

HAVANA BLUE RESTAURANT

Events, Receptions & Business Dinners
“You only live once, but if you dine well, once is all you need.”®



Welcome to HAVANA BLUE, where Latin America meets the Pacific Rim located on Morning Star Beach Club Resort. Our ocean front restaurant provides your guests with unmatched views of tropical sunsets and enchanting cruise ships embarking out to the Caribbean Sea.



Refreshingly chic, we will help set the mood with over 200 glowing candles and captivating, white sheer curtains whisking in the ocean breeze, while the echoes of the tranquil sea drift ashore.



Our Chef created comprehensive yet flexible, dine around packages designed to satisfy the palate and stimulate the mind. Our sommelier will gladly pair each delectable dish with the perfect wine from our extensive wine portfolio honored by the Wine Spectator of Excellence Award. HAVANA BLUE also features an exceptional Reserve Wine list sure to impress any connoisseur.

SUNSET COCKTAIL RECEPTION & MOON LIGHT COCKTAIL RECEPTION

Cocktail Receptions may be hosted in conjunction with or independently from a dinner reception, noting that cocktail reception commencement times must be 6:00 pm and earlier or 9:00 pm and later.

Cocktail Receptions are scheduled in one-hour time increments unless otherwise requested by the client.

Cocktail Receptions can be held at the **BLUE Bar** and Section E (groups of 40 or more) or at **SandBar** (max 200 ppl).

Liquor Packages are mandated for cocktail receptions hosted independently of a dinner reception.



Elegant Hors d'oeuvres:

Please select five, seven or nine:

- ♣ Asian Crab Croquettes
- ♣ Lemongrass-Scented Chicken Satay with Miso Glaze
- ♣ Lobster-Plantain Wontons with Sofrito Aioli
- ♣ Crab and Mango Mojo Cup laced with Jalapeno Aderezo
- ♣ Chorizo and Mango skewered with a Sparkling Ginger Glaze
- ♣ Mojito Skirt Steak with Guacamole on Tortilla Crisps
- ♣ Duck Confit served on a Red Bell Pepper Corn Arepa
- ♣ Tuna Tartar with Wasabi Crema and Pico de Gallo on a Sweet Potato Chip
- ♣ Black Bean Hummus with Caramelized Onion served on a tomato crisp
- ♣ Asian Stir-fry Wontons with Cilantro- Ginger Aioli
- ♣ Tempura Tofu Satay Served with a Mango Drizzle

Pricing for Hors d'oeuvres:

- ♣ 5 apps per person/ \$15 pp
- ♣ 7 apps per person/ \$21 pp
- ♣ 9 apps per person/ \$27 pp

Exceptional Party Platillos:

HAVANA BLUE offers breathtaking party platillos designed to enhance your cocktail reception. These platillos are ideal edible displays of delectable crudités for your esteemed guests.

Platillo de Fruta:

- ♣ Seasonal Grapes
- ♣ Sweet Glazed Bananas
- ♣ Fresh Strawberries
- ♣ Ripe Pineapple
- ♣ Local Mango
- ♣ Cantaloupe
- ♣ Kiwi Fruit
- ♣ Berries



Platillo de Vegetales:

- ♣ Baby Bok Choy
- ♣ Crisped Spicy Eggplant
- ♣ Grilled Sweet Peppers
- ♣ Romaine Hearts
- ♣ Spanish Olives
- ♣ Cucumber
- ♣ Carrot
- ♣ Grilled Chile Dusted Asparagus
- ♣ Mushrooms Marinated in Mirin Soy Vinaigrette

*Served with a quartet of house-made accompaniments:
Cilantro-Lime / Ginger Aioli / Honey-Wasabi / Creamy Onion*

Pricing for Platillos:

