

alaya

AUTOGRAPH COLLECTION<sup>®</sup>  
HOTELS

# *Wedding Menus*





# *Romance Culinary Experience*





# TABLE OF CONTENTS

## SHARING THE TABLE 4 ♦

*Served on the center of the table for sharing among friends & family*

## BRUNCH ANYONE? 7 ♦

*Served buffet style or on the center of the table*

## BUFFETS 8 ♦

*Features live grill action station*

## FOOD STATIONS 11 ♦

*Upgrade your buffet menu selection with an additional food station*

## TAILORED DINNER EXPERIENCES 13 ♦

*Share dinner together with your friends & family in any of our available locations*

## GALA AT ITS BEST 14 ♦

*Gourmet 4 course dinner experience*

## BITES & HORS D'OEUVRES 15 ♦

## ROMANTIC BEACH DINNER 16 ♦

## GETTING READY! 17 ♦

*Bridesmaid and Groomsmen's room bites*

## BARS 19 ♦

## SPECIALTY BARS 22 ♦





# SHARING THE TABLE

*Served on the center of the table for sharing among friends and family. Minimum 10 guests.*

*Upgrade your main course with lobster tail -\$30*

All prices are quoted in US Dollars and are subject to 12.5% tax and an 18% service charge.

## *International* | \$58

### **BREAD**

White bread, six cereals bread, French baguette,  
whole wheat, brioche

### **SALADS & APPETIZERS**

Red wine pear salad, Roquefort cheese dressing (VT)  
Greens salad, beets, almond dressing (VT) (N)  
Smoked salmon rosettes with its garnishes, melba bread

### **MAINS**

Vegetable strudel, red bell peppers sauce (VG) (GF)  
Meuniere black mussels (GF)  
Beef stew with Cabernet (GF)  
Snapper, saffron cream (GF)  
Coconut shrimps, peach sauce (N)

### **SIDES**

Potatoes au Gratin (VT)  
Stewed cabbage, bacon (GF)  
Sweet peas, onion, mint (VG)  
Mushrooms, balsamic (VG)

### **DESSERTS**

Saint-honoré tart (N) (VT)  
Black forest cake (VT)  
Coffee and vanilla mousse (VT) (GF)  
Mascarpone and red fruits tart (VT)



# SHARING THE TABLE

*Served on the center of the table for sharing among friends and family. Minimum 10 guests. Upgrade your main course with lobster tail -\$30*

All prices are quoted in US Dollars and are subject to 12.5% tax and an 18% service charge.

## *Mediterranean | \$62*

### **BREAD**

Whole wheat bread, mini baguette, mini ciabatta, tomato focaccia bread

### **SALADS & APPETIZERS**

Roasted peppers, arugula salad (VG) (GF)

Prosciutto, salami

Tomato, fresh cheese salad with basil (VT)

Garden greens salad, peppers, olives, cucumbers, lime vinaigrette (VG) (GF)

### **MAINS**

Beef medallions, creamy wild ceps sauce with brandy (GF)

Grilled mahi-mahi, lime roasted fennel (GF)

Spinach and ricotta cheese pasta

Chicken supreme, parmesan cheese

Farfalle, tomato sauce, peppers (VT)

### **SIDES**

Asparagus risotto with tarragon (VT)

Fried eggplant, mozzarella gratin (VT)

Creamed spaghetti , bacon, onion, ham

Ratatouille (VG) (GF)

### **DESSERTS**

English soup (VT) (GF)

Cheese bomb (VT)

Pear crostata (VT)

Chocolate cake with mascarpone (VT)





# SHARING THE TABLE

*Served on the center of the table for sharing among friends and family. Minimum 10 guests.*

*Upgrade your main course with lobster tail -\$30*

All prices are quoted in US Dollars and are subject to 12.5% tax and an 18% service charge.

