



AN
INNOVATIVE CULINARY

EXPERIENCE

from the Banquet Kitchen of





EVENT
PLANNING
INFORMATION
AND
POLICIES

from the Banquet Kitchen of



COPAMARINA
BEACH RESORT & SPA

Thank you for selecting Copamarina Beach Resort & Spa as the location for your upcoming event (s). Our Catering Managers are eager to assist you with the planning of all the details of your program. We take pride in our reputation of providing exceptional meeting and event experiences. Between our impeccable quality, highest levels of service, and most enchanting event locations, we are confident that your program will be a success! Our Farm-to-Table menu is designed by our Executive Chef, Fernando Nieves, but should the enclosed suggestions not suit your attendee's individual needs, our culinary team will be more than happy to customize a menu just for your event. 'Buen Provecho' and let's start planning!

Menu Guidelines

To assure the best experience, we require your final menu selections no later than (4) four weeks prior to the event. Due to our "island/property location" most of our food and beverage products are delivered with date limitations, therefore our culinary team requires additional time for planning. Menus presented are based on seasonality and pricing. Changes may occur without notice.

Meal guarantees and signed Banquet Event Orders (BEO) are required (20) twenty days prior to the event date, once this information is provided this number is not subject to reduction, should fewer guests attend. The events and meal functions are prepared based on final guarantee only. If for any reason a guarantee is not provided, the resort will use the expected attendance shown in the contract as the final guarantee. If your actual event guarantee increases more than 5%, 72 hours prior to the event the resort will charge a \$5.00 per person surcharge. If the guarantee continues to increase from 48 to 24 hours prior to your event, the surcharge will be \$10.00 per person. On the day of the event, should the attendance be higher than the final guarantee or signed banquet event order the Resort reserves the right to charge the client based on actuals, in addition to the surcharge fees.

Functions of 10 to 20 persons will incur in a \$100.00 surcharge per event. Dinner Buffets or Themed Receptions require a 45-person minimum guarantee. The resort will extend a 50% discount on regular priced Banquet Menu options to children 5 to 12 years of age.

Should you require any special dietary options for any of your attendees, please advise your Catering Manager at least (14) fourteen days in advanced, and our Executive Chef will be more than happy to provide the options available.

For social events of 50 persons or less, that request a choice of two main entrées, an additional surcharge of \$5.00 per person will apply. Dinner entrées will be limited to (2) two choices and will be served with the same side dish. The final selection of each entrée is required (20) twenty days prior to the event date, once this information is provided the menu is final. The day of the event, a detailed form of entrée identification showing the selected choice of each guest is required to ensure timely table service. If menu modifications are requested 72 hours prior to the event, it will require approval from our Executive Chef, and a fee will apply based on menu modifications.

Banquet Administration Fee

A 20% Banquet Administration Fee and a 11.5% Government Sales Tax (subject to change without notice) will be applied to all food, beverage, event fees (chef fees, cash bar, labor fees, set up fees, etc.), tent rentals, wedding gazebos, room rentals and audiovisual equipment.

Labor & Staffing

For plated banquet events, the resort provides one (1) server for every fifteen (15) guests and one (1) assistant server for every forty (40) guests. Additional servers may be contracted for \$150.00 per server, for a minimum shift of four (4) hours. Bar service includes one (1) bartender for every fifty (50) guests. Additional bartenders may be contracted for \$150.00 per bartender for a minimum shift of five (5) hours. For additional servers or bartenders, a seven (7) day notice is required. Cash bars incur a set-up fee of \$250.00 per bar and an additional \$100 bartender fee per bartender. Our Chef Fees for Carving Stations and Attendants are \$100.00 per chef. Additional hours may be added at \$75.00 per chef, per hour.

Outside Food and Beverage Policy

The Resort does not allow any outside food or beverage (non-alcoholic and alcoholic). If a client requests to be charged a corkage fee, and such is pre-approved by the Resort Management, the following corkage fee will apply: 50% of the regular resort price, plus 20% of banquet administration fee of the regular price. The corkage fee also applies to sponsors of an event.

