El Dorado
Spa Resorts & Hotels by Karisma

AZUL
HOTELS
BY KARISMA

Generations
Resorts by Karisma

WEDDINGS

GOURMET INCLUSIVE
GI
BY KARISMA

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Pick & Choose lunch

Pick & Choose is a menu selection which has been set up for your convenience to put together the dishes of you liking, for your special celebration our executive Chef will be pleased to assist you with your selection.

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Pick & Choose Dinner

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- 4 hours international open bar
- Round tables covered in white linen and uncovered chairs
- Additional decoration and amenities available (surcharge applies)

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Cocktail

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- 2 hours International open bar.
- Waiter service
- High top tables covered with white linen.
- Tray passed canapés
- Additional decoration and amenities available (surcharge applies)

International Open Bar

International Open Bar Beverage list ..... Pag. 28

Pick & Choose Lunch

Menu price based on price stated with main course. Each main course comes with a choice of one appetizer ,salad or soup, and one dessert.

APPETIZERS

Shrimp ceviche with mango gelatine

Spicy sea scallops, crispy won ton and mexican chutney

Portobello carpaccio with goat cheese dressing

Duck salpicon with fennel vinaigretta

Teriyaki beef roll and grilled watermelon

SALADS

Watercress and rocket salad, truffled mozzarella, green tomato sauce

Spinach bouquet, crispy pancetta and avocado tartare

Mixed lettuce tostada with cajun-fingers tuna and poblano pepper relish

Asparagus meunière with parmesan foam

Nopal cactus salad with oaxaca cheese and prosciutto vinaigrette

SOUPS & PASTA

Corn chowder with basil oil

Roasted tomato cream and thyme-kalamata croustillant

Oyster mushroom broth and cilantro-panela cheese croutons

Seafood lasagne with cardamon sauce

Gnocchis and scallops, tequila sauce

Service Charge & Sales Tax Included. All rates are subject to change and cannot be guaranteed until a full deposit is received. Prices valid for 2013

Main Dishes

Poultry

Chicken breast stuffed with seafood, saffron sauce and corn custard	$ 18.00 USD p.p
Roasted chicken breast, red wine sauce reduction, porcinni cous-cous	$ 16.00 USD p.p
Turkey roulade stuffed of mozzarella and pineapple, grilled polenta and tamarind sauce	$ 16.00 USD p.p

Beef

Grilled flank steak with lobster enchilada and fried plantains	$ 30.00 USD p.p
Coffee crusted tenderloin, vegetables au gratin and red bell pepper sauce	$ 34.00 USD p.p
New york steak, sweet & sour hibiscus sauce, spring onions and lime confit	$ 32.00 USD p.p

Fish & Seafood

Citrus-lemongrass salmon and coconut risotto	$ 20.00 USD p.p
Poached mahi-mahi with annato pasta, zuchinni in sundried tomato vinaigrette	$ 20.00 USD p.p
Grilled shrimps, mayan spinach stir fry and smoked jalapeño pinto bean sauce	$ 28.00 USD p.p

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Lamb & Pork

Rack of lamb with mexican herbs-panko crust, shitake-tapioca sauce	$ 28.00 USD p.p
Roasted leg of lamb with madras curry and four cheeses lasagna	$ 28.00 USD p.p
Braised pork loin in shitake essence, sweet potato purée	$ 26.00 USD p.p

Vegetarian

Vegetable and goat cheese strudel with red bell pepper sauce	$ 32.00 USD p.p

Desserts

Authentic "Three milk cake" with mexican fruits

Oaxaca chocolate mousse and green peppercorn-grapefruit sauce

Three chocolate parfait with coffee essence

Cheesecake with sweet tomato jam and pumpkin seed praliné

Coconut cake and grilled pineapple sauce

Bread fruit bavaroise and red fruit coulis

Pistachio-goat cheese tartalette, pear, with poached pear

Rice pudding with tropical fruits

Menu price based on price stated with main course
Includes 4 hours international open bar
Includes coffee,decaffeinated and herbal teas
Requires a minimum of 16 guests

Pick & Choose Dinner

Menu price based on price stated with main course. Each main course comes with a choice of one appetizer ,salad or soup, and one dessert.

