



CASA  DORADA  
LOS CABOS, RESORT & SPA

**BANQUET MENU**

## Breakfast Options

### **Traditional Breakfast Buffet \$16**

Orange and grapefruit juice, coffee, tea  
Seasonal fruit, granola  
Toast, bagels, butter, jams, cream cheese  
Strawberry, peach and natural yogurt  
Scrambled eggs  
French toast  
Roasted turkey ham, bacon, sausage (selection of two)  
Roasted potatoes, hash brown (selection of one)

### **Traditional Breakfast Buffet Deluxe \$21**

Orange and grapefruit juice, coffee, tea  
Seasonal fruit, granola  
Whole fruit basket  
Toast, bagels, butter, jams, cream cheese  
Strawberry, peach and natural yogurt  
Scrambled eggs  
Frittata, with roasted peppers, individual portion  
French toast, Hot cakes (Selection of one)  
Roasted turkey ham, bacon, sausage (selection of two)  
Roasted potatoes, hash brown (selection of one)

### **Mexican Breakfast Buffet \$23**

Pineapple-cactus juice, orange juice, Mexican coffee, tea  
Seasonal fruit, granola  
Selection of sweet rolls, toast, butter, jams, cream cheese  
Strawberry, peach and natural yogurt  
Mexican scrambled eggs  
Egg and machaca burritos  
Green or red chilaquiles (choose one) with their traditional toppings  
Refried beans  
Spicy roasted potatoes or chorizo hash browns (selection of one)  
Variety of salsas

### **Signature Breakfast Buffet \$25**

Orange, grapefruit, tomato, pineapple and papaya juices  
Coffee, tea  
Seasonal fruit and berries, granola, dry fruits  
Whole fruit basket  
Toast, bagels, English muffins, butter, jams  
Smoked salmon, cream cheese platter and sides  
Cold cut and cheese platter  
Strawberry, peach and natural yogurt  
Scrambled eggs  
Eggs en cocotte, Serrano ham and red peppers  
Quiche, with goat cheese and spinach, roasted mushroom sauce  
French toast, hot cakes, waffles (Selection of two)  
Roasted turkey ham, bacon, sausage, Canadian bacon (selection of two)  
Roasted potatoes, hash brown (choose one)

All prices in US Dollar, per person are per person unless specified and do not include taxes or tips

## Additional Action Stations

The prices shown are additional to your buffet selection. Please ask your event coordinator for individual pricing if you wish to only have this as your meal service.

Egg to order and omelet station, with an assortment of cold cuts and vegetables **\$8**

Hot cake or waffle station with whipped vanilla cream, mixed berries, jams, syrup, butter **\$6**

Mexican breakfast station, sopesitos, quesadillas and chilaquiles made to order with a variety of fillings **\$9**

Smoked salmon station, with traditional toppings for your bagel **\$6**

Assortment of dry cereals, with whole and 2% milk **\$3**

Non-stop mimosa bar **\$12**

## Additional Breakfast Options

You can add the following individual preparations to your buffet if you wish to increase the amount of offerings. The prices shown are additional to your buffet selection and per person.

Additional egg preparation to your request **\$1.50**

Chilaquiles red or green (choose one) with their traditional toppings **\$2**

Refried Beans **\$1**

Beef or chicken fajitas, includes corn and flour tortillas, sour cream and trio of salsas **\$ 3**

Roasted potatoes, hash browns (choose one) **\$2**

Grilled Vegetables **\$2**

Mexican pastry basket (2pz per person) **\$1.50**

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## Plated Breakfast Options

### **Traditional Simple Breakfast \$8**

Orange or grapefruit juice and American coffee  
Scrambled eggs with bacon, sausage or ham or bacon, hashbrown  
White or wheat toast, butter and jams

### **Mexican Style Simple Breakfast \$7**

Orange or grapefruit juice and American coffee  
Scrambled eggs with chilaquiles and refried beans  
Mexican pastry basket (2 pz per person)

### **Traditional Breakfast \$10**

Orange or Grapefruit juice and American coffee  
Fruit plate with yogurt and granola  
Scrambled eggs with bacon, sausage or ham or bacon, hash browns  
White and wheat toast, butter and jams

### **Mexican Breakfast \$12**

Orange, grapefruit or pineapple-cactus juice and Mexican coffee  
Fruit plate with yogurt and granola  
Mexican scrambled or ranchero eggs, roasted spicy potatoes,  
refried beans  
Mexican sweet rolls

