

alala

AUTOGRAPH COLLECTION®  
HOTELS

*All-Inclusive Catering Menu*





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# COFFEE BREAKS

Recharge your senses with our curated coffee breaks, featuring freshly brewed gourmet coffee, artisanal teas, and a selection of sweet and savory bites to keep you energized throughout the day. Coffee breaks for 2 hours. Minimum 15 guests.

## Standard Break | \$20

Regular coffee, decaffeinated coffee, teas and infusions  
Cream, whole milk, skimmed milk, lemon & honey  
Assorted soft drinks, orange juice, bottled water  
Assorted danish pastries or cookies  
Sliced season ' s fruit

## Chocolate Break | \$28

Regular coffee, decaffeinated coffee, teas and infusions  
Cream, whole milk, skimmed milk, lemon & honey  
Assorted soft drinks, orange juice, bottled water  
Assorted chocolate petit fours, chocolate pound cake or chocolate cookies  
Sweet cakes and bites (N)

## Energy Break | \$30

Regular coffee, decaffeinated coffee, teas and infusions  
Cream, whole milk, skimmed milk, lemon & honey  
Assorted soft drinks, energetic fruit juices, bottled water  
Sweet truffles, assorted danish pastries or cookies (N)  
Fresh fruit skewers (VG) (GF)  
Selection of vegetable, chicken & beef wraps

## Health Break | \$30

Regular coffee, decaffeinated coffee, teas and infusions  
Cream, whole milk, skimmed milk, lemon & honey  
Assorted soft drinks, green energy juice, orange juice, bottled water  
Assorted danish pastries or cookies (N)  
Sliced season ' s fruits, yogurts

## Deli Break | \$40

Regular coffee, decaffeinated coffee, teas and infusions  
Cream, whole milk, skimmed milk, lemon & honey  
Assorted soft drinks, green energy juice, orange juice, bottled water  
Assorted danish pastries or cookies (N)  
Granola & yogurt, seasonal berries, fruits skewers (N)  
Paninis, crudités, selection of cold cuts, local and imported cheeses







# WORKING LUNCH OPTIONS

*Business meets pleasure with our working lunch selections. Fresh flavors, bold ideas, and productivity served on a plate.*

## *Option 1*

Salted pecans and apple salad, garden greens salad, goat milk cheese gratin, passion fruit and mustard dressing (VT) (N)

Grilled beef medallion, caramelized onion, coconut risotto, grilled cassava, sweet potatoes

Banana and chocolate mousse cake, mixed berries sauce

## *Option 2*

Smoked salmon bruschetta, caramelized red onion, capers, arugula, ricotta cheese

Glazed chicken breast, brown butter, mashed plantains, curried carrots

Masala spiced apple pie, apple crisp, vanilla ice cream, caramel sauce (VT)

## *Option 3*

Garden greens salad, sunflower seeds, pickled cucumber, radish (VG) (N)

Salmon fillet, mushroom duxelle, Merlot reduction

Pear Tart, ginger cream (VT)



# BRUNCH

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

## *Bloody Mary Station*

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

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)

## *Bagel 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)  
Our chocolate brownie (VT) (N)

## *Upgrade | \$10*

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





# LUNCH BUFFETS

*Features a variety of fresh salads, international dishes, and local favorites, all crafted to satisfy every palate. Minimum 25 guests.*

## DELI & SANDWICH LUNCH - INCLUDED:

### *Salad Bar*

Mixed green salad, traditional vinaigrette (VG) (GF)  
Coleslaw salad, mint and mango (VG) (GF)  
Potato salad (VT)  
Grilled tuna salad  
Romaine lettuce, onion rings, ripe tomatoes (VG) (GF)

### *Bread Selection*

French baguette, ciabatta bread, whole wheat, rustic (N)

### *Charcuterie Bar*

Roast beef with rosemary  
Smoked ham with mustard  
Turkey breast  
Swiss cheese  
Cheddar cheese  
Bufala mozzarella cheese  
Selection of olives and homemade pickles  
Mayonnaise, Dijon mustard, horseradish, olives` dip  
Sun dried tomatoes (VG)