First course and soups

Please select one

- "Chile Poblano" veloute with chorizo crumble
- Sweet jam and tamarind vichyssoise,coconut-rum foam
- Tomato bisque,with goat cheese baguette crouton basil oil
- Mexican style cesar salad,shredded jicama root and "Cotija" cheese
- Red oak and frisse lettuce, with herbs cheese roulade, lemon-dill vinaigrette
- Vanilla-rum flambed mexican shrimp,mix lettuce bouquet with mango vinaigrette
- Mixed greens,Julienne carrot,cucumber and daikon radish, light soy dressing

Additional appetizers:

Sauteed shrimp, Herb Risotto and Gorgonzola cheese sauce	* $ 6.00 USD ** $ 12.00 USD
Foie Gras,Tagliatelle pasta and Porcini mushroom	* $ 11.00 USD ** $ 17.00 USD
Three cheese Polenta, Roasted vegetable Ratatouille and Wilted spinach	* $ 4.00 USD ** $ 11.00 USD

* Additional charge when substituting one of the above appetizers
** Charge for ordering as an additional course

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Main Courses

Fish & Seafood

Seared Mahi-Mahi fillet,with saffron risotto,zucchini gratin in tomato sauce	$ 20.00 USD
Miso glazed salmon fillet, with spinach,oyster mushroom,miso broth and green onions	$ 20.00 USD
Sole and scallop mousseline, potato puree and Spinach,crispy shallots with champagne and Caviar sauce	$ 26.00 USD

Pasta

Oven baked “cappelacci”,stuffed with spinach and Ricotta cheese,orange,tomato sauce	$ 16.00 USD
“El Royale” penne pasta,with sauteed Shrimps,peppers and cilantro in tequila-lime sauce	$ 20.00 USD

Poultry

Herb roasted half chicken,fennel whipped potatoes and honey-anis glazed carots	$ 22.00 USD
Stuffed breast of chicken, with oaxaca cheese and Zucchini flower mexican rice cilantro cream sauce	$ 18.00 USD
Maple leaf farm seared duck breast, potato puree Asparagus and orange sauce	$ 24.00 USD

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Main Courses (continuation)

Beef, Lamb and Pork

Seared beef filet mignon,caramelized onion, potato Gratin and shiraz wine sauce	$ 22.00 USD
Marinated Flank steak,with tamarind sauce, yukon potato fondant and mix bell peppers and zucchini	$ 20.00 USD
Herb crusted rack of lamb,cous-cous with mixed Vegetable and turmeric and sweet onion sauce	$ 28.00 USD
Roasted pork chop, parmesan-sage polenta cake Blue lake beans and sour cherry sauce	$ 20.00 USD

Surf and Turf

Petite filet Mignon and fillet of sole, with potato and pea puree, crispy onion, sweet corn cream sauce	$ 22.00 USD
Salmon steak and roasted chicken,crushed mustard seed sauce, mushroom and mashed potatoes “tower”	$ 22.00 USD
Petite filet mignon and Caribbean Lobster, goat cheese potato gratin honey-shallot-pinot noir sauce	$ 26.00 USD

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Desserts

Please select one

- Bittersweet chocolate mousse and passion fruit crème brule, mango coulis
- Vanilla macaron, pastry cream and fresh strawberries napoleon with Pistaccio sauce
- "Sable" style cookie, with mexican coffee custard cream with dark rum sauce
- Mango cheese cake,with guava coulis
- Tropical fruit tartlet,with kalhúa coffee sauce

Each main course comes with a choice of one appetizer
and one dessert
Includes 4 hours international open bar
Includes coffee,decaffeinated and herbal teas
Requires a minimum of 16 guests

Special Event Cakes

Large Cake	6 People	$ 60.00 USD
Cake 1 Tier	10-20 People	$ 198.00 USD
Cake 2 Tier	20-30 People	$ 290.00 USD
Cake 2 Tier	30-40 People	$ 387.00 USD
Cake 3 Tier	30-40 People	$ 471.00 USD
Cake 3 Tier	40-50 People	$ 568.00 USD
Cake 4 Tier	50-60 People	$ 677.00 USD
Cake 4 Tier	60-70 People	$ 792.00 USD

