

Weddings★

IBEROSTAR



BANQUET KIT

JOIA Aruba by Iberostar



HONEST FOOD,

Is a food philosophy based on consuming fresh, natural, homemade products; treating the environment and the food we eat with respect, and discovering new cultures and destinations through their cuisines.

NATURAL, FRESH AND HOMEMADE

RESPONSIBLE

MULTICULTURAL

Index

Hors-d'œuvres	1
Pick & Choose	7
Wedding Buffet Stations	13

Specialty Buffet Menus	23
Bar options	34



Hors-d'œuvres



Hors-d'œuvres

USD

2 Options	\$ 36
4 Options	\$ 40
6 Options	\$ 44
8 Options	\$ 48
Additional	\$ 12

Cocktail note:
bar service not included. It start
with 2 canapes per person.
(see bar options)

General notes: Prices include taxes, price per person. Service charge its not included. Some ingredients may vary, prices subject to change without prior notice. Final Selections must be made in advance, to be given at least 1 week before arrival.

Please select
2/ 4/ 6/ or 8
options in total, within
the following categories:

- Cold Hors D'oeuvres
- Hot Hors D'oeuvres
- Mini Desserts

They can all be from the same category
or it can be mixed.



Cold Hors d'oeuvres

PRODUCT DESCRIPTION (12 PAX MINIMUM)

- Leek and blue cheese cream
- Cucumber gazpacho emulsion with mint
- Avocado and cucumber soup
- Homemade pickled mussels
- Marinated salmon with mango spheres and fresh cilantro
- Goat cheese mousse, basil and watermelon mille-feuille

- Eggplant caviar with basil coulis, toast
- Smoked salmon toast with tartar sauce
- Sea scallop skewer with aguachile foam shot
- Cured ham, dried tomato, black olives, and cream cheese bruschetta
- Fish and vegetable pate on pumpernickel toast
- Chive coated cream cheese tartlet
- Caprese skewer
- Tuna tartare with tomato sangrita
- Marinated vegetables with olive tapenade
- Bell peppers and onion pissaladière bread
- Guacamole éclairs
- Turkey wrap with old fashion mustard and tomato
- Hard Boiled egg finger sandwich with curry and raisins
- Sea scallop ceviche up cucumber roll



Hot Hors d'oeuvres

PRODUCT DESCRIPTION
(12 PAX MINIMUM)

- Seafood wonton
- Vegetables and ginger spring roll
- Vegetable pound cake
- Crab and olives pound cake
- Roasted pineapple and spicy sour chicken skewer
- Mushroom puré and parsley garlic butter
- Chimichanga
- Ham and candied onion croquettes
- Cod with garlic and parsley croquette
- Tamarind glazed shrimp skewer
- Chicken satay
- Mussel and mozzarella cheese turnover
- Chilli con carne turnover
- Beef fried crunchy taco
- Seafood strudel
- Spinach and ricotta cheese tartlet
- Chipotle shrimp mini corn dough empanada



Mini Desserts

PRODUCT DESCRIPTION
(12 PAX MINIMUM)

- Chocolate financier
- Red fruit financier
- Strawberry macaroon
- Coffee macaron
- Vanilla macaron
- Lime éclair
- Lemon pie

- Almond and banana tartlet
- Chocolate and pistachio truffle
- Cocoa and ginger truffle
- Caramel cupcake
- Coffee cupcake
- Coconut cookie
- Chocolate coconut cookie

- Honey "Madeleine" sponge cake
- Orange "Madeleine" sponge cake
- Chocolate and coffee Opera
- Sugared puff pastry
- Chocolate cookie



Wedding Plated Menus
"Pick & Choose"



CLASSIC Menu

USD

3 Courses	\$ 85
4 Courses	\$ 105



PREMIUM Menu

USD

3 Courses	\$ 103
4 Courses	\$ 129
5 Courses	\$ 155



JOIA Menu

USD

Pick & Choose	\$ 135
3 Courses	

3 COURSES

Starter / Main Dish / Dessert, Local,
International and vegan options

4 COURSES

Starter, Soup or 2 starters / Main dish /
Dessert, local, international
and vegan options.

3 PREMIUM COURSES

Starter / Main Dish / Dessert, Local,
International and vegan options

4 PREMIUM COURSES

Starter, Soup or 2 starters / Main dish /
Dessert, local, international
and vegan options.

