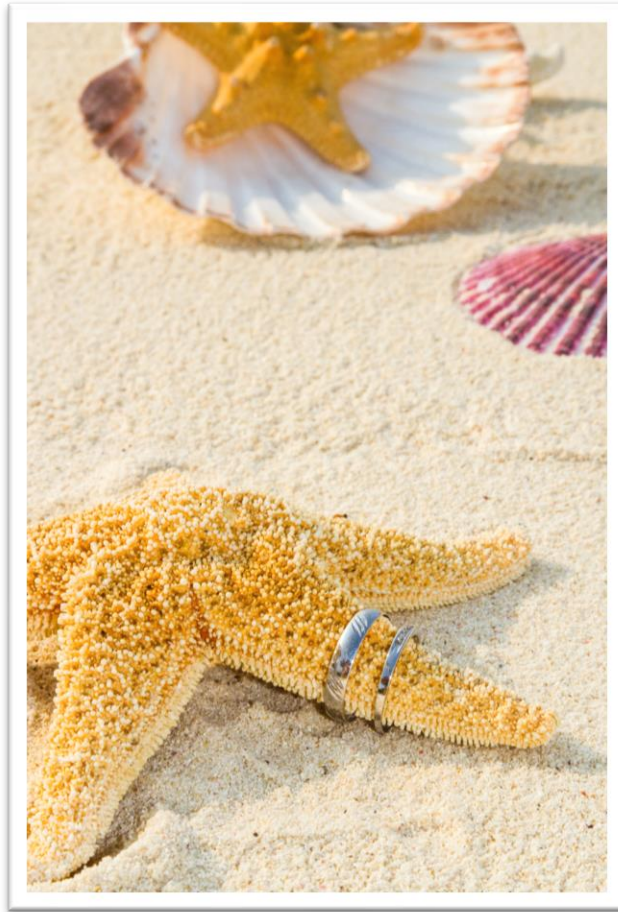


Say Yes while the sun sets



Your Charming Caribbean Wedding



As the wedding coordinator of the Amsterdam Manor Beach Resort, it will be my pleasure to assist you with planning your special event. From selecting the perfect food, to choosing the location and appropriate decoration, I will work with you to fulfill all your demands.

It will be an honor being your host and I look forward to welcoming you to our beautiful Aruba.

Get ready to be pampered at our intimate Beach Resort.

For more information about our wedding and honeymoon packages please read further.

Yours sincerely,

Anne Maduro

The Ceremony

Get married on the most beautiful tropical beach in Aruba. Whether you require a simple ceremony at Aruba's town hall, or a wedding at sunset with friends and family, or even a renewal of vows, our wedding coordinator will happily assist you in orchestrating your most memorable experience. We offer an unforgettable experience at the iconic Aruban Fofoti trees with a stunning view over the ocean for your ceremony. After the blessings, you and your guests get to walk along the shore to the most romantic restaurant on the island, Passions on the Beach.

We work with the best wedding planners on Aruba and they will be happy to customize a ceremony for you!

Reception & Dinner Locations



PASSIONS 'INTIMATE BOARDWALK BEACH EXPERIENCE'

A unique 'Intimate Boardwalk Area' for a private wedding setting on the beach. Dine under the stars, surrounded by tiki torches and romantically lit palapas on Eagle Beach. The built-in wooden dancefloor is perfect to get the party started with a DJ or band.

Number of guests: 30-120 Sit-Down Private Dinner

PASSIONS ON THE BEACH RESTAURANT

Experience the most romantic dinner on the island at Passions on the Beach Restaurant. Exquisite dining under the stars while the soft light of the torches surrounds you. Have the white sand hug your toes and let the night fall upon you while listening to live music.

Number of guests: maximum 120 - Sit-Down Private Dinner

MANGOS RESTAURANT

Celebrate your rehearsal dinner in our semi-open restaurant, Mangos. Soothing tropical breezes, with the wonderful beach scenery in the background, will make your wedding reception complete. Mangos offers a variety of dining options.

Number of guests: maximum 65 - Sit-Down Private Dinner

HORIZONS BAR

If you are planning a private cocktail party with a breathtaking view, come celebrate at Horizons Bar. Look out over Eagle beach while celebrating with family and friends and enjoying delicious cocktails and snacks.

Number of guests: maximum 60 – Reception



TULIP RESTAURANT & GARDEN AREA

Located at MVC Eagle Beach, a sister resort only 500 yards away, Tulip offers a cozy sit-down experience in a beautiful tropical garden.

Number of guests: maximum 100 – Garden Area: maximum 80 – Tulip



Wedding Extras

Small and intimate or big and flamboyant, the Amsterdam Manor Beach Resort fulfills all needs. Let us know how you imagine your perfect wedding and we will make it come true. The following extra items can be arranged for you.

