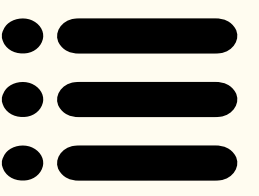


**RANCHO
SANTANA**

**BANQUET
MENU**



RANCHO SANTANA



At Rancho Santana, we believe food should be an experience, one that connects you to the land, the culture, and the moment. With 90% of our ingredients sourced from our own gardens, orchards, and pastures, each dish is a celebration of Nicaragua's natural bounty and our commitment to sustainable living.

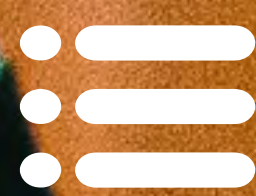
From vibrant tropical fruits to freshly caught seafood and organic vegetables, every ingredient reflects our dedication to quality and care.

Our chefs craft menus that honor local traditions while embracing a fresh, contemporary approach, ensuring each meal is as nourishing as it is memorable.

Dining here is about more than flavor it's about the story behind each bite. It's the hands that planted the seeds, the soil that nurtured them, and the community that came together to bring it all to life.

Whether you're savoring the sweetness of just-picked produce or indulging in a dish inspired by Nicaragua's culinary heritage, we invite you to taste the difference that comes from knowing where your food comes from and knowing it was made with heart.

Welcome to the table, where the beauty of Rancho Santana extends from the views to the plates.



*“The taste of Nicaragua
is the soul of its people.
Pure, vibrant, and unforgettable.”*

BANQUET MENU

BREAKFAST BUFFETS

COFFEE BREAKS

RECEPTIONS

FOOD STATIONS

IN-HOME DINING

DINNER BUFFETS

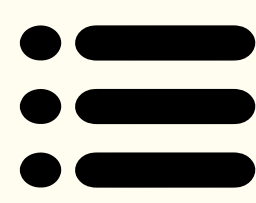
PLATED DINNERS

FAMILY STYLE

BEVERAGE PACKAGES

TERMS & CONDITIONS

BREAKFAST BUFFETS



Breakfast Buffets are available for up to two hours.
Our Chef would be pleased to propose an alternative menu should any of your guests have special dietary needs.

CAFÉ CONTINENTAL

RISE AND SHINE

THE NICARAGUAN

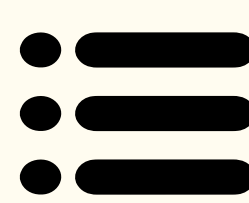
THE AMERICAN

COLD BREAKFAST SELECTION

HOT BREAKFAST SELECTION:

HEARTY BREAKFAST SANDWICHES





CAFÉ CONTINENTAL

- Orange and seasonal juice
- Freshly Brewed Nicaraguan Coffee, Decaffeinated, Assorted Teas
- Sliced Seasonal Fruits
- Granola Parfait with Yogurt
- Breakfast Pastry Selection (3 options)
- Pan de banana
- Cinnamon roll
- Pain au chocolate
- Berry antioxidant Muffin
- Homemade breads (2 options)
- House breads, butter and jelly

\$24 per person

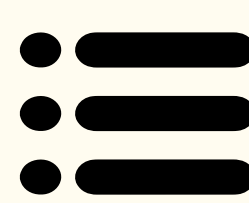
RISE AND SHINE

(For healthy and sport retreats)

- Orange Juice and green detox juice
- Freshly Brewed Nicaraguan Coffee, Decaffeinated, Assorted Teas
- Chia pudding, smoked salmon & avocado on toast or Hardboiled egg
- Whole Banana or apple

\$18 per person

[BACK TO BREAKFAST BUFFETS](#)



THE NICARAGUAN

- Orange and seasonal juice
- Freshly Brewed Nicaraguan Coffee, Decaffeinated Coffee, Assorted Teas
- Sliced Seasonal Fruits
- Granola Parfait with Yogurt
- Breakfast Pastry Selection (2 options):
 - Pan de banana
 - Pain au chocolate
 - Mini croissants & house bread
 - Gallopinto, Maduro plantain
 - Fried egg
 - Corn tortillas, avocado and fried cheese
 - Pico de gallo

