

Weddings Banquet Kit

Adults only
Resort

*Viva V Samaná by Wyndham,
Las Terrenas, Dominican Republic*



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ALL-INCLUSIVE RESORTS

Weddings Banquet Kit

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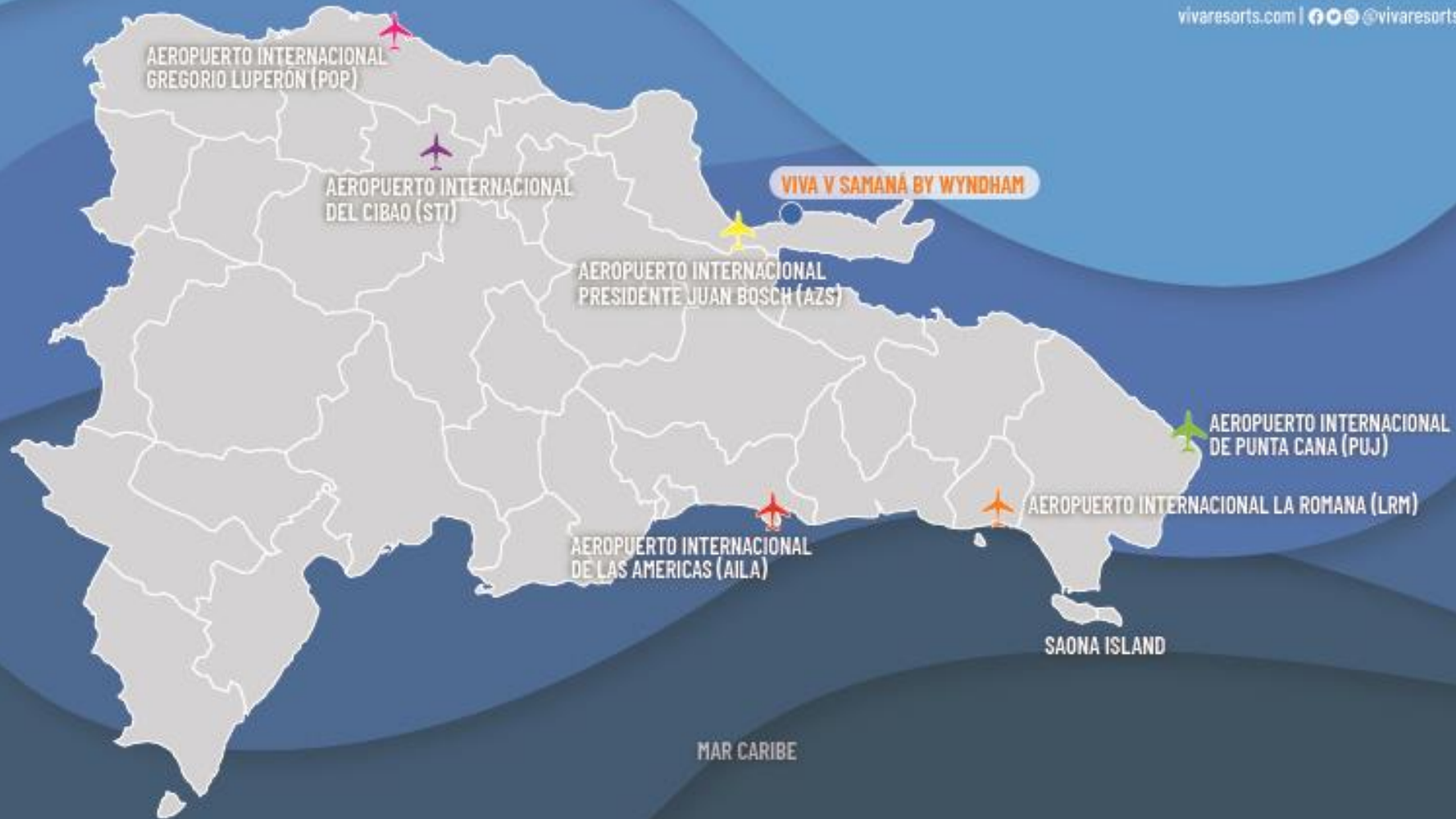




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OCEANO ATLANTICO



VIVA V SAMANÁ BY WYNDHAM

SAONA ISLAND

MAR CARIBE

Viva Wyndham V Samaná



***Viva Wyndham V Samaná** is an adult only all-inclusive resort targeted to guests 18 years and older, underlining prime beach, exclusive location, creative gastronomy and optimal service in a modern- day, chic atmosphere.*

On the North east coast of the Dominican Republic, Las Terrenas- Samaná. Approximately 5 KM/ 10 minutes from the town, 20 minutes from Samaná's 'El Catey' International Airport and 1.5 hours from 'Las Americas' International Airport in Santo Domingo.