Dark Chocolate Fondue

With seasonal fruit and marshmallows
$ 16.00 USD p.p.
Require a minimum of 16 guests

BBQ Deluxe

Salads
Spinach salad with bacon and fresh cheese
Mixed lettuce salad
Shrimp cocktail
Jicama salad
Pasta salad
Cucumber salad with corn

Dressings
Ranch dressing
Thousand island dressing
Italian dressing
Croutons

Garnish
Mashed potatoes
Mixed vegetables
Baked potato
Spinach florentine

From the grill
Caribbean fish fillet
BBQ ribs
Chicken breast
Shrimp skewers
Roasted flank steak
Spanish sausage

Desserts
Cheesecake
Fruits served in baskets
Fruits tartlet
Almond tartlet
Cajeta custard
Lime pie
Apple strudel

$ 26.00 USD p.p.
Includes 4 hours international open bar
Requires a minimum of 30 guests

Optional items to enhance your BBQ:

Portobello pasta salad	$ 4.00 USD p.p.
Crab salad	$ 8.00 USD p.p.
Lobster tail	$ 12.00 USD p.p.
Rack of lamb	$ 6.00 USD p.p.
Beef medallions	$ 8.00 USD p.p.
New York steak	$ 7.00 USD p.p.
Salmon fillet	$ 6.00 USD p.p.

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Gourmet Brunch

Salads

Mixed green salad with traditional vinaigrette
Cesar salad with parmesan cheese and anchovies bread
Red beet and orange salad
Marinated roasted endive

Main Courses

Roasted beef tenderloin with shiitake mushroomos
Chicken breaded with coconut
Gratin potato
Steamed Fresh seasonal vegetables

Desserts

Mango mousse
Three milk cake
Fresh tropical fruits

$21.00 USD p.p.
Includes 4 hours international open bar
Includes coffee,decaffeinated and herbal teas
Requires a minimum of 30 guests

Optional items to enhance your Brunch:

Fresh bottom mushrooms in pesto	$ 3.00 USD p.p
Palm heart and artichoke salad	$ 2.00 USD p.p
Avocado and surimi salad	$ 3.00 USD p.p
Wild mushroom cream soup	$ 3.00 USD p.p
Cooked to order pasta station with two pastas and two sauces	$ 4.00 USD p.p
Fresh salmon in grape butter	$ 6.00 USD p.p
Roasted lamb leg in rosemary juice	$ 6.00 USD p.p
Seafood paella	$ 5.00 USD p.p
Black forest cake	$ 3.00 USD p.p
Profiterols	$ 2.00 USD p.p

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Petit Gourmet

Salads
Tropical fruit salad
Mixed lettuce salad
Tomato and fresh cheese salad
German potato salad
Cucumber and yogurt salad

Dressings
Ranch dressing
Thousand island dressing
Cesar dressing
Croutons

Side Orders
Corn on the cob
Baked potato
Mixed vegetables

Main courses
Beef tenderloin skewer
Chicken breast
Bbq ribs
Fish fillet
Roasted flank steak

Desserts
Cheesecake
Lime pie
Caramel custard
Apple pie
Assorted fruit tartlet

$22.00 USD p.p.
Includes 4 hours international open bar
Includes coffee,decaffeinated and herbal teas
Requires a minimum of 30 guests

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Family Style Lunch Dinner

Salads, side orders and desserts served on the centre of the table to share
All main courses are tray passed

Salads
Cucumber salad with honey and tequila
Crab salad with spinach
Shrimp salad with pineapple
Potato salad with cured ham
“Caprese”mozzarella cheese and tomato salad

Side Orders
Baked potatoes
Corn with butter
Mixed vegetables

Main Courses
Shrimp skewers
Salmon fillet
Beef tenderloin steak
Roasted meat “arrachera style”
New york steak
Chicken breast
BBQ ribs
Beef and chicken skewers
Lobster Tail

Desserts
Rompope (egg nog)custard
Fruit tartlet
White and dark chocolate cake
Lime tartlet
Cheesecake
Fried banana with condensed milk

$ 39.00 USD p.p.
Includes 4 hours international open bar
Includes coffee,decaffeinated and herbal teas
Requires a minimum of 16 guests

