

A close-up photograph of a dark wine bottle and a glass of red wine. The bottle's label is white with elegant typography. The background is softly blurred, showing green foliage and a white surface.

HARTFORD

OLD VINE

Pinot

RUSSIAN RIVER VALLEY

2011



HARTFORD FAMILY WINERY

STANDING COCKTAILS

Asia Pacific

STANDING COCKTAIL:

Assortment of listed gourmet bites; tray passed.

ASSORTED SUSHI

(2 pieces total per person)

- California Roll
- Spicy tuna Roll
- Shrimp
- Mahi Mahi
- Salmon pickled Ginger, Wasabi and low sodium Soy sauce

ASSORTED HOT ITEMS

(2 pieces total per person)

- Chicken pot sticker
- Vegetables spring rolls
- Shrimp Shao Mai
- Served with sweet and spicy sauce

\$38.00 USD P.P.

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 2 hours international open bar

OPTIONAL ITEMS TO ENHANCE YOUR COCKTAIL:

COLD SAKE SELECTION

\$38.00 USD P.P.

- Sake Momokawa Silver
- Sake Momokawa Ruby
- Oseki Seco



Viva La Roma

STANDING COCKTAIL:

Assortment of listed gourmet bites; tray passed.

ITALIAN TRIO

- Pear wrapped with Prosciutto, Mascarpone and Gorgonzola

CROSTINI

- Roasted bell peppers marinated with balsamic vinegar, topped with goat cheese

RISOTTO FRITTERS

- Breaded porcini mushrooms risotto

GOURMET MINI PIZZA

- Mozzarella and fresh tomato, pesto and sun dried tomato, goat cheese and mushrooms

\$38.00 USD P.P.

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

Includes 2 hours international open bar

BRESAOLA AND ARUGULA

- Dressed Arugula salad rolled with italian Bresaola beef

CAPRESE ON A STICK

- Cherry tomato, mozzarella cheese and fresh basil

INVOLTINI DE MELANZZANE

- Grilled eggplant filled with goat cheese

SHRIMP SPEDINI

- Scampi style shrimp with garlic and lemon on a skewer



Mexican Fiesta Cocktail party

STANDING COCKTAIL:

Two barrels with beers on ice mounted on Filemnon the donkey*, who is dressed in a Mexican outfit and large sombrero, presented at your event.

BASKET TACOS

- Potato and chorizo (spanish sausage)
- Chicharron (pork crackling)
- Refried beans
- "Carnitas" with green chili sauce
(roasted pork loin and typical roasted green sauce)

\$18.00 USD P.P.

Includes 2 hours international open bar

Donkey 1 hour*

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

OPTIONAL ITEMS

TO ENHANCE YOUR COCKTAIL:

- | | | |
|-----------------------------------------------------|-------------|----------|
| • Tacos al pastor | \$4.00 USD | 2 pieces |
| • Swordfish tacos
"al carbon" (grilled) | \$5.00 USD | 2 pieces |
| • Tacos de mahi -mahi
with green chili | \$6.00 USD | 2 pieces |
| • Breaded shrimp tacos | \$7.00 USD | 2 pieces |
| • Braised beef tacos | \$5.00 USD | 2 pieces |
| • Pork tacos | \$4.00 USD | 2 pieces |
| • Zucchini blossom and
fresh cheese taco | \$4.00 USD | 2 pieces |
| • Chicken "tinga" tacos
(chicken & tomato sauce) | \$5.00 USD | 2 pieces |
| • Barbacoa tacos (with lamb) | \$5.00 USD | 2 pieces |
| • Lobster taco | \$10.00 USD | 2 pieces |

* Donkey only available in El Dorado Royale and Generations Riviera Maya. Not available at Azul Hotels.



The Deluxe

STANDING COCKTAIL:

Assortment of listed gourmet bites; tray passed.

SHOOTERS

- Orange breaded shrimp with red bell pepper purée and herbs coulis
- Catalan style gazpacho with avocado-mango skewer
- Petite peas "St. Germain" shooter with red beet cream topping
- Carrot-ginger "vichyssoise" with julienne duck breast

HORS D'OEUVRES

- Smoked salmon rilette on a bagel crouton
- Lobster salpicon with fennel relish
- Ahi tuna with vanilla-kiwi relish
- Foie gras mousse on brioche with peach jam

BROCHETTE

- Chicken spicy peanut sauce
- Duck with plum sauce
- Shrimp with mango pineapple glaze

\$41.00 USD P.P.

