

MARGARITAVILLE®

ISLAND RESERVE BY KARISMA



GROUPS & EVENTS



GROUPS MENU
AND COFFEE BREAKS

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WE DON'T KNOW WHERE THE STORY ENDS

PICK & CHOOSE YOUR MENU

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Work day passes like molasses

COFFEE BREAK

STANDARD BREAK

TALK ONLY OF HIS GOOD

1-4 h \$13 USD per person

5-8 h \$16.5 USD per person

Regular Coffee
Decaffeinated Coffee
Herbal Teas
Bottled Water
Assorted Soft Drinks
Orange Juice

Assorted Danish Pastries*
Gluten-free options
Sliced Seasonal Fruit Bowl
Cream, Whole and Skim Milk
Almond milk, Rice milk
Lemon and Honey



*Danish Pastries are replaced with cookies during afternoon break.



Minimum 10 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.



Work day passes like molasses

COFFEE BREAK

HEALTHY COFFEE BREAK

BEND A LITTLE

1-4 h \$16.5 USD per person

5-8 h \$19 USD per person

Regular Coffee

Decaffeinated Coffee

Herbal Teas

Bottled Water

Assorted Soft Drinks

Orange Juice, Beetroot Juice,
Grapefruit Juice, Green Juice

Assorted Danish Pastries*

Gluten-free options

Sliced Seasonal Fruit Bowl

Cream, Whole and Skim Milk

Almond milk, Rice milk

Lemon and Honey



*Danish Pastries are replaced with cookies during afternoon break.



Minimum 10 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.



Work day passes like molasses

COFFEE BREAK

SWEET COFFEE BREAK

HE WENT TO PAIRS

1-4 h \$13 USD per person

5-8 h \$19 USD per person

Decaffeinated Coffee

Herbal Teas

Bottled Water

Assorted Soft Drinks

Orange Juice, Beetroot Juice,
Grapefruit Juice, Green Juice

Assorted Danish Pastries*

Gluten-free options

Sliced Seasonal Fruit Bowl

Cream, Whole and Skim Milk

Almond milk, Rice milk

Lemon and Honey



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Minimum 10 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.



This lunch break is gonna take all afternoon

PREMIUM BREAK

DELI COFFEE BREAK

COME MONDAY

1-4 h \$19 USD per person

5-8 h \$26 USD per person

Decaffeinated Coffee
Herbal Teas
Bottled Water
Assorted Soft Drinks
Green and Orange Juice

Assorted Danish Pastries*
Gluten-free options
Granola & yogurt
Seasonal Red Fruits Skewers
Meat and Cheese Board
Paninis with a gluten-free bread
Cream, Whole and Skim Milk
Almond milk, Rice milk
Lemon and Honey



*Danish Pastries are replaced with cookies during afternoon break.



Minimum 10 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.



This lunch break is gonna take all afternoon

PREMIUM BREAK

ENERGETIC COFFEE BREAK

GRAPEFRUIT-JUICY FRUIT

1-4 h \$21 USD per person

5-8 h \$26 USD per person

Decaffeinated Coffee

Herbal Teas

Bottled Water

Assorted Soft Drinks

Energetic Drinks, Coconut water,
Green Smoothie, Banana and
Chocolate, Smoothie

Assorted Danish Pastries*

Fresh Fruit Skewers

Sugar free berry tarts

Wraps (Vegetable, Chicken, Beef)

Option with plant based beef

Sweet Truffles

Cream, whole, skim,
almond and rice milks

Lemon and Honey



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Minimum 10 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.



This lunch break is gonna take all afternoon

PREMIUM BREAK

SLIDERS COFFEE BREAK

SLIDERS PARADISE

1-4 h \$21 USD per person

5-8 h \$26 USD per person

Decaffeinated Coffee

Herbal Teas

Bottled Water

Assorted Soft Drinks

Green and Orange Juice

Assorted Danish Pastries*

Gluten-free option

Whole Fruit

Signature Cheeseburger topped with
Manchego Cheese, Lettuce, Sliced Tomato,
Paradise Island Sauce

Option with plant based beef and lactose
free cheese and gluten-free bread

Sliders

Rancho Deluxe Bacon Cheeseburger topped
with Monterey Jack Cheese, Smoked Bacon with
Ranch Dressing

Black-n-Bleu Burger topped with Smoked Bacon,
Lettuce & Tomato, Bleu Cheese Dressing

Volcano Chicken Burger topped with Signature
Volcano Chili, Lava Cheese Sauce, Pickled
Jalapeños and Potato Chips

Option with plant based beef and lactose
free cheese and gluten-free bread

Sweet Truffles

Cream, whole, skim,
almond and rice milks

Lemon and Honey

*Danish Pastries are replaced with cookies during afternoon break.



