



## INTIMATE WEDDINGS AT DORADO BEACH

On the golden sands that give Dorado Beach its name,  
every day is filled with endless possibilities.

Every moment has all the makings of

**life time.**

## **DORADO BEACH WEDDING PACKAGES**

Welcome Reception with Your Selection of Three Hors D' Oeuvres

Welcome Cocktail Drink

Cake Cut Fee

One Glass of Champagne per Guest for Toast

Dinner Buffet or Live Stations

• • • • •

### **WELCOME RECEPTION**

(Please select three)

#### **COLD**

Caprecitas, Baby Mozzarella, Pear Tomatoes and Prosciutto

Shrimp with Papaya Relish

Bleu Cheese and Asian Apple Pear Tartalette

Ratatouille in Mini Bouche with Parmesan

Chilled Gazpacho Shooters with Shrimp

#### **HOT**

Cheese and Onion Empanadillas

Spicy Beef Satay with Peanut Soy Sauce

Conch Fritters with Orange Horseradish Marmalade

Mini Sweet Plantain Roulade filled with Ground Beef

Fried Plantain filled with Lime Cilantro Chicken

Prices are subject to 22% service charge and 7% sales tax

## DINNER BUFFET SELECTIONS

### LA HACIENDA

~ Soup ~

Cream of Local Plantain

~ Salads ~

Mixed Local Greens with condiments & dressings  
Sliced Tomatoes and Cucumbers in Cilantro Vinaigrette

~ Entrees ~

Jasmine Rice or Garlic Mashed Potatoes  
Basil Roasted Chicken Breast  
Churrasco Steak with Chimichurri Sauce  
Fresh Steamed Vegetables

\$56.00 per guest

### EL MOLINO

~ Salads ~

Mixed Local Greens with House Balsamic Vinaigrette  
Yuca al Mojo Salad

~ Entrees ~

Oven Roasted Chicken Breast  
Caribbean Baked Mahi Mahi with Local Mojito  
Roasted Pernil  
Mamposteo Rice  
Sauteed Chayote  
Fresh Steamed Vegetables

\$52.00 per guest

Prices are subject to 22% service charge and 7% sales tax

## **HOT RECEPTION STATIONS**

Must be two (2) stations or (1) Station combine with (2) Carving Stations

### PASTA STATION

Penne and Fettuccini Pasta served with variety of Sauces,  
appropriate condiments and six Items to choose from

\$21.50 per guest

*Add Chicken \$3.00 | Add Shrimp \$6.00*

### LOCAL MOFONGO STATION

Crisp Fried and Mashed to order:

Shrimp, Chicken or Shredded Beef with Roasted Garlic & Herbs

\$28 per guest

### WILD MUSHROOMS RISOTTO

Arborio Rice and Wild Mushrooms blended  
with Roca Parmesan and White Truffle Oil

\$23.50 per guest

## CARVING STATIONS

Whole Roasted Turkey

Served with Cranberry Relish, assorted Mustards,  
Herbed Mayonnaise and Petite Rolls

\$11.00 per person (serves 25)

Beef Tenderloin

Served with Horseradish Cream,  
Whole Grain Dijon Mustard and assortment of Petite Breads

\$20.00 per person (serves 20)

Honey Baked Virginia Ham

Served with assorted Mustards

And Bread Rolls

\$10.00 per person (50 Guests minimum)

Whole Roasted Suckling Pig

Served Puerto Rican style with Bread Rolls and Condiments

\$750.00 (serves 100)

Steamship Round of Beef

Served with Au Jus & Hot Rolls

\$13.00 per person (75 Guests Minimum)

*Chef fee of \$150.00 per station will apply*

Prices are subject to 22% service charge and 7% sales tax

## BEVERAGE ARRANGEMENTS

### FULL OPEN BAR

Four (4) hours of unlimited consumption (House Brands)

Dewars White Label, DonQ Rum , Absolut Vodka, National Selection of Beers,  
Red & White Wine and Soft Drinks

(Does Not Includes Champagne for consumption)

\$52.00 per guest

Each additional hour \$12.00 per person

### NON- ALCOHOLIC OPEN BAR

Four (4) hours of unlimited consumption (Non Alcoholic)

\$28.00 per guest

Each additional hour \$6.00 per person

### CORKAGE BAR

The client will have the opportunity to bring their own beverage and mixers. Charge applies based on guest count as guaranteed in the contract. Club provides ice and cups.

\$15.00 per guest

### ENHANCEMENTS

Laurent Perrier, Cuvee Rose, France      \$125 per bottle

Nicolas Feuillatte, Brut, France      \$ 71 per bottle

One bartender per every 100 persons is required. Labor fee of \$150.00 per bartender will apply

Prices are subject to 22% service charge and 7%sales tax

### MINIMUM CONSUMPTION REQUIREMENTS

- A minimum in food and beverage must be ordered through Club in connection with your function (the "Guaranteed Amount"). This Guaranteed Amount does not include meeting space rental, service charges, tax and labor charges, audio-visual, or any other miscellaneous charges incurred. In the event that the contracted food and beverage minimum is not met, the difference will be billed as additional meeting room rental. Events are contracted for a maximum of 5 hours, additional fraction of hour after the 5<sup>th</sup> hour will be charged at \$500.00.

<u>VENUE</u>	<u>FOOD &amp; BEVERAGE MINIMUM</u>
The Watermill	\$6,000.00
West Beach	\$9,000.00
The Pavilion	\$5,000.00

### WEST BEACH USAGE

- West Beach Club is a members only facility, events held at West Beach may share bar and beach facilities with members.
- West Beach will be available for special decoration after 4:00pm on the day of the event.
- West Beach dining area is contracted "as is," current seating allows a maximum of 85 guests.

### MENU SELECTION & GUIDELINES

We kindly request that menu selections be finalized no later than two weeks prior to the event; meal guarantees are required at least five (5) working days prior to your function. No reductions of guarantee will be accepted after this time period. If for any reason a guarantee is not provided by the mentioned date, the last guest count will be use by the Club in order to prepare your event. On the day of the event, every person over the guarantee that attends will be subject to a \$5.00 per person surcharge.

### SPECIAL DIETARY REQUIREMENTS

It will be a pleasure to assist you with any special dietary requirements. Please advise your Event manager in advance so as to ensure availability. Vegetarian entrees are available.

### AUDIO VISUAL SERVICES

Equipment Rental & Professional services are available upon request. All audiovisuals and equipment are subjected to additional charges.

### FOOD AND BEVERAGE SERVICES

Dorado Beach Resort & Club does not allow any food to be brought into the Club, whether purchased or catered from outside services.

### CHEF FEE AND BARTENDER FEES

Chef fees are \$150.00 per station for an event up to 2 hours. Additional hours are \$50.00 per hour per chef, per station. For action stations we recommended 1 chef every 40 guests per 2 hour period. One bartender is required for every 75 guests; a fee of \$150.00 per bartender will apply.

### SEATING

All seating will be done in 60" round tables and ten (10) people per table unless otherwise specified in the contract. Chairs provided are regular banquet chairs or plastic resin chairs for outdoor events, clients are welcome to rent different style chairs on their own, this can also be arranged through the club sales office.