5 PREMIUM COURSES

Starter, Soup or 2 starters / 2 Main
course / Dessert, local, international
and vegan options.

Starter, Soup Or 2 Starters, 2 Main
Course / Dessert, Local, International
And Vegan Options

General Notes: Minimum 12 people for plating. 3 hours of event included. Final Selection must be made in advance, to be given at least 1 week before arrival.

* Prices included taxes, price per person, service charge it's not included. some ingredients may vary depending on the country,
prices subject to change without prior notice.



CLASSIC Menu

PRODUCT DESCRIPTION
(12 PAX MINIMUM)

STARTERS

- Goat cheese and mascarpone mille-feuille with tomato basil salad
- Romaine lettuce with Parmesan cheese shavings, creamy Caesar dressing and focaccia croutons
- Caribbean style shrimp ceviche
- Green leaves with mushrooms and grilled Portobello, apple and balsamic vinegar dressing



CREAMS AND SOUPS

- Meat juice with candied onion and dried parsley
- Fish soup with chilli, dill and fresh cilantro scent
- Mushroom soup with pesto rustic bread croutons
- Cauliflower cream with truffle oil

MAIN DISHES

- Bass with spicy persillade, Macaire potato, old fashioned mustard cream, glazed carrots
- Surf & turf with beef tenderloin and shrimp skewer, pepper and achiote sauce, mini sauteed vegetables and potato stuffed with crispy ham
- Chicken breast in rosemary crust and demi-glace sauce, potato mousseline and mushrooms
- Puff pastry cake with vegetables, mushrooms, artichokes, cauliflower, on creamy chickpea and green oil

DESSERTS

- Spicy roasted apple, cinnamon cream
- Passion fruit emulsión with ginger sponge cake and mango coulis
- Rum flambe banana pie, spiced syrup
- Caramel sponge cake in spiced syrup, cinnamon cylinder and cardamom parfait



PREMIUM Menu

PRODUCT DESCRIPTION
(12 PAX MINIMUM)

STARTERS

- Crunchy goat cheese candy, dried fruits, fresh mint and Dijon vinaigrette
- Semi cooked tuna salad with avocado, dill vinaigrette and black sesame cookie
- Scallop salad with citrus vinaigrette, avocado pearls, green asparagus and parsley jelly
- Mushroom Tatin tart, wild mushroom reduced broth and confit grapefruit peel

CREAMS

- Lobster bisque with fish and mussel, saffron foam
- Green pea and onion cream, dried bacon
- Seafood and vegetables with curry "rougaille" cream soup, spicy bread
- Carrot and ginger Vichyssoise, spice cracker

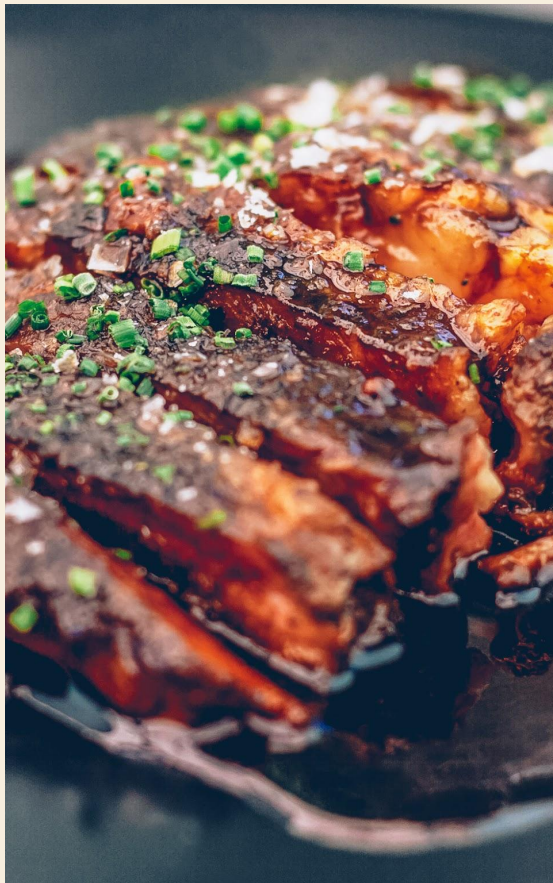


MAIN DISHES

- Chicken breast with Portobello mushroom, seasonal miniature vegetables, green pea and basil cream
- Sea Bass fillet with seafood, sweet potato with turmeric, sautéed carrot, wild rice
- Surf and turf of beef fillet with lobster, potato cracker and garden vegetables, beurre blanc and three pepper sauces
- Grilled tomatoes and eggplant compote mille-feuille, bell pepper escalivada, chickpea cookie, basil coulis and pilaf rice

