
WELCOME

Our cozy outdoor and indoor spaces, surrounded by an exquisite colonial atmosphere and colorful gardens, are irresistible for a cocktail party or banquet.

Our gastronomy will ensure you a memorable event with, an excellent culinary variety.

Ideal for any kind of celebration; Hodelpa Nicolas de Ovando and Hodelpa Casa Real combines an atmosphere of yesteryear and invites you to discover how authentic and memorable your event can be.

**HODELPA
NICOLAS DE OVANDO**
— EMBLEMATIC HOTEL —





Nicolas de Ovando Breakfast

- Coffee, Decaffeinated coffee, Infusions, variety of natural juices.
- Cereal corner, Yogurt, and Milk.
- Bakery corner, Jams, Butter, and Olive oil.
- Cold cuts and cheeses: Serrano ham, Cooked ham, Turkey ham, Genoa salami, Mortadella, Pastrami, Smoked salmon, Chicken or salmon pâté, Gouda, Danish, Cheddar, Mozzarella, and Cream cheeses.
- Tomato, Onion, Lettuce, Olives, Sauces, and Dressings.
- Variety of boiled or sautéed root vegetables.
- Bacon, Sausages.
- Live tortilla station.
- Variety of tropical fruits and preserves.

USD\$20.00

*Prices per person

*These prices do not include 28% taxes and are subject to change due to fluctuations in the dollar market.



EXECUTIVE BREAKFAST

VEGETARIAN

- Spinach wraps with vegetables and goat cheese
- Fresh fruit salad
- Homemade pancakes with apple and strawberry jam
- Salad with guacamole
- Eggs of your choice:
 - Vegetable omelet
 - Scrambled eggs with mushrooms
 - Avocado toast
 - Boiled eggs

NORDICO BREAKFAST

- Fresh fruit salad
- Homemade waffle with apple or chocolate jam
- Smoked salmon
- Pepper pastrami
- Eggs of your choice:
 - Herb omelet
 - Scrambled eggs
 - Poached eggs
 - Fried eggs

INTERNATIONAL

- Fresh fruit salad
- Homemade pancakes with apple or strawberry jam
- Assorted cold cuts and cheeses
- Chicken / beef quesadilla in the style of cochinita pibil
- Eggs of your choice:
 - Chorizo omelet
 - Scrambled eggs with Serrano ham
 - Eggs Benedict
 - Avocado toast

Each breakfast includes: a selection of assorted pastries, unlimited hot beverages, and natural juices.

USD\$20.00

*Prices per person

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COFFEE BREAK

WELCOME COFFEE BREAK

\$7.00

1 option of natural juice / coffee / decaffeinated coffee / milk / infusions / cocoa powder / mineral water

DÁVILA BREAK

\$11.00

1 option of natural juice / coffee / decaffeinated coffee / milk / infusions / cocoa powder / mineral water / 2 savory options / 1 sweet option

LA HUERTA BREAK

\$13.50

2 options of natural juices / coffee / decaffeinated coffee / milk / cocoa powder / mineral water / 2 cold options / 1 hot option / 1 sweet option

OVANDO BREAK

\$20.00

2 options of natural juices / coffee / decaffeinated coffee / milk / cocoa powder / mineral water / 2 cold options / 2 hot options / 2 sweet options

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COFFEE BREAK

OPTIONS TO CHOOSE FROM:

NATURAL JUICES

Orange / Lemon / Watermelon / Melon /
Passion Fruit Punch / Pineapple / Green Juice

HOT OPTIONS

- Serrano ham croquettes
- Chicken croquettes
- Beef / cheese / chicken catibías
- Mini beef and chicken tacos
- Mini American hamburgers
- Cassava buns
- Chicken, beef, and cheese empanadas
- Tequeños
- Quesadillas
- Mozzarella sticks
- Plantain basket with avocado and shrimp
- Vegetable egg rolls
- Falafel
- Philadelphia sushi with eel sauce

COLD OPTIONS

- Mini ham and cheese sandwiches
- Mini chicken sandwiches
- Mini tuna sandwiches
- Croissant filled with cheese mousse
- Fruit and granola shot
- Ricotta and spinach croissant
- Caprese salad skewers with cherry tomatoes and cheese balls
- Tortilla chips with guacamole
- Tuna wraps
- Caesar salad wraps
- Vegetable wraps

