

alaya

AUTOGRAPH COLLECTIONSM
HOTELS

Wedding Menus



Romance Culinary Experience



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SHARING THE TABLE

*Served on the center of the table for sharing among friends and family.
Minimum 10 guests. Upgrade your main course with lobster tail -\$35*

International | \$65

BREAD

White bread, six cereals bread, French baguette,
whole wheat, brioche

SALADS & APPETIZERS

Red wine pear salad, Roquefort cheese dressing (VT)
Greens salad, beets, almond dressing (VT) (N)
Smoked salmon rosettes with its garnishes, melba bread

MAINS

Vegetable strudel, red bell peppers sauce (VG) (GF)
Meuniere black mussels (GF)
Beef stew with Cabernet (GF)
Snapper, saffron cream (GF)
Coconut shrimps, peach sauce (N)

SIDES

Potatoes au Gratin (VT)
Stewed cabbage, bacon (GF)
Sweet peas, onion, mint (VG)
Mushrooms, balsamic (VG)

DESSERTS

Saint-honoré tart (N) (VT)
Black forest cake (VT)
Coffee and vanilla mousse (VT) (GF)
Mascarpone and red fruits tart (VT)

SHARING THE TABLE

*Served on the center of the table for sharing among friends and family.
Minimum 10 guests. Upgrade your main course with lobster tail -\$35*

Mediterranean | \$70

BREAD

Whole wheat bread, mini baguette, mini ciabatta, tomato focaccia bread

SALADS & APPETIZERS

Roasted peppers, arugula salad (VG) (GF)

Prosciutto, salami

Tomato, fresh cheese salad with basil (VT)

Garden greens salad, peppers, olives, cucumbers, lime vinaigrette (VG) (GF)

MAINS

Beef medallions, creamy wild ceps sauce with brandy (GF)

Grilled mahi-mahi, lime roasted fennel (GF)

Spinach and ricotta cheese pasta

Chicken supreme, parmesan cheese

Farfalle, tomato sauce, peppers (VT)

SIDES

Asparagus risotto with tarragon (VT)

Fried eggplant, mozzarella gratin (VT)

Creamed spaghetti , bacon, onion, ham

Ratatouille (VG) (GF)

DESSERTS

English soup (VT) (GF)

Cheese bomb (VT)

Pear crostata (VT)

Chocolate cake with mascarpone (VT)





SHARING THE TABLE

*Served on the center of the table for sharing among friends and family.
Minimum 10 guests. Upgrade your main course with lobster tail -\$35*

Caribbean | \$60

BREAD

White bread, whole wheat, corn chips

SALADS & APPETIZERS

Pico de gallo salsa, guacamole (VG) (GF)
Tropical grilled chicken and pineapple salad (GF)
Romaine lettuce salad, mango, avocado (VG) (GF)
Cassava empanadas with cheese (VT)

MAINS

Roasted jerk chicken breast (N)
Banana wrapped snapper, onions, peppers (GF)
Roasted pork spareribs
Vegetable curry roti (VT)

SIDES

Spiced coleslaw with honey (VT) (GF)
Peas & rice (VG) (GF)
Fried plantain tostones

DESSERTS

Vanilla and coconut custard (VT) (GF)
Passion fruit cheesecake (VT)
Rice pudding (VT)
Belizean coconut tart (VT)



BRUNCH ANYONE? | \$65

Brunch that can be served on a buffet display or center of the table.

Minimum 25 guests.

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

BLOODY MARY STATION

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)

BAGLE 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)

Alaia's signature chocolate brownie (VT) (N)

UPGRADES

\$10

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





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

SIDES

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

MAINS

Belizean chicken stew
Grilled recado spiced chicken
Fish Sere
Fried Fish

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)

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)

FROM THE GRILL

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

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)

SIDES

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

FROM THE GRILL

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

DESSERTS

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

FOOD STATIONS

Upgrade your buffet menu selection with an additional food station or choose several from the following for a taste of the world experience. You can also pick a standalone selection without the buffet.

Ceviches

ADD-ON \$25 STAND-ALONE \$40

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

Cheese & Charcuterie

ADD-ON \$10 STAND-ALONE \$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

Latin Station

ADD-ON \$25 STAND-ALONE \$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)

Pasta Station

ADD-ON \$15 STAND-ALONE \$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

Salad Bar

ADD-ON \$10 STAND-ALONE \$16

Live station with salads tossed to your liking
Variety of lettuces, vegetables and garnishes
Cesar salad, Niçoise salad, Cob salad, coleslaw

Variety of 6 dressings and vinaigrettes:
Buffalo sauce, teriyaki sauce, sweet chilly sauce, spicy mayo, limes, shallot vinaigrette, honey & mustard dressing

Fry Station

ADD-ON \$15 STAND-ALONE \$24

Onion rings (VT)
Breaded artichokes
Fry Jacks (VG)
Conch fritters
Spiced shrimp popcorn
Crudités platter (VG) (GF)





FOOD STATIONS

Upgrade your buffet menu selection with an additional food station or choose several from the following for a taste of the world experience. You can also pick a standalone selection without the buffet.