Outdoor Events

All outdoor events of fifty (50) persons or less are subject to a \$350.00 set-up fee. Events of more than fifty (50) persons are subject to a \$450.00 set-up fee. All music at outdoor venues must be played at a reasonable sound level and must conclude by 11:00pm. Tent rentals are required for outdoor events. An additional fee per tent will apply. The Resort reserves the right to make a joint decision, with the event organizer to relocate any event indoors. The "weather call" will be made at least four (4) hours prior to the event. Once the decision is made, it is final. If the Resort recommends moving the event indoors and the event organizers choose to remain outside, any move indoors once the decision has been made will incur a labor charge of \$500.00.

The Resort has minimal outdoor lighting, therefore additional lighting will be necessary and is available at an additional cost.

Minimum Food & Beverage Consumptions and Room Rental Fees

Our Catering Manager will assign the banquet rooms according to the set-ups required and the number of attendees at the time of contracting. If your event is unable to meet the following food and beverage minimums, the difference will be allocated as a room rental charge. The food and beverage minimums will cover a maximum of five (5) consecutive hours. Should your event require additional hours, additional labor fees will apply based on the venue and number of hours. The Resort reserves the right to change the meeting location or venue specified in the contract should the number of guests change, or it deemed necessary by the Resort.

Salón Copa & Terrace

- Weekdays: \$4,000.00 (Mon through Thu)
- Weekends: \$7,000.00 (Fri), \$9,000.00 (Sat) \$6,000.00 (Sun)

Salón Coqui

- Weekdays: \$1,100.00 (Mon through Thu)
- Weekends \$1,700.00 (Fri), \$2,000.00 (Sat) \$1,700.00 (Sun)

Restaurante Alexandra

- Weekdays: \$3,000.00 (Mon through Thu)
- Weekends: \$5,000.00 (Fri through Sun)

Restaurante Alexandra is subject to availability and operational hours.

Wedding Gazebos

- Weekdays: \$800.00 (Mon through Thu)
- Weekends: \$1,100.00 (Fri through Sun)
- Floating Wedding Gazebo: \$1,000.00 (Mon through Thu) \$1,300.00 (Fri through Sun)

Includes white linen decor, garden chairs, officiant table and flavored water station for up to three (3) hours.

Hotel Equipment and Set Up

The Resort provides the following for each of your events: basic linen, chairs, china, glassware and tableware. The seating will be made with 60" round tables. An additional charge may apply for imperial style tables. The Resort provides a maximum of 12x12 dance floor for the Salon Copa only. The Resort has audio-visual equipment for rent, (LCD, Flipcharts and Screen). Should you require a stage or additional audio-visual equipment, the Catering Manager will happily provide outside vendors. Please inform of this need at least ten (10) days prior to your event. The event/meeting room set-ups will be completed as per the Banquet Event Order. Changes requested to the set-up within forty-eight (48) of the event will incur in a \$500.00 labor fee.

