

Cruising in the Caribbean

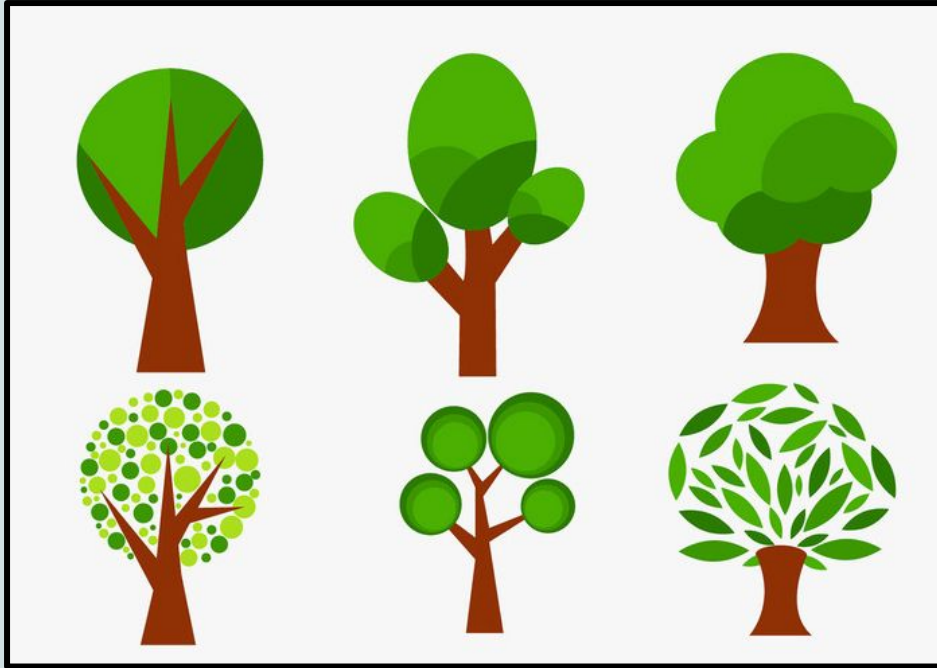
Vice President: Raquel Villareal

Team Leader: Ren Huang



Group 1

Bergecco-Parc Consulting Inc. Presents
“Dining at the Bergen Room-The Ultimate Dining Experience”



Vice President: Raquel Villareal

Team Leader: Ren Huang

Team Members:

Deena Najariasl

David Lozano

JC Campusano

Mitchelle V Gómez

Santiago Guayabo

John Gligoroski

Daniel Bendov

Our Mission Statement

Our mission is to offer students, staff, and dining enthusiasts, or anyone looking for an affordable meal a dining sensation like no other here on campus! Our restaurant is affordable, atmospheric, and appetizing, and anyone served in the Bergen Bistro is sure to come back for seconds!

¡Nuestra misión es ofrecer a los estudiantes, al personal y a los entusiastas de la gastronomía, o a cualquiera que busque una comida asequible, una sensación gastronómica como ninguna otra aquí en el campus! Nuestro restaurante es asequible, atmosférico y apetitoso, ¡y cualquiera que sea atendido en Bergen Bistro seguramente regresará por unos segundos!

Logo:

“Bergen
Bistro on a
Caribbean
Cruise”



“Bistró de
Bergen en
Crucero por
el Caribe”

Invitations/Invitaciones

- Posted on “Office of Student Life” Board to engage with students and their families
- Physical handouts
- Posted on public social media with updates



- Publicado en el tablero de la “Oficina de Vida Estudiantil” para interactuar con los estudiantes y sus familias
- Folletos físicos
- Publicado en las redes sociales públicas con actualizaciones.

Commercial/Comercial



Website

<https://syniontly-swiecy-puords.yolasite.com>

Our website will have all our and the Bergen Room's updates along with links to book tables, reviews, our social media, and contact information. Another format of our menu is also presented.



Where to?

Check out our cruise stops!

Pinned spots represent the stops our cruise offers and is shown in our menu where you'll get a taste of each of these islands.

