

Weddings [★]

IBEROSTAR
as imagined by you



Banquet Kit



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

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Hors-d'œuvres



Hors D'oeuvres

	USD
2 Options	\$ 26
4 Options	\$ 30
6 Options	\$ 34
8 Options	\$ 38
Additional	\$ 4

Cocktail note: Prices include taxes & service charge, price per person, per 1 hour service, basic open bar included for 1 hour (see bar options). Final Selections must be made in advance, to be given at least 72 hrs 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
- © Jamaican Hors D'oeuvres

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



Cold Hors d'oeuvres

PRODUCT DESCRIPTION (12 PAX MINIMUM)

*Available in all destinations

- Ⓢ 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)

*Available in all destinations

- ☉ 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 mole fried crunchly taco
- ☉ Seafood strudel
- ☉ Spinach and ricotta cheese tartlet
- ☉ Chipotle shrimp mini corn dough empanada
- ☉ Pollo with mole mini corn dough empanada



Mini Desserts

PRODUCT DESCRIPTION (12 PAX MINIMUM)

*Available in all destinations



- ☉ 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

Jamaican Hors d'œuvres

PRODUCT DESCRIPTION
(12 PAX MINIMUM)

Cold

- ☉ Cole slaw
- ☉ Pepper shrimp ceviche
- ☉ West indies chicken salad
- ☉ Rasta pasta salad
- ☉ Roasted pumpkin cream
- ☉ Ackee and saltfish canapes
- ☉ Smoked marlin, green papaya
- ☉ Lobster medallion curry sauce

Hot

- ☉ Escovitch fish fingers
- ☉ Fried bammey
- ☉ Veggie strudel
- ☉ Jamaican beef patty
- ☉ Jamaican vegetable patty
- ☉ Jerk chicken wings
- ☉ Jerk pork spring roll
- ☉ Cod fish fritter

Sweet

- ☉ Duckunoo
- ☉ Jamaican fruit cake
- ☉ Coconut drops
- ☉ Gizzada
- ☉ Pink on top
- ☉ Sweet Potato pudding
- ☉ Carrot cake
- ☉ Banana cake





Wedding Plated Menus
"Pick & Choose"





Before I Do Rehearsal

USD

3 Courses	\$ 53
4 Courses	\$ 67
5 Courses	\$ 81

BASIC OPEN BAR INCLUSIVE 3 HRS.
(SEE PAGE 41 FOR BAR OPTIONS)
Starter / Main Dish / Dessert, Local, International And Vegan Options



Romance (DINNER)

USD

3 Courses	\$ 53
4 Courses	\$ 67
5 Courses	\$ 81

BASIC OPEN BAR INCLUSIVE 3 HRS.
(SEE PAGE 41 FOR BAR OPTIONS)
Starter, Soup Or 2 Starters / Main Dish
Dessert, Local, International And
Vegan Options



Happily Ever After Premium Menu (DINNER)

USD

3 Courses	\$ 59
4 Courses	\$ 74
5 Courses	\$ 89

BASIC OPEN BAR INCLUSIVE 3 HRS.
(SEE PAGE 41 FOR BAR OPTIONS)
Starter, Soup Or 2 Starters / 2 Main
Course Dessert, Local, International And
Vegan Options



Grand & Coral Level Pick & Choose Menu

USD

3 Courses \$ 77

BASIC OPEN BAR INCLUSIVE 3 HRS.
(SEE PAGE 41 FOR BAR OPTION)
Starter, Soup Or 2 Starters / 2 Main Course
Dessert, Local, International And
Vegan Options

Pick & Choose Almuerzo

USD

3 Courses \$ 48
4 Courses \$ 60

You can pick and choose options from each section of the following menus. Choose 3, 4 or 5 options if available.
Final Selections must be made in advance, to be given at least 1 week before arrival.

Price per person, minimum 12 people for plated dinner, 3 hours of event included. Basic bar included for 3 hours that the event lasts. * Prices include taxes & service charge, price per person.
Some ingredients may vary depending on the country, prices subject to change without prior notice. **Add Porterhouse Cut for US 25.00 per person Add lobster for US 25.00 per person**



Before I DO

PRODUCT DESCRIPTION (12 PAX MINIMUM)

*All menus included 4 canapés of your choice from the canapé menu.



