Weddings
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.
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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
- Minipancerotti 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

Entries

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

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

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

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

Salmon with lemon sauce and "cointreau"

Chicken skewers in Laurel sauce

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
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
Daiquirí

$ 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
½ 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 wantoon 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

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

HOT

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 Cítricos 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
- 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 guest

**MEAT**

**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