Decorations

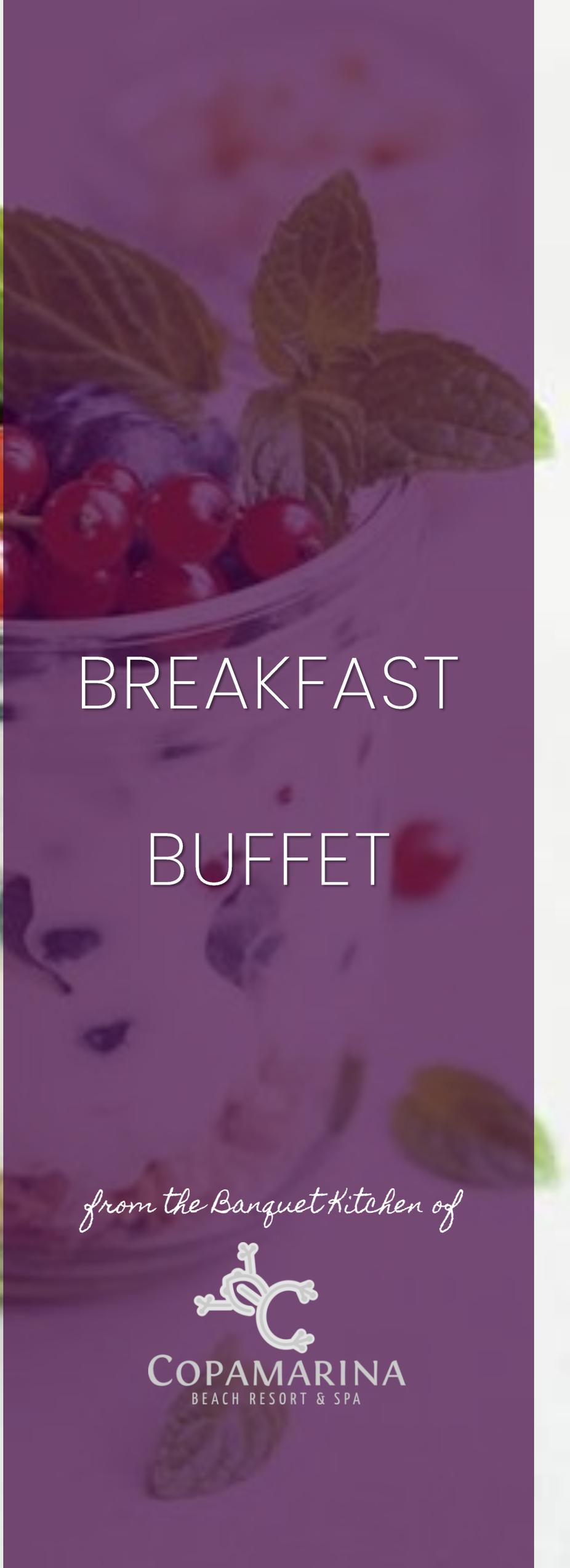
All outside decorations must be completed two (2) hours prior to the event. The use of nails, staples, tape, glue or any other adhesive is not allowed on walls, ceilings, windows or doors to prevent damage to the property. Open flames are not allowed. Candles must be covered with glass protectors. The client is responsible for any damages done to the premises caused by any of its guests, attendees or any independent contractor hired by the client, whether it is in the banquet room/area or any facility of the hotel. If any damages occur, a fee of \$1,000.00 per venue will apply. You are strongly encouraged to leave the event areas in a neat and orderly condition, or a clean-up fee of \$500.00 will be imposed. Any outside décor, lines, flowers or audio-visual equipment brought into to the resort is the responsibility of the client to acquire after the event. The Resort is not responsible for equipment or supplies left after an event. At the end of the event, if the resort staff is required to assist in the removal of decorations, a labor fee of \$100.00 per staff member, per hour will apply.

Outside Vendors & Entertainment

To fully enhance your event experience, our dedicated Catering Managers will assist you with recommendations of tablecloths, chairs, flowers, entertainment, music, photographers, among others. All outside vendors need to coordinate with the Catering Manager the time and day of the delivery, storage and pick up after the event. Entertainment/Musicians are required to contact the Catering Manager to inform of electrical/ voltage required, additional fees may apply if voltage is higher than the resort supply. A list of all hired outside vendors is required at least seventy-two (72) hours prior to event.

Shipping & Storage of Materials

Materials for events may be delivered or mailed to the resort. Must include: event/meeting name, Catering Manager, event/meeting date. Storage can be provided at an additional cost with previous approval from the Catering Manager. Upon event/meeting departure, client is responsible for shipping of any boxes or items left behind.



BREAKFAST

BUFFET

from the Banquet Kitchen of



COPAMARINA
BEACH RESORT & SPA

Copamarina Sunrise

Selection of Two Refreshing Juices
(Orange, Apple, Cranberry, Guava, Pineapple)
Sweet and Savory Breads (3 pieces per person)
Butter, Marmalades and Cream Cheese
Three Color Pepper and Onion Breakfast Potatoes
Choice of two: Bacon, Sausage or Ham
Choice of: Fluffy Scrambled Eggs, Spanish Tortilla Bites, or Black Forest Ham and Cheese Quiche
Freshly Brewed Coffee and Assortment of Teas
\$18 pp

Fit & Healthy

Selection of Two Tropical Fruit Juices
(Passion Fruit, Orange, Grapefruit and Tamarind)
Sliced Fresh Fruit
Whole Wheat and Gluten Free Bread
Whipped Honey Butter and Homemade Marmalade
Scrambled Egg White, Feta and Spinach Muffin with Tzatziki atop
Scrambled Eggs with Cheese and Turkey Sausage Muffin with tomatoes,
Onions and Basil
Soy and Almond Milk
Freshly Brewed Coffee and Assortment of Teas
\$20 pp

