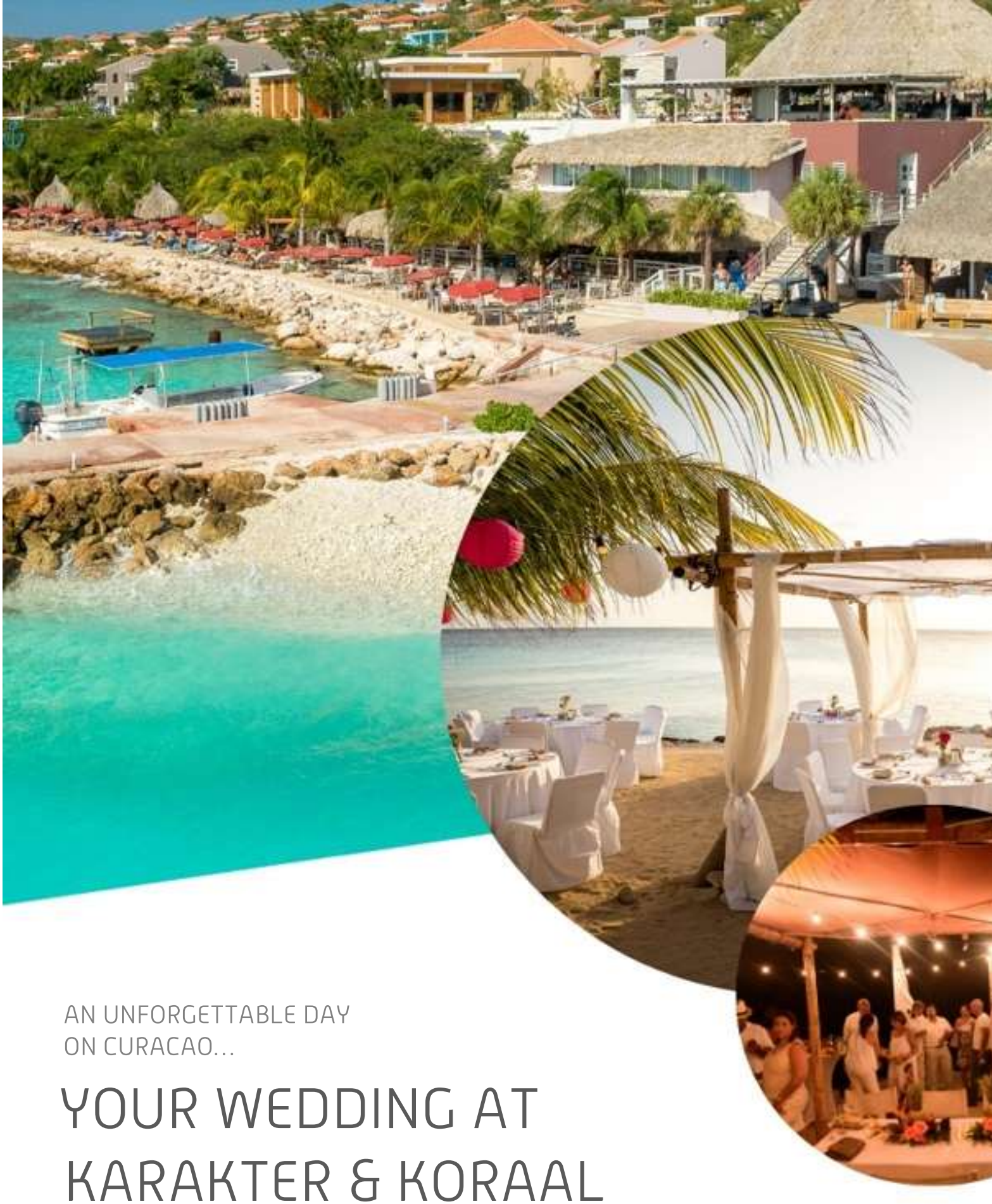

AN UNFORGETTABLE DAY
ON CURACAO...

YOUR WEDDING AT KARAKTER & KORAAL

Thanks for your enquiry

First, congratulations on your intended marriage. We are honored that you are considering Karakter as a location for this special day.

