

alata

AUTOGRAPH COLLECTION®
HOTELS

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.

Class includes:

- Alaia Belize mixology cookbook.
- A packet of homemade spherification mix.
- A packet of homemade bitter mix.

Saturdays 7pm-9pm

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

Reservation 48 hours prior required.

Limited availability.

Restaurants@alaiaibelize.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.

✉ **Restaurants@AlaiaBelize.com**





CHEF'S TABLE

CURATED DINING EXPERIENCE WITH
WINE PAIRING



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 Alai'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



DECORATE TO CELEBRATE
BIRTHDAYS & ANNIVERSARIES

Available daily upon request
48 hours advanced reservations required



Cake for two guests | US\$45
Cake for four guests | US\$65
Veuve 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





DINE UNDER THE STARS

SANDY TOES DINING EXPERIENCES

Dine at a private table set on the sand, overlooking the Caribbean and the not too distant Belize Barrier Reef. Connect with your loved ones or friends and family for an exclusive dining experience, and unforgettable memories.



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 shrimps, 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 lobster tail (seasonal), 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

Tomahawk steak, porto demi glace, roasted asparagus, truffled mashed potatoes

Dark and white chocolate in textures

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.



IN-VILLA CHEF SERVICE

A PRIVATE CHEF EXPERIENCE

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



BEACH BONFIRE

MEMORIES & BONDING

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

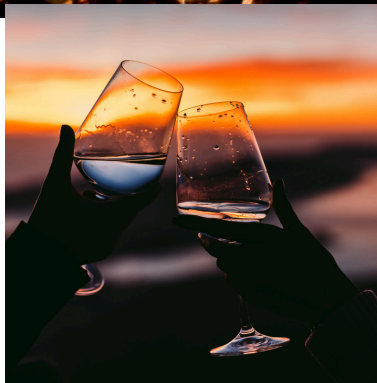
18% service charge is applicable.

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



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Terms & Conditions

In case of inclement weather, Alaiabelize 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.