

Wedding Packages

HODELPA
NICOLAS DE OVANDO
EMBLEMATIC HOTEL





The Wedding of Your
Dreams

At the Highest Level





GRAND DESIRE

- Buffet Las Damas.
- Venue for ceremony and reception free of charge.
- Bridal Suite with a bottle of champagne (Taittinger Brut Reserva 750ML) engraved with the couple's initials and chef's specialties.
- Sparkling wine toast for the bridal reception line.
- Complete setup: round tables, glassware, cutlery, basic linens, chairs, and waitstaff.
- 4 hours of open bar with non-alcoholic beverages.
- No corkage fee for spirits during 4 hours.
- American breakfast in the room or buffet in our restaurant.
- Valet parking.
- Menu tasting for 4 people.
- Special rate for your wedding guests for the weekend.
- Event coordination assistance.



HNO USD\$70.00

Prices per person.

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

Plan starting from 60 people onwards.

HNO Hodelpa Nicolás de Ovando



HISTORIC ROMANCE

- Venue for ceremony and reception free of charge.
- Bridal Suite with a bottle of champagne (Taittinger Brut Reserva 750ml) engraved with the couple's initials and chef's specialties.
- Sparkling wine toast for the bridal reception line.
- Complete setup: round tables, glassware, cutlery, basic linens, chairs, and waitstaff.
- 4 hours of open bar with national beverages.
- No corkage fee for spirits during 4 hours.
- American breakfast in the room or buffet in our restaurant.
- Valet parking.
- Menu tasting for 4 people.
- Special rate for your wedding guests for the weekend.
- Event coordination assistance.



HNO USD\$90.00

Prices per person.

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Plan starting from 60 people onwards.

HNO Hodelpa Nicolás de Ovando



EMBLEMATIC ROMANCE

- Buffet Nicolás de Ovando
- Venue for ceremony and reception free of charge.
- Bridal Suite with a bottle of champagne (Taittinger Brut Reserva 750ml) engraved with the couple's initials and chef's specialties.
- Sparkling wine toast for the bridal reception line.
- Two options of canapés (no replenishment) available for the "Getting Ready" at the hotel.
- Complete setup: round tables, glassware, cutlery, basic linens, chairs, and waitstaff.
- 4 hours of open bar with premium beverages.
- No corkage fee for spirits during 4 hours.
- American breakfast in the room or buffet in our restaurant.
- Valet parking.
- Menu tasting for 4 people.
- Special rate for your wedding guests for the weekend.
- Event coordination assistance.

HNO USD\$100.00

Prices per person.

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Plan starting from 60 people onwards.

HNO Hodelpa Nicolás de Ovando



BUFFET LAS DAMAS

SALADS: (CHOOSE TWO OPTIONS)

- Traditional Russian Salad
- Caprese Salad
- Caesar Salad with Croutons
- Assorted Vegetables with Dressings
- Mixed Grain Salad

SIDE DISHES: (CHOOSE TWO OPTIONS)

- Saffron Rice
- Pilaf Rice
- Madras Rice
- Vegetable Bohemian
- Eggplant Parmesan
- Penne Pasta with Pesto
- Tomato-based Pasta
- Gratinated Cassava Purée

MAIN COURSES: (CHOOSE TWO OPTIONS)

- Pork Tenderloin with Mustard Sauce
- Grilled Catch of the Day with Lemon Sauce
- Grilled Chicken Breast with Fresh Thyme
- Beef Fillet with Mushroom Sauce
- Chicken Breast Stuffed with Ham and Cheese
- Chicken Breast Stuffed with Vegetables and Three Cheeses
- Rosemary Pork Tenderloin



BUFFET HERNÁN CORTÉS

COLD AND HOT SOUPS: (CHOOSE ONE OPTION)

- Andalusian Gazpacho
- Melon and Greek Yogurt Cream with Spearmint
- Watercress and Pumpkin Cream
- Lentil Cream with Chorizo Flavor

