EVENTS at Karakter and Koraal

Thank you for your request

First of all, thank you very much for your interest in organizing your event at Karakter.

We can offer you a whole range of different locations and possibilities. In this brochure you will find more information about all these possibilities.

Of course we are happy to advise you in organizing your event. In the end, every event is tailor-made. We are specialized in guiding your event and getting the best result out of your event. Personal attention and customization are our key points.

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

You can always contact us for a free quote.

If there are any questions, I would of course like to hear them!

Sincerely,

Luigeny Cleopa
Event Manager
events@karaktercuracao.com

1. Locations

We have different locations and possibilities. We are happy to advise you which location best suits your event. Below you will find general information about the various locations.

1.1 Beach of Karakter

The beach of Karakter is very multifunctional and the wedding location par excellence. During the day it is visited by beach guests, in the evening it can be transformed into a private location for a wonderful event. A dinner along the waterline or a buffet with 'live barbecue cooking' and then a party are very suitable here.

- Up to 120 people
- Drink
- Toast
- Dinner/buffet
- Birthday
- Bachelor party
- Business
- Celebration

1.2 Roof top terrace

The intimate front terrace of Koraal is very suitable for a business drink, a toast after the wedding ceremony or a small-scale dinner. It is especially suitable for events that take place at the end of the day, because of the spectacular sunset.

- Up to 50 people
- Drink
- Dinner/buffet
- Product presentation
- Birthday
- Business event

1.3 Sunset platform

The "Sunset platform" is a unique spot at Coral Estate Centre. Here you have complete privacy and you look out over our small coral beach with the azure blue sea in the background. It is suitable for a small group and especially for a drink or a toast.

- Up to 30 people
- Drink
- Toast

1.4 Pier

Just like the "Sunset platform", the pier of Karakter is also a unique place for a drink. Here you have complete privacy, because the pier is of course surrounded by the Caribbean Sea. The palapa at the end of the pier provides the necessary shade. It is suitable for a small group and especially for a drink or a toast.

- Up to 30 people
- Drink
- Toast
- Wedding

1.5 Meeting room

There is a spacious meeting room between Karakter and Koraal. With a fantastic view over the Caribbean Sea, this air-conditioned room is very suitable for inspiring business meetings/brainstorming sessions etc. The space is equipped with all infrastructural conveniences and has its own bar.

- Up to 45 people
- Meeting/brainstorming session
- Presentations
- Private lunch in the air-conditioned

2. Food & drinks

Whichever location you choose, we have several standard food and beverage options available for you. Our event manager will be happy to advise you on the best choice for your event.

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

2.1 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***

2.2 “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*

2.3 “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)*

2.4 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)

2.5 Appetizers

If you would like to organize a nice drink at one of our locations, we hereby offer the following options regarding snacks:

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

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

2.6 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.

Finally

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

Of course, we would like to advise you personally in organizing your wedding.

In the end, every event is tailor-made. Personal attention and customization are our key points!

You can always contact us for a free quote.

For more information:

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