Room Descriptions

V ROOMS with Garden or Ocean view - (Capacity: SGL, DBL, TPL, QUAD): These rooms have 1 King size bed or 2 Queen size beds, air conditioner, bathroom with shower, 40" Smart TV, multimedia station, coffee maker, telephone, bathrobe and slippers, hair dryer, safety box, iron and ironing board, balcony, mini bar with water, sodas and domestic beer (stocked daily),

VIBE ROOMS with Garden or Ocean view - (Capacity: SGL, DBL, TPL, QUAD): These rooms are an upgraded version of the 'V Rooms', located on the ground level and feature ocean views and a private plunge pool located directly outside the room. This category includes 1 King size bed or 2 Queen size beds, air conditioner, bathroom with shower, 40" Smart TV, multimedia station, espresso machine, telephone, bathrobe and slippers, hair dryer, safety box, iron and ironing board and terrace, mini bar with water, sodas and domestic beer (stocked daily).

BUNGALOWS with Garden view in an exclusive area - (Capacity: SGL, DBL, TPL, QUAD): These rooms are an upgraded version of the 'Vibe Rooms', located on the ground level and feature a private heated plunge pool located directly outside the room. This category includes 1 King size bed or 2 Queen size beds, air conditioner, fan, telephone, bathrobe and slippers, hair dryer, safety box, iron and ironing board and terrace, bathroom with shower, 55" Smart TV, multimedia station, espresso machine, French press, upgraded mini bar including water, sodas, domestic beer and snacks (stocked daily), plus a liquor bar. Guests occupying these rooms will receive a 15-minute foot massage at Coconut Whispers Spa.

Hotel Restaurants and Facilities

The hotel offers an infinity pool with waiter service, Jacuzzi, beach snack bar, juice bar, lounge bar and 4 restaurants:

LE MARCHE: International buffet restaurant open for breakfast, lunch & dinner.

MAR & FUEGO: Seafood and grilled fish a-la-carte restaurant open for dinner.

MEDITERRENAS: Mediterranean a-la-carte restaurant open for dinner.

FUSIÓN: Modern international specialty a-la-carte restaurant open for dinner.

Unlimited dining is available at our 3 a-la-carte restaurants with no reservations required, open for dinner.

Our oceanfront beach bar is the idyllic setting to sip some drinks and enjoy a variety of snacks including pizza from our brick oven.

Our All-inclusive Program Offers

- *Full breakfast/ lunch/ dinner*
- *Snacks*
- *Unlimited drinks, including brand name liquor*
- *24-hour room service*
- *Welcome cocktail*
- *Turn down service*
- *Free Wi-Fi, including rooms*
- *Guest service desk*
- *Daily and Nightly entertainment*
- *Live Music*
- *Cooking & cocktail preparation classes*
- *Waiter service at the beach & pool*
- *Non-motorized water sports*
- *Chaise lounges and beach towels*
- *Artisan market (twice per week)*
- *Caribbean dance classes*
- *Taxes & Tips*
- *Drinking water dispensers in the hallway*

Sports And Excursions Included In The All-inclusive Package

- *Jogging track*
- *Stretching*
- *Meditation*
- *Yoga & Pilates*
- *Kayak*
- *Bocce*
- *Archery*
- *Paddleboard*
- *Boogie Board*
- *Table tennis*
- *Tennis court (lighting with charge)*
- *Beach Volleyball*
- *TRX*
- *Aqua Gym*

Viva V Samaná By Wyndham



Say YES, I DO! in an idyllic setting while you take your first steps as a married couple.

Our resort, located in Dominican Republic, the resort expands along 1 ½ kilometers of private beach.

We are happy to take care of every detail for you while we arrange your wedding, granting a ceremony in a stunning ambiance with personalized service.



"Being deeply loved by someone gives you strength, while loving someone deeply gives you courage"



Weddings at Viva V Samaná by Wyndham

*Sometimes dreams come true.
Your meeting was the magic.
Let us fulfill all the others.*

*Start with the Classic Wedding Package and enhance it
with your personal requests to shape the wedding of your
dreams: our team of professionals will make it happen!*

*We offer several locations to choose from, an extensive list
of options both for catering and entertainment,
personalized service and attention to detail.*

In the name of Love...



