

# Privé

### **CURATED CULINARY MAGIC:**

PRIVATE DINNERS & ENCHANTING EXPERIENCES



# **Alchemy**





#### Modern Molecular Mixology Master Class

Master the art of modern Mixology with hands-on experience in cutting-edge techniques and local ingredients.

Includes 3 cocktails, food pairings and exclusive Alaia Belize gifts including a bottle of Alaia Crafted Liqueur.

#### Class includes:

Introduction to Modern Mixology (Molecular mixology, equipment, techniques, and ingredients)

Saturdays 6pm-9pm

US\$220 PP - local taxes and 10% service charge incl.

Reservation 48 hours prior required.

Limited availability.

Restaurants@alaiabelize.com

#### Rum flight - a tasting experience

Unlock the secrets of Central American and Caribbean rums with our exclusive tasting event. Includes a special Alaia-exclusive Tiburon 8 Yo Reserve Blend.

Saturdays 5pm-6pm

US\$125 PP - local taxes and service charge incl.

Advanced reservations with 48 hours notice required

Limited availability.











#### Tuesdays 6pm

Enjoy a 6-course dinner with wine pairing US\$180 PP or US\$230 PP Premium pairing- includes local taxes and 10% service charge.

The Chef's Table-private dining and wine pairing experience features an intimate evening for 6 - 10 people in The Cellar at Sea Salt.

Our chefs present a modern, seasonal menu paired with unique and vintage international wine from Alaia's world class wine cellar. Advanced reservations with 48 hours' notice required at Restaurants@AlaiaBelize.com



# SUNKISSED

#### CABANA | BUBBLY | CANAPÉS

Indulge yourself with bubbly and canapes in your private cabana while enjoying the best views the resort has to offer from the terrace.





#### Small Cabana

Located at the resort pool deck (not directly poolside).
\$25usd food and beverage credit. Food and Beverage Service.
US\$100 - taxes and service charge included.

#### Premium Cabana

Located poolside.
Food and Beverage
Service.
\$25usd food and
beverage credit.
US\$150 - taxes and
service charge
included.

#### **Grand Cabana**

Located poolside.

Dedicated server.

\$25usd food and
beverage credit.

US\$200 - taxes and
service charge
included.

Available daily upon request

24 hours advance reservations required

Reserve at concierge@alaiabelize.com



### Available daily upon request

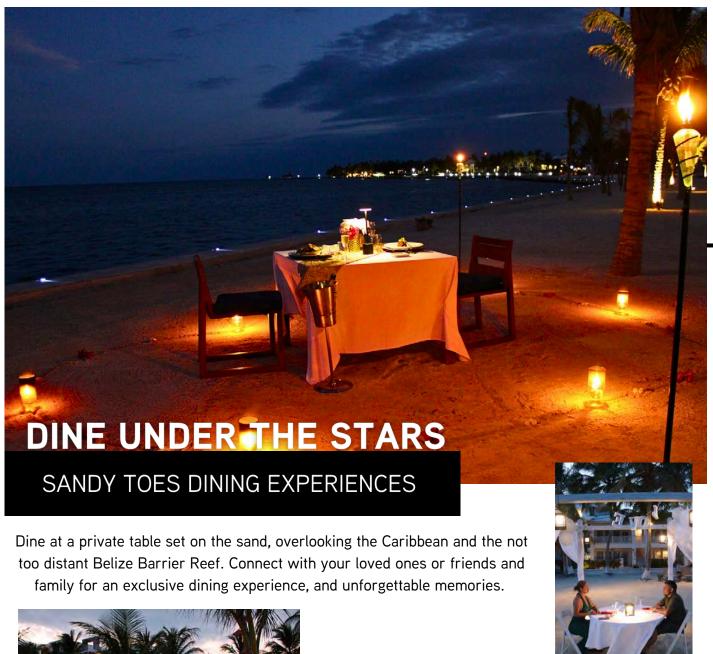
48 hours advanced reservations required

Cake for two guests | US\$45
Cake for four guests | US\$65
Vueve Cliquot, Brut Champagne -US\$140
Decor with balloons | US\$200 - includes bottle choice of house wine or sparkling wine.

Taxes included, 10% service charge is applicable









#### Available any day between 5pm to 8pm

3 hours personalized service
Beach side and Vista Rooftop available locations.

Limited Availability
24 hours advanced reservation required

Restaurants@AlaiaBelize.com



#### DINE UNDER THE STARS TIER MENUS



## Silver US\$115 3 Course Dinner



Snapper ceviche, tiger's milk, corn, roasted sweet potato (nuts)

Duo of beef tenderloin with truffled demi-glace sauce, shrimps with garlic and lime butter, grilled asparagus, roasted potatoes (seafood)

Or

Belizean seré, snapper, coconut broth, plantain gnocchi, cassava, cilantro (nuts)

Choco lava cake, vanilla ice cream

Glass of sparkling wine is included

## Gold US\$150 4 Course Dinner



Garden greens salad, goat milk cheese, caramelized nuts, apple vinaigrette (nuts)

Coconut breaded shrimp, pineapple pico de gallo salsa (nuts)

Filet mignon, rosemary demi glace, mushroom risotto, grilled vegetables Or

Snapper fillet, polenta, roasted broccoli, lemon butter sauce

Alaia's signature cheesecake, seasonal berries, chocolate crumbles

Glass of sparkling wine is included

#### Platinum US\$160 4 Course Dinner



Arugula and garden green salad with goat cheese, candied walnuts, and raspberry vinaigrette (nuts)