Grab & Go

Selection of Two Tropical Fruit Juices (Passion Fruit, Orange and Tomato)
Local Fruit Drinkable Yogurt with Granola Topping
Freshly Baked Assorted Pastries
Mini Club Sandwich (Turkey Breast, Swiss Cheese, Bacon, Lettuce and Tomato)
Hummus, Roasted Red Pepper and Arugula on Brioche
Freshly Brewed Coffee, Assortment of Teas
\$17 pp

from the Banquet Kitchen of



Breakfast and Coffee Breaks Enhancements

Omelet and Eggs to Order Station

Condiments: Onion, Pepper, Spinach, Ham, Mushroom, Tomato, Cheddar and Swiss Cheese

Minimum of 25 people

\$12 pp

Omelet Chef \$100

Tropicaleo Mimosa Station (includes Fresh Fruit Display)

\$12 pp per hour

Bloody Mary's Station

\$14 pp

Hot Cereal (Oatmeal, Coconut Milk Cornmeal, Chia Banana Oatmeal)

\$4 pp

Mini French Toast Shot Glasses

Mini Banana – Buttermilk Pancakes Stacks

Served with Syrup or Chocolate Sauce

\$6 pp

Caramelized Banana and Granola Yogurt Parfait Cup

\$5 pp

Peanut Butter–Oatmeal Cups with Greek Yogurt and Seasonal Fruit

\$4 pp

Choice of two options:

Assorted Bread Loaf: Pumpkin–Raisin, Banana Walnut, Spiced Carrot, Blueberry, or Lemon Poppy Seed

\$6 pp

Puertorrican Pastries, Sweet and Savory

Guava, Guava–Cheese, Ground Beef or Cream Cheese on Puff Pastry

\$4 pp

Stewed Codfish on White Corn Arepas

\$4 pp

Smoked Salmon with Dill, Capers and Red Onions on Artisan Bread Spoon

\$9 pp

Mini Ham, Cheese and Egg Sandwich on Puertorrican Criollo Bread

\$5 pp



THEMED
COFFEE
BREAKS

from the Banquet Kitchen of



COPAMARINA
BEACH RESORT & SPA

Cookies & Milk Time-Out

Assorted Freshly Baked Cookies
Chocolate Chip, Macadamia, Oatmeal-Raisin
Flavored Milk Bar: Chocolate or Strawberry
Cold Milk, 2% Milk, Almond Milk, Soy Milk
Freshly Brewed Coffee and Decaf- add \$2.50 per person

\$9 pp

It's Munchies O'clock

Flavor your own Homemade Popcorn
Sweet and Savory seasonings and toppings
Assorted Trail Mix and Jelly Beans

\$9 pp

Refresh & Renew Wellness Smoothies

Seasonal fruits: Banana, Strawberries, Mango, Orange, Pineapples
Greek Yogurt or Peanut Butter
Almond Mil, Coconut Milk, Regular Milk
Honey
\$14 pp

Flavored Waters Infused with Tropical Fruits & Essence

Choice of three:
Strawberry-Cucumber, Pineapple-Mint, Mixed Citrus-Fennel, Apple-Cinnamon,
Sparkling Lemon, Pineapple-Ginger

\$7 pp

Híjole Guánica!

Mexican Nacho Salad with freshly made Tortilla Chips
Refrito Beans, Guacamole, Tropical Fruit Pico de Gallo, Cheddar and Sour Cream with Local Root Vegetable Chips
and Freshly Squeezed Lemonade

\$13 pp

Add Shredded Chicken or Ground Beef \$4 pp

Taconeo by the Sea Happy Hour

Sangria- Passion Fruit, Red and White
Shredder Pork with Chicharrón and Sweet Plantain Montaditos
Manchego Cheese and Red Pepper Montaditos
Home Made Patacones Chips with Artisan Cilantro Sofrito
Cod Fish Stew Turnover

\$22 pp / One (1) hour



BRUNCH

from the Banquet Kitchen of



COPAMARINA
BEACH RESORT & SPA

Copamarina Brunch

Assortment of Breads and Homemade Loaf Cakes

Butter, Marmalades and Cream Cheese

Tropical Fruit Salad

Choice of Spanish Tortilla or Spinach Quiche

Cinnamon Buttermilk Pancakes

Omelet and Eggs to Order Station

Condiments: Onion, Pepper, Tomato, Spinach, Mushroom, Cheddar and Swiss cheese

(Includes Chef Fee)

Entrée

Steamed Fresh Fillet of Salmon with Lemon-Dill Cream Sauce

Pork Loin Filled with Spinach and Caramelized Onion Medallions with Papaya Chutney