Minimum 10 guests required.

Prices do not include taxes and service fees.

Certified Gluten-Free & dietary needs upon request.





BREAKFAST

AMERICAN BREAKFAST

Select menus are included in your Private Event Fee of \$30.50 USD per person. This fee includes venue rental, menu, tablecloths and centerpieces, waitstaff, banquet and food display set up for 2 hours.

COLD OPTIONS

Orange and Grapefruit Juice
Selection of Seasonal Fruits
Plain and Flavored Yogurt
Danish Pastries and Croissants
Cold Cuts and Cheese Selection

HOT OPTIONS

Scrambled Eggs
Bacon or Sausages
Hash Brown Potatoes
Marmalade, Honey and Butter

COFFEE

Regular Coffee
Decaffeinated Coffee
Herbal Teas
Cream, whole, skim,
almond and rice milks
Lemon and Honey

MARGARITAVILLE
ISLAND RESERVE BY KARISMA 



Minimum 10 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.



BREAKFAST

LOCAL BREAKFAST

Select menus are included in your Private Event

Fee of \$30.50 USD per person. This fee includes venue rental, menu, tablecloths and centerpieces, waitstaff, banquet and food display set up for 2 hours.

COLD OPTIONS

Orange, Grapefruit, Pineapple Juice
Sliced Fruits: Melon, Pineapple, Papaya and Watermelon
Plain and Flavored Yogurt
Local Pastries
Gluten-free options
Toast
Marmalade, Honey and Butter

HOT OPTIONS

Scrambled Eggs "Mexican Style"
Baked Marinated Pork with Anatto
Pulled Chicken and Chipotle "Sopes"
Tamale In Red Tomato Sauce
Cheese Empanadas
Refried Beans

COFFEE

Regular Coffee
Decaffeinated Coffee
Herbal Teas
Cream, whole, skim,
almond and rice milks
Lemon and Honey

MARGARITAVILLE
ISLAND RESERVE BY KARISMA



Minimum 10 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.



BREAKFAST

Anything Anytime Anywhere

Select menus are included in your Private Event Fee of \$30.50 USD per person. This fee includes venue rental, menu, tablecloths and centerpieces, waitstaff, banquet and food display set up for 2 hours.

COLD OPTIONS

Orange and Grapefruit Juice
Sliced Fruits: Melon, Pineapple, Papaya, Watermelon and Apple
Plain and Flavored Yogurt
Selection of Cereals with Whole and Skim Milk
Croissants and Muffins
Danish Pastries
Bagels
Toast
French Toast with Cinnamon and Maple Syrup
Selection of Cheese and Cold Cuts

HOT OPTIONS

Ham and Mozzarella Cheese omelettes
Bacon or Sausages
Homemade Hash Brown Potatoes
Cherry Tomatoes with Lemon

COFFEE

Regular Coffee
Decaffeinated Coffee
Herbal Teas
Cream, whole, skim, almond and rice milks
Lemon and Honey

MARGARITAVILLE
ISLAND RESERVE BY KARISMA 



Minimum 10 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.

WORKING LUNCH

DELI LUNCH

KISS ME I'M A BAKER

Select menus are included in your Private Event Fee of \$30.50 USD per person. This fee includes venue rental, menu, tablecloths and centerpieces, waitstaff, banquet and food display set up for 2 hours with Beer and Wine Bar.

SALAD BAR

Salad Bar from our GreenHouse
Coleslaw Salad with Mint and Mango
Potato Salad
Grilled Tuna Salad

COLD CUTS AND CHEESE

Roast Beef with Rosemary
Smoked Ham with Mustard
Turkey Breast
Option with plant based beef
Swiss Cheese, Cheddar Cheese, Buffalo Mozzarella
Option lactose free cheese
Onion Rings
Ripe Tomatoes
Selection of Olives
Homemade Pickles
Dijon Mustard
Horseradish
Natural Dried Tomatoes,
Olive Dip

BREAD SELECTION

French Baguette, Ciabatta Bread
Gluten free option

DESSERT

Crème Brûlée with Berries
Chocolate Caramel Tart
Marbled Cheesecake

COFFEE

Regular Coffee
Decaffeinated Coffee
Herbal Teas
Cream, whole, skim,
almond and rice milks
Lemon and Honey



Minimum 10 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.



MARGARITAVILLE
ISLAND RESERVE BY KARISMA 

WORKING LUNCH

GOURMET LUNCH LOVELY CRUISE

Select menus are included in your Private Event Fee of \$35 USD per person. This fee includes venue rental, menu, tablecloths and centerpieces, waitstaff, banquet and food display set up for 2 hours with Beer and Wine Bar.