SWEET OPTIONS

- Brownie
- Three milk shots
- Chocolate mousse
- Passion fruit mousse
- Mango shot
- Mini strawberry cheesecake
- Lemon pie
- Carrot cake with cream
- Greek yogurt with jam
- Coconut flan
- Baked coconut
- Majarete (sweet corn pudding)
- Vanilla cake
- Chocolate cake
- Baked coconut bites
- Chocolate chip cookies
- Oatmeal cookies
- Banana bread



CHEESE AND COLD CUTS PLATTER

- Gouda
- Brie
- Camembert
- Emmental
- Manchego
- Provolone
- Blue cheese
- Parmesan
- Goat cheese
- Cured loin
- Pastrami
- Roast beef
- Spanish chorizo
- Genoa salami
- Cured sausage
- Mortadella
- Pistachio bolognese
- Jam corner
- Dips corner

USD\$20.00

*Prices per person
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EXECUTIVE MEETING PLAN

INCLUDE:

- Dávila Break AM and PM
- Chef's choice lunch
- Non-alcoholic beverages during lunch

EQUIPPED ROOM

- Screen
- Wi-Fi Internet
- Flipchart

Audiovisual equipment is rented separately.

USD\$55.00

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COLD CANAPES

- Zucchini roll with cream cheese and smoked salmon
- Hummus shot with pita chips
- Andalusian gazpacho shot
- Salmon tartare on crispy yucca
- Bruschetta with burrata and cherry tomatoes
- Canapés with black olive hummus, bacon, and parsley
- Mini shrimp cocktail
- Shrimp and cherry tomatoes in sweet and spicy sauce
- Crispy goat cheese balls with herbs
- Mini charcuterie skewers
- Mini tuna sushi
- Mini bruschettas with anchovies, tomato, and garlic
- Ceviche shot with tiger's milk
- Smoked salmon rolls
- Mini Peruvian causa (chicken, shrimp, or tuna)
- Iberian ham with tomato jam and herb bread
- Tuna wraps
- Caesar salad wraps
- Mini pastrami and Gouda sandwich
- Tortilla with guacamole

USD\$3.00 per unit

*Prices per person

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HOT CANAPES

- Grilled octopus tentacle in anticuchera sauce
- Surf and turf skewer
- Egg roll with sweet chili sauce
- Pork dumplings in teriyaki sauce
- Manchego cheese and serrano ham croquettes
- Mini seafood paella
- Pork skewer on crispy yucca
- Iberian ham croquettes
- Ripe plantain and blue cheese croquettes
- Navarre chistorra with peppers
- Shrimp wrapped in coconut with mango and chipotle sauce
- Angus beef skewer with Dominican chimichurri
- Pork belly in Asian sauce
- Parmesan mussel canoes
- Chicken strips with sauce and mix-and-grill dressing
- Mini Cuban sandwich

USD\$3.50 per unit

*Prices per person

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SWEET CANAPES

- Fruit cocktail
- Pistachio financier
- Coconut flan
- Chocolate mousse
- Strawberry or chocolate profiteroles
- Passion fruit choux
- Lemon pie
- Majarete Brulee (sweet corn pudding)
- Mini mango panna cotta
- Minted strawberry salad
- Mini tartlets with exotic fruits
- Mini tiramisu
- White and dark chocolate delight
- Mini vanilla and caramel choux
- Mini coconut tartlet
- Mini coconut fraisier

USD\$2.5 per unit

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THE DAMAS BUFFET

SALADS: (CHOOSE TWO OPTIONS)

- Salad Bar
- Traditional Russian Salad
- Caprese Salad
- Caesar Salad with Croutons
- Mixed Grain Salad

MAIN COURSES: (CHOOSE TWO OPTIONS)

- Pork Loin with Rosemary Mustard Sauce
- Grilled Fish of the Day with Lemon Sauce
- Grilled Chicken Breast with Fresh Thyme
- Beef Filet with Mushroom Sauce or Red Wine and Rosemary Reduction
- Chicken Breast Stuffed with Vegetables and Three-Cheese Sauce
- Pork Tenderloin with Herb Crust or Green Peppercorn Sauce
- Chicken Drumsticks in Barbecue Sauce