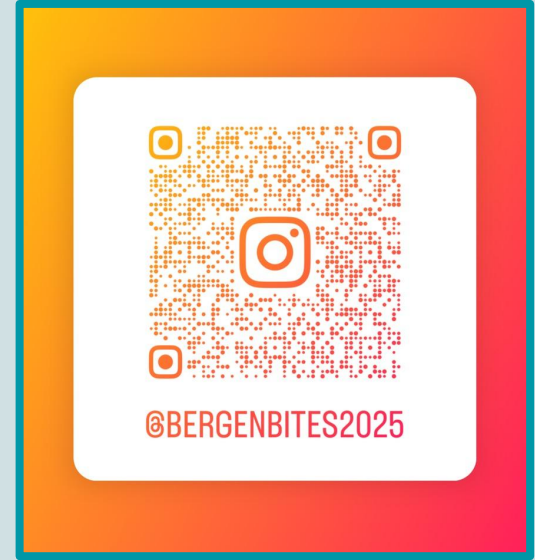
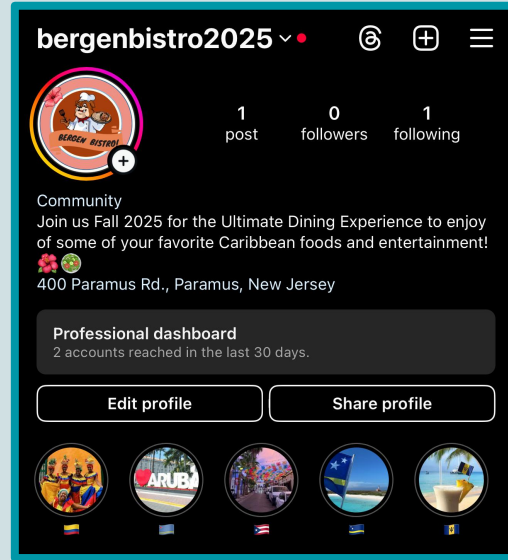


Ways to Connect : Instagram | Formas de Conectarse

@bergenbistro2025

- Our instagram QR Code helps connect us with not only students and faculty but people publicly which will be posted on our website and further flyers/ instagram posts.

- Nuestro código QR de Instagram nos ayuda a conectarnos no solo con estudiantes y profesores, sino también con personas públicas que se publicarán en nuestro sitio web y en otros folletos/publicaciones de Instagram.



https://www.instagram.com/bergenbistro2025?igsh=MTNyNzU1ZGk5dDIzbA%3D%3D&utm_source=qr

Menu:

Also posted on our website and social media.



\$25

BERGEN BISTRO'S 4- COURSE MENU

Appetizer

- Fried Plantains with Colombian creole sauce \$6.50
- Fresh Salad with spinach, cucumber, avocado, tomato, topped with lemon juice. \$5.65

Entree

Green rice with a choice of chicken or salmon with creamy mushroom sauce \$10.75

Side: Caribbean salad topped with pineapple, oranges, dried cranberries, cilantro, and green onions with a drizzle of honey lime dressing. \$5.75

Dessert

Spanish rice pudding topped with raisins \$6.50

Beverages

- Caribbean Punch \$3
- Organic green tea \$3
- Water

Aperitivo

- Patacones con ahogado \$6.50
- Ensalada fresca con espinacas, pepino, aguacate, tomate, cubierta con jugo de limón. \$5.65

Plato Fuerte

Arroz verde con pollo o salmon \$10.75

Acompañamiento: Ensalada caribeña con piña, naranjas, arándanos secos, cilantro y cebollas verdes con un chorrito de aderezo de lima y miel. \$5.75

Postre

Arroz con leche y uvas pasas \$6.50

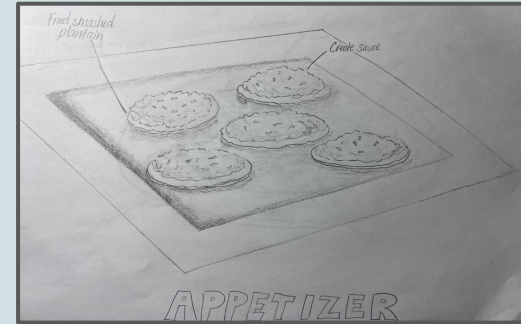
Bebidas

- Jugo caribeño \$3
- Te verde organico \$3
- Agua

Appetizer/Aperitivos: Fried Plantains with Colombian Creole Sauce

Recipe:

1. Peel off the plantain and cut in 3 pieces.
2. Smash each one.
3. Use ladle to give shape to the plantain.
4. Fry plantain in a pan with hot olive oil.
5. Cut the tomatoes and the onions.
6. Fry them with oil and all seasoning.
7. Put the Creole Sauce inside the plantains.



