



CELEBRATE YOUR
SPECIAL OCCASION
WITH US





*Let us be your event organizer, because
your most precious moments should be
celebrated with elegance and style.*

Whether it is a small occasion, wedding rehearsal, anniversary, corporate event, dinner or any other occasion, we cater to your every need. Both on-site at one of our own nine venues, as well as at any off-site location of your choice. From the moment you share your idea with us until the moment your event is realized, we will make sure your event will be truly unforgettable.

We provide a well-experienced food & beverage service, and party rentals for any event set up. From live shows and entertainment, to sound and lighting set up, we can definitely succeed in delivering a memorable and unforgettable event for you and your loved ones.



BOOKING TERMS & CONDITIONS

Reservations for our christmas packages may be made via telephone
+297 5882599 or e-mail on events@giannigroup.com



For more than 30 years our flagship restaurant Gianni's Ristorante Italiano is THE address for the best Italian food on the island. Gianni's Ristorante Italiano serves real Italian dishes for the entire family. Inspired by authentic Italian recipes and traditions, our menu includes favorites like Bruschetta Napoli, Bucatini Siciliana and Vitello Parmigiana. We also offer an extensive variety of specialties like our delicious Burrata.

Our inside and outside dining areas can host small and large parties for special occasions, business lunches or dinners, birthdays, wedding rehearsals, and other celebrations. Our gluten-free customers can easily request gluten-free pasta and gluten-free desserts.

We cannot wait to welcome you at Gianni's Ristorante Italiano.





Gianni's Ristorante Italiano

Italian Flavors

APPETIZER

Insalata Cesare 🌿

Romaine hearts, croutons, Parmesan cheese, house Caesar dressing.

-or-

Melanzane Parmigiana 🌿

Breaded eggplant, mozzarella cheese, tomato, basil.

-or-

Minestrone Soup V

Seasonal vegetables, homemade vegetable stock.

MAIN COURSE

Pollo Parmigiana

Lightly breaded chicken cutlets, tomato, mozzarella cheese.

-or-

Spaghetti Alla Puttanesca 🌿

Garlic, tomato sauce, olives and capers.

-or-

Gnocchi Alfredo 🌿

Potato dumplings, Parmesan cheese, cream sauce.

DESSERT

Tiramisu

House-made, layered lady fingers, coffee liqueur, Italian mascarpone and cacao powder.

-or-

Cannoli

Homemade Italian, pastry filled with ricotta.

Price \$39.50 p/p



Gianni's Ristorante Italiano

Delizioso Italiano

APPETIZER

Zuppa di Pesce 🌊

White fish, shrimp, calamari, black mussels, clams,
homemade fish stock.

-or-

Insalata Caprese 🍅 🌊

Ripe tomatoes, mozzarella cheese.

-or-

Insalata Cesare 🌿

Romaine hearts, croutons, parmesan cheese,
house Caesar dressing.

MAIN COURSE

Catch of the day 🌊

Grilled, Limone, White wine or Livornese.

-or-

Pollo Allo Zafferano

Free range bone-in chicken breast, saffron sauce.

-or-

Vitello Alla Parmigiana

Lightly breaded cutlets, tomato, mozzarella cheese.

-or-

Risotto Alla Pescatora

Shrimp, mussels, clams, calamari.

DESSERT

Tiramisu

House-made, layered lady fingers, coffee liqueur, Italian
mascarpone and cacao powder.

-or-

Italian Meringue Lemon Cake

Light, moist layered lemon cake covered in Italian meringue.

-or-

Profiterole

Delicate puff pastry filled with choice of Vanilla,
chocolate or strawberry Gelatissimo gelato.

Price \$49.50 p/p



Gianni's Ristorante Italiano

Preferiti dello Chef

APPETIZER

Insalata di Polpo 🌱

Marinated Aruban octopus in olive oil and lemon.

-or-

Zuppa di Pesce 🌱

White fish, shrimp, calamari, black mussels, clams, homemade fish stock.

-or-

Calamari Fritti

Crispy calamari, spicy tomato sauce.

-or-

All'Italiana

Imported Italian salami, prosciutto, mortadella, provolone cheese, olives, eggplant in olive oil, mozzarella cheese.

MAIN COURSE

Linguine Ai Frutti di Mare

Mixed seafood, garlic, white wine, tomato sauce.

-or-

Lobster Ravioli

Homemade ravioli, Vodka sauce, lobster pulp.

-or-

Ossobuco Alla Milanese

Braised veal shank, white wine, Italian herbs.