### **Deluxe Breakfast \$16**

Juice and Mexican coffee  
Fruit plate with yogurt and granola  
Stack of dollar pancakes, berries, maple syrup, whipped cream  
Broiled eggs with spinach, bacon and cheese, side of ham,  
bacon or sausage, roasted potatoes

### **Additional sides**

Basket of pastry rolls (per person) ***\$1.50***

Trio of salsas for you table (per table) ***\$3***

Tortillas, corn and flour ***\$1.50 per person***

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## Coffee Breaks

### **Standard coffee break \$15**

Fresh brewed coffee, regular and decaf, selection of teas, bottled spring water and assorted soft drinks

### **Upgraded coffee break \$20**

Fresh brewed coffee, regular and decaf, selection of teas, bottled spring water and assorted soft drinks

Assorted cookies and sweet rolls

### **Mexican coffee break \$25**

Fresh brewed coffee, regular and decaf, selection of teas, bottled spring water and assorted soft drinks

Assorted fruit empanadas and Mexican pastries, Mexican wedding cookies.

Assorted spicy nuts

### **Luxury coffee break \$28**

Fresh brewed coffee, regular and decaf, selection of teas, bottled spring water and assorted soft drinks

Assorted cookies and tartlets

Sweet roll basket

Crudete with assorted dressings

Assorted nuts and olives

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## Brunch

### **Traditional American Brunch \$22**

Orange and grapefruit juice, American coffee, assorted teas  
Seasonal fruit, granola  
Toast, bagels, butter, jams, cream cheese  
Strawberry, peach and natural yogurt  
Mixed green salad, balsamic vinaigrette  
Scrambled eggs  
New England Clam Chowder  
Goat cheese and spinach quiche, mushroom sauce  
Stewed beef in mushroom sauce and veal demi glace  
Grilled chicken breast in red pepper sauce  
Roasted red snapper, sautéed spinach, almond sauce  
Sautéed seasonal vegetables  
Bacon or sausage or Canadian bacon  
Hash Browns or roasted potatoes  
House Desserts

### **Mexican Style Brunch \$24**

Pineapple-cactus juice, orange juice, Mexican coffee, assorted tea  
Seasonal fruit, granola  
Selection of sweet rolls, toast, butter, jams, cream cheese  
Strawberry, peach and natural yogurt  
Mexican scrambled eggs  
Huevos rancheros, spicy tomato sauce, red onion, cilantro  
Chicken or beef chilaquiles, green or red  
Chipotle stewed beef tips, Mexican vegetables  
Chicken fajitas, with traditional toppings  
Pork and hominy stew, guajillo peppers (Pozole)  
Roasted ranchero potatoes  
House Desserts

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## Lunch

### Mexican light lunch buffet \$19

#### Salad station

Mixed green salad, chipotle vinaigrette

Fruit Salad, yogurt dressing

#### Soup station

Tortilla soup

#### Main courses

Beef "alambre", mushrooms, Oaxaca cheese

Chicken fajitas, sautéed peppers and onions

Fish tacos, baja style, tortillas and traditional fixings

#### House Mexican desserts

### Executive Lunch \$26

#### Salad Station

Mixed green salad, balsamic vinaigrette

Mediterranean quinoa salad, feta cheese, olives

Fruit Salad, mint dressing

#### Soup

Cold served cucumber gazpacho

New England Clam Chowder

#### Main courses

Roasted snapper in achiote sauce, macerated onions

Grilled chicken breast, caper and tomato sauce

Roast beef, red pepper sauce

Potato gratin

Grilled vegetables

House desserts

### Delicatessen (*make your own sandwich*) lunch \$24

#### Salad station

Mixed green salad, balsamic vinaigrette

Potato salad, mustard dressing

#### Soup station

Cucumber gazpacho

New England Clam Chowder

Cold cut trays

Roasted turkey, ham, Canadian bacon, roast beef, grilled chicken breast, salami, mortadella

#### Cheese trays

Cheddar, Swiss, mozzarella, panela, goat cheese

#### Bread station

All breads presented in 6 oz weight and as rolls.