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Italian Family Style

Lunch or Dinner
Salads, side orders and desserts served on the centre of the table to share
All main courses are tray passed

Antipasto
Roasted bell peppers,prosciutto,stuffed eggplant with goat cheese, salame, Cesar salad with parmesan cheese and foccachia bread croutons

Primo Piatto / Penne pasta forestiere
Served with chicken,portobello mushrooms,light cream sauce

Secondo / Mixed Grill
Flank steak,salmon filet,chicken breast and shrimp

Contorni
Sautéed spinach with extra virgin olive oil and garlic
Rosemary roasted potatoes

Dolce
Tiramisu,panna cotta,fruit tartlet

$34.00 USD p.p.
Includes 4 hours international open bar
Includes coffee,decaffeinated and herbal teas
Requires a minimum of 16 guests

Optional items to enhance your lunch or dinner:

Caprese salad	$ 3.00 USD p.p.
Orange, olive and arugula salad	$ 3.00 USD p.p.
Bresaola and coppa	$ 4.00 USD p.p.
Shrimps scampi	$ 6.00 USD p.p.
Clams & white wine	$ 6.00 USD p.p.
Sicilian meatballs	$ 4.00 USD p.p.
Beef tenderloin	$ 4.00 USD p.p.
Lobster	$ 7.00 USD p.p.
Lamb chops	$ 6.00 USD p.p.
Swordfish	$ 4.00 USD p.p.
Grilled polenta	$ 2.00 USD p.p.
Asparagus	$ 2.00 USD p.p.
Roasted tomato	$ 2.00 USD p.p.

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Mexican Family Style

Salads
Mixed green salad with dressing
Traditional sea food ceviche with corn chips
Jicama salad with fresh orange, cilantro
Cucumber salad with chargrilled corn
Traditional: Red & Green salsas

Garnish
Sauteed potato with rosemary
Mixed steamed vegetables with basil oil
Refried beans “yucatan” style
Gratin of chayote lightly spice

Main Courses
Caribbean grouper fillet
Stewed pork loin “pibil style”
Chicken fajitas with flour tortilla
Sauteed shrimp with garlic and vegetables julienne
Achiote marinated grill flank steak
Poc-chuc pork chop

Desserts
Tartelet of sweet potato
Black Sapote Mousse
Guava crème brulle
Mexican fritters: Churros & Buñuelos
Mexican cookies with dried fruits

$ 34.00 USD p.p.
Includes 4 hours international open bar
Includes coffee,decaffeinated and herbal teas
Requires a minimum of 30 guests

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Set Menu for Groups

MENU 1

Menu price based on price stated with main course.

First course
Please select one

- Green peas soup with pernod and fish dumplings
- Endive salad with parmesan cracker,bacon and sun-dry tomatoes

Main Courses
Please select one

Stuffed chicken breast with cottage, sun-dry tomatos and olives accompained with potato gratin and mixed vegetables	$ 14.00 USD p.p.
Pork tenderloin with bell pepper pesto crust,roasted endive and corn cake	$ 14.00 USD p.p.

Dessert
Please select one

- Flan,mexican style custard with caramel
- Mexican rice pudding with raisins and nuts

Minimum 16 guests
Includes coffee,decaffeinated and herbal teas
Includes 4 hours international open bar

Service Charge & Sales Tax Included. All rates are subject to change and cannot be guaranteed until a full deposit is received. Prices valid for 2013

Set Menu for Groups

MENU 2

Menu price based on price stated with main course.

First course
Please select one

- Beef carpaccio with truffle vinaigrette and parmesan foam
- Textures of salmon with jicama chipotle salad

Main Courses
Please select one

Braised beef in burgundy sauce, green asparagus and potato cookies	$ 18.00 USD p.p.
Mahi-Mahi on apple curry risotto and glazed Vegetables	$ 18.00 USD p.p.
Pork rib eye marinated with herbs accompained with sweet potato puree, glazed shallot and Cactus flan	$ 18.00 USD p.p.
Chicken breast stuffed with shrimps, champagne sauce,truffle rice and green asparagus	$ 18.00 USD p.p.

Optional items to enhance your menu:

Cajun seafood with warm artichoke gelee,balsamic sauce	$ 8.00 USD p.p.
Iced melon rum soup with seafood skewers	$ 8.00 USD p.p.