### *Desserts*

Crème brûlée, berries chocolate (VT)  
Caramel tart (VT)  
Marbled cheesecake (VT)

### *Hot tea & coffee*

Regular coffee, decaffeinated coffee, teas and infusions  
Cream, whole milk, skimmed milk, lemon and honey



# LUNCH BUFFETS

*Features a variety of fresh salads, international dishes, and local favorites, all crafted to satisfy every palate. Minimum 25 guests.*

## CARIBBEAN LUNCH - INCLUDED:

### *Salad Bar*

Pineapple salad, green onions, fresh cilantro and orange vinaigrette (VG) (GF)  
Pulled pork and mango salad, black olives, purple onion, mixed greens  
Potato salad, eggs, onions, bacon, mustard mayonnaise (VT)  
Rice salad, peppers, carrots, celery sticks, avocado, almonds (VG) (N)

### *Mains*

Tamarind barbecue baby back pork ribs  
Passion fruit glazed roasted chicken breast  
Sweet potato, creamy oregano sauce (VT) (GF)  
Steamed season 's vegetables (VG) (GF)  
Peas & rice (VG)

### *Desserts*

Mango mousse (VT)  
Three milk cake (VT)  
Candied papaya (VT)

### *Hot tea & coffee*

Regular coffee, decaffeinated coffee, teas and infusions  
Cream, whole milk, skimmed milk, lemon and honey







# BUFFETS

*A live grill action station will be set up for your event. Minimum 25 guests.*

## WELCOME TO BELIZE - INCLUDED:

### *Salads & Starters*

Belizean shrimp ceviche  
Coconut coleslaw  
Garden greens salad  
Potato Salad

### *Mains*

Belizean chicken stew  
Grilled recado spiced chicken  
Fish Sere  
Fried Fish

### *Sides*

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

### *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.*

## LATIN BARBECUE - INCLUDED:

### *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)

### *From the grill*

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

### *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)

### *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.*

## *Cajun Barbecue | Surcharge \$45*

### **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)

### **FROM THE GRILL**

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

### **SIDE ORDERS**

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

### **DESSERTS**

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



# FOOD STATIONS

*Upgrade your menu selection with a food station or choose several from the following for a taste of the world experience.*

## *Nachos Bar*

**ADD ON \$10, STANDALONE \$16**

Corn tortilla chips  
Vegan lentil chilli (VG) (GF)  
Spicy meat and kidney beans chilli  
Cheddar cheese sauce (VT)  
Jalapeño peppers (VG) (GF)  
Pickled vegetables (VG) (GF)  
Guacamole, pico de gallo salsa (VG) (GF)

## *Ceviche*

**ADD ON \$25, STANDALONE \$40**

Live action station with custom made ceviches including:

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

## *Poke Bowls*

**ADD ON \$15, STANDALONE \$24**

Live action station with your choice of poke bowl  
Spicy tuna poke bowl  
Kanikama poke bowl  
Seared salmon, edamame poke bowl  
Teriyaki chicken poke bowl  
Crunchy vegetables poke bowl (VG)

## *Cheese & Charcuterie*

**ADD ON \$10, STANDALONE \$16**

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

## *Salad Bar*

**ADD ON \$10, STANDALONE \$16**

Live station with salads tossed to your liking  
Variety of lettuces, vegetables and garnishes  
Cesar salad, nicoise salad, Cob salad, coleslaw  
Variety of 6 dressings and vinaigrettes

## *Latin Station*

**ADD ON \$25, STANDALONE \$40**

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)





# FOOD STATIONS

*Upgrade your menu selection with a food station or choose several from the following for a taste of the world experience.*