## *Caribbean | \$54*

### **BREAD**

White bread, whole wheat, corn chips

### **SALADS & APPETIZERS**

Pico de gallo salsa, guacamole (VG) (GF)

Tropical grilled chicken and pineapple salad (GF)

Romaine lettuce salad, mango, avocado (VG) (GF)

Cassava empanadas with cheese (VT)

### **MAINS**

Roasted jerk chicken breast (N)

Banana wrapped snapper, onions, peppers (GF)

Roasted pork spareribs

Vegetable curry roti (VT)

### **SIDES**

Spiced coleslaw with honey (VT) (GF)

Peas & rice (VG) (GF)

Fried plantain tostones

### **DESSERTS**

Vanilla and coconut custard (VT) (GF)

Passion fruit cheesecake (VT)

Rice pudding (VT)

Belizean coconut tart (VT)



# BRUNCH ANYONE? | \$58

*Brunch that can be served on a buffet display or center of the table. Minimum 25 guests.*

All prices are quoted in US Dollars and are subject to 12.5% tax and an 18% service charge.

Freshly brewed coffee, assorted specialty teas and infusions, variety of juices.

## BLOODY MARY STATION

Assorted pastries, pound cakes, and muffins, butter, marmalade, jellies and preserves

Assorted yogurt selection

Granola and muesli (N)

Season's fruit (VG) (GF)

## SALADS

Cesar salad, parmesan cheese, anchovies, focaccia croutons (VT)

Arugula salad, balsamic dressing (VG) (GF)

Marinated roasted portobello mushrooms (VG) (GF)

## BAGLE STATION

Assorted bagel sandwiches tailored at your guests' taste, smoked salmon and local complements.

## SOUPS

Vegetable minestrone (VG) (GF)

Spiced seafood bisque

## MAINS

Eggs & mini omelettes

Bacon, sausage

Brioche french toast, flamed bananas

Oven roasted potatoes (VG) (GF)

Spinach quiche (VT)

Rosemary roasted New York striploin

Cajun spiced chicken breast

Steamed fresh season's vegetables (VG) (GF)

## DESSERTS

Passion fruit mousse (VT)

Three milk cake (VT)

Alaia's signature chocolate brownie (VT) (N)

## UPGRADES

\$8

Smoothie station,  
Live station with a variety of fruits, nuts, and power juices.





# BUFFETS

*A live grill action station will be set up for your event. Minimum 25 guests.*  
All prices are quoted in US Dollars and are subject to 12.5% tax and an 18% service charge.

## *Welcome to Belize | \$62*

### **SALADS & STARTERS**

Belizean shrimp ceviche  
Coconut coleslaw  
Garden greens salad  
Potato Salad

### **SIDES**

Fried plantain (VG)  
Roasted local vegetables medley  
Peas & rice (VG)  
Pickled vegetables (VG) (GF)

### **MAINS**

Belizean chicken stew  
Grilled recado spiced chicken  
Fish Sere  
Fried Fish

### **DESSERTS**

Coconut Tart (VT)  
Belizean Fudge (VT)  
Belizean bread pudding  
Mango mojito cheesecake (VT)



# BUFFETS

*A live grill action station will be set up for your event. Minimum 25 guests.*  
All prices are quoted in US Dollars and are subject to 12.5% tax and an 18% service charge.

## *Latin Barbecue | \$66*

### **SALADS & STARTERS**

Mixed green salad, fruits vinaigrette (VG) (GF)  
Traditional sea food ceviche, corn chips  
Pineapple salad, fresh orange, cilantro cucumber, chargrilled corn (VG) (GF)  
Fresh lettuce and tomatoes salad, balsamic vinegar dressing (VG)

### **SIDES**

Red and green salsas (VG) (GF)  
Guacamole (VG) (GF)  
Coconut Rice  
Corn and flour tortilla chips (VG)  
Fried plantains (VG)  
Pico de gallo salsa, ranch style cubanela salsa (VG)