Simply Roasted

ADD-ON \$35 STAND-ALONE \$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)

S'mores Station

ADD-ON \$10 STAND-ALONE \$16

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

Churro Station

ADD-ON \$10 STAND-ALONE \$16

Cinnamon and sugar, caramel milk, dark chocolate sauce, white chocolate sauce
Hot chocolate milk

Chocolate Party

ADD-ON \$15 STAND-ALONE \$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 STAND-ALONE \$24

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

Cupcake Display

ADD-ON \$10 STAND-ALONE \$16

Fun and colorful for anytime of the day. Decorate your own cupcake with our garnishes and complements.
Assorted cupcakes, and mini muffins, with a variety of 4 buttercream flavors and assorted toppings

Refreshing

ADD-ON \$10 STAND-ALONE \$16

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



TAILORED DINNERS

Share dinner together with your friends and family in any of our available locations.

Curated Experiences

OPTION 1 | \$65

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

Experience the pinnacle of culinary excellence with this crafted gourmet four course dinner. It showcases the finest ingredients and innovative pairings that highlights our commitment for perfection. Savour the art of dine dining and let each course take you on a journey of flavours and textures.

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)

ROMANTIC BEACH DINNER

Savor gourmet dishes prepared by a skilled chef, paired with fine wine and personalized service, creating the perfect setting for an intimate and magical night with your loved one.

Gold Tier

Garden Greens Salad, Goat Milk Cheese, Caramelized Nuts, Apple Vinaigrette (N)

Coconut Breaded Shrimps, Pineapple Pico De Gallo Salsa (N)

Filet Mignon, Rosemary Demi Glace, Mushroom Risotto, Grilled Vegetables
Or
Snapper Fillet, Polenta, Roasted Broccoli, Lemon Butter Sauce

Alaia's Signature Cheesecake, Seasonal Berries, Chocolate Crumbles

Glass of Sparkling Wine is Included

Platinum Tier

Arugula and Garden Green Salad with Goat Cheese, Candied Walnuts, and Raspberry Vinaigrette (N)

Grilled Lobster Tail, Garlic and Lime butter, Mango Relish and Coconut Tartar Sauce
Or
Snapper Fillet, Polenta, Roasted Broccoli, Lemon Butter Sauce

Beef Tenderloin, Black Pepper and Brandy Sauce, Boulangère Potatoes Sherry Glazed Asparagus
Or
Tomahawk Steak, Porto Demi Glace, Roasted Asparagus, Truffled Mashed Potatoes

Dark And White Chocolate in Textures





GETTING READY!

Small nibbles for your party as you get ready for your big day. Minimum 10 guests.

Bridesmaid's Room | \$25

Homemade crackers and breadsticks
 Season's fruit platter (VG) (GF)
 Crudités platter, carrots, cucumbers, celery sticks, tomatoes, romaine hearts, ranch dressing, mustard vinaigrette (VG)
 Tabbouleh salad, cucumbers, tomato, peppers, parsley (VG) (GF)
 Turkey ham sandwich
 Roasted vegetables ciabatta (VG)
 Truffles (N)

Wedding Cakes

Flavors:
 Strawberry, vanilla, chocolate, dulce de leche, red velvet, vanilla rum, carrot, lemon.

Chocolate and vanilla are available for vegan and gluten free requirements. (VG) (GF)

Icing:
 Buttercream or Italian Meringue Frosting



Bridesmaid's Room | \$30

Season's fruit platter (VG) (GF)
 Crudités platter, carrots, cucumbers, celery sticks, tomatoes, romaine hearts, ranch dressing, mustard vinaigrette (VG)
 Pretzels, peanuts and dried fruits (N)
 Quesadillas, flour tortilla, mozzarella cheese, chicken
 Turkey ham sandwich
 Beef sliders
 Roasted vegetables ciabatta (VG)

Cake Sizes

| | | |
|------------|-----------------|-------|
| Large cake | up to 10 people | \$100 |
| 1 tier | 10-20 people | \$180 |
| 2 tiers | 20-30 people | \$200 |
| 2 tiers | 30-40 people | \$250 |

Beverage Menus



BEVERAGES

*\$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

*\$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

*\$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 of 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

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