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Classic Wedding Package

This package includes everything you need for your wedding ceremony and toast:

- *Assistance of an on-property wedding coordinator.*
- *Classic decoration with flowers of the season.*
- *Bride Bouquet.*
- *Groom Boutonnière.*
- *Wedding cake for 10 people.*
- *Sparkling wine for 10 people.*
- *Pre-recorded music during the ceremony.*
- *10 photos of the ceremony.*
- *10% discount for the couple in our beauty salon.*
- *Reservation in one of our A La Carte restaurant.*
- *Upgrade to a higher room category for the couple (Upon availability).*
- *Late check-out for the couple (Upon availability).*
- *Free Wi-Fi.*
- *Free safety box.*

Price: \$900.00 USD

The price quoted is for 10 guests

Additional guests have a \$10.00 USD supplement

Civil Judge and legal expenses (Does not include legalization in the country of origin)

Happily Ever After starts here...



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HONEYMOON PACKAGE

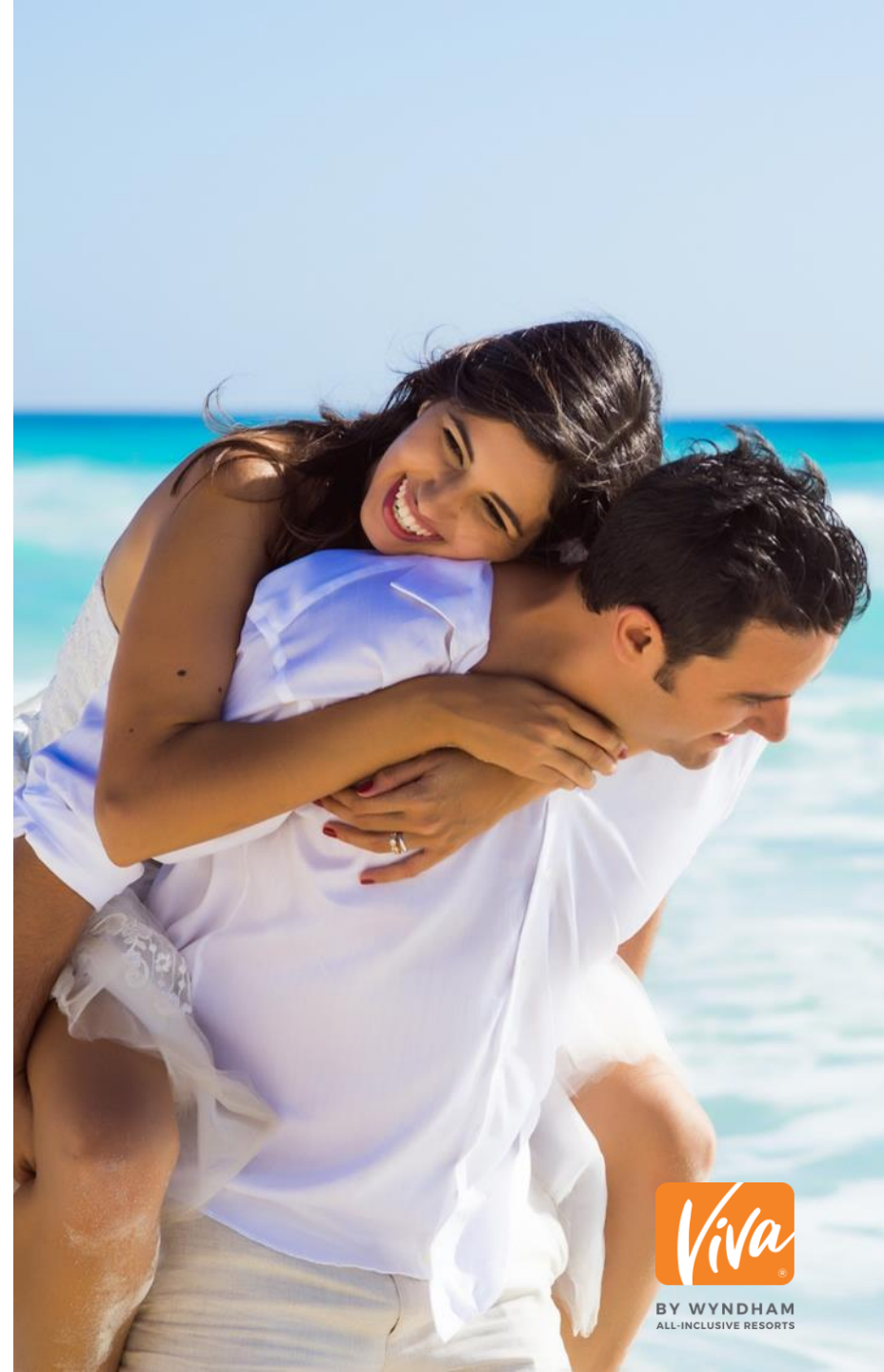
-Free-

After celebrating your wedding with us, delight yourself with our free honeymoon package!

You will enjoy the following benefits:

- *Room Upgrade subject to availability.*
- *Early check-in & late check-out subject to availability.*
- *Breakfast in the room the day after your arrival*
- *Bottle of champagne / sparkling wine*
- *Fruit plate*
- *Hors d'oeuvre tray*
- *7" x 4" picture & 2 t-shirts*

A minimum stay of 4 days and 3 nights is required.



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All you need is LOVE

- *Finding your own person is a dream. Marrying this person in the Caribbean is a dream.*
- *Stop dreaming, it's time to live!*
- *White sand and crystal-clear water, one of the most fabulous beaches creates a timeless setting.*
- *Choose your color and mood.*



Exchanging our vows

Dinner Venue options

LOVE



Fusion Restaurant

As the name implies, Fusion combines favorite international tastes into new and creative specialties.



*The venue is free of charge for dinner until
10:30 pm for up to **39** guests*

Fusion Set Menu

- Group dinners are free of charge for maximum **39** guests.
- For dinners larger than **40** guests, an exclusive fee is required as this will be considered a private event: \$500.00 USD