SALADS

Mixed Green Salad with Traditional Vinaigrette
Caesar Salad, Parmesan Cheese and Anchovies
Red Beet and Orange Salad
Roasted Vegetables Salad

MAIN COURSES

Beef Tenderloin with Mushrooms
Coconut Breaded Chicken Breast
Option with plant based beef
Potatoes Au Gratin
Steamed Seasonal Vegetables

DESSERT

Mango Mousse
Chocolate Mousse Duo
White Chocolate Mousse
Fresh Tropical Fruits

COFFEE

Regular Coffee
Decaffeinated Coffee
Herbal Teas
Cream, whole, skim,
almond and rice milks
Lemon and Honey



Minimum 10 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.



WORKING LUNCH

WORLD CUISINE LUNCH

CHANGES IN LATITUDES,
CHANGES IN ATTITUDES

Select menus are included in your Private Event Fee of \$35 USD per person. This fee includes venue rental, menu, tablecloths and centerpieces, waitstaff, banquet and food display set up for 2 Hours with Beer and Wine Bar.

WORLD CUISINE

Mozzarella Salad Cheese, Greenhouse Tomatoes,
Option with lactose free cheese
Micro-Basil, Balsamic Vinaigrette

SOUP

Baked Potato Soup, Bacon Crumbles, Scallions and
Cheddar Cheese

MAIN COURSES

Herb Marinated Chicken Breast with Olives,
Capers & Tomato Relish (Gluten-free)

OR

Grilled Mahi Mahi, Locally Seasoned Rice
and Vegetables

DESSERT

Coconut Crème Brûlée Cake and Grilled
Pineapple Sauce



Minimum 10 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.



MARGARITAVILLE
ISLAND RESERVE BY KARISMA



Same things remain the same

LUNCH & DINNER

Hiding from the dragons

BBQ DELUXE

Select menus are included in your Private Event Fee of \$37.50 USD per person. This fee includes venue rental, menu, tablecloths and centerpieces, waitstaff, banquet and food display set up and a Premium Open Bar for 3 Hour Service. Food Display service is available Indoor and Outdoor.

SALADS

Chopped Iceberg Salad

Applewood Smoked Bacon and Grape Tomato Salad
(Candied Walnuts, Stilton Blue)

Cheese and Honey - Crab & Avocado Salad

Rice Salad with Citrus Vinaigrette - Key West

Shrimp Ceviche with Patron Tequila

GARNISH

Baked potatoes - Herb Roasted New Potatoes - Wild Rice Pilaf

FROM THE GRILL

Dill seasoned grilled salmon with garlic and lemon

Marinated grilled rib eye steak

Chicken Breast with Tequila Lime Salsa

BBQ Ribs

Beef Brisket

Plant based beef option

Ginger & Cilantro Caribbean Lobster Brushed with Butter - \$23.5 additional (1 Lobster Tail per Guest)

OPTIONAL ITEMS TO ENHANCE YOUR BBQ

Portobello pasta salad
\$7.00 USD per person

Crab salad \$USD MP* per person

Rack of lamb \$USD MP* per person

Beef medallions \$USD
MP* per person

New York steak \$USD
MP* per person

DESSERTS

Thyme Savarin and Mango Cream, Caramelized Lemon Cream
Tart, Chocolate Cake, Coconut Crème Brûlée Cake and Grilled
Pineapple Sauce

The proteins of this menu are grilled during the event at outdoor venues.
For Ball Room service the grilled dishes will be served directly from the food display.
Minimum 25 guests required.

Coffee, decaffeinated and herbal teas.

Includes 3 hours international open bar, receptions round tables covered in white
linen and uncovered chairs are provided.

Additional decor and amenities available (surcharge applies).

*Market Price

MARGARITAVILLE
ISLAND RESERVE BY KARISMA



Minimum 25 guests required.
Certified Gluten-Free & dietary needs upon
request.

Same things remain the same

LUNCH & DINNER

Señorita with her eyes on fire

LOCAL DINNER

Select menus are included in your Private Event Fee of \$32 USD per person. This fee includes venue rental, menu, tablecloths and centerpieces, waitstaff, banquet and food display setup and a Premium Open Bar for 3 Hour Service. Food Display service is available Indoor and Outdoor.