SALADS: (CHOOSE TWO OPTIONS)

- Mézclum of baby lettuces with goat cheese, goji berries, raisins, and cashew seeds with passion fruit and honey sauce.
- New Orleans Salad (different types of lettuces, avocado, crispy bacon, pineapple, nuts, croutons, and barbecue vinaigrette).
- Short pasta salad with homemade sun-dried tomatoes, citrus, and olive oil.
- Grilled eggplant salad with scamorza cheese and Genovese pesto.
- Pipirrana with tuna loin in olive oil (chickpeas with cucumber, onion, colorful peppers, mint, lemon, and olive oil).
- Ceviche of the catch of the day with tiger's milk and coconut.

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

PESCADOS:

The options for fish will be presented on the spot as we work with fresh catch of the day. These may include:

- Coconut and Cilantro Sauce
- Canarian Mojo Sauce
- Cava and Parsley Sauce
- Creole Style

POULTRY:

- Chicken Breast Stuffed with Ham and Cheese
- Chicken Breast Stuffed with Vegetables and Three Cheeses
- Sage Turkey Breast
- Grilled Chicken Breast with Paprika and Saffron Sauce

MEAT:

- Roasted Pork Leg with Crispy Crackling
- Roasted Pork Leg Stuffed with Prunes
- Angus Sauté in Its Juices with Mushrooms and Flat Beans
- Beef Medallions in Pepper Sauce or as desired
- Leg of Lamb

SIDE DISHES: (CHOOSE THREE OPTIONS)

- Saffron Rice
- Pilaf Rice
- Madras Rice
- Bohemian Vegetables
- Baker's Potatoes
- Eggplant Parmesan
- Penne Pasta with Pesto
- Tomato-based Pasta
- Gratinated Cassava Purée
- Creamy Au Gratin Potatoes



BUFFET NICOLÁS DE OVANDO

HOT AND COLD SOUPS: (CHOOSE ONE OPTION)

- Andalusian Gazpacho
- Cream of Melon with Greek Yogurt and Spearmint
- Watercress and Pumpkin Cream
- Lentil Cream with Chorizo Flavor

SALADS: (CHOOSE THREE OPTIONS)

- Mix of baby lettuces with goat cheese, goji berries, raisins, and cashew seeds with passion fruit and honey sauce.
- New Orleans Salad (different types of lettuces, avocado, crispy bacon, pineapple, nuts, croutons, and barbecue vinaigrette).
- Short pasta salad with homemade sun-dried tomatoes, citrus, and olive oil.
- Grilled eggplant salad with scamorza cheese and Genovese pesto.
- Pipirrana with tuna loin in olive oil (chickpeas with cucumber, onion, colorful peppers, mint, lemon, and olive oil).
- Ceviche of the catch of the day with tiger's milk and coconut.
- Salmon marinated in Dominican spices with juniper mousse.

SIDE DISHES: (CHOOSE THREE OPTIONS)

- Saffron Rice
- Pilaf Rice
- Madras Rice
- Bohemian Vegetables
- Baker's Potatoes
- Eggplants Parmesan
- Penne Pasta with Pesto
- Tomato-based Pasta
- Gratinated Cassava Puree
- Creamy Au Gratin Potatoes

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

PESCADOS:

The fish options will be decided on the spot as we work with fresh catch of the day. These may include:

