



SUBLIME SAMANA
HOTEL & RESIDENCES

Weddings



SMALL
LUXURY
HOTELS
OF THE WORLD™

Thank you

for considering Sublime Samana Hotel & Residences for your special day.

Please read below our terms and conditions as well as important details regarding wedding ceremonies and receptions at Sublime Samana.

Weddings at Sublime Samana Hotel & Residences include:

- ◇ Wedding coordinator
- ◇ Setup for ceremony and reception
- ◇ Servers, bartenders, security
- ◇ Reception style chairs and tables for up to 50 people
- ◇ Basic linens, napkins, plates, utensils, glassware for up to 50 people
- ◇ Preferred vendor list for photographer, DJ, florist, and event designer

Venue Rental Fees:

- ◇ Beach and La Palapa Grill \$3,000
- ◇ Garden and Bistro \$2,000
- ◇ Pool area and Gazebo \$1,500

Exclusive use of area, price is subject to tax.



General Booking and Contracting

- A minimum of hotel rooms and nights are required to be booked based on the group size, days of the week and season. Please check with your sales associate for minimums.
- All food and bar options are provided by Sublime Samana and required for booking.
- Menu selections are due one month prior to your event.
- Final guest count and payment is due one month prior to your event.
- All wedding menus, packages and bar options may be customized.
- Client Responsibilities: Officiate, Florals/Décor, Photographer, Wedding Cake, & Music, extra Tents, Dancefloor, and other Furniture.
- Tentative Holds: Sublime will tentatively hold a select date of your choice for 7 days without a deposit or signed agreement.
- A \$3,000 deposit and signed contract are required within two weeks of contract sent date. The remaining balance is split between two payments with an interim payment due 6 months prior to event.

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- Pricing: Packages and enhancements are priced per person. Prices and availability are subject to change until contracted and menu is picked. All services are subject to 18% tax and a 10% service charge applies to food, beverage, and equipment rentals.
- Complimentary Rentals: six 72-inch round tables with white linens and 50 white tiffany chairs. Upgraded or additional tables, chairs, and linens are available at an extra cost.



Table of Contents

BUFFET MENU	4
Welcome Canapes	4
Elegant Option	5
Dominican Option	5
Luxury Option	6
Midnight Snacks	7
BAR OPTIONS	8
Essential	8
Caribbean	8
Sublime	9
Corkage	9
WEDDING PACKAGES	10
Cocktail Menu	10
Cocktail and Dinner Menu	11
Complete Menu	12
MENU A LA CARTE	13
Appetizers	13
Main Dishes	14
Desserts	14



Buffet Menu

We offer a series of buffet-style menus, including welcome appetizers, dinner, bar and evening aperitifs for the wedding.

WELCOME CANAPES

\$ 33 USD per person, for 1 hour
6 options for selection

Scallop skewers wrapped in nori seaweed with soy sauce

Mahi mahi fillet on wakame seaweed

Minipancerothi stuffed with Mascarpone and Bacon

Asian flavored tuna tartare on coconut bread

Piquillo Peppers stuffed with cream cheese and arugula on toast

Cherry tomatoes and mozzarella with fresh basil

Chicken and salsa Mexican tacos

Green banana boats stuffed with sweet and sour chicken

Stir-fry veal empanadas

Chicken fritters with sesame marinade

Beef and mushroom skewers with Green pepper sauce

Beef butterflies dipped in Chimichurri sauce

Grilled shrimp with chorizo

ELEGANT OPTION

\$72 USD per person, for 2 hours

Entrée

Caprese salad

Mozzarella cheese "drops of milk", cherry tomato, basil and extra virgin olive oil

Peruvian Tiradito

Strips of dorado marinated with lemon and coriander

Main Courses

Dorado medallions in coconut sauce

Grilled lamb ribs

Side Dishes

Crispy potatoes with fine herbs

Grilled vegetables

Desserts

Soursop and coconut flan

Mini tropical tart

DOMINICAN OPTION

\$91 USD per person, for 2 hours

Entrée

Broth or soup

Yucca arepa and variety of breads

Mixed lettuce salad

Russian salad (potatoes, eggs, carrot, corn and beets)

