



AN IHG® HOTEL
ARUBA



Holiday Inn Resort Aruba Dinner Menus 2020



Holiday Inn Resort Aruba - Catering Menus



DINNER SELECTIONS PLATED

Select Your choice of 1 Appetizer, 1 Entrée & 1 Dessert for your event.

(Minimum 25 guests)

APPETIZER

PARMA HAM WITH SWEET MELON

Arugula and rosemary scented balsamic reduction **\$14.00**

We recommend Pinot Grigio

AHI TUNA TARTAR

Seaweed salad and pickled ginger, served with lime & soy dressing **\$14.50**

We recommend Sauvignon Blanc

CHICKEN BALLOUTINE WITH DRY FRUITS

Mesclun salad and mango chutney

\$12.50

We recommend Chardonnay

MARINATED CARIBBEAN SEAFOOD SALAD

Lemon & olive oil dressing, served with assorted garden leaves **\$17.00**

We recommend Pinot Grigio

SMOKED SALMON CREPES

Arugula, crème fraiche with herbs, marinated beetroots **\$15.00**

We recommend Dry Rose

SESAME COATED BEEF TENDERLOIN GALETTE

Thai inspired vegetable hay in sweet soy sugo

\$17.00

We recommend Merlot

GOAT CHEESE GRATIN WITH RED ONION JAM

Arugula leaves and toasted walnut pesto

\$14.50

We recommend Pinot Noir

OXTAIL TERRINE WITH VEGETABLES

Marinated mushrooms and tarragon vinaigrette **\$14.50**

We recommend Chardonnay

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ENTRÉES

POULTRY

CHICKEN PARMESAN

Chicken breast in Parmesan coat – tomato & fresh basil sauce \$23.50

We recommend Sauvignon Blanc

CHICKEN MADRAS CURRY

Boneless chicken breast – curry sauce - fresh herbs and ginger \$23.50

We recommend Shiraz

GREEK STYLE CHICKEN BROCHETTE

Boneless chicken thigh pieces with onions and peppers, served with tzatziki and lemon

\$23.50

We recommend Chardonnay

KENTUCKY STYLE FRIED CHICKEN

Served with BBQ sauce and coleslaw

\$23.50

We recommend Sauvignon Blanc

CHICKEN DIJON

Boneless breast of chicken, stuffed with mushrooms and spinach in a creamy Dijon mustard sauce

\$23.50

We recommend Dry Rose

BEEF

GRILLED NY STRIPLOIN STEAK

with tomato chimichurri

\$36.00

We recommend Merlot

BEEF BOURGUIGNON

Tender meat stew with mushrooms and carrots in a hearty red wine sauce

\$24.50

We recommend Cabernet Sauvignon

FILET MIGNON

Beef tenderloin served with green peppercorn sauce and herb butter

\$40.00

We recommend Shiraz

All dinner entrées (except pastas) include potato or rice, a choice of side salad or sautéed vegetables, fresh bread service with butter, coffee, tea or decaffeinated coffee





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(Minimum 25 guests)

FISH & SEAFOOD

POACHED GROUPEL ROULADE

Sautéed spinach- caper butter sauce

\$23.50

We recommend Chardonnay

GRILLED SALMON FILET

Béarnaise sauce and lemon infusion

\$28.00

We recommend Sauvignon Blanc

BROILED MAHI MAHI

Creole sauce and caramelized onions

\$28.00

We recommend Dry Rose

PAN SEARED TUNA LOIN

Seaweed salad, served with soy & lime dressing
with sesame infusion

\$29.00

We recommend Pinot Noir

CURRY FRIED TILAPIA FILET

Chunky coconut curry and lemon

\$23.50

We recommend Chardonnay

SAUTÉED SHRIMPS

With tomatoes and artichokes – fresh basil and garlic,
Rosemary fragrance

\$30.00

We recommend Dry Rose

PASTA

LASAGNA BOLOGNESE

Tender meat ragout with vegetables
served with two deli sauces

\$21.00

We recommend Merlot

LINGUINI FRUTTI DI MARE

Assorted seafood in Chardonnay
& herb sauce

\$25.00

We recommend Sauvignon Blanc

MASCARPONE RAVIOLI

Sautéed spinach with garlic
in a creamy Gorgonzola sauce

\$21.00

We recommend Pinot Noir

All dinner entrées (except pastas) include
potato or rice, a choice of side salad or
sautéed vegetables, fresh bread
service with butter, coffee, tea or
decaffeinated coffee



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(Minimum 25 guests)

COMBINATION PLATES

CHICKEN DIJON & PAN SEARED TUNA LOIN

\$35.00

We recommend Dry Rose

GREEK STYLE CHICKEN BROCHETTE & GRILLED SALMON FILET

\$34.00

We recommend Sauvignon Blanc

FILET MIGNON (3OZ) & SAUTÉED SHRIMPS (3PC)