SIDE DISHES: (CHOOSE TWO OPTIONS)

- Pilaf Rice
- Madras Rice
- Vegetable Ratatouille
- Eggplant Parmesan
- Penne Pasta with Pesto, Pomodoro, or Garlic
- Gratinated Yucca Purée
- Rustic Mashed Potatoes
- Ripe Plantain Casserole
- Sautéed Mushrooms and Green Beans

DESSERTS: (CHOOSE TWO OPTIONS)

- Coconut Flan
- Chocolate Mousse
- Passion Fruit Choux
- Lemon Pie
- Three Milk Cake Shot
- Cheesecake with Strawberries

USD\$33.00 P/P (WITHOUT DESSERT)

USD\$38.50 P/P (WITH DESSERT)

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HERNÁN CORTÉS BUFFET

COLD AND HOT SOUPS: (CHOOSE ONE OPTION)

- Pumpkin Cream
- Celery Root Cream
- Lentil Cream with Chorizo
- Pigeon Pea Cream with Crispy Pork Cracklings
- Noodle Soup with Chicken and Vegetables
- Mango Gazpacho
- Beet Soup

SALADS: (CHOOSE TWO OPTIONS)

- Salad Bar
- Mixed Baby Lettuce with Goat Cheese, Goji Berries, Raisins, and Cashew Seeds with Passion Fruit and Honey Dressing
- New Orleans Salad (Various Lettuce Types, Avocado, Crispy Bacon, Pineapple, Nuts, Croutons, and Barbecue Vinaigrette)
- Greek Salad
- Traditional Pasta Salad
- Pipirrana with Tuna Loin in Olive Oil (Chickpeas with Cucumber, Onion, Bell Peppers, Mint, Lemon, and Olive Oil)
- Ceviche of the Day's Fish with Coconut Tiger's Milk

MAIN COURSES: (CHOOSE THREE OPTIONS: 1 FISH, 1 POULTRY, 1 MEAT)

FISH OPTIONS:

- Cod
- Salmon
- Dorado

SAUCE OPTIONS:

- Coconut Sauce
- Lemon Sauce
- Coconut Sauce (Samaná Style)
- Cava and Parsley Sauce
- Creole Sauce
- Mango with Sweet Chilli Sauce

POULTRY OPTIONS:

- Chicken Breast Stuffed with Vegetables and 3 Cheeses
- Turkey Roll Stuffed with Dried Fruits with Blue Cheese Sauce and Gravy
- Grilled Chicken Breast with Creamy Lemon and Cilantro Sauce
- Oven-Roasted Turkey (Carved)

MEAT OPTIONS:

- Roasted Pork with Crispy Skin
- Angus Beef Medallions in its Juices with Mushrooms and Green Beans
- Oven-Roasted Chateaubriand (Carved)
- Roast Leg of Lamb with Thyme and Laurel
- Pork Loin Stuffed with Vegetables

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SIDE DISHES: (CHOOSE THREE OPTIONS)

- Saffron Rice
- Trio Rice
- Pilaf Rice
- Rice with Dried Fruits
- Ratatouille of Vegetables
- Baked Potatoes
- Parmesan Eggplant
- Penne Pasta with Pesto, Pomodoro, or Garlic
- Gratinated Yuca Puree
- Creamy Gratin Potatoes
- Sweet Plantain Pastelón
- Sautéed Vegetables
- Brussels Sprouts Gratinated with Serrano Ham, Parmesan Cheese, and Herbes de Provence

DESSERTS: (CHOOSE TWO OPTIONS)

- Pistachio Financier
- Coconut Flan
- Chocolate Mousse
- Chocolate or Strawberry Profiteroles
- Passion Fruit Choux
- Apple Crumble
- Lemon Pie
- Tres Leches Shot
- Dulce de Leche Cheesecake
- Majarete Brulee

USD\$38.50 P/P (Without Desserts)

USD\$44.00 P/P (With Desserts)

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NICOLAS DE OVANDO BUFFET

COLD AND HOT SOUPS: (CHOOSE ONE OPTION)

- Butternut Squash Cream
- Celery Root Cream
- Lentil Cream with Chorizo
- Pigeon Pea Cream with Crispy Pork Cracklings
- Noodle Soup with Chicken and Vegetables
- Mango Gazpacho
- Beet Soup

