SUBLIME SAMANA
HOTEL & RESIDENCES

Catering Menus
WEDDING & EVENTS

SMALL LUXURY HOTELS OF THE WORLD®
Independently minded

Hosting your Event

All events at Sublime Samana include:

- Event coordinator
- Setup for ceremony and reception
- Servers, bartenders, security
- Reception style chairs and tables for up to 50 people
- Basic linens, napkins, plates, utensils, glassware for up to 50 people
- Preferred vendor list for photographer, DJ, florist, and event designer

Venues and Rental Fees

Beach and La Palapa $3,000

Garden and Bistro $2,000

Pool area and Gazebo $1,500

*Exclusive use of space, price is subject to tax.

MENU OPTIONS

Cocktail:	Hot, Cold, Sweet
Buffet:	Deluxe, Premium, Sublime
Plated:	Deluxe, Premium, Sublime
Bar:	Soft, Essential, Caribbean or Corkage Fee*

COCKTAIL

Minimum 20, Maximum 100 people

Cold hors d'oeuvres US$20

- Octopus with citrus olive sauce
- Steak tartar with grana padano cheese
- Smoked salmon and avocado muslin
- Roast beef crostini
- Salmon gravlax with pickles
- White fish ceviche with sweet potato puree
- Vietnamese roll with tofu
- Eggplant babaganoush
- Grilled zucchini stuffed with almond ricotta

Hot hors d'oeuvres US$24

- Salmon korokke and citrus mayonnaise
- Fried shrimp with quinoa and citrus sauce
- Mini cheese burger and BBQ Sauce
- Pumpkin and goat cheese arancini
- Pork belly with sweet and sour sauce
- Fried chicken with spicy mayonnaise
- Shrimp and cheese empanada
- Fried Tofu and Asian Sauce
- Toasted cauliflower and butter

Sweet Bites US$18

- Macaroon variety
- Chocolate Brownie
- Key lime pie
- Mango coconut cake
- Hazelnut Cake
- Chocolate cake

Price includes 3 selections of hors d'oeuvres per person, for 1 hour.

BUFFET *Deluxe* $55 USD

Minimum 25, Maximum 120 people
Includes starters, sides, main courses, and desserts

Appetizers

Potato and egg salad
Leafy green salad
Beet and chickpea hummus
Cheese and cold cuts board
Pickles and nuts
Fish ceviche of the day
Mussels with green sauce
Caprese-style short pasta salad

Main Courses

Braised beef with mushrooms and pumpkin purée
Roasted chicken with sautéed potatoes Provençal style
Garlic seafood pasta
Spinach arancini and pomodoro sauce and fresh basil

Desserts

Vanilla pannacotta and berry sauce
Pavlova with mango mousse
Apple strudel
Seasonal fruits

BUFFET *Premium* $70 USD

Minimum 25, Maximum 120 people
Includes starters, sides, main courses, and desserts

Appetizers

Babaganoush and focaccia
Quinoa and vegetable salad
Ceasar salad
Cheese and cold cuts board
Vietnamese rolls with peanut sauce
Corn and tomato salad
Cabbage and carrot salad
Fish ceviche of the day
Seafood salad

Main Courses

Roasted picaña with truffled mashed potatoes
Chicken Parmesan and roasted vegetables
Grilled catch of the day with creamy rice and parmesan
Roasted pork with coconut rice
Potato gnocchi with creamy basil and walnuts

Desserts

Milk custard with dulce de leche
Caramelized pears served with cream cheese
Lemon pie
Seasonal fruits

BUFFET *Sublime* $98 USD

Minimum 25, Maximum 120 people
Includes starters, sides, main courses, and desserts

Appetizers

Selection of cheeses and cold cuts
Green salad with toasted almonds
Tuna tataki salad and oriental mix
Quinoa and vegetable salad
Seafood ceviche
Shrimp and octopuss salad
Caprese salad

Soups

Seafood chowder
Broccoli and walnut cream

Main Courses

Braised leg of lamb with rice and pigeon peas
Smoked BBQ Pork Ribs with coleslaw and mashed potatoes
Salmon in sage butter and grilled vegetables
Honey-glazed pork breast and creamy sweet potato
Vegetable lasagna with pomodoro sauce