Main Courses

Stewed goat with rum and pepper

Fresh fish fillet with coconut sauce

Ripe plantain pie, stuffed with beef and gratin with cheese

Josper baked chicken with white and purple onion duo

Fresh octopus in creole sauce

Roast pork with the chef's pairing, topped with herb chimichurri

Side Dishes

Garlic and Rosemary Potatoes

Grilled vegetables with aromatic herbs

White rice, red beans and tostones

Dominican Desserts

Classic majarete, wild fruit jam two varieties

Dominican tres leches

Pineapple and Milky Sweet

LUXURY OPTION

\$141 USD per person, for 2 hours

Entrées

Crudités station

Romaine lettuce, cucumber, carrot, tomato, baby corn and onion accompanied by traditional vinaigrette and caper dressing

Nizarda salad

Lettuce, eggs, peppers, anchovies, bacon, tuna and pesto

Caprese salad

Mozzarella cheese "drops of milk", cherry tomato, basil and extra virgin olive oil

Sushi and Nigiri Station

California roll, roll crab dough, vegetarian roll, shrimp nigiri and smoked salmon nigiri

Main Courses

Beef steak on a bed of vegetables served in spanish sauce

Chicken skewers in Laurel sauce

Salmon with lemon sauce and "cointreau"

Lobster Barbecue and Sauces

Side Dishes

Basmati rice with saffron

Crispy potatoes with fine herbs

Thousand leaves of potatoes with onion compote

Grilled vegetables

Desserts

Chocolate mousse with nuts and dulce de leche

Dominican majarete

Mini brownies filled with white chocolate mousse

Guava canutillo filled with white chocolate mousse



Midnight Snacks



MINI SANDWICHES

\$33 USD per person, for 1 hour

● All options up for selection

Dominican
Shrimp, Avocado, Arugula
and Pink Sauce

Capresse
Prosciutto, Mozzarella Cheese, Tomato,
Basil and Extra Virgin Olive Oil

Cold Cut Roast Beef
With Water bread or baguette
and a selection of sauces

Club
Turkey Ham, Tomato, Lettuce,
Danish Cheese, Hard-boiled Egg
and mayonnaise

Bar Options

Essential Bar

BEER

Presidente

COCKTAILS

Mojito

Piña Colada

Dry Martini

Daiquiri

WINES

Familia Gascón Chardonnay
Borsao Young Red

WATER AND SOFT DRINKS

Dasani Water

Coke

Sprite

\$ 85 USD per person for 3 hours
\$ 20 per person for each extra hour

Caribbean Bar

RON

Brugal Extra Viejo
Brugal Blanco

VODKA

Smirnoff

Absolut

GIN

Bombay

Beefeater

TEQUILA

José Cuervo

BEER

Presidente

Corona

JUICE

Orange

Pineapple

Berries

COCKTAILS

Mojito

Piña Colada

Dry Martini

\$ 115 USD per person for 3 hours
\$ 29 per person for every extra hour

Sublime Bar

RON

Brugal Extra Viejo
Brugal Titanium
Barceló Imperial

VODKA

Grey Goose
Absolut

GIN

Tanqueray
Bombay Sapphire

TEQUILA

José Cuervo Tradicional
Don Julio Reposado

BEER

Presidente
Corona

WINES AND SPARKLING

Familia Gascón Chardonnay
Borsao Young Red
Sachetto Millesimato Dry

JUICE

Orange
Pineapple
Berries
Mango
Passion Fruit

COCKTAILS

Mojito
Piña Colada
Dry Martini
Daiquiri

\$ 124 USD per person for 3 hours
\$ 33 per person for every extra hour

CORKAGE FOR 2 HOURS DURING CANAPES AND DINNER

- Wines, champagne, and sparkling wine: \$ 20 USD per person
- Distilled (gin, vodka, rum, tequila, etc.): \$ 25 USD per person
- Beer (domestic or international): \$ 8 USD per person
- Juices, sodas and water: \$ 4 USD per person



Wedding Packages

To simplify your planning process, we have prepared three packages in case you are just looking for a cocktail, cocktail and dinner or dinner and reception.

Cocktail Package

Min. 12 people

Max. 50 people

Duration: 2 hours

Price per person: \$ 128 USD

Open Bar "Sublime" - 2 hours

Appetizers (6 pieces per person)

Wedding cake

Cava toast

Water during dinner

Background music

APPETIZERS

Guacamole and Chips
Banana Crisps

Shrimp Marinated in
Coconut Water and Rum

Braised Piglet Wantoon
with Anise Leaves

Braised Lobster
Salad

Yam Fritters with
Cold Cilantro Sauce

Octopus Ceviche, Mango
and Avocado

Dinner + Cocktails Package

Min. 12 people

Max. 50 people

Duration: 2-3 hours

Price per person: \$ 233 USD

Open Bar "Sublime" - 2 hours

Appetizers (8 pieces per person)