Let me introduce myself. My name is Luigeny Cleopa and I am event manager at Karakter & Koraal.

It is my pleasure to organize a perfect day together with you. On your wedding day, I want you to fully enjoy and have nothing to worry about.

At Karakter we have a lot of experience in organizing weddings. I work with a steady team and it is my goal to help you as well and as quickly as possible so that you can take comfort in knowing that you have a dedicated event manager on-site.

Every wedding has a different vision, so we would like to contact you personally to talk about your exact wishes. This brochure is meant to help you to shape the day. But again, every wedding is unique, so we are always open for your specific touches.

We can host and organize your entire wedding - ceremony, toast, dinner, party -, but it is also possible to spend a part of the day with us and a part elsewhere.

For more inspiration and ideas, you can also have a look at our new web site: www.mycuracaowedding.com. You will find a lot of pictures and practical information.

I hope that this brochure is a nice first step and that together we can go into the details! If you wish, we can already reserve the desired date/dates for you as an option.

All mentioned prices include 9% sales tax but exclude 15% service charge.

If there are any questions, please feel free to ask.

Kind Regards,

Luigeny Cleopa
Event Manager
events@karaktercuracao.com

1. Welcome Drink

“Well begun is half done”. To make sure your guests are on time and are all on the same location, we always recommend starting with a welcome drink.

We have several locations to host a welcome drink:

Down the stairs of Karakter
This is a very nice place for a welcome drink, because here your guests can all see the bride as she walks down the stairs. We can put some high tables and a table with drinks. From this area, we can accompany your guests to the ceremony location. This area down the stairs is suitable to welcome up to 120 people.

The Sunset Platform
The "Sunset platform" is a unique hidden spot on Coral Estate Centre. It’s very private and looks out over our small coral beach with at the background the azure blue sea and the pier of Karakter. This location can accommodate up to 40 people.

Between the palm trees on the beach at Karakter
This is the first stretch of beach right after the restaurant. Here we can put tables between the palm trees. This location can accommodate up to 40 people and is especially suitable for smaller weddings that take place on the beach.

For the welcome drink we have the following suggestions:

- Fruitpunch	*$ 3.71 pp*
- Awa di Lamunchi	*$ 4.57 pp*
- Infused water	$ 1.71 *pp*
- (virgin) Mojito	$ 9.14 *pp (virgin)*
	or $12 pp (with alcohol)
- Curacao Colada (Pina Colada with Blue Curacao)	$ *12.57 pp*

2. Ceremony

For the ceremony we have different locations as well. In a personal conversation we gladly advise which location will be the most suitable for your wedding. Below you will find general information about the various ceremony locations that we offer.

The pier

The pier is the most popular wedding venue at Karakter.
With only sea around you, this spot guarantees privacy and beautiful pictures. At this unique location, you will always have a wonderful sea breeze and the “palapa” at the end of the pier provides shade and a true "Caribbean look".

As a wedding couple you are sitting under the “palapa” and your guests sit on the pier. We can host up to 120 people at this location, but also for a small group this location is very suitable.

Location Fee: $ 1000, -

Intimate Palapa at the end of the beach of Karakter

All the way at the end of our beach is another hidden dream location, our intimate “palapa”: A very natural and seafront spot, between the rocks and surrounded by beautiful treas. This “palapa” is an ultimate location for small weddings. Here, a maximum of 10 guests can witness your marriage.

Location Fee: $ 1428.57, -

3. Toast

After the ceremony we often organize a toast, to give your guests the opportunity to congratulate you as newly-weds. This moment can be hosted at one of the following locations:

Down the stairs of Karakter/beginning of the pier
This is a very nice place for a toast, with a refreshing seabreeze, and particularly suitable if the ceremony took place on the pier. We can put high tables here, creating an informal setting to toast with your guests. This location is suitable for up to 120 people.

The Sunset Platform
The "Sunset platform" is a unique hidden spot on Coral Estate Centre. It's very private and looks out over our small coral beach with at the background the azure blue sea and the pier of Karakter. A beautiful place for a toast at sunset. This location can accommodate up to 40 people.