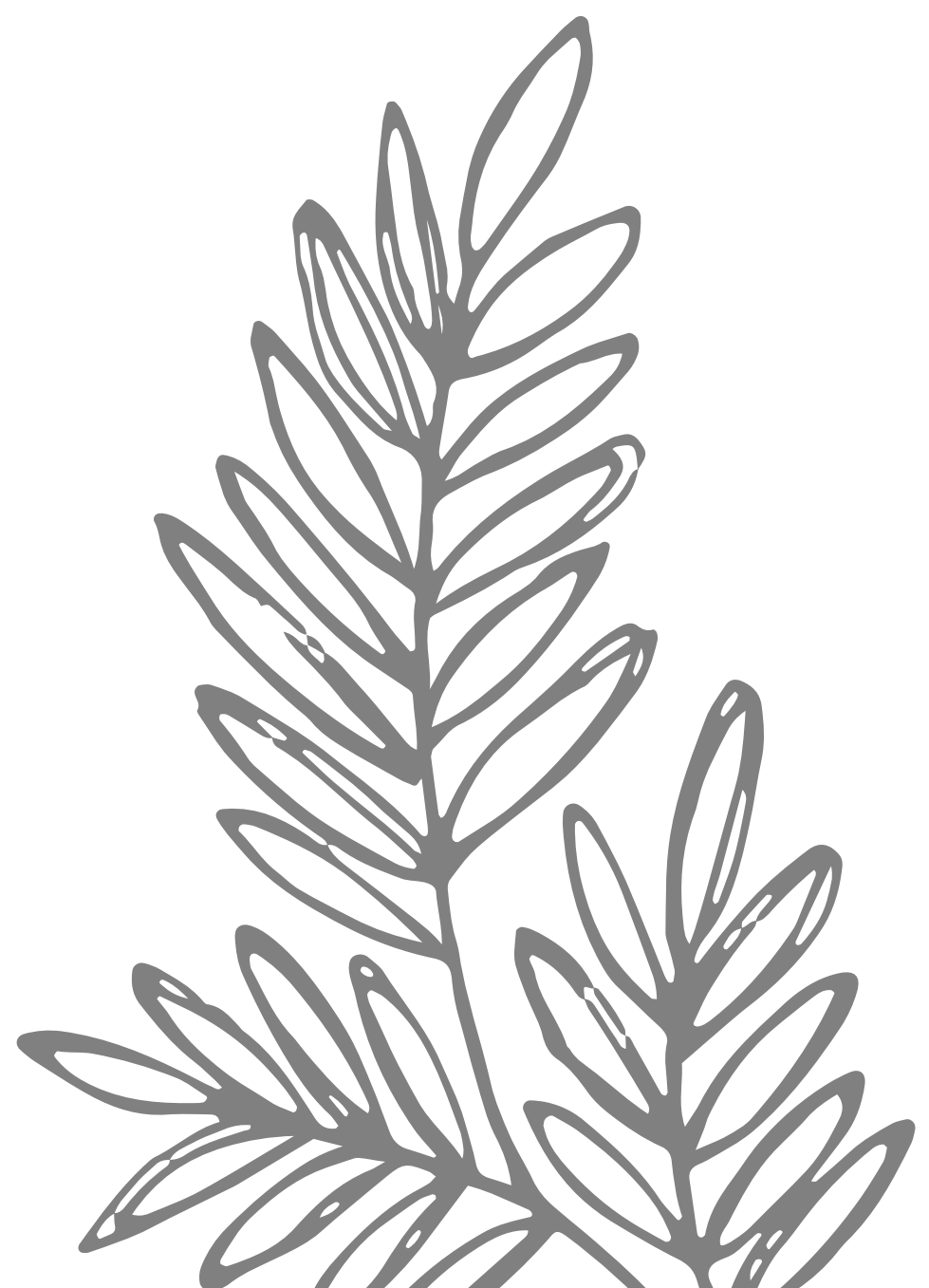
- Fresh salmon fillet in dill sauce
- Dorado fillet
- Seafood casserole
- In coconut and cilantro sauce
- Canarian mojo sauce
- Cava and parsley sauce
- Creole style

POULTRY:

- Chicken breast stuffed with ham and cheese
- Chicken breast stuffed with vegetables and three cheeses
- Sage turkey breast
- Grilled chicken breast with paprika and saffron sauce

MEAT:

- Roasted pork leg with crispy crackling
- Roasted pork leg stuffed with prunes
- Angus sauté in its juices with mushrooms and flat beans
- Beef medallions in pepper sauce or to taste
- Roasted leg of lamb with thyme and bay leaves
- Pork loin cooked sous-vide with cashew sauce
- Oven-roasted goat with aged rum.