SOUP

Chicken Tortilla Soup with Panela Cheese, Avocado, Sour Cream and Tortilla Strips

SOUTHWESTERN SALAD

Romaine Lettuce with Scallions, Grilled Tomatoes, Roasted Peppers, Fried Tortilla Chips, Queso Fresco, Creamy Lime Ranch Dressing

Roasted Corn, Black Bean Salad, Roasted Peppers, rugula, Jicama Slaw, Cilantro Lime Vinaigrette
Ceviche Del Mar Served with Tortilla Chips

BEACH MEXICAN STATION

Chipotle Marinated Carne Asada

Al Pastor Grill Chicken Breast

Pork Carnitas

"Jack fruit" plant based meat option

Shrimp Grill Tacos

Quesadillas

Corn Gordita with Potato and Local Cheese

Pico de Gallo, Shredded Monterey Jack Cheese, Salsa Verde, Lime Sour Cream

Roasted Tomato Salsa, Queso Fresco, Peppers, Onions, Guacamole

Chopped Cilantro, Shredded Lettuce, Diced Tomatoes,

Tortillas (Flour & Corn)

Mexican Rice

Borracho Beans (Pinto)

Ejotes Guisados (Mexican Sautéed Green Beans)

DESSERT

Caramel Flan Spoons

Dulce de Leche Bites

Tropical Layered Rice Pudding Cups with Banana & Coconut Shavings

Gluten-free Options

OPTIONAL ITEMS TO ENHANCE YOUR BBQ

Fresh Guacamole prepared by Chef Attendant Pricing based on group size

Portobello Pasta Salad \$USD MP* per person

Crab Salad \$USD MP* per person

Rack of Lamb \$USD MP* per person

Beef Medallions \$USD MP* per person

New York Steak \$USD MP* per person

Salmon Fillet \$USD MP* per person

Coffee, decaffeinated and herbal teas

Includes 4 hours international open bar, receptions round tables covered in white linen and uncovered chairs are provided.

*Market Price



Minimum 30 people required.
Certified Gluten-Free & dietary needs upon request.

MARGARITAVILLE
ISLAND RESERVE BY KARISMA

LUNCH & DINNER | Mexican Dinner 16



Same things remain the same

LUNCH & DINNER

Her fragrance speaks of franipani

MEDITERRANEAN

Select menus are included in your Private Event Fee of \$37.50 USD per person. This fee includes venue rental, menu, tablecloths and centerpieces, waitstaff, banquet and food display setup and a Premium Open Bar for 3 Hour Service. Food Display service is available Indoor and Outdoor.

SALADS

Salad with Tomatoes and Mozzarella Cheese with Basil Vinaigrette
Vitello Tomato Veal in Tuna Sauce and Capers
Roast Beef Marinated with Beer and Olive Oil
Mixed Greens with Assorted Dressings
Shrimp Ceviche with Patron Tequila

DRESSINGS

Balsamic Vinaigrette
Tarragon Dressing.
Lemon Herb Dressing

GARNISH

Mediterranean Vegetables Sautéed with Extra Virgin Olive Oil
Vegetable Lasagna
Polenta with Parmesan Cheese and Tomato Sauce
Potato Au Gratin

MAIN COURSES

Beef Tenderloin in Cabernet Wine Sauce
Chicken Saltimbocca and Sweet Potato
Pork Medallions with Merlot Sauce and Mushrooms
Grouper Fillet with Orange-Dill Sauce
Octopus and Potato Skewer
Option with plant based beef

DESSERTS

Thyme Savarin and Mango Cream
Caramelized Lemon Cream Tart
Chocolate Cake
White Chocolate Ganache and Coconut
Fruits Marinated with Balsamic Vinegar
Gluten-free Options

MARGARITAVILLE
ISLAND RESERVE BY KARISMA 



Minimum 15 guests required.
Certified Gluten-Free & dietary needs upon request.



Same things remain the same

LUNCH & DINNER

Destiny can set in motion

WORLD CUISINE

Select menus are included in your Private Event

Fee of \$37.50 USD per person. This fee includes venue rental, menu, tablecloths and centerpieces, waitstaff, banquet and food display setup and a Premium Open Bar for 3 Hour Service. Food Display service is available Indoor and Outdoor.

SALADS

Cucumber Salad with Honey and Tequila

Crab Salad with Spinach

Shrimp Salad with Pineapple

Potato Salad with Prosciutto Ham

"Caprese" Mozzarella Cheese and Tomato Salad

GARNISH

Baked Potato

Corn with Butter

Mixed Vegetables

Fusilli Arrabiata

MAIN COURSES

Tangerine and Mint Shrimp

New York Steak "Arrachera Style"

Chicken Medallions Gremolata

Grilled Salmon Fillet

Option with plant based beef

DESSERTS

Eggnog Custard

Fruit Tartlet

White and Dark Chocolate Cake

Lime Tartlet

Fried Banana Tempura with Vanilla Ice Cream

Gluten-free Options

MARGARITAVILLE
ISLAND RESERVE BY KARISMA 



Minimum 10 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.



