



INTERCONTINENTAL MEETINGS



INTERCONTINENTAL®
CARTAGENA DE INDIAS

*InterContinental Cartagena de Indias - Bocagrande Cra. 1 N° 5-01
Visit www.intercontinental.com/cartagena or [click here](#) to contact us*

Whatever the size or theme of your event, we use our extensive culinary knowledge to create authentic lunches, snacks and dinners.

Our dishes of Local Origins offer signature recipes inspired by the destination, including dishes that showcase some of the best seasonal ingredients from our region.

While our International Cuisine recipes use our global knowledge and experience of our chef to offer a collection of classic and contemporary dishes from different parts of the world.

For all our menus, where possible, we use local ingredients, with special care in fresh products and natural.

Our team would be happy to work with you to create your own Insider menu to ensure you and your attendees a truly unique and memorable experience.

-  Regional dish
-  Low in fat
-  International kitchen
-  Certified
-  Vegetarian
-  Healthy
-  Contains milk
-  It contains gluten
-  New offer
-  Contains mushrooms
-  Contains Other Allergies
-  Contains Peanuts and Nuts
-  Contains seafood
-  Consume raw meats, poultry, fish, shellfish and eggs or medium raw can increase the risk of contracting food-borne diseases



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INTERCONTINENTAL MEETINGS.

BREAKFAST

Buffet style minimum 50 pax

CONTINENTAL

Fresh juice, mixed fruits, bread basket, coffee, chocolate or tea, butter and jam

AMERICAN

Freshly squeezed juice, seasonal fruit selection, assorted bread basket, scrambled eggs (choice of Creole sauce, bacon, ham, or cheese), coffee, hot chocolate, or tea, served with butter and jam

HEALTHY

Green juice, fruit cocktail, natural yogurt, granola with almonds, smoked salmon on a wholemeal toast with low fat cheese, oat meal cracker with honey, decaffeinated coffee, light chocolate, lactose free milk, low fat milk or tea

CARIBBEAN

Fresh juice, mixed fruits, corn cakes stuffed with egg, fried plantain, local white cheese, fried pork rind, bread basket with cheese buns, coffee, chocolate or tea, butter and jam



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INTERCONTINENTAL MEETINGS.

BREAKFAST

Buffet style minimum 50 pax

INTERNACIONALS

ITALIAN    

Fresh juice, mixed fruits, bread basket, mushroom, asparagus frittata & prosciutto and tomato grissinis, coffee, chocolate or tea, butter and jam

SPANISH   

Fresh juice, mixed fruits, bread basket, spanish potato tortilla with sausage, tomato toast, coffee, chocolate or tea, butter and jam



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INTERCONTINENTAL MEETINGS.

BRUNCHES

Buffet style minimum 40 pax

BRUNCH I

Juices

- Natural fresh juices (orange & strawberry)

Breads

- Colombian Pan de Bono (cheese bread)
- Croissant
- Corn bread
- Banana bread

Cold station

- Seasonal fruits
- Caprese salad
- Greek salad
- Roast Beef
- Avocado and vegetable mini sandwich

Hot station

- Crispy chicken
- Egg & smoked bacon quesadillas
- Cocktail sausage with mini cheese arepa
- Blueberry pancake with maple syrup
- Triangle potatoes with pico de gallo
- Egg arepa

Dessert

- Mini petit four

BRUNCHES

Buffet style minimum 40 pax

BRUNCH 2

Juices

- Natural fresh juices (orange & strawberry)

Breads

- Colombian Pan de Bono (cheese bread)
- Croissant
- Corn bread
- Banana bread

Cold Station

- Fruit cup with yogurt and granola
- Caesar salad
- Cherry tomatoes and buffalo cheese skewer
- Roasted eggplant with tahini
- Smoked salmon montadito with subtle notes of sour cream

Hot station

- Tortilla omelette with vegetable filling
- Mini grilled cheese sandwich
- Crispy chicken wraps
- Kibbeh served with yogurt and mint
- Waffles with maple syrup, strawberries, and chocolate
- Spiced Glazed Ham

Dessert

- Colombian traditional sweets



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BRUNCH SERVED FOR EVENTS

From 10 people

Drinks

- Mimosas

Fruits

- Seasonal fruit cup or fruit of your choice

Cravings (choose two)

- Corn cakes stuffed with egg (traditional colombian dish)
- Fried pork rind with casava
- Patacones with sour cream and hogao
- French toasts with organic honey and berries
- Creamy cheese pancakes with honey and berries

Irresistible flavors (select one)

- Eggs Benedict with smoked bacon
- Spanish omelette with chorizo
- Vegetable frittata
- Ham and Dutch cheese omelet
- Shakshuka with eggs, spices, and tomato
- Toasts with smoked salmon, avocado, and sour cream
- Toasts with Serrano ham, poached egg, and hollandaise sauce
- Toasts with guacamole, omelet, and feta cheese
- Fresh cheese toast with scrambled eggs and tomato
- Spinach and portobello mushroom toast with roasted tomatoes and avocado
- Fresh cheese toast with scrambled eggs and tomato