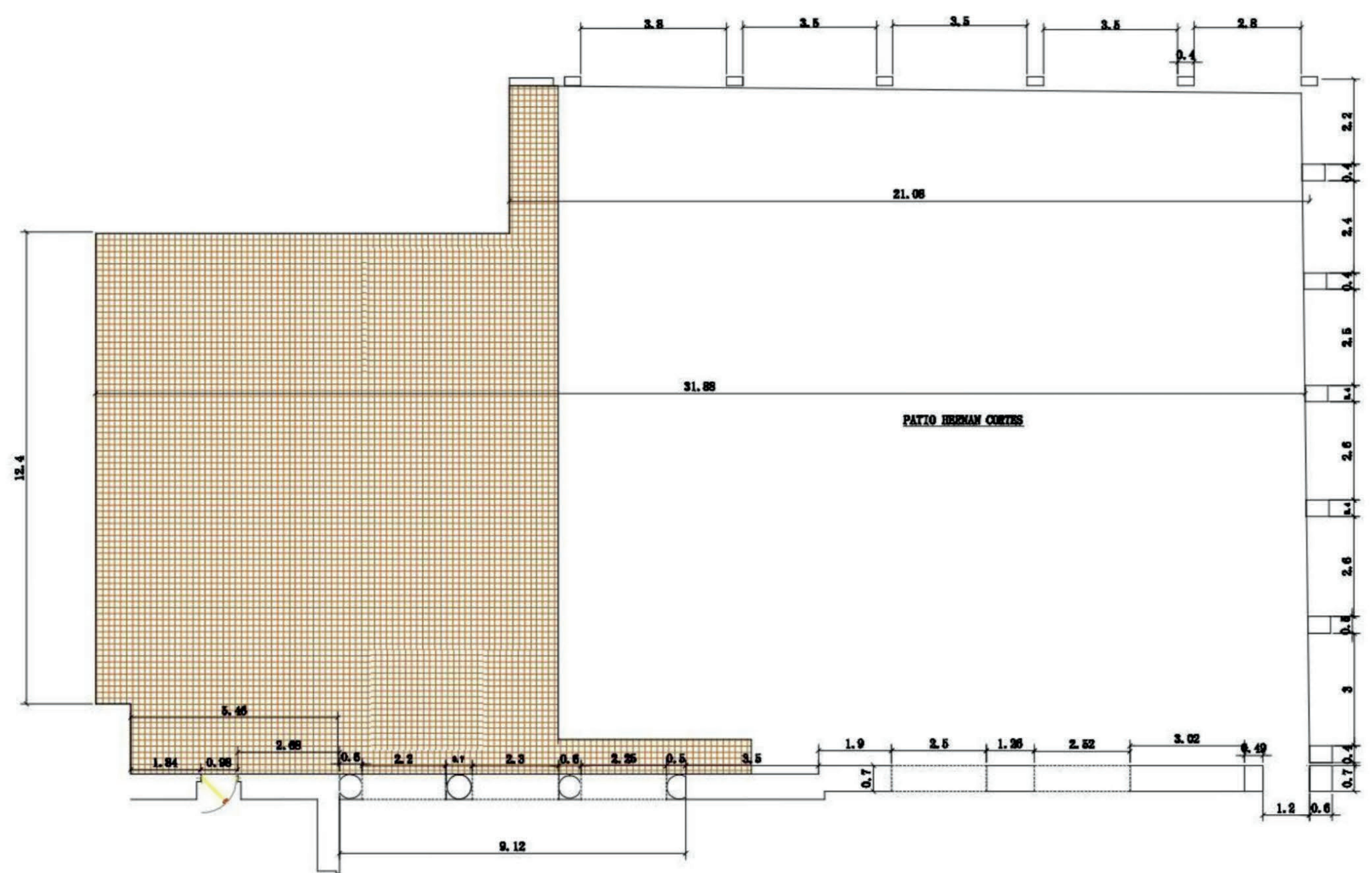




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ROOMS

MEETING ROOMS SPECIFICATIONS								
7 Meeting Rooms equiped with the latest 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



