

Manuel Antonio, Quepos , Costa Rica



Events by Parador Resort & Spa
Manuel Antonio, Quepos , Costa Rica

RECEPTION

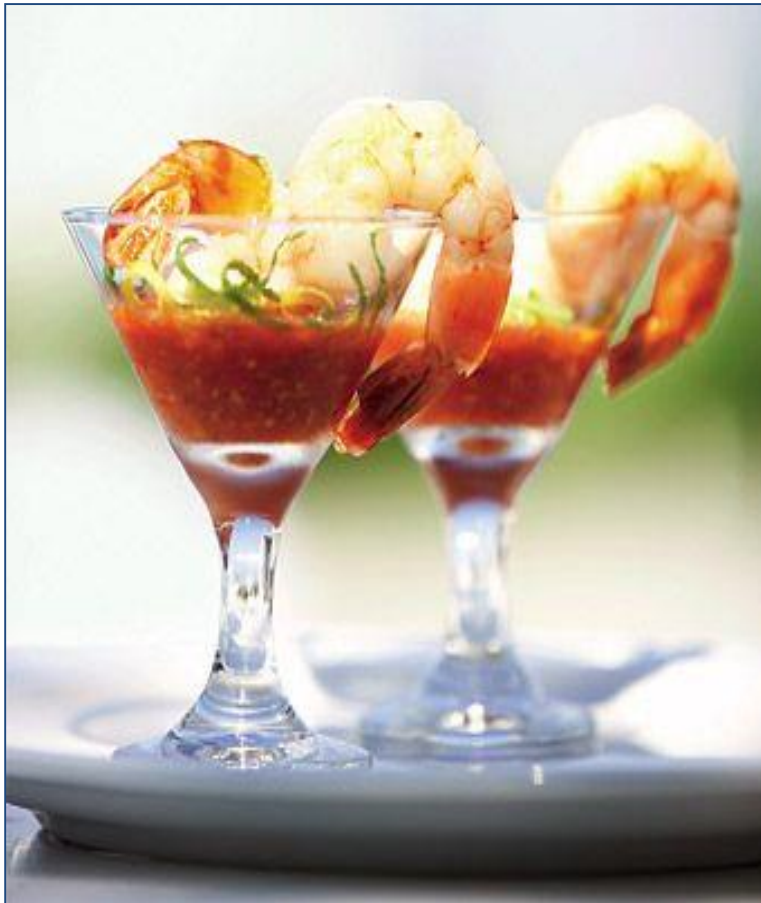


ESSENCE

Hors d'Oeuvres



Events by Parador Resort & Spa
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Deluxe Appetizers

\$3.00 plus tax per appetizer

Crostini Caprese

California Sushi Rolls

Spring Rolls With Sweet & Sour Sauce

Tomato Gazpacho with Balsamic Caviar

Fried Cheese Lollipops Served With Guava Sauce

Homemade Cheese Tortillas With Costa Rican Beef

Pork Gyosas With Pineapple

Zucchini roll with tuna poke

Mini beef Burger with BBQ gravy

Cheese stuffed jalapenos

Fried plantain basket stuffed with beans and stewed meat

Roasted baby potatoes with sour cream and chives

Fish and pejibaye ceviche (coctail)

Creame deviled eggs

Pejibaye Cream



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Premium Appetizers

\$3.75 plus tax per appetizer

Smoked Salmon And Herbed Cream Cheese Rolls

Tequila Infused Shrimp Ceviche

Brocheta capresse con jamón serrano

Watermelon And Shrimp Skewer

Prosciutto, Watermelon Cubes With Mint sauce

Bacon Wrapped Shrimp With Pineapple Relish

Grilled Pear And Prosciutto With Crusty Bread, Gorgonzola And Arugula

Skewered lamb meatballs in blackberry sauce

Tempura shrimp in chipotle orange sauce

Tuna and salmon mini baskets with teriyaki sauce

Prosciutto croquettes with mustard sauce

Tico roll, with beef tenderloin, sweet plantain, cream cheese and avocado

fish skewer wrapped with bacon

Chicken mini hamburguer, with caramelized onion and brie cheese

Mussels au gratin

Mini Fish tacos with avocado



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DINNER



ENTRÉES

Poultry

Seafood

Lamb

Beef

Pork



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PLATED MENU

Costa Rican Menu

\$35 plus tax
(Create your own menu)



