



An
Innovative
Culinary
Experience

from the Banquet Kitchen of



COPAMARINA
BEACH RESORT & SPA



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 four (4) 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 twenty (20) 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% seventy-two (72) hours prior to the event, the Resort will charge a \$5 per person surcharge. If the guarantee continues to increase from 48 to 24 hours prior to your event, the surcharge will be \$10 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 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 fourteen (14) 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 entrees, an additional surcharge of \$5 per person will apply. Dinner entrees will be limited to two (2) choices and will be served with the same side dish. The final selection of each entree is required twenty (20) days prior to the event date, once this information is provided the menu is final. On the day of the event, a detailed form of entree identification showing the selected choice of each guest is required to ensure timely table service. If menu modifications are requested (seventy-two) 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 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 per bartender for a minimum shift of five (5) hours. For additional servers or bartenders, a seven (7) day notice is required.

Our Chef Fees for Carving Stations and attendants are \$100 per chef. Additional hours may be added at \$75 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 cork-age fee, and pre-approved by Resort Management, the following cork-age fee will apply: 50% of the regular resort price, "plus a 20% banquet administration fee of the regular price.. The cork-age fee also applies to sponsors of an event.

Outdoor Events

All outdoor events of fifty (50) persons or less are subject to a \$350 set-up fee. Events of more than fifty (50) persons are subject to a \$450 set-up fee. All music at outdoor venues must be played at a reasonable sound level and must conclude by 11 p.m. 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.

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 (Mon through Thu)
- Weekends: \$7,000 (Fri), \$9,000 (Sat) \$6,000 (Sun)

Salón Coqui

- Weekdays: \$1,100.00 (Mon through Thu)
- Weekends: \$1,700 (Fri), \$2,000 (Sat) \$1,700 (Sun)

Restaurante Alexandra

- Weekdays: \$4,000 (Mon through Thu)
- Weekends: \$7,500 (Fri through Sun)

Restaurante Alexandra is subject to availability and operational hours.

Wedding Gazebos

- Weekdays: \$800 (Mon through Thu)
- Weekends: \$1,100 (Fri through Sun)
- Floating Wedding Gazebo: \$1,000 (Mon through Thu) \$1,300 (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, Flip-charts and Screen). Should you require a stage or additional audio-visual equipment, the Catering Manager will happily provide outside vendors. Please make this request 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) hours of the event will incur in a \$500 labor fee.

Decoration

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 their guests, attendees or any independent contractor hired by the client, whether it is in the banquet room/area or any facility of the Resort. If any damages occur, a fee of \$1,000 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 will be imposed. Any outside decor, lines, flowers or audio-visual equipment brought into 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 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 and photographers, among other things. 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. Deliveries 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
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Copamarina Sunrise

Selection of Two Refreshing Juices
(Orange, Apple, Cranberry, Guava, Pineapple)
Slices of Bread
Hot Cereal (Oatmeal, Corn, and Wheat)
Butter, Marmalades, and Cream Cheese
Three Color Pepper and Onion Breakfast Potatoes
Choice of one: Bacon, Sausage or Ham
Choice of: Fluffy Scrambled Eggs, Spanish Tortilla Bites, or Black Forest Ham-and-Cheese Quiche
Fruit Salad
Freshly Brewed Coffee and Assortment of Teas
\$20 pp.

Fit and 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 with Tzatziki
Scrambled Eggs with Cheese and Turkey Ham with Tomatoes, Onions and Basil
Soy and Almond Milk
Freshly Brewed Coffee and Assortment of Teas
\$22 pp.

Grab & Go

Selection of Two Tropical Fruit Juices (Passion Fruit, Orange and Tomato)
Local Fruit Drinkable Yogurt with Granola Topping
Assorted Freshly Baked 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
\$20 pp.

Breakfast and Coffee Breaks Enhancements

Omelet and Eggs to Order Station
Choice of: Onion, Pepper, Spinach, Ham, Mushroom, Tomato, Cheddar or Swiss Cheese
Minimum of 25 people
\$16 pp
Omelet Chef \$100

Tropicaleso Mimosa Station (includes Fresh Fruit Display)
\$12 pp per hour

Bloody Marys Station
\$14 pp

Hot Cereal (Oatmeal, Coconut Milk Cornmeal, Chia Banana Oatmeal)
\$5 pp

Mini French Toast Shot Glasses
Mini Banana-Buttermilk Pancakes Stacks
Served with Syrup or Chocolate Sauce
\$8 pp

