



Royalton
Luxury Resorts

Banquet Menu • Dominican Republic



COFFEE BREAKS

REGULAR

Regular coffee, decaffeinated coffee and tea
Orange or grapefruit juice
Bottled water
Cookies or danish pastries

ROYALTON

Regular coffee, decaffeinated coffee and tea
Variety of juices
Bottled water
Variety of mini pastries
Assorted fruits
Assorted stuffed croissants

ADD ON'S *(please choose 2 options)*

Petite fours and dessert bar
Finger sandwiches
Yogurt and muesli
Vegetable crudites and dip
Charcuterie tray and crackers
Dried fruit
Cheese tray and crackers
Soft drinks



PLATED BREAKFAST

AMERICAN BREAKFAST

Regular coffee, decaffeinated coffee and tea
Orange or grapefruit juice
Seasonal fruit platter
Scrambled eggs
Ham, bacon and sausage
Hash browns
Danish, white and whole wheat bread
Jelly, honey and butter

ROYALTON BREAKFAST

Regular coffee, decaffeinated coffee and tea
Mimosas
Tropical seasonal juices
Tropical seasonal fruit
Salmon omelet
Danish rolls, white and whole wheat bread
Jelly, honey and butter

DOMINICAN BREAKFAST

Regular coffee, decaffeinated coffee and tea
Fresh juice
Seasonal fruit platter
Fried eggs, fried salami, magu (mashed plantain), fried cheese
Danish rolls, white and whole wheat bread
Jelly, honey and butter



BUFFET BREAKFAST

Requires a minimum of 50 people

Orange and local juices

Coffee and house baked croissants, mini muffins and assorted danishes

Selection of flat breads and rolls (gluten-free available)

Seasonal fruit

Cheese tray

Assorted yogurt

Breakfast sausages

Bacon

Hash browns

Roasted tomatoes

Baked beans

Pancakes

Scrambled eggs

Ham and cheese omelet

Fried salami and magu



INTERNATIONAL HORS D'OEUVRES

Please select 6 options

COLD APPETIZERS

Melon prosciutto brochette
Seafood ceviche
Mini caprese salad
Smoked salmon and cream cheese rolls
Mini crab tartlets
Brie canapes
Classic tahini and pita bread
Tuna tartare with sesame oil
Coconut truffles
Mini lemon tartlets
Chocolate brownies
Mini cheesecake

WARM APPETIZERS

Shrimp tempura
Ham croquettes
Teriyaki beef brochettes
Coconut fish fingers
Chicken satay
Classic spring rolls
Spinach and cheese quiche
Argentinian empanadas

Includes one hour of open bar with international selections

Dominican HORS D'OEUVRES

Please select 6 options

Guava and cheese skewers
Citrus stuffing with seafood salpicon
Chicken sliders
Mini crispy chicken
Prawn skewers

Codfish salad
Yuca patties
Veal skewer with tamarind sauce
Coconut shrimp
Fried plantain stuffed with lobster

Includes 1 hour of open bar with international selections



PLATED MEALS

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Three courses: *Select 1 starter or soup, 1 entrée and 1 dessert*

Four courses: *Select 1 option from each course*

STARTERS

Mixed green salad with grilled vegetables and balsamic dressing

Authentic ceasar salad with parmesan cheese

Fresh shrimp ceviche with local citrus sauce

Caprese salad with arugula

Rainbow hearts of palm salad with grilled shrimps in a honey mustard dressing

SOUPS

Cream of corn with parmesan foam

Broccoli cream served with herb croutons

Lobster bisque with pernot essence and parsley oil

ENTRÉES

Chicken breast stuffed with cheese and sundried tomatoes, fresh vegetables and roasted potatoes in a red bell pepper sauce

Grilled beef filet, garlic and rosemary mashed potatoes, seasonal vegetables in a red wine sauce

Oven roasted fish filet with black olive sauce, spring vegetables and saffron rice

Surf & Turf: beef medallion in a merlot sauce, shrimp skewer in a lemon butter sauce with wild mushroom risotto and fresh vegetables

Stuffed bell pepper with ratatouille, butternut squash sauce and mashed carrot puree (vegan)