Receta:

1. Pelar el plátano y cortarlo en 3 pedazos.
2. Aplastar cada uno.
3. Usar un cucharón para darle forma al plátano.
4. Poner los tostones en aceite de oliva caliente.
5. Cortar el tomate y la cebolla.
6. Freír el tomate y la cebolla y añadir sazón.
7. Poner la salsa dentro del plátano.



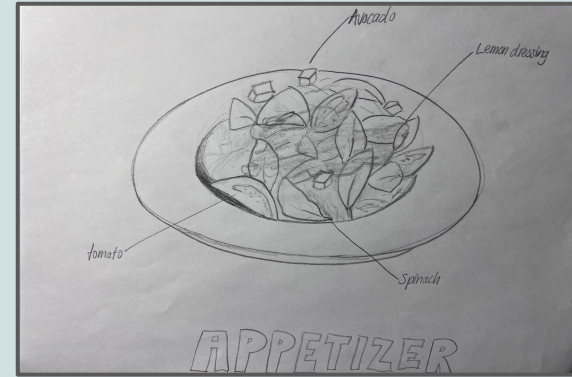
Appetizer/Aperitivos: Salad

Recipe:

1. Rinse the spinach.
2. Slice the avocado.
3. Chop tomatoes and cucumbers.
4. Squeeze lemons for the dressing.
5. Put it all together on the plate.

Receta:

1. Lavar la espinaca.
2. Cortar el aguacate.
3. Cortar tomate
4. Exprimir los limones para el aderezo.
5. Ponerlo todo junto en el plato.



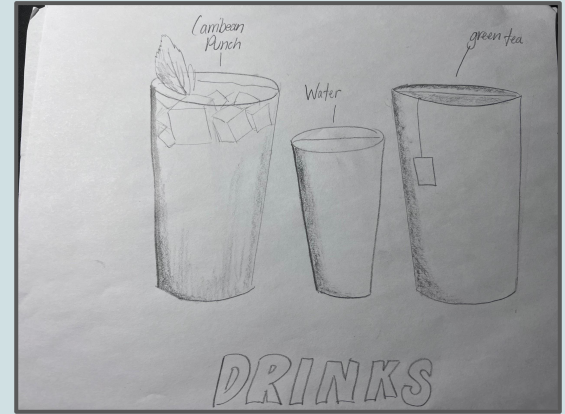
Drinks/Bebidas: Caribbean Punch

Recipe: Caribbean Punch

1. Pour ice in glass.
2. Combine pineapple juice, orange, lime and lemon juice.
3. Stir and strain into a glass.
4. Pour soda water and garnish with fresh mint leaves.

Receta: Punch Caribeño

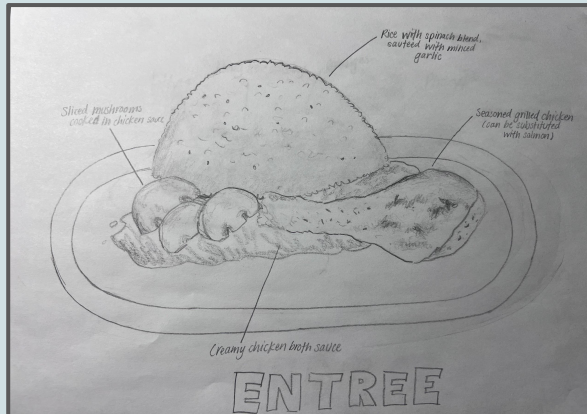
1. Poner hielo al vaso.
2. Combinar jugo de piña, naranja lima y limon.
3. Mezclar, colar y ponerlo en un vaso.
4. Agregar agua con gas y decorar con hojas de menta fresca.



Entree/Plato Fuerte: Green Rice with Chicken or Salmon.

Recipe:

- 1.1. Add oil into a pot.
- 1.2. Saute garlic.
- 1.3. Blend spinach, onions with water and salt.
- 1.3. Put the rice into pot.
- 1.4. Add the mixture into the pot.
- 2.0 Slice mushrooms.
- 2.1. Make a creamy sauce with mushrooms base with chicken and heavy cream
- 2.2. Add seasoning to the sauce.



