

Take this document as an itinerary of your wedding day and pick your choices for each moment.

#### COCKTAIL HOUR: OPEN BAR SELECTION

Prices per person per hour.

IN HOUSE - USD 8

2 signature cocktails (chosen

by youon our tasting day)

Bottled Presidente Beer

Sodas

Bottled Corona Beer

Juices

Bottled Water

Bottled Water

Bottled Water

#### ALTERNATE RECOMMENDATION

Artisanal	beer	tasting -	Beer	barrel	serves	70	glasses	(Available	until
finished).								USD	400

### CAN I PERSONALIZE MY DRINKS AND FOOD OPTIONS?

Of course! We love to create perfect menus and open bars for you, so you can mix and match our set menus or you can let us know your ideas and we will quote you accordingly.

#### APPETIZERS FOR COCKTAIL HOUR

Recommended to choose 4 different options.

Spinach hot pockets	USD 2
Chicken hot pockets	USD 2
Chicken croquetes	USD 2
Mini caprese brochettes	USD 2
Cheese fried raviolis	USD 2
Sweet potato & avocado bites (vegan)	USD 2
Mini brick oven rosemary focaccia	USD 2
Mini brick oven pizza margherita	USD 3
Mini pesto and prosciutto italian panini	USD 3
Mozzarella in carrozza	USD 3
Seafood ceviche	USD 3
Butterfly shrimps with bacon	USD 3
Chicken mofonguito	USD 3
Seafood mofonguito	USD 4
Chicken breast brochette	USD 4
Beef brochettes	USD 4
Shrimps brochette	USD 5

#### ALTERNATE RECOMMENDATION

Italian cha	rcuterie &	cheeses	and	encurtidos	with	brick	oven	bread	and
focaccias (	buffet sty	le)						U	SD 8

## CAN YOU ACCOMMODATE FOOD ALLERGIES OR INTOLERANCE?

Yes, everything can be accomodated.

#### DINNER: OPEN BAR SELECTION

Prices per person for the entire dinner.

IN HOUSE - USD 12

PREMIUM - USD 17

Sangionesse Red Wine

Chianti Red Wine

Chardonnay White wine

Falanghina White Wine

Sodas

Bottled Presidente Beer

Juices

Sodas

Bottled water

Juices

**Bottled Water** 

#### ALTERNATE RECOMMENDATION

### DO YOU HAVE KIDS MEALS?

Yes, our kids menu is one big course containing chicken fingers, french fries, and spaghetti pomodoro, they can pick during dinner what they'd like to eat.

### WEDDING MENU OPTION 1 - USD 40

After our pre wedding meeting and tasting, your final wedding menu will have 1entree & 2 main courses for the guests to choose.

ENTREE 1	Classic grilled chicken Caesar salac
ENTREE 2Arugula salad with c	herry tomatoes & parmigiano cheese
MAIN COURSE 1	Chicken scaloppini in lime sauce
MAIN COURSE 2Italian ho	omemade gnocchi with Alfredo sauce
MAIN COURSE 3Fresh sea	bass filet with Mediaterranean sauce
SIDE 1	Saffron rice
SIDE 2	Grilled vegetables

### WEDDING MENU OPTION 2 - USD 45

After our pre wedding meeting and tasting, your final wedding menu will have 1 entree, 1 middle course & 2 main courses for the guests to choose.

ENTREE 1Classic grilled chicken Caesar salad
ENTREE 2Rustic italian octopus salad
MIDDLE COURSE 1Penne with creamy spinach sauce
MIDDLE COURSE 2Homemade ragu and bechamel italian cannellon
MAIN COURSE 1Chicken supreme with white wine sauce & peppers
MAIN COURSE 2Sea bass filet with dominican coconut sauce
or Mediterranean sauce
MAIN COURSE 3Homemade italian vegetables crepe
SIDE 1Baked potato
SIDE 2Grilled vegetables

#### WEDDING MENU OPTION 3 - USD 50

After our pre wedding meeting and tasting, your final wedding menu will have 1entree & 2 main courses for the guests to choose.

INTREE TFresh classic Caprese sala
NTREE 2Typical dominican mofongo (plantain basket) filled with
hrimps in Criolla sauce and guacamole toppin
MIDDLE COURSE 1Brick oven sweet plantain and beef italian lasagn
MIDDLE COURSE 2Penne with creamy vodka & seafood sauc
MAIN COURSE 1Roasted pork le
MAIN COURSE 2Bistec encebollad
MAIN COURSE 3Dominican style stewed shrimp
SIDE 1Black beans dominican style ric
SIDE 2 Grilled vegetable

### WEDDING MENU OPTION 4 - USD 55

After our pre wedding meeting and tasting, your final wedding menu will have 1 entree, 1 middle course & 2 main courses for the guests to choose.