- All guests will have the same menu, which consists of one option per course
- Maximum capacity: 50 guests

APPETIZERS

Ensalada Obregón

Mixed lettuce, goat cheese, pear and walnut, flavored with hibiscus essence, honey and traditional mustard.

Rollos Primavera

Spring roll stuffed with vegetables, served with a slightly spicy sweet and sour sauce.

Tártara De Atún

Diced tuna, capers, gherkins, avocado, citrus vinaigrette with roasted peppers.

Crema Al Pistacchio

Pistacchio cream served with strawberry foam.

Vegetales "Presidente"

Mixed vegetables battered in tempura paste with 'Presidente' beer, served with ginger sauce.

FIRST COURSE

"Cappelletti" Rellenos

Fresh pasta stuffed with mushrooms in a "Mascarpone" cheese sauce and cherry tomatoes al pesto.

"Fagottino" Del Huerto

Pasta stuffed with asparagus, artichokes, eggplant and peppers, served with squash blossom sauce.

Mil Hojas De Berenjena

Sliced fried eggplant served with tomato sauce, mozzarella cheese and baked with parmesan cheese

"Chow Mein"

Stir-fried rice noodles with vegetables and shrimps in oyster sauce.

SECOND COURSE

"Teppanyaki"

Grilled beef with soy sauce and vegetables, served with fried rice.

Filete Al Tamarindo

Beef fillet served with tamarind sauce and chipotle chili essence, accompanied by pumpkin puree and crispy yucca

Pollo "Cordon Bleu"

Chicken breast stuffed with goat cheese and squash blossoms, accompanied by rustic mashed potatoes with spinach and served with mango sauce.

Filete De Salmón Al Vino Blanco

Grilled salmon fillet served with spring risotto, onion marmalade and herb butter.

Filete De Dorado A La Jamaica

Dorado fillet in a fumet of hibiscus flower, accompanied by julienne vegetables and soy noodles.

DESSERT

"Charlotte" Al Mango

Creamy mango mousse served with a crunchy cookie and accompanied by a strawberry coolie.

Coctel De Frutas

Cup of seasonal fruits, served over a creamy yogurt and honey.

Delicia De Vainilla

Vanilla ice cream served on forest fruits flambéed with brandy and Cassis liqueur.

Semifrio Al Café

Coffee Biscuit with merengue and crispy caramel pistachio

Soft drinks, beer, and wine are included



Mediterranas Restaurant

Las Terrenas is known for its Mediterranean flair. This a la carte restaurant brings you new takes on Mediterranean specialties, with a local flair.



