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## Koetshuis

The Koetshuis, 'Carriage House' has an ambience of its heritage, and is ideal for medium sized groups. The room is most appropriate for a training, presentation or meeting. Also perfect for a private lunch or dinner event.

Half Day available at USD. 495 Full Day available at USD. 895

Avila Beach Hotel


A successful event start with the right venue


La Belle Alliance Avila's largest room with excellent acoustics. The La Belle Alliance is excellent for larger groups. The sound qualities of this location are ideal for presentations and musical performances. The Ante Sala is included in the roomrent when renting the La Belle Alliance Half Day starting at USD. 595
Full Day starting at USD. 1095


Boardroom
The Boardroom, our executive meeting room, is located on the second floor of the Koetshuis. This room with an oval table is suitable for groups of up to 6 persons.

Half Day available at USD. 395 Full Day available at USD. 695


Voyager Conference room The exclusive Voyager Conference Room is located next to the hotel lobby, Perfect for small groups who you would like to pamper and impress. This location contains a flat screen TV which can easily be connected to your laptop which displays your presentation.
Half Day available at USD. 595
Full Day available at USD. 995


Conference
\& Events
Venues


## Coffee Breaks

Pick your coffee break(s) below and mix with your desired sweet and/or savory snack add-ons
'A fresh start' Coffee Break
Start your meeting with fresh brewed regular or decaffeinated coffee and specialty teas, iced water and cookies.
Infused water............................................................................................................................................................................... 27.9
'Stretch your feet' Coffee Break
Enjoy a cup of fresh brewed coffee or a cup of specialty tea, iced water and juice, served with cookies.
Infused water................................................................................................................................................................................................................ 27.95
One coffee break per person..........

## Sweet and/or Savory snack add-ons

Sweet stop, satisfy your sweet tooth - price p.p.

Slice of cake
USD. 4.95
Assorted muffins USD. 5.95
Assorted donuts. USD. 5.95
Assorted cookies (per dozen).........................................USD. 22.95

Snack on hand, our savory snacks get a high five - price p.p.
Arepitas with cheese........................................................USD. 3.95

Saucijzen broodje ..............................................................USD. 3.95
Pastech keshi ..................................................................USD. 3.95
Pastechi tuna.......................................................................USD. 3.95
Pastechi karni..................................................................USD. 3.95
Pastechi galiña.................................................................USD. 3.95
Skewer of marinated chicken.............................................USD. 4.95
Skewer of marinated beef...............................................USD. 4.95
Small goat cheese topped flatbread...............................USD. 4.95

Healthy fest, eat well think better - price p.p.
Fruit sticks
USD. 3.95
Yogurt and cereal parfait
USD. 5.95
Vegetarian quiche bite.
USD. 3.95
Caesar salad mini wrap....................................................USD. 5.95
Caesar salad mini wrap w/chicken.................................USD. 7.95
Watermelon feta salad shooter.
USD. 3.95
Vegetable sticks and pita bread with assorted dips......USD. 3.95
(blue cheese / humus / vegetable dips)
Mini sandwiches with cucumber and tuna salad...........USD. 3.95
Garbanzo stuffed bell peppers.........................................USD. 3.95
Spinach and cheese quesadillas.......................................USD. 4.95
Baguette mozzarella, tomato, basil.................................. USD. 6.95
Stuffed asiago basil mushrooms...................................USD. 3.95
Assorted open sandwiches each..
.USD. 6.95
(beef, salmon, chicken salad)


What goes best with Meetings? Coffee and Bites



Start a new habit: Have breakfast at Avila

## 'Bon Dia' Deluxe Continental Breakfast

## Fresh from our bakery

- Selection of bread with butter
- Croissants
- Assorted breakfast pastries and mini muffins
- Butter and sweet condiments
- Deli styled cold cuts


## Fresh \& Lite

- Seasonal cut fresh fruits


## Hot

- Hashbrown
- Mini egg fritatas


## Drinks

- Freshly brewed coffee \& specialty tea
- Selection of chilled fruit juices
- Fresh milk