DESSERTS

- Lukewarm chocolate and red fruits fondant, raspberry cream
- Limoncello tiramisú, white chocolate crunchy layer, pistacchio with meringue in balsamic vinegar and dark chocolate sauce
- Yogurt and red fruits parfait, peppermint clear jelly
- Chocolate caribbean, red fruits and lime foam



JOIA Menu

PRODUCT DESCRIPTION
(12 PAX MINIMUM)

STARTERS

- Sea scallops and vegetables parisienne, truffle oil emulsion
- Foie gras terrine, mangos chutney compote, seasonal flowers and buttered brioche
- Zucchini wrapped shrimp cannelloni in cheese sauce, fish roe
- Foie gras and pistachio stuffed pâté, white wine jelly, seasonal leaves in cherry tomato vinaigrette
- Marinated fresh salmon on crunchy potato, lime and dill foam

MAIN COURSE

- Black Angus beef filet with fleur de sel, onions and red wine sauce, cream potato mousseline and asparagus with Parmesan cheese
- Sea Bass fillet, artichoke and olive oil barigoule and Kalamata olives
- Mushroom duxelle and truffle stuffed chicken breast, thyme juice, creamy spinach ravioli and confit potato
- Saint-Germain lobster vol au vent, al dente miniature vegetables, seafood sauce
- Mutton rack in persillade, jicama in rosemary juice, carrot preserves.

DESSERTS

- Cookie croustillant, lime and pistachio mousse, white chocolate and citric juice
- Bretón sablé cookie, Bourbon vanilla cream, confit mango and rum custard
- Sponge cake in spicy syrup, cinnamon cylinder and cardamom parfait
- Red fruit macaron, blueberry crème, peppermint sugar and red wine balsamic vinegar reduction
- Dark chocolate sphere, red raspberry sponge cake, red fruit glaze and hot chocolate sauce

A close-up, slightly blurred photograph of a buffet station. In the foreground, a white rectangular platter holds a stack of roasted potato slices, a small round dish of red sauce, and a small glass bowl containing bread cubes. A pair of metal tongs rests on the platter. To the right, another platter displays several small, elegantly plated appetizers, possibly shrimp or chicken skewers with cream and tomato. The background shows more buffet stations with various food items, including salads and cooked meats, all under warm, ambient lighting.

Wedding Buffet Stations



Buffet Stations

PRODUCT DESCRIPTION (20 PAX MINIMUM)

You can build your own buffet selection from the stations that you like the most, starting with 2, 3, 4 or 5.

If more Stations are needed you can keep adding for additional \$6 USD per person for each new station.

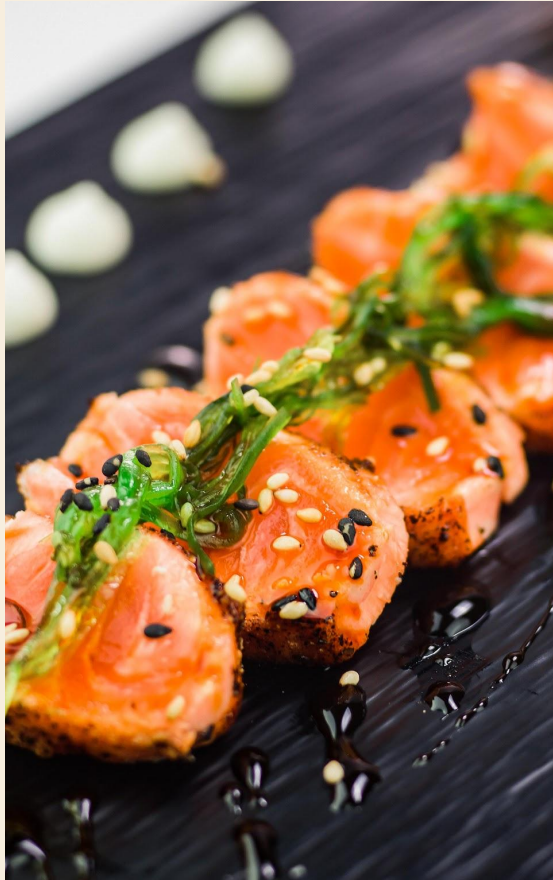
You can also add 2 station to any other event or specialty menu.