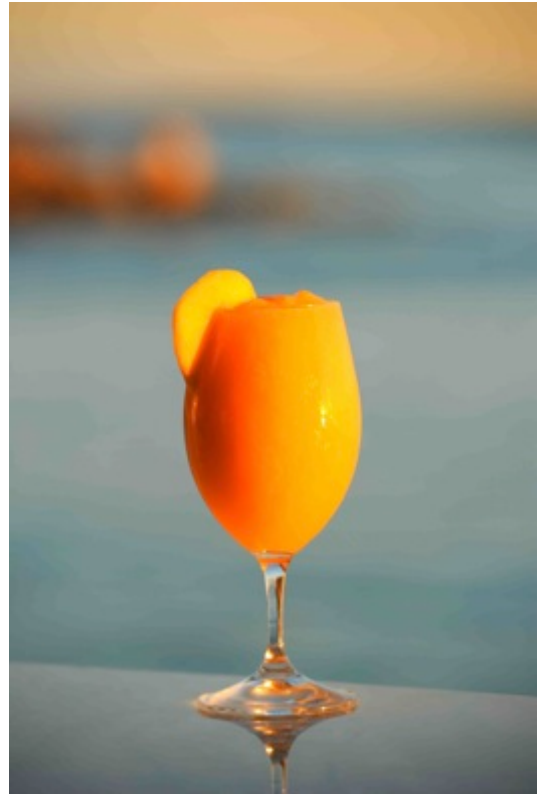
- ♣ Provides for 30 people / \$175 each

Wine & Spirits Packages*:

1. *Premium Plus Liquor* includes all **HAVANA BLUE** Specialty Cocktails & Martinis / Beer / House Wine
 - ♣ \$28 pp first hour
 - ♣ \$28 pp second hour
 - ♣ \$25 pp third hour
 - ♣ \$22 pp fourth hour
 - ♣ \$19 pp fifth hour

2. *Premium Liquor* including beer & house wine
 - ♣ \$23 pp first hour
 - ♣ \$23 pp second hour
 - ♣ \$20 pp third hour
 - ♣ \$17 pp fourth hour
 - ♣ \$14 pp fifth hour

3. *Well Liquor* including beer & house wine
 - ♣ \$20 pp first hour
 - ♣ \$20 pp second hour
 - ♣ \$17 pp third hour
 - ♣ \$14 pp fourth hour
 - ♣ \$11 pp fifth hour



**Basic sodas / juices / American coffee / tea are included in liquor packages*

**Premium non-alcoholic beverages such as bottled Voss water / specialty coffee / tea beverages are billed on consumption*

**Liquor Brand Breakdowns Available upon Request*



FOUR COURSE DINNER RECEPTIONS:

HAVANA BLUE offers elegant 4 course Event Menus available for groups 12 or more. Dinner Receptions are scheduled in 2 ½ hour increments. Events that exceed these time allotments require prior approval and a fee of \$10 per person per ½ hour will apply. Parties that arrive late and impact these time frames will incur these fees as well. Additional time may be requested at this same rate.

Each guest may select one item from each course of the selected menu package (A, B, or C) the night of the event for parties of 49 or less. Parties of 50 or more, require pre-selected courses or counts.

Vegetarian course substitutions are available the night of the event; **HAVANA BLUE** appreciates advanced notification when possible. Vegetarian substitutions maintain the same package pricing. Vegetarian standardized additions to a course, without replacement of an alternate option, may incur additional fees.

The Chef will attempt to accommodate specific dietary restrictions and allergies. Please notify us in advance whenever possible.

HAVANA BLUE can customize all menus; additional fees will apply.

When planning your event with **HAVANA BLUE** we require a guaranteed minimum; this is a binding number and your initial estimate and contract will be based off of this guarantee. Also the final head count is due 2 weeks prior the event; this number is final and binding.

A Service Charge of 22% will be added to all Event Reception final invoices. Each booked event includes two hours of personalized service from our Events Manager; any additional event planning time is billable at \$125 per hour.

In order to officially secure the event a 50% Non-Refundable Deposit is required. The 50% deposit is calculated on guaranteed minimum number or guests, package selections, and the service charge. The Event balance is due two weeks prior to the event via cash or credit card.