*The venue is free of charge for dinner until
10:30 pm for up to **35** guests*

Mediterrenas Set Menu

- Group dinners are free of charge for maximum **35** guests.
- For dinners larger than 36 guests, an exclusive fee is required as this will be considered a private event: **\$700.00 USD**
- All guests will have the same menu, which consists of one option per course
- Maximum capacity: 90 guests

APPETIZERS

Ensalada Silvestre

Arugula, radicchio, endive, baby spinach, wild mushrooms, artichoke, cherry tomatoes and grated parmesan cheese, drizzled with lemon vinaigrette.

Bocconcini "Pandolfi"

Appetizers of mozzarella cheese wrapped in marinated and dehydrated zucchini, served with a "tartare" of dried tomato and extra virgin olive oil.

Carpaccio De Marlín

Marlin carpaccio served with an orange emulsion and vegetable "crudité"

Ensalada De Pulpo

Octopus, arugula and tomato garnished with balsamic vinaigrette

SOUPS

Minestrone A La Genovesa

Fresh vegetable soup with a touch of parmesan.

Crema Parmentier

Cream of potato soup, served with porcini mushrooms and truffle oil

PIZZAS

Margherita

Napolitan

Quattro (4) Stagioni

Vegetariana

Diavola

Italia

FIRST COURSE

"Conchiglie" Fantasía

Pasta sautéed with asparagus, shrimp, cherry tomatoes, parsley and white wine

Risotto Con Mariscos

Rice sautéed with shrimps, clams, mussels, squid, garlic, onion, fresh tomato, parsley and white wine

"Chitarrine" A La Tinta De Sepia

Pasta sautéed with mixed seafood, fresh tomato, garlic, parsley and white wine.

Ravioli De Langosta

Ravioli sautéed with butter, sage and lobster "velouté"

SECOND COURSE

Filete De Dorado Provenzal

Mahi Mahi fillet cooked in the oven with olive oil, potatoes, black olives, onion, cherry tomatoes, parsley, white wine and thyme

Lomo De Marlin Al Ron

Sealed and baked marlin loin with cherry tomatoes and rum cream, served with vegetables and toasted country bread.

Filete De Res Al Perfume Del Bosque

Delicious blend of wild mushrooms in red wine reduction and gravy with aromatic herbs served with mashed yucca, asparagus and truffle essence

Brochetas De Pollo Agridulce

Chicken breast with grilled vegetables, served with mildly spicy sweet and sour apple sauce, accompanied by roasted potato wedges.

DESSERT

Panna Cotta Al Café

Cotta made with coffee, served with chocolate sauce with ginger essence

Copa "Gianduja"

Tropical fruit served in a glass of chocolate on English custard and suffused with flambéed red fruit.

Tiramisu

Delicious mascarpone cream with coffee flavored cake..

Fruta Fresca

Fresh fruit

Soft drinks, beer, and wine are included



Mar y Fuego Restaurant



When you are craving fresh ocean delights, head to Mar y Fuego for delicious à la carte, grilled-to-order seafood.

*The venue is free of charge for dinner until
10:30 pm for up to 25 guests*

Mar y Fuego Set Menu

- Group dinners are free of charge for maximum 25 guests
- For dinners larger than 26 guests, an exclusive fee is required as this will be considered a private event: \$400.00 USD
- All guests will have the same menu, which consists of one option per course
- Maximum capacity: 45 guests

APPETIZERS

Ensalada Campesina

Mixed green salad with arugula, radicchio, endive, red leaf lettuce, baby spinach, goat cheese, pear, strawberry, orange supreme, garnished with honey mustard aioli.

Carpaccio Neptuno

Grouper Carpaccio served with a vinaigrette of peppers and "wakame" seaweed and alfalfa sprouts.

Ensalada Del Mar

Seafood marinated in olive oil, citrus juice, vegetable "crudités" served with grilled garlic bread

Frito Mixto

Mix of squid, shrimp and vegetables, accompanied by "arrabbiata" sauce.

Mejillones Al Sartén

Mussels sautéed with white wine, parsley, chili pepper, fresh tomato and basil, accompanied by rustic "bruschetta".

"Velouté" De Habichuelas

Creamy bean soup served with rosemary shrimps, potato fondant and poached quail egg.

MAIN DISHES

Filete De Dorado

Poached Mahi Mahi fillet served with leek sauce, saffron and served with baby potato fondant

Filete De Chillo Al Coco

Snapper fillet served with coconut sauce, risotto of guandule and colored peppers with herbs.

