

# WEDDING MENU



# BREAKFAST BUFFET

MINIMUM GUARANTEE REQUIRED, 30 GUESTS. 2 HOURS OF SERVICE. ALL BREAKFASTS INCLUDE FRESHLY BREWED REGULAR AND DECAFFEINATED COSTA RICAN COFFEE AND A SELECTION OF SPECIALTY TEAS, WHOLE AND SKIM MILK, ORANGE JUICE AND GREEN JUICE. SOY OR ALMOND MILK AVAILABLE UPON REQUEST. AVAILABLE FROM 7:00 TO 10:00 AM

## Continental Breakfast

\$28 per person

- Sliced Market Fruits
- Cereals, Homemade Granola
- Individual Plain and Mixed Berry Yogurt
- Oatmeal Muesli, Coconut Milk, Honey, Pumpkin Seeds
- Sweet and Savory Bakery Selection
- Homemade Jams, Butter and Honey
- Selection of Hard and Soft Cheeses
- Selection of Cured Meats

## Healthy Breakfast

\$36 per person

- Sliced Market Fruits
- Cereals, Homemade Granola
- Individual Plain and Mixed Berry Yogurt
- Chia Pudding, Oat Milk, Golden Berries, Maple Syrup
- Sweet and Savory Bakery Selection
- Homemade Jams, Butter and Honey
- Avocado Toast, Seeded Sourdough, Spinach, Cherry Tomatoes, Sunflower seeds
- Egg White Frittata, Zucchini, Bell Peppers
- Roasted Potatoes, Herbs, Paprika

## Costa Rican Breakfast

\$38 per person

- Sliced Market Fruits
- Cereals, Homemade Granola
- Individual Plain and Mango-Passion Fruit Yogurt
- Oatmeal Muesli; Coconut Milk, Honey, Pumpkin Seeds
- Sweet and Savory Bakery Selection
- Homemade Jams, Butter and Honey
- Gallo Pinto [Rice and Black Bean mixed dish]
- Scrambled Eggs, Creole Tomato Sauce
- Local Corn Tortillas, Guacamole, Sour Cream, Pico De Gallo
- Grilled Pork Chorizo
- Oven Baked Ripe Plantain
- Grilled Smoked Cheese



# BREAKFAST BUFFET

ELEVATE YOUR BREAKFAST MENU WITH ADDITIONAL  
ENHANCEMENTS TO CREATE AN EXCLUSIVE EXPERIENCE

## Breakfast Buffet Enhancements

### Smoked Salmon Bagel

Avocado, Capers, Cream Cheese, Pickled Red  
Onion

\$14 per person

### Croissant

Crispy Bacon, Scrambled Eggs, Edam Cheese

\$10 per person

### Spanish Tortilla

Pork Chorizo, Garlic Aioli

\$10 per person

### French Toast

Chocolate Chip Brioche, Citrus Mascarpone,  
Blueberry Compote, Maple Syrup

\$12 per person

# LIVE BREAKFAST STATIONS



CHEF/BARISTA ATTENDANT FEE \$150 (1 ATTENDANT PER  
40 GUESTS)

## Barista Station

\$8 per person

Espresso / Latte / Mocha / French Press /  
Chorreado / Ice Coffee

## Omelette or Eggs Any Style Station

\$12 per person

- Farm Fresh Eggs
- Tomatoes, Bell Pepper, Spinach, Scallions,  
Mushrooms, Smoked Bacon, Turkey Ham,  
Cheese
- Roasted Potatoes, Chimichurri, Oven Baked  
Tomatoes

## Chorreada Station

\$12 per person

- Corn Cakes, Cilantro Cream, Local Cheese,  
Honey, Roasted Yellow Corn, Sour Cream

## Pancake or Waffle Station

\$12 per person

- Maple Syrup, Berries Compote, Chocolate  
Chips, Seasonal Jam

# BRUNCH BUFFET

MINIMUM GUARANTEE REQUIRED, 30 GUESTS. MAXIMUM OF 3 HOURS OF SERVICE.  
\$65 PER PERSON

## Continental breakfast included

Elevate your brunch experience with the following dishes:

