



CONTINENTAL BREAKFAST

Our Continental Breakfast is designed to make planning your event easy. Our menus offer a delicious variety of options to help you fuel up and start the day strong.

HYATT SIGNATURE CONTINENTAL

Selection of Chilled Juices

Seasonal Fruits

Croissants, Danishes and Gluten-Free Muffin Option

Coffee, Decaffeinated Coffee & Tazo Tea

Daily Infused Water

\$28 Per Guest

BOCA PRINS CONTINENTAL

Selection of Chilled Juices

Seasonal Fruits

Cold Cereals

Whole, 2%, and Skim Milks

Yogurt Bar with Greek and Low-Fat Yogurts

Croissants, Danishes, Muffins and Gluten-Free Options

Coffee, Decaffeinated Coffee & Tazo Tea

\$32 Per Guest

POWER CONTINENTAL*

Naked Juices, V8 Juice Blends and Grapefruit Juice

Seasonal Fruits

Toast Station

Bagels, English Muffins with one Gluten-Free Option Two
Sugar-Free Preserves, Honey, Humus, Dairy
Butter, Margarine, Cream Cheese Spread

Freshly Baked Superfood Muffins

Yogurt Bar with Greek and Low-Fat Yogurts

PASTECHI HOUSE*

Selection of Three (3) Pastechi

Cheese Chicken Beef Ham & Cheese Caramelized Apple
Banana Cinnamon

Selection of Three (3) Sauces

Pica di Papaya Chimichurri Ranchero Sauce Chocolate Sauce
Vanilla Sauce Dulce de Leche

\$19 Per Guest

Seasonal Berries Compote

Two Dried Fruits

Sliced Almonds

Homemade Honey Granola

Coffee, Decaffeinated Coffee & Tazo Tea

\$46 Per Guest

Enhancements must be in conjunction with a Continental Breakfast or Full Breakfast Buffet. They may not be purchased separately. Continental Breakfast and Enhancement Stations are based on 90-minute service. Each additional 30 minutes will be charged \$5.50 per person. *Requires a Chef Attendant at \$188.10 per attendant. All pricing is inclusive of taxes and exclusive of 25% service charge

BREAKFAST ENHANCEMENTS

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Continental Breakfast or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

OATMEAL

Dried Fruit

Roasted Fruit

Fresh Berries Compote

Brown Sugar

Selection of Two Roasted Nuts

Whole, 2%, and Skim Milks

\$15 Per Guest

OMELET STATION

Selection of Cage-Free Eggs, Liquid Eggs, and Egg Whites

Tomatoes

Onions

Mushrooms

Ham

Bacon

Shredded Cheeses

Ketchup

Mustard

Pica de Papaya

\$22 Per Guest

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BREAKFAST BUFFET

Heartier breakfast options will nourish your attendees as they begin their day.

DUSHI ARUBA

Seasonal Fruits

CURASON DI CUNUCU

Peruvian Quinoa

Yogurt with Two Dried Fruits and Apple Compote

Cage-Free Scrambled Eggs and Chives

Tomatoes Ranchero Sauce with Local Spice

Bacon or All-Natural Chicken Sausage

Roasted Red Bliss Potato with Sauteed Peppers, Onions and Parsley

Select One Chef's Choice Daily Pastechi (Cheese, Chicken, Beef or Ham & Cheese)

Freshly Made Pastries

Three Chilled Juices

Coffee, Decaffeinated Coffee & Tazo Tea

\$48 Per Guest

Oatmeal

Sunflower Seeds

Mixed Berry Compote

Sliced Almonds

Golden Raisins

Hot Banana Cinnamon Compote

Natural Honey

Seasonal Fruits

Cold Cereal Options

Selection of 2%, Skimmed, and Soy Milk

Pastries and Danishes

Cage-Free Scrambled Eggs

Daily Cream Cheese Spread

Pica di Papaya

All-Natural Chicken Sausage Link, Bacon and Sauteed Potatoes

Pancakes with Warm Syrup

Orange, Apple, or Cranberry Juices

Coffee, Decaffeinated Coffee & Tazo Tea

\$55 Per Guest

A minimum of 25 people is required for all Breakfast Buffets. A \$5.50 / per person fee will be added to groups of fewer than 25 people. Buffets are based on 90 minute service. Each additional 30 minutes will be charged \$5.50 per person. *Requires an Attendant at \$188.10 All Breakfasts include Juice, Regular Coffee, Decaf and Tea Selection All pricing is inclusive of taxes and exclusive of 25% service charge

BRUNCH

Enjoy a memorable morning with a delectable brunch. Our menu features a list of specialties along with exciting enhancement options.