Caramelized Banana and Granola Yogurt Parfait Cup
\$6 pp

Peanut Butter-Oatmeal Cups with Greek Yogurt and Seasonal Fruit
\$5 pp

Choice of Two Options:
Assorted Bread Loaf: Pumpkin-Raisin, Banana Walnut, Spiced Carrot,
Blueberry, or Lemon Poppy Seed
\$6 pp

Coffee Breaks

Puertorrican Pastries, Sweet and Savory
Guava, Guava-Cheese, Ground Beef or Cream Cheese on Puff Pastry
\$6 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 Puertorrican Criollo Bread
\$6 pp



Themed Coffee Breaks

from the Banquet Kitchen of



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Cookies and 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 pp

\$9 pp

It's Munchies O'Clock

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

\$9 pp

Refresh and Renew Wellness Smoothies

Seasonal Fruits: Banana, Strawberries, Mango, Orange, Pineapples
Greek Yogurt or Peanut Butter
Almond Milk, 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

Hijole 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

\$16 pp

Add Shredded Chicken or Ground Beef \$4 pp

Tacones 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 (l) hour

from the Banquet Kitchen of


COPAMARINA
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Brunch

from the Banquet Kitchen of



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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

Choice of: Onion, Pepper, Tomato, Spinach, Mushroom, Cheddar and Swiss cheese
(includes Chef Fee)

Entrée (Choose Two)

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 (Choose One)

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

(Choose One)

Sautéed Broccoli with Toasted Almonds
Aromatic Basmati Rice with Dried Fruit and Almonds

Desserts

Chocolate Ganache Tartelette
Extra Moist Carrot Cake

\$50 pp

(minimum 40 people)



Lunch

from the Banquet Kitchen of



COPAMARINA
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Three Course Lunch

Your selection of one (1) Soup or Salad, Main Course and
Chef Selection of Starch, Vegetables and Dessert
Includes Rolls and Butter Add additional course of Soup or Salad - \$7

Soup Options

(Choose One)

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

Salad Options

(Choose Two)

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 Jiccima (Add rare Tuna \$5)
Yuzu Lemon and White Soy Vinaigrette

Main Course

Mahi-Mahi or Red Snapper / Tropical Fruit and Cilantro Relish	\$40
Roasted Chicken Breast / Light Stew of Tomato, Fresh Herbs, Garlic and Fennel	\$36
Roasted Chicken Breast stuffed with Ripe Plantain / Sautéed Red Onion, Red Pepper	\$36
Recao Essence and White Vinegar	\$38
Skirt Steak with Chimichurri Sauce	\$45
Pork Loin stuffed with Chorizo and Artisanal Sofrito	\$39

Dessert

(Choose Two)

Coconut Custard / Fruit Tart

Mascarpone Cheesecake / Chocolate Cake





Lunch Buffet

from the Banquet Kitchen of



COPAMARINA
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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

\$42 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

Guineitos en Escabeche with Bacon

Grilled Skirt Steak with Red Onion Chimichurri

Herb 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

Chocolate Cake

\$48 pp



Dinner

from the Banquet Kitchen of



COPAMARINA
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Three Course Dinner

Your selection of one (1) 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 \$10 per person

Soup (Choose One)

Cocoyam and Mushrooms macerated in Marsala Wine / Classic French Onion Soup
Yuca Root with Toasted Fennel Seeds / Com Chowder
Minestrone (Beef, Vegetable or Chicken)

Salad (Choose One)

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 (Choose One)

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	\$88
Skirt Steak (6 oz.) & Sautéed Shrimp	\$62

Desserts (Choose One)

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'oeuvre, offered butler style
100 pieces per tray maximum of 4 selections per tray
\$350 per tray
** \$375 per tray

Cold Hors D'oeuvre

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'oeuvre

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

\$275 per tray of 100 pieces
Crab meat, 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

from the Banquet Kitchen of



Themed Stations

from the Banquet Kitchen of



COPAMARINA
BEACH RESORT & SPA

Godola 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

\$32 pp

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

(Chef Fee of \$150 is required)

Fiesta Mexicana

Corn Chips
Refrito, Shredded Cheddar, Sour Cream, Shredded Lettuce, Guacamole
Mango Pineapple Pico de Gallo Beef Enchiladas
Chicken Quesadillas
Mexican Rice
Cinnamon Crusts with Sweet Cream Cheese Dipping Sauce

\$27 pp

(Add Cinnamon Crusts with Sweet Dip \$4)

Paella Station

Seafood Paella	\$32
Paella Valenciana Meat & Fish	\$34
Meat Paella	\$30
Vegetarian Paella	\$25