## *Pasta Station*

**ADD ON \$15, STANDALONE \$24**

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

## *Fry Station*

**ADD ON \$15, STANDALONE \$24**

Onion rings (VT)  
Breaded artichokes  
Fry Jacks (VG)  
Conch fritters  
Spiced shrimp popcorn  
Crudités platter (VG) (GF)  
Buffalo sauce, teriyaki sauce, sweet chilly sauce, spicy mayo, limes, shallot vinaigrette, honey & mustard dressing

## *Simply Roasted*

**ADD ON \$35, STANDALONE \$55**

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)

## *Pizza*

**ADD ON \$10, STANDALONE \$16**

Assorted variety of thin crusted pizzas  
Pesto pizza sticks (VG) (N)  
Spicy tomato sauce pizza sticks (VG)

## *We love the USA*

**ADD ON \$15, STANDALONE \$24**

Mini hot dogs  
Beef sliders  
Hawaiian sliders  
French fries  
Cob salad cones  
Corn on the cob (VT)

## *S'mores Party*

**ADD ON \$10, STANDALONE \$16**

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





# FOOD STATIONS

*Upgrade your menu selection with a food station or choose several from the following for a taste of the world experience.*

## *Churro Station*

**ADD ON \$10, STANDALONE \$16**

Live fried churro station  
Cinnamon and sugar, caramel milk, dark chocolate sauce, white chocolate sauce  
Hot chocolate milk

## *Chocolate Party*

**ADD ON \$15, STANDALONE \$24**

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 \$15, STANDALONE \$24**

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



## *Refreshing*

**ADD ON \$10, STANDALONE \$16**

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





# TAILORED DINNERS

Share dinner together with your group in any of our available locations.

## OPTION 1 - INCLUDED:

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 - INCLUDED:

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 | SURCHARGE \$25

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 - INCLUDED:

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 | SURCHARGE \$45

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 INCLUDED:

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

*Gourmet 4 course dinner experience. Surcharge \$110*

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 \$10 | 6 varieties \$14

## *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)



# PRIVATE BREAKFASTS

*Indulge in a curated selection from our all-inclusive menu, served in the comfort of your own serene setting. Minimum 20 guests.*

## **BELIZEAN SUNRISE - INCLUDED:**

Regular coffee, decaffeinated coffee, assorted teas and infusions  
Cream, whole milk, skimmed milk, lemon and honey  
Orange, grapefruit and pineapple juice  
Sliced season ´s fruits (VG) (GF)  
Fry Jacks with scrambled eggs and refried beans  
Stew Chicken burrito  
Roasted potatoes, bacon, sausages  
Muffins, danish pastries, bagels, toast (N)

## **AMERICAN BREAKFAST - INCLUDED:**

Regular coffee, decaffeinated coffee, assorted teas and infusions  
Cream, whole milk, skimmed milk, lemon and honey  
Orange, grapefruit and pineapple juice  
Sliced season ´s fruits (VG) (GF)  
Plain and flavored yogurt  
Assorted cereals  
Muffins, danish pastries, bagels, toast (N)  
French toast, cinnamon, maple syrup  
Selection of cheeses and cold cuts  
Ham & mozzarella cheese omelet  
Bacon, sausages, potatoes  
Grilled mushrooms (VG) (GF)  
Basil roasted tomatoes (VG) (GF)



*Beverage Menus*





# BEVERAGES & BARS

## *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 & BARS

*Surcharge \$12 per person per hour | Surcharge \$6 Additional hour. Minimum 20 guests.  
Price inclusive of set up fee*

## *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 & BARS

*Surcharge \$24 per person per hour | Surcharge \$15 additional hour | Minimum 20 guests. Price inclusive of set up fee*

## *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.*

### *The Martini Bar*

*Selection of classic Martinis with a modern twist | \$25 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





# SPECIALTY BARS

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

## *Margarita and Mojito Bar*

*Create your favorite Margarita or Mojito | \$22 per person per hour | Minimum 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

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

### *Bloody Mary and Bubbles Bar*

*Customize your classic Mimosa or Bloody Mary | \$24 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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