Desserts



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CLASSIC COFFEE STATION

Coffee, tea, aromatic infusion and seasonal biscuits

PREMIUM COFFEE STATION

\$46,000 COP

"Offered in the InterContinental Board Room and 6th Floor

Lounges, this service includes coffee, tea, herbal infusions, milk, and freshly baked cookies. Enjoy a Nespresso experience with a selection of premium varieties:

- Colombia Organic
(Creamy and enduring)
- Ristretto
(The classic choice)
- Vanilla Coffee
(Distinct vanilla aroma)
- Caramel Coffee
(Sweet caramel aroma)
- Decaffeinated
(Full-bodied)
- Forte
(Intensely balanced)



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INTERCONTINENTAL MEETINGS®

COFFEE BREAKS **D G**

STANDARD **D G**
(Choose 2 per person)

SALTY SELECTIONS

- Cheese sticks
- Beef empanadas with local & traditional sour cream and homemade chili sauce
- Cheese empanadas with local & traditional sour cream and homemade chili sauce
- Spinach & cheese pastry
- Vegetable wrap with fresh cheese
- Crispy chicken wrap with vegetables & cheese
- Traditional Colombian buñuelo (cheese fritter)
- Ham & cheese skewers
- Mini ham & double cream cheese sandwich
- Mini cornbread sandwich with roast beef, roasted tomatoes & cheese
- Mini whole wheat sandwich with portobello, avocado & arugula
- Mini chicken sandwich
- Mini vegetable sandwich
- Kibbeh (quibbes)
- Cheese "carimañolas" (stuffed yuca croquettes)
- Beef "carimañolas" (stuffed yuca croquettes)
- Chicken & corn pastry
- Mini egg arepa
- Corn empanada with chicken
- eef & a cheese "carimañolas" (stuffed yuca croquettes)
- Egg-Stuffed Arepa
- Caprese pastry
- Guava pastry
- Spanish chorizo pastry
- Colombian Pan de Bono (cheese bread)

SWEET SELECTIONS

- Carrot cake
- Banana muffin
- Oatmeal and chocolate chip cookies
- Mango mousse with dulce de leche
- Mini fruit cocktail with ice cream
- Vanilla muffin
- Chocolate muffin
- Dulce de leche puff pastry
- Guava puff pastry
- Fruit tart
- Colombian 'enyucado' (traditional cassava and coconut cake)

COFFEE BREAKS

VEGETARIAN - VEGAN

SALTY SELECTIONS

- Roasted vegetable sandwich on whole wheat bread
- Spinach & cheese pastry
- Caprese skewer with buffalo cheese
- Sweet corn arepas with fresh cheese
- Colombian Pan de Bono (cheese bread)
- Avocado quesadillas with pico de gallo
- Cheese “carimañolas” (stuffed yuca croquettes)
- Tomato, avocado, olive & basil bruschetta
- Eggplant rolls
- Pesto vegetable wraps
- Green mango ceviche
- Mini portobello burgers with spinach, roasted tomato & caramelized onion

SWEET SELECTIONS

- Red berry parfait
- Wine-poached pear with nuts
- Sorbet of the day
- Seasonal fruit cup
- Coconut bites



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COFFEE BREAKS

PREMIUM  

SALTY SELECTIONS

- Mini sandwich with smoked salmon, avocado, and herbed cheese on artisanal bread.
- Mini sandwich with Cartagena-style beef and costeño cheese on cornbread.
- Chicken or beef crepe with spinach and cheddar cheese
- Mediterranean Bruschetta with cherry tomatoes, basil, olives and feta
- Quiche with ham, bacon, and a rich double cream cheese filling.
- "Reina Pepiada" (Venezuelan arepas filled with a savory mixture of chicken and creamy avocado)
- Octopus empanadas with romesco sauce.
- Plantain basket with shredded beef, creole sauce, and sour cream

SWEET SELECTIONS

- Blueberry muffin
- Lemon tartlet
- Chocolate truffle
- Apple strudel



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COCKTAILS SELECTIONS

COLD APPETIZERS

- Smoked salmon tartlet with cream cheese & dill **D**
- Cured meats & aged cheese skewer **D**
- Buffalo cheese skewer with cherry tomato & basil **D**
- Red tuna montadito over creole potato and avocado *****
- Mango ceviche with crunchy corn *****
- Peruvian-style fish ceviche *****
- Cartagena-style shrimp cocktail **S**
- Octopus cocktail with olives & capers **S**
- Tapenade
- Plantain, yuca & potato chips with local & traditional sour cream, homemade chili sauce & guacamole **D**
- Vegetable crudités with hummus & baba ghanoush **S** *****
- Assorted sushi
- Chicken shawarma with sesame
- Serrano ham with arugula, bocconcini cheese & cherry tomato