\$27 per person

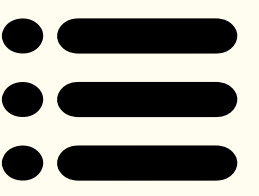
THE AMERICAN

- Orange, Cranberry and seasonal juice
- Freshly Brewed Nicaraguan Coffee, Decaffeinated, Assorted Teas
- Seasonal Fruits
- Scrambled Eggs with Fresh herbs Sausages and Bacon
- Potato Hash Browns
- Waffle –Cinnamon roll -Pain au chocolate
- Mini croissants, house bread, sliced bread
- Pancakes
- Butter and Honey

\$29 per person

[BACK TO BREAKFAST BUFFETS](#)

COLD BREAKFAST SELECTION



Juice Bar

Twenty-five guest minimum
(Additional 15% for groups less than 25p)

- Fresh made to order Orange or Carrot Juice base with your choice of three of the following:

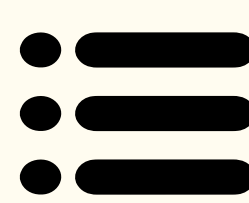
- Spinach
- Celery
- Beets
- Kale
- Cucumbers
- Seasonal Berries
- Apples
- Parsley

\$9 per person

Additional enhancements

- Assorted plain flavored non-fat yogurt
 - \$3 Each
- Whole fresh seasonal fruit
 - \$10 Per dozen
- Breakfast cereals and granola served with Regular, low fat and non-fat milk, whole bananas
 - \$4 Per person
- Cured smoked salmon bagels, Avocado mousse, capers.
 - \$7 Each
- Assorted muffins, danish pastries, croissants Or bagels with sweet butter and preserves
 - \$12 Per dozen
- Sliced smoked salmon, tomatoes, capers, Onions, cream cheese, assorted bagels
 - \$15 Per person

[BACK TO BREAKFAST BUFFETS](#)



HOT BREAKFAST SELECTION

- Buttermilk pancakes, with toppings (banana, syrup, honey)
- \$14 (Plated)

- Individual quiche
Bacon, kale, mozzarella or ham, cheese and
Roasted onion or swiss chard and
Smoked cheddar or seasonal vegetables & feta

\$14 (Plated)

- Scrambled Eggs

\$4 Per person

- Breakfast Burritos

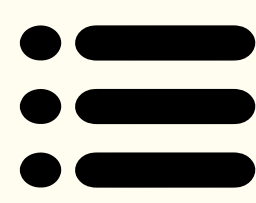
\$8 Per person

HEARTY BREAKFAST SANDWICHES

- Choose one:**
- Roasted beef on toast, mustard, tomato, & Pepper jack cheese
 - English muffin grilled canadian bacon, scrambled eggs & cheddar cheese
 - Croque monsieur canadian ham, gruyere cheese, creamy bechamel sauce
- \$9 per person

BACK TO BREAKFAST BUFFETS

COFFEE BREAKS



Available for up to 30 Minutes Starting at 20 guests
(Additional 15% for groups less than 25p)

ALL DAY COFFEE STATION

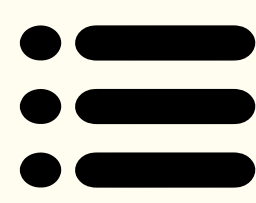
THE HEALTHY START

SANTANA’S

SUNSET



ALL DAY COFFEE STATION



All-Day Coffee & Tea Station

Enjoy freshly brewed Nicaraguan coffee (regular & decaf) and a selection of herbal and black teas, served with assorted sweeteners, creamers

\$8 per person

THE HEALTHY START

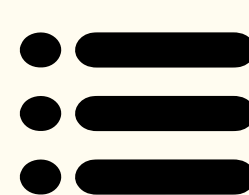
- Freshly squeezed orange juice & seasonal fruit juice.
- Freshly brewed Nicaraguan Coffee, decaffeinated, selection of herbal tea.
- Seasonal Fruit
- Macedonia Health-Conscious option

(Choose one option from the Side Selections)

\$10 per person

SEE AVAILABLE SIDE SELECTIONS

BACK TO COFFEE BREAKS



SANTANA'S

- Freshly squeezed orange juice & seasonal fruit juice
- Freshly brewed Coffee, decaffeinated, selection of herbal tea
- Seasonal Fruit macedonia
- Cold sandwiches
- Savouries, Quiches & Tarts
- Pastry Chef's Selection

(Choose one option from the Side Selections)