Grilled shrimp, stone crab claws and scallops, garlic and lime butter, mango relish and coconut tartar sauce (seafood)

Or

Snapper fillet, polenta, roasted broccoli, lemon butter sauce

Beef tenderloin, black pepper and brandy sauce, boulangère potatoes, sherry glazed asparagus Or

Rib eye steak, porto demi glace, roasted asparagus, truffled mashed potatoes

Dark and white chocolate in textures (chocolate cake, white chocolate and cheese mousse, caramel sauce, raspberry coulis

Glass of sparkling wine is Included

\*Lobster and some other products are subject to seasonality | Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness | Vegetarian & Gluten-Free options available | Kids menu available on request Please let us know of any food allergies | Prices in USD inclusive of 12.5% local taxes | A \$100usd setup fee will be applied for up to 6 guests. | The Cellar at Sea Salt is available with a set up fee of US\$200 for up to 6 guests. | A total of 18% service charge will be applied.



#### Available in limited slots | first come, first serve basis

48 hours advanced reservations required

- US\$400 fee is applicable for chef and server.
- Children 12 years and under are half price.
- Menu prices in USD and include 12.5% local taxes and 10% service charge.
- · Special events and holiday restrictions apply.



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#### IN-VILLA CHEF TIER MENUS

# Belizean US\$90



Belizean shrimp ceviche, tomato, red onion, cucumber, cilantro, shrimp, tortilla chips

Chicken salbutes, masa disc, jalapeno aioli, curry chicken, pickled red onion, lettuce

Chicken stew - rice and beans, plantain, Belizean flat bread, onion sauce, habanero, cilantro

Assorted Belizean dessert platter, bread pudding, fudge, fry jack

# Family style appetizers US\$100



Garden salad greens from our Orchard, seasonal veggies, passion fruit vinaigrette

Belizeam salbutes, masa disc, shredded chicken, pickled onion, lettuce, jalapeño aioli

Sere coconut broth, snapper, okra, cocoyam, plantain, coconut white Rice

Plated main course Recado spiced tenderloin, rice & peas, fried plantain, cole slaw, roasted potatoes

Family style desserts, coconut panades, sweet fried jacks, cinnamon & sugar, Belizean chocolate sauce

# The Reef US\$120



Shrimp fritters, spicy mayo

Snapper Ceviche, tomato, red onion, cucumber, cilantro, snapper, coconut tiger's milk, tortilla chips

Whole lobster
(Seasonal), coconut
white rice, roasted herb
potatoes, steamed
veggies, lemon butter

Assorted dessert platter mojito cheesecake, coconut tart, key lime pie

#### Sea & Land US\$150



Garden salad, mix greens, seasonal veggies, citrus vinaigrette

Shrimp "al ajillo" casserole, shrimp, parsley, lemon garlic butter

Tomahawk steak & lobster tail, chimichurri, parmesan truffle potatoes, breaded seasonal veggies, herb garlic butter

Assorted dessert platter fudge, passion fruit cheesecake, brownie







Enjoy your own sandy paradise in a private area for you and your guests at our beach. Bonfire can range from 2 to 20 persons.

Features include: Fire Pit | Wood | Metal Skewers | Cushions S'mores US\$25 per person

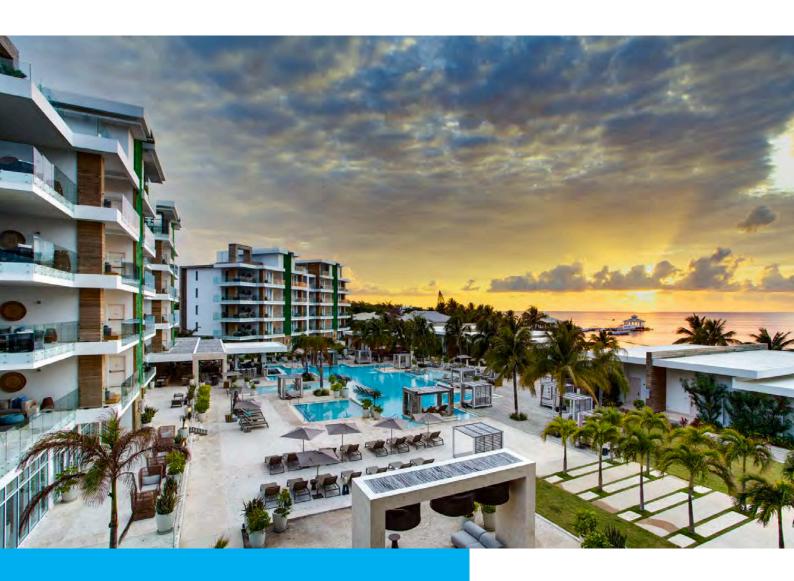
> Set up fee US\$150 18% service charge is applicable.

Food & Beverage upgrades/add-ons are available.

Limited availability.

24 hours advanced reservation required at Restaurants@AlaiaBelize.com.

Special events and holiday restrictions apply.



# RESERVE

Restaurants@alaiabelize.com



AUTOGRAPH COLLECTION®



#### Terms & Conditions

In case of inclement weather,
Alaia Belize reserves the right to
make a final decision to move
any open space culinary
experience to a covered location.

Rest assured that every effort will be made to maintain the experience at the agreed-upon location.

Upon availability and feasibility, the Resort may also suggest postponing the experience to a different date.

All prices and inclusions are subject to change without notice.

Deposit & payment policies apply.