



AUTOGRAPH COLLECTION®  
HOTELS

# Privé

**CURATED CULINARY MAGIC:  
PRIVATE DINNERS & ENCHANTING EXPERIENCES**





# Alchemy



## Modern Molecular Mixology Class

Master the art of modern Mixology with hands-on experience in cutting-edge techniques and local ingredients. Includes 3 cocktails, food pairings and a bottle of branded Tiburon Rum.

### Class includes:

Introduction to Modern Mixology (Molecular mixology, equipment, techniques, and ingredients)

**Mondays 6pm-9pm at Vista Rooftop Lounge**  
**US\$220 PP - local taxes and 10% service charge included.**

**Reservation 48 hours prior required.**

**Limited availability.**

**[Restaurants@alaiaibelize.com](mailto:Restaurants@alaiaibelize.com)**



## Rum flight - a tasting experience

Unlock the secrets of Central American and Caribbean rums with our exclusive tasting event. Includes a special Alaia-exclusive Tiburon 8 Yo Reserve Blend.

**Saturdays 5pm-6pm**

**US\$125 PP - local taxes and service charge incl.**

**Advanced reservations with 48 hours notice required**

**Limited availability.**

✉ **[Restaurants@AlaiaBelize.com](mailto:Restaurants@AlaiaBelize.com)**

**Arlie's**







# CHEF'S TABLE

CURATED DINING EXPERIENCE WITH  
WINE PAIRING



## **Tuesdays 6pm**

Enjoy a 6-course dinner with wine pairing US\$180 PP or US\$230 PP

Premium pairing- includes local taxes and 10% service charge.

The Chef's Table-private dining and wine pairing experience features an intimate evening for 6 - 10 people in The Cellar at Sea Salt.

Our chefs present a modern, seasonal menu paired with unique and vintage international wine from Alaia's world class wine cellar. Advanced reservations with 48 hours' notice required at [Restaurants@AlaiaBelize.com](mailto:Restaurants@AlaiaBelize.com)