COMPOSE YOUR BRUNCH

Whole Bread

White Bread

Assorted Pastries

Local Honey

Two Signature Jellies

Butter

Orange Juice

Regency Juice of the Day

Selection of Sodas

Red Bull Regular and Sugar Free Energy Drinks

Coffee, Decaffeinated Coffee & Tazo Tea

Choose Two*

Fresh Seasonal Fruit Corn Flakes, Granola with Whole, Lactose-Free, and Low-Fat Milk Curated Ham and a choice of Mozzarella or Gouda Cheese Scrambled Eggs with Chicken Sausages or Bacon, Guacamole, Pico de Gallo, Local Spicy Sauce, Roasted Tomatoes, Herb and Garlic Caribbean Potatoes, and Onion Frittata

\$44 Per Guest

All pricing is inclusive of taxes and exclusive of 25% service charge. An additional \$188.10 fee will be added for any stations with a chef attendant based on 90-minute service. *Additional items are \$6 per guest.

BRUNCH ENHANCEMENTS

Bring some extra enjoyment to your brunch with a selection of delicious enhancements that are certain to please your group.

FOCACCIA FEST

Grilled Pineapple and Bacon

Shrimp and Roasted Peppers

Mushrooms

Four Cheese with Caramelized Pear and Arugula

Hummus

Cream Cheese

Tomato and Basil Pesto

Traditional Homemade Focaccia

Breadsticks

Marinated Olives

\$21 Per Guest

TEX-MEX

Chicken and Beef Mini Burgers

Mini Hot Dogs and Pickles

Chicken

Cheese and Corn Quesadillas

Nachos with Cheddar and Jalapenos

Lettuce Topping

Tomato Topping

Pickles Topping

Caramelized Onion Topping

Mozzarella and Gouda Cheeses

Garlic Mayonnaise Sauce

Cilantro Ketchup Sauce

Chipotle Mayonnaise Sauce

\$23 Per Guest

ROAST AND GRILL

Carved Whole Grilled Tenderloin

OMELET AND OTHER EGGS

Omelet and Toppings Station
Rancheros (served with beans) Tomato a la Diabla Sausage
Avocado or Hummus Toast Sunny Side with Shaved Feta Two

Grilled Catch of the Day with Citric Criolla

Grilled Surf and Turf Skewers

Sausages and Pepper Relish

Roasted Pepper Chimichurri Sauce

Sour Cream

Guacamole

Sides

Corn on the Cob, Seasonal Grilled Vegetables with Pesto,
Curried Rice and Vegetables

\$40 Per Guest

Types of Homemade Breads (Gluten-free available by request
in advance)

\$23 Per Guest



BREAKS

Rest, refuel, and prepare for the next session with a delicious beverage or snack at break time.

TASTE OF ARUBA

Sliced Pan Bollo
Bread Pudding

Pan Dushi
Sweet Bread with Raisins and Anise

Miniature Pastechi
Ham & Cheese, Beef, Chicken or Cheese

Dutch Coffee and Tea Presentation

\$27 Per Guest

MEXICADO TASTE

Traditional Cinnamon Sugar Mini Churros

Tortilla Chips with Red and Green Salsas

Chocolate Sauce

Diced Melon and Honeydew

Sparkling Fruit Waters

\$22 Per Guest

COFFEE & CHOCOLATE

Milk Chocolate Almonds

Chocolate Brownie

BAKERIES

Lemon Petit Loaves

Selection of one Muffin, one Danish

Tiramisu Cups
Chocolate Cookie
Regular and Decaffeinated Coffees
Cold Chocolate Milk
\$21 Per Guest

THE SPREAD

Chickpeas with Roasted Garlic and Tahini
Traditional Olive Tapenade
Garlic and Herb Cream Cheese Spread
Lavosh, Gluten-Free Crackers, Baguette Slices and Pita Triangles
Chocolate Mocha Hazelnut and Dulce de Leche
\$23 Per Guest

Hot Cinnamon Sticky Buns with Cream Cheese Frosting
Coffee, Decaffeinated Coffee & Tazo Tea
Chocolate Croissants
\$22 Per Guest

COOKIE MONSTER

Chocolate Chip
Oatmeal Raisin
White Chocolate Macadamia
Daily Gluten-Free Cookies
Iced Cold Whole, Low Fat, and Soy Milks
Cinnamon
\$22 Per Guest

All breaks are based on 30 minutes of service. Each additional 30 minutes will be charged \$5.50 per person. All pricing is inclusive of taxes and exclusive of 25% service charge

A LA CARTE & PACKAGES

Select a list of your preferred snacks and drinks to keep your attendees refreshed throughout each session.