Dessert

Please select one

- Flan,mexican style custard with caramel
- Mexican rice pudding with raisins and nuts

Minimum 16 guests
Includes coffee,decaffeinated and herbal teas
Includes 4 hours international open bar

Service Charge & Sales Tax Included. All rates are subject to change and cannot be guaranteed until a full deposit is received. Prices valid for 2013

Set Menu for Groups

MENU 3

Menu price based on price stated with main course.

First course
Please select one

- Oriental marinated duck breast with salad and lychee-campari mousse
- Tuna in cajun with coconut texture, herbs and spring blossoms

Main Courses
Please select one

Salmon steak with coffee oil and sesame sauce saffron rice	$ 20.00 USD p.p.
Spring chicken thai style with sweet potato ginger	$ 20.00 USD p.p.
Roasted lamb shank with polenta and mediterranean vegetables	$ 20.00 USD p.p.
Chicken breast stuffed with shrimps, champagne sauce	$ 20.00 USD p.p.
Mahi-mahi with crispy potato crust, apple cilantro relish and tequila sauce	$ 20.00 USD p.p.
Beef tenderloin in red wine butter, herb risotto and carrots	$ 20.00 USD p.p.

Optional items to enhance your menu:

Jumbo shrimp saltin boca on green pees puree with mint	$ 8.00 USD p.p.
Strawberry gazpacho with green pepper and jicama shrimp skewer	$ 8.00 USD p.p.

Dessert
Please select one

- Nut biscuit with apples and yoghurt basil foam
- Piemontois with caramelized hazelnut and lychee sorbet

Minimum 16 guests
Includes coffee,decaffeinated and herbal teas
Includes 4 hours international open bar

Service Charge & Sales Tax Included. All rates are subject to change and cannot be guaranteed until a full deposit is received. Prices valid for 2013

Set Menu for Groups

MENU 4

Menu price based on price stated with main course.

First course
Please select one

- Veal tenderloin carpaccio with foie gras and cheese dumplings, truffle vinaigrette
- Trio of ceviches,salmon, scallop and shrimp

Main Courses
Please select one

Rack of lamb with olive tapanade crust, red wine risotto and basil oil	$ 28.00 USD p.p.
Surf and turf,beef tournedo with lobster tail, white bean puree and vegetables	$ 28.00 USD p.p.
Salmon and scallop cannelloni, tomato basil confite and champagne sauce	$ 28.00 USD p.p.
Lobster baked with green mango relish, tagliatella and baby artichokes	$ 34.00 USD p.p.
Pork prime rib with sweet potato puree, caramelized vegetables and dark beer sauce	$ 28.00 USD p.p.
Beef roll stuffed with lobster pouched, champagne sabayon and warm truffle aspic with jicama	$ 34.00 USD p.p.

Optional items to enhance your menu:

Tuna tempura with portobello capuccino	$ 10.00 USD p.p.
Panache of eel and bacon on warm cous-cous	$ 8.00 USD p.p.

Dessert
Please select one

- Three kind of chocolate with raspberries
- Desserts symphony and chocolates

Minimum 16 guests
Includes coffee,decaffeinated and herbal teas
Includes 4 hours international open bar

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Asia Pacific (Standing Cocktail)

Assorted sushi (2 pieces total per person)

California Roll
Spicy tuna Roll
Shrimp
Mahi Mahi
Salmon
Pickled Ginger,Wasabi and low sodium Soy sauce

Assorted Hot items (2 pieces total per person)

Chicken pot sticker
Vegetables spring rolls
Shrimp Shao Mai
Served with sweet and spicy sauce

$48.00 USD p.p.
Includes 2 hours international open bar
Includes coffee,decaffeinated and herbal teas
Requires a minimum of 16 guests

Optional items to enhance your lunch or dinner:

COLD SAKE SELECTION:

Sake Momokawa Silver Sake Momokawa Ruby Oseki Seco	$ 38.00 USD p.p.