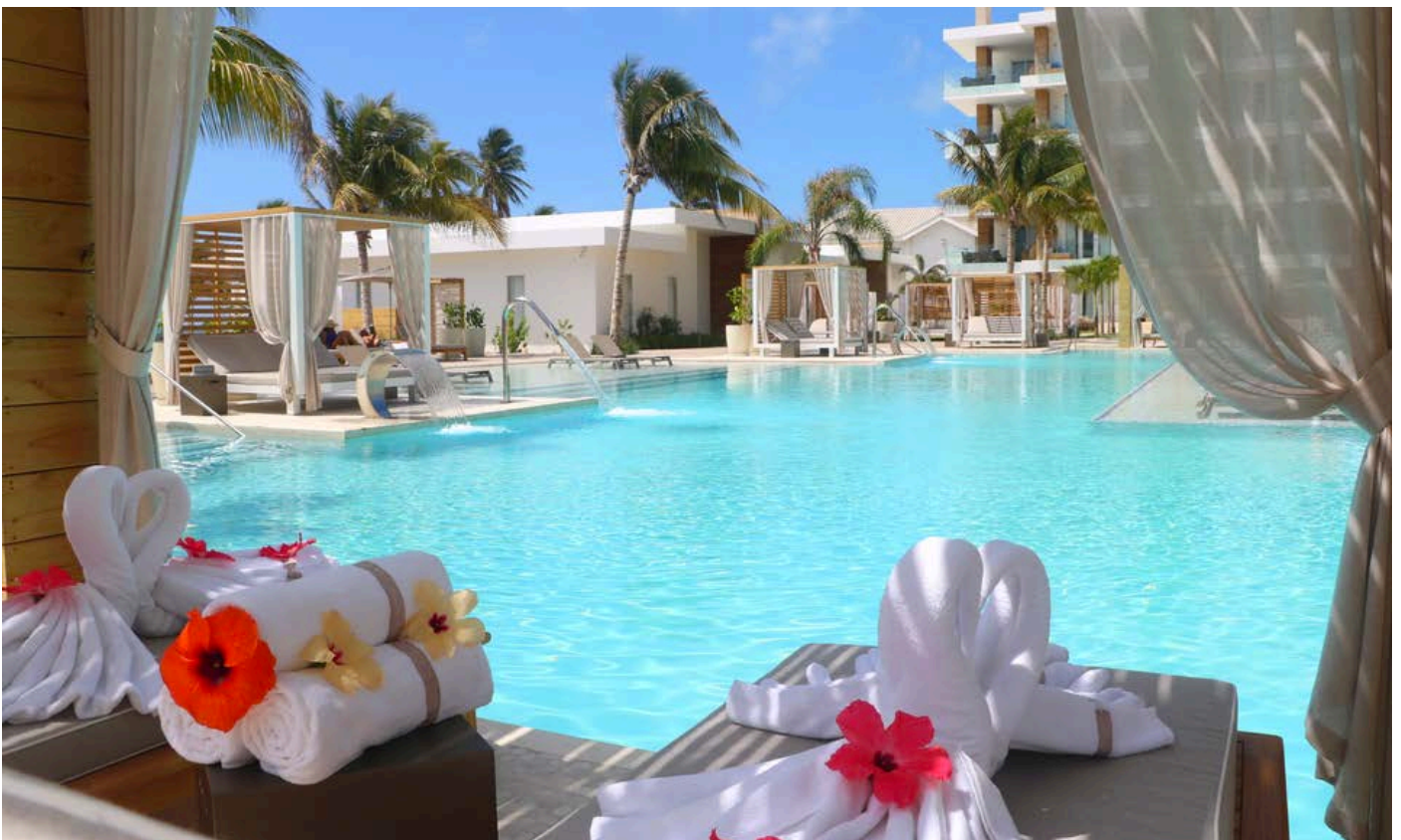




# SUNKISSED

## CABANA | BUBBLY | CANAPÉS

Indulge yourself with bubbly and canapes in your private cabana while enjoying the best views the resort has to offer from the terrace.



### **Small Cabana**

Located at the resort pool deck (not directly poolside).

\$25usd food and beverage credit. Food and Beverage Service.  
US\$100 - taxes and service charge included.

### **Premium Cabana**

Located poolside. Food and Beverage Service.

\$25usd food and beverage credit.  
US\$150 - taxes and service charge included.