SALADS: (CHOOSE THREE OPTIONS)

- Traditional Russian Salad
- Caprese Salad
- Caesar Salad with Croutons
- Mixed Grain Salad
- Greek Salad
- Quinoa Salad with Roasted Vegetables
- Spinach Salad with Strawberry Vinaigrette
- Arugula Salad with Pears and Walnuts

MAIN COURSES: (CHOOSE THREE OPTIONS: 1 FISH OR SEAFOOD, 1 POULTRY, 1 MEAT)

Fish Options:

The fish options will be determined on the day of the event as we work with fresh daily catches. They may include:

- Sea Bass
- Grouper
- Salmon
- Shrimp

Sauces:

- Samaná-Style Coconut Sauce
- Mango Sweet Chili
- Lemon Sauce
- Cava and Parsley Sauce
- Creole Style
- Mornay Sauce

Poultry:

- Chicken Breast Stuffed with Vegetables and Three-Cheese Sauce
- Turkey Roll Stuffed with Nuts, Blue Cheese Sauce, and Gravy
- Grilled Chicken Breast with Creamy Lemon and Cilantro Sauce
- Oven-Roasted Turkey (Carved)
- Oven-Roasted Guinea Hen

Meats:

- Roasted Pork Shoulder with Crispy Crackling
- Angus Beef Medallions in Its Juices with Mushrooms and Flat Beans
- Oven-Roasted Chateaubriand (Carved)
- Roasted Leg of Lamb with Thyme and Bay Leaf
- Pork Loin Stuffed with Vegetables
- Oven-Roasted Goat with Aged Rum
- Sirloin Roast

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SIDE DISHES: (CHOOSE THREE OPTIONS)

- Saffron Rice
- Trio Rice
- Pilaf Rice
- Rice with Nuts
- Ratatouille
- Baked Potatoes
- Parmesan Eggplant
- Penne Pasta with Pesto, Pomodoro, or Garlic
- Gratinated Yuca Puree
- Creamy Gratinated Potatoes
- Ripe Plantain Casserole
- Sautéed Vegetables
- Stuffed Potato with Cream Cheese and Leeks
- Live Wok Station

DESSERTS: (CHOOSE THREE OPTIONS)

- Pistachio financier
- Coconut flan
- Chocolate mousse
- Chocolate or strawberry profiteroles
- Passion fruit choux
- Apple crumble
- Lemon pie
- Tres leches shot
- Dulce de leche cheesecake
- Majarete Brulee
- Red velvet cake
- Pecan pie
- Cashew cheesecake

USD\$44.00 P/P (Without dessert)

USD\$50.00 P/P (With dessert)

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PLATED MENU

YOU MUST CHOOSE ONE OPTION FOR EACH COURSE

OPTION 1

Starters:

- Tempura Shrimp with Spicy Sauce
- Beef Carpaccio with Parmesan Cheese and Arugula
- Greek Quinoa Salad

Main Courses:

- Chicken Scaloppine with Mushroom Sauce and Potato Gratin
- Whole Sea Bass with Grilled Vegetables
- Mero Batata with Tamarind Sauce and Sweet Potato Purée
- Angus Churrasco with Butternut Squash Gnocchi and Blue Cheese Sauce
- Lamb Ribs on Pesto Orzo
- Liniero Goat with Guandules Risotto and Crunchy Plantain

Desserts:

- Trinitaria
- Coconut Flan
- Carrot Cake
- Fruit Carpaccio

OPTION 2

Starters:

- Arugula Salad with Feta Cheese, Nuts, and Almond Pralines
- Tuna Tataki
- Mini Mofongo with Liniero Goat

Main Courses:

- Chicken Breast Stuffed with Goat Cheese, Dates, Chorizo, Asparagus, and Brussels Sprouts
- Filet Mignon with Masala Wine Sauce and Rustic Potato Purée
- Pulled Pork with Vegetable Fried Rice
- Cod Loin with Potato Mille-Feuille
- Grilled Salmon with Grilled Vegetables

Desserts:

- Trinitaria
- Coconut Flan
- Carrot Cake
- Fruit Carpaccio

USD\$35.00 P/P

USD\$40.00 P/P

*Prices per person / Plated menu for up to 20 people, from 20 pax subject to quotation
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BRUNCH 1502

