

MARGARITAVILLE®

ISLAND RESERVE BY KARISMA



GROUPS & EVENTS

GROUPS MENU
AND COFFEE BREAKS

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COFFEE BREAK

STANDARD BREAK

TALK ONLY OF HIS GOOD

1-4 h \$14 USD per person

5-8 h \$18 USD per person

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

Assorted Danish Pastries*
Sliced Seasonal Fruit Bowl
Cream, Whole and Skim Milk
Lemon and Honey



*Danish Pastries are replaced with Cookies during afternoon break.



Minimum 10 people required.
Certified Gluten-Free & dietary needs upon request.



COFFEE BREAK

HEALTHY COFFEE BREAK

BEND A LITTLE

1-4 h \$18 USD per person

5-8 h \$20 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*
Sliced Seasonal Fruit Bowl
Whole Fruit
Cream, Whole and Skim Milk
Lemon and Honey



*Danish Pastries are replaced with Cookies during afternoon break.



Minimum 10 people required.
Certified Gluten-Free & dietary needs upon request.

MARGARITAVILLE
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COFFEE BREAK

SWEET COFFEE BREAK

HE WENT TO PARIS

1-4 h \$18 USD per person

5-8 h \$20 USD per person

Decaffeinated Coffee

Herbal Teas

Bottled Water

Assorted Soft Drinks

Orange Juice, Beetroot Juice,
Grapefruit Juice, Green Juice

Assorted Danish Pastries*

Sweet Cakes & Bites

Margarita Popsicles

Cream, Whole and Skim Milk

Lemon and Honey



*Danish Pastries are replaced with Cookies during afternoon break.



Minimum 10 people required.
Certified Gluten-Free & dietary needs upon request.



PREMIUM BREAK

DELI COFFEE BREAK

COME MONDAY

1-4 h \$20 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*
Granola & Yogurth
Seasonal Red Fruits Skewers
Meat and Cheese Board
Paninis (Vegetables, Cold Cuts, Cheese)
Cream, Whole and Skim Milk
Lemon and Honey



*Danish Pastries are replaced with Cookies during afternoon break.



Minimum 10 people required.
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MARGARITAVILLE
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PREMIUM BREAK

ENERGETIC COFFEE BREAK

GRAPEFRUIT-JUICY FRUIT

1-4 h \$24 USD per person

5-8 h \$28 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

Berries Tarts Sugar Free

Wraps (Vegetable, Chicken, Beef)

Sweet Truffles

Cream, Whole and Skim Milk

Lemon and Honey



*Danish Pastries are replaced with Cookies during afternoon break.



Minimum 10 people required.
Certified Gluten-Free & dietary needs upon request.



PREMIUM BREAK

SLIDERS COFFEE BREAK

SLIDERS PARADISE

1-4 h \$22 USD per person

5-8 h \$28 USD per person

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

Assorted Danish Pastries*

Whole Fruit

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

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

Sweet Truffles

Cream, Whole and Skim Milk

Lemon and Honey



*Danish Pastries are replaced with Cookies during afternoon break.



Minimum 10 people required.
Certified Gluten-Free & dietary needs upon request.





BREAKFAST

AMERICAN BREAKFAST

Select menus are included in your Private Event Fee of \$32 USD ++ per person. This fee includes venue rental, menu, table cloth linens and centerpieces, wait staff, banquet and food display set up for 2 Hours.

COLD OPTIONS

- Orange and Grapefruit Juice
- Selection of Seasonal Fruits
- Plain and Flavored Yogurth
- Danish Pastry and Croissant
- 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 and Skim Milk
- Lemon and Honey

MARGARITAVILLE
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Minimum 10 people required.
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BREAKFAST

DOMINICAN BREAKFAST

Select menus are included in your Private Event Fee of \$32 USD ++ per person. This fee includes venue rental, menu, table cloth linens and centerpieces, wait staff, 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 Yogurth.
- Dominican Pastry.
- Toast.
- Marmalade, Honey and Butter.

HOT OPTIONS

- Scrambled or Fried Eggs
- Fried Salami.
- Fried Cheese.
- Mangú, Mashed Plantain.
- Cheese Empanadas.
- Black Beans.

COFFEE

- Decaffeinated Coffee
- Herbal Teas
- Cream, Whole and Skim Milk
- Lemon and Honey



Minimum 10 people required.
Certified Gluten-Free & dietary needs upon request.