Between the palm trees on the beach at Karakter.
This is the first stretch of beach right after the restaurant.
Here we can place high tables between the palm trees, allowing your guests to be in the shade/sit on the lounge sofas. This location can accommodate up to 40 people. Of course this area will be reserved for you and your guests, but the rest of beach will remain accessible to other guests.

Below you will find some Prosecco and champagne options for your toast:

Prosecco & Champagne

Just Prosecco, Italy	*$ 45.14 per bottle*
Belstar, Cuvee Rose Prosecco, Italy	$ 50.86 *per bottle*
Cava Cuvee Therese, Spain	*$ 56.57 per bottle*
Mumm, Champagne, France	*$ 125.71 per bottle*

Of course, we also have very nice non-alcoholic (cocktail) options!

Cake

During the toast, you may want to cut the wedding cake.

We can take care of your wedding cake. We have our own bakery and a chef pâtissier, who can make a unique wedding cake based on your specific wishes. If you tell us what kind of cake you want or if you send us a picture, our chef pâtissier will start to do her homework!

- Small cake, 1 layer, round or heart-shaped (up to 8 people) $ 8,30 p.p
- Large cake, round or heart-shaped (8 to 15 persons) $ 7,43 p.p
- Cakes from 15 persons $ 6,57 p.p.

If you don't want to cut the cake during the toast, you maybe want to offer your guests some small bites. See the next page for our options.

With the toast we can serve the following bites or snacks:

Bites, fish options:

- Toast with tuna tartare and orange ginger dressing
- Toast with smoked salmon, pickled onion and seven spices mayonnaise
- Toast with fish rillette, beetroot pearl and crème fraiche
- Cassava chip with tartare of local fish with mango, red onion and chimichurri
- Tempura shrimp with curry chili aioli
- Tuna tataki lollipop with mango gel and dukkah
- Lollipop from wahoo with pickled vegetables and bell pepper aioli
- Mini skewer with spicy prawns and roasted bell pepper

Bites, meat options:

- Toast with carpaccio, roasted nuts, arugula and truffle mayonnaise
- Toast with Prosciutto, Parmesan cheese and pesto
- Pumpkin toast with Parma ham and red onion compote
- Toast with pastrami of picanha and piccalilli
- Tostone with pulled pork and sweet and sour pumpkin
- Toast with beef tataki, wasabi mayonnaise and crispy onions
- Skewer with Parma ham, watermelon and nuts
- Mini-beef satay with teriyaki sauce
- Mini chicken skewer with sweet-spicy marinade
- Crispy polenta with chicken rillette and blue cheese aioli
- Homemade Albondigas (meatballs) with barbecue sauce

Bites, vegetarian options:

- Bruschetta with tomato and pesto
- Bruschetta with goat cheese, walnut and honey
- Bruschetta with roasted pumpkin salsa and spicy mayo
- Mini flammkuchen with sour cream, vegetables and Parmesan cheese
- Tostada with curry coconut cream, cauliflower and nuts

Snacks:

- Crispy funchi with picalilly
- Cheese ball
- Bitterbal
- Vegetarian mini loempia

Bites *$ 4.00 per snack (minimum 15 per item)*
Snacks *$ 2.00 per snack*

4. Dinner

After the toast, we suggest you continue with dinner.

For dinner, we recommend the beach of Karakter as a location. For small groups as well as for large groups (up to 120 people) we can create a unique setting. Since there are no more bathing guests on the beach in the evening, you will have the entire beach for yourself.

Below you will find options for 3/4 or 5 course dinners served at the table, for an informal "walking dinner", for a cozy "shared dining" concept and for a barbecue buffet.

4.1 Dinner served at the table

If you are with a minimum of 10 guests and with no more than 25 people, you can choose for a 3/4 or 5 course dinner served at the table.

For each course you can choose 2 options. On the day itself, your guests make a choice between your two options. Below you will find the different dishes you can choose from.