OPTION 1

COLD STARTERS:

- Smoked Salmon with Accompaniments
- Seafood Salad
- Shrimp Cocktail in Bloody Mary (non-alcoholic and non-spicy)
- Colorful Salad
- Roasted Eggplant Salad with Smoked Cheese
- Orzo Salad with Tuna
- Quinoa Salad with Feta Cheese
- Garden Salad
- Assorted Raw Vegetables (Tomato, Carrot, Peppers, Cucumber)
- Variety of Sauces (Vinaigrette, Mayonnaise, Cocktail)

STATIONS:

- Seafood Bisque
- Hen Sancocho
- Pasta Station (on the wooden stove)

**ELECTION OF ASSORTED BREADS

Price RD\$2,500 + 28% per person

Hours: 12 PM – 4 PM

Includes:

Welcome Mimosa + Glass of Wine

Musical Entertainment

Minimum: 25 people

OPTION 2

MAIN COURSES:

- Salmon Fillet in Passion Fruit Sauce
- Dorado Fillet in Traditional Coconut Sauce
- Chicken Breast Stuffed with Vegetables and Three Cheeses
- Chicken Wings in Barbecue Sauce
- Pork Roll Stuffed with Plums and Bacon
- Sautéed Beef Fillet with Mushrooms and Vegetables

SIDE DISHES:

- Curry-Seasoned Julienned Vegetables
- Ripe Plantain Casserole with Cheese
- Corn Arepas
- Baked Potatoes
- Pigeon Pea Moro

DESSERTS:

- Apple Pie
- Coconut Tart
- White Chocolate Mousse
- Vanilla Brûlée Majarete
- Tiramisu Swiss Roll
- Dominican Cake
- Fruit Salad
- Variety of Breads

*Prices per person

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OPEN BARS

NATIONAL

2 HOURS	\$22.00
3 HOURS	\$27.00
Additional Hour	\$15.50

Included:

National Cocktails: Fruit Punch and Piña Colada / Brugal Rum (Añejo or Extra Viejo) / 8-Year-Old Whisky / Stolichnaya Vodka / Novecento Red and White Wine / Local Beer / Soft Drinks / Juices / Mineral Water

INTERNATIONAL

2 HOURS	\$27.00
3 HOUR	\$33.00
Additional Hour	\$17.50

Included:

National Cocktails: Fruit Punch and Piña Colada / Barceló Rum (Barceló Imperial or Brugal Leyenda) / Chivas Regal 12 Years / Grey Goose or Absolut Vodka / Novecento Red and White Wine / Local Beer / Soft Drinks / Juices / Mineral Water

(The beverage is served per drink and the guarantee will not be less than the number of people at the event.)

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WINE PLANS

ARGENTINA	\$ 20.00
Novecento Mallbec, Mendoza / Novecento Chardonnay, Mendoza	
Dante Robino Malbec	
CHILE	\$ 20.00
Santa Helena Cabernet Sauvignon, Valle Central / Santa Helena Sauvignon Blanc, Valle Central	
Tarapacá Cabernet Sauvignon / Tarapacá Sauvignon Blanc	
CALIFORNIA	\$ 24.00
Vino Apothic Red / Vino Aphotic White	
Vino Tinto Black Cloud Red Blend	
SPAIN	\$ 24.00
Borsao Selection Garnacha, Campo de Borja	
Borsao Selección Macabeo-Chardonnay, Campo de Borja	
Cava Bonaval Brut	
Senorio de Pecina Cosecha 2020	
Vino Scarlet Dark	
FRANCE	\$ 28.00
Clarendelle Brodeaux Blanco 2021	
Clarendelle Brodeaux Rouge 2016	
Clarendelle Brodeaux Rose 2022	

*Prices per person in US dollars, unlimited service for two hours including non-alcoholic beverages.
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CORKAGE

CORKAGE FOR BOTTLES OF SPIRITS AND WINES

\$14.00

Prices Per Bottle

LOCAL BEERS

Presidente	\$5.00
Presidente Light	\$5.00
Corona	\$5.00

MINERAL WATER

National Still Water	\$3.00
National Sparkling Water	\$3.00
San Pellegrino 75cl	\$6.00
San Benedetto 75cl	\$6.00