(Minimum 20 persons)

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

Craving Cocktail Stations

Herb Crusted Prime Rib	\$18
New York Steak	\$16
Coriander and Cumin Pork Loin stuffed with Dried Fruits	\$12
Rum Brined Whole Turkey	\$14
Broiled Fillet 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 (Chef Fee of \$150 is required)

from the Banquet Kitchen of



Dinner Buffet

from the Banquet Kitchen of



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Perfect Sunset Dinner Buffet

Salads (Choose Two)

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

(Choose One)

Roasted Potatoes with Pink Pepper, Tarragon and Walnut Oil
Seasonal Vegetables in Puff Pastry "Pastela"

Dessert (Choose Two)

Chocolate Mousse, Carrot Cake
and Passion Fruit Tartelette

\$49 pp



Let's Cook Out BBQ

from the Banquet Kitchen of



COPAMARINA
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BBQ Pool Fiesta

(Available for Lunch only 11 a.m. to 2 p.m.)

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"

\$28 pp

**Butler Style Serving Up to a Maximum of 50 pp*

Live BBQ Hamburger Station

Hamburger Assortment (Chicken, Black Bean or Add \$2 for Salmon)

Assortment of Toppings

\$10 pp

Chef Fee of \$150 is required

Lunch or Dinner BBQ Anchor Buffet

(Available for Lunch and Dinner)

Salad Teasers

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

Mamposteao Rice

Chocolate Cake and Carrot Cake

\$49 pp

Option for Action Chef - additional charge of \$150 per Chef

from the Banquet Kitchen of





Cocktail Menu

from the Banquet Kitchen of



COPAMARINA
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Catering Beverage Menu

Our Hosted Bar Packages includes six (6) mixers (Coke, Diet, Sprite, Carbonated Soda, Cranberry and Orange Juice). The wine selection includes sparkling wine, chardonnay and Cabernet Sauvignon varietals in both tiers.

Additional varietals from the same winery may be offered at an additional price. All Bar Packages require a minimum of two hours. Bar Service includes one (1) bartender for every fifty (50) guests. Additional bartenders may be contracted at \$150 per bartender for a minimum shift of five (5) hours.

For additional servers or bartenders, a seven (7) day notice is required.

Menu pricing is subject to change Pricing does not include Banquet Administration Fee and Sales Tax.

Hosted Bar Package

Unlimited per person Beverage Service

Open Bar packages include Premium or Deluxe Brand Liquors, House Red & White Wines, Imported & Domestic Beers, Mineral Waters & Assorted Soda's.

	Platinum Brand	Silver Brand	Beer, House Wine & Soft Drinks
First Hour	\$30 pp	\$26 pp	\$18 pp
Additional Hours	\$12 pp	\$10 pp	\$8 pp

Silver Brand Bar

Absolut Vodka

Beefeater Gin

Dewar's Scotch

Seagram 7

Jose Cuervo Tequila

Jim Beam Bourbon

Don Q Rum

Premium Package Beers include three (3) Domestic Beers and (1) Imported Beer.

Platinum Brand Bar

Grey Goose or Ketel One Vodka

Bombay Sapphire Gin

Johnnie Walker Black Scotch

Crown Royal

Jack Daniel's Bourbon & Brison Tequila Blanco Brands & Don Q (including 3 flavor)

Super Premium Package Beers will include Domestic and Imported Beers with up to six (6) offerings

from the Banquet Kitchen of



Imported & Domestic Beers

Medalla Light, Magna Premium, Corona, Heineken Zero
Budweiser, Boquerón Blonde and Estrella de Galicia Especial
Wines, Imported & Domestic Beers, Mineral Waters & Assorted Soda

Non-Alcoholic Beverage Package

Offer unlimited per person beverage Service
Assorted Soda's, Juices & Mineral Water
Shirley Temple & Rob Roy's
Frozen Smoothies
Choice of: Piña Colada, Strawberry, Mango, Banana, Lemonade or Passion Fruit

\$10 for the first hour, per person

\$3 each additional hour, per person

Specialty Cocktail Package

Brunch Bar

Champagne, Mimosa, Bellini & Bloody Mary's

\$19 for first hour, per person

\$3 each additional hour, per person

Mojito Bar

Crafted with Don Q Rum, Sugar Syrup Juice, Mint & Fresh Lime
Classic, Strawberry, Mango Raspberry \$11 per cocktail