Recetas:

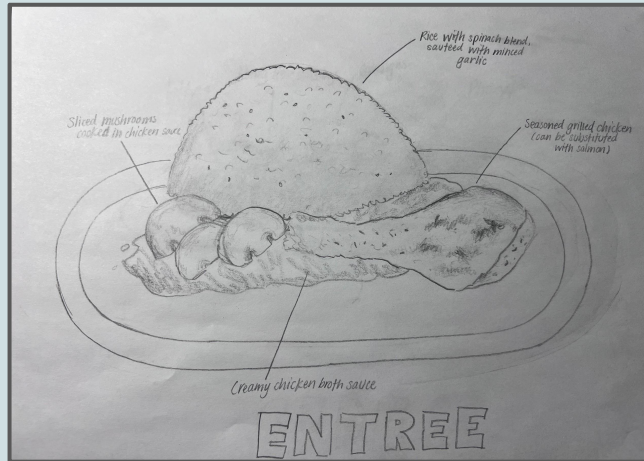
- 1.1. Agregar aceite en una olla.
- 1.2. Sofreir ajo.
- 1.3. Licuar espinaca con agua y sal.
- 1.3. Poner arroz en la olla.
- 1.4. Agregar la mezcla en la olla.
- 2.0 Cortar los champiñones.
- 2.1. Hacer una salsa cremosa a base de champiñones con pollo y crema de leche.
- 2.2. Agregar especies a la salsa.



Entree/Plato Fuerte: Green Rice with Chicken or Salmon.

Recipe:

- 3.0. Grilled the chicken.
- 3.1. Add seasoning.
- 3.2. Pour the sauce into the chicken.
- 4.0 Cut pineapple, oranges and green onion.



Receta:

- 3.0. Poner el pollo a la parrilla.
- 3.1. Agregar sazón.
- 3.2. Agregar la salsa hecha encima del pollo.



Side/Acompañamiento: Caribbean Salad.

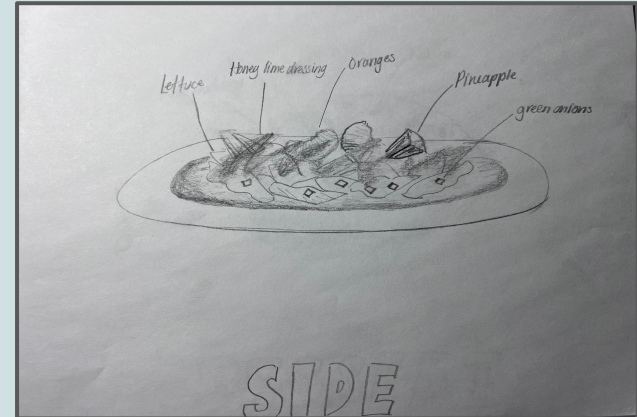
Recipe:

1. Chop pineapples, mango, green grapes.
2. Rinse lettuce and put all the ingredients on top.
3. Add fruit berries and garnish with dried cranberries.
4. Add honey lime dressing.



Receta:

1. Cortar piña, mango, uvas verdes
2. Lavar la lechuga y poner los ingredientes encima.
3. Agregar frutas de baya y decorar con arándanos secos
4. Agregar aderezo de limón y miel.



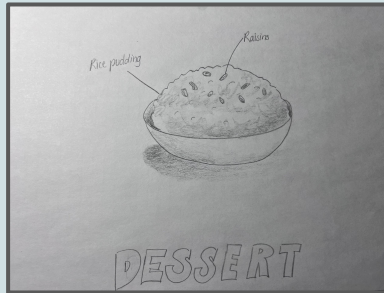
Dessert/Postre: Rice Pudding/Arroz con Leche

Recipe:

1. Rinse the rice really well. Add water and let it boil.
2. Add the rinsed rice and reduce the heat to low, and wait until the water is fully evaporated.
3. Add cloves and cinnamon.
4. Add heavy cream, condensed milk and vanilla extract..
5. Let it boiled for a few more minutes.
6. Serve it and add cheese and raisins.