Includes 2 hours international open bar

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas



Mexican Donkey Bar

STANDING COCKTAIL:

Two barrels with beers on ice mounted on Filemon the donkey*, who is dressed in a Mexican outfit and large sombrero, presented at your event.

TYPICAL MEXICAN BITES TRAY PASSED:

(SELECT MIN OF 5)

• Fried shredded Angus beef tacos	\$3.00 USD	2 pieces
• Fried marinated chicken breast tacos	\$3.00 USD	2 pieces
• Fried caribbean seafood tacos	\$4.00 USD	2 pieces
• Cheese turnovers	\$3.00 USD	2 pieces
• Crab turnovers	\$5.00 USD	2 pieces
• Mushroom and cheese turnovers	\$4.00 USD	2 pieces
• Chicken quesadillas with fresh salsa	\$3.00 USD	2 pieces
• Chicken brochettes with mole sauce	\$2.00 USD	2 pieces
• Mini crab cakes with chipotle sauce	\$5.00 USD	2 pieces
• Jalapeño poppers with Monterrey jack cheese	\$4.00 USD	2 pieces
• Chicken and vegetables chimichangas	\$3.00 USD	2 pieces
• Guacamole with taco chips	\$3.00 USD	

All served with roasted tomato Chilli Dip.

Minimum 5 canapes per person

Includes 2 hours international open bar

Donkey 1 hour*

Minimum 16 guests

Includes coffee, decaffeinated and herbal teas

* Donkey only available in El Dorado Royale and Generations Riviera Maya. Not available at Azul Hotels.



White Glove Cocktail party

STANDING COCKTAIL:

A touch of elegance in tropical settings, tray passed canapes. Elegantly groomed service Staff with impeccable white gloves to assure an unforgettable cocktail.

TRAY PASSED CHEF'S COLD CANAPE SELECTION: (SELECT MIN OF 5)

- | | |
|-------------------------------------------------|-----------------|
| • Smoked salmon with cream cheese | \$5.00 USD P.P. |
| • Grilled scallops with seared spinach | \$5.00 USD P.P. |
| • Seared cajun tuna on coleslaw | \$5.50 USD P.P. |
| • Roasted duck breast mango chutney | \$6.00 USD P.P. |
| • Poached quail egg in parma ham nest | \$4.00 USD P.P. |
| • Lobster medallion on brioche toast | \$6.00 USD P.P. |
| • Mini chicken skewers with marinated soy sauce | \$4.00 USD P.P. |
| • Spinach and Ricotta parcels | \$3.00 USD P.P. |
| • Prawn "Cutlets" | \$3.00 USD P.P. |
| • Seafood ceviche in mini taco shell | \$4.00 USD P.P. |

Minimum 5 canapes per person

Minimum 16 guests

Includes 2 hours international open bar



S'mores Party

STANDING COCKTAIL:

If you need something exciting and fun at the same time, then gather your friends and family around a bonfire and let magic moments begin. Includes Marshmallow roast on the Beach.

GRILLED SMORES ON THE BEACH

- Marshmallows
- Fondues: White Chocolate & Dark Chocolate
- Toppings: Strawberry, Blueberry, Mango-Ginger, Apple-Cinnamon, Papaya, Prune, Muesli-Pears and Honey-Banana

\$18.00 USD P.P.

Minimum 16 guests Maximum 60.

For more than 60 people an extra bonfire should be rented for \$100 for the 2 hour-event.

Includes 2 hours international open bar

* Available at Azul Hotels only.



Optional items to enhance your Cocktail Event

EVENT ENHANCEMENTS:

Enhance your special event with a food or beverage station. Options below must be added to an existing cocktail or dinner event; not offered alone.

COLD SAKE SELECTION

\$38.00 USD P.P.

- Sake Momokawa Silver
- Sake Momokawa Ruby
- Oseki Seco

ANTIPASTO DISPLAY

\$23.00 USD P.P.