SNACKS

Smoked Salmon Display \$23 Per Guest Capers Lemon Chopped Eggs Diced Tomato Red Onions Bagels and Cream Cheese
Seasonal Fruit: Sliced and Whole \$16 Each Two Sliced Two Whole
Seasonal Fruit: Whole \$5 Each Apple Orange Pear Peach Grapefruit Banana
Assorted Individual Fruit Yogurts \$6 Each
Assorted Individual Greek Yogurt \$8 Each
Fresh Baked Croissant \$51 Per Dozen
Daily Bakeries \$51 Per Dozen (4) Danishes (4) Muffins (4) Breakfast Cakes
Frozen Treats \$8 Each Assorted Ice Cream Bars Frozen Fruit Bars
Candies \$81 Per Display (Serves 20)

BEVERAGES

Half-Day Beverage Break (4 Hours) \$24 Per Guest Regular and Decaffeinated Coffees Tazo Tea Selection Regular and Diet Soft Drinks Still and Sparkling Waters Red Bull Regular and Sugar Free Energy Drinks
All Day Beverage Break (8 Hours) \$36 Per Guest Regular and Decaffeinated Coffees Tazo Tea Selection Regular and Diet Soft Drinks Still and Sparkling Waters Red Bull Regular and Sugar Free Energy Drinks
Blended Coffee and Iced Coffee Drinks \$107 Per Gallon Freshly Prepared 2 Flavored Syrups
Chilled Juices \$23 Per Quart Orange Tomato Grapefruit Cranberry
Coffee and Tea Service \$105 Per Gallon Dutch Blend Regular Coffee Decaffeinated Coffee Tazo Tea
Soda, Water, Energy Drinks \$6 Per Guest Regular and Diet Soft Drinks Still and Sparkling Waters Red Bull Regular and Sugar Free Energy Drink

- Two Types Assorted Candies One Mix Jellybean
-
- Bagels | \$65 Per Dozen
Assortment of Bagels Jellies Cream Cheese
-
- Variety Granola Healthy Bars | \$6 Per Guest
-
- Chips and Guacamole | \$16 Per Guest
Tera Chips and Corn Tortilla Guacamole Cilantro Sour Cream
-
- Home-Style Cookies | \$6 Per Guest
Chocolate Chunk Peanut Butter Oatmeal Coconut Macaroons
-
- Local Specialty - Assorted Pastechis | \$6 Per Guest
Ham & Cheese Chicken Beef Cheese
-

All pricing is inclusive of taxes and exclusive of 25% service charge



PLATED LUNCHES

Recharge and network while enjoying an energizing lunch. Our Chef has curated a selection of delicious options that will delight your attendees. Please Select one starter, one entrée and one dessert. Plated lunch prices vary based on entrée selection, see entrées for details.

STARTERS (SELECT ONE)

- Romaine Spears
Romaine Lettuce, Apples, Onions, Blue Cheese, Pecans, Dried Cranberry and Passion Fruit Vinaigrette
-
- Curly Crisp Lettuce
Lettuce, Goat Cheese, Dried Apricot, Mandarin Segments and Maple Citrus Dressing
-
- Caesar Salad
Romaine Lettuce, Anchovies, Tomato, Shaved Parmesan and Caesar Dressing
-
- Classic Garden Mixed Greens
Mixed Greens, Local Cucumbers, Cherry Tomatoes, Carrot Julienne, Lemon Vinaigrette
-
- Black Bean Soup
Savory Black Beans in a Rich Vegan Broth with Tostones
-

ENTRÉES (SELECT ONE)

- Pan-Fried Snapper with Creole Sauce | \$62 Per Guest
Snapper Filet, Tomatoes, Peppers, Capers, Onions, Fried Ripe Plantain
-
- Trini Curry Chicken | \$55 Per Guest
Chicken Breast, Potatoes, Carrot, Chickpeas, and Basmati Rice
-
- Garlic Pork Medallion | \$58 Per Guest
Pork Medallions, Teriyaki Sauce, and Quinoa Fried Rice
-
- Herbs Marinated Petit Filets (6 oz.) | \$60 Per Guest
Petit Filet, Blue Cheese Sauce, Baked Potato, Gouda, and Sautéed Vegetables
-

Local Tomato Soup
Roasted Tomato Soup with Homemade Lavosh Cracker

DESSERTS (SELECT ONE)

Lemon Meringue Cake with Strawberry Filling

Dutch Cinnamon Apple Pie

Espresso Cake Served with Creme Anglaise Sauce

Caramel and Chocolate Flan Cake

For a plated lunch with less than 10 People a \$5.50 per person fee will be added. Each additional 30 minutes time will be charged \$5.50 per person in case the function will not be on time with the food service. All lunches include Bread Service, Regular Coffee, Decaf, and Tea Selection. All pricing is inclusive of taxes and exclusive of 25% service charge.

BUFFET LUNCH

Ideal for a lunch meeting, our buffet lunch feature Chef’s seasonal specialties.

