



planet  
hollywood™

BEACH RESORT • COSTA RICA



banquet menu

**Morning**

**Option 1: Fuel Up**

Regular or decaffeinated coffee and tea

Juices

Assorted fruits

Cookies or danishes

Finger sandwiches

**Option 2: Pura Vida**

Regular or decaffeinated coffee and tea

Juices

Lollipop fruits

Assorted yogurts

Assorted muffins

Muesli with red fruits

**Afternoon**

**Option 1: Pick Me Up**

Regular or decaffeinated coffee and tea

Petite fours and dessert bar

Dried fruits

Cold cuts & cheese

**Option 2: Afternoon Delight**

Regular or decaffeinated coffee and tea

Truffles

Fruits sticks and crudités

Dried fruits

**\$14 USD per person - 4 hours | \$18 USD per person - 8 hours**

*Coffee break morning or afternoon*

plated breakfast menu

**Breakfast of Champions**

Orange or grapefruit juice

Seasonal fruit platter

Scrambled eggs

Ham, bacon and sausage selection

Hash brown

Danishes, white and wheat bread

Jam, honey and butter

Regular or decaffeinated coffee and tea

**\$20 USD per person**

*Maximum of 2 hour service*

# breakfast buffet menu

## Breakfast Buffet

Orange, tangerine, grapefruit and green juice
Home baked muffins and danish
Assorted yogurts
Seasonal fruit
Variety of cereals with a selection of toppings
Scrambled eggs with spinach and mushrooms
Pancakes with strawberry compote and maple syrup
Hash browns, sausage & bacon
Grilled tomato with parmesan cheese
Regular or decaffeinated coffee and tea

**\$20 USD per person**

*Minimum 50 guests  
Maximum of 2 hour service*

# cocktail parties

**Please select 6 items**

## Cold Canapes

Tuna tartar with sesame oil
Shrimp cocktail
Garlic bread and Baba ghanoush
Classic tahini and pita bread
Octopus salad
Peruvian style snapper ceviche

## Hot Canapes

Classic spring rolls
Argentinean empanadas
Fish fingers with aromatic herbs
Beef sliders
Ham and cheese quiches
Chicken satay with Caribbean spices
Crab cake

**\$25 USD per person**

*Includes one hour of standard open bar*

# private plated menu

## Menu #1: Feast Famously

### Opening Act

Cucumber and heart palm salad with honey and mustard dressing

### Feature

Chimichurri stuffed chicken breast with ratatouille and tarragon sauce

### Sweet Finish

Tiramisu

## Menu #2: The Grand Menu

### Opening Act

Caesar salad with grilled shrimp or chicken, sour dough croutons and classic caesar dressing

### Warm Up

Pumpkin cream

### Feature

Grilled beef medallion, sautéed spinach, wild mushrooms, potatoes with bordelaise sauce

### Sweet Finish

Three milk layered cake

**\$45 USD per person**

*Includes three hours of standard open bar. Maximum 3 hours service.*

# private buffet menu

## Viva Italia: Buffet Menu #1

*Minimum 50 guests*

### Fresh Start

Caprese salad

Italian antipasto, Italian cold cut, artichokes hearts and kalamata olives

Seafood salad with olive oil and balsamic vinegar

Pasta salad with tuna

### Warm Up

Minestrone Soup

### Features

Penne marinara

Lemon and herb baked chicken

Beef piccata in Germany caper sauce

Grilled vegetables with parmesan cheese

Napolitan polenta with mushroom ragú

### Sweet Finishes

Tiramisu

Panacota

Chocolate tartuffe

Limoncello tart

**\$40 USD per person**

*Includes three hours of standard open bar. Maximum 3 hours service.*

# private buffet menu

## Taste the World: Buffet Menu #2

Minimum 50 guests

### Fresh Start

Boston lettuce, red onion, cucumber, carrot, fresh cheese and croutons with roast garlic vinaigrette

Smoked salmon salad with potato, corn, cherry tomato and balsamic vinaigrette

Watercress, cactus and bean salad

Coleslaw salad

### Warm Up

Minestrone soup

### Features

Grilled stuffed chicken with spinach, cheese, basil and tomato sauce

Beef fillet in red wine sauce

Baked fresh fish Mediterranean style, black olive and extra virgin olive oil

Broccoli and cauliflower casserole

Sauté potato with herbs and peppers

### Sweet Finishes

Lemon tart

Pecan pie

Apple strudel

New York cheese cake

**\$40 USD per person**

Includes three hours of standard open bar. Maximum 3 hours service.

