



• Restaurant Services •

PRICE LIST 2023

PUNTA CANA, DR



Take this document as an itinerary
of your wedding day and pick your
choices for each moment.



● COCKTAIL HOUR ●

Open Bar Selection

Prices per person per hour.

IN HOUSE | USD 8

2 signature cocktails (chosen
by you on our tasting day)

Bottled Presidente Beer

Sodas

Juices

Bottled Water

PREMIUM | USD 15

Italian Prosecco

Mimosas

Bottled Presidente Beer

Bottled Corona Beer

Sodas

Juices

Bottled Water

ALTERNATE RECOMMENDATION

Artisanal beer tasting - Beer barrel serves 70 glasses
(Available until finished) | USD 400

COCKTAIL HOUR

Appetizers

Recommended to choose 4 different options.

Spinach hot pockets.....	USD 2
Chicken hot pockets.....	USD 2
Chicken croquetes.....	USD 2
Mini caprese brochettes.....	USD 2
Cheese fried raviolis.....	USD 2
Sweet potato & avocado bites (vegan).....	USD 2
Mini brick oven rosemary focaccia.....	USD 2
Mini brick oven pizza margherita.....	USD 3
Mini pesto and prosciutto italian panini.....	USD 3
Mozzarella in carrozza.....	USD 3
Seafood ceviche.....	USD 3
Butterfly shrimps with bacon.....	USD 3
Chicken mofonguito.....	USD 3
Seafood mofonguito.....	USD 4
Chicken breast brochette.....	USD 4
Beef brochettes.....	USD 4
Shrimps brochette.....	USD 5

DINNER

Open Bar Selection

Prices per person for the entire dinner.

IN HOUSE | USD 12

Sangionesse Red Wine
Chardonnay White wine
Sodas
Juices
Bottled water

PREMIUM | USD 17

Chianti Red Wine
Falanghina White Wine
Bottled Presidente Beer
Sodas
Juices
Bottled Water

ALTERNATE RECOMMENDATION

Finish your dinner time with a selected Caribbean Rum
Tasting of the highest quality - Brugal Extra Viejo (DR), Havana
Club (Cuba), Barbancourt (Haiti), Diplomatico (Venezuela)
(price per person per 30 min) | USD 10

DINNER

Menu 1 | USD 40

After our pre wedding meeting and tasting,
your final wedding menu will have 1 entree
& 2 main courses for the guests to choose.

ENTREE 1.....Classic grilled chicken Caesar salad

ENTREE 2.....Arugula salad with cherry tomatoes
& parmigiano cheese

MAIN COURSE 1.....Chicken scaloppini in lime sauce

MAIN COURSE 2.....Italian gnocchi with Alfredo sauce

MAIN COURSE 3.....Fresh sea bass filet with
Mediterranean sauce

SIDE 1.....Saffron rice

SIDE 2.....Grilled vegetables

DINNER

Menu 2 | USD 45

After our pre wedding meeting and tasting,
your final wedding menu will have 1 entree,
1 middle course & 2 main courses for the guests to choose.

ENTREE 1.....Classic grilled chicken Caesar salad

ENTREE 2.....Rustic italian octopus salad

MIDDLE COURSE 1.....Penne with creamy spinach sauce

MIDDLE COURSE 2.....Homemade ragu and bechamel
italian cannellon

MAIN COURSE 1.....Chicken supreme with white wine
sauce & peppers

MAIN COURSE 2.....Sea bass filet with dominican
coconut sauce or Mediterranean sauce

MAIN COURSE 3.....Homemade italian vegetables crepe

SIDE 1.....Baked potato

SIDE 2.....Grilled vegetables

DINNER

Menu 3 | USD 50

After our pre wedding meeting and tasting,
your final wedding menu will have 1 entree,
1 middle course & 2 main courses for the guests to choose.

ENTREE 1.....Fresh classic Caprese salad

ENTREE 2.....Dominican mofongo (plantain basket) filled with
shrimps in Criolla sauce and guacamole topping

MIDDLE COURSE 1.....Brick oven sweet plantain and
beef italian lasagna

MIDDLE COURSE 2.....Penne with creamy vodka &
seafood sauce

MAIN COURSE 1.....Roasted pork leg

MAIN COURSE 2.....Bistec encebollado

MAIN COURSE 3.....Dominican style stewed shrimp

SIDE 1.....Black beans dominican style rice

SIDE 2.....Grilled vegetables

DINNER

Menu 4 | USD 55

After our pre wedding meeting and tasting,
your final wedding menu will have 1 entree,
1 middle course & 2 main courses for the guests to choose.