Starters (also to order as an intermediate dish):

- Wahoo tataki roasted in dry rub with beetroot, cucumber and ginger aioli
- Tuna tartare with quinoa, watermelon salsa, wakame, sweet and sour pumpkin and dukkah
- Ceviche of shellfish and local fish with a wakame-carrot salad, mango and cassava chips
- Fried shrimp with Prosciutto, watermelon, crispy plantain chips and chimichurri
- Fish palette with pumpkin salad, toasted bread and spicy coconut butter sauce
- Beef carpaccio with Parmesan cheese, roasted nuts, pesto and truffle mayonnaise
- Beef tataki with couscous, cauliflower, pumpkin, cucumber and seven spices mayonnaise
- Slow cooked chicken rouleau with fried brioche, bacon, mushrooms and plantain cream
- Caprese salad with mozzarella, tomato, avocado, arugula, cashew nuts and balsamic syrup
- Pumpkin coconut soup with a bruschetta gratinated with Parmesan cheese

Entrees

- Tuna steak with pearl couscous, green asparagus, Parmesan, yucca chips and shellfish sauce
- Catch of the day with crispy polenta, quinoa, tomato salsa, beetroot and citrus beurre blanc
- Fried shrimp with homemade tagliatelle aglio e olio with edamame and cherry tomato
- Ribeye with preparations of sweet potato, green asparagus, beetroot and red wine sauce
- Beef tenderloin with Prosciutto, Parmesan, potato, duxelles, pumpkin, tomato and truffle gravy
- Sous-vide chicken rouleau with citric parmesan risotto, cauliflower, pumpkin and cashew nut
- Vegetarian lasagna with sun-dried tomatoes, mushrooms, bell pepper, tomato and mozzarella
- Truffle risotto with poached egg, beetroot, cherry tomato and yucca crisp
- Vega Wellington of sweet potato, duxelles and puff pastry, with cashew nut beurre blanc

Desserts

- Local tropical fruit scroppino ***
- Vanilla crème brulee with walnut ice cream
- Double chocolate brownie with mango compote, almond crumble and caramel sauce
- Macaron cake with the creativity of our pastry chef served with yogurt ice cream
- Passion fruit pannacotta with preparations of chocolate, coconut and pineapple**

Dinner served at the table, 3 courses *$ 62.57 per person*
Dinner served at the table, 4 courses *$ 70.00 per person*
(For the extra course you can choose from the various starters,
which we will serve as an intermediate dish)

Dinner served at the table, 5 course *$ 77.14 per person*
(4 course dinner plus homemade spoom served before the main course)

***** = Gluten free***

****= Lactose and gluten free***

4.2 “Walking dinner”

A walking dinner is prepared live for you and served by our waiting staff, while you can enjoy your event in an informal atmosphere at standing tables & lounge sofas. Below you will find the dishes from which you can choose. The walking dinner can be served from 6 courses and a minimum of 25 people. In addition to the chosen dishes, sandwiches with dips are placed on the tables.

Vegetarian options:

- Gazpacho; Choice of tomato, watermelon or cucumber
- Pumpkin-coconut soup
- Pomodoro soup with basil
- Three preparations of cauliflower with couscous, herb oil and parmesan crisp
- Couscous salad with sun-dried tomato, local cheese, breaded okra and pumpkin cream
- Polenta with South American tomato salsa
- Truffle risotto with structures of various vegetables and roasted peanuts
- Tomato risotto with Parmesan cookies
- Vegetarian wellington with sweet potato, duxelles and cashew nut beurre blanc
- Plantain gnocchi with sautéed mushrooms, parmesan cheese and herbs

Fish options:

- Carpaccio of local white fish with tomato salsa, fried capers and piccalilli
- Ceviche of local fish and shellfish with papaya salsa and cassava crisp
- Tuna tataki with wakame, wasabi, spiced mango and almond crunch
- Tuna tartare with quinoa, wakame, marinated pumpkin and ginger aioli
- Wahoo tataki in a nut crumble with beetroot, cucumber and seven spices sauce
- Salmon sashimi with apple wasabi compote and sweet and sour onion
- Home smoked salmon with a salsa of egg, shrimp and truffle
- Terrine of octopus with tuna tartare and smoked potato cream
- Fish lollipop; A duo of tuna tataki and wahoo tataki, lacquered with orange, ginger and dukkah
- Fried scallop with pumpkin salsa, crispy bacon and truffle cream
- Tuna steak with pearl couscous, beetroot, green asparagus, yucca crisp and shellfish sauce
- Catch of the day with crispy polenta, quinoa, tomato, green asparagus and piccalilli beurre blanc
- Roasted local white fish, sweet potato cream, yuca and South American tomato salsa
- Coconut shrimp with pumpkin-potato salsa and spicy coconut sauce
- Braised shrimp with Prosciutto, watermelon and plantain crisp
- Roasted barracuda on yucca crisps with papaya salsa and chimichurri
- Argentinian shrimp with roasted sweet potato and South American tomato salsa
- Sausage made of shrimp with pearl couscous, Parmesan cheese, ratatouille and shellfish sauce
- Mini catch of the day burger served with mango salsa, plantain chips and curry coconut sauce