\$16 per person

SUNSET

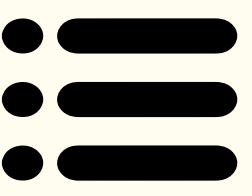
- Freshly squeezed orange juice & Seasonal fruit juice
- Freshly brewed coffee, decaffeinated, Selection of herbal tea
- Seasonal fruit macedonia
- Cold sandwiches
- Savouries, quiches & tarts
- Pastry Chef's selection

(Choose two options from the Side Selections)

\$16 per person

SEE AVAILABLE SIDE SELECTIONS

BACK TO COFFEE BREAKS



SIDE SELECTIONS

COLD SANDWICHES

- Mozzarella, tomato, garden greens finger sandwich
- Cucumber and cheddar cheese finger sandwich
- Egg, mayo and garden greens finger sandwich
- Smoked salmon, cream cheese finger sandwich
- Smoked ham, egg and cheese sandwich
- Prosciutto and truffle sandwich
- Turkey and cheddar sandwich
- Ham and cheese finger sandwich

SAVOURIES, QUICHES & TARTS

- Red Pepper and Grilled Vegetable Quiche
- Goat Cheese and Roasted Vegetable Tarts
- Tomato and Goat Cheese Sourdough toast.
- Smoked Salmon Dill Frittata, aioli.
- Mushroom, Leek and Ricotta Quiche.
- Prawn and Tomato Quiche

HEALTH CONSCIOUS

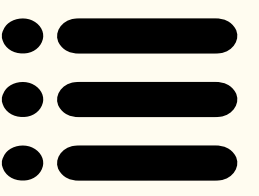
- Granola Bars
- Muesli Jars
- Low Fat Yogurt, Granola & fruit Jars
- Mango Chia Pudding Jars.

PASTRY CHEF'S SELECTION

- Sliced Watermelon Wedge, mint
- Mango Panna Cotta
- Chocolate Chip Cookies
- Oat and Raisin Cookies
- Macaroons –coconut amaranth
- Coconut Cake
- Lemon pie
- Pan de banana
- Carrot and Chocolate Cake
- Blondies
- Amaretto Tiramisu
- Brownie

BACK TO COFFEE BREAKS

RECEPTIONS HORS D'OEUVRES-CANAPES



Hors d'Oeuvres may be presented on buffet or tray-passed. One (1) piece per person of each selection will be prepared.

Twenty-five guest minimum.

(Additional 15% for groups less than 25p)

\$15 per person - Three selections

\$24 per person - Six selections

\$30 per person - Eight selections

\$35 per person - Ten selections

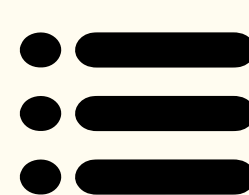
COLD CORN TOSTADAS

VEGETARIAN

HOT FRITTERS/CROQUETTES

BROCHETAS/ SKEWERS





COLDCORN TOSTADAS

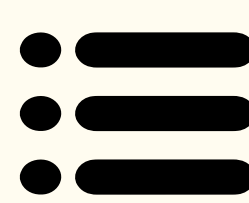
- Tempura fish, tartare sauce
- Ceviche
- Shrimp cocktail tostada
- Pulled lamb
- Creamy lobster salad –remoulade style
- Pulled chicken, tomato passata, sour cream
- Fish tiradito, orange gremolata
- Pulled pork, pickled cabbage, aioli
- Beef tartare
- Roast beef

VEGETARIAN

Served as mini toast, bruschetta or tostada

- Pear, Blue Cheese
- Ayote, beet, goats cheese
- Roasted Vegetables and Feta cheese
- Whipped goat cheese, almond, honey
- Beetroot, pumpkin pickle, goat cheese
- Peperonata basil pesto
- Courgette and parmesan
- Pico de Gallo & avocado, corn tostada

BACK TO RECEPTIONS HORS
D'OEUVRES-CANAPES



HOT FRITTERS/CROQUETTES

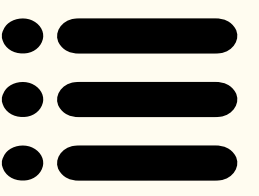
- Spicy seafood fritters, brava aioli
- Chicharron Buñuelo, chilero mignonette
- Lamb croquette
- Pork and BBQ croquette
- Coconut crusted shrimp, sweet chili
- Potato and cheese croquette, passata
- Spinach and cheese empanadas