- Flowers (Bridal Bouquet, Boutonniere, Tropical Centerpiece and more)
- Wedding Cake (1, 2 or 3 tier cake)
- Arches (Tropical Floral Aisle, Pedestal with Fresh Flowers Vase and more)
- Decorations (Sashes, Decorative Chairs, Cocktail Tables, Torches and more). We provide beige table-lines, off-white chair covers and torches free of charge.
- Professional Musicians (Caribbean Live Music, Steel Pan Player, Saxophone Player, Mariachi Band, DJ etc.)
- Limousine service with a bottle of Champagne
- Spa Relaxation Packages
- Professional Wedding Photographer/Videographer
- Hair Dresser Service
- Make-up Artist Service



Wedding Catering

To complete your wedding reception, we offer different catering possibilities, choose from our Hors d'oeuvres, Dinner Menus or Buffets.

HORS D'OEUVRES

“COLD CANAPES” - A minimum of 15 pieces required per item

- Chicken salad on multi-grain toast \$2.00 each
- Grilled vegetable mini wrap \$2.00 each
- Tomato mozzarella brochette \$2.00 each
- Brie & bruschetta canape \$2.00 each
- Hummus & olive tapenade on pita bread \$2.00 each
- Smoked salmon & cream cheese \$2.50 each
- Roasted beef, mustard & arugula on toast \$2.50 each
- Serrano ham, parmesan & tomato relish \$2.50 each
- Ceviche in shooter \$4.50 each
- Tuna poke in shooter \$4.50 each
- Mango shrimp cocktail shooter \$4.50 each
- Lobster canape on plantain \$5.00 each

“HOT SNACKS” - A minimum of 20 pieces required per item

- Bitterballen (Dutch ragout fritters) \$3.00 each
- Frikandellen (Fried Dutch sausage) \$3.00 each
- Breaded jalapeño poppers \$3.00 each
- Coconut breaded shrimp \$3.50 each
- Chicken sate on bamboo with peanut sauce \$3.50 each
- Local beef or chicken “Pastechi” \$3.50 each
- Quiche Lorraine \$3.50 each
- Vegan spring roll \$4.00 each
- Beef teriyaki on bamboo \$5.50 each
- Jumbo shrimp on skewer \$5.50 each
- Ahi tuna spring roll \$5.50 each
- Lump crab cake \$6.75 each
- Cheeseburger slider \$7.75 each



Management reserves the right to make changes at any time and without prior notice.

PLATED DINNER MENUS

3 COURSE DINNER MENU PASSIONS

Ceviche

Fresh raw fish cured in lemon, lime juice, onions, bell peppers, cilantro and spicy cassava cracker

Or

Passions Caesar Salad

Romaine lettuce, croutons, shaved parmesan cheese and olives tapenade on crostini

Jalapeño Lemon Chicken

Juicy grilled chicken with a taste of jalapeño, green beans, creole potatoes, pickled onions, melted white cheese and chimichurri sauce

Or

Grouper Meuniere

Pan fried grouper fillet, garlic parsley butter sauce, green beans and creole potatoes

Brownie

Freshly baked bite size chocolate brownies over vanilla ice cream

Price per person \$57.00 (based on a minimum of 20 persons)

3 COURSE DINNER MENU ROMANCE

Aruban Seafood Soup

A rich cream-based soup with mussels, shrimp, calamari and grouper with a dash of Cognac

Or

Serrano Caprese

Tomato, mozzarella and thinly sliced Serrano ham on a bed of mixed greens with extra virgin olive oil

Or

South Beach Watermelon Salad

Mixed baby greens with Kalamata olives, cucumber and Feta cheese, drizzled with orange ginger sweet chili sauce

Filet Mignon

Grilled Black Angus beef tenderloin with red wine sauce, Caribbean ratatouille and garlic mashed potatoes

Or

Chilean Sea Bass

Sea Bass in honey mustard balsamic glaze with Caribbean ratatouille, black beans, ginger jasmine rice and golden creamy sauce on the side

Or

Pork Rib Chop

Perfectly seasoned pork rib chop with Caribbean ratatouille, garlic mashed potatoes and mushroom ragout

Tiramisu

Homemade Tiramisu with a Brown Lady Sauce

Price per person \$72.00 (based on a minimum of 20 persons)

BUFFETS

CARIBBEAN BUFFET

From the Cold Station

- Mixed garden greens and assorted dressing
- Tomatoes and cucumber salad
- Caribbean couscous
- Potato salad with Dijon cilantro vinaigrette
- Island cole slaw and red beet salad