*Prices per unit

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PRICES PER BOTTLE

SOFT DRINKS

Coca Cola	\$3.00
Coca Cola Light	\$3.00
7up	\$3.00
Tónica	\$3.00
Club Soda	\$3.00

JUICES (PRICE PER GALLON)







Fruit Punch	\$40.00
Orange Juice	\$40.00
Lemonade	\$40.00
Piña Colada	\$40.00
Cranberry Juice	\$40.00

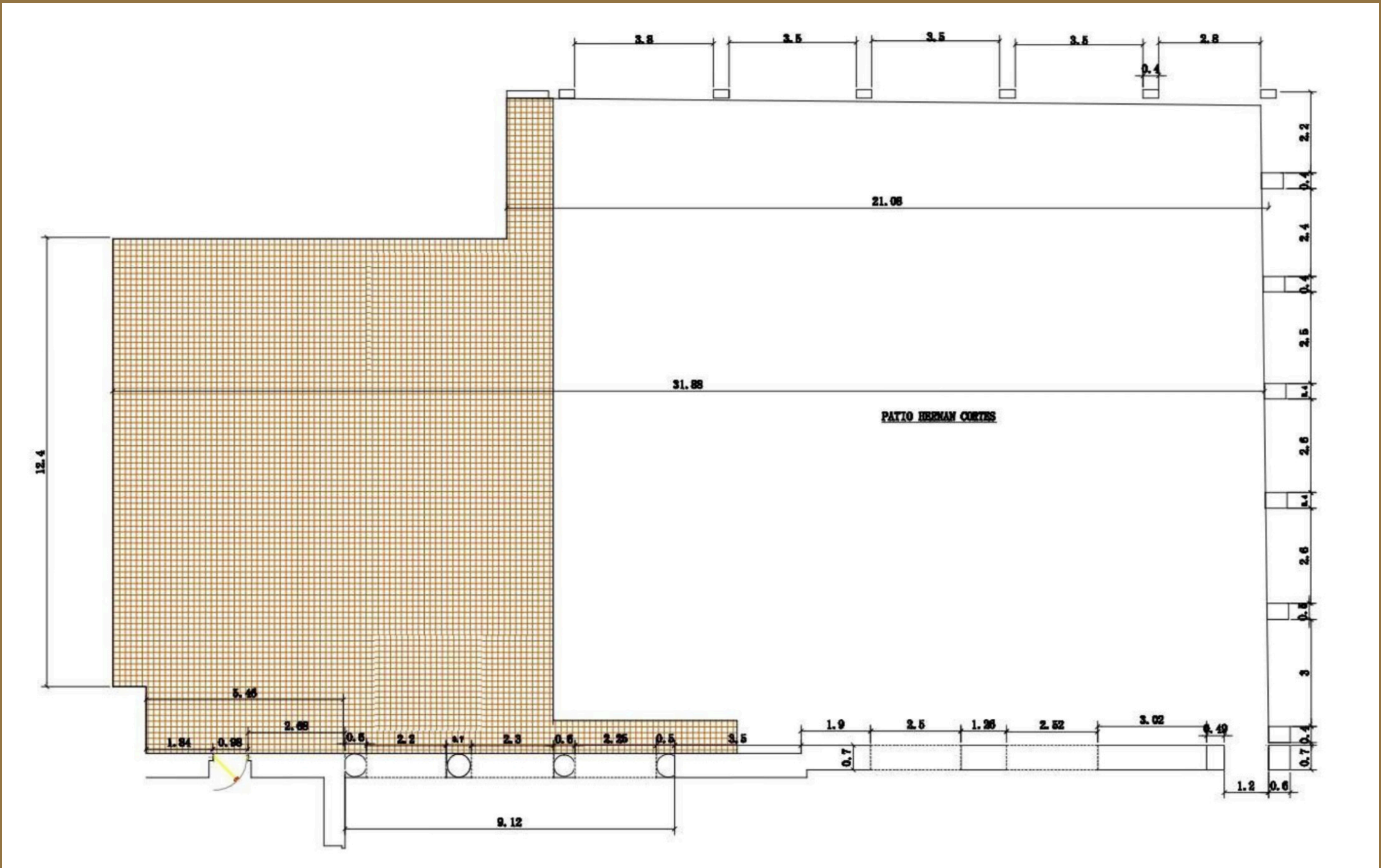
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HODELPA
NICOLAS DE OVANDO
EMBLEMATIC HOTEL