*Chef attendant required during the food service time per station - \$185

USD

1 station (option not available for dinner)	\$ 89
2 stations	\$ 99
3 stations	\$ 109
4 stations	\$ 119
5 stations	\$ 129
6 stations	\$ 139
7 stations	\$ 149
8 stations	\$ 159
9 stations	\$ 169

Dinners note: Price per person.
Minimum 20 people in buffet 3 hours of event included. Add
Porterhouse Cut for US 25.00 per person.
Add lobster for US 25.00 per person.



Buffet Stations

PRODUCT DESCRIPTION
(20 PAX MINIMUM)

Marinated, smoked and raw fish Station 1

- Homemade
marinated white
fish with dill
and Baltic sauce

- Tuna tataki
with lime soja
sauce and
wasabi

- Smoked salmon
with traditional
side dishes: lime,
pickled onion,
capers, chopped
egg yolk
and white, cream
cheese and
pickled ginger

- Breads:
mini bagel, rye,
pumpernickel,
grissini



Cheese Station 2

- Blue cheese and almond dip
 - Ricotta cheese and fresh herbs dip
 - Goat cheese with spicy paprika dip
 - Gouda, edam, camembert, swiss, gorgonzola, natural and ash goat cheese
-
- Side dishes:
grapes, nuts, dried fruits, butter, onions
and balsamic vinegar compote, red
fruits preserve, mango chutney
 - Breads: french baguette and whole
wheat, rye, pumpernickel and grisini



Live Sushi Bar Station 3

NIGIRI

Fresh salmon and tuna

- Side dishes:
Cured ginger and wasabi
- Sauces:
Wasabi mayonnaise, soya sauce, lime
soy sauce, chilli soy sauce, teriyaki
sauce, low sodium soy sauce,
tartar sauce

MAKIS

- Cucumber, stone crab and cream cheese maki
- Tuna, avocado and tempico maki
- Salmon and wakame maki with japanese mayonnaise
- Surimi, vegetables and tempico maki
- Spicy tuna maki
- Fish and seafood maki with soya cream
- Plantain and shrimp California roll, spicy teriyaki sauce
- Fruits and sesame seed California



Ceviche & Cocktail Station 4

- Fish and Peruvian "leche de tigre" ceviche
- Shrimp aguachile
- Mixed ceviche
- Shrimp cocktail
- Palm heart vegetarian ceviche
- Crackers, plantain and corn chips
- Mayonnaise, horseradish, chives, spicy sauce

Pasta Party Station 5

- Spaghetti, penne rigate, farfalle, tortellini, fusilli
- Sauce: Bolognese, tomato, 4 cheeses, springtime, arrabiata, chicken Alfredo, red pesto
- Lasagna with mozzarella
- Bacon & Parmesan baked macaronis
- Side dishes:
grated Parmesan cheese,
mozzarella, spicy olive oil, lime
olive oil, basil oil, fresh pepper mill



Salad Offerings

Station 6

SALAD BAR

- Mixed lettuce, corn, tomato, cucumber
- Coleslaw
- Beans with goat cheese, jalapeño chilli and orange
- German potato salad
- Mixed cherry tomato, cucumber, olives, bell peppers and carrot
- Spinach salad with radicchio, pancetta and walnut

SAUCES & RELISH

- Green and red chimichurri sauce
- Mango chutney
- Chilli and bell pepper chutney
- Basil vinaigrette
- Caesar salad dressing
- Extra virgin olive oil and balsamic vinegar dressing
- Mustard vinaigrette
- Ketchup, mayonnaise, mustard, BBQ and A-1 sauce
- Horseradish

BREADS

- Focaccias: olives & tomato, mozzarella & Parmesan cheese, red and green bell peppers
- Rustic breads
- Herb baguettes
- Burger breads



Meat, Poultry & Seafood Station 7

- Rosemary marinated New York strips
- Fish in lemon skewer
- Beef burger with cheese
- Shrimps and vegetables skewer with garlic
- Chicken skewer marinate with yogurt and turmeric
- Beef and coriander kebab
- Sausage
- Jerk chicken
- Pork loin Louisiana style