Price per person $\qquad$ USD. 22.95

## 'Rise \& Shine' Breakfast Buffet

Fresh from our bakery

- Selection of bread with butter
- Croissants
- Bagels
- Assorted breakfast pastries
- Deli styled cold cuts
- Smoked salmon, lemon wedges, capers \& cream cheese
- Butter and sweet condiments


## Fresh \& Lite

- Yoghurt parfaits
- Seasonal sliced fruits


## Hot

- Cinnamon French toast sticks with syrup and icing sugar
- Breakfast sausages
- Oven roasted breakfast potatoes
- Scrambled eggs
- Mini vegetarian quiche


## Drinks

- Freshly brewed coffee \& specialty tea
- Selection of chilled fruit juices

Price per person
USD. 27.95

## Brunch Buffet

## Bread basket

- Assorted rolls and bread with condiments


## Salad bar

- Marinated olive and artichoke salad
- Tomato \& mozzarella salad with basil \& virgin olive oil
- Caesar salad with traditional garnishes
- Tuna salad
- Ceviche
- Dressings and condiments


## Seafood

- Smoked salmon accompanied with condiments
- Baby shrimp cocktail


## Cold meats

- Assorted deli cold cuts with pickled onions and pickles
- Assorted cheeses


## Soup

- Local style beef soup

Hot

- Eggs benedict
- Breakfast sausage
- Potato hash
- Vegetable quiche
- Beef strips in ginger-soy sauce
- Pan-fried Mahi-Mahi served with a spicy papaya salsa
- Steamed rice topped with toasted coconut
- Fried plantain


## Desserts

- Pumpkin and raisin pancakes
- Mango cake topped with berry coulis
- Chocolate chip mousse
- Carrot cake
- Fruit salad

Price per person


Viva la Brunch



## Plated Lunch

## Starters

- Caesar salad with chicken, shaved parmesan,and croutons
- House marinated salmon with condiments
- Tomato infused watermelon topped with goat cheese rucola vinaigrette


## Soups

- Local seafood soup served with 'pika
- Hearty beef soup 'sopi karni'
- Garden vegetable and chicken soup
- Broccoli soup

Main Courses

- Pan seared Mahi-Mahi filet, grilled polenta, spicy papaya salsa
- Filet of chicken, coconut rice, fried plantain and lemongrass sauce
- Red snapper, sweet potato hash, roasted pumpkin and corn, bell pepper sauce
- Grilled filet mignon, Cabernet demi-glace, Sundried tomato polenta, vegetables, basil infused tomato salsa


## Desserts

- Fresh berry panna cotta and crème of passion fruit
- Apple coconut cake with caramelized nut crumble
- White chocolate and banana crème brulee
- Carrot and cinnamon cake

One combination to be chosen for all participants.

| Price per person 2-course lunch | .USD. 35.95 |
| :---: | :---: |
| Price per person 3-course lunch | .USD. 46.95 |
| Soup and salad only | .USD. 27.95 |



Keep your options open for smaller groups (up to 20 persons) with our plated lunch menu and build the perfect plate from various dishes



## High Tea

Our chef will prepare fine selections!

Finger Sandwiches

- Smoked salmon and herbed cream cheese
- Truffle mayonnaise and Parma ham
- Brie cheese and tomato
- Mini wrap Turkey ham and cucumber

Savories

- Goat cheese mousse with a tomato gelee
- Mini tuna tartar topped with crème of avocado
- Smoked salmon with sweet mustard dill sauce
- House marinated salmon with dried capers
- Spicy peach gazpacho

Quiche Lorraine

- Frittata

Sweets

- Scones
- Whipped cream
- Fraiche
- Fruit marmalades
- Chocolate dipped fruit
- Fruit sections
- Assorted small sweet pastries
- Mini cakes and muffins


## Drinks

- Assorted juices
- Herbed teas, fresh brewed regular or decaffeinated coffee

A cup of tea is a great excuse to share great thoughts with great minds.