Meat options:

- Carpaccio with Parmesan cheese, nuts, arugula, pesto and truffle mayonnaise
- Beef tataki with quinoa, wakame, pumpkin, cucumber and sweet soy wasabi sauce
- Beef bonbon filled with sweet potato salad, forest mushrooms and balsamic syrup
- Mini chicken rouleau with quinoa, vegetable crudité, mango compote and avocado cream
- Thinly sliced cooked veal with tuna cream, tomato-chili dressing and crispy onions
- Smoked pastrami of picanha with cauliflower preparations, old cheese crisp and piccalilli
- Ribeye tataki with vegetable waffle, marinated beetroot and baba ghanoush
- Hanging tender with roasted sweet potato, chimichurri and rouille foam
- Dry rubbed beef tenderloin with pearl couscous, Parmesan, green asparagus and truffle sauce
- Chicken ballotine filled with duxelles, finished with plantain, papaya salsa and blue cheese aioli
- Crispy fried potato-cheese puree, topped with steak tartare

Dessert options:

- Macaron tart with surprising flavors from the pastry chef
- Cheesecake of passion fruit and white chocolate
- Brownie topped with milk fudge
- Raspberry pannacotta with structures of dark chocolate
- Scroppino of local tropical fruits

Walking dinner (starting at 6 courses) *$ 8,29 per course*

4.3 “Shared dining”

With "shared dining" we serve the dishes of your choice on large plateaus in the middle of the table. You choose from the lists below a combination of starters, a combination of main courses and a combination of desserts (3 courses).

Appetizers (choose up to 4)

- Charcuterie board; Homemade bread with various types of meats, dips and olives
- Beef carpaccio with parmesan cheese, roasted nuts, arugula and truffle mayonnaise
- Vitello tonnato; Veal with tuna, capers, vegetable crudité, crispy onion and tomato jam
- Tuna carpaccio with cucumber pearls, mango, wakame and crispy almond
- Various types of melon with Prosciutto and a shrimp salsa
- Caprese salad; mozzarella, tomato, pesto, cashew nuts and arugula
- Caesar salad; smoked chicken, bacon, Parmesan, croutons, tomato, egg and anchovy mayonnaise
- Nicoise Salad; tuna, haricots verts, potato, olives, egg, red onion, tomato and mustard dressing
- Quinoa salad with goat cheese, pumpkin, beetroot, walnuts, arugula and balsamic vinegar
- Sushi (on request)

Main courses (choose up to 3)

- Salmon Fillet
- Caramelized Picanha
- Marinated ribeye
- Chicken Rouleau
- Shrimp (4 pcs p.p.) *surcharge $ 10.86*
- Local Fish Tuna | Wahoo | Mahi Mahi | Red Snapper *surcharge $ 12.29*
- Beef tenderloin *surcharge $ 12.57*

For the main courses, you can choose from the following side dishes (choose up to 4):

- Sweet potato salad
- Mixed side salad
- Stir fried vegetables
- Risotto with forest mushrooms and cheese
- Polenta with truffle and old cheese
- Pearl couscous with beetroot
- Caribbean rice
- French Fries
- Patatas bravas

Desserts (Choose up to 3)

- Fruit salad (marinated optional)
- Chocolate brownie
- Curaçao pumpkin pancakes
- Pannacotta of mango with sugared almonds
- Chocolate Mousse Duo

Shared dining *$ 62.28 per person (from 15 persons)*

4.4 Barbecue menu

For the ultimate Caribbean feeling, we offer a barbecue buffet. At our barbecue station on the beach, our chefs will be cooking for you. The side dishes are served in buffet form. This menu is available from 25 people.