Side Dishes

- Grilled vegetables
- Corn on the cob
- Baked potato with herbed butter



Chocolate Time Station 10

- Dark chocolate fountain, strawberries, pineapple and marshmallow skewer
- Chocolate truffles: white, milk chocolate, caramel and fruit
- Chocolate and dried fruit lollipops: dark, white & milk chocolate
- Chocolate & vanilla pound cake
- Chocolate, walnut and honey brownie
- Black forest cake
- Miniatures:
chocolate and red fruits with caramel,
white chocolate three milk pudding,
vanilla mousse with dulce de leche,
passion fruit

Dessert Station Station 11

- Assorted cheese cakes
- Key lime pie
- Brownie
- Apple pie
- Carrot cake
- Fruit salad



Kids Station Menu

PRODUCT DESCRIPTION

- Tomato And Mozzarella Cheese Tower (Vegetarian) (Gluten Free)
- Vegetable Salad Mini Wrap (Vegetarian)
- Chicken Wrap
- Pigs In A Blanket
- Baked Zucchini in Tomato Sauce (Vegan) (Gluten Free)
- Chicken Tenders
- Mac And Cheese
- French Fries
- Cheese Sticks



Specialty Buffet Menus



All BBQ Menus

USD

\$ 120



South Asian

USD

Menu 1	\$ 92
Menu 2	\$ 92



International Buffet

USD

\$ 99

The following specialty menus can be the base for your event and can then be complemented with any of our Buffet Stations.

Dinners note:

Price per person. Minimum 20 people in buffet 3 hours of event included.

Add Porterhouse Cut for US 25.00 per person. Add lobster for US 25.00 per person.



Menu

All BBQ

PRODUCT DESCRIPTION

20 PAX MINIMUM

MEAT, POULTRY & SEAFOOD

- Rosemary marinated New York strips
- Fish in lemon skewer
- Beef burger with cheese
- Shrimps and vegetables skewer with garlic
- Chicken skewer marinated with yogurt and turmeric
- Beef and coriander kebab
- Sausage
- Jerk chicken
- Pork loin Louisiana style

SIDE DISHES

- Grilled vegetables
- Corn on the cob
- Baked potato with herbed butter

SAUCES & RELISH

- Green and red chimichurri sauce
- Mango chutney
- Chilli and bell pepper chutney
- Basil vinaigrette
- Caesar salad dressing
- Extra virgin olive oil and balsamic vinegar dressing
- Mustard vinaigrette
- Ketchup, mayonnaise, mustard, BBQ and A-1 sauce
- Horseradish

SALAD BAR

- Mixed lettuce, corn, tomato, cucumber
- Coleslaw
- Beans with goat cheese, jalapeño chilli and orange
- German potato salad
- Mixed cherry tomato, cucumber, olives, bell peppers and carrot
- Spinach salad with radicchio, pancetta and walnut

BREAD

- Focaccias: olives & tomato, mozzarella & parmesan cheese, red and green bell peppers
- Rustic breads
- Herb baguettes
- Burger breads

*Chef attendant required during the food service time per station - \$185



South Asian 1

Buffet menu

PRODUCT DESCRIPTION

(12 PAX MINIMUM)

APPETIZERS / BREAD STATION

- Mixed green salad
- Aloo Chana Chaat (Spicy potato and chickpeas)
- Thai papaya salad
- Hummus
- Mint chutney, papadum, spicy pickle
- Mixed raita
- Chapati, naan and paratha breads

*Chef attendant required during the food service time per station - \$185

MAIN COURSES

- Dal Makhani Or Dal Tadka
- Palak Paneer (Fresh cheese with creamed spinach)
- Aloo Jeera (Potato with cumin seeds)
- Achari Baingan (Pickled aubergine curry)
- Chicken tandoori (Spicy chicken marinated in yoghurt and baked)
- Lamb Rogan Josh (Lamb curry cooked with tomato and onion sauce)
- Prawn curry (Prawns cooked in curried coconut sauce)
- Fish Tawa (Fried spicy fish)
- White basmati rice
- Chicken biryani (Basmati rice cooked with chicken)

DESSERTS

- Gajar Ka Halwa (Carrot and walnut cooked in milk)
- Rice Kheer (Rice pudding)
- Gulab Jamun (Fried boiled milk-solid ball)
- Fresh fruits
- Two types of cake