Receta:

1. Lavar el arroz muy bien. Agregar agua y dejar hervir.
2. Agregar el arroz y reducir la llama, esperar hasta que el agua esté totalmente evaporada.
3. Agregar clavos y canela.
4. Agregar crema de leche, leche condensada y esencia de vainilla.
5. Dejar hervir por unos minutos más.
6. Servir y agregar queso y uvas pasas.



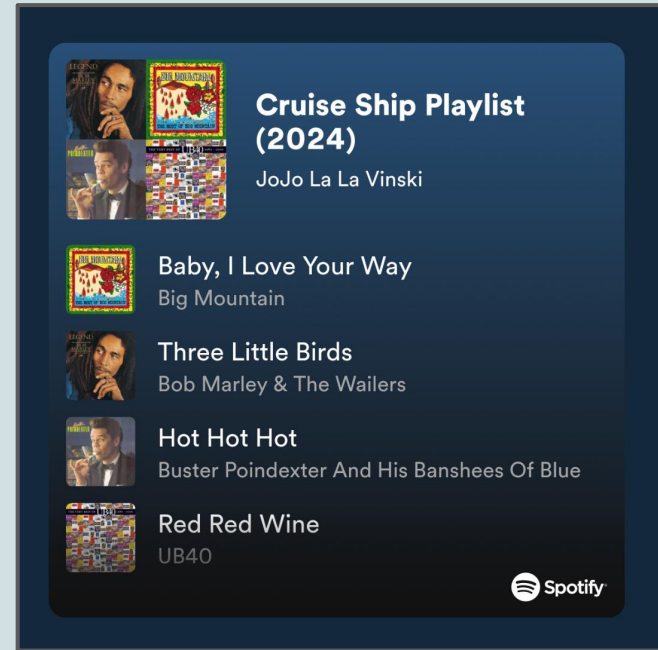
PRICING: Precio

[illegible]

Music Entertainment/Entretenimiento musical

While settling in and dining, guests will be listening to a carefully curated “calmer cruise playlist” that contains typically older genres like country, rock, reggae, latin, etc. This playlist would essentially play for the majority of the dining experience until we begin our entertainment!

Mientras se instalan y cenan, los huéspedes escucharán una “lista de reproducción de crucero más tranquila” cuidadosamente seleccionada que contiene géneros típicamente más antiguos como country, rock, reggae, música latina, etc. Esta lista de reproducción esencialmente se reproducirá durante la mayor parte de la experiencia gastronómica hasta que comencemos. nuestro entretenimiento!



https://open.spotify.com/playlist/1RFb5AjGDbqJbJQzLa5BVL?si=33h8UXzNR3G4Pyyk_r0-Vg&pi=u-FrzDq2-9QVie

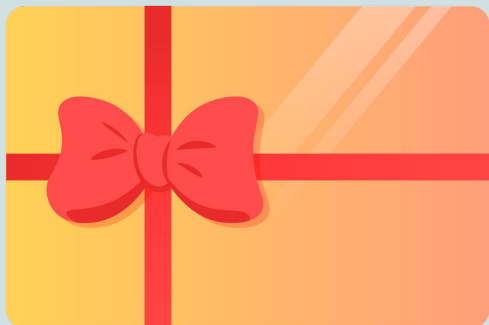
Entertainment - Caribbean Cruise Jeopardy Pt. 1

- As part of the entertainment, we have Caribbean Jeopardy! A fun, interactive game to connect and compete with each other, team with the most points wins a prize!
- Como parte del entretenimiento, tenemos Caribbean Jeopardy! Un juego divertido e interactivo para conectarse y competir entre sí. ¡El equipo con más puntos gana un premio!
- Jeopardy Link:** <https://jeopardylabs.com/play/caribbean-cruis-jeopardy>