- Mixed Green Salad, Tomato, Cucumber, Red Onion, Avocado, Sesame Seeds, Citrus Vinaigrette
- Scrambled Eggs with Bacon
- Sweet Potato Hash, Parsley, Pork Chorizo, Poached Eggs
- Red Chilaquiles with Chipotle, Cilantro, Burrata Cheese
- Caesar Salad Wrap, Parmesan Cheese, Iceberg Lettuce, Breaded Chicken

Small Desserts - Key Lime Pie, Orange Cheesecake, Flourless Chocolate Cake

## Healthy Snacks

Minimum Guarantee required 20 Guests  
(order needs to be confirmed 36 hours in advance)

Energy Date and Cacao Bites  
\$60 per dozen

Granola Bars  
\$60 per dozen

Peanut Butter, Cranberry Protein Bites  
\$60 per dozen

Oatmeal, Blueberry and Chia Cookies  
\$60 per dozen

Individual Homemade Trail Mix Bags  
\$60 per dozen

## Grab n Go Breakfast

Minimum Guarantee required, 20 Guests.  
(Order needs to be confirmed 36 hours in advance)  
\$28 per person

- Coffee or Tea, Bottled Still Water, Individual Low-Fat Plain Yogurt, Seasonal Whole Fruit, Coffee Muffin

### Breakfast Sandwich: Choose 1 Option

- Croissant, Ham, Scrambled Eggs and Cheddar Cheese
- Flour Tortilla Wrap, Grilled Veggies, Pesto and Mozzarella Cheese
- Smoked Salmon Bagel, Avocado, Capers, Cream Cheese, Pickled Red Onion

\*\*Gluten Free options available, served as a breakfast salad bowl.



# COFFEE BREAK - BUFFET



MINIMUM GUARANTEE REQUIRED, 20 GUESTS.

## Morning Break

\$20 per person

- Coffee and Tea Selection
- Green Juice
- Seasonal Fruit Salad
- Plain Yogurt, Granola and Mixed Berry Parfait
- Chocolate and Coffee Eclairs

## Afternoon Break

\$25 per person

- Iced Coffee and Iced Tea Selection
- Seasonal Fruit Bowl
- Assorted Raw Nuts and Seeds
- Farm Crudités and Chickpeas Hummus
- Chocolate Fudge Cookies

## Break Enhancements

Elevate your break with additional enhancements to create an exclusive experience

Prosciutto and Manchego Cheese Ciabatta -  
Tomato Jam, Arugula.

\$14 per person

Smoked Chicken, Brie Cheese Crostini.

\$14 per person

BLT Sandwich - Bacon, Lettuce, Tomato, Garlic  
Aioli. \$14 per person

Coconut Overnight Oats - Granny Smith Apple,  
Chia Seeds.

\$8 per person

Guacamole, Tortilla Chips, Spicy Tomato Sauce.

\$12 per person

Assorted Homemade Chips, Grilled Focaccia and  
Tapenade.

\$12 per person

Individual Bags of Local Plantain and Cassava  
Chips. \$60 per dozen

Peanut Butter Jumbo Cookies.

\$60 per dozen

Banana, Dark Chocolate Brownies.

\$60 per dozen



# LUNCH BUFFET



MINIMUM GUARANTEE REQUIRED, 30 GUESTS. 2 HOURS OF SERVICE. AVAILABLE FROM 12 TO 4 PM. ALL LUNCHES INCLUDE ICED TEA, FRESHLY BREWED REGULAR AND DECAFFEINATED COSTA RICAN COFFEE AND A SELECTION OF SPECIALTY TEAS.