South Asian 2

Buffet menu

PRODUCT DESCRIPTION

(12 PAX MINIMUM)

APPETIZERS / BREAD STATION

- Mixed green salad
- Aloo Chana Chaat (Spicy potato and chickpea)
- Green papaya salad
- Hummus
- Mint chutney, papadum, spicy pickle
- Mixed raita
- Chapati, naan and paratha breads

*Chef attendant required during the food service time per station - \$185

MAIN COURSES

- Chana Masala (Indian spicy chickpeas)
- Gobi Manchurian (Cauliflower fritters)
- Aloo Bhindi (Potato and okra)
- Paneer Tikka Masala (Fresh cheese with tomato sauce and onion pickle)
- Butter chicken (Chicken cooked in a creamy tomato sauce)
- Bhunna Ghust (Lamb with tomato sauce and onion)
- Fish curry (in coconut sauce)
- Fried chili langoustines
- Rice Jeera (Basmati rice with cumin)
- Lamb Biryani (Basmati rice cooked with lamb)

DESSERTS

- Gajar Ka Halwa (Carrot and walnut cooked in milk)
- Rice Kheer (Rice pudding)
- Gulab Jamun (Fried boiled milk-solid ball)
- Fresh fruits
- Two types of cake



International Buffet Menu

PRODUCT DESCRIPTION

(12 PAX MINIMUM)

APPETIZERS / BREAD STATION

- Mixed greens and assorted crudites
- Pickles and dressings
- Cole Slaw
- Tossed Salad
- Potato Salad
- Assorted Bread & Butter
- Seafood bisque Soup

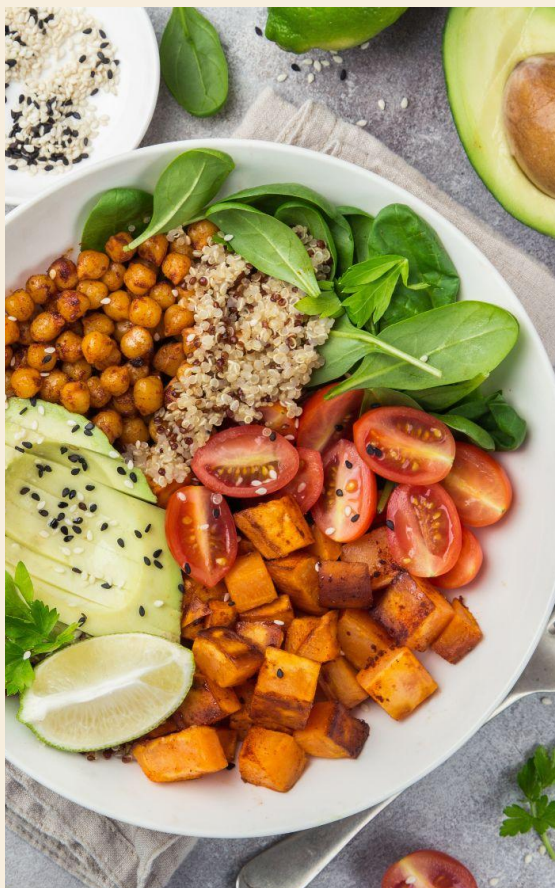
*Chef attendant required during the food service time per station - \$185

MAIN COURSES

- Tournedos of pork loin, bacon and port wine sauce
- Braised chicken wings with bbq
- Rib eye with mushroom sauce
- Salmon with nuts sauce
- Breaded shrimp with coconut
- Fish fillet with caramelized onion
- Rice with vegetables
- Potato puree
- Creamy spinach gratin with almond
- Fusilli pasta with tomato sauce
- Stir-fry veggies with hoisin sauce
- Chicken cacciatore

DESSERTS

- Assorted seasonal fruit
- Opera Cake
- Chocolate cake
- Berries cheesecake
- Fruit Cake
- Vanilla Profiterole
- Caribbean Strudel
- Double Chocolate Swiss Roll
- Pecan Pie
- Carrot Cake
- Lemon Cake



Vegan

PRODUCT DESCRIPTION
(12 PAX MINIMUM)

These options
can be incorporated
into any menu or as a stand
alone vegan plated menu
(can be used as substitution
or as separate stations)



