



Exceptional Wedding Menu Options

Your Wedding should be a reflection of you!

*This reflection comes to life at Costa d'Este Beach Resort.
Our staff of professionals are devoted in making your Wedding dream a reality*

Romance awaits you and your guests at Costa d'Este Beach Resort.

*We invite you to Experience Costa d'Este Beach Resort
Personal Luxury Resort™*

Costa d'Este

BEACH RESORT

Cocktail Reception

Butler-Passed Hors d'oeuvres
Please Select Four (4) Hot and Three (3) Cold Items

HOT HORS D'OEUVRES

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“Chop Stick” Shrimp Tempura with Soya-Scallion Dipping Sauce
Spicy Duck Dumplings with Thai Chili Dipping Sauce
Miniature Papa Rellenas-(Stuffed Potato Croquets)
Grilled Moroccan Style Lamb Chops with Guava Sauce
Spinach and Feta Cheese Miniature Tartlets
Sesame Breaded Chicken Breast with a Pommery Mustard and Honey Dipping Sauce
Pan Fried Roasted Vegetable “Dim Sum”
Chinese Style Shrimp Spring Rolls with a Sweet Scallion Chili Dipping Sauce
Mini Cuban Style Cornmeal Crabcakes with Chipotle Remoulade
“Havana Style” Miniature Pizzas
Grilled Shrimp and Spanish Sausage
Chicken or Beef “Sate” with Thai Peanut Sauce

COLD HORS D'OEUVRES, FINGER SANDWICHES AND SPOONS

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Grilled Sea Scallop on Crostini with Black Olive Tapenade
Bruschetta with Marinated Plum Tomatoes, Fresh Basil and Parmesan Cheese
Prosciutto and Provolone Roulades with Rosemary Mascarpone Spread
Seared Rare Marinated Ahi Tuna with Hoisin Dressing
Cuban Roll- Duck Ropa Vieja with Avocado and Sweet Plantains
Rare Cajun Beef on Garlic Croutons with Creole Aioli
Cuban Rum Cured & Smoked Salmon
Canapé of Cold Poached Jumbo Shrimp with Horseradish Mousse and Chive

Costa d'Este

BEACH RESORT

•Enhancements to the Package available upon request•
Exceptional Dinners

COLD APPETIZERS



Serrano Ham Wrapped Goat Cheese on a
Bed of Fire Roasted Peppers, Mache Salad & Basil Vinaigrette

Peruvian Lobster and Shrimp Ceviche with Roasted Corn, Sweet Yams Crisp Plantain Chips

Shrimp Tiraditos, Hearts of Palm and Papaya Salad, Citrus Vinaigrette

Cuban Rum Cured and Hickory Smoked Salmon,
Tossed with Frisee and Asparagus Tips, Caviar Crème Fraiche Dressing

Prime Strip Steak Beef Carpaccio
(Or Wagyu Beef at Market Price Value)

HOT APPETIZERS



Shallot and Pepper Confit Duck
Roasted Calabaza Bisque and Micro Celery

Cuban Seafood Chowder

Beef Picadillo Empanadas with Oregano Chimi-Churri

Lobster Ravioli with Scallions & Lotus Root Chips, Sweet Shellfish and Lemon Grass Broth

Gulf Shrimp, Scallion and Brie Cheese Tartlet
Smoked Bacon and Frisee Salad

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Exceptional Dinners

SALADS



Hearts of Romaine “Caesar Salad Style”
Dry Aged Jack Cheese and Extra Virgin Olive Oil

Mesclun Mix Greens with Champagne and
Shallot Vinaigrette, Red and Yellow Pear Tomatoes

Baby Spinach Salad
Grilled Marinated Asparagus, Red Onion and
Orange Compote Vinaigrette

Baby Arugula Salad with Roasted Corn, Roasted Red and Yellow Peppers,
Candied Pecans and Sherry Wine Vinaigrette

Organically Grown Butter Bibb Lettuce with Toasted Walnuts, Sliced Granny Smith Apples
In a Walnut Oil and Apple Cider Vinaigrette

ENTREES



HOUSE SORBET

(Chef's Selection of Fruit Flavored Sorbets @ 5.00 per person)



OCEAN COLLECTION

Herb Roasted Crispy Skin Salmon with Preserved Lemon
5 Select Wild Mushrooms and Chive Whipped Potatoes
Olive Oil and Fresh Thyme
165.00

Florida Grouper with Fennel Poached Manila Clams
German Butterball Potatoes and Glazed Swiss Chard
Romesco Sauce
167.00