-or-

Scampi Gianni

Spaghetti, shrimp, tomato sauce and hint of cream.

SIDES

Patate al Forno -or- Sautéed Seasonal Vegetables

-or- Polenta Fritta

DESSERT

Tiramisu

House-made, layered lady fingers, coffee liqueur, Italian mascarpone and cacao powder.

-or-

Chocolate Mousse

Dark chocolate, coffee chantilly, almond brittle.

-or-

Profiterole

Delicate puff pastry filled with choice of Vanilla, chocolate or strawberry Gelatissimo gelato.

-or-

Cannoli

Homemade Italian pastry filled with ricotta.

Price \$59.50 p/p

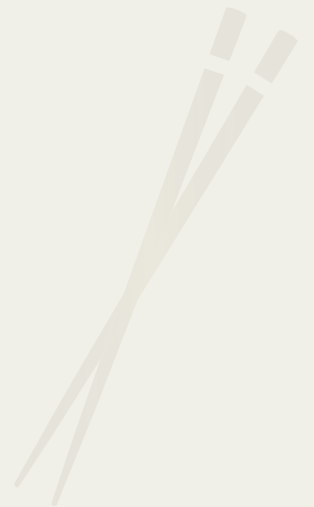


At Azia Restaurant & Lounge we believe that every occasion deserves exquisite food. Therefore, all of our dishes are authentic and freshly prepared by our in-house Chef. The menu is inspired by Asian traditional recipes from China, India, Indonesia, Korea and Japan. We offer tapas style portions so you can try multiple dishes and we serve gluten-free and vegetarian dishes, too.

Our venue can welcome up to 350 people, depending on set-up style. We also offer a unique dining experience for up to 12 people at our semi-private VIP table. Our beautiful Zen-Garden offers the perfect outdoor setting for groups and special functions, or to just unwind with your favorite drink, family and friends.

Azia's stylish bar, Aruba's longest bar, offers a wide selection of wines and classic or customized cocktails. Ask for our signature SangrAzia cocktail, and make sure to meet our famous Buddah, shipped from Indonesia, covered in gold leaf in Colombia and now shining in Aruba!

We are ready to make your event a memorable one.





AZIA Restaurant & Lounge

Imperial AZIA

STARTER

Edamame

Steamed soybeans, sea salt.

-or-

Wonton Soup

Chicken broth, shrimp wonton, mushrooms, scallions, soy sauce.

-or-

California Roll

Kanikama, avocado, cucumber, masago.

-or-

Spicy Tuna Bon Bon

Temari sushi, avocado, Ahi tuna, chili oil.

MAIN

Curry Chicken

Indian yellow curry, coconut milk, garlic, tomato, scallions.

-or-

Korean BBQ Ribs & Pork Belly

Grilled ribs, pickled vegetables, sweet BBQ sauce.

-or-

Szechuan Beef

Certified Angus Beef® tenderloin, Asian vegetables, garlic, pepper sauce.

SIDES

Saffron Basmati Rice

Long grain rice, butter, saffron, onions.

-or-

Sesame Broccoli

Sautéed broccoli, black soy bean sauce, sesame seeds

DESSERTS

Mango Mousse Cake

Crunchy meringue cake bottom, fresh mango mousse, mango gelée.

-or-

Gelatissimo Passion Fruit Gelato

Price \$39.50 p/p



AZIA Restaurant & Lounge

Emperors Feast

APPETIZER

Indian Samosa **V**

Savory pastry, curry potato, peas.

-or-

Japanese Mushroom **GF**

Shiitake broth, Japanese & white mushrooms, glass noodles, scallions.

-or-

Thai Chicken Noodle Soup

Chicken broth, chicken, red curry paste, coconut milk, glass noodles, fragrant herbs.

-or-

Salmon Roll **GF**

Salmon, avocado, cream cheese.

-or-

Spicy Tuna Bon Bon **GF**

Temari sushi, avocado, Ahi tuna, chili oil.

MAIN

Teriyaki Chicken

Japanese teriyaki glaze.

-or-

Orange Rock Shrimp Tempura

Sweet & spicy fresh pressed orange sauce.

-or-

Beef Stir Fry

Certified Angus beef, Asian vegetables, garlic, ginger, oyster sauce.