Same things remain the same

LUNCH & DINNER

*Lola counted rainbows,
Frankie counted sheep*

ITALIAN

Select menus are included in your Private Event Fee of \$37.50 USD per person. This fee includes venue rental,

menu, tablecloths and centerpieces, waitstaff, banquet and food display setup and a Premium Open Bar for 3 Hour Service. Food Display service is available Indoor and Outdoor.

ANTIPASTO

Roasted Bell Peppers, Prosciutto

Stuffed Eggplant with Goat Cheese

Caesar Salad with Parmesan Cheese and
Focaccia Bread Croutons

Caprese Salad with Arugula

Vegetarian Flat Bread

MAIN COURSE

Penne Pasta Forestiere served with Chicken in Light Cream
Sauce

Gnocchi with Pumpkin Cream

Milanese Style Risotto

Salmon Filet, Capers and Fennel Sauce

Chicken Florentine

SIDE DISHES

Sautéed Spinach with Extra Virgin Olive Oil and Garlic
Rosemary Roasted Potatoes

Grilled Polenta

Roasted Garden Vegetables

DOLCE

Tiramisu

Panna Cotta

Triple Chocolate Mousse

Cannelloni Stuffed with Cappuccino Cream

Fried Bombolini Stuffed with Mascarpone Cheese

Gluten-free Options

MARGARITAVILLE
ISLAND RESERVE BY KARISMA 



Minimum 10 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon
request.

We don't know where the story ends

A 4-Course Meal is included in your Private Event Fee of \$38 USD per person. This fee includes venue rental, tablecloths and centerpieces, waitstaff, banquet setup and a Premium Open Bar for 3 Hour Service.

PICK & CHOOSE IS A MENU SELECTION WHICH HAS BEEN SET UP FOR YOUR CONVENIENCE TO PUT TOGETHER THE MENUS OF YOUR PREFERENCE FOR YOUR SPECIAL EVENT. OUR EXECUTIVE CHEF WILL BE PLEASED TO ASSIST YOU WITH YOUR SELECTION.

APPETIZERS

Shrimp Ceviche with Mango

Hearts of Palm, Arugula, Onions, Peppers, & Carrots, and Key Lime Dressing

Portobello Carpaccio with Goat Cheese Dressing

Teriyaki Beef Roll and Grilled Pineapple

SALADS

Watercress and Rocket Salad, Grilled Mozzarella and Green Tomato Sauce

Spinach Bouquet, Crispy Pancetta and Avocado Tartare

Cajun Tuna Fingers Tostadas with Mixed Greens and Poblano Pepper Relish

Seasonal Vegetable Meunière with Parmesan Foam

Poblano Pepper Salad with Oaxaca Cheese and Cilantro Vinaigrette

SOUPS

Corn Chowder with Basil Oil

Oyster Mushroom Broth and Cilantro-Panela Cheese Croutons

"Chile Poblano" Veloute with Chorizo Crumble

Tomato Bisque with Goat Cheese Baguette Crouton and Basil Oil

Chicken Tortilla Soup served with Cheddar Cheese, Avocado, Sour Cream and Fried Tortilla Strips

PASTA

Seafood Lasagna with Saffron Sauce

Gnocchi and Scallops and Agave Velouté

Risotto with Mushrooms and Parmesan Cheese

Penne Pasta with Tomato and Basil Sauce

Fettuccine Pasta, with Sautéed Shrimp, Peppers and Cilantro in White Wine-Lime Sauce



POULTRY

Chicken Breast Stuffed with Seafood, Saffron Sauce and Snow Peas

Roasted Chicken Breast, Red Wine Sauce Reduction and Porcini, Cous-Cous

Turkey Roulade stuffed with Mozzarella and Pineapple, Grilled Polenta and Tamarind Sauce.

Herb Roasted Half Chicken, Fennel Potatoes with Honey-Anise Glazed Carrots

Chicken Breast stuffed with Oaxaca Cheese and Zucchini Flower, Mexican Rice with Cilantro Cream Sauce

"Maple Leaf Farm" Duck Breast, Potato Puree, Asparagus and Orange Sauce

Coffee, decaffeinated and herbal teas

Includes 4 hours international open bar, receptions round tables covered in white linen and uncovered chairs are provided.



Minimum 30 guests required.

Prices do not include taxes and service fees.

Certified Gluten-Free & dietary needs upon request.