BREAKFAST

WORLD CUISINE BREAKFAST

Select menus are included in your Private Event Fee of \$32 USD ++ per person. This fee includes venue rental, menu, table cloth linens and centerpieces, wait staff, 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 Yogurth
- Selection of Cereals with Whole and Skim Milk
- Croissants and Muffins
- Danish Pastry
- Bagels
- Toast
- French Toast with Cinnamon and Maple Syrup
- Selection of Cheese and Cold Cuts

HOT OPTIONS

- Ham and Mozzarella Cheese Omelette
- Bacon or Sausages
- Homemade Hash Brown Potatoes
- Cherry Tomato with Lemon

COFFEE

- Regular Coffee
- Decaffeinated Coffee
- Herbal Teas
- Cream, Whole and Skim Milk
- Lemon and Honey

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Minimum 10 people required.
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WORKING LUNCH

DELI LUNCH

KISS ME I'M A BAKER

Select menus are included in your Private Event Fee of \$32 USD ++ per person. This fee includes venue rental, menu, table cloth linens and centerpieces, wait staff, banquet and food display set up for 2 Hours with Beer and Wine Bar.

SALAD BAR

Salad Bar from Our Green House
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
Swiss Cheese, Cheddar Cheese, Buffalo Mozzarella
Onion Rings
Ripe Tomatoes
Selection of Olives
Homemade Pickles
Dijon Mustard
Horseradish
Natural Dried Tomatoes, Olive Dip

BREAD SELECTION

French Baguette, Ciabatta Bread

DESSERT

Crème Brûlée with Berries
Chocolate Caramel Tart
Marbled Cheesecake

COFFEE

Regular Coffee
Decaffeinated Coffee
Herbal Teas
Cream, Whole and Skim Milk
Lemon and Honey



Minimum 10 people required.
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WORKING LUNCH

GOURMET LUNCH

LOVELY CRUISE

Select menus are included in your Private Event Fee of \$38 USD ++ per person. This fee includes venue rental, menu, table cloth linens and centerpieces, wait staff, 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

Potatoes Au Gratin

Steamed Seasonal Vegetables

DESSERT

Mango Mousse

Chocolate Mousse Duo Dark Chocolate

White Chocolate Mousse

Fresh Tropical Fruits

COFFEE

Regular Coffee

Decaffeinated Coffee

Herbal Teas

Cream, Whole and Skim Milk

Lemon and Honey



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Minimum 10 people required.
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WORKING LUNCH

WORLD CUISINE LUNCH

CHANGES IN LATITUDES,
CHANGES IN ATTITUDES

Select menus are included in your Private Event Fee of \$38 USD ++ per person. This fee includes venue rental, menu, table cloth linens and centerpieces, wait staff, banquet and food display set up for 2 Hours with Beer and Wine Bar.

WORLD CUISINE

Mozzarella Salad Cheese, Greenhouse Tomatoes, Micro-Basil, Balsamic Vinaigrette

SOUP

Baked Potato Soup, Bacon Bits, Scallions and Cheddar Cheese

ENTRÉE

Herb Marinated Chicken Breast with Olive, Caper & Tomato Relish (Gluten Free)

OR

Grilled Mahi Mahi, Tikin-Xic Style Mexican Rice and Vegetables

DESSERT

Coconut Crème Brulee Cake and Grilled Pineapple Sauce



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Minimum 10 people required.
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LUNCH & DINNER

BBQ DELUXE

Select menus are included in your Private Event Fee of \$38 USD ++ per person. This fee includes venue rental, menu, table cloth linens and centerpieces, wait staff, 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 Tomatoes Salad (Candied Walnuts, Stilton Blue)

Cheese and Honey - Crab & Avocado Salad

Rice Salad with Citrus Vinaigrette - Key West

Shrimp Ceviche with Patron Tequila, pickles

GARNISH

Baked potatoes - Herb Roasted New Potatoes - Wild Rice Pilaf

FROM THE GRILL

Grilled Salmon with Garlic Lemon and Dill-Seasoned

Grilled Rib Eye Steak - Marinated

Chicken Breast with Tequila Lime Salsa

BBQ Ribs

Beef Brisket

Ginger & Cilantro Caribbean Lobster Brushed with Butter - \$25 additional (1 Lobster Tail per Guest)

OPTIONAL ITEMS TO ENHANCE YOUR BBQ

Portobello pasta salad
\$6.00 USD per person

Crab salad \$USD per person

Rack of lamb \$USD per person

Beef medallions \$USD
per person

New York steak \$USD
per person

The proteins of this menu are grilled during the event at outdoor venues. For Ballroom Service they will be served grilled directly from the food display. Minimum 25 people required.