Grilled salmon in a champagne beurre blanc, mashed green peas and mediterranean vegetables

DESSERTS

New York cheesecake with fruit sauce

White and dark chocolate mousse

Tropical fruit crème brûlée

Apple tartlet with vanilla coulis

Poached pear in a spiced orange juice (vegan)

Includes 3 hours of open bar with international selections



DOMINICAN PLATED MEALS

Three courses: Select 1 starter or soup, 1 entrée and 1 dessert

Four courses: Select 1 option from each course

STARTERS

Banana purée with shrimp and sweet chili dressing

Mango shrimp salad and avocado with orange dressing

Plantain canoes filled with roasted eggplant

Assorted dominican bites

SOUPS

Dominican sancocho (stewed)

Pumpkin cream with dominican cheese and plantain chips

ENTRÉES

Coconut grouper, rice with green pigeon peas and mini yuca arepa

Fried snapper on toston and criolla salad

Cabbage wrap stuffed with rice and vegetables

Dominican flag (rice, white beans, chicken and fried plantain)

Lamb in rum sauce with yuca dressed with oregano

Pork tenderloin, corn cake and cheese with tomato and oregano coulis

DESSERTS

Pineapple upside-down cake with coconut ice cream

Cream corn with ginger and a cinnamon cookie

Warm chocolate cake with passion fruit sauce

Includes 3 hours of open bar with international selections



INTERNATIONAL MENU

Pick & choose: Create your own menu by selecting from each category below

Buffet: 6 starters, 1 soup, 4 entrées, 3 sides, 5 desserts (minimum 50 people)

Family style (all served in the center of the table to be shared):
3 starters, 3 entrées, 2 sides, 3 desserts (minimum 16 people and up to 50 people)

STARTERS

Assortment of artisan breads and focaccia, hummus, extra virgin olive oil, aged balsamic vinegar and flavoured butters

Charcuterie platter of smoked and cured meats, olives, pickles and triple crunch mustard

Assortment of farmhouse cheddar, blue cheese, brie and crackers

Sushi rolls and nigiri: tuna, shrimp, salmon, california

Fresh greens salad bar with dressings, toppings, condiments and fresh vegetables

German potato salad

Cabbage salad with grilled chicken and pineapple

Pasta salad with grilled vegetable and cheese

Fresh local fish ceviche

Tomato and artisanal cheese salad with basil

Tuna salad with fresh vegetables

Greek salad with fresh herb lemon vinaigrette

Cucumber and dill yogurt salad

Shrimp and couscous with mint and parsley salad

Chickpea & grilled vegetable salad with balsamic dressing

SOUPS

Cream of broccoli

Cream of carrot and ginger

Caribbean lobster bisque

Cream of tomato and orange

Seafood and tomato chowder

Cream of roasted pumpkin

Market vegetable



INTERNATIONAL MENU (con't)

ENTRÉES

Farm roasted pork loin with butter caper sauce
Beef tenderloin tournedos served with wild mushroom sauce
Grilled local fish fillet with lemon garlic butter sauce
Seafood lasagna and tomato coulis
Fresh herb grilled chicken breast with oven-roasted red bell pepper sauce
Grilled salmon with creamy fennel sauce
Stuffed bell peppers with chickpea stew over tomato sauce
Rosemary roasted leg of lamb with red wine reduction sauce

SIDES

Rice with vegetables
Rice pilaf
Pasta with tomato sauce
Mixed vegetables (choice of grilled, steamed or sautéed)
Gratin potato
Vegetable lasagna
Mashed potatoes

DESSERTS

Chocolate cake
Apple bar strudel
Pumpkin pie
Strawberry mouse
Brownies
Cheesecake with local fresh fruit
Custard with chocolate
Lemon pie
Pecan pie
Black forest cake
Black and white chocolate mouse
Carrot cake

Includes 3 hours of open bar with international selections



DOMINICAN REPUBLIC BUFFET

SALAD

Mixed salad with lettuce , tomato, onion, cucumber, cabbaga, beet and avocado

Variety of local cheeses

Variety of local charcuterie

Stuffed avocado

Seafood salpicon

Pasta and chicken salad

SOUP

Dominican Sancocho (Stewed)