APPETIZERS

(Choose one option for appetizer)

Hearts Of Palm And Cilantro Salad
Hearts Of Palm Ceviche With Yucca Chips
Cream Of Palm Fruit And Beef Soup
Pozole With Hulled Corn Kernels
Mahi Mahi Ceviche With Mango And Yucca Chips



SIDE ORDERS

(Choose two options for side orders)

Fried Rice With Chicken Or Hearts Of Palm
Sweet Plantain Pie With Cheese And Black Beans
Ajiaco (Cabbage And Potato Stew)
Pork Tamales
Squash Au Gratin
Potato Purée Infused With Roasted Garlic And Rosemary
Creole Salad

MAIN COURSE

(Choose one option for main course)

Chicken Thighs With Caribbean Sauce
Country-Style Beef Tenderloin With Tomato Sauce
Grilled Mahi Mahi With Avocado & Guaro
Beef Tenderloin With Coffee Sauce
Pork Loin With Mango Sauce

DESSERTS

Churros With Dulce De Leche,
Tres Leches
Arroz Con Leche
Miel De Ayote
Cajeta Duo



PLATED MENU

Italian Menu

\$35 plus tax
(Make your own menu)

APPETIZERS

(Choose one option for appetizer)

Salmon Carpaccio With Micro Greens
And Caper Vinaigrette
Caprese Salad With Balsamic Reduction
Eggplant And Tomato Foam With Fried
Bocconcini
Pizza Bread Salad
Herb-infused Vegetable Antipasto With
Micro Greens
Artichoke Arugula Salad

SIDE ORDERS

(Choose two options for side orders)

Homemade Pappardelle Alla Checca
Mushroom And Truffle Risotto
Tuscan-style Green Beans
Campania-style Eggplant
Balsamic Vegetables
Hearts Of Palm Lasagna
Broccoli And Ricotta Cheese Purée

MAIN COURSE

(Choose one option for main course)

Chicken Roulade Stuffed With Prosciutto,
Ricotta Cheese And Truffle Oil?
New York Steak With Beef Au Jus Sauce
And Truffle Oil
Pork Saltimbocca
Parmesan-Crusted Beef Tenderloin With
Garlic And Mushroom Sauce
Mahi Mahi With Pecorino Sauce And
Spinach
Tuna Crusted With Potatoes And
Rosemary, Olives And Capers Sauce

DESSERTS

Capuccino Cheesecake
Tarragon Panna Cotta
Lemon Pie





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PLATED MENU

APPETIZERS

(Choose one option for appetizer)

Grilled Watermelon Cubes With Herb Feta Cheese And Black Berries, Balsamic Reduction With Edible Flowers
Cheese, Artichokes And Cherry Tomato Skewers
Grilled Gyro With Tzatziki Sauce
Spinach & Cheese Phyllo Pies
Grilled Marinated Octopus With Micro Greens And Caper Dressing
Chicken Kabobs With Yogurt And Cucumber Sauce
Tomato And Brie Cheese Crostini With Blackberry Sauce
Mediterranean Calamari Salad

SIDE ORDERS

(Choose two options for side orders)

Ratatouille
Roasted Potatoes Sautéed With Rosemary And Garlic
Potato Dauphinoise With Green Onions
Calamari Rice
Bean Ragout With Peppers
Grilled Vegetable Lasagna
Baby Zucchini With Herb Butter

MAIN COURSE

(Choose one option for main course)

Artichoke & Olive Crusted Mahi Mahi And Citrus Reduction
Beef Lasagna With Arugula, Pesto Sauce And Crostini
Sea Bass With Pistachio Sauce
Squid Stuffed With Chorizo And Vegetables In A Rich Tomato Sauce
Pesto Crusted Tuna With Green Olive Sauce
Baby Octopus With Bisque Sauce
Mediterranean Chicken With Saffron Sauce
Beef Tenderloin With Madeira Sauce