MARGARITAVILLE
ISLAND RESERVE BY KARISMA 

We don't know where the story ends

A 4-Course Meal is included in your Private Event Fee of \$38 USD per person. This fee includes venue rental, tablecloths and centerpieces, waitstaff, banquet setup and a Premium Open Bar for 3 Hour Service.

PICK & CHOOSE IS A MENU SELECTION WHICH HAS BEEN SET UP FOR YOUR CONVENIENCE TO PUT TOGETHER THE MENUS OF YOUR PREFERENCE FOR YOUR SPECIAL EVENT. OUR EXECUTIVE CHEF WILL BE PLEASED TO ASSIST YOU WITH YOUR SELECTION.

FISH AND SEAFOOD

Seared Grouper Fillet with Saffron Risotto, Zucchini Gratin in Tomato Sauce

Orange Glazed Tuna Fillet with Spinach, Oyster Mushroom, Miso Broth and Green Onions

Catch of the Day and Seared Scallop, Potato Puree and Spinach, Crispy Shallots with White Wine Sauce

Citrus-Lemongrass Salmon and Coconut Risotto

Poached Catch of the Day with Annatto Pasta and Zucchini Sundried Tomato Vinaigrette

Grilled Shrimp, Fried Mayan Spinach and Smoked Jalapeño Red Bean Sauce

BEEF

Seared Beef Filet Mignon, Caramelized Onions, Potato Au Gratin and Shiraz Wine Sauce

Marinated Flank Steak, with Tamarind Sauce, Yukon Potato Fondant and Mixed Bell Peppers and Zucchini

Grilled Flank Steak with Lobster

Enchilada and Fried Plantains

Coffee Crusted Tenderloin, Vegetables Au Gratin and Red Bell Pepper Sauce

New York Steak, Sweet & Sour Hibiscus Sauce, Spring Onions and Lime Confit

PORK

Braised Pork Loin in Shitake Essence and Sweet Potato Purée

Roasted Pork Chop, Parmesan-Sage Polenta Cake, Beans and Sour Cherry Sauce

LAMB

Crusted Rack of Lamb with Mexican Herbs and Shitake Sauce

Roasted Leg of Lamb with Madras Curry and Four Cheese Lasagna

Herb Crusted Rack of Lamb, Cous-Cous and Mixed Vegetables

SURF AND TURF (\$ SURCHARGE)

Petite Filet Mignon and Sea Bass Fillet, with Potato and Carrot Puree, Crispy Onion, Sweet Corn Cream Sauce

Salmon Steak and Roasted Chicken Breast, Mustard Seed sauce, Mushroom and Mashed Potatoes "Tower"

New York Stake and Caribbean Lobster Tail, Goat cheese potato gratin honey-shallot-pinot noir sauce

VEGETARIAN

Roasted Portobello Mushroom Napoleon, Zucchini, Carrots, Green Beans, Yellow Squash, Roasted Tomato

Vegetable Risotto, Grape Tomatoes, Mushrooms, Asparagus Spears, Parmesan Cheese

Cheese Tortellini with Peas, Tomatoes, Parmesan, Alfredo Sauce

Vegetable Pad Thai, Peppers, Scallions, Carrots, Zucchini Noodles, Cilantro, Beans Sprouts and Peanuts

DESSERT

Bittersweet Chocolate Mousse and Passion Fruit

Crème Brûlée

Mango Coulis

Mango Cheesecake, with Guava Coulis

Tropical Fruit Tartlet with Kalhúa Coffee Sauce

Authentic "Tres Leches cake" with Mexican Fruits

Oaxaca Chocolate Mousse and Green

Peppercorn-Grapefruit Sauce

Triple Chocolate Parfait with Coffee Essence

Cheesecake with Sweet Tomato Jam and Pumpkin Seed Praline

Coconut Cake and Grilled Pineapple Sauce

Pistachio and Goat Cheese Tartlet with Poached Pear

Coffee, decaffeinated and herbal teas

Includes 4 hours international open bar, receptions round tables covered in white linen and uncovered chairs are provided.



Minimum 30 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.



Carnival World

ISLAND RESERVE MINI PIZZA

Select menus are included in your Private Event Fee of \$21 USD per person per hour. This fee includes venue rental, Canapes. menu, cocktail setup with tablecloths and centerpieces, waitstaff and Premium Bar.
The entire menu is included.

MINI PIZZA

Mozzarella and Fresh Tomato
Pesto and Sundried Tomato
Goat Cheese and Mushrooms
Gluten-free cauliflower pizza crust option

SHRIMP SKEWER

Scampi Style Shrimp with Garlic and Lemon

DESSERT

Tiramisu
Fondant Cake



Minimum 15 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.