> All buffets come with a selection of bread and butter

> Keep your options open with our plated dinner menu on page 14

## 'Kinikini' Dinner Buffet

Soup

- Banana soup


## Starters

- Baby shrimp cocktail
- Caribbean crab \& corn salad
- Spicy tuna salad
- Sweet and sour cucumber salad
- Mixed greens


## Hot items

- 'Keshi Yena' a local style chicken stew dish
- 'Karni Stoba' a local style beef stew
- Seared dradu topped with a papaya and cilantro salsa
- Rice and beans
- Fried plantain
- Fried yucca

Desserts

- Prune and carrot cake
- Coffee and coconut mousse
- Lemon and pineapple yoghurt tartle

Price per person

## 'Barika Hel' Dinner Buffet

Soup

- Creamy chicken and mushroom soup


## Starters

- Mixed greens and herbs salad
- Orange shrimp salad
- Potato and bacon salad
- Marinated artichoke with feta cheese plum tomatoes and olives
- Three bean, beat and corn salad


## Hot items

- Seared grouper topped with macadamia nuts and mango salsa
- Cilantro \& jerk chicken breast in lime sauce
- Tomato stew with chorizo and porkloin
- Steamed broccoli and green beans with garlic butter sauce
- Boiled sweet potato and candied pumpkin


## Desserts

- Strawberry mousse shooter
- Passion fruit lollipops
- Fruit sticks
- Tiramisu



## The fondest memories are made when gathered around the table.

All plated dinners require a minimum of three courses. Offering; A choice of Starter or Soup, followed by an Entrée and Dessert.

Please select one (1) starter or soup from the options provided. You may choose from two (2) entrées. Finally, pick one (1) dessert that will be served to your entire group of guests.

Please ensure that your final menu selection is submitted to our Meeting \& Events department no later than 24 hours before the scheduled date of your event.

## Plated Dinner

## AVILA <br> beach hotel

## Starters

- Homemade pastrami cannelloni served with couscous salad
- Smoked chicken, crisp salad, raspberry dressing
- Marinated salmon, saffron mayonnaise, pickled cucumber
- Tuna and smoked scampi combination, plantain crisp, avocado crème
- Tomato infused watermelon, goat cheese crumble, walnuts, cherry tomatoes, oil sprinkle

Price per person per item $\qquad$ USD. 16.95

## Soups

- Local styled fish soup, fried funchi crisp, local 'pika'
- Clear soup of beef, pumpkin, roasted corn, plantain and yucca

Price per person per item
USD. 10.95

## Entrée / Main courses

- Pistachio crusted salmon steak, pumpkin risotto, cherry tomato
- Seared red snapper fillet, soft polenta cake, grilled corn, lobster butter sauce
- Surf and turf, grilled fillet of beef and jumbo shrimp, crisp chorizo, fried yucca, spicy garlic shallot butter

Price per person item .................................................USD. 32.95

## Vegetarian main courses

- Garden vegetable pesto pasta tossed with fresh basil, zucchini, bell peppers, green asparagus and mushroom
- Vegetable Napoleon, deep fried rocket salad and tomato salsa
- Polenta cake topped with mushroom fricassee and blue cheese

Price per person per item .

## Desserts

- Bread cake, raisin crème, lemongrass meringues
- Pink peppercorn parfait, basil sponge cake, orange crisp, pistachio crumble
- Banana crème brûlée with vanilla short bread and pistachio ice cream
- Assorted cheeses, nuts, toasted raisin bread, red onion compote - add Nafl. 5.00 per person

Price per person per item


Grill station with live cooking and Chef for two hours

## Soup

- BBQ bean soup with condiments; crème fraîche / scallions / tortilla chips


## Salad bar

- Mixed green salad
- Pasta and ham salad
- Corn and potato salad
- Spicy coleslaw
- Caribbean crab salad
- Tuna, green bean \& egg salad


## Off the grill

- Grilled salmon
- Grouper with a tomato cucumber salsa
- Steak burgers
- Lemon grilled chicken breast
- Honey glazed baby ribs