## Salads and Sandwiches

\$55 per person

- Potato Salad - Mustard, Celery and Parsley
- Tomato Salad - Roasted Red Onion, Cucumber, Garlic Croutons, Balsamic Vinaigrette
- Roasted Zucchini Salad - Asparagus, Sweet Pepper, Green Olives, Oregano Vinaigrette
- Roast Beef Baguette - Pickled Cabbage, Tartar, Sauce, Arugula
- Chicken Focaccia - Chipotle Aioli, Tomato, Avocado, Provolone Cheese
- Seeded Sourdough - Roasted Veggies, Arugula, Chimichurri, Goat Cheese

Desserts: Fresh Fruit Tart, Double Chocolate Brownie

## Ceviche and Grill

\$60 per person

- Shrimp and Catch of the day Ceviche; Tomato, Onion, Cilantro, Lime Juice
- Mango Ceviche; Jalapeño, Cucumber, Pickled Radish, Mandarin Lime
- Tortilla and Sweet Potato Chips
- Green Papaya Salad; Grilled Pineapple, Basil, Mint, Sweet Chili Vinaigrette
- Grilled Chicken Breast, Charred Tomatoes
- Slow Cooked Pork Ribs, Coffee BBQ Sauce
- Cauliflower Steak, Romesco Sauce, Pickled Onion
- Mash Potatoes, Roasted Garlic, Chives

Desserts: Passion Fruit Pannacotta, Caramel Profiterole

## Make Your Own Poke Bowl & Salad Bar

\$55 per person

**Poke:** Rice, Seaweed Salad, Mango, Cucumber, Edamame, Avocado, Radish, Tuna Tartar, Salmon Tartar, Shitake, Sesame Seeds, Soy Sauce, Ponzu Sauce, Spicy Mayo

**Salad:** Grilled Chicken, Mixed Greens, Variety of Vegetables, Condiments and Dressings



# LUNCH BUFFET



## Lunch Buffet Enhancements

Elevate your lunch menu with additional enhancements to create an exclusive experience.

Lobster Roll - Horseradish, Sun Dried Tomato  
Brioche  
\$16 per person

Beef Bolognese Lasagna, Basil, Tomato Sauce,  
Mozzarella Cheese  
\$12 per person

Shrimp Skewer, Garlic, Chili Flakes, Citrus Butter  
\$14 per person

Grilled Mahi Mahi, Tomatillo, Parsley Gremolata  
\$14 per person

Eggplant Parmigiana  
\$10 per person

## Grab n Go Lunch

Minimum Guarantee required, 20 Guests.  
(Order needs to be confirmed 36 hours in advance)

\$34 per person

Bottled Still Water and Soda, Seasonal Fruit Salad  
with Lime and Tajin, Oatmeal Raisin Cookie  
Lunch Sandwich with Cajun Potato Wedges:  
Choose One Option

Jerk Chicken Ciabatta, Avocado, Onion, Kale  
Flour Tortilla Wrap, Rice and Beans, Cilantro,  
Plantain, Sun Dried Tomatoes  
Roast Beef Baguette, Pickled Cabbage, Tartar  
Sauce, Arugula

\*\*Gluten Free options available, served as a salad bowl.



# HORS D'OEUVRES



MINIMUM GUARANTEE REQUIRED, 30 GUESTS. 1 HOUR OF SERVICE.  
MINIMUM FOUR OPTIONS. \$7 EACH, PER PERSON.

## Cold Selections

- Caprese Tart, Basil Pesto (V)
- Patacon, Avocado Relish, Smoked Octopus
- Tuna Tartare, Mango, Cilantro, Ponzu, Cassava Chip
- Tomato Bruschetta, Prosciutto, Avocado
- Smoked Salmon Mousse, Cucumber, Fennel
- Spiced Bread, Chicken Terrine, Malbec Onion
- Beef Carpaccio Bruschetta, Truffle Remoulade
- Salmon Tartare, Apple, Crispy Tapioca, Squid Ink

## Hot Selections

- Coconut Shrimp Skewer, Sweet and Sour Sauce
- Beef Skewer, Mustard Herb Crust
- Caribbean Coconut Chicken Skewer
- Coconut Curry Fish Roll
- Mini Quiche, Trout, Leek Confit, Ikura
- Shrimp Tamal Roll, Criolla Sauce
- Pork Montadito, Avocado, Red Onion Relish