Roasted Breast of Chicken with Stewed Tomato, Fennel and Fresh Herbs

Salads and More

Avocado Salad with Red Onions, Heirloom Tomatoes with Cilantro and Olive Oil

Potato and Black Forest Ham with Dijon Mustard Dressing

Arugula and Shrimp with Citrus Vinaigrette Salad

Sautéed Broccoli with Toasted Almonds

Aromatic Basmati Rice with Dried Fruit and Almonds

Desserts

International Cheese Platter with Homemade Chutney and Marmalade

Chocolate Ganache Tartelette

Extra Moist Carrot Cake

\$52 pp

(minimum 40 people)

from the Banquet Kitchen of





LUNCH

from the Banquet Kitchen of



COPAMARINA
BEACH RESORT & SPA

Three Course Lunch

Your selection of one Soup or Salad, Main Course with Chef's Selection of Starch and Vegetables and Dessert

Includes Rolls and Butter

Add additional course of Soup or Salad – \$7

Soup Options

Spiced Pumpkin with Cream / Celery Root with Cilantro / Plantain with Sherry / Carrot with Orange Zest

Salad Options

Baby Spinach with Dried Cranberries, Granny Smith Apple, Blue Cheese and Bacon / Dijon Mustard and Honey Vinaigrette

Mesclun Greens, Citrus Segments, Avocado and Cherry Tomato / Passion Fruit Vinaigrette

Arugula, Prosciutto, Yellow and Red Beets and Fennel / Aged Sherry Vinaigrette

Local Greens, Mango, White Radish and Jicama (add rare Tuna \$5) / Yuzu Lemon and White Soy Vinaigrette

Main Course

Mahi-Mahi or Red Snapper / Tropical Fruit and Cilantro Relish \$38

Roasted Chicken Breast / Light Stew of Tomato, Fresh Herbs, Garlic and Fennel \$35

Roasted Chicken Breast stuffed with Ripe Plantain / Sautéed Red Onion, Red Pepper,
Recao Essence and White Vinegar \$36

Skirt Steak with Chimichurri Sauce \$39

Pork Loin stuffed with Chorizo and Artisanal Sofrito \$37

Dessert

Coconut Custard / Fruit Tart / Candied Celery Root with Edam Cheese /
Mascarpone Cheesecake / Chocolate Cake



LUNCH

BUFFET

from the Banquet Kitchen of



COPAMARINA
BEACH RESORT & SPA

Cayo Aurora Lunch Buffet

Your choice of One (1) Soup:

Local Yam, Spiced Pumpkin, Chicken Noodle or Sherry Plantain

Celery Root and Smoked Ham Salad with Dijon Mustard Dressing

Avocado, Tomato and Red Onion with Cilantro and Olive Oil

Grilled Chicken Breast glazed with Orange and Sweet Chili

Red Snapper Fillet with Tomato and Cilantro Escabeche

Whipped Potato Puree

Sautéed Lemon Broccoli with Toasted Almonds

Candied Papaya with Local White Cheese

Gilligan's Chocolate Brownie

\$40 pp

Copamarina Lunch Buffet

Your Choice of One (1) Soup:

Celery Root, Broccoli and Cheese, Pigeon Peas Asopao, Shredded Plantain and Ham

Spinach, Green Apple, Walnuts, Cranberries and Blue Cheese with Honey Mustard

Guineítos en Escabeche with Bacon

Grilled Skirt Steak with Red Onion Chimichurri

Herbed Pork Loin with Tropical Fruit and Cilantro Chutney

Pilaf Rice with Curried Vegetables and Dried Fruits

Sautéed Green Beans with Shallots and Bread Crumbs

Cheesecake with Guava Sauce

Tiramisu

Chocolate Cake

\$47 pp



DINNER

from the Banquet Kitchen of



COPAMARINA
BEACH RESORT & SPA

Three Course Dinner

Your selection of one Soup or Salad, Main Course with Chef's Selection of Starch and Vegetables and Dessert

Includes Rolls and Butter and Freshly Brewed Coffee

For Four Course Dinner, add \$7 per person

Soup

Cocoyam and Mushrooms macerated in Marsala Wine / Classic French Onion Soup

Yuca Root with Toasted Fennel Seeds / Corn Chowder

Minestrone (Beef, Vegetable or Chicken)

Salad

Beet Carpaccio with Arugula, Carrots, Goat Cheese with / Sweet Toasted Nuts
and Dry Chili

