



Holiday Inn Resort Aruba BeverageMenus 2020





Holiday Inn Resort Aruba - Catering Menus



BEVERAGE HOSTED BAR

(Minimum 1 hour duration. Wines & Spirits may change and subject to availability)

BRANDS	STANDARD	PREMIUM	SUPER PREMIUM
Rum	Tropical	Bacardi	Meyers, Havana Club
Vodka	Tropico	Absolut	Grey Goose, Tito's
Gin	Windsor	Gordons	Tanqueray
Scotch	Morrison	J.W. Red Label	J.W. Black Label, Old Parr
Whiskey	Registry	Seagram's 7	Crown Royal
Bourbon	Kentucky	Jack Daniels	Wild Turkey
Tequila	Pancho	Jose Cuervo	Patron
Cognac	Napoleon	Courvoisier	Hennessy
Beers	Balashi	Heineken, Budweiser	Heineken, Budweiser, Corona
Red & White Wine	Cono Sur	Cono Sur	20 Barrels
Rose	Western Cellars	Western Cellars	Elouan
1st Hour	\$24,00	\$28,00	\$32,00
Additional Hour	\$18,00	\$20,00	\$24,00

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BEVERAGE HOSTED & CASH BARS ON CONSUMPTION

(Minimum 1 hour duration. Wines & Spirits may change and subject to availability)

Standard Brands	\$7.75
Premium Brands	\$10.25
Super Premium Brands	\$12.75
Domestic Beer	\$6.75
Imported Beer	\$8.00
Soft Drinks	\$3.50
Juices	\$4.00
Mineral Water	\$3.00
Bartender attendant fee required	
1 bartender for every 100 guests, up to 3 hours	\$75.00
Each additional hour	\$25.00
Cashier attendant fee required	
1 cashier for every 100 guests, up to 3 hours	\$75.00
Each additional hour	\$25.00

All prices are per person and in US Dollars unless other wise stated. An additional 15% service charge will be applied to the price. Price includes government taxes. All prices are subject to change.

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BEVERAGE WINE BY THE BOTTLE

(Minimum 1 hour duration. Wines & Spirits may change and subject to availability)

Champagne and Sparkling Wine							
	Pasqua Moet & Chandon	Prosecco Extra Dry Champagne	Italy France	\$44.00 \$150.00			
	White Wine Cono Sur Cono Sur Terra del noce Tiefen Brunner 20 Barrels	Chardonnay Sauvignon Blanc Pinot Grigio Pinot Grigio Chardonnay	Chile Chile Italy Italy Chile	\$34.00 \$34.00 \$34.00 \$47.00 \$58.00			
	Blush and Rose Wine						
	Western Cellars M de Minuty	White Zinfandel Rose	USA France	\$34.00 \$40.00			
Red V	Vine						
Alam	Sur Iob es Smith "Boom Boom"	Merlot Cabernet Sauvignon Pinot Noir Shiraz Malbec Cabernet Sauvignon	Chile Chile France USA Argentina USA, California	\$34.00 \$34.00 \$46.00 \$58.00 \$47.00 \$63.00			

All prices are per person and in US Dollars unless other wise stated. An additional 15% service charge will be applied to the price. Price includes government taxes. All prices are subject to change.

GENERAL INFORMATION

Menu Selection

Selections should be submitted to the events department at least four weeks in advance. Otherwise certain items may not be available on the island in time for the event. Menu selection is limited to one item per function. Government taxes are including in the menu prices and an additional 15% service charge will be added to the prices. All prices are in US\$ and are subject to change

Food and Beverage

The enclosed menus are o^ered as suggestions. The events department will be pleased to design a menu to your specifications. All food must be supplied and prepared by the hotel. All food and beverage must be purchased from the hotel. Any exceptions must be approved by the hotel management. In addition, no food or beverage is to be removed from the hotel.

Billing and Deposits

Billing arrangements for all events must be made in accordance with hotel policies. All requests for direct billing must be authorized by our accounting department. An initial deposit of 25% will be due on signing of agreement. 50% of total invoice will be due one (1) month before the event. 25% will be due three (3) working days, excluding weekend and Island Holidays, before the event, with final guarantee

Plated & Buffets

A minimum of (25) guests for plated event and minimum of (50) guests for bu[~]et events. Prices may vary for bu[~]et menus under (50) persons.

Guarantees

Client must notify the hotel of the exact number of guests (72) hours prior to the event. This minimum number of guests will be considered a final guarantee for which the client will be charged, even in the event fewer guests actually attend. The hotel will be prepared to service and set up 3% over the final guarantee

Function Space

Function space is assigned according to the anticipated guaranteed number of guests and set up needs. In case of fluctuations i the number of attendees the hotel reserves the right to reassign function space as needed. The hotel will charge a fee for extraordinary set up requirements.

Damage

The client will be responsible for any damage to the hotel, inside or outside, caused by them or their guests.

GENERAL INFORMATION

Cancellation / Food and Beverage Attrition

The hotel is relying on the food and beverage functions as outlined in the function information agenda as part of the group sales agreement. (Organization name) agrees that a loss will be occurred by the hotel should there be a reduction in the number of food and beverage functions and guaranteed covers. Charges will be as outlined in same group sales agreement.

Labor charges

Should the scheduled starting time of a function be delayed by more than an hour, without prior notification, an overtime charge will be applied to the client's account. Should the function exceed the scheduled ending time this charge will also apply. One bartender and one bar will be provided for every (100) guests the bartender fee is \$75.00 per bartender. For all carving and action stations a \$25.00 Chef's fee will be charged per 2 hours. An additional labor charge may apply if the function space set up is requested to be changed once completed. This charge will only apply if the set up is di[°]erent from the banquet event order agreed upon.

Security

The hotel will not assume any responsibility for the damage or loss of any item(s) left in the function rooms prior to or following the event. Arrangements for security of exhibits, merchandise or articles set for display must be made with the events department prior to the event. The hotel reserves the right to require the client to provide additional security at any event if necessary.

Décor and Entertainment

The events department will be pleased to arrange flower arrangements, centerpieces, ice carvings, live entertainment, photographers, team building events, theme nights and more. The hotel will not allow any items to be attached to the walls, floors or ceilings of any function space with nails, staples, duct tape or any other substance, unless with prior approval by management.

Shipments

In case of forwarding packages to the hotel, please request the proper shipment instructions and customs information from the events department. All incoming packages must be marked with the date and name of the group and addressed to the attention of the assigned group event manager. The hotel will not accept any packages shipped COD. It is the responsibility of the client to ensure packages arrive on time. After the event the events department will assist with returning packages, for which all charges will be billed to the group master account or valid courier account number. The hotel will not ship any packages COD.