## Sides

- Rosemary oven baked potatoes
- Fresh corn on the cob
- Brown sugar molasses baked beans


## Desserts

- Key lime pie
- White chocolate cheesecake tartlets
- Apple caramel pie
- Fresh fruit sticks

Price per person

Family style Pincho dinner, ideal for groups up to 30 persons

Sides to share

- Bread and butter basket
- Pasta pesto salad
- Green herbs and lettuce salad
- Potato and tuna corn salad
- Rosemary oven baked potatoes
- Fresh corn on the cob
- Vegetables


## Pinchos to share

- Grilled salmon
- Grilled scampi
- Beef skewer with bell peppers and onions
- Cajun marinated grilled chicken breast


## Desserts to share

- Carrot and cinnamon mini cakes
- Fruit tartlets
- Chocolate chip mousse

Price per person
USD. 55.95

Canapés - USD. 3.95 each Canapé with smoked salmon and creme fraîche •Canapé with smoked chicken and mango papaya compote • Bruschetta with tuna tartar and pickled onion lemon jelly • Bruschetta topped with sundried tomato and basil relish - Quiche Lorraine topped with red onion marmalade


Premium snacks - USD. 6.95 each Skewer with tuna, salmon and gamba with spicy tomato sauce • Mini tuna burger topped with papaya salsa - Mini beef slider topped with jalapeno and cheddar cheese • Mini roll with local styled beef stew

Healthy snacks - USD. 3.95 each Gazpacho shooter of cucumber and watermelon • Gazpacho shooter of peach with a touch of local 'pika' • Fresh ceviche with pickled cucumber • Tomato infused watermelon with goat cheese and pistachio nuts $\bullet$ Mini Caesar salad wrap • Pumpkin soup shooter • Pea \& mint soup shooter topped with Parmesan crisp


Bite size snacks - USD. 3.95 each Chicken drumstick with honey mustard BBQ marinade • Breaded shrimps with yoghurt-garlic sauce $\bullet$ Dutch 'bitterbal' • Fish 'bitterball' • Chorizo 'kroket' - Cheese ball with basil mayo • Funchi fritter topped with pulled chicken stew


## Canapés and Snacks

Prices include all taxes

Crispy snacks - USD. 3.95 per person Trailblazer mix nuts served in a cone - Plantain and yucca chips • Pita chips with dip sauce • Veggie sticks served with a blue cheese dip • Chicken nacho bite $\bullet$ Salted caramel popcorn served in a cone

Finger food snacks - USD. 3.95 each Pastechi keshi • Pastechi tuna • Pastechi galiña • Small chicken sate with crispy Asian style coleslaw and coconut peanut sauce $\bullet$ Asian style soy glazed beef skewer • Bisque cappuccino soup shooter topped with orange foam $\bullet$ Pizza rolls





## The place for making things happen



## Terms \& Conditions

It is a great honor to organize your event at the Avila Beach Hotel. Our staff is at your service and dedicated to create an unforgettable experience that is uniquely yours. However, please find below a list of terms and conditions which are applicable to your event.

Provisional bookings
All telephone and e-mail bookings will be regarded as tentative and must be confirmed in writing. Reservations will be made on a first-come basis. Provisional bookings will be processed and held free of charge for a maximum of two weeks. Within this timeframe written confirmation is required in order to retain the booking. If no confirmation is received the booking will be cancelled.

## Information deadline

Number of persons
Please note that you are required to inform us about the final amount of persons attending the event no later than one week prior to your event. The final number of
persons confirmed is the amount that we will prepare and charge for, despite the amount that actually attends in case there are less attendants.

Food \& Beverage choices
Avila Beach Hotel would like to be informed about the final food and beverage choices. The latest time to inform us about the food and beverage choices is 1 week prior to your event date. Failure to comply with this could result in not being able to deliver the requested items. For events within the same week at least two days prior.