From the Pastry Station

- Pineapple upside down, tropical fruit salad and caramel flan

From the Hot Station

- Red snapper with sauce creole and fried plantain
- Coconut curry chicken with steamed white rice
- Island beef stir fried with Caribbean ratatouille

Price per person \$55.00 (based on a minimum of 30 persons)

ITALIAN BUFFET

From the Cold Station

- Caesar salad with croutons, anchovies, parmesan cheese & dressing
- Tomatoes and mozzarella with basil vinaigrette
- Cucumber, radish and olives salad
- Pasta and pepperoni salad
- Shrimp and green beans salad with onions and bell pepper
- Marinated mushroom and artichoke salad

From the Griddle Hot Station

- Beef tenderloin with balsamic glaze and red wine sauce

From the Hot Station

- Grilled Mediterranean chicken thighs, capers, tomatoes and olives
- Grouper and lobster roulade with saffron sauce
- Mushroom risotto and roasted Rosemary potatoes

Pastry Station

- Tiramisu, Almond apple pie, Cheesecake and Chocolate brownies

Price per person \$65.00 (based on a minimum of 30 persons)

Management reserves the right to make changes at any time and without prior notice.

ENHANCE YOUR DINNER

Soup Station

**Served with croutons, parmesan cheese and
“Pica di Papaya” hot sauce**

Pumpkin soup - **\$5.50 per person**

Dutch pea soup - **\$5.50 per person**

Caribbean chicken soup - **\$6.00 per person**

Aruban beef soup - **\$6.00 per person**

Seafood chowder - **\$7.00 per person**

Carving Station

Whole red snapper - **\$305 each, serves 20 persons**
with creole sauce and lemon cilantro pesto

Roasted lamb leg - **\$185 each, serves 15 persons**
with rosemary sauce, mustard and mint chimichurri

Angus Beef tenderloin - **\$250 each, serves 15 persons**
With peppercorn sauce, mustard and chimichurri

Hot Favorite dishes

Seafood

Seafood paella - **\$10.00 per person**

Garlic shrimp - **\$10.50 per person**

Macadamia crusted grouper- **\$11.00 per person**

5 oz Lobster tail - **\$30.50 each**

Meat

Grilled lamb chop - **\$8.00 each**

Beef brochette - **\$7.00 each**

Pork tenderloin wrapped in bacon - **\$6.50 each**

Vegetarian / Vegan Dishes

Primavera pasta - **\$5.50 per person**

Quorn' chik'n tender - **\$8.00 per person**

Indian style vegetables & tofu - **\$7.50 per person**

Add-ons valid in combination with the buffet and with the a la carte menu.

Kids' Menu

- Hamburger with cheese or without \$10.50
- Chicken tenders \$9.50
- Kids steak \$12.50
- Kids chicken breast \$10.00
- Kids fish fillet \$11.00

All entrees are served with side salad & French fries

- Pasta tomato sauce or melted butter \$8.00

Pasta dish is served with side vegetable

Dessert

- Ice cream served with whipped cream \$3.50

OPEN BAR PACKAGES

HOUSE BRANDS OPEN BAR

- Minimum 2 Hours / \$55 per person
- Additional Hours / \$25 per person

Rum:	Palmera White & Palmera Dark
Vodka:	Nostrovia
Gin:	London Dry
Tequila:	Charro
Scotch:	Noble
Whiskey:	Canadian Club
Bourbon:	Jim Beam
Cognac:	Hennessy VS
Liquor:	Irish Cream, Amaretto, Coconut Rum
Beers:	Balashi & Balashi Chill
Sparkling Wine:	Undurraga Brut
White Wine:	Mapu Chardonnay & Mapu Sauvignon Blanc
Blush/Rose Wine:	White Zinfandel Douglas Hill
Red Wine:	Mapu Cabernet Sauvignon & Mapu Merlot
Frozen Drinks:	Piña Colada & Strawberry Daiquiri
Shots:	Not Included

PREMIUM BRANDS OPEN BAR

- Minimum 2 Hours / \$67 per person
- Additional Hours / \$30 per person

Rum:	Palmera White, Palmera Dark & Bacardi Superior
Vodka:	Nostrovia & Absolut
Gin:	London Dry & Bombay Sapphire
Tequila:	Charro & Sauza Silver
Scotch:	Noble & Red Label
Whiskey:	Canadian Club
Bourbon:	Jim Beam & Jack Daniel's
Cognac:	Hennessy VS
Brandy:	Gautier V.S.
Liquor:	Baileys, Amaretto, Malibu Coconut
Beers:	Balashi, Balashi Chill, Polar, Bud Light & Heineken
Sparkling Wine:	Undurraga Brut
White Wine:	Veramonte Chardonnay & Folonari Pinot Grigio
Blush/Rose Wine:	Minuty M. Rose
Red Wine:	Wente Cabernet Sauvignon, Sybaris Merlot & Hob Nob Pinot Noir
Frozen Drinks:	Piña Colada & Strawberry Daiquiri
Shots:	Not Included