White, Wheat, Focaccia, Onion and Rustic Italian

#### Dressings and sides

Mayonnaise, ketchup, mustard, jalapeño peppers, lettuce, tomato, red onion, dill pickles

House Desserts

### Additional lunch items

#### Sandwich Board

A variety of already made sandwiches (2 pz per person), with dressings and sides. Includes one bag of potato chips per person. \$9

#### Salad bar

A variety of greens to make your favorite salads. Includes 6 different dressings and 12 different toppings, bread roll (2 pz per person) \$7

#### Box lunch packages

Ask your sales coordinator for our box lunch packages for field trips, fishing tours or any travel requirement. Prices vary.

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## Plated lunch options

Plated lunch options are priced individually per course. Add this price to any main course option to calculate your final price. If you only desire a three course meal including dessert, you can choose from both the first and soup options for this case.

### First Course *\$ 4 option*

Mixed green salad, endives, cherry tomatoes, basil vinaigrette  
Endive and blue cheese salad, toasted almonds, chives, balsamic vinaigrette  
Tomato and panela cheese salad, avocado, cilantro vinaigrette  
Grilled vegetable salad, mozzarella cheese, sundried tomato vinaigrette

### Soup Course *\$ 5 option*

Cold cucumber gazpacho  
Cold cantaloupe soup, balsamic reduction  
Tortilla soup with its traditional toppings  
Roasted corn bisque, sautéed corn, chives  
Roasted tomato soup, garlic croutons, basil

### Main courses

Grilled chicken breast, spicy BBQ sauce, grilled vegetables roasted potatoes *\$18*  
Sautéed salmon, mashed potatoes and sautéed summer vegetables, mustard caper sauce *\$22*  
Grilled beef filet, wild mushroom ragout, garlic mashed potatoes, brown veal glaze *\$28*  
Roasted vegetables, warm red pepper quinoa, corn salsa *\$16*  
Grilled red snapper, ajillo sauce, sautéed vegetables, wild rice *\$22*

### Plated desserts *\$5*

Classic tiramisu  
Tequila Mousse with pear sauce  
Classic Mexican Flan  
Pecan tart with bourbon sauce  
Fruit tart with crème anglaise

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## Dinner Menus

### Casa Dorada Signature Evening \$65

#### Salad Station

Mixed greens, endives, cherry tomatoes, basil vinaigrette  
Tomato and mozzarella salad, balsamic vinaigrette  
Spinach and arugula salad, blue cheese dressing  
Caesar salad, croutons, Caesar dressing, parmesan cheese  
House Bread Selection

#### Soup Station

Lobster Bisque, Roasted Asparagus, Smoked tomato (One option)  
Hot food station  
Grilled beef filet, red wine reduction  
Herb crusted lamb chops, roasted fennel  
Roasted chicken, sage butter, veal reduction  
Sautéed Chilean sea bass, green peppercorn sauce  
Sautéed shrimp, citrus reduction  
Garlic mashed potatoes  
Sautéed green beans in bacon and almonds  
Wilted spinach and artichokes, red onion, pernod  
Zucchini and creamed corn

#### House Desserts

### Mexican Supper \$55

#### Salad station

Nopales (cactus) salad, with traditional fixings, lime vinaigrette  
Caesar Salad, croutons, parmesan cheese, Caesar dressing  
Tomato and panela cheese salad, cilantro vinaigrette

#### Starter station

Guacamole, salsa Mexicana  
Tortilla Chips, Spicy Tortilla Chips

#### Hot food station

Beef "alambre", mushrooms, bacon, veal demi glace  
Chicken fajitas, sautéed peppers and onions  
Fish Veracruz  
Mexican style rice  
Beans Charro style  
Corn and Flour tortillas

#### Grill station (action station)

Beef arrachera,  
Chicken legs and thighs  
Red Snapper,  
Grilled pork loin,  
Shrimp and chorizo skewers, chipotle sauce  
Variety of sauces and salsas

#### House Desserts

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**Mexican family dinner buffet \$28  
(can also be family style)**

Salad station

Nopales (cactus) salad, with traditional fixings, lime vinaigrette  
Caesar Salad, croutons, parmesan cheese, Caesar dressing

Starter station

Guacamole, salsa Mexicana  
Tortilla Chips, Spicy Tortilla Chips

Hot food station

Beef “alambre”, mushrooms, bacon, veal demi glace  
Chicken fajitas, sautéed peppers and onions  
Fish Veracruz  
Mexican style rice  
Beans Charro style  
Corn and Flour tortillas

