

EVENTS & PRIVATE DINING



CAYA

CONTEMPORARY LATIN-CARIBBEAN



EVENTS MENU



\$69 per person

PLUS 15% SERVICE CHARGE

APPETIZERS

Caribbean Hummus

Creamy black bean hummus served with avocado, tomatoes, red onion, cilantro, roasted corn, kefir lime oil, za'atar, pickled scoby and homemade pita.

Tuna al Tamarindo

Thinly sliced tuna sashimi served with tamarind leche de tigre, creamy avocado, marinated onions, radishes, cilantro, and crispy tortillas dusted with tajín.

Beef Stew Croquettes

Caribbean beef-stew croquettes served with a truffle and black garlic mayonnaise.

MAIN COURSES

Mushroom Encocado

Colombian-style rice cooked with mushroom and coconut, mixed mushrooms, bell pepper mojo, tofu aioli, ají dulce, roasted corn, guasacaca and roasted hearts of palm.

Corvina

Pan-fried corvina glazed with pineapple hoisin, with a fresh mango and papaya relish, banana beurre blanc, and plantain fried rice.

Estofado de Cordero

Braised lamb shank served with Caribbean-style polenta, roasted carrots, creole onions, Romanesco broccoli, and its own sauce.

DESSERT

Caribbean Black Forest

Caribbean-style brownie served with red fruit, coconut mousse, chocolate and a banana-and-rum ice cream.

Tres Leches

Latin-inspired biscuit soaked in cinnamon-infused milk, with crispy meringue, honey, a vanilla cookie, and passion fruit gel.

Delicia de Limón

Lemon cheesecake served with citric textures of yuzu and kalamansi.

An additional 15% service charge will be added to the final bill.

PASSED & STANDING BITES

SNACK MENU

Elevate your next gathering with our curated snack menu — a variety of delicious bites, perfect for any standing event or passed service.

COLD SNACKS

PRICE PER PIECE

Tuna Tartar Tacos	\$5	Ceviche in a Cup	\$5
Shrimp Cocktail in a Cup	\$5	Roast Beef Tataki with Truffle Mayo	\$5
Deviled Eggs and Caviar	\$5	Pan Bati with Smoked Salmon Mousse & Caviar	\$8

WARM SNACKS

PRICE PER PIECE

Beef Sliders	\$8	Tostones Carne Mechada	\$5
Serrano Ham Croquettes	\$5	Aruban Beef Soup Cup	\$5
Chicken Empanaditas	\$5	Chicken Satay & Peanut Sauce	\$5
Crab Cake with Creole Mayo & Pickled Onions	\$8		

DESSERT SNACKS

PRICE PER PIECE

Mini Key Lime Pie	\$5	Brownie	\$5
Macaroons	\$5	Cheesecake	\$5
Coffee Dessert	\$5	Tres Leches in a Cup	\$5

Prices include food only. Beverages carry an additional cost depending on the package chosen or consumption.
An additional 15% service charge will be added to the final bill.

PER-PERSON FOOD STATIONS

LIVE COOKING STATIONS

Customize your event with our per-person stations, placed throughout the venue for easy access — ideal for both standing and seated guests.

COLD STATION DELIGHTS

- Ceviche Bar** **\$16 / person**
Fresh seafood ceviche, classic style & our signature scallop jalapeño.
- Salad Creation** **\$12 / person**
Build your own salad with mixed greens, veggies, grilled chicken or shrimp, & gourmet dressings.
- Shrimp Cocktail** **\$16 / person**
Chilled shrimp, zesty cocktail sauce, avocado, & crostini.
- Hummus & Pita** **\$14 / person**
Classic hummus, warm pita, pickled veggies, & your choice of shrimp, beef, or chicken.

LIVE COOKING STATIONS

- Pasta Perfection** **\$18 / person**
Penne pasta with creamy truffle or hearty bolognese sauce (chicken or shrimp).
- Grill Masters** **\$20 / person**
BBQ chicken or beef with mashed potatoes & red wine or BBQ sauce.
- Ramen** **\$15 / person**
Savory chicken broth, BBQ chicken, veggies, ramen noodles, and crispy onions.
- Bao Buns** **\$16 / person**
Fluffy steamed buns filled with crispy fried chicken or fish, pineapple, and sweet & sour sauce.
- Skewers & Fries** **\$18 / person**
Grilled chicken, seafood, or beef skewers with your choice of BBQ, peanut, or Creole sauce, served with crispy French fries.

DESSERT STATIONS

- Dessert Assortment** **\$20 / person**
Delectable cakes, pastries, and desserts.
- Ice Cream Bar** **\$18 / person**
Vanilla or chocolate ice cream with a variety of fruits, toppings, nuts, sauces, cones, and crumbles.
- Custom Cupcake** **\$15 / person**
Freshly filled and finished cupcakes in Dulce de Leche, Piña Colada, or Oreo flavors.

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CURATED BAR SELECTIONS

BEVERAGE PACKAGES

Beverages are also available on consumption from our à la carte list, or fully tailored to your event.

\$45 · 2 HOURS

PLATINUM

\$45

\$14 per extra hour, per person

GIN	Canaima Gin & Tonic station
BEERS	Heineken, Amstel Bright, Balashi, Chill
WINES	Santa Margherita Pinot Grigio, Dusky Sounds Sauvignon Blanc, Hob Nob Pinot Noir, Red Ryder Cabernet Sauvignon, Sartori Prosecco, Charles Roux Blanc de Blanc Brut
NON-ALCOHOLIC	Juices, sodas, tonics, coffee or tea

\$55 · 2 HOURS

SILVER

\$55

\$16 per extra hour, per person

VODKA	Absolut
GIN	Canada
RUM	Flor de Caña
TEQUILA	Luna Azul
WHISKEY	Dewar's White Label
CORDIALS	Disaronno Amaretto, Kahlúa
BEERS	Coronita, Balashi, Chill
WINES	Bread & Butter Chardonnay, Dusky Sounds Sauvignon Blanc, Red Ryder Cabernet Sauvignon, Hob Nob Pinot Noir, The Beach Rosé, Charles Roux Blanc de Blanc Brut
NON-ALCOHOLIC	Juices, sodas, tonics, coffee or tea

\$65 · 2 HOURS

GOLD

\$65

\$18 per extra hour, per person

VODKA	Grey Goose, Ketel One
GIN	Beefeater 12, Hendrick's
RUM	Diplomático
TEQUILA	Flecha Azul
WHISKEY	Old Parr, Buchanan's
CORDIALS	Disaronno Amaretto, Kahlúa, Baileys, Cointreau
BEERS	Heineken, Amstel Bright, Balashi, Chill
WINES	La Bracesca Red Blend, Wente Cabernet Sauvignon, Santa Margherita Pinot Grigio, Silverado Sauvignon Blanc, Hamptons Water Rosé, Sartori Prosecco
NON-ALCOHOLIC	Juices, sodas, tonics, coffee or tea

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CAYA

CONTEMPORARY LATIN-CARIBBEAN · ARUBA



*We would be delighted to craft a bespoke experience for your celebration.
Speak with our events team to begin.*