DESSERTS

Coffee-Infused Crème Brûlée
Pistachio Mousse With Chocolate Tuille
Lemongrass Crème Brûlée



Mediterranean Menu

\$35 plus tax
(Make your own menu)



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BUFFET ASIAN MENU



APPETIZERS

Rice Noodle Salad With Vegetables Marinated In Soy
Assorted Sushi
Spring Rolls With Strawberry And Chili Sauce
Gyoza (Japanese-Style Dumplings)
Chicken Salad With Ginger Dressing

MAIN COURSE

Spinach And Miso-Crusted Mahi Mahi
Thai-Style Shrimp Noodles
Kalbi (Korean Barbecued Beef Short Ribs)
Chicken Teriyaki
Panko Breaded Tenderloin With Sesame And Tonkatsu Sauce
Japanese Rice With Vegetables
Asian Vegetable Tempura



DESSERTS

Lychee Cheesecake
Grilled Fruit
Black Cherry Compote And Ginger
\$60.00 plus tax



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BUFFET BBQ MENU



APPETIZERS

Coleslaw
Cornbread
Cobbler Salad
Hushpuppies
Macaroni Salad
Green Salad
Caesar Salad

MAIN COURSE

Baked Potato & Corn On The Cob
Sirloin Steak
BBQ Pork Ribs
Mahi Mahi With Roasted Garlic Sauce
Tenderloin Cubes With Bacon
Santa Fe Style Chili
Grilled Vegetables With Herbs

DESSERT

Apple Pie
Pecan Pie
Carrot Cake
\$55.00 plus tax

Lobster and jumbo shrimp may be added to all menus for an additional cost (Market Prices)



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BUFFET MEDITERRANEAN MENU



APPETIZERS

Caprese Salad
Cheese With Oregano And Olive Oil
Hummus With Pita Bread
Vegetable Antipasto
Smoked Salmon Rolls With Herbs
Marinated Olives

MAIN COURSE

Fried Calamari With Tzatziki Sauce
Chicken Roulade Stuffed With Bocconcini, Tomato And Prosciutto
Lamb Meatballs With Tomato And Olive Sauce
Mediterranean Tuna With Capers And Olives
Spanakopita (Greek Spinach And Feta Cheese Pie)
Seafood Paella
Potatoes With Oregano And Lemon Essence

DESSERTS

Wild Blackberry Bavaroise
Chocolate Marquise With Cointreau Liqueur
Peach Torte – torte or tart??

\$55.00 plus tax

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BUFFET COSTA RICAN MENU

APPETIZERS

Costa Rican Beef Soup
Hearts Of Palm Ceviche
Creole Salad
Sea Bass Ceviche
Russian Salad
(Salad Bar: Lettuce, Tomato, Cucumber, Olives, Pickles, Onions)

MAIN COURSE

Grilled Mahi Mahi In Garlic Sauce
Pork Ribs In Mango Sauce
Beef Tenderloin Sautéed With Onions And Sweet Peppers
Caribbean-Style Chicken Supreme
Black Beans With Cheese
Sweet Plantains With Sugar
Spring Rice
Meat & Potato Picadillo

DESSERTS

Tres Leches
Rice Pudding
Churros With Dipping Sauces

\$60.00 plus tax

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BUFFET ITALIAN DREAM MENU

APPETIZERS

Caprese Salad
Marinated Eggplant Salad
Octopus In Olive Antipasto
Penne Pasta Salad
Cheese With Extra Virgin Olive Oil
Marinated Olives
Cold Cuts Platter

MAIN COURSE

Chicken Scaloppini
Roman-Style Beef Tenderloin
Sicilian Tuna
Penne With Tomato Sauce
Sea Bass Puttanesca
Zucchini Stuffed With Tofu & Tomatoes
Rigatoni Amatriciana
Fried Risotto Balls