Reception Menu Pricing:

- ▲ Menu A \$75 pp
- ▲ Menu B \$85 pp
- ▲ Menu C \$100 pp
- ▲ Luxury Menu: “The Total Package”
 - ◆ Details Available Upon Request

MENU A: \$75 PER PERSON

PRIMER CURSO:

Haute Summer Night	<i>Jumbo Lump Crab / Shrimp / sweet peppers jicama / baby greens / rice paper summer roll / mango-habanero salguero</i>
Pizza las Palmas	<i>Thai BBQ Pulled Pork / arugula / spicy ginger drizzle / mango mojo / housemade flatbread</i>
Thai Terra Sashimi	<i>Thinly Sliced Thai Beef Tenderloin Carpaccio / shaved manchego / baby greens / crispy shitakes / ginger coulis / warm spanish balsamic reduction</i>

SEGUNDO CURSO:

Habana Ensalada	<i>Mixed Greens / pineapple a la plancha / cucumber / cherry tomatoes / red onion / queso-blanco croutons / coconut vinaigrette</i>
Sopa Del Dia	<i>Chef's daily soup creation highlighting fresh local flavors</i>

TERCER CURSO:

Relleno Snapper	<i>Red Snapper stuffed with Chorizo & Rock Shrimp / tempura Cholula® asparagus / traditional pigeon pea rice / chimichurri emulsion</i>
Havana Pollo	<i>Lightly Breaded Sofrito Marinated Organic Chicken Breast / bursting with manchego cheese, cilantro & garlic / tempura Cholula® asparagus / Cuban pigeon pea rice / Creole au jus</i>
Mojito Skirt Steak	<i>Mojito Glazed Tender Skirt Steak / Mojito & thajito dipping sauces / cilantro-chorizo mash / crispy tobacco onions</i>

CUARTO CURSO:

Coconut Rum Cake	<i>Coconut Rum soaked / toasted coconut glaze / macadamia brittle</i>
Sorbet or Ice Cream	<i>Tasting of Daily Fresh Selections</i>



MENU B: \$85 PER PERSON

PRIMER COURSO:

Tuna Pacifica	<i>Szechuan Peppercorn Dusted Tuna Tataki / white bean hummus / hoisin mojo / plantain crisp</i>
Pizza las Palmas	<i>Thai BBQ Pulled Pork / arugula / spicy ginger drizzle / mango mojo / house-made flatbread</i>
Tacos de Filet	<i>Sofrito Marinated Filet Mignon / roasted poblano crema / manchego cheese / chile-toreado salsa / house-made cilantro-corn tortillas / cilantro petals</i>

SEGUNDO COURSO:

Habana Ensalada	<i>Mixed Greens / pineapple a la plancha / cucumber / cherry tomatoes / red onion / queso-blanco croutons / coconut vinaigrette</i>
Sopa Del Dia	<i>Chef's daily soup creation highlighting fresh local flavors</i>

TERCER COURSO:

Tuna Trinity	<i>Chile Blackened Ahi Tuna / citrus jicama slaw / Thai tomato-Kaffir lime rain / wasabi mash / cilantro effervescence</i>
Mojito Skirt Steak	<i>Mojito Glazed Tender Skirt Steak / Mojito & thajito dipping sauces / cilantro-chorizo mash / crispy tobacco onions</i>
Havana Pollo	<i>Lightly Breaded Sofrito Marinated Organic Chicken Breast / bursting with manchego cheese, cilantro & garlic / tempura Cholula® asparagus / Cuban pigeon pea rice / Creole au jus</i>

CUARTO COURSO:

Strawberry 'Tres Leches' Shortcake	<i>Latin 'Three milks' Angel Food Cake / dulce de leche / fresh strawberries / ginger crema</i>
Sorbet or Ice Cream	<i>Tasting of Daily Fresh Selections</i>



MENU C: \$100 PER PERSON

PRIMER COURSO:

Tacos de Filet	<i>Sofrito Marinated Filet Mignon / roasted poblano crema / manchego cheese / chile-toreado salsa / house-made cilantro-corn tortillas / cilantro petals</i>
Cuban Sliders	<i>Slow-Roasted Pulled-Pork / Serrano Ham / manchego cheese / green apple pickles / truffle essence / pressed pan dulce / blueberry mustard "paint"</i>
Ceviche	<i>Fresh Seafood cooked naturally in citrus juices / special Chef preparations / yucca and plantain chips</i>