Caribbean Cruis Jeopardy					
	Music	Languages	Biodiversity	Food	Geography
100	Trinidad and Tobago is known for being the founding father for this type of music: a) Soca b) Dancehall c) Reggae	English, Spanish and _____ are the dominant languages of the Caribbean: a) Hindi b) Portuguese c) French	The Caribbean has many tropical _____: a) vegetables b) fruit c) islands	Jamaicans love this dish: a) pizza b) french fries c) Ackee and Salt Fish * National dish, the ackee and salt, is named after the ackee tree, which is native to the Caribbean. It is a member of the Euphorbiaceae family and is closely related to the cashew tree.	The Caribbean or the _____ is a group of islands in the Caribbean Sea: a) Bob Marley b) Christopher Columbus c) Barack Obama
200	Bob Marley originated from this island: a) Grenada b) Angola c) Jamaica	Papiamentu is a Portuguese and Spanish-based Creole language and the official language of Aruba, _____ and Bonaire: a) Martinique b) Curacao c) Grenada	_____ has the second largest Barrier reef in the world: a) Tortuga b) St. Lucia c) Belize	* National dish, the ackee and salt, is named after the ackee tree, which is native to the Caribbean. It is a member of the Euphorbiaceae family and is closely related to the cashew tree. c) Bitter Melon a) Bitter Melon b) St. Lucia c) Grenada	_____ rediscovered the Caribbean: a) Bob Marley b) Christopher Columbus c) Barack Obama
300	This is popular in Cuba: A) Reggae B) Jazz C) Classical	Some form of _____ is spoken on most islands. a) English b) French c) Creole	The smallest snake in the world was found in _____: a) Grenada b) Barbados c) Belize	Flying fish is a part of _____'s national dish: a) Trinidad and Tobago b) Barbados c) Jamaica	This country comprises of two main islands: a) Hispaniola b) Botswana c) Trinidad and Tobago
400	Junkanoo is popular on this Caribbean island: a) Bahamas b) Barbados c) Guyana	This island has two countries speaking two different languages: one Spanish and one French based: a) Trinidad and Tobago b) Antigua and Barbuda c) Haiti and the Dominican Republic	This island has the most plant diversity with over 6500 species: a) US Virgin Islands b) Tobago c) Cuba	_____ is a seasoning used to prepare many Caribbean dishes in 99.9 % of the Islands: a) Cinnamon b) Curry c) Oregano	Aruba, Curacao and Bonaire are part of the _____ Antilles: a) French b) American c) Netherlands
500	This instrument was created in Trinidad and Tobago and is popular during Carnival: a) Steel pan b) Guitar c) Clarinet	This island has the most languages being used. a) Jamaica b) Guyana c) Trinidad and Tobago	This mammal is native to Cuba, Hispaniola, Puerto Rico and Jamaica: a) Snake b) whale c) West Indian Manatee	Mountain Chicken or frog legs, colloquially referred to as creepers is this island's national dish: a) Dominica b) Dominican Republic c) Haiti	The _____ is made up of Puerto Rico, Jamaica, Cuba, and Hispaniola, which includes the Dominican Republic and Haiti: a) Netherlands Antilles b) American continent c) Greater Antilles

Entertainment - Caribbean Cruise Jeopardy Pt. 2

- Like every game event, there will be a prize!
- Winners will get a free meal at the Bergen Room with a bonus option of:
 - \$25 Darden Restaurants Universal gift card
 - Mystery box (which contains snacks and drinks from different Caribbean Islands)
- ¡Como cada evento del juego, habrá un premio!
- Los ganadores obtendrán una comida gratis en Bergen Room con una opción adicional de:
 - Tarjeta de regalo universal de \$25 para restaurantes Darden
 - Caja misteriosa (que contiene snacks y bebidas de diferentes islas del Caribe)



Floral Arrangements



Floral

Lillies



- Symbolize purity, renewal, and transition, reflecting the vibrant energy of a Caribbean cruise
- Known for their graceful and elegant appearance, mirroring the beauty of the Caribbean landscape

Hibiscus



- Represent love, beauty, and hospitality, reflecting the warm and welcoming atmosphere of Caribbean culture
- Iconic symbols of the Caribbean, known for their vibrant colors and tropical allure, adding a splash of exotic beauty

Monstera Leaves



- Symbolize vitality, growth, and adventure, capturing the essence of the Caribbean
- Their large size and distinctive appearance make them a striking addition to any floral arrangement



Floral

lirios



- Simboliza pureza, renovación y transición, reflejando la energía vibrante de un crucero por el Caribe.
- Conocidos por su apariencia graciosa y elegante, que refleja la belleza del paisaje caribeño.

Hibisco



- Representa el amor, la belleza y la hospitalidad, reflejando la atmósfera cálida y acogedora de la cultura caribeña.
- Símbolos icónicos del Caribe, conocidos por sus colores vibrantes y su encanto tropical, que añaden un toque de belleza exótica.

