



# WHITE CHRISTMAS

Holiday Menus 2017



**Hilton**  
ARUBA CARIBBEAN  
RESORT & CASINO

WISHING YOU A MERRY AND BRIGHT HOLIDAY SEASON

We welcome you to experience the Hilton Aruba Caribbean Resort & Casino this Holiday Season! Let us take you and your guests on a gastronomic journey with special holiday menus prepared by our culinary team. Our exceptional Catering & Conventions Team will help you plan the perfect holiday party for your company, school, family and friends.

Remember, we offer a variety of space for all types of celebrations, including in-house holiday decor, stage, podium, dance floor and a festive welcome drink.

Book your event with us and you will earn several great amenities to enhance your celebration.

For your convenience, our new holiday menus are attached and may be modified to fit your preferences.

We look forward to celebrating this Holiday Season with you!

Best regards,

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# Frosty the Snowman's Buffet

## SOUP

Aruban Beef Soup with Pica di Papaya, Croutons and Parmesan

## COLD STATION

Caesar Salad, Croutons, Parmesan and Caesar Dressing  
Penne Pasta Salad with Asparagus, Red pepper and Mushrooms  
Strawberry Caprese Salad

## HOT STATION

Grilled Chicken Breast with White wine Tarragon Sauce  
Maple-Pomegranate Glazed Ham  
Pan Fried Grouper, Soft Herb Polenta with Creole Sauce  
Rice Pilaf  
Garlic Mashed Potato

## PASTRY STATION

Quesillo  
Fruit Tartlet  
Bouche De Noel

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## ENHANCEMENTS

Carving Station  
USDA Striploin with Red Wine Sauce - \$16 per person  
Roasted Turkey Breast with Cranberry Sauce - \$13 per person  
Chef fee: \$125

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ADULTS \$39

All Christmas Buffets Include Freshly Brewed Regular Coffee,  
Decaffeinated Coffee or Tea.  
Buffets are based on 2 hours serving period. Minimum of 50 guests.



# Santa's X-Mas Delight

## SOUP STATION

Seafood Chowder, Croutons, Pica di Papaya and Parmesan

## COLD STATION

Caesar Salad with appropriate Condiments  
Spicy Peach and Avocado Salad  
Orange, Walnut, Gorgonzola and Mixed Greens with Citrus Vinaigrette  
European Rolls and Butter

## HOT STATION

Virginia Ham with Cranberry Glaze  
Herb Crusted Striploin with Port Wine Sauce  
Traditional Turkey, Sausage and Sage Stuffing and Turkey Au Jus  
Pistachio Crusted Grouper with Saffron Citrus Sauce  
Roasted Red bliss Potatoes with Basil Butter  
Farmers Market Vegetables  
Jasmine Rice

## PASTRY STATION

Quesillo  
Christmas Yule Logs  
Fruit Tartlets  
Chocolate Brownies

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## ENHANCEMENTS

Pasta Station - \$10  
Penne Pasta, Spaghetti made to order with choice of topping to include:  
Mushrooms, Broccoli, Onion, Tomato, Green Pepper, Bacon, Ham, Marinara or  
Alfredo Sauce and Parmesan Cheese  
Chef fee: \$125

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ADULTS \$59

All Christmas Buffets Include Freshly Brewed Regular Coffee,  
Decaffeinated Coffee or Tea.  
Buffets are based on 2 hours serving period. Minimum of 50 guests.



# The Grand Noel

## SOUP STATION

Oyster Soup and Beef Soup  
Pica di Papaya, Croutons and Parmesan

## SEAFOOD STATION

Norwegian Smoked Salmon with  
appropriate Condiments  
Seafood Ceviche  
Cocktail Shrimp with Lemon Wedges  
and Cocktail Sauce  
(3 pieces per person)

## COLD STATION

Caesar Salad with appropriate  
condiments  
Apple Slaw with Honey Mustard  
Vinaigrette  
Sweet Potato Salad with Cranberries  
and Toasted Almonds  
International Cheese Display  
with Crackers

## CARVING ACTION STATION

Tenderloin with Green  
Peppercorn Sauce  
European Rolls and Butter  
Chef fee: \$125

## HOT STATION

Grouper Fillet with Julienne Vegetables  
and Saffron Sauce  
Roasted Chicken with Wild  
Mushroom Sauce  
Honey Baked Ham with Whole  
Mustard Glaze  
Gorgonzola Scallop Potatoes  
Jasmine Rice  
Fresh Market Vegetables

## PASTA STATION

Penne Pasta or Linguini  
Condiments: Mushrooms, Onion, Bacon,  
Tomato, Broccoli and Bell Pepper  
Sauces: Marinara or Alfredo

## DESSERT STATION

Yule Logs  
Quesillo  
Pistachio Cake  
Bolo Preto

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ADULTS \$82

All Christmas Buffets Include Freshly Brewed Regular Coffee,  
Decaffeinated Coffee or Tea.  
Buffets are based on 2 hours serving period. Minimum of 50 guests.