## Vegetarian & Vegan Selections

- Fried Polenta, Salsa Brava (V)
- Cassava Croquet, Palmito Cheese, Chipotle (V)
- Mushroom Bruschetta, Basil, Avocado, Pistachio Cream (VG)
- Pita Bread, Beet Hummus, Pickled Eggplant, Sesame (VG)
- Caribbean Mango Ceviche, Jalapeño Pepper, Plantain (VG)
- Smoked Watermelon, Mango Tartare, Cassava chips (VG)

## Sweet Bites

- Mini Apple Pie
- Guava Cheesecake
- Coffee and Passion Fruit Truffles
- Alfajor, Dulce de Leche



# HORS D'OEUVRES

ELEVATE YOUR RECEPTION EXPERIENCE WITH ONE OF THE FOLLOWING STATIONS. CHEF ATTENDANT FEE REQUIRED \$150 (1 CHEF PER 40 GUESTS)

## Charcuterie & Cheese Board

\$35 per person

- Homemade Cured Pork Loin
- Homemade Spicy Salami
- Brie and Manchego Cheese, Dry Fruits
- Tomato Bruschetta, Balsamic Glaze, Basil
- Prosciutto, Baby Mozzarella, Rustic Pesto
- Marinated Olives and Palm Peach, Garlic, Thyme
- Grissini, Rosemary Focaccia, Sourdough Bread, Seasonal Chutney

## Local Seafood Station

\$30 per person

- Salmon Trout Tartare
- Tuna Tataki, Avocado, Soy Sauce
- Mahi Mahi Ceviche, Leche de Tigre
- Shrimp, Gazpacho, Olive Oil
- Seaweed Salad, Spicy Chili Oil, Crackers

# DINNER BUFFET



MINIMUM GUARANTEE OF 30 GUESTS IS REQUIRED. 2 HOURS OF SERVICE. CHEF ATTENDANT REQUIRED \$150 (2 CHEFS PER 50 GUESTS)

Includes, freshly brewed regular and decaffeinated Costa Rican coffee, and a selection of specialty teas, available upon request only at time of service.

Add Grilled Options: Lobster Tail \$20, Lamb Chops \$18, Octopus \$16 per person

## Mediterranean Flavors

\$100 per person

- Flat Bread, Hummus, Olive Oil
- Quinoa Salad, Mixed Greens, Plum Tomato, Pickled Radish, Avocado
- Fennel Salad, Orange Segments, Watercress & Red Onion
- Wild and Jasmin Rice Salad, Cashew, Mint, Cherry Vinaigrette
- Grilled Skirt Steak, Mushroom Sauce
- Blackened Salmon, Citrus Butter
- Seafood Pasta a La Putanesca
- Mahi Mahi, Salsa Verde, Pumpkin Seeds
- Roasted Veggies Escalibada
- Vegetarian Moussaka
- Risotto Milanese
- Desserts: Chocolate Mousse
- Pistachio Crème Brûlée
- White Chocolate Tiramisu

# DINNER BUFFET

## Wood Fired, Slow Cooked Over The Grill

\$130 per person

- Assorted Breads, Roasted Garlic Aioli
- Morrones Asados, Smoked Pepper, Melted Cheese
- Pickled Artichoke Salad, Carrot, White Onion
- Arugula Salad, Potato, Argentinian Chorizo
- Green Bean Salad, Red Onion, Green Olives, Feta Cheese, Citrus
- Roasted Chicken, Herbs, Spices, Mustard
- Grilled Shrimp, Ginger, Garlic, Butter, Cilantro
- Braised Porchetta, Chimichurri
- Smoked Picanha, Criolla Sauce
- Roasted Pumpkin, Baked Sweet Potato, Grilled Onion
- Humita, Sweet Corn Polenta
- Desserts: Lemon and Tangerine Pie
- Almond Banana Tart
- Spicy Apple Cobbler

