



PARADISUS

Punta Cana
Dominican Republic

The Planning Guide Banqueting Kit 2019 - 2020

MEETINGS & EVENTS

BY MELIÀ HOTELS INTERNATIONAL



**BREAKFASTS &
COFFEE BREAKS**



**COCKTAIL & HOUR
D'OEUVRES**



**LUNCH AND
DINNER BUFFETS**



PLATTED MENU

#WHEREYOUWANTTOBEMEETING

Banqueting Kit

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Coffee Breaks and Breakfast Options



Coffee Breaks

Coffee Break – Option 1

- Coffee
- Milk
- Infusions
- Teas
- Assortment of soft drinks
- 2 varieties of Juices of seasonal fruits

USD \$8.00 + Tax per Person

Coffee Break – Option 2

- Varieties of Teas
- Milk
- Water
- Assortment of soft drinks
- 2 varieties of Juices of seasonal fruits
- House made salty bread
- Sweet pastries

USD \$12.00 + Tax per Person

Coffee Break – Option 3

- Coffee
- Milk
- Water
- Varieties of Teas
- Varieties of Sodas
- 2 options of Juices of seasonal fruits
- House made Salty bread
- Sweet pastries
- Mini sandwich
- Fresh fruits
- Yogurt

USD \$15.00 + Tax per Person

Additional Coffee Break Options

Natural Options

- 2 Varieties of sliced seasonal fruits *USD\$ 2.00 + Tax p/p*
- 3 Varieties of whole fruits *USD\$ 3.00 + Tax p/p*
- 2 varieties of seasonal juices *USD\$ 2.50 + Tax p/p*
- 2 varieties of crudités with dips *USD\$ 2.50 + Tax p/p*

Pastry Options

- Banana Bread *USD \$1.00 + Tax p/p*
- Mini Muffins *USD \$1.00 + Tax p/p*
- Donuts *USD \$2.00 + Tax p/p*
- Cookies *USD \$1.00 + Tax p/p*
- Mini Brownies *USD \$1.00 + Tax p/p*

Canapés Options

- Turkey ham & cheese mini sandwiches *USD \$2.00 + Tax p/p*
- Chicken salad wrap *USD \$3.00 + Tax p/p*
- Vegetables wrap *USD \$2.00 + Tax p/p*
- Grilled vegetables sandwich *USD \$2.50 + Tax p/p*
- Mini Ham and Cheese Wrap *USD \$2.00 + Tax p/p*

**Add USD \$4.00 + Tax p/p to have a permanent coffee station.*

Until 1pm for morning coffee break and until 6:00pm for afternoon coffee break.



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Breakfast Buffet

Continental

- 2 variety of seasonal juice
- Assortment of seasonal fruits
- Milk and Cereal
- Variety of Bread
- Variety Sweet and salty pastries
- Butter and Jams

USD \$15.00 + Tax per Person

American

- 2 variety of seasonal juice
- Assortment of seasonal fruits
- Yogurt
- Milk and Cereal
- Variety of Bread
- Variety Sweet and salty pastries
- Bagels
- Domestic ham, cheese and bacon
- Cream cheese, butter and jams

USD \$18.00 + Tax per Person

International

- 3 varieties of seasonal juice
- 4 varieties of seasonal sliced fruits
- Milk and Cereal
- Yogurt
- Variety of Bread
- Variety Sweet and salty pastries
- 2 varieties of cheese
- 2 varieties of ham
- Waffle with honey and maple syrup
- Scrambled Eggs
- Sausage
- Bacon
- Bagels
- Hash brown potatoes
- Roasted Tomatoes
- Butter and Jams