House Desserts

**Signature Family Style Dinner \$40**

Salad station

Mixed Green Salad, balsamic vinaigrette  
Tomato and cucumber salad, mint vinaigrette  
Caesar Salad, parmesan cheese, croutons

Soup Option

Roasted Corn Bisque or Tomato Soup or Tortilla Soup

Main Course

Grilled Beef Filet, black peppercorn sauce  
Grilled Chicken breast, red pepper sauce  
Sautéed Shrimp, adobo sauce  
Sautéed Red Snapper, almond Sauce  
Baked potatoes and their fixings at the center  
Grilled vegetables

House Desserts

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## **Tropical Pacific Buffet \$40**

### Salad station

Papaya and mixed green salad, cucumber, carrot, ginger dressing  
Citrus salad, Spinach, Almonds, raspberry vinaigrette

### Cold starter station

Scallop ceviche, with mango, red onion, jalapeño peppers.  
Octopus ceviche, epazote, avocado, tomato, lime juice  
Totopos, plain and with chile

### Main course

Coconut crusted cabrilla, mango sauce  
Achiote baked chicken breast, jicama salsa, macerated onions  
Pineapple and shrimp skewers, spicy chipotle and tomato sauce  
Grilled skirt steak, sweet and sour bbq sauce  
Grilled assorted vegetables  
Roasted habanero potatoes  
Roasted beets with pineapple

### Dessert Station

## **Touring Italy \$45**

### Salad Station

Tomato and Mozzarella cheese salad, pesto dressing  
Roasted vegetable salad, Balsamic vinaigrette  
Assortment of marinated olives and artichokes

### Soup Station

#### Classic minestrone

#### Hot Food Station

Grilled chicken breast in Alfredo sauce  
Sauteed beef tenderloin in leeks and red wine sauce  
Sauteed sea bass in red piquillo sauce  
Roasted Shrimp in bean ragout  
Zucchini and tomato "caponatta"  
Potato Gratin

#### Pasta action station

A selection of 4 different pastas, with 4 different  
sauces and appropriate vegetables and meats.

#### Classic Italian dessert table

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## Additional Dinner Services

### Cocktail party

#### Tray Passed Canapés

- Beef skewers, herb chimichurri
- Chicken skewers, adobo sauce
- Roasted vegetable skewer, basil vinaigrette
- Tomato and mozzarella skewer, pesto sauce
- Shrimp and avocado tempura skewer, chipotle mayonnaise
- Cantaloupe and Serrano ham skewer
- Vegetable escabeche on tostadita
- Blue crab cake, mango sauce
- Mushroom empanadas
- Crab Quesadillas, salsa martajada
- Zucchini and asparagus tempura skewer, spicy tartar sauce
- Jalapeño poppers, blue cheese dressing
- Green peppercorn crusted Ahi tuna on brioche
- Scallop ceviche, mango and red onion, tostadita
- Smoked salmon and spinach, chives, brioche
- Lobster medallions, avocado sauce, brioche
- Duck confit, dry prunes, potato blini

Selection of 6 canapes **\$22**

Additional selection **\$2**

#### Cocktail table set ups per person

Guacamole, Salsa, Totopos **\$2**

Spinach dip, pita chips **\$3**

Crudeté with ranch, blue cheese and chipotle dressings **\$3**

Mixed nuts **\$2**

Cheese cubes **\$3**

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## Available Stations

This options are offered to increase selections of your buffete, or as pre-event or welcome party options.

### Ceviche Station

Scallop ceviche, mango, red onion  
Octopus ceviche, epazote, avocado, tomato  
Fish, tomato, red onion, cucumber, carrot  
Shrimp, tomato, red onion, cilantro  
Tortilla Chips  
Spicy tortilla chips  
Crudeté, ranch and blue cheese dressing  
**\$14**

### Seafood Bar

Shrimp cocktail, chipotle cocktail sauce  
Mussels in escabeche  
"Chocolata" Clams, jalapeño mignonette  
Lobster and mango brochette  
Stone Crab Claws  
Baby scallop and kiwi brochette  
**\$16**

### Mexican appetizers action station

Variety of fillings to make:  
Quesadillas, Sopas, Huaraches  
Golden tacos, shrimp, chicken and their  
traditional garnishes  
**\$14**

### Carving Action Stations

Beef filet, mushroom sauce, roasted potatoes **\$12**  
Whole New York, red pepper sauce, mashed potatoes **\$10**  
Lamb leg, rosemary sauce, goat cheese potato cakes **\$16**  
Pork Loin, honey mustard sauce, sweet potato **\$12**

### Pastry Table

A selection of our pastries for your enjoyment, includes bottomless  
American coffee.  
Pineapple strudel, Apple pie, Coffee profiterole, Chocolate cake,  
vanilla eclaires, mango tarlet, strawberry roll, chesse cake  
**\$29**

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## Plated dinner options

Plated dinner options are priced individually per course. Add this price to any main course option to calculate your final price. If you only desire a three course meal with dessert, you can choose from both the first and second course options for this case.