CARIBBEAN FIESTA

Shrimp and Avocado Mango Salad

Cilantro Potato Salad

Tortilla Chips with Chipotle Tomato, Corn and Bean Salsa

Grilled Chicken with Creole Bell Peppers and Onions

Roasted Pork with Pineapple Chili Sauce

Oven Roasted Creole Vegetables

Moro Rice (Rice with Black Beans and Spices)

Caramel Flan with Plum Sauce

Passion Fruit Mousse Shooters

\$60 Per Guest

MEXICADO

Southwestern Caesar Salad with Roasted Corn, Black Beans and Garlic Chipotle Chili Dressing

Mexican Street Corn Fiesta Salad

FESTA ITALIANA

Tomato and Bell Pepper Arugula Salad with Balsamic Dressing

Grilled Asparagus Salad with Herb, Gorgonzola, Candied Pecan and Italian Dressing

Roasted Tomato Bruschetta with Grilled Garlic Ciabatta Bread

Antipasti of Olives

White Bean Soup with Spicy Sausage, Carrots, Tomatoes, Penne Pasta and Spinach served with Parmesan Reggiano

Seared Salmon with Caponata Ragu

Roasted Chicken Breast Pomodoro Sauce

Italian Roasted Potatoes with Tomatoes and Mushrooms

Fusilli al Pesto and Baby Shrimp

Traditional Espresso Tiramisu

Panna Cotta with Strawberry Balsamic Compote

\$63 Per Guest

LUNCH TO GO*

House Salad with Tomato, Onions, Cucumber, Parsley and Vinaigrette

Mayo Potato Salad with Carrot and Green Peas

Deli Roasted Turkey Breast Sandwich on Panini Bread with

Tortilla Soup with Avocado, Sour Cream, and Lime

Green Chili with Corn Bread with Butter and Honey

Red Snapper Veracruz

Tenderloin in Guava Chili BBQ Sauce

Cilantro Lime White Rice

Cassava al Mojo with Cilantro, Butter and Garlic

Frijoles Borrachos with Jalapeno, Cumin and Bacon

Individual Lemon Tequila Tarts

Churros Muffin with Cinnamon and Sugar

Coffee, Decaffeinated Coffee & Tazo Tea

\$56 *Per Guest*

THE DELI MARKET

Cream of Pumpkin and Ginger

Tomato Salad with Onion, Cucumber and Parsley

Roasted Potato Salad with Chopped Eggs and Bacon

Traditional Cole Slaw

Deli Roasted Turkey Baguette with Pepper Jack Cheese, Red Onions, Dutch Mustard, Lettuce and Tomato

Albacore Tuna Salad on a Whole Wheat Bread, Dill Pickle Chips and Arugula

Marsala Seasoning Vegetable Wrap with Yogurt Dressing

Bag of Chips

Seasonal Whole Fruit

Strawberry Cheesecake Tartelette

Key Lime Tartelette

Passion Fruit Tartelette

\$56 *Per Guest*

INTERNATIONAL BBQ

Green Salad with Spinach, Roasted Corn, Radish, Tomato, Green Olives and Chipotle Ranch Dressing

Summer Vegetable Slaw with Smoked Korean Chili Vinaigrette

Gouda, Onions, Dutch Mustard, Lettuce & Tomato

Grilled Chicken Salad Sandwich with Lettuce on Brioche Bun

Colorful Wrap with Green Apple, Lettuce, Carrots, Tomatoes, Cucumber, Bell Peppers, Garlic Hummus and Olive Tapenade

Mortadella Sandwich with Onions, Sun-dried Tomatoes and Arugula on Ciabatta Bread

Albacore Tuna Salad Sandwich with Celery, Onions, Capers, Dijon Aioli, Tomato and Lettuce on Croissant

\$45 *Per Guest*

\$10.75 *Each Additional Sandwich*

SAVANETA SUNSET

Sopi Carni (Beef Soup with Vegetables)

Local Organic Mushroom Salad with Cherry Tomato, Cocktail Onions, Kalamata Olives, Homemade Pickled Onions, House Vinaigrette

Roasted Caribbean Sweet Potato Salad

Cole Slaw Salad with Fresh Pineapple and Raisin

Make Your Own Sandwich with Ropa Vieja, Seasoned Pulled Beef, Chicken, Pork, Pan Fried Grouper

Sides (Select One)
Aruban Johnnycake Bun, Fried Plantain with Cloves and Cinnamon Glaze, or Local Fried Rice (Brown Rice with Seasonal Vegetables and an Aruban Flavor)

Whole Bolo di Cashupete

Whole Pineapple Upside-Down Cake

Coffee, Decaffeinated Coffee & Tazo Tea

\$56 *Per Guest*

À LA CARTE ADDITIONS

Homemade Cookie (Chocolate Chip, Raisin, or Oatmeal) | \$4.25 Each

Homemade Granola Bar | \$4.25 Each

Hawaiian Style Macaroni Salad

Beef Tenderloin in Passion Fruit BBQ Sauce

Rosemary BBQ Chicken Legs

Garlic Mash Potatoes

Brown Sugar Honey Ranch Beans

Grilled Vegetable with Jamaican Style Spice

Pickled Onions, Shredded Cheddar, Herb Aioli Ciabatta

Chocolate Mousse

Fruit Tartelettes

\$60 Per Guest

Individual Bags of Planters Trail Mix | \$4.25 Each

Regular and Diet Soft Drinks | \$5.30 Each

Still and Sparkling Water | \$6.30 Each

Red Bull Regular and Sugar Free Energy Drinks | \$6 Each

All Lunch Buffets include Bread Service, Coffee, Decaf, & Tea Selection All pricing is inclusive of taxes and exclusive of 25% service charge. *Lunch to Go: Hyatt insulated bags are labeled and filled with one sandwich, choice of apple or banana, Nature Valley granola bar, and one bag of potato chips. All sandwiches are served at room temperature or cold. One sandwich or salad option per bag. You select the three options or create more for an additional fee.