SEGUNDO COURSO:

Caesar de Camarón	<i>Blackened Shrimp / romaine lettuce / spring roll bowl / spiced cashews / fiery manchego Caesar dressing</i>
Sopa Del Dia	<i>Chef's daily soup creation highlighting fresh local flavors</i>

TERCER COURSO:

Miso Sea Bass	<i>Miso-Lemongrass Glazed Sea Bass / garlic spinach / wasabi mash / mango mojo</i>
Coco Mojo Camarones	<i>Coconut Rum Mojito Soy Soaked Grilled Shrimp / sweet plantain bacon mash / garlic chili bok choy / coconut papaya drizzle</i>
Ancho Filet	<i>Grilled 10 Organic Australian Filet Mignon / ancho chile & espresso rub / Cuban espresso reduction / asparagus / tempura leeks / cilantro chorizo mash</i>
Havana Pollo	<i>Lightly Breaded Sofrito Marinated Organic Chicken Breast / bursting with manchego cheese, cilantro & garlic / tempura Cholula® asparagus / Cuban pigeon pea rice / creole au jus</i>

CUARTO COURSO:

Diablo Chocó Fondanté	<i>Dark Chocolate Cake / molten white-chocó center / Cuban chocolate-espresso ice cream / fresh berries</i>
Coconut Rum Cake	<i>Coconut rum soaked / toasted coconut glaze / macadamia brittle</i>
Sorbet or Ice Cream	<i>Tasting of Daily Fresh Selections</i>



LUXURY MENU: *"THE TOTAL PACKAGE"*

"THE TOTAL PACKAGE"

\$200 per person

2 weeks advance notice required

Minimum of 5 people - Maximum of 20 people

PEARLS

Amuse / caviar / quail egg /

Vueve Cliquot "Yellow Label" Champagne Toast

GLITZ

Caribbean Lobster Blini / house-cured smoked salmon /
green apple-jalapeno crème fraiche

SPARKLE

Bitter Green Salad / mango-gorgonzola aderezo /
crispy Spanish chorizo / truffle-black pepper pan tostado / edible silver flakes

CHILL

Lychee-yuzu sorbet

PLATINUM

5 oz. Grilled Kobe Beef Filet /
lobster stuffed with crab & manchego cheese /
roasted garlic-boniatto foam / grilled baby bok choy

INDULGE

Ginger-Mascarpone Cheese Cake / raspberry compote /
Cuban chocolate foam / candy pecan tuile

AFTER PARTY

After Dinner Drink / Taylor Fladgate '20 year' Tawny Port /
Bonny Doon vin du Glaciers Moscato /
Blanco Espressotini

[Ask your Events Planner for More Details](#)



VEGETARIAN MENU OPTIONS*

PRIMER CURSO:

Latin Trio

*Black bean hummus / guacamole /
pineapple pica de gallo / yucca and plantain chips*

SEGUNDO CURSO/Saladas:

Habana Ensalada

*Mixed Greens / pineapple a la plancha / cucumber /
cherry tomatoes / red onion / queso-blanco croutons /
coconut vinaigrette*

TERCER CURSO:

Torta de Las Verduras

*Crispy tortilla filled with locally grown squash,
zucchini and fresh vegetables / garlic spinach /
Thai red curry cauliflower puree / pineapple pico*

Sexy Sides

*Choose Any 4 / spicy Cuban black beans /
grilled asparagus / garlic spinach / Cuban pigeon pea rice /
sweet fried plantains / wasabi mash / black bean risotto /
Latin stir-fry*

CUARTO CURSO/Postres (sin huevo):

Sorbets

Tasting of daily special flavors served with fresh berries

**This menu is available to our vegetarian guests as a special substitution request to any package.*

**Please inquire with our event coordinator for pricing.*

PASTRY & FLORAL OFFERINGS:

Our Events Team will create the perfect setting for your dream reception.



Flowers or buttercream, pearls or seashells, whatever your inspiration, our pastry chef, will create exquisite cakes from the finest ingredients. Whether you desire a simple, traditional cake or are envisioning a more modern, sophisticated cake we can cater to your specific request.