DESSERTS

Tiramisu
Crème Brûlée
Blackberry Pana Cotta
\$55.00 plus taxes



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BREAKS



TREATS

Muffins

Juices

Nuts

Cookies

Cakes

Soda

Cappuccino



COFFEE BREAK

Menú #1

Coffee, Tea, Milk
Natural Juices
3 options
\$10 plus tax per person

Menú #2

Coffee, Tea, Milk
Natural Juices
4 options
\$12 plus tax per person

Menú #3

Coffee, Tea, Milk
Natural Juices
5 options
\$14 plus tax per person

Additional supplements for your coffee breaks (\$2.75 plus taxes per snack)

Salty Snacks

Susage and cheese Roll
Mini Pizza
Croissant Sandwich
Tuna Butifarra
Chicken Pie
Onion and ham roll
Chicken Fricassee Vol-au-vent
Hearts Of Palm Vol-au-vent
Lazo de queso y jamón
Mini Hamquiche
Turkey sandwich (french bread)

Sweet Snacks

Arrolladito de dulce de leche
Fruit Cocktail
Homemade Cookies
Danish
Alfajores de dulce de leche y fresa
Carrot Cake
Pineapple Pie
Mocha Cake
Strawberry Strudel
Apple Tarts
Chilean Tarts
Fruit Skewer





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BEVERAGE



RELAX

Martinis

Champagne

Cordials

Margarita

Red Wine

White Wine

Tonics

Beer

Non-Alcoholic Beverages



BEVERAGE / WINE



WINE BY THE GLASS

Vino blanco / White wine

Frontera Sauvignon Blanc, Valle Central, Chile	8
Frontera Chardonnay, Valle Central, Chile	8
Gio Pinot Grigio I.G.T., Veneto, Italia	8

Vino Tintos / Red wines

Frontera Cabernet Sauvignon, Valle Central, Chile	8
Frontera Merlot, Valle Central, Chile	8
Astica Malbec, Mendoza, Argentina	8

Rose Wine / Vino Rosado

Frontera D.O., Valle Central, Chile	8
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BEVERAGE / WINE



Champagne, Cava & Sparkling

Bottle

Vino Espumante Contri Grand Dessert Dolce, Italia	23
Undurraga Brut, Chile	28
Moscone Prosecco, Veneto, Italia	33
Freixenet Semi Sec, Penedés, España	40
Veuve Clicquot Ponsardin Brut, Champagne, Francia	140
Dom Perignon Cuvée, Champagne, Francia	350

Vinos Blancos

Sauvignon Blanc

Palo Alto Reserva D.O., Valle del Maule, Chile	28
Matetic Corralillo, D.O., Biodynamic, Demeter Certification San Antonio, Chile	33
Matua, Marlborough, New Zealand	58

Pinot Grigio

Pasqua I.G.T., Verona, Italia	33
Santa Margherita DOC, Valdadige, Italia	59



BEVERAGE / WINE



Chardonnay

Tarapacá Reserva Chardonnay, Valle de Casa Blanca, Chile	31
Catena, Mendoza, Argentina	44
Luca, Valle de Tupungato, Mendoza, Argentina	53

Blends y Otras cepas

Marqués de Cáceres Viura, D.O.C., Rioja, España	37
Alma NegraV/Viognier, Chardonnay, Gewürztraminer, Mendoza, Argentina	49
Granbazán, Albariño, D.O, Rias Baixas, Galicia, España	52

Rose & Blush Wine

Piccini Shiraz, Italia	26
Beringer White Zinfandel, California, USA	31
Mas de Bazán Rosado Bobal, Utiel - Requena, España	33



BEVERAGE / WINE



Red Wine / Vino Tinto

Pinot Noir

Del Fin del Mundo, Newen, Patagonia, Argentina	33
Roodney Strong Sonoma County, California, USA	50

Merlot

Trapiche , Mendoza, Argentina	27
Bisquertt Petirrojo Reserva, D.O., Valle de Colchagua, Chile	31

Carménère

Indomita Selected Varietal, Villa del Maipo , Chile	32
Caliterra Tributo, Valle de Colchagua, Chile	39