Chef Attendant at an additional charge with 2-hour minimum. USD\$ per person included with a 30 guests minimum.

Coffee, decaffeinated and herbal teas includes 3 hours international open bar, receptions round tables covered in white linen and uncovered chairs are provided.

Additional decoration and amenities available (surcharge applies).

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Minimum 15 people required.
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LUNCH & DINNER

DOMINICAN

Select menus are included in your Private Event Fee of \$40 USD ++ per person. This fee includes venue rental, menu, tablecloth linens and centerpieces, wait staff, banquet and food display setup and a Premium Open Bar for 3 Hour Service. Food Display service is available Indoor and Outdoor.

SOUP

Sancocho Soup, Avocado and Lime

SOUTHWESTERN SALAD

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

Roasted Corn and Black Bean Salad Roasted Peppers, Arugula, Coriander Lime Vinaigrette

Ceviche Del Mar Served with Tortilla Chips

BEACH DOMINICAN STATION

Marinated Carne Asada

Oven Chicken Breast

Pork Carnitas

Shrimps Grill Empanadas

Mofongo

Chaya Gorditas with Potato and Local Cheese

Roasted Tomato Salsa, Queso Fresco, Peppers, Onions

Chopped Cilantro, Shredded Lettuce, Diced Tomatoes,

White Rice

Black Beans

DESSERT

Caramel Flan Spoons

Dulce de Leche Teasers

Tropical Layered Rice Pudding Cups with Banana & Coconut Shavings

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 people required.
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LUNCH & DINNER

MEDITERRANEAN

Select menus are included in your Private Event Fee of \$40 USD ++ per person. This fee includes venue rental, menu, table cloth linens and centerpieces, wait staff, 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, pickles

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

DESSERTS

Thyme Savarin and Mango Cream
Caramelized Lemon Cream Tart
Chocolate Cake, White Chocolate Ganache and Coconut
Fruits Marinated with Balsamic Vinegar

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LUNCH & DINNER

WORLD CUISINE

Select menus are included in your Private Event Fee of \$40 USD ++ per person. This fee includes venue rental, menu, table cloth linens and centerpieces, wait staff, 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

DESSERTS

Eggnog Custard
Fruit Tartlet
White and Dark Chocolate Cake
Lime Tartlet
Fried Banana Tempura with Vanilla Ice Cream

MARGARITAVILLE
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Minimum 10 people required.
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LUNCH & DINNER

ITALIAN

Select menus are included in your Private Event Fee of \$40 USD ++ per person. This fee includes venue rental, menu, tablecloth linens and centerpieces, wait staff, 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

STARTERS

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
Three Chocolate Mousse
Cannelloni Stuffed with Cappuccino Cream
Fried Bombolini Stuffed with Mascarpone Cheese

MARGARITAVILLE
ISLAND RESERVE BY KARISMA 



Minimum 10 people required.
Certified Gluten-Free & dietary
needs upon request.

DESIGN YOUR OWN MENU

A 4-Course Meal is included in your Private Event Fee of \$46 USD per person ++. This fee includes indoor venue rental, tablecloth linens and centerpieces, wait staff, 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's Cheese Dressing

Teriyaki Beef Roll and Grilled Pineapple

SALADS

Watercress and Rocket Salad, Grille Mozzarella and Green Tomato Sauce

Spinach Bouquet, Crispy Pancetta and Avocado Tartare

Tostadas of Cajun Tuna Fingers 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 and Honey-Anis 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 people required.
Certified Gluten-Free & dietary needs upon request.

MARGARITAVILLE
ISLAND RESERVE BY KARISMA 

DESIGN YOUR OWN MENU

A 4-Course Meal is included in your Private Event Fee of \$46 USD per person ++. This fee includes indoor venue rental, tablecloth linens and centerpieces, wait staff, 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, 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 *(25 usd ++ Per Person surcharge)*

Petite Filet Mignon and Fillet of Sea Bass, 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, Tomato, 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

Three Chocolate Parfait with Coffee Essence

Cheesecake with Sweet Tomato Jam and Pumpkin Seed Praline

Coconut Cake and Grilled Pineapple Sauce

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



COCKTAIL

GOURMET MINI PIZZA

Select menus are included in your **Private Event Fee of \$22 USD ++ per person per hour.** This fee includes venue rental, Canapes. menu, cocktail setup with tablecloth linens and centerpieces, wait staff and Premium Bar. The entire menu is included.