Pick & Choose Lunch

USD

3 Courses	\$ 52
4 Courses	\$ 66

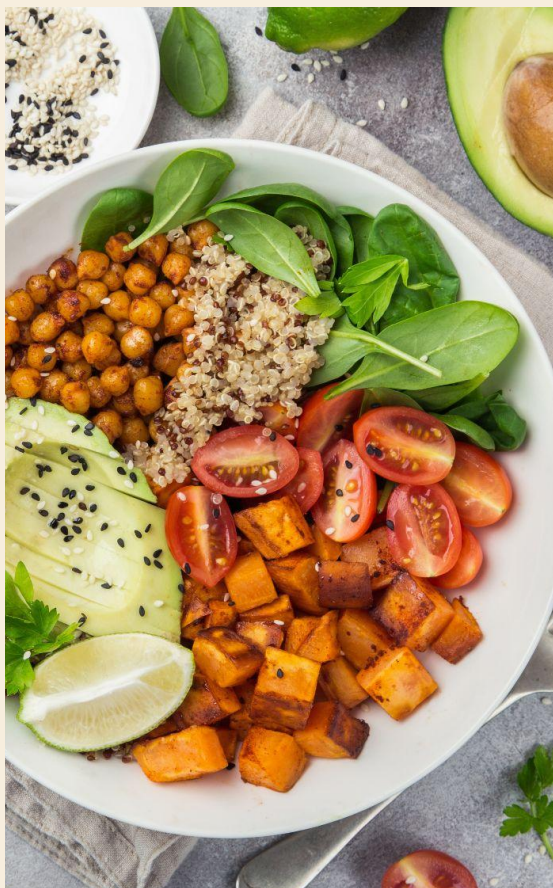


Pick & Choose Dinner

USD

3 Courses	\$ 58
4 Courses	\$ 72
5 Courses	\$ 85

Prices per person, minimum 12 people for plated dinner,
20 for buffet style, 3 hours of event included.
Basic bar included for 3 hours that the event lasts.
* Prices included taxes, service charge, price per person,
it's not included. some ingredients may vary depending on the
country, prices subject to change without prior notice.



Vegan

PRODUCT DESCRIPTION (12 PAX MINIMUM)

COLD APPETIZERS

- Vegetable dumpling salad with soy sauce, seeds, ginger, lemon and sesame oil
- Rye toast, avocado, semi-dehydrated tomatoes, olive oil, mixed salad greens and tomato and parsley vinaigrette

HOT APPETIZERS

- Panko-breaded wild mushrooms, cashew dip, mixed sprout salad

SOUP

- Creamed mushroom soup, duxelles-topped toast and truffle oil
- Cream of pumpkin soup, apple and cinnamon with lemon crumble
- Vegetable soup with cabbage, carrots, potatoes and celery, topped with rosemary-infused croutons

MAIN DISHES

- Madras curry with chickpeas, coconut milk, carrots and onions, with basmati rice
- Potatoes stuffed with vegetables and tofu with tahini and coriander sauce
- Macaroni carbonara with vegan cream cheese, onion and faux bacon

DESSERTS

- Chocolate cheesecake with pumpkin seeds
- Chia and exotic fresh fruit shake with coconut foam
- Caramelised apple tart with vanilla cream

A close-up photograph of a bartender in a white shirt and black bow tie pouring a clear liquid from a green bottle into a tall, clear glass. The glass contains ice cubes and a lime wedge. The background is blurred, showing a bar setting. In the foreground, there are tropical decorations including a large green leaf, a slice of orange, and pink flowers.

Bar options



Bar Options

	USD First Hour (p/h)	USD (Extra p/h)	Bartender (p/h)
- Open Bar	\$ 40	\$ 25	\$ 120
- Premium Open Bar	\$ 48	\$ 30.	\$ 120
Additional crafted cocktails			
- Classic cocktails (Aruba Ariba, Mojito, Blue parrot)	\$ 10	\$ 10	\$ 130
- Signature Mixology with Show (Premium personalized cocktails)	\$ 30	\$ 30	\$ 150

- * Min. 1 bartender x 40 pax and one additional after 20 extra guests
- * If the event is in an existing bar, there will be no extra bar setup charge.
- * Setup bar charge if there is not an existing bar 150 usd for each bar.
- * If the event is on the pool side our drinkware will be acrylic