BROCHETAS/ SKEWERS

- House cheese, cherry tomato, basil pesto
- Creole cheese, plantain, balsamic reduction
- Grilled steak, chimichurri
- Shrimp al pastor
- Octopus, potato, shrimp, paprika
- Caramel pork and watermelon
- Bacon Wrapped Jalapeño Chicken
- Pork belly, pickled cabbage, aioli

BACK TO RECEPTIONS HORS
D'OEUVRES-CANAPES

FOOD STATIONS



Available for up to two hours.
Two Chefs up to 50-60 guests.
One extra chef required \$100 for 60-150 guests.
*Thirty guest minimum

COLD STATIONS

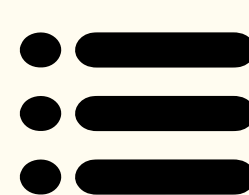
HOT CARVING STATIONS

NICARAGUAN CABALLO BAYO

ANTIPASTOS, CHEESE AND CHARCUTERIE

LATE NIGHT SNACK





COLD STATIONS

Ceviche Station:

- Market fish Ceviche with mango and avocado
- Shrimp aguachile

\$ 21 per person

Tiradito Station:

- Tiradito nikkei – Mild Spicy
- Tiradito, agridulce, sweet and sour
- Citrus and beet cured fish, buttermilk, orange gremolata

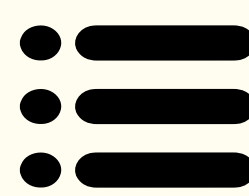
\$ 21 per person

Pacific Poke Station:

- Market fish or Tuna, glazed salmon (availability)
- Rice, mango, beans, cucumber, avocado, radish, onion, lettuce, nori, pineapple, soy, ponzu, aioli, sesame seeds, wasabi, ginger, furikake, miso mayo

\$ 25 per person

[BACK TO FOOD STATIONS](#)



HOT STATIONS

Porchetta Station:

- Boneless Pork Roast
- Italian Caponata
- Basil pesto

\$ 24 per person

Risotto Station:

- Leek Risotto with Sicilian Lemon
- Shrimp Risotto with Thai Curry and Lemongrass
- Truffle Mushroom risotto, parmesan cheese.

\$ 15 per person

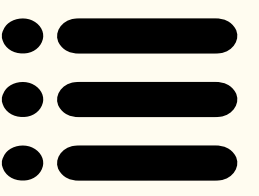
Slow Cooked Lamb Shoulder:

- Mint rosemary rubbed
- Roasted carrots and balsamic
- Eggplant hummus
- Naam bread
- Thyme jus

\$ 27 per person

BACK TO FOOD STATIONS

NICARAGUAN CABALLO BAYO



Only La Finca y El Mar /La Taqueria

Fusion of all Nicaraguan regional cuisines, includes: cassava, tortillas, roast beef, pork, peli-buey, grilled chicken, fried cheese, fried maduro, cabbage salad, green slices, creole onions, Gallo pinto, Indio Viejo, pork rinds, roasted or fried sausage.

\$30 per person

ANTIPASTOS, CHEESE AND CHARCUTERIE

Only La Finca y El Mar /La Taqueria

- Eggplant hummus.
- Red Pepper Hummus.
- Greek Salad.
- Tabouleh Salad.
- Pita Bread.
- Display of Marinated and Pickled Vegetables.
- Grilled Seasonal Vegetables -Giardiniera style.
- Extra Virgin Olive Oil.
- Cured Meats Assortment x4 (prosciutto, salami, peperone and copa9.
- Assortment of Cheese x4 (blue, brie provolone, parmesan).
- Olives marinated.
- Artisan Bread selection, sourdough.

\$30 per person

BACK TO FOOD STATIONS



LATE NIGHT SNACK

(Select two from the list below)

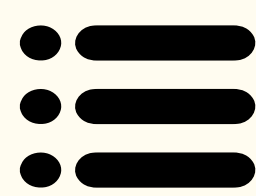
- Pork Carnitas sliders
- Homemade ham sandwich
- Beef burgers
- Soup
- Ham and cheese sandwich

\$15 per person

BACK TO FOOD STATIONS



IN-HOME DINING FOR LUNCH AND DINNER



NICARAGUAN FEAST *Served family-style*

Includes two main proteins of choice, a selection of traditional Nicaraguan sides, and two desserts of choice per party:

Main proteins (Choose two)

- Grass fed beef tenderloin & chimichurri
- Farm chicken, farm pork belly
- Pork ribs
- Catch of the day
- Shrimp and garlic butter
- Shredded chicken and creole chorizo

Sides (Choose all)

- | | |
|------------------|------------------------|
| • Gallo pinto | • Fried plantain |
| • Plantain chips | • Creole cheese |
| • Cabbage salad | • Pickles and tortilla |

Dessert (Choose two)

- | | |
|---------------------------|----------------------------|
| • Chocolate fudge brownie | • Cookies |
| • Key lime pie | • Sweet creamy rice |
| | • Passion fruit cheesecake |

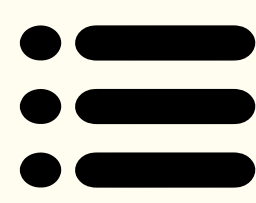
Add-on: one of the above for c\$366 / us\$10
Per person

ADULTS: C\$2,564 / US\$70 per person
CHILDREN (7-12): C\$1,282 / US\$35 per child

*Excludes staff cost
(Chef, waiter and steward)*

ABOUT CHEF'S SERVICES

ABOUT CHEF’S SERVICES



Standard services for all parties

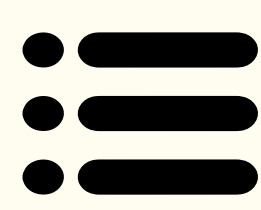
- Parties up to 7: one assistant chef + one waiter
- 8 to 14 parties: one assistant chef + two waiters
- Parties 15 and above: two assistant chefs + two waiters + one steward
- Stewards are necessary for parties of 15 and more

Prices

- Cost per assistant chef: C\$2,930 / US\$80
- Cost per waiter: C\$1,831 / US\$50
- Cost per bartender: C\$2,197 / US\$60
- Cost per steward is: C\$1,465 / US\$4

BACK TO IN-HOME DINING

DINNER BUFFETS



Thirty guest minimum.
Available for up to two hours.
(Additional 15% for groups less than 30p)

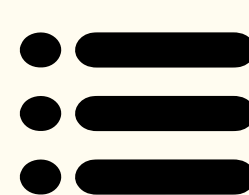
THE CLASSIC -OPTION 1

LA LATINA KITCHEN –OPTION 2

LA HACIENDA Y EL PACÍFICO– OPTION 3

PACÍFICO –OPTION 4





THE CLASSIC - OPTION 1

Choose one of each
2 salad, 2 hot items, and 2 desserts
La Finca y el Mar

Bread

- Selection of house breads, olive oil, jam, butter.

Salads

- Burrata Tomato Salad, Sweet Basil, Extra Virgin Olive Oil, cucumber.
- Quinoa Salad, Chickpeas, Tomatoes, Parsley, Lemon Lime Vinaigrette.
- Soba Noodle Salad, Fried Tofu, Green Onions Carrots, Peppers, Cilantro, Sweet Chili Vinaigrette.
- Caesar salad and sourdough crouton.

Hot

- Beef Tenderloin, Roasted Garlic Potatoes, Chimichurri Sauce.
- Crusted Salmon, roasted broccoli, tartare sauce, charred lemon
- Tortellini Pasta, Dried Tomatoes, Pesto Sauce, parmesan.
- Wild black rice with dried tomato, Peppers, courgetti, parmesan, almonds.
- Eggplant Caponata

Desserts

- Brownie
- Lemon pie
- Fruit Macedonia
- 3 leches
- Cheesecake

\$50 per person

[BACK TO DINNER BUFFETS](#)

LA LATINA KITCHEN – OPTION 2



Bread

- Selection of house breads, olive oil, jam, butter.

Salads

- Ceviche.
- Quinoa salad, avocado, tomato, greens and corn.
- Cabbage salad with peanuts.
- Shrimp salad, tomato, onion, mango, cucumber.
- Butternut salad, pumpkin seeds, feta, greens, balsamic.
- Cold potato salad, corn, olives, cornichon.

Hot

- Churrasco Beef, truffled potato mash, Chimichurri Sauce.
- Pork belly, chili-caramel glaze.
- Moquecade peixe—fish and seafood coconut bouillabaisse, tomato, peppers.
- House-made pasta, butternut, basil pesto, tomato.
- Shrimp risotto, coconut, pineapple.
- Wild black rice with dried tomato, Peppers, courgetti, parmesan, almonds.