MARGARITAVILLE
ISLAND RESERVE BY KARISMA 

Carnival World

Past bamboo shacks and shops

Select menus are included in your Private Event Fee of \$21 USD per person per hour. This fee includes venue rental, Canapes menu, cocktail setup with tablecloths and centerpieces, waitstaff and Premium Bar during the event.

SELECT 2 ASSORTED SUSHI, 2 ASSORTED HOT ITEMS AND 1 SWEET ITEM:

ASSORTED SUSHI

California Roll
Spicy Tuna Roll
Kanikama (Crab) Roll
Vegetable Roll
Salmon Roll
Ginger, Wasabi and Soy Sauce

ASSORTED HOT ITEMS

Chicken Skewer
Beef Skewer
Vegetarian "Spring Rolls"
Shrimp "Shao Mai"
served with Sweet and Sour Sauce

SWEET ITEMS

Coconut Tapioca
Fried Banana Tempura with Sweet Mango
Butterscotch Sauce
Coconut Cake and Grilled Pineapple Sauce
Gluten-free Options



Minimum 15 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.



Carnival World

Lola's loves Frank

ITALIAN COCKTAIL

Select menus are included in your Private Event Fee of \$23.50 USD per person per hour. This fee includes

venue rental, Canapes menu, cocktail setup with tablecloths and centerpieces, waitstaff and Premium Bar during the event. The entire menu is included.

ITALIAN SAPORE

Pear Wrapped with Prosciutto, Mascarpone and Gorgonzola

CROSTINI

Roasted Bell Peppers Marinated with Balsamic Vinegar, Topped with Goat Cheese

CAPRESE SHOOTERS

Tomatoes, Bocconcini Mozzarella Cheese, Garlic Bread

BRESAOLA AND ARUGULA

Dressed Arugula Salad Rolled with Italian Beef Bresaola

INVOLTINI DI MELANZZANE

Grilled Eggplant Filled with Goat Cheese

RISOTTO FRITTERS

Breaded Porcini Mushroom Risotto



Minimum 15 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.



MARGARITAVILLE
ISLAND RESERVE BY KARISMA 

Carnival World

Señorita with her eyes on fire

Select menus are included in your Private Event Fee of \$23.50 USD per person per hour

This fee includes venue rental, Canapes menu, cocktail setup with tablecloths and centerpieces, waitstaff and Premium Bar during the event.

BOTANAS

Guacamole
Mexican Salsa
Chicharrón
Tortillas Chips

TRADITIONAL MEXICAN TACOS

Potato and Chorizo (Spanish Sausage)
Pastor (Pork Marinated with Annatto)
Tinga De Pollo (Shredded Chicken)
"Carnitas" (Roasted Pork Belly)
Rajas y Elote Con Crema (Poblano Chili and Sweet Corn with Sour Cream)

DESSERT

Caramel Flan
Tres Leches
Mexican Candies
Gluten-free options



Minimum 15 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.



MARGARITAVILLE
ISLAND RESERVE BY KARISMA



Carnival World

It's filled up for me and you

Select menus are included in your Private Event Fee of \$23.50 USD per person per hour. This fee includes venue rental, Canapes menu, cocktail setup with tablecloth linens and centerpieces, wait staff and Premium Bar during the event.

SELECT 3 ITEMS FROM THE MENU:

SHOOTERS

Orange Breaded Shrimp with Red Bell Pepper Purée and Herb Coulis
Catalan Style Gazpacho with Avocado-Mango Skewer
Garden Pea Soup "St. Germain" Shooter with Red Beet Cream Topping
Carrot-Ginger "Vichyssoise" with Julienne Duck Breast

HORS D'OEUVRES

Smoked Salmon Rillettes on Bagel Crouton
Beef Salpicon with Fennel Relish
Chicken Wellington
Pork Provençal with Romesco Sauce

SWEET

Éclair
Almond Cake
Chocolate Truffles
Gluten-free options

MARGARITAVILLE
ISLAND RESERVE BY KARISMA 



Minimum 15 guests required.
Certified Gluten-Free & dietary needs upon request.