Brochetas De Atún Y Camarón

Tuna sesame crusted skewers with shrimp, served with a passion fruit sauce and vegetable couscous "pilaf".

Calamares Rellenos

Squid stuffed with shellfish served in a light cream of peas, accompanied by vegetables parisién.

Colirubia Al Martini

Yellowtail snapper rolls, served on a light Martini sauce, accompanied by mashed carrots and asparagus.

Vieiras Al Termidor

Scallops served in their shells with mushroom fricassee, baked with Mornay sauce.

"Sformato" De Verduras

Vegetable pie served with blue cheese and berry vinaigrette.

DESSERT

"Cannoli Siciliani"

Puff Pastry stuffed with ricotta cheese, crystallized fruits and served with a citrus sauce.

Cream Caramel Con Sabor De Naranja

Caramel custard with orange flavor.

Pastel De Manzana Y Canela

Cinnamon apple pie served with vanilla sauce

Frutas De La Estación

Seasonal fruit

Soft drinks, beer, and wine are included



Dominican Night - Buffet

APPETIZERS

Russian salad
Queen conch a la vinaigrette
Mixed lettuce with flavored
vinegar dressing salad
Assorted cheese and cold cuts

SOUP

Traditional Dominican stew
("Sancocho") accompanied by white
rice

MEAT-CARVING STATION

Roasted pork shank

MAIN DISHES

Dominican pigeon peas rice
"Mofongo" with shrimps
Dominican-style stewed goat in rum sauce and
steamed mixed vegetable salad
Samana-style fish with coconut
Chicken cracklings ("chicharron de pollo")
Dominican-style green plantain and meat pie
Yucca with garlic sauce

SIDE DISHES

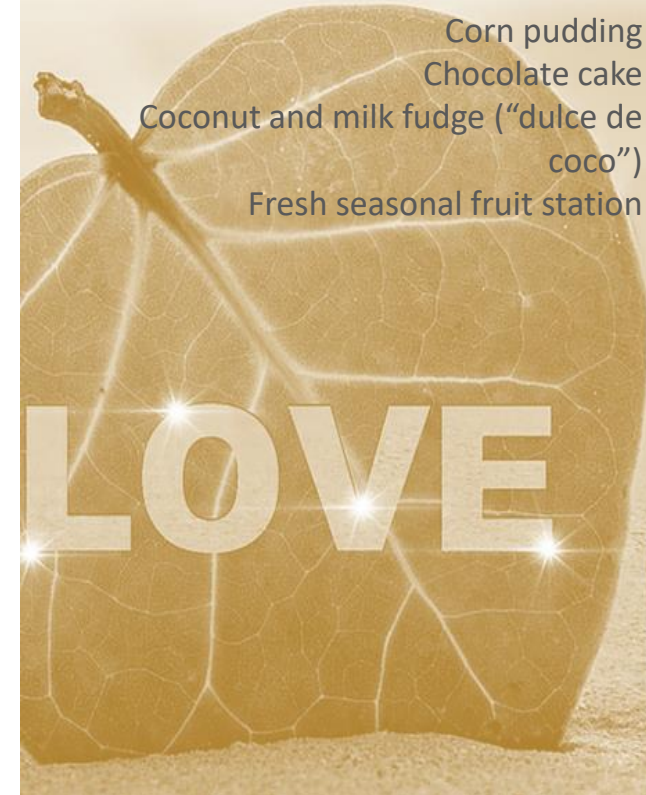
Fried plantains
Crab tartles
Yucca fritters

DESSERT

Rice pudding
Sweet cream of beans ("habichuelas
con dulce")
Fruit cake
Corn pudding
Chocolate cake
Coconut and milk fudge ("dulce de
coco")
Fresh seasonal fruit station

Soft drinks, beer, and wine are included

*Minimum of 50 guests required
\$48.00 USD per person*



Gala Night - Buffet

WELCOME COCKTAIL

APPETIZERS

Beef carpaccio with arugula and parmesan
Queen conch cocktail with avocado and ginger
Smoked salmon with caviar
Melon with serrano ham
Seafood salad a la vinaigrette
Caprese salad Napoleon
Green salad with balsamic vinegar dressing
Cold meat and cheese platter
Stuffed mixed vegetables
Squid in Villeroy sauce
Fish croquettes