Viva La Roma (Standing Cocktail)

Italian trio
Pear wrapped with Prosciutto,Mascarpone and Gorgonzola

Crostini
Roasted bell peppers marinated with balsamic vinegar,topped with goat cheese

Risotto fritters
Breaded porcini mushrooms risotto

Gourmet mini pizza
Mozarella and fresh tomato, pesto and sun dried tomato, goat cheese and mushrooms

Bresaola and Arugula
Dressed Arugula salad rolled with italian Bresaola beef

Caprese on a stick
Cherry tomato, mozarella cheese and fresh basil

Involtini de Melanzzane
Grilled eggplant filled with goat cheese

Shrimp Spedini
Scampi style shrimp with garlic and lemon on a skewer

$34.00 USD p.p.
Includes 2 hours international open bar
Includes coffee,decaffeinated and herbal teas
Requires a minimum of 16 guests

Optional items to enhance your cocktail:

Antipasto Display Genoa Salami,Parma Ham,Coppa Ham,Pepperoni,Mozzarella,Provolone, Mortadella Olives,Roasted Peppers,Artichoke Heart,Mushrooms and Grissini Sticks	$ 23.00 USD p.p.

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Mexican Fiesta Cocktail party

(Standing Cocktail)

Two barrels with beers on ice mounted on filemon the donkey,who is dressed in Mexican outfit and large sombrero,presented at your event.

Basket tacos:
Potato and chorizo (spanish sausage)
Chicharron (pork crackling)
Refried beans
"Carnitas" with green chili sauce
(roasted pork loin and typical roasted green sauce)

$ 16.00 USD p.p.
Includes 2 hours international open bar
Donkey 1 hour*
Includes coffee,decaffeinated and herbal teas
Requires a minimum of 16 guests

Optional items to enhance your Brunch:

Tacos al pastor	$ 3.00 USD 2 pieces
Swordfish tacos "al carbon" (grilled)	$ 4.00 USD 2 pieces
Tacos de mahi -mahi with green chili	$ 4.00 USD 2 pieces
Breaded shrimp tacos	$ 5.00 USD 2 pieces
Braised beef tacos	$ 4.00 USD 2 pieces
Pork tacos	$ 3.00 USD 2 pieces
Zucchini blossom and fresh cheese taco	$ 3.00 USD 2 pieces
Chicken "tinga" tacos (chicken & tomato sauce)	$ 4.00 USD 2 pieces
Barbacoa tacos (with lamb)	$ 4.00 USD 2 pieces
Lobster taco	$ 8.00 USD 2 pieces

*** Only available in El Dorado Royale a Spa Resort and Generations Resorts**

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The Deluxe (Standing Cocktail)

Shooters
Orange breaded shrimp with red bell pepper purée and herbs coulis
Catalan style gazpacho with avocado-mango skewer
Petite peas “St. Germain”shooter with red beet cream topping
Carrot-ginger “vichyssoise” with julienne duck breast

Hors D´Oeuvres
Smoked salmon rillette on a bagel crouton
Lobster salpicon with fennel relish
Ahi tuna with vanilla-kiwi relish
Foie gras mousse on brioche with peach jam

Brochette
Chicken spicy peanut sauce
Duck with plum sauce
Shrimp with mango pineapple glaze

$ 38.00 USD p.p.
Includes 2 hours international open bar
Includes coffee,decaffeinated and herbal teas
Requires a minimum of 16 guests

Optional items to enhance your cocktail:

Caviar Bar,sevruga,osetra,paddle fish and salmon Roes, minute made blinis with condiments	$ 75.00 USD p.p
Martini & Gin bar: · Absolut, Mandarin/Azul/Citron · Belvedere · Grey Goose · Beefeaters	$ 45.00 USD p.p

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Mexican Donkey Bar (Standing Cocktail)

Two barrels with beers mounted on one donkey with large sombrero presented at your event.

Tipical mexican bites tray passed:

Fried shredded Angus beef tacos	$ 2.00 USD 2 pieces
Fried marinated chicken breast tacos	$ 2.00 USD 2 pieces
Fried caribbean seafood tacos	$ 3.00 USD 2 pieces
Cheese turnovers	$ 2.00 USD 2 pieces
Crab turnovers	$ 4.00 USD 2 pieces
Mushroom and cheese turnovers	$ 3.00 USD 2 pieces
Chicken quesadillas with fresh salsa	$ 2.00 USD 2 pieces
Chicken brochettes with mole sauce	$ 2.00 USD 2 pieces
Mini crab cakes with chipotle sauce	$ 4.00 USD 2 pieces
Jalapeño poppers with Monterrey jack cheese	$ 3.00 USD 2 pieces
Chicken and vegetables chimichangas	$ 2.00 USD 2 pieces
Guacamole with taco chips	$ 2.00 USD

All served with roasted tomato Chilli Dip.

