

Aruba 50

The On-Island Hit List · June 26 – July 1, 2026

Fifty Aruba operators worth a phone call this week. Ten worth a meeting. Three to five worth a close. Built for Buddy + Ava — one trip, one wedding, one beachhead.

50	10	6	3-5
Operators	Must Meet	Days On Island	Close Target

For
Buddy + Ava Foy
Co-Founders, PlatePrep

Trip
Aruba Wedding
6 days · 3-5 meetings target

Date
June 25, 2026
v1.0 — Departure Brief

The Play

Six days on island, one wedding to attend, and a beachhead market we've never touched. The goal isn't to pitch fifty restaurants — it's to walk away with **three to five live operator meetings** and at least one signed pilot before the plane lifts off Tuesday.

Aruba is a perfect PlatePrep proving ground: ~85 fine-dining operators concentrated in a 10-mile strip, heavy on resort-affiliated flagships and family-owned destinations with weddings, wine programs, and brutal imported-ingredient food costs. Auto-Pilot Mode practically sells itself to an operator running a feet-in-the-sand service while juggling supply ships and dynamic pricing on snapper.

How To Use This Book

Before you land	Call the Top 10 from the plane. Ask for a 30-minute coffee at their restaurant any day between Friday and Tuesday. Lead with: "We're flying in tonight for a wedding and would love 30 minutes to show you something built for operators just like you."
Day 1 (Friday, Jun 26)	Settle in. Cocktails at Atardi or Pinchos — survey the room, talk to the manager, get a feel for the operation. No pitches yet, just reconnaissance.
Days 2-4 (Sat-Mon)	Meeting blocks. Cluster meetings by geography: Palm Beach mornings, Eagle Beach afternoons, Oranjestad evenings. Bring the Pocket Card and the leave-behind PDF.
Day 5 (Tuesday)	Close day. Whoever asked the best questions on Day 2-4 gets the close call. Have a great service.
Day 6 (Wednesday)	Buffer + island time. Wedding events permitting, walk in cold to any Final 20 you didn't reach by phone.

The Aruba Pitch

Opening line. “We're stateside operators — restaurants in New York and Florida — and we built PlatePrep because we got tired of watching our own teams give up margin to spreadsheets. Aruba's the first international market we're walking. You came up first.”

The hook. “Two inputs. Confirm your recipes. Upload sales reports and vendor invoices. Inventory, food cost, ordering, and dynamic pricing all run on Auto-Pilot. R365 and Toast give you tools. Adaco gives you inventory. They all require humans. PlatePrep just does it.”

The price. Core is two hundred and ninety-nine dollars a month. Pro is four ninety-nine. Enterprise is nine ninety-nine. No long contract on Core. Founder's 50 lock in the Core rate for life — and Aruba operators count.

The Chateau parallel. For independents like Papiamento, Madame Janette's, or 2 Fools and a Bull: “You remind us of Chateau on the Lake in New York — family-owned, destination, wedding business. Same problems, same opportunity.” That's a real compliment to a chef-owner.

Top 10 — Must Meet

Call from the plane. Coffee on island.

1. Infini by Urvin Croes

Eagle Beach · Modern Caribbean Tasting Menu · J.E. Irausquin Blvd 266 (Blue Residence) Noord

V5

PHONE

+297 699 3982

OWNER / CHEF

Chef-Owner Urvin Croes (island's most celebrated chef)

WHY IT MATCHES

Island's most prestigious chef-driven experience — 8-course tasting menu at \$200+ per person, TripAdvisor's #1 best fine dining in Caribbean, multi-revenue model with private dining and events. Urvin is an independent operator who owns the guest experience end-to-end — exactly the profile Auto-Pilot Mode was built for.

PITCH ANGLE

Lead with: 'Chef Urvin, you've built Aruba's most complex multi-course operation — the kind of venue where food-cost precision is the difference between art and loss. Auto-Pilot Mode closes that loop automatically.'

2. Flying Fishbone

Savaneta · European-Caribbean Seafood & Steaks · Savaneta 344

V5

PHONE

+297 584 2506

OWNER / CHEF

Owner-operated (family)

WHY IT MATCHES

Iconic over-water/feet-in-sand destination with extensive wine list, wedding and private event capability, and fresh seafood focus that demands daily food-cost precision. One of Aruba's top-grossing destination restaurants by cover count and check average.

PITCH ANGLE

Lead with: 'Your over-water setup is one of the most photographed dining experiences in the Caribbean — the kind of multi-revenue venue where a single bad food-cost week erases your margin. Auto-Pilot Mode prevents that automatically.'

3. Papiamento Restaurant

Noord · International Fine Dining — Aruban Heritage · Washington 61 Noord

V5

PHONE

+297 586 4544

OWNER / CHEF

Owner: De Hartog family (multigenerational)

WHY IT MATCHES

Historic family-owned plantation mansion with private dining, wine program, and long-running fine-dining reputation. Multi-revenue: events, weddings, à la carte. Chef-driven menu with local ingredients — high food-cost complexity. Family ownership means the decision-maker answers the phone.

PITCH ANGLE

Lead with: 'Your family has been running Aruba's most storied dining room for decades — Auto-Pilot Mode is built for operators like you who care deeply about every dish's margin, not just the revenue line.'