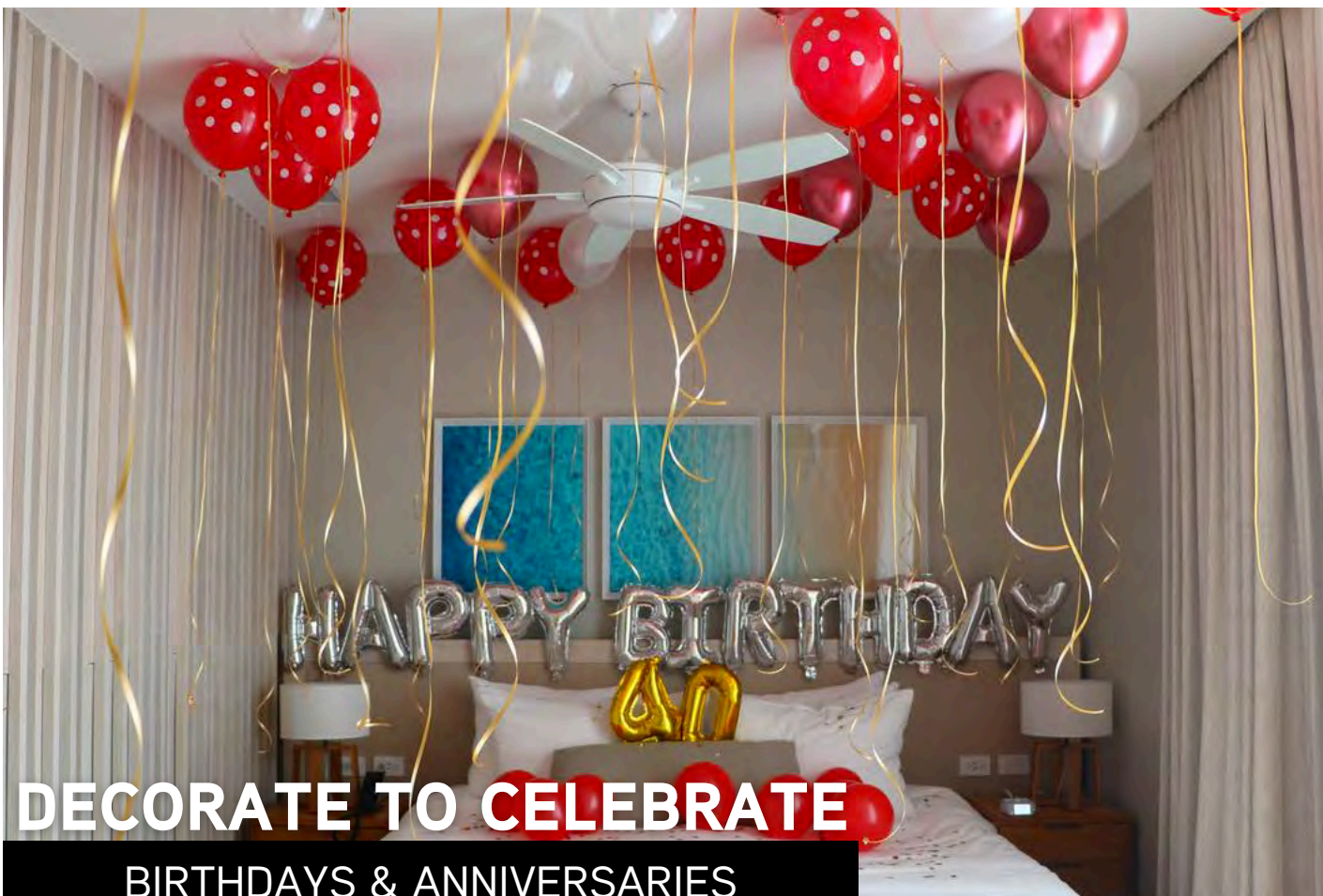
### **Grand Cabana**

Located poolside. Dedicated server.

\$25usd food and beverage credit.  
US\$200 - taxes and service charge included.

Available daily upon request  
24 hours advance reservations required  
Reserve at [concierge@alaiabelize.com](mailto:concierge@alaiabelize.com)