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COCKTAILS SELECTIONS

HOT APPETIZER

- Cheese-filled or meat-filled carimañolas (cassava fritters)
- Coconut rice croquettes and cartagena style beef
- Fried plantains with white cheese and creole tomato sauce **D**
- Kibbehs with sour cream and spicy chili sauce **D**
- Plantain basket with shredded meat
- Caribbean corn muffin with tenderloin
- Crunchy fish skewers with sweet chili sauce
- German mini sausage with anisette corn muffin
- Coconut shrimps brochette **S**
- Oriental chicken satay, marinated in black beer and herbs
- Argentinean beef patties with olives and eggs
- Italian cheese flat bread, flavoured with truffles **D**
- Tenderloin and vegetable egg spring roll
- Risotto croquette with portobello mushroom **M**
- Octopus corn patty with nut and red pepper sauce

SWEETS

- Colombian 'enyucado' (traditional cassava and coconut cake)
- Chocolate truffles
- Coconut balls
- Strawberries with chocolate
- Fruit tartlet

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LUNCH BOX

To take away

RICES

- Fried chicken rice with soy sauce, vegetables, and egg tortilla, served with plantain chips
- Cabbage flavored rice with pork served with a side of plantain chips
- Vegetable chaufa rice served with plantain chip

LASAGNAS

- Bolognese
- Chicken
- Spinach and cheese

SANDWICHES

- Caprese (chicken, tomato, mozzarella cheese, cornbread, and pesto) served with potato chips
- Cartagenero (Cartagena-style beef, costeño cheese, plantain chips on cornbread) served with crispy cassava
- Magenta (smoked salmon, herb cream, avocado, and pickles on premium bread) served with assorted chips
- Vegetarian (roasted tomatoes, portobello mushrooms, zucchini, eggplant, and caramelized onion on whole grain bread) served with plantain chips

POKES (bowl)

- Salmon, quinoa, avocado, cherry tomatoes, cucumber, and soy sauce
- Shrimp, brown rice, avocado, cherry tomatoes, mango, and soy sauce
- Chicken breast, Mediterranean pasta, fresh cheese, avocado, tomato, and vinaigrette



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BUFFETS

Minimum 50 pax

CLASSIC I

SALADS

- Lettuce salad with parmesan cheese and croutons
- Basil tomato salad
- Beet and carrot salad with orange
- Garnitures: soft corn, peas, fresh cheese and onion
- Dressings: tamarind vinaigrette, olive oil and balsamic

MAIN COURSES

- Red wine beef sirloin
- Chicken breast with neapolitan and basil sauce
- Pork tenderloin in passion fruit sauce
- Mash potato au gratin
- Vegetables au ginger

DESSERTS

- Strawberry mousse
- Brownie



BUFFETS

Minimum 50 pax

CLASSIC II

SALADS

- Lettuce salad with caramelized coconut
- Tomatoes salad on coriander olive oil
- Sauerkraut salad with apple
- Garnitures: soft corn, peas, onion and white cheese
- Dressings: tamarind vinaigrette, olive oil and balsamic

MAIN COURSES

- Fish fillet on a butter caper sauce
- Pork loin in peach sauce
- Skirt steak with chimichurri sauce
- Baked potatoes with rosemary and garlic butter
- Vegetables lasagna

DESSERTS

- Passion fruit mousse
- Three Milk Cake

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BUFFETS

Minimum 50 pax

CLASSIC III

SALADS

- Mix lettuce salad with roasted apricots
- Mixture of tomatoes with basil and red onions
- Russian potato salad
- Garnitures: soft corn, peas, onion, white cheese
- Dressings: tamarind vinaigrette, extra virgin olive oil and balsamic

MAIN COURSES

- Fish fillet with mushroom meuniere sauce
- Chicken breast on a cheese and dijon mustard sauce
- Peruvian lomo saltado
- Coconut rice
- Fried cassava and breaded eggplants

DESSERTS

- Mango mousse
- Mini carrot cake



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BUFFETS

Minimum 50 pax

SUPERIOR I

SALADS

- Mixed Lettuce with white cheese
- Tomatoes with olives and cucumber
- Tabbouleh
- Fish ceviche
- Garnitures: soft corn, peas, onion, white cheese
- Dressings: tamarind vinaigrette, extra virgin olive oil and balsamic

MAIN COURSES

- Caribbean fish soup
- Cartagena style black beef
- Breaded fish with caribbean cheese
- Corozo nut chicken
- Coconut rice with grapes
- Vegetable lasagna

DESSERTS

- Red velvet cake
- Blackberry mousse
- Vanilla sponge with dulce de leche



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BUFFETS

Minimum 50 pax

SUPERIOR II

SALADS

- Mixed lettuce with strawberry slices
- Pineapple tomatoes and mozzarella cheese
- Potatoes with smoked bacon
- Shrimps cocktail
- Garnitures: soft corn, peas, onion, white cheese
- Dressings: tamarind vinaigrette, extra virgin olive oil and balsamic