### **FROM THE GRILL**

Flank steak  
Chimichurri marinade chicken breast  
Beef brochette  
Chicken Quesadillas (VT)  
Chorizo, caramelized onions

### **DESSERTS**

Churros (VT)  
Three milk cake (VT)  
Coconut crème (VT)  
Tropical fruits salad (VG) (GF)







# BUFFETS

*A live grill action station will be set up for your event. Minimum 25 guests.*  
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## *Cajun Barbecue | \$84*

### **SALADS & STARTERS**

Mixed green salad, lime vinaigrette (VG) (GF)  
Cesar salad, (VT)  
Fish ceviche  
Pasta salad  
Cucumber salad, grilled corn (VG) (GF)  
Lettuce salad, mustard dressing (VG)

### **SIDES**

Grilled vegetables (VG) (GF)  
Baked potatoes, noisette butter (VT) (GF)

### **FROM THE GRILL**

Chicken breast  
Rum barbecue ribs  
Salmon fillet  
New York steak  
Flank steak and bacon brochette  
Grilled Shrimps

### **DESSERTS**

Apple pecan tart (VT) (N)  
Chocolate and strawberry cheesecake (VT)  
Key lime mousse (VT)  
Grilled pineapple, cinnamon sugar (VG) (GF)



# FOOD STATIONS

*Upgrade your buffet menu selection with an additional food station or choose several from the following for a taste of the world experience. You can also pick a standalone selection without the buffet.*

*All prices are quoted in US Dollars and are subject to 12.5% tax and an 18% service charge.*

## *Ceviches*

### **ADD-ON \$22 STAND-ALONE \$35**

Traditional mixed ceviche  
Tropical shrimp ceviche (GF)  
Fish ceviche, mango and avocado (GF)  
Peruvian lobster ceviche (GF)  
Vegan ceviche (VG) (GF)

## *Cheese & Charcuterie*

### **ADD-ON \$10 STAND-ALONE \$14**

Variety of mature and aged cheeses, Marinated soft cheeses  
Assorted charcuteries, prosciutto, salami, chorizo  
Sun dried fruits, jams, chutneys (N)  
Assorted homemade crackers, bread sticks

## *Latin Station*

### **ADD-ON \$22 STAND-ALONE \$35**

Flautas, fried tacos with chicken  
Vegetable burrito (VT)  
Belizean Panades, hash fish  
Chicken Salbutes  
Chicken and Beef Flautas  
Savory Fry Jacks  
Variety of 4 mexican spicy salsas  
Guacamole, pico de gallo salsa (VG) (GF)

## *Pasta Station*

### **ADD-ON \$14 STAND-ALONE \$22**

Live station of pasta prepped to order  
Spaghetti, penne, fusilli, cheese ravioli and gnocchi  
Variety of garnishes and vegetables  
Tomato sauce, Alfredo sauce, pesto and Bolognese sauce

## *Salad Bar*

### **ADD-ON \$10 STAND-ALONE \$14**

Live station with salads tossed to your liking  
Variety of lettuces, vegetables and garnishes  
Cesar salad, Niçoise salad, Cob salad, coleslaw

Variety of 6 dressings and vinaigrettes:  
*Buffalo sauce, teriyaki sauce, sweet chilly sauce, spicy mayo, limes, shallot vinaigrette, honey & mustard dressing*

## *Fry Station*

### **ADD-ON \$14 STAND-ALONE \$22**

Onion rings (VT)  
Breaded artichokes  
Fry Jacks (VG)  
Conch fritters  
Spiced shrimp popcorn  
Crudités platter (VG) (GF)







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## *Simply Roasted*

**ADD-ON \$30 STAND-ALONE \$48**

Live carving station of oven roasted and live firewood  
roasted pieces  
New York striploin  
Herb marinated whole chicken (GF)  
Roasted pork Leg (GF)  
Whole roasted squash (VG) (GF)  
Roasted potatoes with garlic cream (VT) (GF)