Hojas de Monstera



- Simboliza vitalidad, crecimiento y aventura, capturando la esencia del Caribe.
- Su gran tamaño y apariencia distintiva los convierten en una adición llamativa a cualquier arreglo floral.



Extra Decor

**Luau Tropical
Tabletop Hut
with Frame
(drinks under)**

\$47.99



https://www.orientaltrading.com/luau-tropical-tabletop-hut-with-frame-a2-13823237.fltr?sku=13823237&BP=PS544&ms=search&source=google&cm_mm=GooglePLA_-21014333646_-158751615253_-13823237&cm_mmla1=OTC%2BPLAs&cm_mmca2=GooglePLAs&gad_source=1&gclid=CjwKCAjwoPOwBhAeEiwAJuXRh1pxis4cklrM-4FIOZY49ew2P6Z1VR16L.GwaObr-ZCTBwSNDhl-OiBoCSK4OAvD_BwE

**Flower String
Lights**

\$8.99x4



https://www.amazon.com/Blossom-Cottagecore-Battery-Valentines-Decoration/dp/B0CKSLNL7/?ref=asc_df_B0CKSLNL7/?tag=hyprod-20&linkCode=df0&hvadid=680421984237&hvpos=&hvnetw=g&hvrand=4081691531710508632&hvpone=&hvtwo=&hvqmt=&hvdev=c&hvdvmdl=&hvlocint=&hvlocphy=9003646&hvtargid=pla-2274186179493&mcid=b40a469bec1d3814962f9648295adb92&gad_source=1&th=1

**Tropical Round
Tablecloths**

\$11.99x10



https://www.amazon.com/Oudain-Hawaiian-Tablecloth-Disposable-Decorations/dp/B0BWJL9P2/?ref=asc_df_B0BWJL9P2/?tag=hyprod-20&linkCode=df0&hvadid=673806279296&hvpos=&hvnetw=g&hvrand=4023851764391360384&hvpone=&hvtwo=&hvqmt=&hvdev=c&hvdvmdl=&hvlocint=&hvlocphy=9003540&hvtargid=pla-2204415277815&pssc=1&mcid=b5baeb50892e3d68af9f831eea631693

**Botanical
Plant wall
(covering left wall)**

\$3000



https://greenwallscapes.com/products/preserved-moss-and-fern-wall?variant=41994440310974¤cy=USD&utm_medium=product_sync&utm_source=google&utm_content=sag_organic&utm_campaign=sag_organic&gad_source=4&gclid=CjwKCAjww_iwBhApEiwAuG6ccDDkQ6piEpsq1iUBoJwv3l9wvRq4xTwWC7OUUOIRkIrX920HR-KARoCL54QAvD_BwE

Art/Arte



**Marigot Bay, St. Lucia
by Jeff Pittman - View
of the Caribbean Sea
from beautiful Marigot
Bay St. Lucia West
Indies!**

<https://pixels.com/featured/marigot-bay-st-lucia-jeff-pittman.html?product=art-print>



**Caribbean Limbo
by Wayne Pascall -
See how low you can
go!**

<https://www.waynepascallart.com/585389/CARIBBEAN%20SCENES%20-%20Limbo.html?iframe=1>



**Evening Cruise Lights by Betsy
Knapp - Aboard the Caribbean
Princess!**

<https://pixels.com/featured/evening-cruise-lights-east-coast-barrier-islands-betsy-a-cutler.html?product=art-print>

Extra

Let's Limbo!

One more fun feel of the cruise!

As the night is ending our earlier,
calmer playlist transitions into more
hype reggae and all guests are
encouraged to join Limbo!



https://www.google.com/shopping/product/10341680903482981391?client=safari&q=limbo+stand&prds=eto:9514676372192804782_0:6100877745666860106_0:10298953088606004250_0_pid:12888426375235558173.rsk:PC_6530235646370240002&sa=X&ved=0ahUKEwi6rlussMWFAxUID1kFHUy3BIIQ9pwGCAY



Caribbean Dance Party

Playlist by Kai Bartlette



https://open.spotify.com/playlist/7INs4GXsqA2PyxaI0pn6Jb?si=BIaRaqVCT0CU1bSTJ_jnCg