Starters

- © **Octopus salad** with spicy grapefruit, mixed leaves with garlic oil, Parmesan cheese crackling
- © **Shrimp salad**, vanilla vinaigrette, bell pepper roasted in olive oil and puff pastry grisini
- © **Arugula and blue cheese salad**, mustard vinaigrette, marinated zucchinis and grilled pine nuts
- © **Foie gras mousseline**, mango compote, seasonal flowers and butter brioche



Main dishes

- © **Salmon loin in sparkling wine,** vegetable tagliatelle and quinoa, cherry tomato
- © **Beef fillet wrapped in bacon,** red wine and balsamic sauce, potato mousseline and al dente vegetables
- © **Figs and ham stuffed chicken breast,** zucchini flan and pilaf rice
- © **Vol-au-vent** with Saint-Germain shrimp, baby vegetables, lobster glaze

Desserts

- © **Passion fruit emulsion** with ginger sponge cake and mango coulis
- © **Chocolate and cherry mousse** with almond croquant
- © **Strawberry “fraisier” cake,** strawberry coulis and pistachio cream
- © **Dark chocolate sphere,** raspberry red sponge cake, red fruits and hot chocolate sauce



Romance

PRODUCT DESCRIPTION (12 PAX MINIMUM)

*Available in all destinations

Starters

- © **Romaine lettuce salad** with creamy Caesar dressing, oven baked croutons and thyme scented parmesan cheese shavings
- © **Lettuce mesclun**, sautéed beetroot, apple, balsamic sauce and goat cheese emulsion with Kalamata olives
- © **Olive oil confit eggplant**, cherry tomato and onion compote, mozzarella with green pesto, black olive tapenade
- © **Zucchini cannelloni with smoked eggplant caviar**, cream cheese with lemon, fleur de sel, olive oil and paprika

Creams & Soups

- © **Shrimp bisque with vodka**, buttered carrot and leek julienne with chive
- © **Mushrooms and Portobello** cream, truffle oil and crunchy focaccia
- © **Seasonal pumpkin cream** with ham essence, baguette croutons
- © **Cauliflower cream** with truffle oil



Main dishes

- © **Chicken breast stuffed** with semi-dried tomato, creamy spinach, rosemary confit potatoes and cherry tomatoes
- © **Beef tenderloin with black pepper**, meat juice reduction, caramelized “au gratin” potatoes, vegetables with rosemary
- © **Salmon loin in aromatic herbs**, griddled vegetables, corn and mushroom soufflé
- © **Seasonal vegetables vol au vent** with asparagus, sautéed Portobello mushrooms and parsley emulsion sauce

Desserts

- © **Bitter sweet cold chocolate fondant**, black chocolate crunchy layer and toasted almonds
- © **Granny Smith apple with lime and grapefruit**, acid jelly, orange croquant and green apple juice
- © **Almond praliné sponge cake** with Bailey's mousse, raspberries and blackberries, chocolate and caramel
- © **Breton butter cookie** with almond cream, coffee and chocolate pearls



Happily Ever After

PRODUCT DESCRIPTION (12 PAX MINIMUM)

*Available in all destinations

Starters

- ③ **Crunchy goat cheese candy**, dried fruits, fresh mint and Dijon vinaigrette
- ③ **Semi cooked tuna** salad with avocado, dill vinaigrette and black sesame cookie
- ③ **Scallop salad with citrus vinaigrette**, avocado pearls, green asparagus and parsley jelly
- ③ **Mushroom Tatin tart**, wild mushroom reduced broth and confit grapefruit peel

Creams & Soups

- ③ **Lobster bisque** with fish and mussel, saffron foam
- ③ **Green pea** and onion cream, dried bacon
- Seafood and vegetables** with curry “rougaille” cream soup, spicy bread
- ③ **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



Grand & Coral Level

PRODUCT DESCRIPTION

(12 PAX MINIMUM)

*Available only for these categories.

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



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.

Final Selections must be made in advance, to be given at least 1 week before arrival.



USD

1 station <small>(option not available for dinner)</small>	\$40
2 stations	\$47
3 stations	\$54
4 stations	\$61
5 stations	\$68
6 stations	\$75
7 stations	\$82
8 stations	\$89
9 stations	\$96

Dinners note: * Prices include taxes & service charge, price per person.
Minimum 20 people in buffet 3 hours of event included.
Basic Bar included for 3 hours that the event lasts.
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
- © Panela 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, surimi 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 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





Jamaican Station 8

- Escovitch fish
- Jerk chicken
- Jerk pork
- Oxtail
- Corn on the cobs
- Marinated fried squid
- Crispy lamb ribs
- Shrimp with peppers
- Grilled snapper with lime
- Jerk fettuccini
- Ground provisions
- Jamaican Festival
- Rice and Beans
- Steamed Callaloo
- Swordfish Kebab

Jamaican specialty menu

Jamaican Treats - Station 9

- Fruit cake
- Carrot cake
- Mango cheese cake
- Potato pudding
- Cornmeal pudding
- Gizzada
- Coconut Toto
- Banana Cake





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
- © Brownie
- © Carrot cake
- © Key lime pie
- © Apple pie
- © Fruit salad



Kids Station

Menu

PRODUCT DESCRIPTION

*Available in all destinations

- ☉ 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



Specialty Buffets

PRODUCT DESCRIPTION
(20 PAX MINIMUM)

*Available in all destinations

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

Final Selections must be made in advance, to be given at least 72 hrs before arrival.