## *S'mores Station*

**ADD-ON \$10 STAND-ALONE \$14**

Marshmallows, White chocolate & dark chocolate fondues  
Toppings variety, strawberry, blueberry, mango-ginger,  
apple-cinnamon, papaya, prune, muesli-pears and honey-  
banana

## *Churro Station*

**ADD-ON \$10 STAND-ALONE \$14**

Cinnamon and sugar, caramel milk, dark chocolate sauce,  
white chocolate sauce  
Hot chocolate milk

## *Chocolate Party*

**ADD-ON \$14 STAND-ALONE \$22**

It's all about the chocolate.  
Assorted cakes, truffles, and mousses with a variety of  
white and dark chocolate pastries

## *Petit Fours & Truffles*

**ADD-ON \$14 STAND-ALONE \$22**

Fantastic way to end your dinner.  
New York style cheesecake, mango parfait, eclairs,  
strawberry franchipan  
Assorted truffles

## *Cupcake Display*

**ADD-ON \$10 STAND-ALONE \$14**

Fun and colorful for anytime of the day.  
Decorate your own cupcake with our garnishes  
and complements.  
Assorted cupcakes, and mini muffins, with a  
variety of 4 buttercream flavors and assorted  
toppings

## *Refreshing*

**ADD-ON \$10 STAND-ALONE \$14**

Organic local drinks: Hibiscus infusion, lime  
and coconut water Popsicles, Frozen fruit brochettes





# TAILORED DINNERS

*Share dinner together with your friends and family in any of our available locations.*

All prices are quoted in US Dollars and are subject to 12.5% tax and an 18% service charge.

## *Curated Experiences*

### **OPTION 1 | \$60**

Garden greens salad, smoked bacon, grape tomatoes, candied walnuts, Frangelico vinaigrette (GF)  
Filet mignon, potato and carrot puree, crispy onion, sweet corn cream sauce (GF)  
Tapioca in coconut milk, roasted pineapple (VG)

### **OPTION 2 | \$40**

Shrimp ceviche, avocado puree & chili popcorn (GF)  
Pan seared chicken breast, honey, ginger marinade, mango chutney (GF)  
Dark and white chocolate mousse duo, praline (N)

### **OPTION 3 | \$66**

Tomato cream soup, glazed celery, feta cheese crumbles (VT) (GF)  
Surf & turf of beef tenderloin in Merlot sauce, shrimps in lobster sauce, parmesan, risotto and vegetables (GF)  
Orange sabayon, cardamom sable

### **OPTION 4 | \$60**

Garden greens salad, goat milk cheese, apple vinaigrette (VT) (GF)  
Marinated beef flank steak, seasoned spring onions, tomato confit (GF)  
Chocolate caramel tart, caramelized red wine pears (GT)

### **OPTION 5 | \$84**

Lobster tail salad, shallot and hibiscus vinaigrette (GF)  
Roasted beets cream soup, black truffle (VT) (GF)  
Beef short rib, carrot puree, glazed onions, demi-glace sauce (GF)  
Red velvet cake, tangerine buttercream

### **VEGAN OPTIONS | \$40**

Chopped iceberg salad, grape tomatoes, candied walnuts, Frangelico vinaigrette (VG)  
Hearts of palm and artichoke ceviche, avocado pure (VG)  
Curry lentils, steamed basmati rice (VG)  
Quinoa dairy-free risotto, seasoned spring onions, tomato confit (VG)  
Dark chocolate mousse, praline (VG) (N)



## GALA AT ITS BEST | \$140

*Experience the pinnacle of culinary excellence with this crafted gourmet four course dinner. It showcases the finest ingredients and innovative pairings that highlights our commitment for perfection. Savour the art of dine dining and let each course take you on a journey of flavours and textures.*