Kale and Shrimp with Cucumbers, Onions, Mango and Avocado / Greek Yogurt Vinaigrette

French Green Beans, Asparagus, Cherry Tomatoes, Prosciutto and Fennel / White Balsamic and Molasses

Mesclun Greens with Seasonal Crisp Vegetables with Fried Tofu and Peanuts / Spicy Tamarind Dressing

Main Course

Lamb Chops Glazed with Dijon and Za'atar Spices / Red Wine and Malt Sauce	\$56
Salmon Fillet / Lemon Dill Cream Sauce or Béarnaise	\$55
Grilled Fillet Mignon / Mushroom and Port Wine Sauce	\$65
Pork Tenderloin seasoned with Chaat Masala / Cumin Tamarind Sauce	\$49
Red Snapper Fillet wrapped in Hoja Santa	\$50
Grilled VIP Chicken Breast / White Wine and Mushroom Sauce	\$44

Duet Entrees

Grilled Mignon (4oz) & Local Lobster Tail	\$85
Skirt Steak (6 oz.) & Sautéed Shrimp	\$59

Desserts

Lemon Pie with Burnt Meringue / Rosemary-Honey Homemade Ice Cream

Chocolate Ganache Tart with Assorted Berries

Coconut Panacotta with Berries and Mint

Home Made Ice Cream with Almond Tuile

Dark Moist Chocolate Cake with Praline Cream and Walnuts

Cheese Flan with Guava Rum Sauce and Candied Pecans

from the Banquet Kitchen of





RECEPTION

from the Banquet Kitchen of



COPAMARINA
BEACH RESORT & SPA

Cocktail Bite-Size Selections

Selections of hors d'oeuvres, offered butler style
100 pieces per tray maximum of 4 selections per tray

\$350 per tray

** \$375 per tray

Cold Hors d'Oeuvres

Hog Fish Sashimi**

Carpaccio of Beef**

Tuna Tartar on Cucumber or on Artisan Bread Spoon

Deviled Eggs topped with Smoked Salmon

Goat Cheese with Tomato Marmalade

Chicken Salad Bruschetta

Salmon, Dill and Caper Salad

Grape and Almond Gazpacho

Caprese Kebab,

Classic Shrimp Cocktail

Mahi-Mahi Ceviche over Plantain

Hot Hors d'Oeuvres

Crab Cakes with Spicy Mayonnaise

Portobello Duxelle with Lobster-Truffle Crème**

Beef Meatballs with Spicy Tomato Marmalade

Walnut-Black Bean and Mushroom Open Faced Slider

Spinach-Prosciutto and Caramelized Onion on Toast

Fried Ravioli with Marinara Sauce

Lamb Meatballs with Pomegranate-Yogurt Sauce

Goat Cheese-Caramelized Onion Turnover

Lobster Bisque**

Pesto Shrimp-Pineapple Skewer

Gouda Cheese Puffs

Codfish "Volao de Arroz"

Copamarina Fritters

\$250.00 per tray of 100 pieces

Crabmeat, Beef, Chicken or Eggplant Pionono

Salmon, Shrimp, Ham or Vegetable Croquets

Seafood or Shredded "Ropa Vieja" Turnovers

Codfish "Bacalaito" Fritter

Pork, Chicken or Beef Alcapurrias



THEMED — STATIONS

from the Banquet Kitchen of



COPAMARINA
BEACH RESORT & SPA

Gondola on Shore

Prosciutto, Spinach and Pecorino Romano Arancini

Triple Italian Mac & Cheese, served butler style

Penne Pasta, Fettuccine, Gnocchi

Alfredo, Marinara and Pesto Sauce

Chicken Breast, Italian Sausage, Shrimp, Skirt Steak, Seasonal Vegetables, Bacon,

Parmesan and Garlic Toasts

\$25 pp

(Add Caesar Salad and Tiramisu Cake \$10 pp)

Fiesta Mejicana

Corn Chips

Refrito, Shredded Cheddar, Sour Cream, Shredded Lettuce, Guacamole

Mango Pineapple Pico de Gallo

Beef Enchiladas

Chicken Quesadillas

Mexican Rice

Cinnamon Custos with Sweet Cream Cheese Dipping Sauce

\$25 pp

(Add Cinnamon Custos with Sweet Dip \$4)

Paella Station

Seafood Paella	\$25
Paella Valenciana	\$25
Meat Paella	\$20
Vegetarian Paella	\$19

All Paellas include Salad and Dinner Roll or Toast
Mesclun, Fava and Manchego Salad with Red Wine Vinaigrette
Tostada de Tomate

Carving Cocktail Stations

Herbed Crusted Prime Rib	\$18
New York Steak	\$16
Coriander and Cumin Pork Loin stuffed with Dried Fruits	\$12
Rum Brined Whole Turkey	\$14
Broiled Filet of Salmon	\$18
Specialty Salad Station	\$12

Minimum of two (2) Themed Stations required per event.

