

MENUS 2021

Corporate Holiday



AN IHG® HOTEL
ARUBA

Corporate Holiday

MENUS 2021

The Holiday Inn Resort Aruba is making it easy for you to enjoy your upcoming Holiday celebrations. The festive season is fast approaching... make yours a very memorable one and book your Holiday party at the Holiday Inn Resort Aruba and get attractive discounts and prizes for early bookings.

FOR RESERVATIONS AND ADDITIONAL INFORMATION, PLEASE CONTACT.

Danny Fernandes

✉ danny.fernandes@ihg.com

☎ 526-3444 (direct line)

MRS. CLAUSE HOMEMADE BREAKFAST BUFFET

MINIMUM 50 PAX

COLD

Selection of cold cuts and breakfast cheeses
Selection of fresh cut fruits
Baker's basket (Assorted breads, muffins, croissants,
Danish pastries)
Butter, preserves and Fruit Yoghurt

WARM

Scrambled eggs
Pork sausage
Traditional Christmas ham with cherries & pineapple glaze
Country style breakfast potatoes
Pancakes with maple syrup,
Pan de Jamon

BEVERAGES

Orange juice, cranberry juice and apple juice
Coffee, tea or decaffeinated coffee

\$30.00
PER PERSON

RUDOLPH'S SPECIALTIES

LUNCH BUFFET

MINIMUM 50 PAX

COLD

Red beet, Potato salad, Caesar salad, Seafood ceviche,
Pasta salad, Serrano Ham & Melon, Tuna tataki
Assorted breads & Butter

SOUP

Seafood chowder

MAIN COURSES

Roasted Turkey breast with herb gravy
Christmas ham with cherries & pineapple glaze
Salmon with lemon herb sauce
Vegetable fried rice
Sweet potato casserole
Sautéed green beans with bacon & onion

DESSERTS

Pumpkin pie, Quesillo,
Christmas cookies
Coffee, Tea or decaffeinated coffee

\$39.99
PER PERSON

CHILDREN 6-12 YEARS ½ PRICE

LITTLE DRUMMER

COCKTAIL RECEPTION

MINIMUM 50 PAX

COLD BITES

Mahi Mahi tempera
Seafood Ceviche
Smoked Salmon Crepe

WARM BITES

Spicy meatball with raspberry glaze
Mini Johnny cake with salt fish,
Mini keshi yena

SWEET BITES

Coconut & Chocolate truffles
Tres leche

(1 EACH PER PERSON)

\$27.00
PER PERSON

SANTA CLAUS' FAVORITE BUFFET

MINIMUM 50 PAX

SALADS

Salad bar with dressings & condiments
Couscous with toasted almonds and dried cranberries
Roasted root vegetables with apple cider vinaigrette
Antipasto & cheeses, Hummus & crudités
Assorted dinner rolls & Butter

SEAFOOD STATION

Peel & eat Shrimp with cocktail sauce
Black sesame crusted tuna tataki with honey curry sauce
Seafood Ceviche

SOUP

Crab & corn chowder with garlic croutons & papaya hot sauce

CARVING

Christmas roasted Turkey with giblet gravy
Crispy apple, sausage & dried cherry stuffing

MAIN DISHES

Traditional Christmas ham with cherries & pineapple glaze
Slow roasted beef tenderloin with cranberry & red wine sauce
Red snapper fillet with vierge sauce
Mini Ayaka

SIDE DISHES

Green beans with crispy onion & sundried tomatoes
Sautéed baby vegetables
Gorgonzola & porcini pasta casserole
Jasmine rice with charred scallions

DESSERTS

Pumpkin pie, pecan pie and a selection of small dessert bites

\$65.00
PER PERSON

CHILDREN 6-12 YEARS ½ PRICE

ALL PRICES ARE IN USD AND
ARE SUBJECT TO A 15% SERVICE CHARGE

CHIMNEY STOCKINGS

BUFFET

MINIMUM 50 PAX

SALADS

Salad bar with dressings & condiments
Honey roasted pumpkin with dried cranberries & feta cheese
Red Skin potato salad with chives
Hummus & crudités
Assorted dinner rolls & butter

SOUP

Cream of pumpkin with toasted pumpkin seeds

CARVING

Christmas roasted turkey with giblet gravy & cranberry sauce
Grandma's turkey stuffing

MAIN DISHES

Traditional Christmas ham with cherries & pineapple glaze
Blackened Mahi Mahi with mango & strawberry salsa
Hickory smoked Tenderloin with mushroom sauce

SIDE DISHES

Maple roasted pumpkin with Brussels sprouts
Broccoli & garlic aioli
Creamy scalloped potatoes with chives
Christmas fried rice

DESSERTS

Pumpkin pie, pecan pie, Christmas cookies and a selection of small
dessert bites

\$50.00
PER PERSON

CHILDREN 6-12 YEARS ½ PRICE

SANTA'S ELVES

SPECIAL OPEN BAR PRICES

H O U S E B R A N D S

HARD LIQUOR

Tropical – Rum
Tropical - Vodka
Windsor – Gin
Morrison - Whiskey
Kentucky – Bourbon
Pancho - Tequila
Napoleon – Cognac

BEERS

Balashi – Beer
Chill – Beer

LOCAL FAVORITES

Ponche Crema
Amaretto

WINE SELECTION

House Red, White, Blush wine

NON-ALCOHOLIC BEVERAGES

Soft Drinks, Assorted Juices, Fruit Punch

\$20.00

FIRST HOUR

\$15.00

SECOND HOUR

\$10.00

THIRD HOUR

(MINIMUM 3 HOURS)

THE GRINCH

SPECIAL OPEN BAR PRICES

P R E M I U M B R A N D S

HARD LIQUOR

Bacardi – Rum
Absolut - Vodka
Gordons – Gin
J.W. Black Label - Scotch
Seagram's 7 - Whiskey
Jack Daniels – Bourbon
Jose Cuervo - Tequila
Courvoisier – Cognac

BEERS

Heineken & Budweiser

LOCAL FAVORITES

Ponche Crema
Amaretto

WINE SELECTION

House Red, White, Blush wine

NON-ALCOHOLIC BEVERAGES

Soft Drinks, Assorted Juices, Fruit Punch

\$25.00

FIRST HOUR

\$20.00

SECOND HOUR

\$15.00

THIRD HOUR

(MINIMUM 3 HOURS)

Santa's GIFTS FOR THIS YEAR

***Book you event before October 31st and receive**

*10% off the Holiday menu and open bar prices with a group of minimum 100 persons or more

A complimentary Room night for each \$2500.00 spend on your holiday party
(Excluding Taxes)

Complimentary Dinner voucher with a value of \$ 100.00 for each 70 persons, you booked for your Holiday party

FOR RESERVATIONS AND ADDITIONAL INFORMATION, PLEASE CONTACT.

Danny Fernandes

✉ danny.fernandes@ihg.com

☎ 526-3444 (direct line)



AN **IHG**® HOTEL
ARUBA