Pan Seared Snapper
Herb Risotto Topped with Cured Olives, Capers
Sundried Tomatoes and Lemon
170.000

Banana Leaf-Wrapped Pompano
Crab Topping and Hearts of Palm Salad
Sour Orange and Cilantro Mojo
170.00

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ENTREES



FREE-RANGE COLLECTION

Grilled Boneless Breast of Chicken over a Warm Red Bliss Potato and Artichoke Salad
Mushroom and Spinach Sauté with Pommery Mustard Vinaigrette
164.00

Chicken Criollo
Malanga and Goat Cheese Mash
Herb Mojo
165.00

Grilled Double Breast of Chicken Marinated in Herbs and Spices with Plantains Mash
and Chimi-Churri Sauce
167.00

Breast of Capon Filled with Toasted Garlic Spinach
Saffron Potato Puree and Stewed Tomatoes
165.00

Grilled Breast of Free Range Chicken over Roasted Sweet Potatoes
Pencil Asparagus with Morel Mushroom and Chorizo Sausage Cream Sauce
168.00

GLAZZING COLLECTION

Herb Seared Filet of Beef, Olive Oil and Garlic Confit Potato
Gateau of Parmesan Roasted Tomato, Eggplant and Baby Zucchini
Sweet Port Wine Glace
177.00

Rosemary and Applewood Grilled Veal Chop
Herb and Parmesan Cheese Polenta with Glazed Broccoli Rabe
Basil Butter
185.00

Ribeye Steak with Potato and Aged Spanish Bleu Cheese Flan
Stuffed Tomato and Natural reduction
183.00

Grilled Rack of Lamb
Quinoa and Papaya Salad
Rosemary and Mint Mojo
185.00

Costa d'Este

BEACH RESORT

Dessert

(All Dinners Include the Costa d'Este Hand-Blended Coffee Service)



Wedding Cake

-OR-

Sugar and Spice Collection

\$9.00 for

Guallabitas de Oriente

Baked Guava Cobbler Topped with a Rich Butter Crumb Topping
Mexican Vanilla Ice Cream

Flan de Coco

Savory Coconut Flavored Custard
Espresso Anglaise and Anise Biscotti

Flan de Huevo

Savory Cuban Style Custard
Light Caramel Sauce and Anise Biscotti

Bombon Cubano

Flourless Chocolate Cake, Liquid Ganache Center
Tres Leches Ice Cream

Chocolate Tres Leches

Chocolate Sponge Caked with Chocolate Tres Leches
Dark Chocolate Drizzle

Fruits of the Orchard

Vanilla Mascarpone Cream, Fresh Berries
Almond Savarin

Crema Catalana de Mango

Mango Flavored Custard with Caramelized Sugar
Mango Scented Cream and Almond Cookie



Beverage Services Available...

Four Hour Premium Open Bar

*Guests will be greeted upon entering the Bamboo Patio
by Butler Passed Champagne and Signature House Mojitos*

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Champagne Toast

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Wine Service during Dinner Entrée

*Our Staff can provide your guests with:
Tablesides Drink Orders throughout the Evening*

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*~Wine and Champagne may be upgraded at a supplemental charge
per guest~*

Costa d'Este

BEACH RESORT

Policies and Procedures

Menu

A 10% Overage will apply to the package for A la Cart Menu selection based on the highest priced item.

All Prices are Subject to Change and are Subject to a 20% Service Charge and Applicable Sales Tax

Deposits & Reservation

*If You Choose Costa d'Este Beach Resort,
We will require a signed contract, as well as a non-refundable advance deposit in the amount equal to 25% of the estimated total cost in order to guarantee your reservation. Until the deposit is received, all space reservations are considered tentative, and are subject to release. A secondary deposit of 25% will be due Ninety days prior to your event. Final payment for all food and beverage is due one week before your wedding.*

Guarantee

The Final attendance for all events must be specified 72 hours prior to your Wedding. Once received in the Catering Office, the number is considered a guarantee, and is not subject to reduction.

*We will be prepared to serve 2% over the guaranteed number.
The amount charged would be the guarantee number,
Or the actual number served whichever is greater.*

Cancellation Policy

In the event of a cancellation occurring between the time of the contracts acceptance and 90 days prior to arrival 50% of the estimated food cost and beverage total will be due.

*In the event of a cancellation occurring 31 to 89 days prior to arrival
75% of the estimated food and beverage total will be due.*

*In the event of a cancellation occurring 0 to 30 days prior to the arrival
100% of the estimated food and beverage total will be due.*

Costa d'Este Beach Resort must provide all food and beverage