MAIN COURSES

- Chicken & vegetable soup
- Filet mignon in mushroom sauce
- Cilantro-battered fish fillet with caper sauce
- Glazed pork tenderloin in apple & red wine sauce
- Rice with white beans
- Roasted vegetables with oregano & tomato purée

DESSERTS

- Vanilla Three Milk Cake
- Mini lemon pie
- Fruit slices



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BUFFETS

Minimum 50 pax

SUPERIOR III

SALADS

- Mixed lettuce with crispy onions
- Tomato with beet in sweet sauce with wine
- Pasta salad with grilled peppers, olives and oregano
- Shrimps and fish ceviche
- Garnitures: soft corn, peas, onion and white cheese
- Dressings: tamarind vinaigrette, olive oil and balsamic

MAIN COURSES

- Tomato cream soup
- Thin slices of beef tenderloin, stuffed with mozzarella cheese and dry tomatoes
- Fried red snapper fillet
- Chicken supreme in champagne sauce
- Garlic vegetables
- Pork Apastelado Rice (Local dish)

DESSERTS

- Arequipe cheesecake
- Mini carrot cake
- Coconut sweets with condensed milk and cinnamon



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BUFFETS

Minimum 50 pax

LUXURY I

SALADS

- Variety of three lettuces with cheese truffle
- Tomatoes with basil and buffalo cheese
- Fried and marinated eggplants
- Fish ceviche
- Hams selection skewer
- Garnitures: soft corn, peas, onion and white cheese
- Dressings : tamarind vinaigrette, olive oil and balsamic

MAIN COURSES

- Beef medallions in sweet coffee sauce, accompanied with asparagus
- Salmon in shrimps sauce
- Chicken stuffed with almonds, smoked bacon in a balsamic sauce
- Roasted potatoes with herbs and coriander oil
- Grilled vegetables with oregano and mashed tomatoes
- White coconut rice

DESSERT *(choose 4 from the following)*

- Lemon pie
- Blackberry mousse
- Vanilla sponge with dulce de leche
- Profiteroles filled with pastry cream (various flavors)
- Baked arequipe cheesecake
- Fruit slices
- Mini muffin (Chocolate, Vanilla, Red velvet)
- Éclair (various fillings)
- Coconut sweets with condensed milk and cinnamon
- Vanilla Three Milk Cake



BUFFETS

Minimum 50 pax

LUXURY II

SALADS

- Ceasar salad with thin slices of parmesan cheese and herbs croutons
- Tomatoes with cured ham and melon pearls
- Sushi selections
- Shrimps ceviche
- Hams skewer
- Garnitures: soft corn, peas, onion and white cheese
- Dressings: tamarind vinaigrette, olive oil and balsamic

MAIN COURSES

- Cartagena style beef
- Red snapper fillet breaded and fried in coconut milk
- Chicken breast in a curry green mango sauce with vegetables
- Brown coconut rice with grapes
- Baked cola plantains with cinnamon
- Fried cassava

DESSERT *(choose 4 from the following)*

- Lemon pie
- Blackberry mousse
- Vanilla sponge with dulce de leche
- Profiteroles filled with pastry cream (various flavors)
- Baked arequipe cheesecake
- Fruit slices
- Mini muffin (Chocolate, Vanilla, Red velvet)
- Éclair (various fillings)
- Coconut sweets with condensed milk and cinnamon
- Vanilla Three Milk Cake

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BUFFETS

Minimum 50 pax

LUXURY III

SALADS

- Premium lettuce salad with rucula and dry tomatoes
- Tomatoes with olives, feta cheese and basil
- Purple cabbage with red wine and apples
- Salmon and tuna tartare
- Hams skewer
- Garnitures: soft corn, peas, onion and white cheese
- Dressings: tamarind vinaigrette, olive oil and balsamic

MAIN COURSES

- Tenderloin pave with parsley oil and grilled peppers
- Breaded and fried red snapper with caribbean cheese
- Chicken breast stuffed with dijon mustard sauce
- Eggplant and tomato lasagna
- Cabbage pork flavored rice
- Traditional spanish “patatas bravas

DESSERT *(choose 4 from the following)*

- Lemon pie
- Blackberry mousse
- Vanilla sponge with dulce de leche
- Profiteroles filled with pastry cream (various flavors)
- Baked arequipe cheesecake
- Fruit slices
- Mini muffin (Chocolate, Vanilla, Red velvet)
- Éclair (various fillings)
- Coconut sweets with condensed milk and cinnamon
- Vanilla Three Milk Cake



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THEMED BUFFETS

Minimum 50 pax

ARABIC  

SALADS

- Mixed rucula, spinach and lettuce with sesame seeds
- Tomato, cucumber, peppermint, melón and lime
- Tabbouleh
- Wraps in grape leaves
- Quinoa with cranberries and vegetables
- Hummus and baba ghanoush with pita bread
- Stirfried eggplants
- Assorted chips with sour yogurt
- Dressings: olive oil, balsamic vinegar and vinaigrette