Surcharge of \$5 per hour, per person when Added to an open bar package

Coco Bar

Fresh Cut Coconut MP
Crafted with Don Q Rum or Scotch

\$11 per cocktail

Surcharge of \$5 per hour, per person when added to an open bar package

Martini Bar

Classics

Dry Gin or Vodka, Shaken or Stirred, Olive or a twist

Tropical

Crafted with Vodka & Fresh Fruit Purée

Choose from Strawberry, Mango or Passion Fruit⁴

French

Vodka, Raspberry Liqueur & Pineapple Juice

\$12 per cocktail

Surcharge of \$5 per hour, per person when added to an open bar package

Frozen Specialty Cocktails

Choice of Strawberry, Banana, Piña Colada, Mango, or Passion Fruit

Crafted with Rum

Frozen Margarita

\$12 per cocktail

Surcharge of \$5 per hour, per person when added to an open bar package

Non-Alcoholic Beverage Package

Offer unlimited per person beverage service

Assorted Sodas, Juices & Mineral Water

Shirley Temple & Rob Roy's

Frozen Smoothies

Choice of Piña Colada, Strawberry, Mango, Banana, Lemonade or Passion Fruit

\$10 for the first hour per person

\$3 each additional hour per person



By The Drink Bar Service

Power Drinks (Red Bull & Sugar Free Red Bull)	\$6	Platinum Brands	\$10
House Wine	\$8	Silver Brands	\$9
Assorted Soda & Mineral Water	\$2.50	Domestic Beer	\$6
Assorted Juices	\$3	Imported Beer	\$7

Or

Cash Bar Pricing

By The Drink Bar Service:

Super Premium Brands	\$10	Power Drinks \$10 (Red Bull & Sugar Free Red Bull)	\$6
Premium Brands	\$9	House Wine	\$8
Domestic Beer	\$6	Assorted Soda & Mineral Water	\$3
Imported Beer	\$7	Assorted Juices	\$4

A bartender fee of \$150 will apply if consumption of \$250 is not met per event.

Specialty Drink Selection

Served by the Gallon

Coquito	\$75
Iced Tea	\$40
Fruit Punch	\$55
Mimosa	\$85
Piña Colada with Rum	\$75
Piña Colada without	\$60
Sangria (White or Red)	\$75
Sangria without Rum	\$55
Rum Punch	\$75
Mojito	\$90

Corkage Fee

Wine 750ml	\$20 per bottle
Sparkling Wine 750ml	\$30 per bottle

Silver drinks brands \$40 per open bottle includes two (2) mixers and garnishes
Platinum drink bonds \$50 per open bottle includes three (3) mixers and garnishes

A bartender fee of \$150 will apply

*Price does not include banquet administration fee of the retail price nor sales tax.

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Spirits

	SILVER BRAND	PRICE	PLATINUM BRAND	PRICE
	Selection		Selection	
Vodka	Absolut	\$85	Grey Goose or Ketel One	\$130
Gin	Beefeater	\$85	Bombay Sapphire	\$120
Ruin	Don Q	\$85	Don Q - Bacardi - Myers	\$85
Tequila	Jose Cuervo	\$85	Bribon Blanca	\$90
Whiskey	Seagram 7	\$80	Jack Daniels	\$85
Bourbon	Jim Bean	\$75	Makers Mark	\$100
Scotch	Dewar's White Label	\$90	J W Black	\$130
Cordial	Bourget Triple See	\$60	Cointreau	\$85
Cordial	Vermut - White - Red	\$65	Vermut - Blanco - Rojo	\$60
			Passoa	\$60

Wines

	SILVER BRAND	PRICE	PLATINUM BRAND	PRICE
	Selection		Selection	
Sparkling	Jean Dorsen	\$35	Taittinger Brut	\$95
Chardonnay	Grand Cru Vineyards	\$32	Forest Glen	\$40
Pinot Grigio	Fiordaliso	\$32	Bottega Vinaia	\$60
Cab Sauvignon	Grand Cru Vineyard	\$32	Hess Select	\$60
Merlot	Grand Cru Vineyard	\$32	Grand Cru Vineyard	\$32

Beers

	SILVER BRAND	PRICE
Domestic	Medalla Light	\$5
	Magna Premium	\$5
	Michelob Ultra	\$5
	Corona Extra / Corona Light	\$5
Imports	Heineken	\$6
	Blue Moon	\$6
	Budweiser	\$5
	Coors Light	\$5
	Estrella de Galicia	\$7
Specialty	Modelo	\$5
	Boqueron Blonde	\$7
	Crash Boat IPA	\$7

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