USD \$23.00 + Tax per Person





Breakfast Buffet

Add to your Breakfast

- Oatmeal *USD \$1.50 + Tax p/p*
- Fried Plantains *USD \$1.50 + Tax p/p*
- Pancakes *USD \$2.00 + Tax p/p*
- Bagels and cream cheese *USD \$3.00 + Tax p/p*
- Waffles *USD \$3.00 + Tax p/p*
- Imported cheese varieties *USD \$4.00 + Tax p/p*
- Ham & cold cuts varieties *USD \$5.00 + Tax p/p*
- Hot Chocolate *USD \$3.00 + Tax p/p*

For gluten-free and healthy options, ask your groups coordinator

Additional Show Cooking options

- **Omelets Station:** Add onions, mushrooms, chorizo, spinach, ham, bell pepper, cheese, smoked salmon and bacon to your omelets. *USD \$5.00 + Tax per Person*
- **Pancake Station:** Natural pancake with honey, maple syrup, berries jam, strawberries and cream, and peanuts. *USD \$6.00 + Tax per Person*



Breakfast buffet will last a maximum of 2 hours.

Additional time will have extra cost.

Minimum guarantee for service: 20 people; for less than 20 pax a suplement of US\$ 2.00 will be charged



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Breakfast Buffet

Additional Show Cooking

Smoothie Station:

- Green Apple and Celery
- Orange and Carrots
- Orange and Beet
- Red Bellpepper and Guaba
- Orange, Passion Fruit and Peanuts

USD \$12.00 + Tax per Person

Or

- Assorted Tropical Fruits

USD \$10.00 + Tax per Person

Infused Water Station:

- Orange and Kiwi
- Cantaloupe and Pineapple
- Cucumber
- Lima
- Strawberry and Lemon

*USD \$2.00 + Tax per Person
each selection*





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Box Lunch and Brunch Options



Box Lunch

Basic Box Lunch

- 1 whole seasonal fruit
- 1 bag of chips
- 1 personal juice box
- 1 Bottle of Water
- 1 Ham and Cheese Sandwich or wrap
- 1 bag of cookies
- 1 Cereal mini box

USD \$13.00 + Tax per Person

Add to your Lunch Box

- 2 Pieces of Pastries *USD \$1.50 + Tax p/p*
- 1 Gourmet Sandwich (roast beef or smoked salmon) *USD \$4.50 + Tax p/p*
- 1 Chicken Caesar salad wrap *USD \$3.50 + Tax p/p*
- 1 Egg and Cheese Wrap *USD \$3.50 + Tax p/p*
- 1 Vegetarian Wrap *USD \$3.50 + Tax p/p*

If you want to replace the ham and cheese sandwich for one of the following options just add *USD \$1.00 + Tax p/p*

- 1 Chicken Caesar salad wrap
- 1 Egg and Cheese Wrap
- 1 Vegetarian Wrap





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Brunch Menu

Fresh Variety

- Varieties of sliced seasonal fruits
- Cereal and milk
- Sliced Bread, wheat tortilla, croissant & bagel
- Pancakes (with honey or maple syrup)
- Caesar Salad (Chicken, Cheese & croutons)
- Garden Salad (Lettuce, Tomato, Cucumber, Carrots, onions)

Cold Variety

- Butter & Jam
- Ham & cold cuts
- Sliced cheese
- Smoked Salmon

Hot Variety

- Scrambled eggs with bacon
- Eggs Benedict
- Sliced Chicken Breast
- Lyonnaise potatoes

Sweet Variety

- Apple strudel
- Passion fruit tartlet

Bar includes:

- Soft drinks
- Iced Tea
- Green Detox Juice
- 2 Varieties of seasonal juice
- Sangría
- Cocktail with fresh fruit
- Mimosa
(Sparkling Wine with Orange Juice)
- White & Red Wine

USD \$40.00 + Tax p/p

Minimum guarantee: 30 people.