**Available daily upon request**

48 hours advanced reservations required



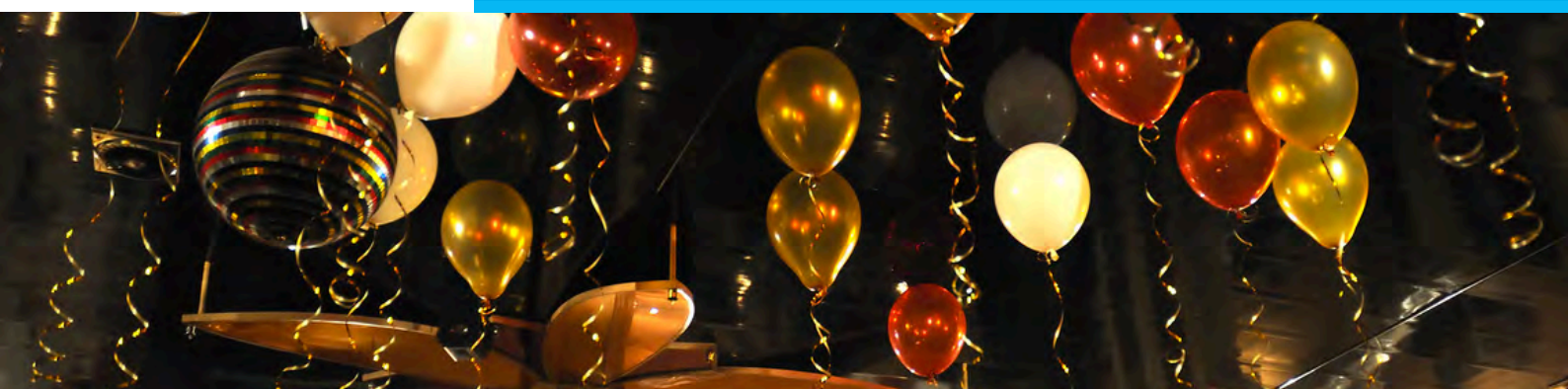
Cake for two guests | US\$45

Cake for four guests | US\$65

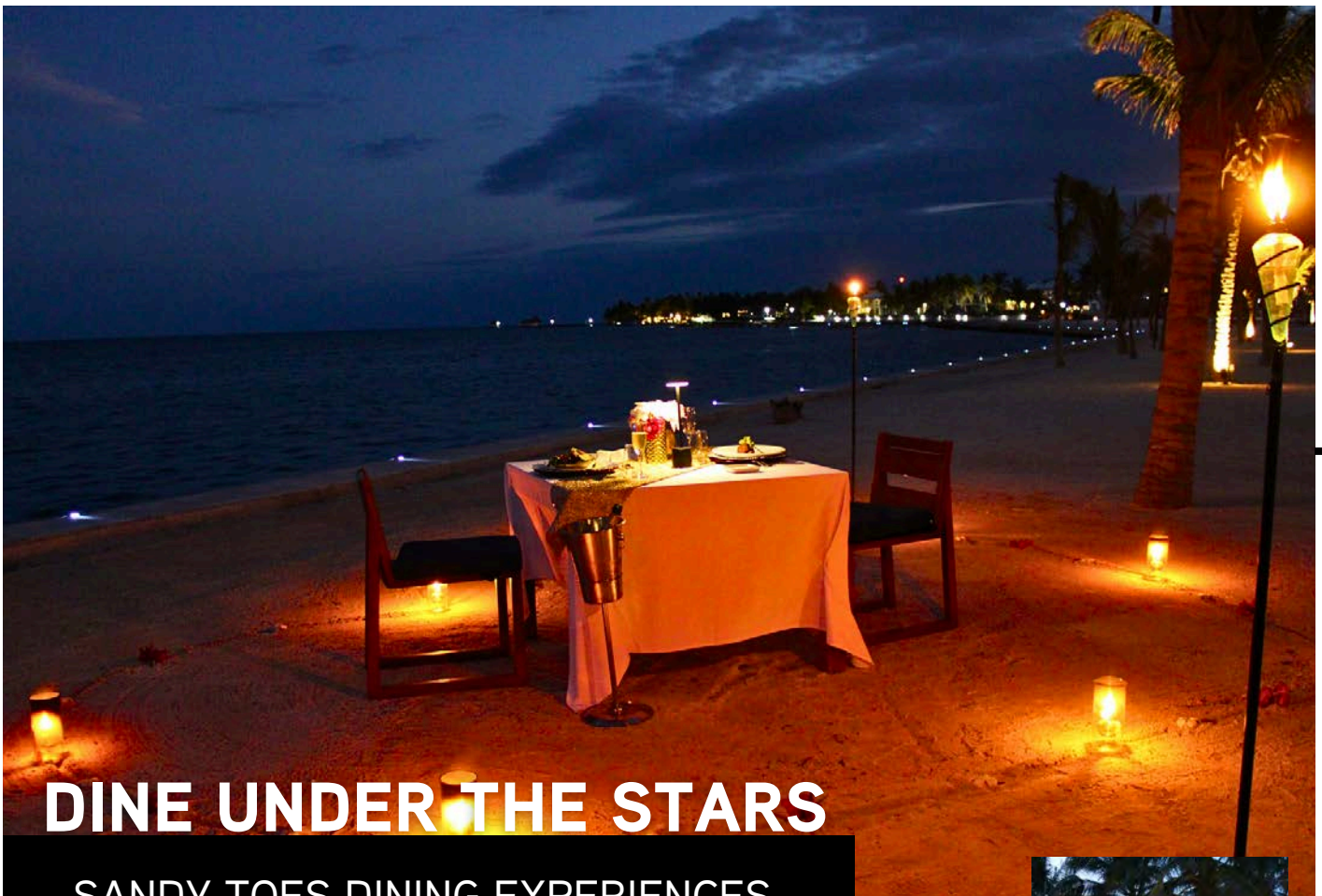
Vueve Cliquot, Brut Champagne –US\$140

Decor with balloons | US\$200 - includes bottle  
choice of house wine or sparkling wine.