MAIN COURSES

- White fish fillet with peppermint butter
- Moroccan chicken
- Middle eastern skewer of curry beef
- Almond rice
- Deep fried mashed chickpeas
- Sauteed vegetables with ginger, scallions and lemongrass

DESSERTS

- Almond carrot cake
- Orange pudding
- Tamarind mousse



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THEMED BUFFETS

Minimum 50 pax

ITALIAN  

SALADS

- Caesar salad
- Basil tomatoes
- Pickled mushrooms
- Marinated olives
- Cheese selection

MAIN COURSES

- Long pasta
- Short pasta
- Neapolitan sauce
- Basil sauce
- Cheeses sauce
- Tomato meatballs
- Chicken milanese with parmesan cheese

DESSERTS

- Italian tiramisu
- Red fruits panna cotta



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THEMED BUFFETS

Minimum 50 pax

PERUVIAN  

-By Invited Peruvian Chef Jorge Chavarri

SALADS

- Lettuce with soft corn and purple onion
- Incas tomatoes with peruvian yellow pepper vinaigrette
- Mashed potatoes mixed with yellow pepper, wrapped in avocado, coriander and shredded chicken
- Octopus au black olives
- Corvina ceviche

MAIN COURSES

- Sautéed beef with onions, tomato and french fries
- Pork adobo peruvian style
- Chorrillana style fish filet
- Wok vegetable fried rice
- Potatoes with peruvian style cheese sauce

DESSERTS

- Suspiro limeño (creamy caramelised milk custard)
- Soursop mousse
- Rice pudding



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THEMED BUFFETS

Minimum 50 pax

THAI 
-By Invited Chef Apisak Manorome

SALADS

- Bamboo lettuce salad
- Green papaya with cherry tomatoes, beans, peppers, peanut and lemon
- Mango and pineapple with color peppers, toasted peanut and sweet pepper
- Garnitures: corn, chinese roots and onions with sesame

MAIN COURSES

- Thai egg fried rice
- Vegetables pad thai
- Chicken in peanut and coconut milk sauce
- Beef tenderloin in soya and hoisin sauce
- Fish fillet in red curry sauce

DESSERTS

- Banana and coconut crème brûlée
- Sticky rice of coconut and mango

THEMED BUFFETS

Minimum 50 pax

HINDÚ 

–By Invited Chef Suman Sandillya

SALADS

- Mixed lettuce with mango
- Tomatoes served with raita of yogurt and mint
- Chick peas salad with indian spices and dry fruits
- Garnitures: caramelized onions (onion bhajii), fried indian bread, peas au curry
- Dressings: olive oil, balsamic vinegar, tamarind vinaigrette, mango chutney with mint

MAIN COURSES

- Mulligatawny Soup: lentils, coconut and apples soup
- Tandoori Chicken: grilled marinated chicken with yogurt, spices
- Beef Kofta: beef served with chili and nuts sauces
- Fish Curry Malabar: fish fillet with coconut sauce, cream and spices
- Basmati Rice: prepared in its natural scent with saffron
- Vegetables Pakora: vegetable assortment and chickpea flour

DESSERTS

- Kheer: indian milk rice with almonds, saffron and cardamom
- Gulab Jamun: fried flour balls seasoned with sweet syrup



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THEMED BUFFETS

Minimum 50 pax

BBQ

SALADS

- Mixed lettuces with herb croutons
- Pesto tomatoes
- Pasta salad with olives, oregano y grilled peppers
- Soft corn, chick peas, shredded cheese, marinated onion rings
- Dressings: olive oil, balsamic vinegar and vinaigrette

MAIN COURSE

- Grilled salmon
- Grilled chicken with corozo bbq sauce
- Grilled tenderloin with chimichurri sauce
- Grilled pork ribs in plum sauce
- Roasted potatoes
- Oven baked riped plantain
- Grilled butter corn

DESSERTS

- Chocolate cake
- Mango mousse in caramelised milk



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THEMED BUFFETS

Minimum 50 pax

COSTEÑO  

SALADS

- Mix lettuce with orange rings
- Fried eggplants salad
- Tomatoes with white cheese
- Cohombro with mango and heart palms
- Fish ceviche with coconut milk

MAIN COURSES

- • Cartagena style beef
- Stirfried fish fillet
- Chicken in corozo sauce
- Coconut rice
- Baked riped plantain with kola
- Fried cassava

DESSERTS

- Colombian 'enyucado'
(traditional cassava and coconut cake)
- Coconut pie
- Tamarind bites

BUFFET IN STATIONS FOR EVENTS

Minimum 50 pax

CEVICHE AND MONTADITO STATION

- Ceviche de pescado con leche de coco y maracuyá
- Coctel de camarones cartagenero
- Ceviche mixto de pulpo, camarones y pescado
- Ceviche de mango con hilos de cebolla roja y cilantro
- Montadito de pulpo con mayonesa de aceitunas
- Montadito de camarones crocantes con crema agria
- Chips surtidos, de plátano verde, yuca y papa