## Limon, Costa Rican Caribbean Cuisine

\$110 per person

- Cassava Bread, Cilantro, Jalapeño
- Green Plantain Ceviche, Panameño Chili, Onion, Lime Juice
- Beef Patties, Spicy Sauce
- Cabbage Salad, Green Tomatillo, Cilantro, Carrot, Cucumber, Citrus Vinaigrette
- Mixed Greens, Roasted Beetroot, Turrialba Cheese, Macadamia, Orange
- Sweet Plantain & Pineapple Salad, Coconut Vinaigrette
- Snapper and Shrimp a La Brava
- Beef Tenderloin Encebollado, Spicy - Coffee Jus
- Caribbean Chicken
- Rice and Beans
- Yuca Al Mojo, Fried Cassava, Garlic, Mint, Cumin
- Chayote - Potato Picadillo, Onion, Tomato Sofrito

### Desserts:

Traditional Tres Leches cake

Caramel Coconut Pie

Pineapple and Golden Berry Empanadas



# LIVE DINNER STATIONS



ELEVATE YOUR DINNER BUFFET WITH ADDITIONAL ENHANCEMENTS TO CREATE AN EXCLUSIVE EXPERIENCE,  
ONLY AVAILABLE TO ADD DURING A BUFFET DINNER.  
CHEF ATTENDANT FEE REQUIRED \$150 (1 CHEF PER 40 GUESTS)

## La Huerta, Local Farm Ingredients

\$20 per person

- Grilled Hearts of Palm, Smoked Tomato, Charred Chayote, Mint-Cucumber, Mixed Greens and Herbs, Roasted Corn, Cherry Tomato with Basil Oil, Green Plantain Chips, Grilled Pineapple, Sweet Peppers, Green Papaya, Roasted Pickled Onion, Feta Cheese, Local Aged Cheese, Dry Chili Oil, Lime-Garlic Vinaigrette, Passion Fruit Vinaigrette, Homemade Bread "Pan de Casa"

## Gallos & Tacos

\$30 per person

- Beef Salpicon, Chicken Axiotado, Roasted Potatoes and Pork Chicharron, Green Plantain Picadillo
- Refried Red Beans, Guacamole, Roasted Tomato Salsa, Chilera, Pico de Gallo
- Flour and Corn Tortillas

Add Shrimp al Ajillo. \$10 per person

## Carving Station

- Braised Pork Leg, Orange - Mustard Jus. \$18 per person
- Smoked Rib Eye, Beef Jus. \$28 per person
- Whole Catch of The Day Fish. \$22 per person
- Pickled Cabbage, Butternut Squash Puree or Baked Potato, Bernese Sauce, Clarified Butter-Capers Sauce

## Sweets

\$20 per person

- Sundae & Churros Station
- Ice Cream - Vanilla, Chocolate, Passion Fruit Sorbet
- Toppings - Cocoa Crumble, Caramelized Almonds, Sprinkles, Chocolate Chips
- Sauces - Caramel, Chocolate, Red Fruits

# PLATED DINNER

**MINIMUM GUARANTEE OF 30 GUESTS IS REQUIRED.  
2 HOURS OF SERVICE. PRICED PER GUEST UNLESS INDICATED OTHERWISE.**

Includes, freshly brewed regular and decaffeinated Costa Rican coffee, and a selection of specialty teas, available upon request only at time of service.

Dinner Price based on at least three courses  
(Salad or Appetizer, Main & Dessert)

- Add Extra Appetizer: **\$14 per person**

Add Sweet station instead of plated dessert:  
**\$10 per person additional to the dinner price.**

At least two courses are required  
(Salad or Appetizer, Main & Sweet station)

## Salads

**Heirloom Tomato Salad** | Tomatillo, Cherry, Cilantro Dressing, Parmesan Cheese (V)

**Grill Zucchini and Spinach Salad** | Homemade ricotta, pistachio, citrus dressing, thyme crouton (V)

**Smoke Beetroot Salad** | Radish, Orange, Confit Lemon, Yogurt Cumin Dressing (V)

**Quinoa Salad** | Avocado, Peas, Golden Berry, Cucumber, Mint, Citrus (VG)

**Burrata and Arugula Salad** | Tomato, Balsamic, Sourdough, E.V.O.O (V)

**Grilled Pear** | Arugula, Shaved Parmesan Cheese, Lemon Dressing (V)

**Carrot Salad** | Mixed Greens, Feta Cheese, Pine Nut, Honey - Garlic Dressing (V)

Tableside order of main course is available only with a four-course dinner.