Open Bar

DRINKS INCLUDED

RUM	TEQUILA	WHISKY
BACARDI BLANCO CAPTAIN MORGAN SPICED MALIBÚ	JOSE CUERVO SILVER JOSE CUERVO REPOSADO	JOHNNIE WALKER RED LABEL BULLEIT
GIN	VODKA	APERITIF LIQUORS
TANQUERAY BEEFEATER	SMIRNOFF ABSOLUT ABSOLUT CITRON	KAHLUA BAILEYS
WINE	CAVA	LIQUORS
WHITE WINE : (CHARDONNAY, SAUVIGNON BLANC ROSE WINE RED WINE (MERLOT CABERNET SAUVIGNON)	HOUSE SPARKLING WINE HOUSE ROSE SPARKLING WINE	JD FALERNUM SAMBUCA ROMANA
COGNAC		
HENNESSY VS		
BEER	SOFT DRINKS	COCKTAILS (EXTRA CHARGE)
NON ALCOHOLIC BALASHI BALASHI CILL LIGHT BEER	COKE / COKE ZERO WATER TONIC SPRITE ORANGE PINEAPPLE CRANBERRY	MOCKTAILS CLASSIC COCKTAILS FRUIT JUICE



Premium Open Bar

DRINKS INCLUDED

RUM	TEQUILA / MEZCAL	WHISKY
BACARDI BLANCO BRUGAL AÑEJO MYERS	DON JULIO BLANCO MEZCAL VAGO ESPADIN DON JULIO REPOSADO HERRADURA REPOSADO	JOHNNIE WALKER BLACK LABEL CROWN ROYAL CHIVAS REGAL 12 AÑOS JAMESON JACK DANIEL'S
VODKA	COGNAC	GIN
KETEL ONE GREY GOOSE STOLICHNAYA TITO'S	HENNESSY VS COURVOISIER VSOP	BEEFEATER TANQUERAY BOMBAY SAPPHIRE
APERITIF LIQUORS	WINE	BEER
VERMOUTH ROSSO CAMPARI APEROL BARBIERI	WHITE WINE (Chardonnay, Sauvignon blanc, Pinot Grigio) ROSE WINE RED WINE (Merlot, Pinot Noir, Cabernet Sauvignon)	CORONA BALASHI LIGHT BEER HEINEKEN NON ALCOHOLIC
	SPARKLING WINE	
	SPARKLING WINE PROSECCO	
LIQUORS	SOFT DRINKS	PREMIUM COCKTAILS (EXTRA CHARGE)
COINTREAU SAMBUCA ROMANA AMARETTO DISARONNO BAILEYS	COKE / COKE ZERO WATER TONIC SRITE FEVER TREE	MOCKTAILS CLASSIC COCKTAILS FRUIT JUICE



Bar notes

***PLEASE NOTE THAT BAR SERVICE IS NOT INCLUDED IN THE MENU OPTIONS**

MINIMUM 1 BARTENDER PER 40 GUESTS 1 ADDITIONAL BARTENDER AFTER EVERY 20 GUESTS

***IF THE EVENT IS IN AN EXISTING BAR, THERE WILL BE NO EXTRA SETUP FEE, HOWEVER, IF THERE IS NOT AN EXISTING BAR, A SET UP FEE OF 150 USD WILL BE CHARGED FOR EACH BAR STATION ***

IF THE EVENT IS ON THE POOL SIDE OUR DRINKWARE WILL BE ACRYLIC

*** A 20% SERVICE CHARGE WILL BE ADDED TO ALL FINAL PRICES **

Food notes

CHEF ATTENDANT IS REQUIRED DURING THE FOOD SERVICE PER LIVE STATION - \$185

*** A 20% SERVICE CHARGE WILL BE ADDED TO ALL FINAL PRICES **

Ever Green Weddings

SUSTAINABILITY IS THE FOUNDATION OF EVERYTHING WE DO, INCLUDING YOUR "I DO"

We are committed to caring for the environment. That's why we infuse Eco-consciousness into everything we do, including weddings and honeymoons. This means building from a greener foundation, and sourcing sustainable options. It means planning every detail and doing so while still maintaining the highest standards of luxury, quality, and unique experience... Guaranteed.

This approach allows us to create an exceptional experience for our couples now, and those years into the future. We're living proof that sustainability can still be stunning.

We stand for sustainability and we have infused it into everything we do, including our weddings. We have worked to raise the bar on everything you thought a sustainable wedding should be, to actually enhance your day.





JOIA
ARUBA

BY IBEROSTAR