MEXICAN STATION \$55.000 COP

- Tacos: ground beef, chicken, and shrimp
- Tostadas with shredded chicken
- Quesadillas with refried beans and cream
- Totopos (corn chips)
- Refried beans
- Guacamole
- Pico de gallo
- White cheese
- Sauces: spicy, green, and tomato

PASTA STATION \$55.000 COP

- Antipasto platter with vegetables, cheeses, olives, pickles, and bruschetta
- Long and short pasta
- Sauces: Napolitana, Alfredo, and Pesto
- Chicken Milanese
- Meatballs



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SERVED MENU

CLASSIC

Appetizers

(select one choice)

- Chicken Montadito with creole potatoes, avocado, Asian mayonnaise, and coriander
- Marinated Fish Ceviche with lime juice, passion fruit, and red onion.
- Tomato Cream with avocado, Parmesan Reggiano cheese, and basil
- Greek Salad drizzled with olive oil, featuring a refined blend of feta cheese, cherry tomatoes, cucumber, olives, red onion, arugula, and oregano

Main Courses

(select one choice)

- Chicken breast in Mushroom Sauce
- Pork Tenderloin marinated in coriander seeds and cumin, grilled and served with apricot sauce and sweet chili
- Cartagena-Style Beef: braised and baked beef with sweet pepper, mustard, and panela.
- Thai Rice: wok-fried with chicken, shrimp, vegetables, pineapple, egg, cashews, and soy sauce

Dessert (select one choice)

- Chocolate cake
- Red berry cheesecake
- Carrot cake

Garnitures (select one choice)

- Truffled mashed potatoes
- Roasted potatoes bruschette
- Parmesan risotto with mushrooms
- Coconut rice croquettes
- Grilled vegetables
- Oriental vegetables au ginger

SERVED MENU

SUPERIOR

Appetizers (select one choice)

- Thai Rolls filled with mushrooms, Chinese roots, oriental noodles, and sweet chili
- Mixed Ceviche of shrimp and fish marinated with lime juice, passion fruit, and red onion
- Coconut Shrimp Salad with lettuce hearts, colorful mixture of cherry tomato varieties, baby onions, avocado, and corozo dressing.
- Tomato Cream with avocado, Parmigiano Reggiano cheese, and basil

Main Courses (select one choice)

- Saumon à l'orange: cooked in a reduction of orange, white wine, and ginger
- Beef medallion marinated with rosemary and served with a tomato base sauce
- Cartagena-Style Rice with shrimp, crab, crab claws, coconut milk, achiote, scallions, and cilantro, served with plantain chips and avocado.
- Chicken breast stuffed with caramelized apple and dry fruits, grilled and served with mustard and orange sauce

Dessert (select one choice)

- Tres leches (milk-soaked cake)
- Coconut or Lemon Pie
- Red Berry Mousse

Garnitures (select one choice)

- Truffled mashed potatoes
- Roasted potatoes bruschette
- Parmesan risotto with mushrooms
- Coconut rice croquettes
- Grilled vegetables
- Oriental vegetables au ginger



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SERVED MENU

LUXURY I

Appetizers

(select one choice)

- Shrimp Montadito with creole potatoes, avocado, Asian mayonnaise, and cilantro
- Thai Roll with tenderloin, mushrooms, Chinese roots, oriental noodles, and sweet chili
- Cartagena-Style Mixed Ceviche with shrimp and fish marinated in lime juice, passion fruit, and red onion
- Eggplant Rolls filled with oriental vegetables

Main Courses

(select one choice)

- Red Snapper Fillet in Coconut Milk
- Bacon-wrapped Beef Tenderloin, roasted and served with balsamic and Malbec sauce
- Chicken Mignonette with walnuts in balsamic sauce

Dessert (*choose 4 from the following varieties*)

- Mini chocofudge cake
- Mini carrot cake
- Mini red velvet cake
- Mini orange & poppy seed cake
- Mini coconut pie
- Mini lemon pie
- Tres leches cup (milk-soaked cake cup)
- Tiramisu cup
- Guava cheesecake
- Colombian coffee cup
- Red berry mousse
- Mini pavlova
- Tamarind cup

Garnitures (select one choice)

- Truffled mashed potatoes
- Roasted potatoes bruschette
- Parmesan risotto with mushrooms
- Coconut rice croquettes
- Grilled vegetables
- Oriental vegetables au ginger



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SERVED MENU

LUXURY II

Appetizers

(select one choice)

- Beef Carpaccio. Pepper-crusted beef tenderloin served with Parmesan shavings and arugula.
- Smoked Salmon Carpaccio. Thin slices cured with spices, served with mango relish.
- Langostino Montadito
Served with mashed creole potatoes, avocado, and crisp toppings.
- Red Tuna Tartare with Ricotta and Avocado. Served with sesame oil, sesame seeds, and avocado.