Bartolomé de las Casas Courtyard



BANQUET REGULATIONS

GUARANTEE

1. The Hotel is responsible for reserving the space or room requested by the client for the agreed-upon date. In the event of an increase in the number of guests and the selected room or space cannot accommodate this increase, the Hotel will contact the client to assign an alternative space available on our property.
2. The quoted amount will be the minimum charge, and any additional expenses must be settled by the client at the end of the event.
3. The contract, including the selection of food and beverages, must be duly signed.
4. The Hotel does not allow the removal of food from events, as it may compromise the appropriate temperature during handling, potentially posing risks to those who consume it.

PAYMENT METHOD

1. The Hotel only accepts the following forms of payment: (1) Cash, (2) Credit Card, (3) Bank Transfer, (4) Certified Checks.
2. All charges incurred during the event must be authorized by the responsible person upon service. Invoices will be prepared and provided within a maximum of three days after the activity. If a refund is required for a client who has paid in advance, they must communicate this request to the Hotel. This process takes a minimum of two weeks.

DEPOSITS, CANCELLATIONS, AND MODIFICATIONS

1. THE HOTEL requires at the time of booking for the Event, an amount equivalent to twenty-five percent (25%) of the total amount specified in the quotation presented for the confirmation of the date and venue.

CANCELLATIONS

In the event of cancellation by THE CLIENT, the amounts paid will be retained and non-refundable for a maximum period of six (6) months from the date the payments were made. This excludes the amount corresponding to twenty-five percent (25%) of the total quotation amount advanced for confirmation, which will be applied as a penalty for cancellation. In another instance, the retained amount must be used exclusively in our facilities.

2. Full payment must be made (7) business days prior to the scheduled Event date. If one hundred percent (100%) of the quoted amount has not been paid, THE HOTEL will retain twenty-five percent (25%) advanced by THE CLIENT as a penalty for non-execution.

3. Any cancellation must be notified in writing to the Banquets and Events Department of the HOTEL one month prior to the scheduled Event date. Otherwise, a charge of 50% of the total amount advanced will be applied until the effective date of the late claim.

4. After the retention period of six (6) months has expired, the retained security deposit amount will be permanently applied as compensation for THE HOTEL.

BEVERAGES

1. The client must deliver the beverages for uncorking one day before their events at the Receiving Department, from 8:00 AM to 4:00 PM, Monday to Friday, and from 8:00 AM to 12:00 PM on Saturdays. The client will provide a signed list of the total merchandise to be delivered. Upon completion, they must cross-check the surplus against the list and then plan to pick them up on the same night or on the next business day after the event.

2. Toasts from House Liquor Companies or any institution with product promotion toasts are not allowed.

3. The client is responsible for monitoring the beverages when the event toast is a service. Claims for consumption will not be accepted after 2 days from the end of the activity.

DECORATIONS, MUSIC, AND EQUIPMENT

1. The equipment, cake table, decoration materials, and other items used in the decoration of your events should only be assigned to the person in charge of the decoration for their delivery and retrieval. They should be brought on the same day of the event from 11:00 AM onwards and picked up the next day after the activity starting from 11:00 AM.

The Hotel is not responsible for their storage, nor does it receive or deliver rentals from suppliers hired directly by the client. All decorative items must be collected at the end of the event.