Available after 11:00am until 3:00pm

Maximum duration of 2 hrs

Additional hrs will have an extra cost





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Thematic Bars and Cocktail Options



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Thematic Bar Options



*Surprised your guests with a Theme Bar!
Cost per person and per hour*

- **Rum Based** – Mojito and Caipirinã's Bar
USD\$15.00 per person + tax



- **Gin tonic** – Assorted Fruits & Infusions
USD\$15.00 per person + tax



- **Margaritas** – Assorted Flavors
USD\$16 usd per person +tax



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Thematic Bar Options



*Surprised your guests with a Theme Bar!
Cost per person and per hour*

- **Tiki Bar**

Delicious cocktails marinated with the best and authentic roots and spices – Up to 50pax
USD\$12.00 per person + tax



- **Mama Juana Tasting**

A mandatory Dominican flavor to add to your group event!
US\$9.00 per person + tax



- **Rum Tasting**

Dare to taste our Distinguish Drink known worldwide, Different Brands to choose from.

Ask your CSM for options and cost



Open Bar Options

Basic Bar

- Red and White Wine
- Whisky Red Label
- Vodka Kamarada
- Local rum
- Local beer
- Soft drinks
- Water

US\$10.00 +28% TAX PER PERSON PER HOUR

Premium Bar

- Whisky: Chivas Regal , White Label , J&B , Mack Albert, CuttySark, Jim Beam , Jack Daniel
- Vodka: Vodka Stonlichnaya
- Ginebra: Ginebra Tanqueray, Ginebra Fleischman
- Tequila: TequilaAgavita Dorada, Tequila Agavita Blanca, Tequila Jalisco
- Beer: Presidente Light, Presidente Regular
- Liqueur: Cointreau, Frangelico, Malibu, Kahlua, peach Liqueur, Triple Sec, Mint Liqueur Sambuca, Blue Curacao, Banana Liqueur
- Brandy: Brandy Veterano , Brandy Chatier , Cognac Couvacier
- Others: Campari Fernet White, White Martini, Martini Rosso Martini Extra Dry, Mineral water, Soft drinks , White Wine, Red Wine, Rossé wine and Cava.

US\$17.00 +28% TAX PER PERSON PER HOUR

Take into consideration that sometimes a specific brand may not be available; in that case we will use a brand with similar characteristics.



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Bar Options

COCO Station

*Welcome your guests with a natural fresh coconut!
You can personalized it with the Logo of your company.
US\$5.00+tax per unit*





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Hour D'Oeuvres and Theme Stations Options



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Hour Oeuvres

Option 1

4 Variety of Cold Hors D'oeuvres

6 hors d'oeuvres per person

US\$8.00 per person +tax

Option 2

4 Variety of Cold Hors D'oeuvres

2 Variety Of Hot Hors D'oeuvres

9 hors d'oeuvres per person

US\$12.00 per person +tax

Option 3

4 Variety Of Cold Hors D'oeuvres

3 Variety Of Hot D'oeuvres

12hors d'oeuvres per person

US\$14.00 per person +tax

Additional Hors D'Oeuvres Selection US\$4.00 + 28% per person per Selection





Hour Oeuvres

Cold Hour D´Oeuvres

- Foie Gras with Papaya Jam Toast
- Brie with Wine-Poached Caramelized Onions Toast
- Fish Pastry with Curry Mayo
- Cream Cheese and Passion Fruit Toast
- Shrimp and Guacamole Toast
- Russian Potato Salad Toast
- Roasted Vegetable with Soy-Marinaded Tuna
- Turkey with Caramelized Pineapple Toast
- Manchego Cheese and Anchovie Toast
- Tuna Belly Tataki with Sesame
- Salmon with Tartare Sauce
- Tomato and Mozzarella Skewers
- Ham and Cheese Grissini
- Goat Cheese with Tomato Marmelade
- Mini Caesar Salad

Hot Hour D´Oeuvres

- Shrimp Tempura Coconut
- Crusted Prawns
- Beef Sliders
- Salmon and Calamari Sliders
- Iberian Ham "Croquets"
- Vegetable Quiche
- Mini Grilled Chicken Bites
- Cod Fish "Croquets"
- "Txistorra" Puff Pastry
- Tuna and Red Pepper Amuse
- Mini Caprese Salad
- Mini Tropical Seafood Salad
- Orange and Cod Fish Salad
- Crab and Pineapple Salad
- Assorted Sushi