VEGETABLES

Veggie Stir Fry -or- Sesame Broccoli

DESSERT

Triple Layer Chocolate Mousse

Chocolate cake, light dark chocolate mousse, white chocolate mousse

-or-

Cheesecake

Price \$49.50 p/p



AZIA Restaurant & Lounge

Great Taste of AZIA

This delectable 4-course menu invites you and your guests to indulge in a fusion feast by ordering A La Carte from our main menu. Your choice of, any one (1)

Soup -or- **Sushi**

-and-

Main -and- a **Side**

-and-

Dessert

Price \$59.50 p/p

DANIEL'S

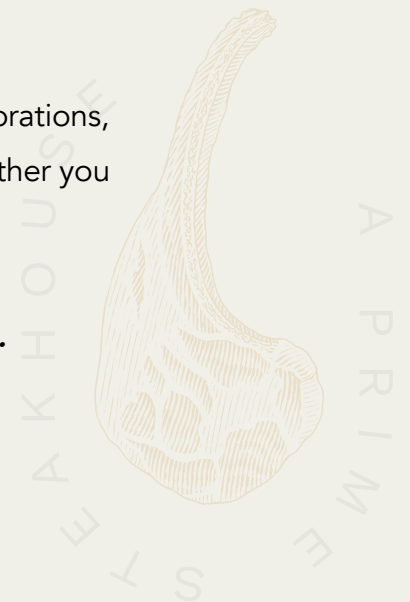
STEAK & CHOP

Daniel's Steak & Chop is a family friendly steakhouse consistently serving high quality food while providing excellent service, for more than 10 years. Our open kitchen allows you to observe how our culinary team prepares the juiciest and highest quality steak for you!

Our Chef uses only the freshest seasonal ingredients, preparing the tastiest steaks and chops that are perfectly flamed on a charcoal grill. In addition we offer a wide selection of wines, beers, cocktails and martinis to raise your glass to life, relationships and good times.

Daniel's Steak & Chop is the perfect venue for any special event including birthday celebrations, business meetings and wedding rehearsals. Whether your party is big or small, and whether you prefer to sit indoors or dine al fresco, we can meet and exceed your every need.

Let us assist you in making your next party into an unforgettable experience.





Daniel's Steak & Chop

Classic Daniel's

APPETIZER

Caesar Salad

Romaine hearts, Caesar dressing, croutons, parmesan

-or-

Caribbean Lobster Bisque

Cheddar cheese

MAIN COURSE

6 oz. Filet Mignon

-or-

Grilled Organic Bone-In Chicken Breast

16-oz cornfed

-or-

Wild Norwegian Salmon

SIDES

French Fries -or- Classic Baked Potato

DESSERT

Gelatissimo Gelato

-or-

Triple Chocolate Mousse

Price \$59.50 p/p



Daniel's Steak & Chop

Daniel's Specialties

APPETIZER

Beet salad 🌱

Mixed lettuce, toasted walnuts, burrata, dehydrated carrots, seasonal fruits, balsamic glaze

-or-

Escargot

Creamy garlic sauce, garlic bread

-or-

Carribean Lobster Bisque

MAIN COURSE

Braised Short Ribs

Red wine reduction.

-or-

14oz. Prime NY Strip

-or-

Chilean Sea Bass Fillet

Filet, butter, alfalfa sprouts, spinach, beet sauce

SIDES

Cream of Spinach - OR - Whipped Mashed Potatoes

DESSERTS

Deconstructed Cheesecake

-or-

Gelatissimo Gelato

Price \$69 p/p



Daniel's Steak & Chop

Daniel's Feast

APPETIZER

Tuna Tartare

Bluefin tuna, avocado, cilantro, red onion, olive oil, pine nuts and banana chips.

-or-

Beef Carpaccio

Beef tenderloin, arugula, toasted pine nuts, parmesan crisp, fresh truffle, caramelized shallots, truffle sauce

-or-

Lobster Bisque

MAIN COURSE

14 oz. Boneless Ribeye

-or-

10 oz. Skirt Steak

-or-

Surf and Turf

6-oz Lobster and 6-oz Filet Mignon

SIDES

Truffled Mac & Cheese -or- Crispy Brousel Sprouts

-or- Potato Au Gratin

DESSERT

Crème Brûlée

-or-

Triple Chocolate Mousse

-or-

Coconut Cake

Price \$85 p/p



*Allow us to organize the most memorable and
unforgettable event for you and your guests.*



OPEN BAR OPTIONS

Your choice of pay on consumption or we offer an all inclusive bar package deal on selected wine, premium mixed drinks and soft drinks.

1 HOUR per person **\$24.50**

2 HOURS per person **\$34.50**

3 HOURS per person **\$44.50**

4 HOURS per person **\$54.50**

Including Martinis and Signature Crafty Cocktails

ADD ONLY \$10



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