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Garden greens salad, roasted artichoke salad, lime and white balsamic vinaigrette oil (VG) (GF)

Marinated lobster, potato and tarragon cake, yellow curry and coriander cream sauce

Beef tenderloin, Porto demi glace sauce, boulangère potatoes, grilled asparagus

Three chocolate balance in different intensities







# BITES & HORS D'OEUVRES

4 varieties \$9 / 6 varieties \$13

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## Cold Options

Green apple gazpacho (VG) (GF)

Wild mushroom crostini goat cheese,  
herbs spread (VT)

Caprese skewer, balsamic glaze (VT)

Brie cheese toast, green tomato  
marmalade (VT)

Ricotta cheese and Iberic ham  
bruschetta

Tuna tartar, pickled ginger, wonton  
chip, wasabi cream

Peruvian ceviche shooters, tiger's milk  
(GF)

Smoked salmon rosettes, aigrette  
cream

Roast beef with horseradish,  
pumpnickel toast

Teriyaki glazed beef tenderloin tataki,  
crispy rice noodles

## Hot Options

Bacon wrapped chorizo, dates, parsley  
(GF)

Spanish sausage in puff pastry with  
polenta

Conch fritters, spicy mayo

Salmon cakes, coconut tartar sauce,  
mango chutney

Jerk chicken wings (N)

Chicken satays, cashew crust, tamarind  
sauce (N)

Mini beef brochettes, Argentinean  
chimichurri

Shrimp satay with coconut (N)



# ROMANTIC BEACH DINNER

*Savor gourmet dishes prepared by a skilled chef, paired with fine wine and personalized service, creating the perfect setting for an intimate and magical night with your loved one.*

All prices are quoted in US Dollars and are subject to 12.5% tax and an 18% service charge.

## Gold Tier | \$130

Garden Greens Salad, Goat Milk Cheese, Caramelized Nuts, Apple Vinaigrette (N)

Coconut Breaded Shrimps, Pineapple Pico De Gallo Salsa (N)

Filet Mignon, Rosemary Demi Glace, Mushroom Risotto, Grilled Vegetables  
Or  
Snapper Fillet, Polenta, Roasted Broccoli, Lemon Butter Sauce

Alaia's Signature Cheesecake, Seasonal Berries, Chocolate Crumbles

Glass of Sparkling Wine is Included

## Platinum Tier | \$140

Arugula and Garden Green Salad with Goat Cheese, Candied Walnuts, and Raspberry Vinaigrette (N)

Grilled Lobster Tail, Garlic and Lime butter, Mango Relish and Coconut Tartar Sauce  
Or  
Snapper Fillet, Polenta, Roasted Broccoli, Lemon Butter Sauce

Beef Tenderloin, Black Pepper and Brandy Sauce, Boulangère Potatoes Sherry Glazed Asparagus  
Or  
Tomahawk Steak, Porto Demi Glace, Roasted Asparagus, Truffled Mashed Potatoes

Dark And White Chocolate in Textures







# GETTING READY!

*Small nibbles for your party as you get ready for your big day. Minimum 10 guests.*  
All prices are quoted in US Dollars and are subject to 12.5% tax and an 18% service charge.

## Bridesmaid's Room | \$22

Homemade crackers and breadsticks  
Season's fruit platter (VG) (GF)  
Crudités platter, carrots, cucumbers, celery sticks, tomatoes, romaine hearts, ranch dressing, mustard vinaigrette (VG)  
Tabbouleh salad, cucumbers, tomato, peppers, parsley (VG) (GF)  
Turkey ham sandwich  
Roasted vegetables ciabatta (VG)  
Truffles (N)

## Groomsmen's Room | \$26

Season's fruit platter (VG) (GF)  
Crudités platter, carrots, cucumbers, celery sticks, tomatoes, romaine hearts, ranch dressing, mustard vinaigrette (VG)  
Pretzels, peanuts and dried fruits (N)  
Quesadillas, flour tortilla, mozzarella cheese, chicken  
Turkey ham sandwich  
Beef sliders  
Roasted vegetables ciabatta (VG)