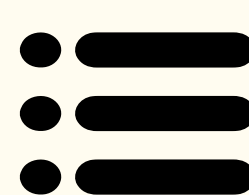
Dessert

- Brazilian Brigadeiro.
- Churros.
- Fruit Macedonia.
- 3 leches.

\$60 per person

[BACK TO DINNER BUFFETS](#)

LA HACIENDA Y EL PACÍFICO OPTION 3 - SURF & TURF



Choose one of each
3 salad, 2 hot items and 3 dessert
La Finca y el Mar
Less than 30 pax

Bread

- Selection of house breads, olive oil, jam, butter.

Salads

- Ceviche with sweet potato and pork chicharron
- Beef tartare
- Chicken salpicon
- Mediterranean Shrimp salad (greek, shrimp, lemon vinaigrette)
- Octopus and frijoles salsa/vinagreta, pico de galo
- Garden leaves

Hot

- Beef Tenderloin, lobster, fried mash potato and sauteed long beans
- Pork belly, sweet and sour glaze, cauliflower
- Octopus, spiced sausage, white bean pure, peperonata
- Shrimp pasta, tomato, parmesan, bacon
- Fresh market fish, plantain musseline, torche cheese and salsa
- Wild black rice with dried tomato, Peppers, courgetti, parmesan, almonds

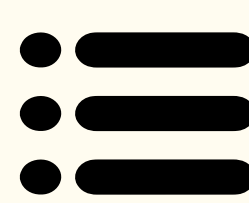
Dessert

- Lemon pie
- Fruit Macedonia
- 3 leches
- Cheesecake
- Churros

\$ 75 per person

[BACK TO DINNER BUFFETS](#)

PACÍFICO – OPTION 4



Choose one of each
3 salad, 2 hot items and 3 dessert
La Finca y el mar
La Boquita

Bread

- Selection of house breads, olive oil, jam, butter.

Salads

- Ceviche classico -station
- Tiradito -station
- Cured fish
- Octopus picode gallo, frijoles crema
- Coconut shrimp salad
- Garden mixed greens and herbs salad

Hot

- Octopus, wild black rice, dried tomato, aioli
- Market fish & seafood coconut bouillabaisse, basmati rice, tomato, peppers
- Shrimp flambee station –plantain pure, chimichurri, pasta, mash potato
- BBQ –grilled whole salmon fillets, grilled vegetables
- Grilled Lobster & house made pasta
- Wild black rice with dried tomato, Peppers, courgetti, parmesan, almonds

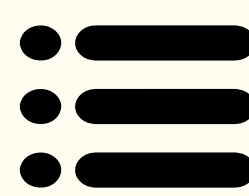
Dessert

- Lemon pie
- Fruit Macedonia
- 3 leches
- Cheesecake
- Churros

\$90 per person

[BACK TO DINNER BUFFETS](#)

PLATED DINNERS LA FINCA Y EL MAR



50 people maximum

Three Courses Dinner
Choice of one (1) Entrée,
one (1) Main, one (1) Dessert

\$80 per person

Four Courses Dinner
Choice of one (1) Entrée,
two (2) Mains, one (1) Dessert

\$90 per person

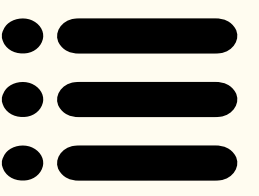
Five Courses Dinner
Choice of one (1) Entrée,
two (2) Mains, two(2) Desserts

\$98 per person

SEE AVAILABLE DISHES



AVAILABLE DISHES FOR PLATED DINNERS



ENTRÉES

- Beetroot, butternut, goats cheese, balsamic, nuts
- Tiradito, Orange gremolata, buttermilk, basil oil
- Beef tartare, caviar, cracker
- Pork belly, watermelon, ricotta
- Grilled prawns, chimichurri, butternut
- Creamy parmesan polenta, chicken breast, pesto, passata

MAINS

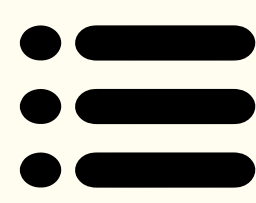
- Lamb estofado & house pasta, dried tomato, goat cheese whip
- Beef tenderloin, parmesan risotto, chimichurri, glazed onion
- Fish of the day, clams bouillabaisse, tomato sauce vierge, basil
- Lobster ravioli, prawns, butternut, sage
- Pork belly, sweet potato, pickled cabbage, papaya