Main Courses

(select one choice)

- Grilled beef tenderloin & prawn duo, marinated with pepper and served with panela & rum sauce
- Grilled white pepper salmon fillet, served with mango & macadamia chutney
- Duo of bacon-wrapped beef medallion & spinach-stuffed chicken breast, with bacon & dried fruits

Dessert

- Mini dessert table
(4 varieties)

Garnitures (select one choice)

- Truffled mashed potatoes
- Roasted potatoes bruschette
- Parmesan risotto with mushrooms
- Coconut rice croquettes
- Grilled vegetables
- Oriental vegetables au ginger



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MENÚ SERVIDO

SOCIAL EVENTS

(select 1 cold or hot)

Hot Appetizers

- Stirfried cassava prawn with red wine passion fruit sauce
- Stirfried coconut shrimps, served with a petit fresh salad
- Cartagena tenderloin, montadito style, served with anise white corn dough
- Baked camembert with honey and wild fruits sauce

Cold Appetizers

- Mexican octopus carpaccio, marinated with yellow chili
- Turkey rolls, stuffed with herb cheese, served with corozo nut sauce
- Roast beef of black Cartagena beef with a mix of lettuce
- Melon pearls with serrano ham with Modena balsamic

Sherbet

(choose 1 cold or hot)

Hot

- Creole potato shot with caramelized apple and blue cheese
- Cointreau tomato shot with crunchy bocconcini and prosciutto

Cold

- Mandarine with cranberries
- Sapodilla with strawberries

Main Courses (choose one)

- Grilled lamb cutlets, served with rosemary balsamic sauce, accompanied with mashed potato with peas
- Slow cooked tenderloin, served with a red wine and rose pepper sauce, accompanied with sea salt asparagus
- Sesame seed encrusted salmon fillet, served with vietnamese lemongrass and sweet chili, accompanied with thin vegetables
- Seasonal white fish fillet with rum pepper mint butter, accompanied with baby carrots
- Chicken breast stuffed with dry fruits chucrut in old style mustard, accompanied with caramelized mushroom risotto

Desserts (choose one)

- Mini pies set: coconut, lime and pecans
- Chocolate bitter textures: mousse, cake and truffles
- Almond cake served with homemade gelato
- Macaron, crème brûlée and profiterol

SOCIAL EVENTS

KIDS BUFFET (Kids up to 12 years old)

- Mini beef burgers, cheese, tomato and mustard
- Mini hot dog with sausage, cheese and mayonese
- Breaded chicken fingers
- French fries
- Melted cheese
- Popcorn
- Cup cakes



SOCIAL EVENTS

BUFFET \$220.000 COP

SALADS

- Mix of colorful lettuce hearts with caesar dressing
- Cranberry with quinoa, peppermint and pine nutsP
- Rucula salad with tomatoes and heart palms
- Avocado chunks with julienne of fennel, coriander and olive oil
- Zucchini salad, portobello mushroom, baby carrots and basil sauce
- Ceviche selection: shrimps, fish and mango with tamarillo S * M
- Mediterranean pickles

MAIN COURSES

- Grouper fish fillet in a mojito peppermint sauce
- Whole salmon fillet - Sides: old mustard and chimichurri
- Pepper encrusted tenderloin, served with coffee and rum sauce
- Chicken breast stuffed with spinach, bacon and dry fruits, served with old mustard sauce
- Lemongrass rice, scallions, lime and ginger
- Rosemary yellow potato brochette with sweet chili
- Eggplant rolls stuffed with hummus and oriental vegetables
- Homemade raviolis, served with neapolitan and parmesan sauce

DESSERTS

- We recommend a dessert table

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SOCIAL EVENTS

HORS D'OEUVRES BUFFET WITH ASSORTED CHEESES FOR COCKTAILS

- Crispy arugula
- Cherry tomatoes with buffalo cheese
- Eggplant rolls
- Orange-glazed carrots
- Pickled mushrooms
- Skewer of matured meats
- Marinated olives
- Salmon carpaccio with soy sauce and crisps
- Shrimp cocktail
- Fish ceviche
- Assorted chips
- Hummus
- Baba Ganoush
- Whole cheeses: Parmesan, smoked Tilsit, Camembert
- Parmesan-filled Arancini di Riso
- Corn empanadas with octopus
- Kibbeh with yogurt and mint
- Tandoori chicken
- Chocolate truffles

SOCIAL EVENTS

LUXURY CHEESE TABLE FOR WEDDINGS

- Whole cheeses: manchego, provolone, natural tilsit, smoked tilsit, emmental, gruyere, gouda, blue cheese, parmigiano reggiano, brie, and camembert
- Breads: corn bread, tomato and basil grissinis, focaccia, pita and wholemeal bread
- Dips: hummus, baba ghanoush, red pepper with cheese, balsamic onions and tomato jam
- Kalamata stuffed olives
- Raw vegetables selection: carrots, celery, cucumber, cherry tomato and asparagus
- Fruits: grapes, plums and golden berry
- Dry fruits: dates, apricots, almonds, cranberries and nuts



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CHAMPAGNES & SPARKLING WINES