Special pastry requests for detailed, multi-flavored cakes with delicious & exotic icing flavors are also available. Our Specialty Pastry Chef will create a cake bejeweled with sea shells and star fish; indulge in a layer of Tropical Carrot Cake with a citrus-cream cheese icing, or Devil's Food Cake with a Mascarpone Cream and Key Lime Filling.



Special Pastries:

- ▲ Special Pastry pricing available upon request
- ▲ Cakes purchased elsewhere will incur a \$3 per person serving fee

Floral Offerings:

We'll arrange flowers for all aspects of your special event. **HAVANA BLUE** can provide everything from bouquets, vases, room arrangements, centerpieces, flowered arches, aisles & more. Let us create the tropical garden setting you desire with cutting-edge arrangements and glamorous bouquets. Our highly knowledgeable florist caters to your needs and style!



Floral Embellishments & Centerpieces:

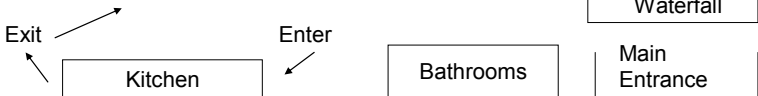
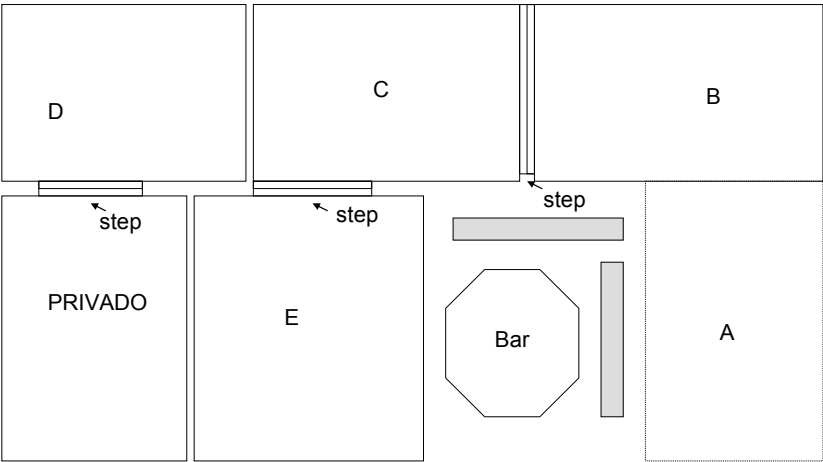
- ▲ Personalized Custom Flower Orders priced upon request



HAVANA BLUE OPEN-AIR FLOOR PLAN:

Section Capacities:

- ♣ Section A max capacity 28 pp
- ♣ Section B max capacity 30 pp
- ♣ Combined section A & B max capacity 55 pp
- ♣ Section C & D combined min capacity 56 pp, max capacity 65 pp
- ♣ Section B,C & D combined capacity 95pp
- ♣ Section E max capacity 30 pp
- ♣ Privado Room (pictured above) – Our VIP seating area, surrounded in luxurious white sheer curtains and glimmering candlelight: max 20pp, less than 16pp incurs a \$250 rental fee
- ♣ Max seating restaurant dining 160 pp (special requests can be made to accommodate up to 200pp)
- ♣ Max seating BLUE BAR 35 pp
- ♣ Max standing 700 pp (cocktails and passed appetizers only)
- ♣ Max SANDBAR (pictured right below) – 200pp
- ♣ Private Buy Out options



HAVANA BLUE BUY-OUT:

HAVANA BLUE offers large groups the option to buy-out the restaurant for your daytime or evening event. Highlights of a buy-out are that the group has the private use of the restaurant including the **BLUE Bar**, entertainment is permitted; some addition to the **HAVANA BLUE** décor is allowed and the special events gain utilization of our PA system for toasts, award ceremonies, and speeches.

HAVANA BLUE has the capability to host any group size up to 200 people in our open air, candlelit restaurant. The majority of event seating has water view and is enhanced by the sound of waves crashing on Morning Star Beach just below the restaurant. The Privado Room, which seats 20 people and is semi-private, can also be utilized in these events.