Dominican Specialty D´Oeuvres

- Mini Chicken "Chicharrón" (D)
- Cripsy Plantain Tartelette with Shrimp (D)
- Cripsy Plantain Tartelette with Chicken (D)
- Shrimp Skewers (D)
- Mini Beef Empanada (D)
- Mini Tuna Empanada (D)
- Yuca Cake (D)
- Mini Pastel en Hoja (D)
- Eggplant Pastry in Banana Leaf (D)
- Crab and Yuca Arepa (D)
- Yanekeke (D)

Key:

(D) Traditional Dominican Dishes



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Thematic Stations

Themed Food Stations

Surprise your guests with a thematic food station:

- Cheese station: 4 Cheeses + 2 Contrasts *USD \$8.00 + Tax p/p*
- Sushi station: Maki with soy sauce and wasabi *USD \$9.00 + Tax p/p*
- Fish ceviche station *USD \$9.00 + Tax p/p*
- Salad station: 4 Varieties of salads *USD \$10.00 + Tax p/p*
- Paella station *USD \$10.00 + Tax p/p*
- Sancocho station *USD \$10.00 + Tax p/p*

Fast food stations:

- Hamburguers and sides *USD \$10.00 + Tax p/p*
- Hot dog and sides *USD \$10.00 + Tax p/p*
- Sandwich and panini *USD \$10.00 + Tax p/p*
- Tacos *USD \$10.00 + Tax p/p*

Carving stations:

- Trinche turkey station *USD \$8.50 + Tax p/p*
- Rib eye *USD \$13.00 + Tax p/p*
- Roast beef *USD \$10.00 + Tax p/p*
- Pork loin *USD \$9.00 + Tax p/p*





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Platted Dinner Options



Platted Dinner Options

- *Three course menu (Starter + main course + dessert) USD \$75.00 + tax p/p*
- *Four course menu (Starter + second course + main course + dessert) USD \$85.00 + tax p/p*

STARTERS

Soups and Creams

- Lobster Cream
- Pumpkin cream with Shrimp
- Vichyssoise of almonds with ham
- Caribbean Salmorejo with a Marine Touch
- Seafood Consume with vegetables

Salads

- Caprese salad
- Avocado and Shrimp Salad with passion mayonnaise
- Octopus served in Potatoes carpaccio and papaya with Caramelized Pepper vinaigrette
- Smoked Salmon roll filled with crab salad
- Pineapple and Mango Salad with Shrimp in Zapote vinaigrette

MAIN COURSES

Fish

- Grouper in Green sauce with Shrimps
- Lobster Consomé
- Seabass with lime sauce
- Roll of Red Snapper in Coral Velouted
- Caribbean BBQ: Fish, lobster, shrimp and mussels

Meat

- Beef Tenderloin with Oporto Sauce, potatoes Truffle and Cherry confited
- Veal Chop with Truffle essence and Cabernet Sauvignon accompanied by vegetable Lamb with crunchy bread and potatoes
- Spinach and shrimps stuffed chicken breast with potato cream Veal Sirloin with potatoes cake with bacon





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Platted Dinner Options

DESSERTS

- Sacher Cake with Strawberry
- Apple Pie
- Cheese cake with passion fruit Coulis
- Caribbean fruit pie with ginger cream
- Double Chocolate Tart

Supplementary Options

- Grilled Lobster Tail , Parmentier and Parsley and Garlic Cream
USD \$25.00 + Tax p/p
- Grilled lamb , roasted cambray potatoes with rosemary, sweet chilli and mint juice
USD \$16.00 + Tax p/p
- "Surf &Turf": Grilled Salmon and Beef Tenderloin in a red wine and parsley sauce
USD \$20.00 + Tax p/p
- "Surf &Turf": Beef Tenderloin & Lobster Tail with Garlic
USD \$30.00 + Tax p/p