- Two main dish choice for an additional **\$20 per person**
- Three main dish choice for an additional **\$30 per person**

A maximum of three main dish options are served

## Appetizers

**Gazpacho** | Lobster Salad, Cucumber, Tomato, Croutons, E.V.O.O

**Falafel** | Labneh, Fennel, Kale, Citrus (V)

**Beef Carpaccio** | Capers, Parmesan Cheese, Arugula, Grain Mustard

**Arroz de Maiz** | Broken Corn Rice, Axiote, Cilantro, Pork Chorizo, Red Onion

**Smoked Trout Tiradito** | Fennel, Cashews, Orange, Beet

**Seafood a La Brava** | Spicy Broth, Lemongrass

**Octopus Carpaccio** | Cucumber, Black Olives, Palm Peach, Black Aioli

**Classic Fish and Shrimp Ceviche** | Leche de Tigre, Lime juice, Cilantro, Aji, Red onion, Plantain chip

# PLATED DINNER

## Mains

Vegetarian & Vegan

Cauliflower Steak \$60 | Chickpeas, Sweet Potato, Tahini (VG)

Carrot Gnocchi \$60 | Coconut, Fennel, Spinach (V)

Butternut Squash Risotto \$60 | Asparagus, Mushrooms, Pumpkin Seeds (V)

Roasted Eggplant \$60 | Tamarind - Teriyaki, Hummus, Sesame, Pickled Onion (VG)

## Fish & Seafood

Mahi Mahi \$72 | Plantain Crust, Cauliflower Mousseline, Carrots

Grilled Sea Bass \$72 | Gremolata, Peas, Mint, Smoked Zucchini

Roasted Snapper \$72 | Cassava, Spinach, Creole Sauce

Corvina \$72 | Beurre blanc, Chayote, Tomato

Salmon \$72 | Herbs Butter, Local Squash, Garlic, Citrus Hollandaise

Grilled Shrimps \$76 | Paprika, Parsley, Plantain Puree

## Farmed

Beef Tenderloin \$76 | Potato, Coffee Jus

Braised Short Rib \$76 | Mushrooms, Cassava Cream

Roasted Chicken Breast \$78 | Teriyaki Sauce, Carrot, Shallot

Ossobuco \$76 | Palmito, Jasmin Rice, Cilantro

Rib Eye \$78 | Crispy Leek, Spicy Powder, Crush Potatoes, Chimichurri

Rack of Lamb \$78 | Saffron, Tomato Sofrito, Chickpeas, Mint, Red Curry

Any of our main course options could be enhanced with the following items (duo presentation)

Prime Beef Rib Eye \$20 per person

Lobster Tail \$20 per person

Jumbo Shrimp \$16 per person



## PLATED DINNER

### Desserts

- Chocolate, Cocoa Sponge Cake, Milk Chocolate, Chocolate Powder, White Chocolate Ice Cream
- Citrus Crème Brûlée, Pineapple, Mint
- Pistachio Mousse, Lemon Sponge, Mascarpone Ice Cream, Blueberry
- Apple and Cinnamon Crumble, Raspberry Sorbet, Basil
- Opera Cake, Dark Chocolate Ganache, Almond Sponge Cake, Coffee Ice Cream
- Caramel Mille Feuille, Pear, Coconut Ice Cream
- Vanilla Flan, Golden Berry, Cocoa Dry Meringue, Raspberry, Citrus Cream

## LATE NIGHT FOOD

**MINIMUM GUARANTEE OF 30 GUESTS IS REQUIRED. 1 HOUR OF SERVICE.**

### Wood Fired Pizzas

\$25 per person

Available only In Patio Kitchen

Chef Attendant Fee Required \$150

(1 chef per 40 guests)

- Pizza Dough, Tomato Sauce, Mozzarella Cheese, Salami, Pepperoni, Olives, Mushrooms, Artichokes, Arugula, Prosciutto, Basil, Bell Pepper