VENUES

MEETING ROOMS SPECIFICATIONS								
7 Meeting Rooms equiped with the larest technology / 300 pax								
ROOM NAME	DIMENSIONS HEIGHT X WIDE X LENGHT (MTS)	 Surface	 Theatre	 Cocktail	 Banquet	 Boardroom	 U-Shape	 Classroom
PATIO BARTOLOMÉ DE LAS CASAS	18 x 21.5	630m2	400	300	300	N/A	N/A	250
PATIO DE LOS DÁVILA	7.5 x 14	105m2	80	70	N/A	N/A	N/A	N/A
Fuerte El Invencible	-	-	200	150	N/A	N/A	N/A	100
AMBAR	3 x 4.9 x 13	48m2	40	50	50	20	20	15
Pedro Mir	3 x 4 x 6	15m2	15	N/A	N/A	15	10	N/A
Cibao	5 x 4.4 x 12.8	50m2	50	N/A	40	35	35	35
Restaurante	-	56.86m2	N/A	100	80	70	60	N/A



Patio Bartolomé de las Casas



BANQUET REGULATIONS

WARRANTY

1. The Hotel is responsible to save the space or room required by the client for the date foreseen by both, to increase the number of people and the room or space does not allow said increase, the Hotel will contact the client in order to assign another place.
2. The amount quoted will be the minimum amount to be charged, the increase must be paid by the client at the end of the event.
3. The contract with the selection of food and beverages must be duly signed.
4. The Hotel will not allow the withdrawal of food from the events, since they run the risk of not having the appropriate temperature in their handling, causing damage to the people who consume it.

Way to pay

1. The Hotel only accepts the following forms of payment: (1) Cash, (2) Credit card, (3) Bank transfer (4) Certified checks.
2. All event charges must be signed by the person responsible when served. Invoices will be prepared for you no more than three days after the activity. If it is necessary to make a refund to the client who pays in advance, he must make a communication, requesting the amount from the Hotel. This process takes a minimum of two weeks.

DEPOSITS, CANCELLATIONS AND MODIFICATIONS

1. The hotel requires at the time of reservation the sum of RD\$ 25,000 of the total amount of the activity as a confirmation of the date and the room for events with a cost less than RD\$ 100,000 and 20% of the total amount for events over RD\$ 100,000. In case of cancellation, the deposit will be retained for a maximum period of six (6) months from the date the payment was made.
2. Full payment must be made (7) business days prior to the event.

CANCELLATIONS

1. All cancellations must be notified in writing to the Banquets & Events Department one week before the event, otherwise a charge of 50% of the total amount will be applied.
2. Canceled events will have as a penalty the retention of the guarantee deposit for a period of (6) months from the date it was made. Within this period, this amount may be used as payment, credit or deposit for any other subsequent event.
3. After expiration of the retention period of six (6) months, the amount of the security deposit withheld will be definitively applied as compensation to the hotel.

Drinks

1. The client must deliver the drinks for uncorking 1 day before their events in the Receipt Department, from 8:00 AM - 4:00 PM from Monday to Friday and 8:00 AM - 12:00 PM on Saturdays. The client will deliver a signed list of the total merchandise to be delivered. At the end, they should check the surplus against the list and then plan to collect them the same night or the next business day after the event.
2. The toasts of Casa Licoreras or any institution that has toasts of product promotions are not allowed.
3. It will be the customer's responsibility to control the drinks, when the event toast is for service. Consumption claims are not accepted after 2 days of the end of the activity.

Decorations, Music and Equipment

1. The equipment, cake table, decoration materials and others used in decoration of your events, must be assigned only to the person who will be in charge of the decoration, for the bringing and removal of them. They must be brought in the same day of the event starting at 11:00 AM and picked up the day after the activity starting at 11:00 AM. The Hotel is not responsible for their storage, nor does it receive or deliver them to rental suppliers that are contracted directly by the client. All decorative items must be collected at the end of the event.