### First courses

Tomato and Mozzarella Salad, basil vinaigrette

Mixed green salad, endive, cherry tomatoes, balsamic vinaigrette

Goat cheese and beet salad, mint vinaigrette

Papaya Salad, ginger dressing, mixed greens, toasted almonds

Spinach salad with roasted peppers, avocado, brie cheese, chipotle

**\$ 12**

### Second courses

Roasted Shrimp over three bean ragout, spicy tomato sauce

Sautéed Scallop, mushroom duxelle, huitlacoche sauce

Asparagus risotto, veal reduction, parmesan cheese

Pepper crusted tuna, potato croquetes, mustard sauce

Lobster bisque

Tomato soup

Leek and artichoke soup

Corn chowder, sautéed clams

**\$14**

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### Main Courses

- Beef filet and shrimp duet, red wine reduction, roasted potatoes, grilled vegetables **\$55**
- Beef filet with blue cheese “crust”, rosemary glaze, garlic mashed potatoes, sautéed asparagus and mushrooms. **\$50**
- Roasted cornish hen, mushroom sauce, sautéed spinach, garlic mashed potatoes **\$35**
- Herb crusted rack of lamb, baby vegetables, garlic mashed potatoes, veal reduction **\$55**
- Achiote roasted pork loin, roasted sweet potato puree, apple and sage confit, roasted vegetables **\$28**
- Whole mustard seared veal loin, sauteed wild mushrooms, roasted potatoes, Dijon sauce **\$65**
- Roasted Salmon, potato dauphinoise, sautéed asparagus, lemon-caper sauce **\$30**
- Coconut crusted Sea bass, red pepper sauce, almond rice, vegetable stir fry **\$40**
- Horseradish crusted Mahi Mahi, tarragon sauce, sauteed vegetables, potato cake **\$35**
- Sauteed shrimp, three bean ragout, adobo sauce, sautéed leeks **\$40**
- Blackened tuna, vegetable stir fry, white rice, prune sauce **\$ 45**

### Plated Desserts

- Tres leches cake, with dulce de leche sauce and berries
- Mexican chocolate cake, raspberry and tequila sauce
- Key lime tart, raspberry coulis, fresh berries
- Sweet potato tart, maple whipped cream, caramel sauce
- Apple tart, cinnamon sauce
- Contemporary Tiramisu, Irish coffee sauce
- Mango mousse, vanilla sponge, strawberry coulis
- White chocolate cheesecake, passion fruit sauce.
- Chocolate mousse glass, vanilla whipped cream
- Traditional Mexican Flan, rompopo sauce, tuile cookie **\$9**

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## Plated Dinner Prix fix Menus

Any option of set menu \$35. If there is a need of additional options on any course, an additional cost will be charged.  
Please consider the information available in the “Conditions” section.

### Set 1

Poblano cream soup, with roasted peppers, panela cheese and roasted onion  
Roasted chicken breast in zucchini blossom sauce, saffron rice, zucchini and cauliflower gratin.  
Vanilla and peach cake, mango sauce, whipped cream

### Set 2

Mixed green salad with endives, toasted “pepita” and basil vinaigrette.  
Grilled beef tenderloin in red wine sauce, sautéed asparagus and baked potato with its traditional garnishes.  
Upside down pineapple cake with mango sauce.