*Platted dinners lasts 2 hrs, including open bar. For additional hours ask to your CSM.
Platted dinner menu will be the same for the entire group.
Please note that only one (1) Main course must be selected for the entire group.*



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Premium Buffet Options



Premium Buffet Options

Vegetarian Buffet – US\$40.00 + tax per person

Bread and Butter Station

- Variety of our fresh made Bread

Simple Salad Station

- Curly lettuce, Gourmet lettuce, Arugula, Tomato, Onion, Cucumber, Tricolor peppers, Grated beet, Grated carrot, Creamy dressing and homemade vinaigrette

Composed Salads

- Mixed beet salad and feta cheese
- Salad of potatoes, cherry tomatoes and tricolor peppers
- Cesar salad with creamy dressing

Hot Station

- Rice with vegetables, coconut milk and curry
- Grandma's chickpeas with dried tomatoes
 - Grilled tomatoes, onions and eggplant
 - Eggplant ratatouille with fresh garlic
- Potato cake with truffles and fresh mint
- Seasonal mixed vegetable lasagna
 - Short pasta with pesto sauce
 - Breaded onion rings

Fruits and Desserts

- Fresh fruit cake
 - Papaya pie
 - Vanilla cake
 - Apple strudel
 - Lemon pie
- Cheesecake



Premium Buffet Options

Mexican Buffet – US\$45.00 + tax per person

Bread and Butter Station

- Variety of our fresh made Bread

Simple Salad Station

- Curly lettuce, Gourmet lettuce, Rucula, Tomato, Onion, Cucumber, Tricolor peppers, Grated beet, Grated carrot, Creamy dressing and homemade vinaigrette

Composed Salads

- Nachos con guacamole / nachos with guacamole
- Mixed corn salad in grains with coriander and chipotle vegetables
 - Shrimp ceviche with mango and purple onion
 - Northern White fish with chile guajillo

Hot Station

- Mexican rice
- Diced potatoes with poblano sausage
 - Chili
 - Refried black beans
- Homemade cochinita pibil candied at low temperature
 - Chicken and vegetable burritos

Soup Station

- Tortilla soup
- Corn cream

Fruits and Desserts

- 3 milks cake
- Caramel flan
- Fritters with cream
- Chocolate cake
 - Cocadas



Premium Buffet Options

Caribbean Buffet – US\$50.00 + tax per person

Bread and Butter Station

- Variety of our fresh made Bread

Simple Salad Station

- Lettuce, Pepper, Tomato, Cabbage, Cucumber, Mushrooms, Corn, Olives, Onion, (Oil, vinegar and cream)

Composed Salads

- Sautéed octopus with passion fruit dressing
- Steamed salmon salad with cream cheese and caviar
 - Mini Cesar salad
- Shrimp in cocktail sauce and Brandi

Main Courses

- Golden mojo garlic and fine herbs
- Grilled lobster with garlic butter
 - Seafood casserole
 - Rib Eye Angus C.A.B
- Dominican pork tenderloin
- Breaded chicken breast

Side Dishes

- Grilled vegetable
 - Pilaf Rice
- Stuffed tomato with vegetables
- Roasted potato with sour cream
- Short pasta with Bolognese sauce

Fruits and Desserts

- Pudding
- Passion fruit mousse
 - Brownie
- Pineapple cake
- Seasonal fruits

Premium Buffet Options

Chill Out Buffet – US\$55.00 + tax per person

Bread and Butter Station

- Variety of our fresh made Bread

Simple Salad Station

- Tomato, Pepper, Onion, Lettuce, Gourmet lettuce, Asparagus, Cooked egg, Mushrooms, Tuna, Corn kernels, Oil, vinegar, vinaigrette, and creamy sauce