Specifically for weddings, birthdays, and any event requiring decoration, the event decorator must bring their support staff for floral work, placement of ornaments, and handling of their materials. The Hotel is not responsible for breakage or loss of materials or merchandise during the event.

If music is needed at the event, it must be ambient music so as not to disturb the hotel guests. In case dance music is needed, it must be requested from the events coordinator for authorization. In all cases, the volume of music should not exceed 65db in the rooms and guest areas.

- **Patio Los Dávila:** Only acoustic music is allowed, the use of amplifiers is not permitted. The activity schedule is from 11:00 AM to 5:00 PM.
- **Patio La Huerta:** No type of music or use of voice amplifiers or any type of sound is allowed. The activity 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 setup and teardown activities.
- **Fuerte El Invencible:** Dance music allowed from 10:00 AM to 1:00 AM, the sound level should not exceed 65 db. This schedule also includes setup and teardown activities.
- The celebration or execution of "Hora Loca" or activities that alter the noise level or tranquility are not allowed at any point in the facilities. Not applicable at Hodelpa Casa Real.
- **Hodelpa Casa Real:** Dance music allowed from 10:00 AM to 1:00 AM, the sound level should not exceed 65 db. This schedule also includes setup and teardown activities.
- Any other point or site not provided in this list is subject to the consideration of the General Management.

The Hotel will not allow any supplier to remove any decorative material left behind by oversight during events already underway in meeting rooms. Nor will it assume responsibility for rental payments for not being able to remove them, justifying that they are in use by the Hotel. It is clearly stated that the client must retrieve them the day after the event. This includes cases involving chairs, plants, decorative vases, etc.

Arrangements with flowers are not allowed inside the banquet halls, but an area will be designated for this purpose. At the end of the arrangements, all excess materials must be collected, and the hotel staff must be informed for the cleaning of the area.

1. It is strictly prohibited to use nails, glue, hang decorations, or any other type of promotions, banners, or other material on the walls or ceilings of the Hotel.
2. We are not responsible for equipment left in the hotel without an inventory of the same.
3. At the end of your event, please take banners, promotional material, and any course material and review the rooms with the waiter. We do not store these materials in the Hotel.
4. We are not responsible for materials left or claimed the day after the event.
5. Social event decorators must sign regulations designed especially for them.
6. Consuming food for support staff is not allowed in areas designated for events.

DAMAGES:

1. The client will be responsible for any physical damage to the property caused by guests, individuals, or entities representing them during the contracted time for their event. Repair costs will be charged after an evaluation conducted by the Hotel.
2. They will also be responsible for losses of equipment such as cutlery, plates, napkins, and any utensils used for the activity.
3. The Hotel assumes no responsibility for personal property such as cell phones, cameras, lenses, and equipment used by event guests, left unsupervised by the owners.
4. The Hotel requests that the staff you hire for the music at your events, light installers, and other electronic equipment, bring their breakers to be connected to the box in the halls and/or areas. Before installing, they should request assistance from the Maintenance Department to prevent poor connections.
5. When renting audiovisual equipment outside the Hotel, please request a UPS from them to prevent interruptions to your presentations. If it is your own equipment, we ask that you follow the same recommendations.
6. The Hotel is not responsible for damages caused by emergency electrical failures caused by EDEESTE.

SECURITY

1. Blocking entry or exit doors of the halls is not allowed, nor is covering signs indicating exit with decoration, electrical cables, or speakers.
2. We do not allow the use of fireworks indoors. If you plan to use them near the pool, the person in charge must meet with our Security and Maintenance Manager before the event to indicate the designated area.
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, light machines, and others, it is necessary to consult with a person from the maintenance department for their installation.
5. Every person participating in the setup (decorator, rental company, orchestras, dancers, etc.).
6. They must identify themselves when entering the hotel, as access is not permitted for individuals without a valid ID or other form of identification.

HODELPA
NICOLAS DE OVANDO
— EMBLEMATIC HOTEL —

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