettes with minted yoghurt dip (v)</p> <p>Ofyr Grill With selection of pork, beef and chicken brochettes, Mahi Mahi, Marlin filet, Mixed pickled, tomato and cucumber salads, bread roll and sauces</p>	<p><u>Protein Only</u> \$18 per person</p> <p><u>All the fixings</u> \$26.00</p> <p><i>*Minimum 30 people</i></p>
<p>ADD ON – SALAD BAR - (choose 5) Seafood citrus cous cous salad (v) Calypso salad dressing (v) Potato salad (v) Creole mustard sauce (v) Green spicy Papaya salad (v) Papaya guacamole (v) White bean, chorizo and olives Luke-Warm bacon dressing Caesar salad, Olive oil Tomato salad with mint dressing (v) Balsamic vinegar Crudités and condiments (v) Pico de Gallo (v) Fresh baked rolls</p>	<p>\$12.00</p>
<p>Carving Stations: Slow roasted flank steak Oven roasted Turkeybreast with corn sage dark meat chipolata Red wine braised Short Ribs and spinach lasagna Roasted Mahi Mahi Loin with creole mustard Red fish filet with local seasoning Poached Salmon Fillet with Nouilly Prat hollandaise Dijon Mustard & Herb Crusted Rack of Lamb with minted gravy Roasted steamship round (roasted Top round for smaller groups) Roasted Suckling pig</p> <p><i>*All stations include a cook</i></p>	<p>\$16.40 \$26.00 \$30.00 \$22.00 \$18.00 \$30.00 MP \$27.00 \$10.40</p>

Sonesta Signature Buffet Enhancements & Add-Ons	Price Per Person
Live Cooking Stations: Classic Caesar Salad Served with black pepper croutons and shaved parmesan Pasta Station Selection of: Penne, Farfalle, or Spaghetti Pasta Condiments: Onions, Peppers, Tomatoes, Mushrooms, Bacon & Ham Accompanied by: Marinara, Alfredo and Pesto Sauce Caribbean Glaze Bone-in Ham Cloves, Pineapple Chutney and Honey Orange Glaze Whole Roasted Lechon Cuban Spices Marinated Suckling Pig Traditional Beef Steamship (only 70 guests or more) Peppercorn, Béarnaise or Mushroom Sauce Seafood Grill Grilled Maine Lobster Tail 6/7 oz Grilled Jumbo Shrimp Scampi <i>*All stations include a cook</i>	\$6.00 \$10.00 \$9.00 \$12.00 \$14.00 \$42.00
Deluxe Action Stations Iced Seafood Bar: Crab Claws, Mussels, Shrimps, Clams, Oysters & ceviche Seafood Jambalaya	MP \$26
Late Night Snack Station (selection of 4) Mini beef burgers with all the trimmings BBQ pulled pork sliders with caramelized onions Grilled Bratwurst in crusty bun BBQ sauce coated chicken wings Assorted wraps and finger sandwiches Bitterballen with mustard dip Beef croquet on soft white rolls Pork pralines with spiced curry dip	\$22.00
Taco Bar (3 per person) Ground spicy beef, jerked chicken, pulled pork, including Shredded lettuce, sliced tomato, pico de gallo, spicy sauce,	\$18.00
Dessert Stations: Chocolate Fountain with Fresh Fruit skewers, Pound cake & Marshmallows Crepe Suzette Station with vanilla ice cream Signature Truffles, petit fours and Mignardises selection of three	\$12 \$12 \$15

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Signature Sonesta Wedding Cake



We offer a variety of quality wedding cakes created exclusively for your reception. Sonesta's Signature Wedding Cake is covered with white fondant icing and has a ribbon wrapped around the bottom of each tier. It includes fondant flowers in the color of our choice.

CUSTOMIZE YOUR CAKE

Type of Cake: Vanilla Sponge, Chocolate Sponge, Red Velvet Cake, Rum Cake

Fillings: Strawberry Preserves, Raspberry Preserves, Chocolate Cream or Vanilla Cream

**Number of tiers is based upon the number of guests. No outside cakes are allowed. Additional charges will be applied for cakes of special artistry, design and/or enhancements.*

Bar Upgrades

ADDITIONAL HOURS:

If you would like to add an additional hour of open bar it would be an additional \$7.00 per person per hour.

UPGRADE TO PREMIUM BAR:

If you would like to upgrade your Bar Inclusions to a Premium Bar you can do so for the following amounts:

2 Hour Open Bar – Upgrade Fee \$12.00 per person

4 Hours Open Bar – Upgrade Fee \$20.00 per person

Additional Hours of Open Bar – Upgrade Fee \$10 per person