HORS D’OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

COLD HORS D’OEUVRES

Mini Italian Frittata with Honey Balsamic Reduction (Veg) | \$7.50 Per Piece

Chicken & Mushroom Salad in Puff Pastry Cup | \$7.95 Per Piece

Seared Filet Mignon, Roasted Peppers and Cilantro Relish on Garlic Crostini (DF) | \$7.95 Per Piece

Tuna Tataki on French Baguette with Eel Sauce (DF) | \$7.95 Per Piece

Cornbread topped with Cream Cheese, Crab Salad and Fresh

HOT HORS D’OEUVRES

Beef Pinchos with Chimichurri (GF) (DF) | \$8.50 Per Piece

Kalua Pig and Pineapple Empanada (GF) (DF) | \$7.50 Per Piece

Mini Truffle Beef Wellington with Mushroom | \$8.50 Per Piece

Malaysian Shrimp Spring Roll with Sweet and Sour (DF) | \$8.50 Per Piece

Chicken Empanada (GF) (DF) | \$7.95 Per Piece

Vegan Vegetable Siu Mai open Dumpling Teriyaki Sauce (V) |

Dill \$8.50 Per Piece
Cocktail Shrimp with Caribbean Cocktail Sauce (GF) \$8.50 Per Piece
Strawberry Jam Bruschetta with Basil Goat Cheese (Veg) \$7.50 Per Piece
Beet Chutney and Goat Cheese on Rye Crostini (Veg) \$7.50 Per Piece
Greek Bruschetta, Feta Cheese, Kalamata, Onions, Garlic and Oregano (Veg) \$7.50 Per Piece
Tiny Tomato Caprese with Organic Olive Oil and Micro Basil (Veg) (GF) \$7.50 Per Piece
Roasted Pineapple Bruschetta with Gorgonzola and Candied Pecan (Veg) \$7.50 Per Piece

\$6.85 Per Piece
Curry Vegan Samosa (V) \$6.85 Per Piece
Veggies and Corn Empanada (Veg) (GF) (DF) \$6.85 Per Piece
Aged Gouda Cheeseballs (Veg) \$6.85 Per Piece
Tandoori Chicken with Mint Yogurt Sauce \$7.95 Per Piece
Grilled Chicken Teriyaki Skewer with Teriyaki Sauce (GF) (DF) \$6.85 Per Piece
Artichoke and Sundried Tomato Croquet Balls (Veg) \$7.50 Per Piece
Mini Spinach Spanakopita (Veg) \$6.85 Per Piece
Indian Vegetable Samosa with Mint Yogurt Sauce (Veg) \$6.85 Per Piece
Coconut Caribbean Shrimp with Thai Sweet Chili Sauce (DF) \$7.95 Per Piece

Minimum order of 25 pieces each All pricing is inclusive of taxes and exclusive of 25% service charge.

PRESENTATION STATIONS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to regionally inspired food stations.

CRUDITÉS

Two Varieties of Crackers
Spinach Ranch Dip
Tomato Kalamata Tapenade
Celery, Carrots, Olives, Cherry Tomatoes and Cucumbers
\$18 Per Guest

ARTISANAL CHEESE SELECTION*

International Cheeses: Aged Gouda, Blue, Provolone, Swiss, and Feta
Sliced French Baguettes
Crackers
Lavosh
Grissini
Fruit Chutney
Honey
Seasonal Roasted Fruits
\$30 Per Guest

CHARCUTERIE BOARD

Chef's Choice of Three Cured Meats
Brie and Swiss Cheeses
Capers

MODERN VEGETARIAN

Roasted Mushrooms with Onion, Oregano, Garlic and Parsley
Grilled Asparagus with Toasted Almonds, Feta Chunks and Lemon

Olives
Cocktail Onions
Grapes
Dried Fruits
Candied Nuts
Fruit Chutney
Mustard
Assorted Crackers
Sliced French Baguette
Dinner Rolls
\$33 Per Guest

RUSTIC ITALIAN STATION*

Macaroni Pasta with Bolognese Sauce, Cream, and Cheese
Penne Pasta a la Putanesca (Olive Oil, Chili Pepper, Anchovy Fillets, Fresh Parsley, Oregano, Black Olives Tomato Sauce and Garlic)
Smoked Salmon Fusilli (Parmesan Cheese, Onions, Caper, Tomatoes served in a Light Cream Sauce with Basil Shredded Mozzarella and Parmesan)
Garlic Ciabatta Bread
Onion Focaccia
Buttered Rosemary Diner Roll
\$38 Per Guest