Buffet

	USD
Jamaican Breakfast	\$25
Brunch Buffet	\$45
Jamaican Wedding	\$53
All BBQ Menus	\$53
International Buffet	\$56
Surf & Turf Buffet	\$49
South Asian Menu 1	\$64
South Asian Menu 2	\$64

Dinners note: * Prices include taxes & service charge, price per person. Minimum 20 people in buffet 3 hours of event included. Basic Bar included for 3 hours that the event lasts.

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



Jamaican Breakfast Buffet Menu

PRODUCT DESCRIPTION
(12 PAX MINIMUM)

*Available only for these categories.

- ☉ Freshly brewed coffee, decaf coffee and assorted variety of tea
- ☉ Fresh Juices: Orange, Mango, carrot, Sorrel, Pineapple
- ☉ Seasonal Fruit Platter and whole fruits
- ☉ Bread Rolls
- ☉ Assorted Jams and Butter
- ☉ Cornmeal Porridge
- ☉ Ackee and Saltfish

Jamaican specialty menu

- ☉ Fried Dumplings
- ☉ Boiled Banana
- ☉ Scrambled eggs
- ☉ Jerk Sausage
- ☉ Hash Brown potato
- ☉ Bacon
- ☉ Breakfast Pastries
- ☉ Assorted Cereals and Granola, variety of milks and yogurts



Brunch Buffet Menu

PRODUCT DESCRIPTION (20 PAX MINIMUM)

*Available in all destinations

- ☉ Breakfast pastry with a selection of Preserves
- ☉ Assorted Yogurts with Seasonal Fruits & Cereal
- ☉ Station
- ☉ Caesar salad
- ☉ Caprese Salad
- ☉ Smoked Salmon

Cheese Mirror

- ☉ Edan
- ☉ Gouda
- ☉ Emmental
- ☉ Feta cheese

Cold Meat Mirror

- ☉ Black forest
- ☉ Salami
- ☉ Prosciutto Ham
- ☉ Pastrami
- ☉ Ackee Saltfish Canapé
- ☉ Pepper Shrimps Ceviche
- ☉ West Indies Chicken Salad Papaya Relish & Plantain Chips
- ☉ Jamaican Beef Patty
- ☉ Papaya Salad
- ☉ Blue Mountain Salad

- ☉ Rasta Pasta salad
- ☉ Tomato and cucumber salad
- ☉ Coleslaw Salad
- ☉ Smoked Swordfish tartare
- ☉ Shrimps Cocktail
- ☉ Lobster Salad
- ☉ Marinated Tuna with Mango Chutney and Chile

Hot Station

- ☉ Ackee & saltfish complemented with Fried
- ☉ Dumpling
- ☉ Benedictine Eggs
- ☉ Scramble Eggs
- ☉ Fried Plantain
- ☉ Sausages and Bacon
- ☉ Pancake with Caramel Bananas
- ☉ Spinach au Gratin
- ☉ Buffalo wings
- ☉ Coconut Shrimp

Carving Station

- ☉ Pineapple Glazed Ham with Crème Potatoes
- ☉ Roasted Jerk Turkey

Sweet Touch

- ☉ Chocolate Brownie
- ☉ Fruit tartlets
- ☉ Passion Fruit Cheesecake
- ☉ Assorted Cookies & Breads

- ☉ Coffee
- ☉ Tea
- ☉ Juices
- ☉ Mimosas
- ☉ Wines and Beer



Jamaican Wedding

PRODUCT DESCRIPTION
(12 PAX MINIMUM)

Carving Station

- ☉ Roasted Jerk Turkey

Cold

- ☉ Ackee Saltfish Canapé
- ☉ Pepper Shrimps Ceviche
- ☉ West Indies Chicken Salad Papaya Relish & Plantain Chips
- ☉ Jamaican Beef Patty
- ☉ Jerk Chicken wings
- ☉ Papaya Salad
- ☉ Blue Mountain Salad
- ☉ Rasta Pasta salad
- ☉ Tomato and cucumber salad
- ☉ Coleslaw Salad
- ☉ Smoked Swordfish tartare
- ☉ Shrimps Cocktail
- ☉ Lobster Salad
- ☉ Marinated Tuna with Mango Chutney and Chile