Desserts

Tiramisu
Strawberry and passion fruit pavlova
Apple tart tatin
Seasonal fruits

PLATED *Deluxe*

$60 USD

Minimum 25, Maximum 75 people
Includes one appetizer, a main course and a dessert

Appetizers

1. Beef carpaccio with grana padano slices, capers, arugula and balsamic vinegar
2. Roasted pumpkin soup and crispy prosciutto
3. Timbale of quinoa and roasted vegetables

Main Courses

1. Seared steak with wine sauce and creamy sweet Potato
2. Chicken breast with mustard sauce and seasonal vegetables
3. Short pasta with mild basil sauce and mozzarella balls

Desserts

1. Brownie with vanilla ice cream
2. Strawberry strudel and chocolate ice cream
3. Seasonal fruits

PLATED *Premium*

$85 USD

Minimum 25, Maximum 75 people
Includes one appetizer, a main course and a dessert

Appetizers

1. Caprese salad
2. Nikkei-style salmon tartar
3. Cream of roasted broccoli with goat cheese

Main Courses

1. Grilled steak with Provençal-style potatoes and smoked chimichurri
2. Catch of the day, creamy peas and cold almond soup
3. Pumpkin and honey risotto

Desserts

1. Passion fruit cheesecake
2. Dark chocolate mousse and red fruits sauce
3. Seasonal fruits

PLATED *Sublime*

$145 USD

Minimum 25, Maximum 75 people
Includes one appetizer, a main course and a dessert

Appetizers

1. Tuna tiradito, passion fruit mousse and roasted avocado
2. Shrimp in green sauce and avocado mousse
3. Vietnamese vegetable rolls and peanut sauce

Main Courses

1. Beef fillet with creamy truffled mushroom rice and gorgonzola cheese sauce
2. Grilled 1½ lb lobster, carrot and orange muslin and lemon butter sauce
3. Eggplant parmesan and fresh salad

Desserts

1. Tiramisu
2. Dark chocolate cake and vanilla ice cream
3. Mango Pavlova
4. Seasonal fruits

OPEN BAR OPTIONS

Soft Bar

Available during dinner:

BEER
Presidente

WINES
House White and Red

WATER AND SOFT DRINKS

$40 USD per person for 2 hours

Children pricing for all bar options:
- Children aged 6 to 17 pay 50% of the adult rate
- Children under 5 are free of charge

OPEN BAR OPTIONS

Essential Bar

BEER

Presidente

COCKTAILS

Mojito, Piña Colada

Dry Martini, Daiquiri

WINES

House White and Red

WATER AND SOFT DRINKS

$ 85 USD per person for 3 hours

$ 20 per person for each extra hour

Caribbean Bar

SPIRITS

Tequila: José Cuervo

Vodka: Smirnoff, Absolut

Gin: Bombay, Beefeater

Rum: Brugal Blanco and Extra Viejo

BEER

Presidente, Corona

JUICE

Orange, Pineapple, Cranberry

COCKTAILS

Mojito, Piña Colada, Dry Martini

$ 115 USD per person for 3 hours

$ 29 per person for each extra hour

Corkage Fee

SPIRITS*

$ 25 USD per bottle

Max. size 750 ml

SPARKLING WINE

$ 22 USD per bottle

Max. size 750 ml

WINE

$ 20 USD per bottle

Max. size 750 ml

BEER

$ 15 USD per case

Max. size 24 cans

Bar service and glassware included

**Includes soda and juice mixers*

STANDARD TERMS

- A minimum of hotel rooms and nights are required to be booked based on the group size, days of the week and season. Please check with our Sales Team for more details.
- All food and bar options are provided by Sublime Samana and required for booking.
- All catering menus, packages and bar options may be customized.
- Client Responsibilities if not selecting a Wedding Package: Officiant, Florals/Décor, Photographer, Wedding Cake, Music, Extra Tents, Dance floor, and other Furniture.
- A $3,000 deposit and signed contract are required within 1 week of contract sent date. The remaining balance is split between two payments.
- Pricing: Packages and catering menus are priced per person.
- Prices and availability are subject to change until contracted and menu is picked.
- An 18% tax and10% service charge applies to food, beverage, and equipment rentals.

Events at Sublime Samana

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