



AUTOGRAPH COLLECTION®
HOTELS

Executive Culinary Experience



TABLE OF CONTENTS

COFFEE BREAK	3	◆
WORKING LUNCH MENUS	4	◆
BRUNCH MENU	5	◆
LUNCH BUFFETS	6	◆
BUFFETS	8	◆
FOOD STATIONS	11	◆
TAILORED DINNER EXPERIENCES	14	◆
GALA AT ITS BEST	15	◆
BITES & HORS D'OEUVRES	16	◆
PRIVATE BREAKFAST	17	◆
BARS	19	◆
SPECIALTY BARS	22	◆



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 | \$68

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 | \$48

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 | \$52

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

Salmon fillet, mushroom duxelle, Merlot reduction

Pear Tart, ginger cream (VT)



BRUNCH | \$65

*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 | \$40

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 - \$50

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 - \$70

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 - \$75

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

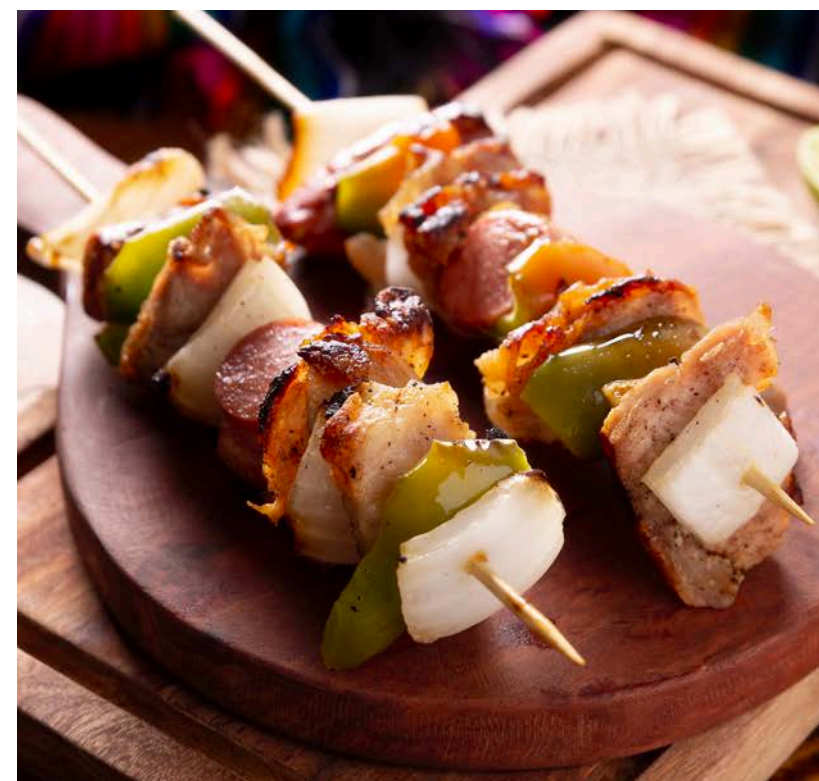
Flank steak
Chimichurri marinade chicken breast
Beef brochette
Chicken Quesadillas (VT)
Chorizo, caramelized onions

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 | \$95

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 | \$68

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 | \$45

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 | \$75

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 - \$68

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 | \$95

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 | \$45

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 | \$160

Savor a gourmet 4 course dinner experience.

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 - \$40

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 - \$50

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



TRIVIA
ARGENTINA
CHARDONNAY

SAUVIGNON
CHILE
BARON PHILIPPE

Y A
DE

BEVERAGES & BARS

\$30 per person per hour / \$25 additional hour. Minimum 20 guests. Price inclusive of set up fee

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

\$35 per person per hour / \$30 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

\$40 per person per hour | \$35 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 ● 1 866 352 1163

www.AlaiaBelize.com



AUTOGRAPH COLLECTION®
HOTELS