### Set 3

Tomato cream soup with sautéed shrimp in morita chile and epazote  
Stuffed chicken breast, with turkey ham and cheddar cheese, chipotle cream sauce, coriander rice, grilled vegetables.  
Dark Chocolate Mousse, raspberry sauce and fresh berries

### Set 4

Mixed green salad with roasted beets, endive, pineapple, candied nuts and balsamic vinaigrette.  
Pork Chop in mushroom sauce, garlic mashed potatoes, sautéed vegetables.  
Vanilla flan with rompopo sauce

### Set 5

Sweet corn soup, finished with curry, sautéed corn and red pepper coulis.  
Herb Crusted Fish filet, potato gratin, sautéed vegetables and horseradish sauce.  
Tres leches cake, chocolate sauce and strawberries

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## Wedding Cakes

1 tier 10 – 20 guests \$ 120

2 tier 20 – 30 guests \$ 170

2 tier 30 – 40 guests \$ 225

3 tier 30 – 40 guests \$ 280

3 tier 40 – 50 guests \$ 335

3 tier 60 – 80 guests \$ 450

3 tier 80 – 100 guests \$ 550

Additional slice after 100 \$ 4 USD

Please consider for outside cakes a cutting fee of \$2 per person

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# Beverages

## International Bar

Brandy Don Pedro	House red wine
Brandy Fundador	House white wine
Cognac Hennessy VSOP	
Gin Beefeater	Budwieser Beer
Rum Appleton Special	Bud light
Rum Bacardi White	Modelo Beer
Rum Añejo Bacardi	Corona Beer
Tequila Don Julio White	
Tequila don Julio Reposado	Water and soft drinks
Tequila Cuervo Especial	
Tequila Cuervo Traditional Reposado	
Vodka Absolut blue	
Vodka Stolichnaya	
Whisky Jack Daniels	
Whisky Johnny Walker red label	
Whisky Johnny Walker black label	
Whisky Chivas Regal	
Whisky Canadian club	
Liquor 43	
Irish Cream	
Frangelico liquor	
Kahlua	
Sambuca	
Cinchon dry	

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## Domestic Bar

Brandy Don Pedro	Red house wine
Rum Bacardi Añejo	White house wine
Rum Bacardi white	
Tequila Cuervo Especial	Modelo Beer
Tequila Hornitos reposado	Pacifico Beer
Tequila Cuervo Reposado	Modelo light Beer
Ginebra Oso Negro	Corona Beer
Vodka Smirnoff	Water & soft Drinks
Whisky Johnny Walker Red Label	
Whiskey J&B	
Whisky Canadian Mist	
Irish cream	
Coffee Liquor	
Anisete Sweet	

## Pricing Per Hour

### Domestic Bar    International

1 Hour, \$25 USD / pax	1 Hour, \$35 USD / pax
2 Hours, \$40 USD / pax	2 Hours, \$55 USD / pax
3 Hours, \$50 USD / pax	3 Hours, \$75 USD / pax
4 Hours, \$65 USD / pax	4 Hours, \$85 USD / pax
5 Hours, \$75 USD / pax	5 Hours, \$95 USD / pax

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## Conditions

- All prices are in USD and per person unless specified in the menu.
- Prices are subject to 15% Service Charge and 16% Sales Tax.
- Prices and seasonal food stuffs are subject to change without previous notice.

## Tastings

Your event includes a sampling of our offerings with no charge.

After you have selected your menu please select:

- From buffet options, two salads, three main courses and two desserts
- From plated options, one first course options, one second course options, two main course options, two dessert options.
- For cake tastings, please be as specific as possible as to what flavors of bread, type of filling and flavor, and type of icing and flavor you would like to taste.
- Cake tastings include only three different types

Consider that all portions are tasting size.

Tastings are available only once before your event, as part of your contract and are only provided for 2 people.

Any additional person is welcome to partake of the tasting for a cost of \$20 USD ++

Wine tastings for your event are available. Ask your event coordinator for pricing and availability.

For buffet service a minimum of 50 guest required. In case of less a charge of 50 pax in order to provide the buffet service required.

## **Additional pricing for plated dinners**

For any plated dinner requiring services with options add the following amount

\$6 USD for any additional first course,

\$12 USD for any additional main course and

\$3 USD for any additional dessert.

## **Setup fees and Area fees**

For the use of 12 Tribes as your banquet venue please consider the following fees:

For parties of 49 or less \$1,000 USD only 12 Tribes Terrace

For parties of 50 or more \$700 USD 12 Tribes restaurant and 12 Tribes Deck

All other areas have the following fees

For parties 50 and up \$500USD

For parties 49 or less \$700 USD

Note that these fees are additional to any other service.

We have available basic in house equipment for your banquets needs, though if you require anything outside of our available equipment, we can provide you a list of our approved service providers.

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