SUPER PREMIUM BRANDS OPEN BAR

- Minimum 2 Hours / \$79 per person
- Additional Hours / \$35 per person

Rum:	Palmera White, Palmera Dark, Bacardi Superior & Captain Morgan
Vodka:	Nostrovia, Absolut, Ketel one & Tito's
Gin:	London Dry, Tanqueray & Bombay Sapphire
Tequila:	Charro, Sauza Silver & Silver Patron
Scotch:	Noble & JW Black Label
Whiskey:	Canadian Club & Crown Royal
Bourbon:	Jim Beam & Jack Daniel's
Cognac:	Hennessy VSOP
Brandy:	Gautier V.S.
Liquor:	Baileys Original Irish Cream, Malibu, Amaretto & Sambuca
Beers:	Balashi, Balashi Chill, Bud Light, Heineken & Amstel Bright
Sparkling Wine:	Undurraga Brut & Col de Salici
White Wine:	Wente Chardonnay, Monkey Bay Sauvignon Blanc & Santa Cristina Pinot Grigio
Blush/Rose Wine:	Minuty M. Rose & Relax Riesling
Red Wine:	Wente Cabernet Sauvignon, Josh Cellars Merlot, Hob Nob Pinot Noir & Pascual Toso Malbec
Frozen Drinks:	Piña Colada & Strawberry Daiquiri
Shots:	Not Included

BAR ON CONSUMPTION

Soft Drinks:	\$3.50
Juices:	\$4.50
House brand drinks:	price range \$10.50 for single shot
Premium Spirit drinks:	price range \$12.50 for single shot
Super Premium drinks:	price range \$14.50 for single shot
Frozen Cocktails:	Piña Colada or Strawberry Daiquiri - \$11.00
Island House Cocktails:	price range \$11.00 up to \$12.00
Martinis:	price range \$13.00 to \$18.50
Wines By the glass:	price range \$9.00 up to \$14.00
Wines By the Bottle:	price range \$39.00 up to \$119.00

Beers:

Balashi:	\$6.50	Heineken:	\$8.00
Balashi Chill:	\$7.00	Amstel Bright:	\$8.50
Polar:	\$7.00	Corona:	\$9.00
Bud Light:	\$7.50		

Champagne:

Veuve Clicquot 'Ponsardin' Brut:	\$125.00	Casa Rojo 'Molto Negre' Brut:	\$75.00
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NON-ALCOHOLIC OPEN BAR - Notes: Requires a hand bracelet per person

- Minimum 2 Hours/ \$25 per person
- Additional Hours/ \$10 per person

Soft Drink:	Coca-Cola, Diet Coke, Sprite, Fanta, Tonic, Ginger Ale
Juices:	Orange, Pineapple, Cranberry, Fruit Punch, Iced Tea
Virgin Cocktails:	Piña Colada & Strawberry daiquiri

Terms & Conditions

- Client assumes all responsibility for the conduct of all persons in attendance and for any damage done to the Amsterdam Manor Beach Resort, the equipment or any person as a result of the event.
- Platted dinner menus are based on a minimum of 20 guests, we are happy to accommodate a smaller party. Buffet dinner menus are based on 30 guests or more, which will be subject to a price increase if there are less than 30 persons attending.
- Children up to 11 years eat from our Kids' Menu and 12 years and older are considered adults.
- Passions 'Intimate Boardwalk Beach Experience Area' additional incurrent fees:
 - Venue rental fee \$375 from 30 to 50 guests
 - Venue rental fee \$585 from 51 guests an up
- Payment policy:
 - 6 weeks prior to the event - 50% of the estimated value of function
 - 3 weeks prior to the event - remaining balance
 - 1 week before event – credit card number to settle extras
- A \$500 deposit is required to block your event date; this amount will be deducted from final contract.
- Cancellation policy:
 - 4 weeks 25%
 - 3 weeks 50%
 - 2 weeks 75%
 - 3 days 100%
 - The cancellation charge is based on the estimated total costs of the function.
- Should there be any modifications to any terms or conditions herein contained, both parties will need to be in total agreement.
- Amsterdam Manor Beach Resort will not be Liabile in the case of events beyond its control, beyond its control, e.g.: fire, flood, natural disaster or other acts of God.
- All-inclusive packages do not apply to wedding days, receptions or other special occasions.
- Management reserves the right to make changes at any time and without notice.



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