CRÈME BRÛLÉE STATION*

Traditional Creme Brulee (served in individual tart shells, assembled and torched)
Chocolate
Berries
\$18 Per Guest

Carrot and Celery Sticks
Cucumber Pickles Spears
Cherry Tomatoes
Sliced Radish
Cumin Roasted Cauliflower
Herbed Hummus
Spinach Pesto Dip
Baked Spinach Spanakopita with Cilantro Yogurt Dip
Grilled Pita Bread
\$30 Per Guest

MALMOK REEF

Selection of Shrimp, Crab Meat and Marinated Green Mussels
Horseradish Cocktail Sauce
Poivre Mignonette
Assorted Hot Sauces
\$45 Per Guest (based on 4 pieces per guest)

A \$5.50 per person fee will be added to groups of fewer than 25 guests. Reception stations are based on 90 minutes of service. Each additional 30 minutes will be charged \$5.50 per person. Additional charges will apply for extended service. All pricing is inclusive of taxes and exclusive of 25% service charge.

CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides.

HONEY MUSTARD GLAZED HAM

- Caribbean Sweet Potato Salad
- Garlic Green Beans
- Pineapple Raisin Chutney
- Green Onion Corn Bread Muffins

\$22 Per Guest

SAGE-ROASTED TURKEY

- Traditional Mixed Greens Salad with Apple, Cranberry, Feta, and Candied Pecans
- Traditional Gravy
- Garlic Mashed Potato
- Apple-Orange Cranberry Sauce
- Cranberry Cornbread Muffins

\$21 Per Guest

BLACK PEPPER CRUSTED TENDERLOIN

- Coffee Rum Demi-Glace Sauce
- Iceberg Lettuce Salad with Boiled Eggs, Bacon Bits, Tomato, and Blue Cheese Dressing
- Baked Potato, Bacon, Sour Cream, Parmesan and Garlic Butter
- Sauteed Local Mushrooms and Asparagus
- Multigrain Dinner Rolls

\$31 Per Guest

CARIBBEAN-STYLE ROASTED PORK COLLAR

- Passion Fruit BBQ Sauce
- Cabbage Slaw with Orange Wedges and Corn Vinaigrette
- Roasted Apple with Onions and Cinnamon
- Multigrain Quinoa Pilaf

\$24 Per Guest

ROASTED FILLET OF SALMON

- Filet of Salmon baked in Banana Leaves with Cream Garlic Caper Sauce and Lime Wedges
- Hearts of Palm and Avocado Salad with Lemon Dijon Vinaigrette
- Turmeric Rice with Cilantro
- Broccoli Au Gratin

\$27 Per Guest

HAITIAN SPICED BAKED GROUPE

- Mango Salsa
- Marinated Tomato, Red Onion, Cucumber and Cilantro Vinegar Salad
- Dirty Rice with Onions, Corn, Beans and Cumin
- Caramelized Plantains

\$28 Per Guest

MONTREAL SEASONED BEEF TENDERLOIN

- Red Wine Demi-Glace Sauce
- Caesar Salad with Shredded Parmesan, Garlic Croutons and Anchovies
- Roasted Potato with sauteed Cherry Tomatoes, Red Onions and Herbs
- Buttered Rosemary Dinner Roll

\$29 Per Guest

A Minimum of 25 guests is required for all stations unless indicated otherwise A \$5.50 per person fee will be added to groups of fewer than 25 guests. Reception stations are based on 90 minutes of service. Each additional 30 minutes will be charged \$5.50 per person. Additional charges will apply for extended service. All pricing is inclusive of taxes and exclusive of 25% service charge Add a Chef Attendant to any of the stations for \$188.10 per attendant.



PLATED DINNER

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds.

APPETIZERS (SELECT ONE)

Roasted Garlic Shrimp
Garlic shrimp with Quinoa, Lime Zest, and Caper Cream Sauce

Homemade Quiche
Farmhouse Cheddar Cheese, Bacon Bits, and Leeks

Scallops in Lobster Bisque
Scallops in Lobster Bisque with Masago

Roasted Pumpkin Soup
Roasted Pumpkin Soup with Amaretto, Fresh Cream and Roasted Sunflower Seeds

Keeshi Yena (Aruban Baked Chicken)
Baked Chicken with Raisins, Cashews and Gouda Cheese

SALADS (SELECT ONE)

Greek Salad
Tomatoes, Olives, Cucumbers, Onions, Peppers and Feta Vinaigrette

Arugula Roasted Tomato, Mozzarella Cheese
With Balsamic Reduction

Mixed Greens
Served with Apple, Raisins, Candied Pecan, Feta Cheese, and Cranberry Vinaigrette

Mixed Lettuce Salad
Roasted Pears, Walnuts, Gouda Croutons and Ranch Dressing

Sweet ‘N’ Spicy Shrimp
Served with Avocado Salad Mango Chunks and Raspberry Vinaigrette