Minimum 5 canapes per person
Includes 2 hours international open bar
Requires a minimum of 30 guest
Donkey 1 Hour*

*** Only available in El Dorado Royale a Spa Resort and Generations Resorts**

Service Charge & Sales Tax Included. All rates are subject to change and cannot be guaranteed until a full deposit is received. Prices valid for 2013

Sweet Cocktail (Standing Cocktail)

Medium size cakes:
Lemon tart
Seven fruit tart
Opera cake

$ 16.00 USD p.p
Includes 2 hours international open bar
Includes coffee,decaffeinated and herbal tea
Requires a minimum of 30 guest

Optional items to enhance your sweet cocktail:

Apple pie	$ 6.00 USD per piece
Chocolate cake	$ 7.50 USD per piece
Passion fruit cake	$ 7.50 USD per piece
Raspberry cheese cake	$ 8.00 USD per piece
Petit fours	$ 9.00 USD per piece
Cup cakes	$ 10.00 USD per piece
Macaron (3 types) serving	$ 10.00 USD per piece

GOURMET INCLUSIVE BY KARISMA

White Glove Cocktail party (Standing Cocktail)

A touch of elegance in tropical settings, tray passed canapes. Elegantly groomed service Staff with impeccable white gloves to assure an unforgetable cocktail.

Tray passed chef´s cold canape selection:

Smoked salmon with cream cheese	$ 3.00 USD per piece
Grilled scallops with seared spinach	$ 3.00 USD per piece
Seared cajun tuna on coleslaw	$ 3.00 USD per piece
Roasted duck breast mango chutney	$ 3.00 USD per piece
Poached quail egg in parma ham nest	$ 3.00 USD per piece
Lobster medallion on brioche toast	$ 4.00 USD per piece
Mini chicken skewers with marinated soy sauce	$ 2.00 USD per piece
Spinach and Ricotta parcels	$ 2.00 USD per piece
Prawn “Cutlets”	$ 3.00 USD per piece
Seafood ceviche in mini taco shell	$ 3.00 USD per piece

Minimum 5 canapes per person
Includes 2 hours international open bar
Requires a minimum of 16 guest

Service Charge & Sales Tax Included. All rates are subject to change and cannot be guaranteed until a full deposit is received. Prices valid for 2013

International Open Bar Beverage list

RUM
Bacardi
Ron de Coco Kalani
Appleton
Appleton Special

VODKA
Absolut
Absolut Citron
Stolichnaya
Smirnoff
Skol Raspberry
Skol Apple
Skol Orange
Skol Vanilla

Wine of the House and Sparkling

TEQUILA
Cuervo Especial
Centenario Reposado
Jimador
Jimador Reposado
Don Nacho

BEER
Tecate
Tecate Light
Sol
Dos Equis

GIN
Beefeaters

BRANDYS
Fundador
Don Pedro
Martel V.S.

WHISKEY
Jack Daniel
Jim Beam
Canadian Club
Black Velvet
Etiqueta Roja
Etiqueta Negra
J & B

CREAMS AND LIQUOR
Sambuca D´Amore
Curacao
Peach Liqueur
Amaretto Mr. Boston
Brogan´s Irish Cream
Vermuth Martini Rojo
Dry Martini
Sweet Martin
Orange Liqueur
Apple Liqueur
Watermelon Liqueur
Kahlua
Melon Liqueur Mr. Boston
Coffe Liqueur Kamel
Mint Liqueur
Liqueur 43
Cherry Liqueur Kamel
Banana Liqueur

Includes blended drinks and wine of the house by glass

PACKAGES:
For an extra hour of beverages service after your GI meal package
Cocktail or Group Dinner, surcharge of $ 9.00 USD per person applies
For beverages service only without food service
Requires 2 hours minimum of $ 12.00 USD per person per hour

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