- | | |
|----------------|---------------------------------|
| • Genoa Salami | • Provolone, |
| • Parma Ham | • Mortadella Olives |
| • Coppa | • Roasted Peppers |
| • Ham | • Artichoke Heart |
| • Pepperoni | • Mushrooms and Grissini Sticks |
| • Mozzarella | |

CAVIAR BAR

\$75.00 USD P.P.

- Sevruga
- Osetra
- Paddle fish and salmon
- Roes
- Minute made blinis with condiments

MARTINI & GIN BAR:

\$45.00 USD P.P.

- Absolut, Mandarin/Azul/Citron
- Belvedere
- Grey Goose
- Beefeaters



International Open Bar

BEVERAGE LIST:

Includes blended drinks and wine of the house by glass

HOUSE WINES

SPARKLING WINE
SPARKLING ROSE

WHITE WINE

CHARDONNAY
SAUVIGNON BLANC

RED WINE

CABERNET SAUVIGNON
MERLOT
PINOT NOIR

BEER

BEER BARREL
DARK BEER BARREL
SOL CERO

WHISKYS

RED LABEL
SEAGRAMS V.O.
JACK DANIELS
CROWN ROYAL
EARLY TIMES
CANADIAN MIST
JIM BEAM
CANADIAN CLUB

VODKA

BARTON
SMIRNOFF
SVEDKA CLEMNTINA
SVEDKA CITRON
SVEDKA RASPBERRY
SVEDKA VAINILLA
SVEDKA NATURAL
SKOL LIME
SKOL RASPBERRY
SKOL VAINILLA
SKOL ORANGE
SKOL APPLE
STOLICHNAYA

GIN

BARTON
TANQUERAY
BEEFEATER

RUM

APLETON ESPECIAL
BACARDI AÑEJO
BACARDI BLANCO
CAPITAN MORGAN
MALIBU
GENERAL BLANCO
GENERAL ORO
APPLETON BLANCO
COCONUT SAN MARINO

TEQUILAS

MEZCAL
CUERVO ESPECIAL
DON JULIO BLANCO
DON JULIO REPOSADO
GRAN CENTENARIO REPOSADO
JIMADOR BLANCO
JIMADOR REPOSADO
ORENDAIN ALMENDRADO
CUERVO TRADICIONAL
SAUZA HORNITOS
TEQUILA JALEO BLANCO
TEQUILA JALEO ORO

MARTINI

CAMPARI BITER
MARTINI WHITE SWEET
MARTINI RED
MARTINI ROSSI EXTRA DRY

BRANDY & COGNAC

BRANDY DON PEDRO
BRANDY FUNDADOR
COGNAC MARTELL V.S.

LIQUORS

KAHLUA
LIQUOR 43
AMARETTO DIAMORE
AMARGO D ANGOSTURA
DEKUYPER GREEN APPLE
LIQUOR DEKUYPER WATERMELON
DRY SEC JEREZ
FRANGELICO
FRAY DOMENICO
SAMBUCA DIAMORE
XTABENTUN DARISTI
Oporto FERREIRA
ROMPOPE SANTA CLARA
GALIANO
CREAM WHISKY FITZ PATRICK
WATERMELON LIQUOR SAN MARINO
CURACAO BLUE SAN MARINO
CHABACANO SAN MARINO
PEACH SAN MARINO
TRIPLE ORANGE SEC SAN MARINO
COFFEE SAN MARINO
MINT SAN MARINO
WHITE MINT SAN MARINO
BANANA SAN MARINO
CHERRY SAN MARINO
CASIS SAN MARINO
DARK CACAO SAN MARINO
AMARETO SAN MARINO
WHITE CACAO BLANCO SAN MARINO
GRAMANIER
STRAWBERRY SAN MARINO

PACKAGES:

For an extra hour of beverages service after your Gourmet Inclusive® Experience meal package.

- Cocktail or Group Dinner, surcharge of \$15.00 USD per person applies
- For beverages service only without food service Requires 2 hours minimum of \$20.00 USD per person per hour

KARISMA
GOURMET
INCLUSIVE®
WEDDING EVENTS