ENTREE 1	Grilled picaña salad
ENTREE 2	Parmigiana di melanzane
MIDDLE COURSE 1	Homemade seafood cannelloni
MIDDLE COURSE 2	Fettuccini Huracan
with lobster bites, porcini mushroon	ns, fresh tomatoes with truffle oil
MAIN COURSE 1Grilled lobster se	rved with champagne & butter sauce
MAIN COURSE 2	Filet Mignon
MAIN COURSE 3Mahi Mahi ·	filet with white wine and herbs sauce
SIDE 1	Baked potato
SIDE 2	Grilled vegetables

#### WEDDING MENU ALTERNATE RECOMMENDATION

Sample our best entrees - Surf & Turf plated menu......USD 75

After our pre wedding meeting and tasting, your final wedding menu will

have 1 entree, 1 middle course which will have 1 plated pasta dish and 1 family style dish, and 2 main courses for the guests to choose (all options of main courses can be added as an option of your surf and turf menu) ENTREE 1......Grilled picaña salad & classic Caesar salad ENTREE 2......Grilled octopus salad & Catalana salad MIDDLE COURSE 1......Italian homemade gnocchi with Alfredo sauce (plate) & Penne served with vodka & seafood sauce (family style) MIDDLE COURSE 2......Homemade ragu and bechamel italian cannelloni (plated) & Fettuccini Huracan with lobster bites, porcini mushrooms, fresh tomatoes and truffle oil (family style) MAIN COURSE 1.....Grilled lobster served with champagne & butter sauce & Filet Mignon MAIN COURSE 2.....Roasted pork leg & Mahi Mahi filet with white wine and herbs sauce SIDE 1......Baked potato SIDE 2.....Grilled vegetables

# WILL WE BE ABLE TO TRY OUR WHOLE SELECTION BEFORE THE WEDDING DAY?

Yes, you will have a meeting and full tasting once in Punta Cana, where all of your final decisions are going to be made and you will have the chance to connect with Nati and team!

### A SWEET MOMENT AFTER DINNER

Price per unit. Mini desserts recommended to choose 3 different options.

Cupcakes	USD 2,5
Donuts	USD 2,5
Tiramisu	USD 2,5
Brownies (black and white)	USD 2,5
Cheesecakes (classic, passion fruit or oreo)	USD 2,5
Cannoli Siciliani	USD 2,5
Thousand Layer Cake (millefoglie)	USD 2,5
Pies (lemmon, pear or forrest berries)	USD 2,5
Italian Mini Crostata (chocolate, apple or forrest berries)	USD 2,5
Dominican Coquitos	USD 2,5
Churros	USD 2,5
Rice Puddina	USD 2.5

#### PARTY TIME: OPEN BAR SELECTION

Prices per person for the entire dinner.

IN HOUSE - USD 12
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Housel Whisky

House Vodka

House Tequila

House Gin

Brugal Añejo Rum

Brugal White Rum

In house Liqueur

Presidente beer

In house Mamajuana

Soft drinks

Bottled water

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#### INTERNATIONAL - USD 15

Dewars White Label

Johnny Walker Red Label

Vodka Absolut

Tequila

Tanqueray Gin

Brugal Extra Viejo Rum

White Rum

International Liqueur

Presidente beer

Corona beer

In house Mamajuana

Soft drinks

Bottled water

#### PREMIUM - USD 20

Dewars 12 years

Jhonny W. Black Label

Grey Goose Vodka

Patron Tequila

Bombay Gin

Barcelo Imperial Rum

Premium Liqueur

Presidente beer

Corona beer

Stella Artois

In house Mamajuana

Soft drinks

Bottled water

#### LATE NIGHT BUFFET

Buffet style station in the middle of party time. Price per person.

OPTION 1 - USD 7

OPTION 2 - USD 9

Homemade mini Burgers
French Fries with American Cheese
Nachos with Guacamole
Mini Hot Dogs

Fresh Brick Oven Pizza Variety:

Margherita, Pepperoni,

Four Cheeses.

IF YOU HAVE MORE THAN 50 PEOPLE ATTENDING TO YOUR WEDDING,
THE PRIVATIZATION FEES WILL BE COMPLIMENTARY. WE WILL CLOSE THE
RESTAURANT AND BEACH AREA FOR YOU. THE PRIVATIZATION FEE FOR
GROUPS WITH LESS THAN 50 GUESTS ATTENDING IS US 1500,
THIS IS YOUR OPTION, OUR FEE IS NOT MANDATORY.

### HOW MANY GUESTS CAN HURACAN HOLD?

Our inside area can hold 200 guests which will be comfortably accommodated.

Our beach area can hold greater than 200.

Huracán Café Wedding Team by Natalia Roldán Weddings E-mail.....hello@puntacanaweddings.com

# THANK YOU FOR YOUR ATTENTION!