Hot

- 🕒 Escovitch fish
- 🕒 Jerk chicken
- 🕒 Jerk pork
- 🕒 Oxtail
- 🕒 Corn on the cobs
- 🕒 Marinated fried squid
- 🕒 Crispy lamb ribs
- 🕒 Shrimp with peppers
- 🕒 Grilled snapper with lime
- 🕒 Jerk fettuccini
- 🕒 Ground provisions
- 🕒 Jamaican Festival
- 🕒 Rice and Beans
- 🕒 Steamed Callaloo
- 🕒 Swordfish Kebab

Sweet

- 🕒 Fruit cake
- 🕒 Carrot cake
- 🕒 Mango cheese cake
- 🕒 Potato pudding
- 🕒 Cornmeal pudding
- 🕒 Gizzarda
- 🕒 Coconut Toto
- 🕒 Banana Cake





Menu

BBQ Party

PRODUCT DESCRIPTION

(20 PAX MINIMUM)

*Available in all destinations

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



International Buffet Menu

PRODUCT DESCRIPTION

(20 PAX MINIMUM)

*Available only for these categories.

Simple Salads

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

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 Profiterol
- ☉ Caribbean Strudel
- ☉ Double Chocolate Swiss Roll
- ☉ Pecan Pie
- ☉ Carrot Cake
- ☉ Lemon Cake



Surf & Turf Buffet

PRODUCT DESCRIPTION

(20 PAX MINIMUM)

*Available only for these categories.

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

Meat Station

- Ⓞ Petite Beef Filet
- Ⓞ Italian Sausage
- Ⓞ Pork Medallions
- Ⓞ Jerk chicken
- Ⓞ Peppercorn Sauce
- Ⓞ Blue cheese sauce
- Ⓞ Grilled vegetables
- Ⓞ Corn on the cob
- Ⓞ Baked potato with herbed butter

Fish Station

- Ⓞ Grilled salmon
- Ⓞ Fried whole fish
- Ⓞ Mahi mahi fillet
- Ⓞ Pepper shrimp
- Ⓞ Pumpkin rice
- Ⓞ Sauteed vegetables
- Ⓞ Cole slaw
- Ⓞ Tartar sauce
- Ⓞ Limes



South Asian 1 Buffet Menu

PRODUCT DESCRIPTION
(20 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

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
(20 PAX MINIMUM)

Appetizers / Bread station

- Ⓢ Mixed green salad
- Ⓢ Aloo Chana Chaat (Spicy potato and chickpea)
- Ⓢ Ensalada de Papaya verde
- Ⓢ Hummus
- Ⓢ Mint chutney, papadum, spicy pickle
- Ⓢ Mixed raita
- Ⓢ Chapati, naan and paratha breads

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



Vegan

PRODUCT DESCRIPTION
(20 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	\$ 42
4 Courses	\$ 52

BASIC OPEN BAR INCLUDED FOR 1 HR.

(Not available for pick and choose / must be chosen as one menu.)

Pick & Choose Dinner

	USD
3 Courses	\$ 46
4 Options	\$ 58
5 Options	\$ 70

BASIC OPEN BAR INCLUDED FOR 1 HR.

(Not available for pick and choose / must be chosen as one menu.)

General Notes: * Prices include taxes & service charge, price 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.

Final Selections must be made in advance, to be given at least 72 hrs before arrival.

* Prices included taxes, price per person, some ingredients may vary depending on the country, prices subject to change without prior notice.

Vegan

(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

Soups

- 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





Bar Options



Bar Options

USD

Open Bar	\$ 14
International Open Bar	\$ 21
Premium Open Bar	\$ 28

** Prices include taxes & service charge, price per person per hour. Open Bar included for the duration of the event.

Improve your bar option by paying the difference of \$6.00 USD per person per hour for International and \$12.00 USD per person per hour for Premium.

The bar options depend on the hotel category: Grand includes Premium Open Bar, Selection includes International Open Bar, and Iberostar includes Open Bar.