## Dinner Buffet Enhancements

### SUSHI STATION

*\$12 per Person*

A Variety of Sushi Rolls with Teriyaki,  
Soy Sauce, Pickled Ginger, Wasabi  
and Wakame Salad  
(6 pieces per person)

### INTERNATIONAL CHEESE STATION

*\$11 per Person*

Variety of Imported Cheeses with  
French Bread and Crackers

### SEAFOOD STATION

*\$21 per Person*

Shrimp, Mussels, Crab Claws,  
Gravlax Salmon, Lemon Wedges,  
Cocktail and Remoulade Sauce  
(5 pieces per person)

### BUTLER PASSED HORS D'OEUVRES

#### COLD SELECTION

Salmon Tartar with Wasabi Mayonnaise  
and Capers  
*\$5 each*

Prosciutto, Arugula, Fruit Jam on Toast  
*\$4 each*

Tex Mex Pinwheel with Chicken  
and Cream Cheese  
*\$4.50 each*

Roasted Tomato Caprese Bruschetta  
*\$4 each*

Crab Salad Profiterol  
*\$5 each*

Brie & Tomato Relish Canape  
*\$4 each*

#### HOT SELECTION

Thai Spring Roll with Plum Sauce  
*\$3 each*

Caribbean Seafood Strudel  
*\$4.50 each*

Spinach and Feta Cheese in Pastry  
*\$4.50 each*

Chicken and Chorizo Empanada  
with Cheese  
*\$4.50 each*

Quiche Lorraine  
*\$3.50 each*

Breaded Shrimp Tartar Sauce  
*\$4.50 each*

Chicken Sate Thai Peanut Sauce  
*\$4.50 each*

Beef Bamboo Skewer Teriyaki  
*\$4.50 each*

# Christmas Bar Options

## HOUSE BRANDS

Rum	Captain Morgan White
Vodka	Stolichnaya Vodka
Gin	Beefeater
Scotch Whiskey	JW Red Label, Dewars White Label
Rye Whiskey	Seagram's 7
Bourbon	Jim Beam
Tequila	Tequila Sauza Silver
Cordials	Amaretto Ponche Crema
Domestic Beer	Balashi, Balashi Chill
Wines	Beringer White Zinfandel, Beringer Chardonnay, Beringer Cabernet, Beringer Merlot
Mixers	Sodas, Juices and Fruit Punch

*\$32 per person for two hours*

*\$12 per person for each additional hour*

## PREMIUM BRANDS

Rum	Bacardi Gold, Malibu Rum
Vodka	Absolut Vodka
Gin	Tanqueray
Scotch Whiskey	JW Black Label
Rye Whiskey	Seagram's VO
Bourbon	Jack Daniel's
Tequila	Tequila Sauza Gold
Cognac	Remy Martin VSOP
Cordials	Kahlua, Amaretto, Ponche Crema
Domestic Beer	Balashi, Balashi Chill
Imported Beer	Heineken, Budweiser, Bud Light
Wines	Beringer White Zinfandel, Beringer Chardonnay, Beringer Cabernet, Beringer, Merlot, Moscato
Mixers	Sodas, Orange Juice, Pineapple Juice, Cranberry Juice, Apple Juice and Fruit Punch

*\$39 per person for two hours*

*\$14 per person for each additional hour*

## SUPER PREMIUM BRANDS

Rum	Bacardi White, Malibu Rum, Bacardi Gold, Myers Dark Rum
Vodka	Grey Goose Vodka
Gin	Bombay Gin
Scotch Whiskey	Old Parr, JW Black Label
Rye Whiskey	Crown Royal
Bourbon	Makers Mark
Tequila	Jose Cuervo 1800
Cognac	Hennessy VSOP
Cordials	Baileys Irish Cream, Kahlua, Amaretto, Ponche Crema
Domestic Beer	Balashi, Balashi Chill
Imported Beer	Heineken, Budweiser, Bud Light
Wines	Kendall Jackson Chardonnay, Kendall Jackson Cabernet, Kendall Jackson Merlot, Beringer White Zinfandel, Moscato
Mixers	Sodas, Orange Juice, Pineapple Juice, Cranberry Juice, Apple Juice and Fruit Punch

*\$46 per person for two hours*

*\$16 per person for each additional hour*

# Additional Information

## **Meal Service**

Buffets (lunch, reception and dinner) are based on a two (2) hour serving period. Buffet pricing is based on a minimum of fifty (50) guests. Parties under fifty (50) guests will be considered as a special request.

An extension of actual service times will be upon special request.

For your safety and liability we do not allow to take away food.

## **Payment**

Initial deposit will be due on the day of booking.

Payment shall be made in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days after the date of the function.

## **Service Charge & Taxes**

All prices are subject to 22% Service Charge and 3.5% Government tax, subject to change.

## **Guarantees**

Final guaranteed attendance must be confirmed three business days prior to the event. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

Special dietary requirements are needed when the guarantee is provided.

## **Set up Charges**

Setup Fee Prices:

Setup fee for events up to 50 guests will be at a minimum of five hundred US Dollars (\$500).

Setup fee for events between 51 to 150 guests will be at a minimum of seven hundred fifty US Dollars (\$750).

Setup fee for events with 151 or more guests will be at a minimum of one thousand US Dollars (\$1000).

## **Additional Charges**

For each action station a \$125 charge will apply.

Bar set up fee: \$55

Bartender fee: \$85

Cashier fee: \$85

## **Audio Visuals**

For your convenience our in-house professionals provide knowledgeable information regarding professional equipment for all of your audio visual needs.

## **Signage**

The hotel does not permit affixing anything to the walls, doors, or ceilings.

Signage is permitted only when pre-approval is granted by the hotel.

All signs must be professionally printed and should be free standing or on an easel.

Surcharges may apply.

## **Lost & Found**

The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following an event.