MINI PIZZA

Mozzarella and Fresh Tomato
Pesto and Sun-Dried Tomato
Goat's Cheese and Mushrooms

SHRIMP SKEWER

Scampi Style Shrimp with Garlic and Lemon

DESSERT

Tiramisu
Fondant Cake



MARGARITAVILLE
ISLAND RESERVE BY KAMISMA 



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

COCKTAIL

ASIA PACIFIC

Select menus are included in your **Private Event Fee of \$22 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 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



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Minimum 15 people required.
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COCKTAIL

LOLA'S LOVES FRANK

ITALIAN COCKTAIL

Select menus are included in your Private Event Fee of \$25 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.

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's 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 people required.
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MARGARITAVILLE
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COCKTAIL

DOMINICAN FIESTA

Select menus are included in your Private Event Fee of \$20 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.

BOTANAS

Avocado Dip with Mango Sauce and Shrimp
Tomato Sauce Hogao
Yuca and Banana Chips

TRADICIONAL DOMINICAN FOOD

Potato and Spanish Sausage
Chicken Shredded with Yuca and Cuban Pepper
Pork Confit Orange Essence
Pork and Shrimp Mofongo

DESSERT

Majarete
Rise Pudding
Sweet Papaya.



Minimum 15 people required.
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MARGARITAVILLE
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COCKTAIL

DELUXE

Select menus are included in your Private Event Fee of \$25 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 Rilette on Bagel Crouton

Beef Salpicon with Fennel Relish

Chicken Wellington

Pork Provenzal with Romesco Sauce

SWEET

Éclair

Almond Cake

Chocolate Truffles

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ISLAND RESERVE BY KARISMA 



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

INTERNATIONAL OPEN BAR

INCLUDES BLENDED DRINKS AND WINE OF THE HOUSE BY GLASS:

AGUARDIENTES

Mamajuana Tremols
Ron Barcelo Blanco
Ron Barcelo Dorado
Ron Brugal Carta Dorada
Ron Brugal Añejo
Ron Brugal Blanco
Ron Brugal Extra Viejo
Tequila Jimador Blanco
Tequila Jimador Reposado
Tequila Jose Cuervo Reposado
Tequila Margaritaville Blanco
Tequila Margaritaville Gold
Whisky Canadian Club
Whisky Crown Royal
Whiskey Jack Daniels
Whisky Jim Beam
Whisky Johnnie Walker Red Label
Whisky Johnnie Walker Black
Whisky J&B

Whisky Blended High Comissione
Gin London Dry Beefeater
Ginebra Bombay Saphire
Ginebra Tanqueray
Ginebra Perigans
Vodka Absolut Azul
Vodka Absolut Madrin
Vodka Absolut Citron
Vodka Smirnoff
Vodka Stolichnaya
Vodka Tito's
Vodka Zero
Brandy Miguel Torres
Cognac R. Martin V.S.O.P.

LIQUORS

Aperol
Bitter Campari
Brogans Irish Cream
Cinzano Bianco

Cinzano Extra
Cinzano Rosso
Crema de Cassis
Crema de Whisky Baileys
Jagermeister
Licor 43
Licor Amaretto Disaronno
Licor Amaro Averna
Licor de Kahlua
Licor de "Midori"
Licor Frangelico
Licor Grand Marnier

BEERS

Cerveza Presidente Light
Cerveza Coors Light
Cerveza Presidente Regular
Cerveza Presidente Normal
Cerveza Becks Sin Alcohol



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MARGARITAVILLE
ISLAND RESERVE BY KARISMA

OPEN BAR ENHANCE 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, Gray 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, Borbon Maker's Mark, Glenmorangie

1 HOUR - 28 USD per person

FROZEN MARGARITA BAR

Variety of Frozen Margaritas, Plain & Flavored

Select - 1 HOUR - 22 USD per person

MARTINI BAR

(charged on consumption per drink)

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

Select - 1 HOUR - 30 USD per person

CORDIALS AND COGNACS

(charged on consumption per drink. Based on a 2 oz. serving)

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

1 HOUR - 32 USD per person

A WAKE-UP CALL

Unlimited Sparkling Wine, Poinsettias, Mimosas, and Bellinis

1 HOUR - 28 USD per person

BLOODY MARY STATION

(charged on consumption per drink)

Variety of Bloody Mary Drinks with Specialty Garnish

Select - 1 HOUR - 18 USD per person



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