# lunch box menu

## Lunch Box Menu

### Basic Lunch Box

Juice, soda, fruit, potato or plantain chips, sweet bread

**\$16.00 USD**

### Regular Lunch Box

Juice, water, soda, fruit, potato or plantain chips, sweet bread, ham and cheese sandwich

**\$22.00 USD**

### Premium Lunch Box

Juice, water, soda, fruit, potato or plantain chips, sweet bread, grilled chicken sandwich

**\$26.00 USD**

Prices are per person in USD, and include taxes and services. Kids up to 5 years old are free. Kids 6 to 12 years old pay 50%. Prices and menus are subject to change without notice. Breakfast are a maximum of 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.

## Standard Open Bar

**Whisky**

Dewar's White Label  
J.W. Black Label  
J.W. Red Label  
Canadian Club  
Jack Daniel's  
Jim Beam

**Gin**

Beefeater  
Gordons  
Tanqueray

**Rum**

Appleton White  
Bacardi Carta Oro  
Bacardi Silver  
Flor de Caña Coconut  
Captain Morgan

**Liquours**

Amaretto Di Saronno  
Flor de Caña Spresso  
Cointreau  
Baileys  
Grand Marnier  
Jaggermeister  
Licor 43  
Limoncello  
Midori  
Sambuca

**Vodka**

Absolut  
Smirnoff  
Stolichnaya  
Absolut Lime  
Smirnoff Vanilla

**Tequila**

3 Magueyes  
Jimador Blanco  
Jimador Reposado

**Aperitifs**

Campari  
Vermouth Martini Rossi  
Martini Rossi Bco Extra Dry  
Vermouth Martini Rossi Rosso  
Fernet Blanca

**Brandy**

St. Remy Authentic VSOP

**Cognac**

Hennessy VS

**Oporto**

Offley Ruby

**Beers**

Imperial  
Imperial Light

**\$16 USD per person / per hour**

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

## Premium Open Bar

## Whisky

Chivas Regal	Crowne Royal
Dewar's White Label	Canadian Club
J.W. Black Label	Jack Daniel's
J.W. Red Label	Jim Beam

## Rum

Appleton White	Bacardí Carta Oro
Flor de Caña 4 Extra Dry	Bacardí Carta Blanca
Captain Morgan	Bacardi Solera
Brugal Carta Dorada	

## Tequila

3 Magueyes	Don Julio Reposado
Don Julio Blanco	1800 Silver

## Liquours

Amaretto Di Saronno	Midori
Frangelico	Sambuca
Flor de Caña Spresso	Peach
Cassis	Amaretto
Cointreau	Melon
Baileys	Coffee
Drambuie	Cherry
Dubbonet	Dark Cacao
Grand Marnier	Irish Cream
Jaggermeister	Curacao
Licor 43	Apple
Limoncello	Banana

## Vodka

Absolut	Absolut Lime
Smirnoff	Ketel One
Stolichnaya	Smirnoff Vanilla
Grey Goose	

## Aperitifs

Campari	Vermouth Martini Rossi
Vermouth Martini Rossi	Rosso
Martini Rossi Bco Extra Dry	
Fernet Blanca	

## Mezcal

Signum
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## Brandy

St Remy Authentic VSOP
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## Cognac

Hennessy VS
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## Oporto

Offley Ruby
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## Beers

Imperial
Imperial Light

**\$22 USD per person / per hour**

Upgrade from standard bar to a premium bar \$6 USD per person per hour.

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