Taxes included, 10% service charge is applicable



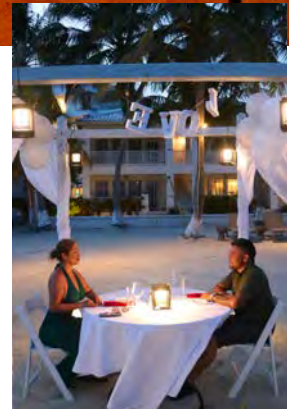




# DINE UNDER THE STARS

## SANDY TOES DINING EXPERIENCES

Dine at a private table set on the sand, overlooking the Caribbean and the not too distant Belize Barrier Reef. Connect with your loved ones or friends and family for an exclusive dining experience, and unforgettable memories.



**Available any day between 5pm to 8pm**

3 hours personalized service

Beach side and Vista Rooftop available locations.

Limited Availability

24 hours advanced reservation required

**[Restaurants@AlaiaBelize.com](mailto:Restaurants@AlaiaBelize.com)**





# DINE UNDER THE STARS TIER MENUS



## Silver US\$115 PP 3 Course Dinner



Snapper ceviche, tiger's milk, corn, roasted sweet potato (nuts)

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Duo of beef tenderloin with truffled demi-glace sauce, shrimps with garlic and lime butter, grilled asparagus, roasted potatoes (seafood)

Or

Belizean seré, snapper, coconut broth, plantain gnocchi, cassava, cilantro (nuts)

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Choco lava cake, vanilla ice cream

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Glass of sparkling wine is included

## Gold US\$150 PP 4 Course Dinner



Garden greens salad, goat milk cheese, caramelized nuts, apple vinaigrette (nuts)

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Coconut breaded shrimp, pineapple pico de gallo salsa (nuts)

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Filet mignon, rosemary demi glace, mushroom risotto, grilled vegetables

Or

Snapper fillet, polenta, roasted broccoli, lemon butter sauce

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Alaia's signature cheesecake, seasonal berries, chocolate crumbles

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Glass of sparkling wine is included

## Platinum US\$160 PP 4 Course Dinner



Arugula and garden green salad with goat cheese, candied walnuts, and raspberry vinaigrette (nuts)

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Grilled lobster tail, garlic and lime butter, mango relish and coconut tartar sauce (seafood)

Or

Snapper fillet, polenta, roasted broccoli, lemon butter sauce

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Beef tenderloin, black pepper and brandy sauce, boulangère potatoes, sherry glazed asparagus

Or

Rib eye steak, porto demi glace, roasted asparagus, truffled mashed potatoes

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Dark and white chocolate in textures (chocolate cake, white chocolate and cheese mousse, caramel sauce, raspberry coulis)

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Glass of sparkling wine is included

Lobster and certain other products are subject to seasonality. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Vegetarian & Gluten-Free options are available. A Kids' menu is available on request. Please inform us of any food allergies. Prices are in USD and inclusive of 12.5% local taxes. A set up fee of USD 100 applies for groups of 2 to 6 guests. The Cellar at Sea Salt is available with a set-up fee of USD 200 for groups of up to 6 guests. An additional 18% service charge will be applied to all checks.