MAIN DISHES

Fresh porcini mushroom risotto with truffles
Seafood crepes in a garlic sauce
Baked potatoes
Panache vegetables mix
Roasted pork shank in apple sauce
Fruit stuffed turkey breast
Grouper with lemon and almond butter sauce

SOUPS

Lobster bisque with seasoned croutons

MEAT-CARVING STATION

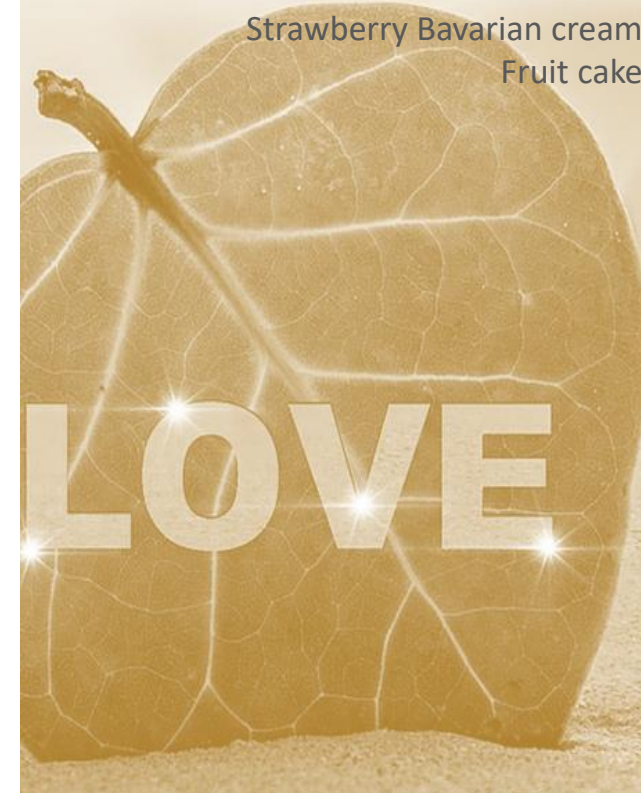
Deni-glaze roast beef with rosemary
Roast eye of round in cream sauce

Soft drinks, beer, and wine are included

Minimum of 50 guests required
\$75.00 USD per person

DESSERT

Petit fours
Crepes with fruit flambe filling
Chocolate "tres leches" cake
Caramelized fresh fruit
Strawberry Bavarian cream
Fruit cake



Plated Dinner

DOMINICAN
\$42.00 USD per person

Welcome cocktail with an assortment of canapes

Appetizers

Queen conch salad a la vinaigrette
Crab tartlets
Chicken cracklings (“chicharron de pollo”)

Soup

Traditional Dominican stew (“sanconcho”)
accompanied by white rice

Fish

Fish with coconut sauce and prawn “mofongo”

GALA MENU
\$68.00 USD per person

Welcome cocktail with an assortment of canapes

Appetizer

Martini – Shrimp and seafood sevicehe

Soup

Lime-scented lobster bisque

Fish and Meat

Norwegian salmon fan in pepper sauce on champagne
and spinach risotto
Mango sorbet with Absolut Vodka
Grille filet medallions served over a bed of polenta
candied vegetables in a pink pepper sauce

Dessert

Apple mille-feuille with ice cream and vanilla cream

Soft drinks, beer, and wine are included

For parties of 20 to 80 guests



Appetizers Options

- All guests will have the same appetizers, select one of the following options

ECONOMY

\$7.00 USD per person

Canape with cream cheese and tuna
Canape with smoked salmon paste
Salami and green olive canape
Mini volcanoes stuffed with chicken salad
Mini sandwiches
Crudites and *roquefort* cheese dip
Ham wrapped cheese sticks
Cream cheese and mushroom tartlet
Plantain croquettes stuffed with cheese

MIXED

\$11.00 USD per person

Cream cheese and smoked salmon tart
Serrano ham with melon
Flower of milk cheese and cherry tomato skewer
Fruit sushi roll
Salmon sushi roll
Shrimp nigiri
Chulitos de yuca stuffed with chicken
Fish cod
Chicken croquette

DOMINICAN

\$8.00 USD per person

Lambi *empanaditas*
Cheese balls
Chulitos de yuca stuffed with chicken
Sweet potato and avocado canape
Fish cod
Corn *Arepitas*
Mini shrimp mofongo
Plantain and crab baskets
Chicken croquette