2. Specifically for weddings, birthdays, and any event that needs decoration, the event decorator must bring her support staff to do the florist work, place decorations, move your materials. The Hotel is not responsible for breakage or loss of materials or merchandise during the event.

3. If music is needed at the event, it must be background music, so as not to disturb hotel guests. If you need dance music, you have to ask the event coordinator for authorization. In all cases, the music volume should not exceed 65db in the rooms and guest areas.

- Patio Los Dávila: Only acoustic music is allowed, the use of amplifiers is not allowed. The activities schedule is from 11:00 AM to 5:00 PM

- Patio La Huerta: No type of music or use of amplifiers for voice or any type of sound is allowed. The activities schedule is from 11:00 AM to 5:00 PM.

- Patio Nicolás de Ovando: Area reserved for the exclusive use of guests staying at the hotel.

- Patio Bartolomé de las Casas: Dance music allowed from 10:00 AM to 11:00 PM, music allowed up to 65DB. This schedule also includes assembly and disassembly activities.

- Fuerte El Invencible: Dance music from 10:00 AM to 1:00 AM, it should not exceed 65 db. This schedule also includes assembly and disassembly activities.

- The celebration or execution of Crazy Hour or activities that alter the level of noise or tranquility are not allowed at any point of the facilities. In Hodelpa Casa Real Does Not Apply

- Hodelpa Casa Real: Dance music from 10:00 AM to 1:00 AM, it should not exceed 65 db. This schedule also includes assembly and disassembly activities.

- Any other point or site not foreseen in this list is subject to the weighting of the General Management.

4. The Hotel will not allow any supplier to remove any decorative material left inadvertently during events that have already started in meeting rooms. Nor will it assume responsibility for the payment of rentals for not being able to withdraw them, justifying that they are for the use of the Hotel, since it is very clear that the client must withdraw them the day after the event. There are the cases of chairs, plants, decorative vases, etc.

5. It is not allowed to make flower arrangements inside the banquet halls, but they will be assigned an area for these purposes, at the end of the same they must collect all the surplus materials and communicate to a hotel staff for the cleaning of the place.

para la limpieza del lugar.

6. It is strictly forbidden to use nails, glue, hang decorations or any other type of promotions, banners or other material on the walls.
or Hotel roofs.

7. We are not responsible for equipment left at the hotel without an inventory of it.

8. At the end of your event, take banners, promotional material and any material of the course and review the rooms with the waiter. We do not store these materials in the Hotel.

9. We are not responsible for materials left or claimed the day after the activity.

10. Decorators of social events must sign regulations specially designed for them.

11. Food is not allowed for support staff in designated event areas.

DAMAGE:

1. The client will be responsible for any physical damage to the property caused by guests, persons or entity that represents them during the time they have contracted for their event, the repair costs will be charged after evaluation made by the Hotel.

2. They will also be responsible for the loss of equipment such as cutlery, plates, napkins and any utensils used for the activity.

3. The Hotel does not assume any responsibility for personal property such as cell phones, cameras, lenses and equipment used by the guests of the event, left without supervision by the owners.

4. The Hotel requests that the staff that you hire for the music of your events, light fitters and other electronic equipment, bring their breakers to be connected to the box that is in the rooms and / or areas. Before installing them, they should ask the Maintenance Department for assistance to avoid bad connections.

5. When renting your audiovisual equipment outside the Hotel, please request a UPS to avoid interruptions to your presentations. If it is your own team, you are asked to follow the same recommendations.

6. The Hotel is not responsible for damages caused by emergency electrical faults caused by EDEESTE.

SECURITY

1. It is not allowed to block the entrance or exit doors of the classrooms, nor to cover with decoration the signs that indicate exit. ", Electrical cables or horns.
2. We do not accept the use of fireworks inside closed areas and if they were to be used in the pool, the person in charge must meet with our Safety and Maintenance Manager before the event to indicate the area to be used.
3. Only the number of people indicated in the contract is allowed according to its maximum capacity.
4. When it is necessary to install high consumption equipment, lighting machines and others, it is necessary to consult a person from the maintenance department to install them.
5. Each person participating in the assembly (decorator, rental company, orchestras, dancers, etc.).
6. They must identify themselves when entering the hotel since access is not allowed to people without an identity card or other identification document.

HODELPA
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