ENTRÉES (SELECT ONE)

ROASTED FILET MIGNON | \$95 Each
Rosemary Mushroom Demi-glace, Garlic Mashed Potatoes, and Sautéed Green Beans

SURF AND TURF | \$99 Each
Mustard Crusted Chicken Breast and Grilled Shrimp, Saffron Risotto, Tomato Capers Chutney*With Lobster Tail, (5 oz) \$120 each

ROASTED GROUPER | \$85 Each
Papaya Relish, Mashed Sweet Potato, and Garlic Broccoli

ALTERNATIVE OPTIONS
MONDAY (V) Soba Noodles with Tofu, Aromatic Vegetables,

DESSERTS (SELECT ONE)

Traditional Tres Leches

Cheesecake Trio Featuring Guava, Chocolate, And Mango

Apple Strudel with Caramel and Cinnamon Cream

Traditional Creme Brulee with Fresh Berries

Vegan Chocolate Mousse (v)

Gluten-Free Chocolate Cake

Fruit Salad (v)

and Mushroom Broth TUESDAY (GF) Mediterranean Ratatouille Filled with Eggplant and Feta WEDNESDAY (V) (GF) Quinoa Fried Rice with Grilled Mushroom, Carrots, Parsley, Onions THURSDAY (V) (GF) Sun Dried Tomato, Asparagus, and Herb Risotto FRIDAY (V) (GF) Olive Oil Creamy Polenta with Seasonal Vegetables, and Roasted Garlic-Tomato Sauce SATURDAY (GF) Vegetarian Frittata with Caramelized Onions, Asparagus, and Quinoa Salad SUNDAY (V) (GF) Gluten-free Penne Pasta Puttanesca

Please select one starter, one entrée, and one dessert. The plated dinner includes an appetizer, salad, intermezzo, entrée and dessert. All pricing is inclusive of taxes and exclusive of 25% service charge

BUFFET DINNER

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service

ISLAND FLAVORS

- Diced Tropical Fruit Salad
- Vegetable Crudites with Celery, Carrots, Olives, Cucumber
- Cherry Tomato, Kalamata Tapenade, and Hummus
- Fusilli Salad with Asparagus and Tomatoes
- Salad with Spinach-Ranch Dressing
- Peruvian Grouper Ceviche
- Seafood Chowder
- Roasted Pork Shoulder with Pineapple Sweet and Sour Sauce
- Baked Filet of Mahi-Mahi in Banana Leaves with Lemon and Melted Garlic Butter
- Soya Marinated Flank Steak with Teriyaki Sauce
- Traditional Cuban Rice
- Island Fresh Vegetables with Clarified Herbs Butter
- Brownies
- Coconut Flan Shooters
- Cappuccino Mousse with Cinnamon Glaze
- Coffee, Decaffeinated Coffee & Tazo Tea

\$99 Per Guest

CARIBBEAN INFLUENCE

- Sweet Potato Salad

Duo Sorbet with Berries Compote (v)

TRADITIONAL SUNSET

- Waldorf Salad with Celery, Apples, Walnuts, Grapes, Lettuce and Mayonnaise
 - Nicoise Salad with Potatoes, Green Beans, Eggs, Onions, Cooked Tuna, Olives, Cherry Tomato, and Balsamic Vinaigrette
 - Caesar Salad with Romaine Lettuce, Anchovies, Croutons, and Parmesan Cheese
 - Chicken Cacciatore with Tomatoes, Olives, Capers, Mushrooms, Garlic and Thyme
 - Roasted Red Snapper in Creamy Caper Sauce
 - Grilled Tenderloin with Creamy Green Peppercorn Sauce
 - Potato au Gratin
 - Island Vegetable Medley
 - Chocolate Mousse Cake
 - Shooters of Coconut Rice Pudding
 - Carrot Cake with Cream Cheese Icing
 - Fruit Tartelette
 - Coffee, Decaffeinated Coffee & Tazo Tea
- \$120** Per Guest

- Hearts of Palm and Avocado Salad
- Peppers with Lemon Dijon Vinaigrette
- Black Eyed Peas and Red Beans Salad
- Ocean Station (based on two pieces per guest) with Crab Meat, Shrimps, Spicy Remoulade, Cocktail Sauce, Lime, and Lemon)
- Carved Herb Crusted NY Strip with Horseradish Cream Sauce
- Jamaica Chicken Legs with Mango Salsa
- Grouper Fillet with Lime Butter and Baby Shrimp Sauce
- Sauteed Creole Potatoes, Sweet Peas, Onions and Tomatoes
- Basmati Rice
- Strawberry Cheesecake
- Hot Bread Pudding with Raisin and Caramel Sauce
- Coconut Cake with Palmera Rum
- Aruba Chocolate Cake
- Assorted Mini Fruit Tarts
- Coffee, Decaffeinated Coffee & Tazo Tea

\$160 *Per Guest*

All Dinners include: bread service, regular coffee, decaf coffee, and tea selection. All pricing is inclusive of taxes and exclusive of 25% service charge.