DESSERTS

- Chocolate tripled layered cake and mousse
- Lemon key pie, torched meringue
- Corn and coconut crème crèmebrulle
- South American flan (pudim), salted caramel pop corn

BACK TO PLATED DINNERS
LA FINCA Y EL MAR

FAMILY STYLE



Our Chef created an experience that embodies the spirit of family and friendships by crafting a menu that combines local and timeless classics. Each course is served in generous portions, encouraging conversations and connections as you pass and share the delicious offerings

ITALIAN

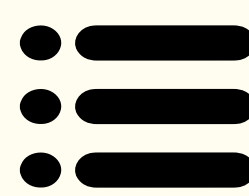
STEAK HOUSE & BBQ

SURF & TURF

SEAFOOD

LATIN AMERICAN





ITALIAN

Choose one of each
2 salad, 2 hot items, and 2 desserts
La Boquita 30 pax
La Finca y el Mar

Entrées

- Bread service, butter, oil
- Antipasti plate, prosciutto, pesto, cheese, olives
- Burrata Tomato Salad, Sweet Basil, Extra Virgin Olive Oil

Main, choose two options

- Lamb estofado & house pasta, dried tomato, goats cheese whip
- Shrimp pasta, tomato, parmesan, bacon
- House made pasta, butternut, basil pesto, tomato
- Porchetta& roasted vegetables

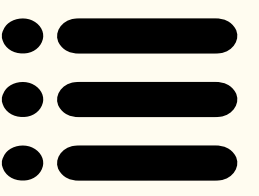
Dessert, choose two options

- Tiramissu, coffee, chocolate
- Panna cotta
- Lemon pie and merengue

\$ 63 per person

BACK TO FAMILY STYLE

STEAK HOUSE & BBQ



Choose one of each
2 salad, 2 hot items, and 2 desserts
La Boquita 30 pax
La Finca y el Mar

Entrées

- Coleslaw salad
- Potato cob salad
- Caesar salad

Main, choose two options

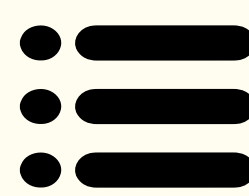
- 12h beef shortrib, chimichurri, aioli, tomato salsa
- Beef tenderloin, roasted potato, bernaisesauce
- Pork ribs & BBQ sauce
- BBQ chicken and roasted vegetables

Dessert, choose two options

- Brownie and ice cream
- Lemon pie
- Macedonia fruit salad and sorbet
- Belgium chocolate cake

\$ 70 per person

BACK TO FAMILY STYLE



SURF & TURF

Choose one of each
2 salad, 2 hot items, and 2 desserts
La Boquita 30 pax
La Finca y el Mar

Entrées

- Beef tartare & caviar
- Mediterranean Shrimp salad (greek, shrimp, lemon vinaigrette)
- Octopus and frijoles salsa/vinaigrete, pico de galo

Main, choose two options

- BBQ of Beef, lobster, fried mash potato and sauteed long beans
- Pork belly, Scallops, sweet and sour glaze, cauliflower
- Octopus, spiced sausage, white bean pure, peperonata
- Shrimp pasta, tomato, parmesan, bacon
- Charred market fish, plantain musseline, torched cheese and salsa

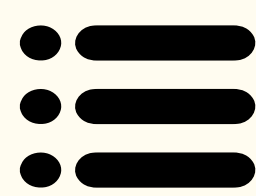
Dessert, choose two options

- Lemon pie
- Fruit Macedonia
- 3 leches
- Cheesecake
- Churros

\$ 80 per person

BACK TO FAMILY STYLE

SEAFOOD



Choose one of each
2 salad, 2 hot items, and 2 desserts
La Boquita 30 pax
La Finca y el Mar

Entrées

- Tiradito, aji sauce
- Scallops’ carpaccio, gaspacho, cucumber
- Coconut shrimp, fried

Main, choose two options

- Octopus, wild black rice, dried tomato, aioli
- Market fish & seafood coconut bouillabaisse, basmati rice
- Shrimp flambee station –plantain pure, chimichurri
- BBQ –grilled whole salmon fillets, grilled vegetables
- Grilled Lobster & house made pasta