### Quesadillas

\$25 per person

- Corn and Flour Tortillas, Smoked Cheese, Grilled Beef, Chicken Tinga, Pork Chorizo, Sautéed Mushrooms
- Green Avocado Sauce, Dry Chili Red Salsa, Pico de Gallo

### Comfort Food Flavors

\$30 per person

- Beef Sliders, Blue Cheese, Bacon
- Chicken Fingers a La Parmigiana
- Grilled Cheese Sandwich
- Potato Wedges
- Ketchup, Truffle Aioli, Chipotle Mayonnaise



# DELUXE BAR



## Consumption

Simple Cocktails & Spirits

\$12 per drink

One liquor type per drink

Cacique Superior  
Flor de Cana 5 Años  
Flor de Cana Blanco  
Jim Beam  
Johnnie Walker Red Label  
Jose Cuervo Blanco  
Centenario Rum  
Smirnoff  
Tanqueray

## Classic & Signature Cocktails

\$14 per drink

Includes more than one spirit in the recipe Examples:  
Margarita, Cosmopolitan, Old Fashioned

## Liqueurs

\$10 per drink

Aperol  
Campari  
Vermouth  
Bardinet Liqueur (Orange, Coconut & Amaretto)

## House wine

\$14 per drink

One option per category: Sparkling, White,  
Red and Rose.  
Upgraded wines available, charged per bottle

## Domestic Beer

\$7 per beer

Pilsen, Imperial/Light/Zero

## Imported Beer

\$9 per beer

Corona, Heineken, Peroni

## Assorted Soft Drinks

\$6 per drink

## Imported Water

\$12 per bottle

Acqua Panna and San Pellegrino

## Package by the hour

Price per person

One Hour \$40 per person  
Two Hours \$50 per person  
Three Hours \$64 per person  
Four Hours \$74 per person  
Five Hours \$84 per person

The bartender fee is \$150 per bar.

All beverage stations require one bartender  
per 60 guests.

Please note that wine selections are subject to change  
based on distributor inventory availability.



# PREMIUM BAR



## Consumption

Simple Cocktails & Spirits

\$16 per drink

Ketel One

Flor de Caña Blanco

Flor de Caña 12 Años

Cacique Superior

Tanqueray Ten

Johnnie Black Label

Wild Turkey 81

Jack Daniels

Jose Cuervo Reposado

Don Julio Blanco

## Classic & Signature Cocktails

\$18 per drink

Includes more than one spirit in the recipe Examples:  
Margarita, Cosmopolitan, Old Fashioned

## Liqueurs

\$10 per drink

Aperol

Campari

Vermouth

Bardinet Liqueur (Orange, Coconut & Amaretto)

## House wine

\$16 per drink

One option per category: Sparkling, White,  
Red and and Rose.

Upgraded wines available, charged per bottle

## Domestic Beer

\$7 per beer

Pilsen, Imperial

## Imported Beer

\$9 per beer

Corona, Heineken, Peroni

## Assorted Soft Drinks

\$6 per drink

## Imported Water

\$12 per bottle

Acqua Panna and San Pellegrino

## Package by the hour

Price per person

One Hour \$50 per person

Two Hours \$66 per person

Three Hours \$76 per person

Four Hours \$86 per person

Five Hours \$96 per person

The bartender fee is \$150 per bar.

All beverage stations require one bartender  
per 60 guests.

Please note that wine selections are subject to change  
based on distributor inventory availability.



# FOOD & BEVERAGE SERVICE



Our team welcomes the opportunity to create custom menus outside of these printed suggestions. Menus can be tailored to perfectly match unique tastes, themes and dietary restrictions.

## Menu Planning in a remote setting

Because of the logistical constraints associated with preparing for private events on our unique and remote location, and in order to guarantee the availability of the requested food and beverage products, your menu selection must be received twenty-five (25) calendar days prior to your event. Menu changes received after this time may incur increased costs for rush orders or to transport items from San Jose. For large quantities, some items and/or preparation may be slightly varied. Signed Event Orders with must be received 14 days in advance of all events.

## Buffets & Market Stands

Buffets and Market Stands are designed and priced to offer on one serving per person. Additional servings may be purchased at appropriate prices. Breakfast buffets, lunch buffets are designed for the guaranteed number of guests'. Minimum guarantee required is 30 guests.