From the grill:

- Local tuna steak
- Pork tenderloin skewer with bacon, bell pepper, onion and pineapple salsa
- Cajun style chicken skewer with mango salsa
- Local fish in a package with coconut curry sauce — surcharge $ 11.14 p.p.
- Spare ribs — surcharge $ 10.28 p.p.
- Argentinean ribeye — surcharge $ 10.00 p.p.
- Caramelized Picanha — surcharge $ 10.57 p.p.
- Hanging Tender — surcharge $ 14.00 p.p.

Side dishes: (choose up to 3) (for each extra option, surcharge $ 6.86 p.p)

- Patatas bravas with aioli
- Caesar salad with tomato, croutons, egg, anchovies and parmesan cheese
- Luxury pasta salad with tomato, mozzarella and homemade pesto
- Salad with pearl couscous, beetroot, apple and onion
- Caribbean rice
- Stir fried vegetables
- Mix of breads with butter and dips
- Baked potato with sour cream, chives and bacon
- Sweet potato salad

Dessert

- Petit grand dessert buffet: assortment of different desserts

Barbecue menu $ 54.00 per person (minimum 25 people)

5. Party

After dinner, you can choose to go (gradually) to a party. The first part of the beach of Karakter is the most popular location for a party. You can party with your friends and family between the lighted palm trees and fully enjoy the Caribbean ambiance. We will set up a bar on the beach, so your guests can remain with their feet in the sand!

We are happy to discuss your specific wishes for this part of your wedding. For booking bands we often work together with certain bands, but you can also arrange your own band.

5.1 Beverage package

To make it as easy as possible we work, preferably, with an open bar. Your guests can drink for a fixed amount per hour. Prices are as follows:

	Beer, wine, soft drink	+ House brands strong	+ Premium Strong
1st hour	$ 16.57	$ 20.57	$ 25.14
2nd hour	$ 14.28	$ 18.29	$ 22.29
3rd hour	$ 10.86	$ 14.86	$ 18.29
Every next hour	$ 9.14	$ 12.57	$ 16.57

Besides the open bar, it is of course also possible to pay for the beverages based on consumption.

5.2 Bites

If you want to offer your guests a snack during your party, these are the options:

Bites, fish options:

- Tempura shrimp with curry chili aioli
- Tuna tataki lollipop with mango gel and dukkah
- Lollipop from wahoo with sweet and sour vegetables and bell pepper aioli
- Skewer with spicy prawns and roasted bell pepper

Bites, meat options:

- Tostone with pulled pork and sweet and sour pumpkin
- Skewer with beef tataki, wasabi mayonnaise and crispy onions
- Skewer with Prosciutto, watermelon and nuts
- Mini-beef satay with teriyaki sauce
- Mini chicken skewer with sweet-spicy marinade
- Crispy polenta with chicken rillette and blue cheese aioli
- Homemade Albondigas (meatballs) with barbecue sauce

Bites, vegetarian options:

- Flammkuchen with sour cream, vegetables and Parmesan cheese
- Tostada with curry coconut cream, cauliflower and nuts
- Quesadilla with vegetables, cheddar cheese, mozzarella and sriracha
- Mini pizza roll with tomato, mozzarella and oregano

Snacks:

- Crispy funchi with piccalilli
- Old Amsterdam cheese ball
- Bitterbal
- Vegetarian mini spring roll
- Bread crumb ‘dutch’ Frikandelletje
- Fried cheese souffle

Bitesd USD 4.00 per snack (minimum 15 per item)
Snacks USD 2.00 per snack

Finally

We are a friendly, dedicated and enthusiastic team. We hope that after reading this brochure you have become as enthusiastic as we are!

Of course, we would like to advise you personally in organizing your special day. Every wedding has its own touches and highlights. Personal attention and customization are our key points! So, don't hesitate to contact us for any question or a free quote.

For more information:
Luigeny Cleopa
Event Manager
events@karaktercuracao.com

don't worry be happy
Sights
WWW.
.COM
TOURS