## Wedding Cakes

**Flavors:**  
Strawberry, vanilla, chocolate, dulce de leche, red velvet, vanilla rum, carrot, lemon.

Chocolate and vanilla are available for vegan and gluten free requirements. (VG) (GF)

**Icing:**  
Buttercream or Italian Meringue Frosting

## Cake Sizes

Large cake	up to 10 people	\$100
1 tier	10-20 people	\$180
2 tiers	20-30 people	\$200
2 tiers	30-40 people	\$250



# *Beverage Menus*





# BEVERAGES

*\$28 per person per hour / \$22 additional hour / Minimum 20 guests / Price inclusive of set up fee*

*All prices are quoted in US Dollars and are subject to 12.5% tax and an 18% service charge.*

## *Standard Bar*

### BEERS

BELIKIN | LANDSHARK

### HOUSE WINES

CHARDONNAY | CABERNET SAUVIGNON  
PROSECCO | ROSE

### RUM

OLD MASTER SILVER | OLD MASTER GOLD  
COCONUT RUM

### WHISKEY

DEWARDS WHITE LABEL | JIM BEAM  
MAKERS MARK

### VODKA

HYPER VODKA | ABSOLUT REGULAR | TITOS

### GIN

OLD MASTER | BEEFEATER LONDON | TANQUERAY

### TEQUILA

JOSE CUERVO SILVER | JOSE CUERVO GOLD

### LIQUEURS

ALAIA MADE KAHLUA | ALAIA MADE  
BAILEYS  
PEACH SCHNAPPS | APEROL | COINTREAU  
MIDORI | CAMPARI | BLUE CURACAO

### JUICES & SODAS

BOTTLE WATER | COCA COLA | DIET COKE  
SPRITE | GINGER ALE | CLUB SODA  
TONIC WATER | ORANGE JUICE  
PINEAPPLE JUICE  
CRANBERRY JUICE | MANGO JUICE







# BEVERAGES

*\$32 per person per hour / \$28 additional hour / Minimum 20 guests / Price inclusive of set up fee*  
All prices are quoted in US Dollars and are subject to 12.5% tax and an 18% service charge.

## *Premium Bar*

### BEERS

BELIKIN | BELIKIN LIGHTHOUSE  
LANDSHARK | HEINEKEN

### HOUSE WINES

CHARDONNAY | SAUVIGNON BLANC  
MALBEC | CABERNET SAUVIGNON  
PROSECCO | ROSE

### RUM

OLD MASTER SILVER | OLD MASTER GOLD  
COCONUT RUM | APPLETON 12 Y.O

### WHISKEY

JACK DANIELS | MAKERS MARK | BULLEIT  
RYE | JIM BEAM

### VODKA

ABSOLUT REGULAR | CIROC | TITOS

### GIN

BOTANIST | BEEFEATER LONDON  
TANQUERAY

### TEQUILA

1800 BLANCO | DON JULIO BLANCO | JOSE  
CUERVO SILVER | JOSE CUERVO GOLD

### LIQUEURS

ALAIA MADE KAHLUA | ALAIA MADE BAILEYS  
DISARONNO AMARETTO | APEROL | HENNESSY  
VS | MIDORI | CAMPARI | BLUE CURACAO

### JUICES & SODAS

COCA COLA | DIET COKE | SPRITE  
GINGER ALE | CLUB SODA | TONIC WATER  
ORANGE JUICE | PINEAPPLE JUICE  
CRANBERRY JUICE | MANGO JUICE | CRYSTAL  
BOTTLE WATER



# BEVERAGES

*\$36 per person per hour / \$32 additional hour / Minimum 20 guests / Price inclusive of set up fee*

All prices are quoted in US Dollars and are subject to 12.5% tax and an 18% service charge.