\$40.00

We recommend Pinot Noir

SPECIALTY

Filet Mignon (6oz) & ½ pc Grilled Lobster

Tail \$48.00

We recommend Pinot Noir

DESSERTS

DELUXE DESSERTS

Apple pie
Chocolate pistachio cake
NY cheesecake
Black forest cake
Marshmallow brownies
\$8.00

PREMIUM DESSERTS

Chocolate mousse
Banana & Nutella cheesecake
Key lime pie
Tiramisu
Crème brulee
\$9.00

All dinner entrees (except pastas) include potato or rice, a choice of side salad or sautéed vegetables, fresh bread service with butter, coffee, tea or decaffeinated coffee

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DINNER COMPLETE SELECTIONS (PLATED)

3 Course Set Menus
(Minimum 25 guests)

SELECTION 1

CHICKEN BALLOUTINE WITH DRY FRUITS

Mesclun salad and mango chutney

GRILLED SALMON FILET

Béarnaise sauce, mashed potato and lemon infusion

BLACK FOREST CAKE

Cherry confit

\$38.00

We recommend Sauvignon Blanc

SELECTION 2

MARINATED CARIBBEAN SEAFOOD SALAD

Lemon & olive oil dressing, served with assorted garden leaves

GRILLED NY STRIPLOIN STEAK

Served with tomato chimichurri and potato gratin

CRÈME BRULEE

\$50.00

We recommend Merlot

SELECTION 3

PARMA HAM WITH SWEET MELON

Served with Arugula and rosemary scented balsamic reduction

FILET MIGNON

Beef tenderloin served with green peppercorn sauce and herb butter

TIRAMISU

\$58.00

We recommend Shiraz

All set menus include potato or rice, a choice of side salad or sautéed vegetables, fresh bread service with butter, coffee, tea or decaffeinated coffee

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DINNER CREATE YOUR OWN BUFFET

(Minimum 50 guests)

CHOICE OF THREE SALADS

Caesar salad
Greek salad
Roast potato salad with peppers and cilantro
Coleslaw
Pasta salad
Bean salad with tomatoes and onions
Assorted leaf salad with dressings
Bavarian potato salad

CHOICE OF THREE ENTRÉES

Greek style chicken brochette – tzatziki
Chicken Parmesan – tomato coulis
Kentucky style fried chicken –BBQ sauce
Chicken Dijon – mushrooms and spinach
Grilled salmon – Béarnaise sauce
Poached grouper - spinach and caper butter

CHOICE OF THREE SIDE DISHES

Roasted red potatoes with garlic and herbs
Truffle mashed potato
Baked potatoes with sour cream and cheese
Gratin potatoes
Rice pilaf with fresh cilantro and almonds
Saffron rice
Polenta pasticciata with Parmesan

CHOICE OF THREE DESSERTS

Chocolate mousse
Double layer chocolate cake
Chocolate pistachio cake
Mini éclairs
NY cheesecake
Key lime pie
Tiramisu

Caprese salad with balsamic reduction
Shrimp salad with vegetables
Caribbean grouper ceviche with fresh herbs
Tomato salad with Feta cheese and olives
Russian salad
Waldorf salad
Arugula with dried tomatoes and Parmesan
Curried rice salad with chicken and pineapple

Mini NY striploin steaks – tomato chimichurri
Beef Bourguignon – with vegetables
Lasagna Bolognese
Linguini Frutti Di Mare
Curry fried tilapia filet – tartar sauce
Broiled mahi mahi – Creole sauce

Honey glazed carrots
Sautéed broccoli
Cauliflower gratin
Assorted steamed vegetable medley
Green beans with bacon and onions
Alsation Ratatouille
Corn on the cob

Carrot cake
Apple pie
Black forest cake
Banana & Nutella cheesecake
Crème brulee
Plum Streusel
Marshmallow brownies

\$37.00

Including bread and butter
Coffee, tea, decaffeinated coffee



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DINNER THEMED BUFFETS

(Minimum 50 guests)

CARIBBEAN "FIESTA"

Salad bar with dressings and condiments
Caribbean shrimp salad, grouper ceviche
Potato brava with cilantro and peppers
Fresh papaya & mango salad
Roast pork platter with pineapple chutney
Nachos, corn bread, wheat tortillas
Bread and butter

Chicken Keeshi Yena (baked with Gouda cheese and vegetables)
Broiled mahi mahi with Creole sauce
Chili con carne
Mild spiced seafood & coconut curry

Fried plantain & yucca
Carnival rice
Steamed pumpkin with ginger

Caribbean coconut cake
Pineapple upside down
Dulce de Leche cheesecake
Banana cake
Mango mousse
Fresh cut fruits