SPECIALTY DRINKS

Discover local and regional favorites with a few of our specialty cocktails.

ERNEST HEMINGWAY'S FAVORITE MOJITO
Assorted Flavored Rum with Mint and Fresh Lime or Lemon

\$13.50

ARUBA Ariba
Rum, Vodka, Banana Liqueur, Grand Marnier and Fruit Punch
Topped with Coeoei

\$13.50

SHAKEN, NOT STIRRED

Vodka or Gin Martini with Traditional Garnishes

\$13.75

THE ULTIMATE ROJO MARGARITA

A Hyatt Regency Aruba original with Tequila and Triple Sec

\$13.50

All pricing is inclusive of taxes and exclusive of 25% service charge

BUBBLES, WHITE AND RED WINES

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

DRY SPARKLING WINES AND CHAMPAGNE

Sartori “Efro” Prosecco Brut, Treviso, Italy | \$56

Dom Perignon, Brut, Champagne, France | \$424

Veuve Clicquot, Brut, “Yellow Label”, Champagne, France | \$168

Moet & Chandon, Brut, "Imperial", Champagne, France | \$150

Moet & Chandon, Brut Rose, “Imperial”, Champagne, France | \$198

Moet & Chandon, Ice, “Imperial”, Champagne, France | \$185

Sartori “Erfo”, Prosecco Rose Brut, Veneto, Italy | \$60

Palais di Versailles, Brut, France | \$55

SWEET AND OFF-DRY WHITE /BLUSH WINES

Dr. Loosen “Dr. L”, Riesling, Mosel, Germany | \$59

Gemma di Luna, Moscato, Italy | \$55

LIGHT INTENSITY WHITE/ROSÉ WINES

Jean Balmont, Rose, France | \$59

Sileni, Sauvignon Blanc, Marlborough, New Zealand | \$72

Jean Balmont, Sauvignon Blanc, France | \$59

Santa Margherita, Pinot Grigio, Valdadige, Italy | \$75

Pasqua, Della Venezie, Pinot Grigio, Italy | \$59

Bread & Butter, Rose, California | \$78

MEDIUM INTENSITY WHITE/ROSÉ WINES

Jean Balmont, Chardonnay, France | \$59

Canvas by Michael Mondavi, Chardonnay, California | \$66

Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand | \$80

Matua, Marlborough, Sauvignon Blanc, New Zealand | \$64

El Enemigo, Chardonnay, Uco- Valley, Mendoza, Argentina | \$100

Bread & Butter, Chardonnay, California | \$78

Louis Latour, Chablis, Burgundy, France | \$90

Kendall-Jackson, Chardonnay, "Vintner's Reserve", California | \$78

LIGHT INTENSITY RED WINES

MEDIUM INTENSITY RED WINES

Meiomi, Pinot Noir, California | \$82

Kim Crawford, Pinot Noir, South Island, New Zealand | \$70

Jean Balmont, Merlot, France | \$59

Rodney Strong, Merlot, Sonoma County, California | \$78

Jean Balmont, Cabernet Sauvignon, Languedoc, France | \$59

Canvas by Michael Mondavi, Cabernet Sauvignon, California | \$66

Josh, Cabernet Sauvignon, California | \$70

Seghioso, Zinfandel, Sonoma County, California | \$99

Catena, Malbec, Mendoza, Argentina \$78
El Enemigo, Malbec, Uco- Valley, Mendoza, Argentina \$100
Jordan, Cabernet Sauvignon, Alexander Valley, California \$195
The Prisoner, Red Blend, California \$165

BAR PACKAGES

HOST SPONSORED BAR PER PERSON*

Premium Brands
First Hour \$39 per guest Each Additional Hour \$19 per guest

Premium Brands Cocktails \$13.75 Each
Domestic Beer \$9.50 Each
Premium and Imported Beer \$10.50 Each
House Wine \$13.75 Each
Mineral Water & Juices \$6.75 Each
Red Bull Energy Drinks \$6.54 Each
Soft Drinks \$6.54 Each
Cordials \$14.50 Each
Champagne (by the glass) \$13.75 Each

LABOR CHARGES

Super-Premium Brands
Cocktails \$13.50 Domestic Beer \$7.50 Premium & Imported
Beer \$8.50 House Wine \$11.50 Mineral Water, Juices, Soft
Drinks, and Red Bull Energy Drinks \$5.30 Cordials \$11.70
Champagne (by the Glass) \$11.50
.....
Premium Brands
Cocktails \$11.50
.....

Bartender | \$162 Per Bartender
Up to three hours
.....
Additional Hours for Bartenders | \$54 Per Bartender
Per hour
.....

*Host Sponsored Bar Per Person: These packages include Full Bar Setups. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher. **Host Sponsored Bar Per Drink: Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed. All pricing is inclusive of taxes and exclusive of 25% service charge.