FINE

\$13.00 USD per person

Cream cheese and smoked salmon tart
Serrano ham with melon
Flower of milk cheese and cherry tomato skewer
Shrimp canape with brandy sauce
Pork loin and brie cheese canape
Mini chocolate brownie
Strawberries with chocolate
Mini cheesecake
Mini fruit tart

Minimum of 20 guests required



Beverage Menu

National Bar

<i>White Rum</i>	<i>Pastis</i>
<i>Gold Rum</i>	<i>Almond flavored Liqueur</i>
<i>Brugal Rum, Gold Label</i>	<i>Coffee flavored Liqueur</i>
<i>Brugal Rum, White</i>	<i>Triple Sec</i>
<i>Dominican Brandy</i>	<i>Sambuca</i>
<i>Mamajuana</i>	<i>Vermouth, Dry White Wine</i>
<i>Dominican Vodka</i>	<i>Vermouth, Red Wine</i>
<i>Dominican Gin</i>	<i>Crème de Menthe</i>
<i>Dominican Tequila</i>	<i>Apple flavored Liqueur</i>
<i>Black Label Whisky</i>	<i>Coconut flavored Liqueur</i>
<i>King Pride Whisky</i>	<i>House Wine</i>
<i>Fernet</i>	

International Bar

<i>Imperial Aged Rum</i>	<i>Barbero Grappa Wine</i>
<i>Bacardi Rum, Añejo</i>	<i>Campari Liqueur, Bitter</i>
<i>Bacardi Rum, White</i>	<i>Frangelico Liqueur, Hazelnut</i>
<i>Brugal Rum, Gold Aged</i>	<i>flavored</i>
<i>Alize Vodka, Passion</i>	<i>Kahlúa Liqueur, Coffee</i>
<i>Felipe II Brandy</i>	<i>flavored</i>
<i>Smirnoff Vodka</i>	<i>Fernet-Branca</i>
<i>Absolut Vodka</i>	<i>Ricard Pastis</i>
<i>José Cuervo Tequila, Especial</i>	<i>Molinari Sambuca Liqueur</i>
<i>Chivas Regal Scotch Whisky</i>	<i>Baileys Irish Cream</i>
<i>Dewar's Blended Scotch</i>	<i>Licor 43 (Liqueur)</i>
<i>Whisky</i>	<i>Crème de Cassis</i>
<i>Johnny Walker Whisky, Red</i>	<i>Drambuie Liqueur</i>
<i>Label</i>	<i>Disaronno Amareto Liqueur</i>
<i>J&B Scotch Whisky</i>	<i>Midori Liqueur, Watermelon</i>
<i>Jack Daniels Whisky</i>	
<i>Vat 69 Scotch Whisky</i>	
<i>Beefeater Gin</i>	
<i>Bombay Sapphire Gin</i>	

Open Bar **National Drinks**

\$10.00 USD

International

\$15.00 USD

Minimum of 30 guests required
Price per person, per hour

Minimum time of 2 hours per
service



LOVE



Happiness makes you beautiful.



Makeup

- Bride from US\$45



Manicure/Pedicure

- Manicure US\$30
- Pedicure US\$45



Hairstyle

- Bride from US\$45

Special Bride and guest's packages are available at our SPA, please check the offers upon arrival



Professional Photographer

The Classic Wedding Package includes 10 photos.



Music

Trio	\$445 USD / 1h 30min
Dominican Live Band	\$455 USD / 1h 30min
Orchestra	\$1,950 USD / 1h 30min
DJ	\$450 per hour



Your Wedding,
A real Vibe



Decoration

If you wish to have any specific decoration in your wedding and/or reception, please let us know to get a quote from our suppliers.





Technical Notes

- *Our wedding packages do not include hotel stay.*
- *In order to perform your legal wedding our hotel requires a minimum stay of 3 nights.*
- *In order to perform the vow renewal ceremony, you would need to be in the island with a minimum of 24 hours prior to the ceremony (ceremony with no legal value).*
- *All ceremonies are made by the legal officiant in English. Ceremony can be translated into Spanish, French and Italian upon request.*
- *Our wedding package does not include reception decoration; you could always add them with extra fee.*
- *Events could be postponed due to bad weather conditions.*



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ALL-INCLUSIVE RESORTS

Say “I do!”

Please contact our Wedding Specialist for more information.

Toll Free: (800) 280-7521 ext. 101

E-mail: events@vivaresorts.com

Web site: www.vivaresorts.com