Composed Salads

- Lobster salad with caviar mayonnaise
 - Greek salad
- Shrimp and octopus salad with dressing
 - Capresse salad

Main Courses

- Grilled steak with garlic butter
- Grilled lobster with fine spices
- Squid a la romana with aioli sauce
 - Barbecue Angus C.A.B
- Lang Rack of lamb with Roquefort cheese sauce

Side Dishes

- Roasted potatoes with crispy serrano
 - Candied tomato
- Sautéed rice with vegetables and prawns
 - Grilled vegetables
 - Vegetable lasagna

Fruits and Desserts

- Pudding
- Passion fruit mousse
 - Brownie
- Pineapple cake
 - Seasonal fruits



Caribbean BBQ - USD \$60.00 + Tax p/p

STARTERS

- Ceviche
- Chicken Caesar Salad
- Garden Salad (Lettuce, Tomato, Onion, cucumber with balsamic vinaigrette)
- Basket of bread and butter

ON THE GRILL

- Prawns
- Marinated pork chops
- Chicken

SIDE DISHES

- Congrí rice
- Fried plantains
- Sweet potato puree

Chef's selection Dessert

American BBQ - USD \$60.00 + Tax p/p

STARTERS

- Ceviche
- Chicken Caesar Salad
- Garden Salad (Lettuce, Tomato, Onion, cucumber with balsamic vinaigrette)
- Basket Bread and Butter

ON THE GRILL

- Prawns
- Pork Chops
- Chicken

SIDE DISHES

- Grilled corn on the cob disks
- Baked Potatoes with sour cream
 - Mixed Vegetables

Chef's selection Dessert



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BBQ

Add these options to your BBQ

- Flank Steak *USD \$7.00 + Tax p/p*
- Beef or chicken brochette *USD \$4.00 + Tax p/p*
 - Picanha *USD \$6.00 + Tax p/p*
 - Churrasco *USD \$9.00 + Tax p/p*
- Beef Tenderloin 6 Oz *USD \$9.00 + Tax p/p*
- Shrimp Skewers *USD \$10.00 + Tax p/p*



*Thematic Buffet do not apply as complimentary buffet dinners by contract.
Buffet dinners lasts 2 hrs, including open bar. For additional hours ask your CSM.*



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Additional Dessert Options



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Additional Dessert Options

IceRoll

Surprise your guest with a Live IceRoll station, a wide variety of flavors and Toppings to Choose from.
Ask your CSM for availability and cost



Roasted Pineapple with Vanilla Ice Cream - \$8.00 per person + tax

Live station with fresh Pieces of Pineapple Fruit roasted in front of you, Combined with Creamy Vanilla Ice Cream and Top it with Coconut.

A flavor explosion that is a must to Try!!!





Banquets and Events Service Standards

BARS:

- 1 Bar with 2 bartender per every 100 Guests. Additional Bartender will be available at a fee 60 U\$ + Tax.
- An additional Bar is available at a charge of 300 U\$ for a 3 hour period maximum.

BUFFET LINES:

- From 50 to 100 guests: 1 Buffet line
- From 101 to 150 guests: 1 Buffet double Line
- From 151 to 250 guests: 2 Buffet lines.
- From 251 to 400 guests: 2 Buffet double line.

Additional Buffet lines under our standard are available at 500 USD Set Up fee

WAITERS

- Buffet will be served with a standard of 1 waiter every 24 pax (3 tables of 8).
- For plated dinners 1 waiter every 16 pax will be provided (2 tables of 8).
- Passed hors d`oeuvres: 2 waiter per 40 guests
- Additional Waiters will be available per event at 60 USD + tax fee.

STARTING TIMES

- Be advised that events will start and end as specified on the BEO, extension of the event will be subject to additional cost, please request any additional hours of your event to your CSM. Also note that we will invoice F&B services based on the guaranteed number of attendees.
- Hotel will reserve the right to accommodate additional attendees which will also be billed.