General notes: Prices includes taxes, price is per person, some options may vary depending on the country, prices subject to change without prior notice



Open Bar

DRINKS INCLUDED

RUM	TEQUILA	WHISKY
BACARDI SUPERIOR APPLETON VX APPLETON GENESIS APPLETON SPECIAL	MONTEZUMA SILVER MONTEZUMA GOLD TEQUILA DE LA CASA	WHISKY J&B HOUSE WHISKY
GIN	VODKA	BRANDY
OLD TOM	SMIRNOFF ROJA	NAPOLEÓN TORRES 5
APERITIF LIQUORS	WINE	LIQUORS
VERMOUTH SWEET WHITE MARTINI MARTINI DRY VERMOUTH WHITE VERMOUTH MARTINI ROSSO	HOUSE WHITE WINE HOUSE RED WINE HOUSE CAVA	MALIBU SAMBUCA VACCARI WHITE RUM CREAM KAHLUA AMARETTO
BEER	SOFT DRINKS	COCKTAILS
RED STRIPE RED STRIPE LIGHT	COKE / DIET COKE ORANGE SPRITE MINERAL WATER, NATURAL WATER TONIC WATER	MOCKTAILS INTERNATIONAL COCKTAILS TROPICAL COCKTAILS FRUIT JUICE

* Depending on the country, the brand and type of beverages can change.



International Open Bar

DRINKS INCLUDED

RUM	TEQUILA	WHISKY
BACARDI SUPERIOR BACARDI GOLD APPLETON VX APPLETON SPECIAL CAPTAIN MORGAN	PEPE LÓPEZ GOLD PEPE LÓPEZ SILVER MONTEZUMA SILVER MONTEZUMA GOLD	WARRIOR SCOTCH J&B DEWAR'S 12 JOHNNIE WALKER RED LABEL JIM BEAM
GIN	VODKA	APERITIF LIQUORS
GORDON'S ORIGINAL BOMBAY TANQUERAY	SMIRNOFF SKYY STOLICHNAYA	VERMOUTH SWEET WHITE MARTINI MARTINI DRY VERMOUTH WHITE VERMOUTH MARTINI ROSSO CAMPARI FERNET BRANCA
BRANDY	WINE	LIQUORS
TORRES 10 TORRES 5	HOUSE WHITE WINE HOUSE ROSE WINE HOUSE RED WINE HOUSE CAVA	MALIBÚ WHITE SAMBUCA VACCARI RUM CREAM KAHLUA AMARETTO FRANGELICO
BEER	SOFT DRINKS	COCKTAILS
RED STRIPE RED STRIPE LIGHT HEINEKEN	COKE / DIET COKE ORANGE SPRITE MINERAL WATER, NATURAL WATER TONIC WATER	MOCKTAILS INTERNATIONAL COCKTAILS TROPICAL COCKTAILS FRUIT JUICE

* Depending on the country, the brand and type of beverages can change.



Premium Open Bar

DRINKS INCLUDED

RUM	TEQUILA	GIN
BACARDI GOLD APPLETON VX APPLETON RESERVE APPLETON SPECIAL CAPTAIN MORGAN	MONTEZUMA SILVER MONTEZUMA GOLD JIMADOR SILVER JIMADOR GOLD	GORDON'S BEEFEATER TANQUERAY BOMBAY ORIGINAL
VODKA	BRANDY / COGNAC	WINE
GREY GOOSE ABSOLUT STOLICHNAYA SKYY	BRANDY MAGNO BRANDY TORRES 10 COÑAC HENNESSY COÑAC COURVOISIER V.S	HOUSE WHITE WINE HOUSE ROSE WINE HOUSE RED WINE HOUSE CAVA
APERITIF LIQUORS	WHISKY	LIQUORS
VERMOUTH SWEET WHITE MARTINI MARTINI DRY VERMOUTH WHITE VERMOUTH MARTINI ROSSO CAMPARI FERNET BRANCA GEN OPORTO SANDEMAN RUBY	JOHNNIE WALKER BLACK LABEL CHIVAS REGAL 12 YEARS DEWAR'S 12 BOURBON JIM BEAM CANADIAN CLUB JACK DANIELS	GRAND MARNIER ROJO COINTREAU MALIBU WHITE SAMBUCA VACCARI TÍA MARIA KAHLUA AMARETTO DISARONNO FRANGELICO BAILEYS
BEER	SOFT DRINKS	COCKTAILS
RED STRIPE RED STRIPE LIGHT HEINEKEN DRAGON STOUT	COKE / DIET COKE ORANGE SPRITE MINERAL WATER, NATURAL WATER TONIC WATER	MOCKTAILS INTERNATIONAL COCKTAILS TROPICAL COCKTAILS FRUIT JUICE

* Depending on the country, the brand and type of beverages can change.

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.





IBEROSTAR
HOTELS & RESORTS