## Food Preferences & Dietary Restrictions

We will make every effort to accommodate any special dietary restrictions or needs your guests may have. Please assist us in meeting those needs by collecting as much of this information from your guests as possible in advance. Please submit the list of restrictions to your Event Planner seven (7) working days prior to your event.

## Food & Beverage Exclusivity

Only food and beverage purchased from the Resort may be served on Resort property. Any wines, spirits or beers that are not part of the inventory must be purchased by the case. Food and beverage must be consumed in designated function areas only.

## Alcohol Restrictions

Resort reserves the right to deny alcoholic beverage service to guests who appear to be intoxicated or to a person under the age limit mandated by applicable law.

## Guarantees

Guarantees for the number of guests attending your function are required by 10 AM fourteen (14) working days prior to the function date. This number will be considered a guaranteed number of guests not subject to reduction. If no guarantee is received, the expected number of guests on your event order will be considered the guarantee, and you will be charged for the guaranteed number of guests or the number of guests in attendance (whichever is greater). The Resort will set up and prepare for up to 3% over your guaranteed guest count for buffets and market stands and 1% for plated dinners.



# FOOD & BEVERAGE SERVICE



## Additional Items

### Billing

A deposit is required to reserve event space. Full payment of estimated total charges is due as per contract. A credit card will be required for any overcharges or incidentals.

### Non- Smoking Establishment:

The Resort, in accordance with Costa Rican law, prohibits smoking in all areas receiving service and all areas under a roof, including guest rooms, terraces, restaurants, lounges, event areas and public areas. The Resort has designated smoking areas.

### Signs & Promotional Materials

Signs or banners may not be placed in the Lounge or public areas. The use of signage is allowed only in event space. All signs, banners or displays submitted for approval and must be professionally produced. No handwritten materials may be used. No sign, banner or display may be affixed to any part of the Resort.

At no time will any group or their representatives be allowed to hang banners without the assistance of the maintenance staff. An installation fee will apply, which will vary based on the location and complexity of the installation and removal.

### Security

The Resort will not be responsible for the damage or loss of any equipment or articles left prior to, during, or following an event. Arrangements may be made in advance for security officers to guard exhibits, merchandise, or any other valuables, for an additional charge of \$65 per security officer per hour.

### Shipping to Costa Rica

If considering shipping to Costa Rica we highly recommend using a broker as Costa Rica has stringent customs guidelines for packages shipped into/out of the country.

Please contact with confidence ITG COSTA RICA for personalized arrangements for either in-bound and/or out-bound shipment, additional information

or for any questions. Contact Information: Salomon Johnson - customerservice@itg.cr - Phone +1 (305) 513-9472. ITG allows you to charge to the master account; however, this will incur in a 5% administration fee.

### Packages/ Storage

To assure efficient handling and storage of event materials, we recommend that you notify your Event Planner in advance if packages will be sent to the Resort. Storage space is limited. It is advised to have packages arrive no more than three days prior to your event.

## Event Enhancements

### Weather Assessment

Please note that all outdoor functions require a weather assessment six (6) hours prior to your event. If the weather forecast is 70% chance of rain or higher, the event will automatically be moved to back-up space to ensure the safety and comfort of the guests and staff.

### DMC Services

The Resort works closely with several destination partners. Please advise your Event Planner the name of the DMC or any contracted organizations you are working with. The Resort has a set of guidelines that must be followed for safety and security, as well as to minimize damage to the facilities.

### Amplification/ Curfews

Entertainment in outdoor function areas shall not exceed the local noise ordinance. A local ordinance requires all forms of entertainment to cease at 10:00 PM.

Amplified sound is permitted until 10 PM at outdoor private events, and 12:00 AM (midnight) for all indoor events. Restrictions apply for Ostra Pool due to the proximity of guestroom buildings.

### Audio Visual & Lighting

We are proud to offer on-site audio-visual services through AUDIOVISUALES PAPAYAGO, providing state-of-the-art equipment available for rent.