## DINE UNDER THE STARS | VEGETARIAN OPTION



### Silver US\$70 PP 3 Course Dinner



Arugula and Garden Green Salad, Candied Walnuts, and Raspberry Vinaigrette (Nuts)

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Quinoa dairy-free risotto, spiced spring onions, tomato confit

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Chocolate in Textures, Chocolate Cake, White Chocolate and Cheese Mousse, Caramel Sauce, Raspberry Coulis

### Gold & Platinum US\$80 PP 4 Course Dinner



Arugula and Garden Green Salad, Candied Walnuts, and Raspberry Vinaigrette (Nuts)

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Carrot and Ginger Cream Soup, Spicy Coconut Avocado Salsa

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Quinoa dairy-free risotto, spiced spring onions, tomato confit

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Chocolate in Textures, Chocolate Cake, White Chocolate and Cheese Mousse, Caramel Sauce, Raspberry Coulis





## IN-VILLA CHEF SERVICE

### A PRIVATE CHEF EXPERIENCE

**Available in limited slots | first come, first serve basis**  
48 hours advanced reservations required

- US\$400 fee is applicable for chef and server.
- Children 12 years and under are half price.
- Menu prices in USD and include 12.5% local taxes and 10% service charge.
- Special events and holiday restrictions apply.



Lobster and some other products are subject to seasonality | Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness | Vegetarian & Gluten-Free options available | Kids menu available on request Please let us know of any food allergies | Prices in USD inclusive of 12.5% local taxes | The Cellar at Sea Salt is available with a set up fee of US\$100 for up to 6 guests. | A total of 18% service charge will be applied.



## IN-VILLA CHEF TIER MENUS

### Belizean US\$90



Belizean shrimp ceviche, tomato, red onion, cucumber, cilantro,  
shrimp, tortilla chips

Chicken salbutes, masa disc, jalapeno aioli, curry chicken, pickled  
red onion, lettuce

Chicken stew - rice and beans, plantain, Belizean flat bread, onion  
sauce, habanero, cilantro

Assorted Belizean dessert platter, bread pudding, fudge, fry jack

### Family style appetizers US\$100



Garden salad greens  
from our Orchard,  
seasonal veggies, passion  
fruit vinaigrette

Belizean salbutes, masa  
disc, shredded chicken,  
pickled onion, lettuce,  
jalapeño aioli

Sere coconut broth,  
snapper, okra, cocoyam,  
plantain, coconut white  
Rice

Plated main course  
Recado spiced tenderloin,  
rice & peas, fried plantain,  
cole slaw, roasted  
potatoes

Family style desserts,  
coconut panades, sweet  
fried jacks, cinnamon &  
sugar, Belizean chocolate  
sauce

### The Reef US\$120



Shrimp fritters, spicy  
mayo

Snapper Ceviche,  
tomato, red onion,  
cucumber, cilantro,  
snapper, coconut tiger's  
milk, tortilla chips

Whole lobster  
(Seasonal), coconut  
white rice, roasted herb  
potatoes, steamed  
veggies, lemon butter

Assorted dessert platter  
mojito cheesecake,  
coconut tart, key lime  
pie

### Sea & Land US\$150



Garden salad, mix  
greens, seasonal  
veggies, citrus  
vinaigrette

Shrimp "al ajillo"  
casserole, shrimp,  
parsley, lemon garlic  
butter

Tomahawk steak &  
lobster tail, chimichurri,  
parmesan truffle  
potatoes, breaded  
seasonal veggies, herb  
garlic butter

Assorted dessert platter  
fudge, passion fruit  
cheesecake, brownie





# BEACH BONFIRE

## MEMORIES & BONDING

**Enjoy your own sandy paradise in a private area for you and your guests at our beach. Bonfire can range from 2 to 20 persons.**

Features include: Fire Pit | Wood | Metal Skewers | Cushions  
S'mores

US\$25 per person

Set up fee US\$150

18% service charge is applicable.

Food & Beverage upgrades/add-ons are available.

Limited availability.

24 hours advanced reservation required at  
[Restaurants@AlaiaBelize.com](mailto:Restaurants@AlaiaBelize.com).

Special events and holiday  
restrictions apply.







# RESERVE

[Restaurants@alaiabelize.com](mailto:Restaurants@alaiabelize.com)



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## Terms & Conditions

In case of inclement weather, Alaii Belize reserves the right to make a final decision to move any open space culinary experience to a covered location.

Rest assured that every effort will be made to maintain the experience at the agreed-upon location.

Upon availability and feasibility, the Resort may also suggest postponing the experience to a different date.

All prices and inclusions are subject to change without notice.

Deposit & payment policies apply.