ARGENTINA

- Chandon Brut Rosé 750 ml
- Chandon Extra Brut 750 ml
- Navarro Correas Extra Brut 750 ml
- Navarro Correas Malbec Rosé 750 ml

CHILE

- Concha y Toro Chardonnay Brut 750 ml

SPAIN

- Codorníu Maria Brut 750 ml

FRANCE

- Dom Perignon Blanc Champagne 750 ml
- Dom Perignon Rose Champagne 750 ml
- Veuve Clicquot Brut Champagne 750 ml

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WHITE WINES

ARGENTINA

- Benjamín Nieto Senetiner Chardonnay 750 ml
- Mixtus Trivento Chardonnay Chenin 750 ml

CHILE

- Santa Rita 120 Chardonnay 750 ml
- Santa Rita 120 Sauvignon Blanc 750 ml
- Aromo Chardonnay 750 ml
- Aromo Sauvignon Blanc 750 ml

ITALY

- La Casada Pinot Grigio 750 ml

PORTUGAL

- Mil Caminhos - Lisboa 750 ml



RED WINES

ARGENTINA

- Mixtus Trivento Syrah Malbec 750 ml
- Benjamín Nieto Senetiner Malbec 750 ml
- Benjamín Nieto Senetiner Cabernet Sauvignon 750 ml

CHILE

- Aromo Merlot 750 ml
- Aromo Cabernet Sauvignon 750 ml
- Aromo Carménère 750 ml
- Karu Orgánico Carménère 750 ml
- Santa Rita 120 Cabernet Sauvignon 750 ml

ITALY

- La Casada Cabernet Franc 750 ml
- Lambrusco Rojo Reunite 750 ml

PORTUGAL

- Mil Caminhos - Lisboa 750 ml



ROSE WINES

CHILE

- Aromo Rosé Syrah 750 ml
- Santa Rita 120 Rosé 750 ml

ITALY

- La Casada Pinot Grigio Rosé 750 ml
- Lambrusco Rosé 750 ml

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LIQUORS

WHISKY

- J. W. Red Label
- Buchanan's 18 Años
- Buchanans Deluxe 12 Años
- Old Parr Superior
- Old Parr 12 Años
- Chivas 12 Años
- Chivas Regal 18 Años

GIN

- Beefeater
- Tanqueray x 750

VODKA

- Smirnoff Red x 700 cc
- Absolut

TEQUILA

- Don Julio Reposado
- Jose Cuervo Reposado

RUM

- Zacapa 23
- Medellín 8 Años

AGUARDIENTE


- Aguardiente Antioqueño Sin Azucar
- Aguardiente Antioqueño Real Silver x 750 cc

BEERS

- Club Colombia
- Aguila
- Corona
- Heineken

NON ALCOHOLIC BEERS

- Aguila Cero
- Baltika Cero



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NON ALCOHOLIC BEVERAGES

- National soda - 12-Ounce Glass
- National soda - Bottle
- Still water
- Sparkling water
- Perrier Water 330 ml
- Natural Lemonade
- Natural Juices in Milk
(Passion Fruit, Lulo, Mango, Blackberry,
Soursop)
- Coconut Lemonade
- Natural Juices

NON ALCOHOLIC COCKTAILS

- Fruit Punch
- Corozo
- Piña Colada



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OPEN BAR

NATIONAL OPEN BAR (1 TO 4 HOURS)

- House wine
- National beers

1 Hour
2 Hours
3 Hours
Additional hour

NON ALCOHOLIC BEVERAGES (1 TO 3 HOURS)

- Still and sparkling water
- Sodas
- Seasonal fruit flavored water

1 Hour
2 Hours
3 Hours
Additional hour

OPEN BAR VIRGIN COCKTAILS (1 TO 3 HOURS)

- Mojito
- Margarita
- Piña colada
- Fruit punch

1 Hour
2 Hours
3 Hours
Additional hour

OPEN BAR

STANDARD OPEN BAR (1 TO 4 HOURS)

- Whisky JW Red Label
- Ron Bacardi Carta Blanca
- Ginebra Gordons
- Vodka Smirnoff red
- Classic cocktails with liquor including
- Soft drinks (soda, water with and without gas)

1 Hour
2 Hours
3 Hours
4 Hours
Additional hour

SUPERIOR OPEN BAR (1 TO 4 HOURS)

- Whisky JW Black Label
- Ron Havana club 7 años
- Ginebra Beefeater
- Vino de la casa
- Vodka Smirnoff red
- Classic cocktails with liquor including
- Soft drinks (soda, water with and without gas)

1 Hour
2 Hours
3 Hours
4 Hours
Additional hour

PREMIUM OPEN BAR (1 TO 4 HOURS)

- Whisky Old Parr 12 años o Buchanan's Deluxe
- Ron Medellin 12 años
- Ginebra Tanqueray
- Vodka Absolut
- Vino de la Casa
- Classic cocktails with liquor including
- Soft drinks (soda, water with and without gas)

1 Hour
2 Hours
3 Hours
4 Hours
Additional hour



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