3-course dinner

1/2 Bottle of Wine per person

Wedding cake

Cava toast

Water during dinner

Background music

APPETIZERS

Sanchez shrimp shot and seafood bisque

Dorado tartar, pineapple juice and fresh coriander

Braised Lobster Salad

Marinated goat cheese, mint and tomato relish

Fried shrimp and chinola mayonnaise

Chillo croquettes battered in natural coconut

Oysters au gratin in Parmegiano Reggiano

Yam fritters with cold coriander sauce

THREE COURSE DINNER

Octopus, Mango and Avocado Ceviche

Chillo with cold coconut sauce and pumpkin pudding

DESSERTS

Macarons

Chinola cheese cake

Doble Chocolate

Cupcakes

White Chocolate Coconut Soup

Mini Lemon Pies

Chocolate truffles



Cocktails + Dinner + + Reception Package

Min. 30 people

Max. 200 people

Duration: Up to 5 hours

Price per person: \$ 371 USD

Set Up

Open Bar "Sublime" - 1 hour

Appetizers (8 pieces per person)

3-course dinner

½ Bottle of Wine per person

Wedding cake

Cava toast

Open Bar "Caribbean" - 3 hours

DJ music (5 hours)

Mini Canapes and

Midnight Snacks

APPETIZERS

Pickled seafood, citrus and chinola

Octopus, mango and avocado ceviche

Marlin fish carpaccio with lemongrass scent

Braised suckling pig wontoon and anise leaves

Prosciutto, shrimp and truffle perfume

Oysters au gratin in Parmegiano Reggiano

Yam fritters with cold coriander sauce

Sanchez broccoli and shrimp quiche

THREE COURSE DINNER

Beef carpaccio, mango banilejo , avocados
and soy dressing

Dorado from "Sabana de la Mar" marinated in
citrus wedges and arugula

DESSERTS

Macarons

Chinola cheese cake

Doble Chocolate

Cupcakes

White Chocolate Coconut Soup

Mini Lemon Pies

Chocolate truffles

Strawberry tart

Chinola mousse

Rice with Coconut Milk

Sweet beans

Menu a la Carte

Create your own personalized menu from our selection of appetizers, main courses, side dishes and desserts.

Appetizers

COLD

HOT

Guacamole and Crispy Banana Chips

Shrimp Marinated in Coconut Water and Rum

WanToon of Braised Suckling Pig and Anise Leaves

Pickled Seafood, Citrus and Chinola

Shot of Sanchez Shrimp and Seafood Bisque

Dorado Tartar, Pineapple Juice and Fresh Cilantro

Braised Lobster Salad

Guacamole Quiche

Octopus, Mango and Avocado Ceviche

Fried Shrimp and Chinola Mayonnaise

Chillo Croquettes breaded in Natural Coconut

Prosciutto, Shrimp and Truffle scent

Piquillo Bonbon Stuffed with Roasted Pork

Breaded squid

Dominican Brava Sauce Potatoes

Sanchez shrimp rested in crunchy corn

Mini-cheese croquette with jam,

plum and mango

* We suggest 6 units per guest, three varieties per person

Main Dishes

APPETIZERS

Octopus Ceviche with Mango,
Pico de Gallo and Avocado

Crispy Shrimp Caesar Salad
with Citrus scent

Beef Carpaccio, Mango Banilejo,
Avocados and Soy Dressing

Dorado de "Sabana del Mar" Marinado en
Gajos Citricos y Rúcula

Gazpacho de Naranja con Crocante
de Mariscos

Pulpo Confitado y Crujiente sobre
Zócalo de Guacamole

Sopa de Pescado, Chillo, Almejas y Langostinos
al Aroma de Pernod

*One per guest

FISH

Grilled Dorado Loin and steamed vegetables

Dominican Style Colirrubia

Chillo with Cold Coconut Sauce and Pumpkin Pudding

Dorado with Capresse Salad and black
olive Sauce

MEAT

Wood-fired Churrasco and vegetables
with Argentine Creole Sauce

Dominican style Picapollo

Braised Goat with Potatoes and Onions

Smoked Beef Fillet, Rice with Leek and
Parsley Sauce

*One per guesto

Desserts

Macarons

Chinola cheese cake

Doble Chocolate

Cupcakes

White Chocolate Coconut Soup

Chocolate truffles

Strawberry tart

Chinola mousse

Rice with Coconut Milk

Classic dominican majarete

*1-2 per person suggested