INTERNATIONAL OPEN BAR*

INCLUDES BLENDED DRINKS AND WINE OF THE HOUSE BY GLASS:

VODKA

Barton
Smirnoff
Svedka Clementine
Svedka Citron
Svedka Raspberry
Svedka Vanilla
Svedka Natural
Skol Lime
Skol Raspberry
Skol Vanilla
Skol Orange
Skol Apple
Stolichnaya

TEQUILAS

Cuervo Especial
Don Julio Blanco
Don Julio Reposado
Gran Centenario Reposado

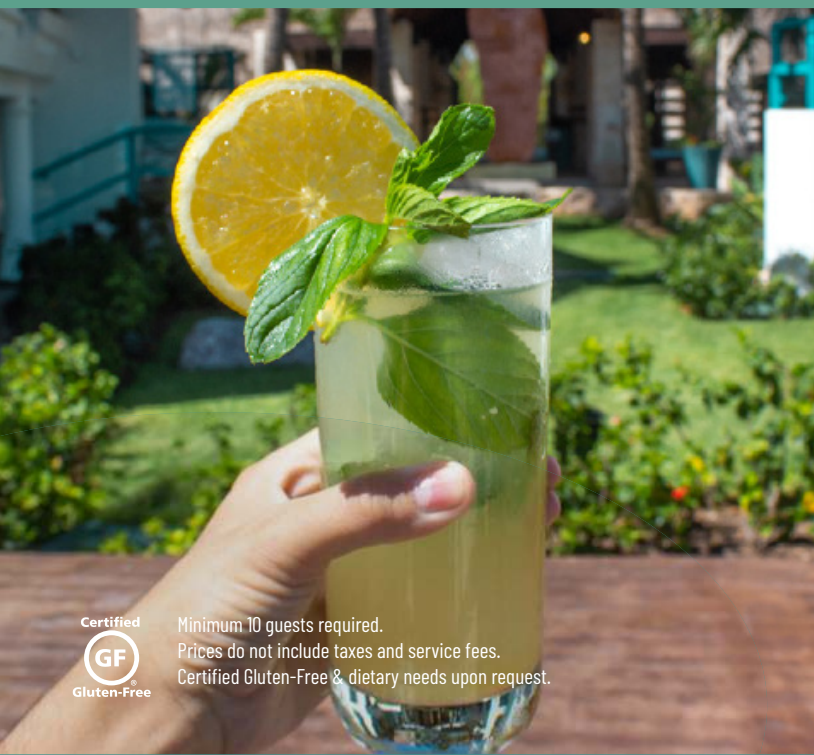
Jimador Blanco
Jimador Reposado
Orendain Almendrado
Cuervo Tradicional
Sauza Hornitos
Tequila Jaleo Blanco
Tequila Jaleo Oro

LIQUORS

Kahlúa
Liquor 43
Amaretto Di Amore
Amargo D' Angostura
Dekuyper Green Apple
Liquor Dekuyper Watermelon
Dry Sec Jerez
Frangelico
Fray Doménico
Sambuca Di Amore
Xtabentun D' Aristi

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
Grand Marnier Strawberry
San Marino

*The list of existing brands are subject to change



Minimum 10 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.

MARGARITAVILLE
ISLAND RESERVE BY KARISMA

OPEN BAR ENHANCEMENTS* PACKAGES

INTERNATIONAL OPEN BAR (prices are per person, per hour). Each Bar Package includes House Margaritas (Rocks or Straight-Up), House Red, White Wine & Sparkling, Domestic, Imported & Local Beers, Mineral & Sparkling Waters, Bottled Juice and Assorted Sodas.

PREMIUM

Vodka: Ketel One, Belvedere, Titos, Grey Goose

Gin: Bombay Sapphire, The London, Bulldog, Tanqueray

Rum: Mount Gay, Matusalem Dark, Abuelo Añejo, Gran Reserva 15 Años

Tequila: 1800 Silver, Margaritaville Gold, Don Julio White, Don Julio Gold

Whiskey: Chivas Regal, Johnnie Walker Black Scotch, Dewar's 12, Bourbon Maker's Mark, Glenmorangie

1 HOUR - pricing varies per group size

FROZEN MARGARITA BAR

Variety of Frozen Margaritas, Plain & Flavored

Select - 1 HOUR - USD per person

MARTINI BAR

(charged on consumption per drink)

Selections of Pomegranate, Apple, Cosmopolitan, Espresso, or Custom

Select - 1 HOUR - pricing varies per group size

*The list of existing brands are subject to change.

CORDIALS AND COGNACS

B & B, Bailey's, Cointreau, Disaronno, Frangelico, Drambuie, Grand Marnier, Kahlúa, Sambuca, Southern Comfort, Campari, Courvoisier, Remy Martin, Hennessy

1 HOUR - pricing varies by group size

A WAKE-UP CALL

Unlimited Sparkling Wine, Poinsettias, Mimosas, and Bellinis

1 HOUR - pricing varies per group size

BLOODY MARY STATION

Variety of Bloody Mary Drinks with Specialty Garnish

Select - 1 HOUR - pricing varies per group size



Minimum 10 guests required.
Prices do not include taxes and service fees.
Certified Gluten-Free & dietary needs upon request.

MARGARITAVILLE
ISLAND RESERVE BY KARISMA 