\$47.00

THE ITALIAN

Salad bar with dressings and condiments
Arugula with dried tomatoes and Parmesan
Mixed seafood salad, caponata salad, pasta salad with tuna and broccoli
Grilled marinated garden vegetables
Prosciutto with sweet melon
Italian cheese platter with Gorgonzola, Pecorino, goat cheese and Mozzarella
Olives, capers, relishes
Focaccia bread, grissini, bruschettas with olive oil and butter

Chicken Piccata with Parmesan cheese in caper butter
Pan seared salmon with creamy spinach
Beef medallions in green peppercorn sauce
Lasagna Bolognese
Penne pasta puttanesca, with anchovies, capers and tomatoes

Polenta pasticciata
Basil rice with pistachios
Assorted garden vegetables

Tiramisu
Chocolate pistachio cake
Amaretto cheesecake
Strawberry panna cotta
Fresh cut fruits

\$47.00



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DINNER THEMED BUFFETS

(Minimum 50 guests)

CLASSIC BBQ BUFFET

Salad bar with dressings and condiments
Greek salad, coleslaw, Caesar salad, tricolor bean salad,
Tzatziki, tomato and Feta salad with onions
Pita bread, assorted bread rolls and butter

BBQ

Mini beef striploin steaks
Jerk spiced chicken breast
BBQ loin ribs

SAUCES

Tomato chimichurri, ginger & rosemary, BBQ

FISH

Caribbean grouper filet in lemon garlic butter

SIDES

Corn on the cob & honey glazed carrots
Pork and beans
Baked potatoes with traditional condiments
Mac & cheese

DESSERT

Chocolate cake, vanilla cake
Apple pie, carrot cake
Banana & Nutella cheesecake
Fresh cut fruits

\$49.00

PREMIUM BBQ

Salad bar with dressings and condiments
Greek salad, coleslaw, Caesar salad,
Chicken Cobb salad, tzatziki, roast eggplant salad
with Mediterranean spices, shrimp salad
Pita bread, assorted bread rolls and butter

BBQ

Surf N Turf (beef tenderloin and
lobster tail brochettes from the grill)
Jerk spiced chicken breast
Pork tenderloin in bacon coat

SAUCES

Mango chimichurri, Pico de Gallo, Dijon mustard sauce

FISH

Pan fried red snapper with wok seared vegetables

SIDES

Cauliflower gratin & sautéed broccoli
Grilled eggplant Parmiggiana
Truffle mashed potatoes
Rice pilaf with vegetables and shrimps

DESSERT

Chocolate cake, vanilla cake
Apple pie, pumpkin pie
Banana & Nutella cheesecake
Fresh fruit skewers with dips

\$55.00



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DINNER BUFFET UPGRADES

(Available with dinner buffet or reception only)

(Minimum 25 guests)

HEALTHY VEGETABLE CRUDITÉS

Selection of sliced garden vegetables

(broccoli, carrots, celery, cucumber, tomatoes, lettuce)

With choice of dips (tomato & basil, yogurt & mint, blue cheese)

\$8.50

FRESH FRUIT DISPLAY

Selection of fresh whole fruits (apples, bananas, oranges, grapes, strawberries)

Selection of fresh cut fruits (cantaloupe, watermelon, pineapples)

\$10.50

INTERNATIONAL CHEESEBOARD

Selection of five cheeses, served with traditional condiments

Crackers, nuts, fruits and olives

\$13.50

ITALIAN ANTIPASTI DISPLAY

Selection of sliced garden vegetables

(broccoli, carrots, celery, cucumber, tomatoes, lettuce)

With choice of dips (tomato & basil, yogurt & mint, blue cheese)

\$19.90

FISH & SEAFOOD DISPLAY

Smoked salmon, Caribbean grouper Ceviche, tuna tataki, shrimp cocktail,

Calamari salad, mixed seafood medley, octopus in olive oil

Selection of relishes, lemon, olives, onions, capers, seaweed, sour cream

\$25.00



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DINNER CARVING STATIONS

(Available with dinner buffet or reception only)

Carved fee at \$50.00 (2hours)

TURKEY BREAST

With farm house bacon coat, fresh rosemary, cranberry jus

Per 50 guests: \$670.00

ASIAN SPICED TUNA LOIN

Oriental spices, soy & lime dressing with sesame infusion

Per 50 guests: \$720.00

PRIME BEEF STRIPLOIN

Pink roasted with onion gravy

Per 50 guests: \$1050.00

WHOLE ROASTED RIB EYE

Slow cooked served with green peppercorn sauce

Per 50 guests: \$950.00

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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 included 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 offered 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 buffet events. Prices may vary for buffet 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 in 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.

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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 different 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.