The **HAVANA BLUE Bar** provides a fabulous atmosphere for cocktail receptions prior the sit-down dinner. We feature a tantalizing selection of magnificent hors d' oeuvres, which our professional staff can offer to your esteemed guests throughout this reception of relaxed mingling and socializing.

HAVANA BLUE utilizes elegant 4 course dinner menus, which allow the guests to make selections the night of the event (for groups under 50 pp). Our Executive Chef has designed the menus to intrigue any group's taste buds with our various house favorites.



HAVANA BLUE has an extensive wine list to meet any wine connoisseur's palate. We have highly educated staff and wine sommelier to assist in making customized wine selections to compliment any meal. We also incorporate a chic specialty cocktail and martini list.

HAVANA BLUE offers various alcohol packages to work with any group requests.

HAVANA BLUE features two pastry chefs for all your wedding cake and dessert needs. Our in-house pastry chef can provide you with a simple, yet elegant wedding cake. **HAVANA BLUE** utilizes an off-site pastry chef to meet any modern bride's requests from detailed, traditional cakes to sophisticated, multi-tiered square fondant cakes including various flavors and icings. We also prepare dessert platters for your event with numerous delicacies.

HAVANA BLUE has a florist to compliment any table setting with various fresh floral arrangements for all occasions.

HAVANA BLUE Buy-Out Pricing:

- ♠ **HAVANA BLUE Buy-Out Pricing:** Contact Events Manager, 340.626.3977

ROMANTIC BEACH FRONT DINING:



HAVANA BLUE presents a memorable dining experience for you and that special someone.

These are the moments to cherish.

Envision yourself dining in paradise with the moonlit sky and the soothing sound of the Caribbean waves lapping on the shore.

A table for two is set on Morning Star Beach below **HAVANA BLUE**. We provide white linen service surrounded by a ring of glimmering candlelight and fresh island flowers on the white sand.

This unforgettable evening begins at \$350 and includes:

- ▲ Moët & Chandon Brut Champagne Toast
- ▲ 7 course tasting menu for two
- ▲ Dedicated service

Add a cocktail pairing to each course for an add'l \$50.00pp or customized wine pairing for an add'l \$75 pp.
20% gratuity will be added to the final bill.

Romantic Beach Front Dining is also available for groups on a group event menu.

May we also suggest:



SAPPHIRE BLINGINI Make it a **HAVANA** night to remember / exquisite Ultimat vodka martini / any style she likes / stunning GIA certified loose 1ct **sapphire** stone

NV 76R	Veuve Clicquot 'Yellow Label' Brut / Reims, France	95	1998 75R	Moët et Chandon 'Dom Perignon' Brut / Épernay, France	300
NV 73R	Moët et Chandon 'White Star' Blend / Épernay, France	110	NV 73L	Krug 'Grande Cuvée' Brut/Reims, France	325
1999 72	Veuve Clicquot 'Gold Label' Brut/Vintage Reserve/Reims, France	140	1997/9 74	Louis Roederer 'Cristal' Brut/Reims, France	600

For More Information Please Contact:
Events Manager, 340.626.3977 or party@whitesandevents.com

See next page for prompt reservation information.



LETTER OF AUTHORIZATION FOR CREDIT CARD USAGE

Please allow this letter to serve, as authorization for HAVANA BLUE to bill my credit card for all charges involved in the Romantic Beach Front Dining (RBF).

Date of RBF: _____ Time: _____

Occasion: _____

Cardholder Name (please print): _____

Card number: _____ Exp. Date: _____

Please charge the card on file the night of the event and present bill: Yes No

Cardholder's Signature: _____

RBF fee is \$350 for 2 pp plus 20% gratuity: Number of people: _____

Please circle: Cocktail Pairing (add \$50 pp) // Wine Pairing (add \$75 pp)

Additional Bottle Service: _____

Sapphire Blingini: Yes No

Any additional beverages / alcohol will be billed on consumption.

Approximate total to be charged: \$ _____