ENTREE 1..... Grilled picaña salad

ENTREE 2..... Parmigiana di melanzane

MIDDLE COURSE 1..... Homemade seafood cannelloni

MIDDLE COURSE 2..... Fettuccini Huracan with lobster bites,
porcini mushrooms, fresh tomatoes with truffie oil

MAIN COURSE 1..... Grilled lobster served with
champagne & butter sauce

MAIN COURSE 2..... Filet Mignon

MAIN COURSE 3..... Mahi Mahi filet with white wine
and herbs sauce

SIDE 1..... Baked potato

SIDE 2..... Grilled vegetables

DINNER

Wedding Menu

ALTERNATE RECOMMENDATION

Sample our best entrees - Surf & Turf plated menu | USD 75
After our pre wedding meeting and tasting, your final wedding menu will have 1 entree, 1 middle course which will have 1 plated pasta dish and 1 family style dish, and 2 main courses for the guests to choose (all options of main courses can be added as an option of your surf and turf menu)

ENTREE 1.....Grilled picaña salad & classic Caesar salad

ENTREE 2.....Grilled octopus salad & Catalana salad

MIDDLE COURSE 1..... Italian gnocchi with Alfredo sauce
(plated) & Penne with vodka & seafood sauce (family style)

MIDDLE COURSE 2.....Homemade ragu and bechamel italian
cannelloni (plated) & Fettuccini Huracan with lobster bites,
porcini mushrooms, fresh tomatoes and truffie oil (family style)

MAIN COURSE 1.....Grilled lobster served with champagne
& butter sauce & Filet Mignon

MAIN COURSE 2.....Roasted pork leg & Mahi Mahi filet
with white wine and herbs sauce

SIDE 1.....Baked potato

SIDE 2.....Grilled vegetables

SWEET MOMENT

After dinner

Price per unit.

Mini desserts recommended to choose 3 different options.

Cupcakes.....	USD 2,5
Donuts.....	USD 2,5
Tiramisu.....	USD 2,5
Brownies (black and white).....	USD 2,5
Cheesecakes (classic, passion fruit or oreo).....	USD 2,5
Cannoli Siciliani.....	USD 2,5
Thousand Layer Cake (millefoglie).....	USD 2,5
Pies (lemon, pear or forrest berries).....	USD 2,5
Italian Mini Crostata (chocolate, apple or berries).....	USD 2,5
Dominican Coquitos.....	USD 2,5
Churros.....	USD 2,5
Rice Pudding.....	USD 2,5

PARTY TIME

Open Bar Selection

Prices per person per hour.

IN HOUSE | USD 12

House Whisky | House Vodka | House Tequila | House Gin
Brugal Añejo Rum | Brugal White Rum | In house Liqueur
Presidente beer | In house Mamajuana | Soft drinks | Bottled water

INTERNATIONAL | USD 15

Dewars White Label | Johnny Walker Red Label | Vodka Absolut
Tequila | Tanqueray Gin | Brugal Extra Viejo Rum | White Rum
International Liqueur | Presidente beer | Corona beer
In house Mamajuana | Soft drinks | Bottled water

PREMIUM | USD 20

Dewars 12 years | Jhonny W. Black Label | Grey Goose Vodka
Patron Tequila | Bombay Gin | Barcelo Imperial Rum
Premium Liqueur | Presidente beer | Corona beer | Stella Artois
In house Mamajuana | Soft drinks | Bottled water

PARTY TIME

Late Night Buffet

Buffet style station in the middle of party time. Price per person.

OPTION 1 | USD 7

Homemade mini Burgers
French Fries with Cheese
Nachos with Guacamole
Mini Hot Dogs

OPTION 2 | USD 9

Fresh Brick
Oven Pizza Variety:
Margherita, Pepperoni,
Four Cheeses.

IF YOU HAVE MORE THAN 50 PEOPLE ATTENDING TO YOUR WEDDING, THE PRIVATIZATION FEES WILL BE COMPLIMENTARY. WE WILL CLOSE THE RESTAURANT AND BEACH AREA FOR YOU. THE PRIVATIZATION FEE FOR GROUPS WITH LESS THAN 50 GUESTS ATTENDING IS USD 1,500.

THIS IS AN OPTION, OUR FEE IS NOT MANDATORY.



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THANK YOU FOR YOUR ATTENTION!