## Ultra Bar

### BEERS

BELIKIN | BELIKIN LIGHTHOUSE | BELIKIN  
LIGHT LANDSHARK | HEINEKEN

### HOUSE WINES

CHARDONNAY | SAUVIGNON BLANC | MALBEC  
CABERNET SAUVIGNON | PROSECCO | ROSE

### RUM

HAVANNA CLUB ANEJO | CAPT. MORGAN  
COCONUT RUM | APPLETON 12 Y.O

### WHISKEY

JACK DANIELS | WOODFORD RESERVE |  
MAKERS MARK | BULLEIT RYE | J.W DOUBLE  
BLACK

### VODKA

ABSOLUT REGULAR | GREY GOOSE | CIROC  
TITOS

### GIN

HENDRICKS | THE BOTANIST | TANQUERAY  
BOMBAY

### TEQUILA

1800 BLANCO | DON JULIO BLANCO | DON  
JULIO REPOSADO | CASAMIGOS BLANCO

### LIQUEURS

ALAIA MADE KAHLUA | ALAIA MADE BAILEYS  
DISARONNO AMARETTO | APEROL | HENNESSY VS  
MIDORI | CAMPARI | BLUE CURACAO

### JUICES & SODAS

COCA COLA | DIET COKE | SPRITE  
GINGER ALE | CLUB SODA | TONIC WATER  
ORANGE JUICE | PINEAPPLE JUICE | CRANBERRY  
JUICE | MANGO JUICE | CRYSTAL BOTTLE WATER







# SPECIALTY BARS

*Our mixologists blend fresh ingredients with creative flair, offering a distinctive drinking experience you won't find anywhere else.*

All prices are quoted in US Dollars and are subject to 12.5% tax and an 18% service charge.

## *The Martini Bar*

*Selection of classic martinis with a modern twist | \$22 per person per hour | Minimum 20 guests*

### THE DIRTY MARTINI

vodka, dry vermouth, olive juice, olive garnish

### COSMOPOLITAN

vodka, Cointreau, lime juice, cranberry juice, simple syrup, orange twist

### APPLETINI

rum, lime juice, apple schnapps, simple syrup

### MANHATTAN

rye whiskey, vermouth, Angostura bitters, brandied cherry skewer garnish



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## *Margarita and Mojito Bar*

*Create your favorite Margarita or Mojito | \$20 per person per hour | Minimum of 20 guests*

### MARGARITA OFFERINGS

silver & reposado tequila, simple syrup, fresh lime juice, Cointreau

### SELECTION OF GARNISHES

strawberries, grilled pineapple, jalapeño, cucumber, orange wedges, grapefruit wedges, lime wedges, sea salt rim, cane sugar rim

### MOJITO OFFERINGS

Caribbean white Rum, lime, mint

Flavor Selections—Mango, Pineapple, Watermelon, Passion fruit







## SPECIALTY BARS

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### *Bloody Mary and Bubbles Bar*

*Customize your classic mimosa or bloody Mary | \$22 per person, per hour | Minimum 20 guests*

#### BLOODY MARY OFFERINGS

Titos and Absolut vodka, house made bloody Mary mix, house made spicy mix

#### SELECTION OF BLOODY MARY GARNISHES

crispy bacon, celery, lemon, lime, artisan olives, pickled onion, cheddar cheese cubes

#### BUBBLES BAR OFFERINGS

Prosecco, orange juice, grapefruit juice, pineapple juice, mango, selection of seasonal fresh fruit garnishes.

FOR GROUPS UNDER 75 | BARTENDER FEE \$175





*Get in touch*

to speak with our wedding experts

Alaia Belize • [weddings@alaiabelize.com](mailto:weddings@alaiabelize.com) • 1 866 352 1163

[www.AlaiaBelize.com](http://www.AlaiaBelize.com)

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