ENTRÉES

Roasted pork

Crispy chicken

Beef filet with onions

Shrimp stew with yucca

Sweet plantain lasagna

SIDES

White rice

Rice with green pigeon peas

Tostones (mashed fried plantain)

Fried sweet potato

Green beans

DESSERT

Coconut pudding

White beans in sweet sauce

Majarete (sweet corn pudding)

Custard

Seasonal fruit

Includes 3 hours of open bar with international selections



INTERNATIONAL OPEN BAR

RUM

Brugal White
Brugal Carta Dorada
Extraviejo

TEQUILA

Agavita Dorado
Agavita Silver

WHISKEY

Johnnie Walker Black
Johnnie Walker Red
JB

GIN

Beefeater

VODKA

Skyy
Stolichnaya

BRANDY

Nacional

COGNAC

Courvoisier Vs

VERMOUTH

Martini Rojo
Martini Blanco

CREAMS & SPIRITS

Amaretto National
Sambuca National
Whiskey Cream
Licor Triple Sec
Coconut Liqueur
Licor De Cacao
Lime Liqueur
Coffee Liqueur
Apple Liqueur
Licor De Melocoton
Banana Liqueur
Licor De Granadina
Baileys
Limoncello
Grand Marnier
Cointreau

BEER

Draft Beer
Presidente
Presidente Light

Brands of drinks are subject to change without notice including mixed drinks and house wine by the glass.



DELUXE OPEN BAR

RUM

Appleton
Appleton Special
Coconut Rum
Havana Club 7 Años
Flor De Caña

TEQUILA

Jimador White
Jimador Reposado
Cuervo Blanco
Cuervo Reposado
Don Julio White
Don Julio Reposado

WHISKEY

Jack Daniels
Jw Red Label
Jw Black Label
Chivas Regal
Buchanans
Crown Royal

GIN

Tanqueray
Beefeater
Bombay

VODKA

Absolut
Stolichnaya
Grey Goose
Svedka
Svedka Clementine
Svedka Citron
Svedka Vanilla
Smirnoff

BRANDY

Fundador
Torres 10

COGNAC

Martell
Hennessy

PORT

Ferreira

VERMOUTH

Dry Martini
Sweet Martini

SPIRITS

Sambuca
Blue Curacao
Peach Liqueur
Amaretto
Baileys Irish Cream
Orange Liqueur
Apple Liqueur
Watermelon Liqueur
Melon Liqueur
Coffee Liqueur
Mint Liqueur
Cherry Liqueur
Banana Liqueur
Liqueur 43
Kahlua
Cointreau
Jaegermeister
Anis Pastisse Ricard

BEER

Coors Light
Xx Lager
Sol

Brands of drinks are subject to change without notice including mixed drinks and house wine by the glass.



PRICING

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COFFEE BREAK

Regular (4 hours)	8
Regular (8 hours)	12
Royalton (4 hours)	11
Royalton (8 hours)	15
Add On's - 2 options (4 hours)	6

BREAKFAST

Plated American	20
Plated Royalton	22
Plated Dominican	20
Buffet.....	20

COCKTAIL

International Hors D'Oeuvres	20
Dominican Hors D'Oeuvres	20

MEALS (LUNCH OR DINNER)

Plated (3 courses).....	37
Plated (4 courses).....	42
Dominican Plated (3 courses)	37
Dominican Plated (4 courses)	42
International Menu	37
Dominican Party.....	37

OPEN BAR

International open bar (per person per hour)	12
Deluxe open bar (per person per hour)	16
Additional hour of international open bar after meals.....	9
Additional hour of deluxe open bar after meals	13
Upgrade to deluxe open bar (per person per hour)	4

Prices per person in USD | Kids up to 5 years old are free | Kids 6 to 12 years old pay 50% | Prices include taxes and service | Prices and menus are subject to change without notice | Buffet requires a minimum 50 people | Breakfast is a maximum 2 hour service | Meals are a maximum 3 hours service | Free locations with the purchase of any menu | Prices include set up, tables, chairs and white linens | Decoration is quoted separately.



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