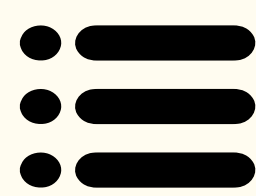
Dessert, choose two options

- Brownie
- Lemon pie
- Fruit Macedonia
- 3 leches
- Cheesecake

\$ 87 per person

BACK TO FAMILY STYLE

LATIN AMERICAN



Choose one of each
2 salad, 2 hot items, and 2 desserts
La Boquita 30 pax
La Finca y el Mar

Entrées

- Quinoa salad, avocado, tomato, greens and corn
- Shrimp salad, tomato, onion, mango, cucumber
- Cold potato salad, corn, olives, cornichon

Main, choose two options

- Churrasco BBQ of Beef, truffled potato mash, Chimichurri Sauce
- Pork belly, sweet and sour glaze, corn sucottash
- Moquecade peixe—fish and seafood coconut bouillabaisse, tomato, peppers
- House made pasta, butternut, basil pesto, tomato
- Shrimp risotto, coconut, pineapple
- Roasted vegetables

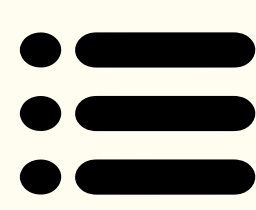
Dessert, choose two options

- Brazilian Brigadeiro
- Churros
- Fruit Macedonia
- 3 leches
- Rosquillas de maiz
- Macaronesde coco

\$ 76 per person

BACK TO FAMILY STYLE

BEVERAGE PACKAGES



Available for 2 hours

Basic bar

- 1 Signature cocktail
- Toña / Victoria
- Flor de caña 7 años
- House Red Wine
- House White Wine
- Tequila Jose Cuervo Reposado
- Whisky JW Red
- Sodas
- Natural juice

Price: \$11 pp/hr (\$11 per person for first 2 hours
\$6 each additional hour

Bar Premium

- 2 Signature cocktails
- Toña/ Victoria
- Flor de caña 12 años
- Premium Red Wine
- Premium White Wine
- Sparkling Wine
- Vodka Tito's
- Tequila Herradura Reposado
- Gin Bombay
- Whisky JW Black
- Sodas
- Natural juice

Price: \$11 pp/hr (\$11 per person for first 2 hours
\$6 each additional hour

Bar top shelf

- 3 signature cocktails
- Toña/Victoria /Corona
- Flor de caña 18 años
- Top Red Wine
- Top White Wine
- Sparkling Wine
- Vodka Grey Goose
- Tequila Patrón añejo
- Gin Hendricks
- Whisky JW Black
- Sodas
- Natural juice

Price: \$11 pp/hr (\$11 per person for first 2 hours
\$6 each additional hour

BACK TO BANQUET MENU



TERMS & CONDITIONS

FOOD AND BEVERAGE

All food and beverages are to be purchased solely through Rancho Santana. All food and beverage charges are subject to All food and beverage is subject to a 15% sales tax plus a 10% service charge and 5% coordination fee. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please notify your catering/conference services manager about any food allergies or restrictions.

GUARANTEES

A final guarantee of attendance must be submitted by 10:00 am, Forty Five before your event. Guarantees are not subject to reduction. If the guarantee is not received, the expected number of guests indicated on the BEO or the number served, whichever is greater, will be charged. The hotel will charge 3% more than the guarantee request. The hotel requires signature approval of all banquet event orders and must receive a signed copy prior to arrival.

EVENT SPACE

Event Space, Rental Fees, and Food and Beverage minimums are based on the event type, setup and the number of people in attendance. Should advance setup and late teardown be required, an additional charge may be incurred. Final room assignment is subject to change. Additional setup fees may be incurred should additionally resets or turns be requested above and beyond the contracted space.

OUTDOOR EVENT SPACE

Indoor space will be reserved for all outdoor events. Rain calls will be made at least 8 hours before the event. If a double set of both indoor and outdoor is requested, additional fees will apply. Outside events must conclude musical entertainment by 10:00 pm unless pre-approved by the Hotel. The hotel reserves the right to make the final weather call. VENDORS Ask your catering/conference services manager for references on our preferred vendors for Floral Décor, Entertainment, Photographers, and more.

