

# DINNER

ON THE

## BEACH



### AMUSE BOUCHE

*tuna tartar, avocado mash, crispy onion, pica di papaya aioli*

### APPETIZER

CHOOSE ONE

#### CARIBBEAN CEVICHE

*red snapper, lime juice, red onion, pica di papaya, cilantro, plantain chips*

#### FARMER'S SALAD

*local grown lettuce, grilled heart of palm, mango, avocado, cherry tomato, cucumber, lemon vinaigrette*

#### LOCAL SHRIMP

*pan-seared shrimp rum flambé, caramelized grilled pineapple, cilantro, crispy garlic, chili flakes*

### ENTREE

CHOOSE ONE

ENHANCE WITH HALF GRILLED CARIBBEAN LOBSTER TAIL FOR \$27

#### CHURRASCO

*grilled skirt steak, papaya-cilantro chimichurri, roasted herb potato, asparagus, baby carrots*

#### BEEF TENDERLOIN

*grilled Black Angus beef tenderloin, sun-dried tomato sauce, asparagus, baby carrots, soft gouda polenta*

#### LOCAL CATCH FISH FILLET

*creole sauce, sweet plantain, pickled onion, pan bati (local cornbread)*

#### GRILLED BONE-IN CHICKEN

*mango mojo, fried yucca, rice & black beans*

#### ROASTED CURRY VEGETABLES

*pumpkin, red peppers, tomatoes, mushrooms, sweet plantain, coconut milk, local chili pepper, spearmint, cilantro, pickled pumpkin, served with white rice*

### DESSERT

CHOOSE ONE

#### COCONUT PINA COLADA MOUSSE

*vanilla rum sauce, citrus crumble, pineapple compote, passion fruit jelly, pineapple crisp*

#### CHOCOLATE CRISP

*salted caramelized cream, orange and cherry compote, cookie crumble, dark & white chocolate*

# DINNER ON THE BEACH



## SPARKLING WINES

*Villa Sandi Il Fresco Prosecco, Veneto, Italy*

GLASS BOTTLE  
15 50

## CHAMPAGNE

*Ritz Brut, France 155*

*Veuve Clicquot 'Yellow Label', France*

175

*Moët & Chandon Brut Imperial, France*

175

*Moët & Chandon Rosé Imperial, France*

200

*Moët & Chandon Ice Imperial, France*

210

*Dom Perignon Brut, France*

530

*Dom Perignon Brut Rose, France*

795

## WHITE

*Kim Crawford, Sauvignon Blanc, Marlborough, NZ*

16 60

*Santa Margherita, Pinot Grigio, Italy*

16 60

*Bollini, Pinot Grigio, Italy*

15 56

*Simi Chardonnay, Sonoma Coast, California, USA*

21 75

*La Crema, Chardonnay, Sonoma, California, USA*

20 74

*Cakebread Cellars, Chardonnay, Napa Valley, California, USA*

125

## ROSÉ

*Whispering Angel, Côtes de Provence, France*

17 63

## RED

*Catena Zapata Malbec, Mendoza, Argentina*

16 60

*Decoy By Duckhorn, Merlot, Sonoma, California, USA*

20 72

*Sartori Pinot Noir, Lombardia, Italy*

52

*Meiomi Pinot Noir, Santa Barbara, Monterey, USA*

19 70

*689 Cellars, Napa Valley, California, USA*

17 63

*The Prisoner, Napa Valley, California, USA*

132

*St. Francis Cabernet Sauvignon, Sonoma, California, USA*

21 75

*Duckhorn Cabernet Sauvignon, Sonoma, California, USA*

179

*Chateau Smith Cabernet Sauvignon, Washington, USA*

80

# DINNER ON THE BEACH



## Menu Selection & Contract

4- course dinner:\$110 per guest

Set-up fee: 1- 4 guests \$75

5- 8 guests \$150

8-15 guests \$350

16-20 guests \$600

Beverages are charged on consumption. Prices include local taxes. Check total is subject to a 20% service charge.

First & Last Name:

Room #

Guest Signature:

Booking date (MM/DD/YY):

Dinner Date (MM/DD/YY):

Time of Dinner:

Special Occasion:

Amount of guests:

To enhance your experience, a musician (guitarist) is available upon request for \$310 the first 2 hours and \$80 for each additional hour. Musician cancellations 24 hours or less before event will be charged in full price. **A \$135 cancellation fee will apply within 48 hours prior to event.** Full price cancellation fee will be charged if canceled 24 hours or less prior to event.

## MUSICIAN:

Yes: \_\_\_\_\_ No: \_\_\_\_\_ Start time: \_\_\_\_\_ End time: \_\_\_\_\_

**KINDLY MEET YOUR PRIVATE BUTLER IN FRONT OF THE ELEVATOR ON THE GROUND FLOOR**

### DINNER CANCELLATION POLICY:

**Cancellation less than 2 hours prior to reservation will be charged in full.**

**A \$200 cancellation fee will apply 5 hours prior to the event.**

Please be advised Aruba can experience heavy wind gusts at any time of year.

The best area of the resort beach will be selected based on time of year and other events taking place at the resort. We advise for your Dinner on the Beach to start between 6 and 6:30pm to take advantage of the magnificent Aruban sunset. Reservations required 72 hours in advance and/or depending on availability.

The Hotel reserves the right to cancel the Dinner on the Beach due to weather conditions or any unforeseen circumstances conflicting with or hindering the Dinner on the Beach experience.

Please kindly inform us of any special dietary needs or restrictions below, for our consideration when handcrafting your dinner for the occasion. Our chef will be available to assist you with any specifications and needs upon your request.

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Patron name: \_\_\_\_\_

Dietary need or restriction: \_\_\_\_\_