Malbec

Trapiche, Mendoza, Argentina	27
Padrillos , Uco, Mendoza, Argentina	33
Catena Mendoza, Argentina	43
Luca, Valle de Uco, Mendoza, Argentina	59



BEVERAGE / WINE



Tempranillo

Marqués de Cáceres Crianza D.O.C., Rioja, España	37
Ñok Crianza D.O.C, Rioja Alavesa, España	46

Shiraz

Signos, Mendoza, Argentina	27
Canepa Reserva Privada, D.O., Valle de Rapel, Chile	36

Cabernet Sauvignon

Koyle Gran Reserva, Biodynamic, Demeter certification Alto Colchagua, Chile	39
Trapiche Broquel, Maipú, Argentina	41
Marqués de Casa Concha D.O., Valle del Maipo, Chile	44
Don Melchor D.O., Valle del Maipo, Chile	185

Blends y otras cepas

Chianti Nobile Prima DOCG, Sant Andrea, Firenze, Italia "KOSHER"	27
Palo Alto D.O. Reserva, Cabernet Sauvignon/Carménère/ Shiraz., Valle de Maule, Chile	31
Alma Negra V Bonarda / Malbec, Mendoza, Argentina	49
Moscone, Barolo DOCG, Nebbiolo/Michet/Lampia/ Rosé, Piamonte, Italia	55



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OPEN BAR

HOUSE PRICES

1 HOUR
\$ 21.00 USD ++ PP

2 HOURS
\$ 28.00 USD ++ PP

3 HOURS
\$ 34.00 USD ++ PP

4 HOURS
\$ 38.00 USD ++ PP

OPEN BAR - PREMIUM DRINKS

1 HOUR
\$ 26.00 USD ++ PP

2 HOURS
\$ 34.00 USD ++ PP

3 HOURS
\$ 38.00 USD ++ PP

4 HOURS
\$ 43.00 USD ++ PP

OPEN BAR PREMIUM - PLUS DRINKS

1 HOUR
\$ 29.00 USD ++ PP

2 HOURS
\$ 38.00 USD ++ PP

3 HOURS
\$ 42.00 USD ++ PP

4 HOURS
\$ 46.00 USD ++ PER PAX

CORKAGE FEE \$7.00 ++ PP

PRICES DO NOT INCLUDE TAX

OPEN BAR INCLUDES HOUSE WINE/
NATIONAL BEER/SODA DRINKS AND
COCKTAILS





OPEN BAR

GUARANTEE

SITE FEE: For more than 40 people

\$1500.00 For the use of our areas.

We also require that 80% of the guests be staying at our hotel.

\$3500.00 if they are not staying at the Hotel.

SITE FEE: If the wedding is for less than 40 people please consult with our Wedding Planner.

The SITES FEE have to be paid to reserve the wedding day.

SERVICE CHARGE

Our pricing does not include all applicable taxes: 10% Service Charge and 13% Sales Tax on all food and beverage.

ADDITIONAL PRODUCTIONS

If the hotel needs to produce more than the initial amount of guarantee, the client is responsible for paying for those additional meals.

ALCOHOLIC DRINKS

The hotel's liquor license requires that beverages only be dispensed by Hotel employees or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or under 18 years old.

DECORATION AND ENTERTAINMENT FEE

Entertainment and decoration hired from outside the the hotel will be charged \$100.00 PER VENDOR.

BILLING

The event must be paid 30 days before the event

Outdoor Events:

The resort reserves the right to make a final decision to move any outdoor function to an Indoor function room to expedite the set-up due to inclement weather. The decision to move a function must be made no less than (5) hours prior to scheduled start time. Suitable back-up space will be provided with all outdoor events.

Beachfront Events:

The resort is pleased to offer the use of our beaches for your evening event. Please remember that all beachfronts in Costa Rica are public and certain restrictions may apply.

Music:

For any beach event, we are pleased to allow live, non-amplified musical entertainment prior to 10:00 pm. After this hour there will be an extra charge for the bartenders and the wedding event team.