## Set-up

In order to make sure the event location is set up in time, we kindly ask you to inform us about the set up requirements upon confirmation. Changes should be passed on no later than two working days (Monday to Friday) before the event

## A/V equipment

We kindly request confirmation of all A/V equipment at
least one-week prior to the actual date of the event(s).
Minimum of persons for food and beverage It is necessary to state a minimum number of people attending your event(s).
Should your amount of attendees as stated in your signed quotation increase within 5 work days prior to the event, the Avila Beach Hotel reserves the right to make Food \& Beverage adjustments accordingly, to ensure the expected quality and service.

On the other hand, should your amount of attendees stated in your signed quotation decreases and be lower than expected within 5 work days prior to the event, the Avila Beach Hotel reserves the right to charge the full amount stated in your signed quotation.

- Parties consisting of a maximum of 10 persons may order an 'a la carte' lunch or dinner in one of our restaurants.
- Parties of between 10 and 15 persons, who prefer to lunch or dine 'a la carte', will have the opportunity to do so after a confirmation of the F\&B Manager.
- For parties consisting of more than 15 persons Avila Beach Hotel has established these fixed banquet menus in this package.
It is our pleasure to offer several (choice) menus. However, we kindly request to choose the same menu for the entire group for both a lunch and dinner, or the chef-cook can offer an alternative.
- If you wish to add a cook behind your buffet, an additional fee of USD. 150.00 per hour will be added to your bill.


## Reservation and cancellation policy

In the event that the client cancels a confirmed booking, the following charges will apply:

- Less than 7 work days' notice $50 \%$ of room hire
- Less than 2 work days' notice $100 \%$ of room hire and 100\% Food \& Beverage charges
Please note that Avila Beach Hotel cannot be held responsible for weather occurrences. A cancellation therefore due to weather circumstances will result in a cancellation fee to be determined by the hotel management. Of course we will do everything in our power to accommodate you anyways.


## Food \& Beverage obligations

We would be pleased to customize menus to suit any taste, occasion or dietary needs.

The Avila Beach Hotel has sole rights to supply food and beverage services to your event. Guests are not permitted to bring their own food and beverages for
consumption during the event. The only exceptions we can make to the abovementioned rule are, own arrangements can be made for cakes, champagne and local sweets.

## Taxes

The prices mentioned include all taxes.

## Payment conditions

As soon as all details are confirmed, we will forward you a detailed quotation. Please note that we kindly request $100 \%$ prepayment 2 work days prior to the event. Failure to comply with this obligation may unfortunately result in us having to cancel the reservation. You may
use a credit card to guarantee the payment of your reservation.

## Musical entertainment

We highly recommend musical entertainment. Please note that the latest we can allow musical entertainment is until 23.00 hours, since we have to take our other hotel guests' good night's sleep in consideration. Additionally, the music genre and volume should align with the standards set by the Avila Beach Hotel. Please note that the Avila Beach Hotel reserves the right to interrupt the music at any moment.

## Responsibility with third party vendors

You are allowed to make own arrangement for musical entertainment, event planners, fire-works, A/V equipment etc. It is however your responsibility to inform the Avila Beach Hotel of the requested services, within the stipulated timeframe of one week prior to the event date. Failure to comply with this may result in us
not being able to provide full service according
to our standards and consequently could even cancel the arrangements. Or we will gladly assist with making these arrangements for you or provide you with contact information of our valued third party vendors.

The Avila Beach Hotel is not held responsible for any services provided by a third party vendor. In case third party services are not up to your standards or in line with your agreements and expectations this will have to be directly addressed to your dedicated third party contact person.

## Personal property

You are allowed to supply your own decorations, A/V equipment, promotional material or other personal belongings to the event. Above mentioned should be cleared from the location directly after the event. Avila Beach Hotel is not responsible for the loss or damage of any of these items once the event is finished.

## Non-smoking policy

Avila Beach Hotel operates a non-smoking policy in all its meeting rooms and restaurants. Please inform your attendees of this policy and ensure that they do not smoke whilst they are in the meeting rooms.