Minimum of Three (3) Carving Stations per event All Carving Stations include Bread Assortment and Two (2) Farm to Table Sauces or Garnishes.



DINNER

BUFFET

from the Banquet Kitchen of



COPAMARINA
BEACH RESORT & SPA

Perfect Sunset Dinner Buffet

Salads

Caprese Salad / Balsamic Vinegar Reduction

Spinach Salad with Shrimp, Pineapple, White Radish, Cherry Tomatoes and Pine Nuts / Fig-Cider Vinaigrette

Local Root Vegetable Escabeche / Light Vinaigrette

Entree

Fresh Salmon Filet / Pinot Noir and Lemon Zest Sauce

Grilled Chicken Breast / Mushroom and Thyme Marsala Sauce

Roasted Potatoes with Pink Pepper, Tarragon and Walnut Oil

Seasonal Vegetables in Puff Pastry "Pastela"

Dessert

Chocolate Mousse, Carrot Cake and Passion Fruit Tartelette

\$48 pp

Around the Globe Dinner Buffet

Choice of One (1) Soup

Potato – Leek / Puertorrican Root Vegetable- Beef / Pigeon Peas with shredded Plantain /

Cocoyam – Mushroom with Marsala / Spiced Pumpkin

Choice of Two (2) Salads

Caprese Salad / Balsamic Vinegar Reduction

Spinach Salad with Shrimp, Pineapple, White Radish, Cherry Tomatoes and Pine Nuts / Fig-Cider Vinaigrette

Asparagus, and French Green Beans with Mesclun Greens / Jamaican Curry Vinaigrette

Choice of Two (2) Main Dishes

Grilled Fillet Mignon in Mushroom-Red Wine Sauce Or Coconut Curry Shrimp

Fresh Salmon Fillet in Ginger-Roasted Red Pepper and Smoked Paprika Sauce OR Grilled Chicken Breast
with Roasted Garlic-Cilantro Sauce

Mashed Yukon Potatoes with Black Truffle Oil OR Jasmin Rice with Seasonal Vegetables

Roasted Seasonal Vegetables with Fresh Herbs

Choice of Two (2) Desserts

Whiskey Macerated Apple Cake

Vanilla Pot' D Crème

Chocolate Ganache Tartelette with Assorted Berries

\$69 pp



LET'S
COOK
OUT
BBQ

from the Banquet Kitchen of



COPAMARINA
BEACH RESORT & SPA

BBQ Pool Fiesta

(Available for Lunch only 11AM TO 2PM)

Munchies Station:

Wedge Potatoes | Root Vegetable Chips | Corn Chips | Guacamole
Pico de Gallo | Hummus

Chicken and Pork Skewers

Mini Home Made Cheese Burgers, served butler style

Puertorrican Pimento – Ham and Cheese Finger Sandwiches, served butler style

Frozen Assorted Flavors Puertorrican Sorbet "Limber"

\$25 pp

**Butler style serving up to a maximum of 50pp*

Live BBQ Hamburger Station

Hamburger Assortment (Chicken, Salmon, Black Bean)
Assortment of Toppings

\$6 pp

\$100 for Chef Fee

Lunch or Dinner BBQ Anchor Buffet

(Available for Lunch and Dinner)

Salad Teasers (Individually presented)

Fish Skewers with Mango and Cilantro Sauce

Grilled Basil Marinated Shrimp and Pineapple Skewers

BBQ Ribs with Guava Rum Sauce

Beef Satay with Peanut Sauce

Italian Sausage & Longaniza Sliders

Baked Potato with Toppings Display

Mamposteo Rice

Chocolate Cake and Carrot Cake

\$47 pp

Option for action Chef – additional charge of \$100 per Chef

from the Banquet Kitchen of



*From the Banquet
Kitchen of*



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