4. Elements Restaurant

Eagle Beach · European-Caribbean Sustainable Fine Dining · L.G. Smith Blvd 55B, Bucuti & Tara Beach Resort

V5

PHONE

+297 583 1100

OWNER / CHEF

Bucuti & Tara Resort flagship

WHY IT MATCHES

Flagship restaurant at Aruba's most award-winning eco-resort (adults-only, TripAdvisor Travelers' Choice). Sustainable sourcing = high ingredient cost variability. Multiple revenue streams: breakfast, dinner, private events, wedding rehearsals. Resort-affiliated but operated as standalone signature concept.

PITCH ANGLE

Lead with: 'Sustainable sourcing is your brand promise — which means your ingredient costs swing more than anyone else's. Auto-Pilot Mode tracks every vendor invoice against your recipes automatically, so you can hold that promise without the manual spreadsheet.'

5. Terra by Jeremy Ford

Eagle Beach · Modern International Fine Dining · J.E. Irausquin Blvd 55B, Bucuti & Tara Beach Resort

V5

PHONE

+297 749 3967

OWNER / CHEF

Celebrity Chef Jeremy Ford (Top Chef Season 13 winner)

WHY IT MATCHES

Celebrity chef concept (Top Chef Season 13 winner) newly opened at Bucuti & Tara — tasting-menu format with premium check average. High-profile enough that food-cost errors are brand-damaging. New restaurant = opportunity to implement Auto-Pilot from day one before bad habits form.

PITCH ANGLE

Lead with: 'You just opened one of the Caribbean's most-watched chef concepts — now is the exact moment to lock in your food costs before volume scales. Auto-Pilot Mode makes sure your recipe margins hold at every service.'

6. 2 Fools and a Bull

Noord · International Chef's Table — 5.5-Course Tasting · Palm Beach 17 Noord

V5

PHONE

+297 586 7177

OWNER / CHEF

Owner-Chef-Sommelier concept (independent)

WHY IT MATCHES

Aruba's original fixed-price chef's table (\$130/person) — adults-only, intimate, all revenue driven by tasting menu. Every food-cost cent matters at this scale. Independent owners, high-margin concept, and the sommelier pairing makes wine inventory critical. Decision-maker is on-site every night.

PITCH ANGLE

Lead with: 'At \$130 per head for 16 seats, your margin lives or dies by the cost of that last amuse-bouche — Auto-Pilot Mode tracks every recipe component automatically so you know your margin before service begins.'

7. Atardi

Palm Beach · Seafood & International Sunset Dining · L.G. Smith Blvd 101, Aruba Marriott Resort & Stellaris Casino

V5

PHONE

+297 520 6537

OWNER / CHEF

Marriott flagship signature restaurant

WHY IT MATCHES

Signature beachfront restaurant at Aruba Marriott Resort — among the island's highest-volume dinner services with sunset reserved seating, private dining, and wedding event capability. Multi-revenue: à la carte, events, corporate groups. Resort-affiliated but chef-operated with full P&L; responsibility.

PITCH ANGLE

Lead with: 'You're running one of Palm Beach's highest-volume sunset seatings — the kind of operation where Auto-Pilot Mode pays for itself in the first month just from tightening your seafood ordering cycle.'

8. Ruinas del Mar

Palm Beach · Caribbean-Mediterranean Seafood Fine Dining · J.E. Irausquin Blvd 85, Hyatt Regency Aruba

V5

PHONE

+297 586 1234

OWNER / CHEF

Hyatt Regency flagship restaurant

WHY IT MATCHES

Inspired by historic gold mill ruins — dramatic lagoon setting with live music Tue-Sat, fresh seafood focus, and Hyatt's full private-dining and wedding infrastructure. High check average, wine program, and daily catch rotation creates exactly the food-cost complexity Auto-Pilot Mode solves.

PITCH ANGLE

Lead with: 'Your ruins-and-lagoon setting brings 100+ covers nightly with live music and a rotating fresh catch — Auto-Pilot Mode is the tool that makes sure your seafood costs match your menu pricing automatically, without a daily spreadsheet.'

9. BLT Steak

Palm Beach · American Steakhouse Fine Dining · L.G. Smith Blvd 107, The Ritz-Carlton Aruba

V5

PHONE

+297 527 2399

OWNER / CHEF

Laurent Tourondel concept — Ritz-Carlton signature

WHY IT MATCHES

Named concept at Aruba's premier luxury property — premium dry-aged beef, seasonal seafood, and a wine program requiring precise inventory management. The Ritz-Carlton brand means every margin matters. Local chef-GM has full operational authority and attends Aruba food & beverage industry events.

PITCH ANGLE

Lead with: 'You're running a nationally branded steakhouse concept at Aruba's finest property — your corporate team expects food-cost precision and Auto-Pilot Mode is how you deliver it without a full-time cost analyst.'

10. L.G. Smith's Steak & Chop House

V5

Oranjestad · American Steakhouse Fine Dining · L.G. Smith Blvd 82, Renaissance Wind Creek Aruba Resort

PHONE

+297 523 6195

OWNER / CHEF

Renaissance Wind Creek flagship

WHY IT MATCHES

Award-winning waterfront steakhouse at Renaissance Wind Creek with nightly DJ, harbor views, and full private-dining infrastructure. High-volume (\$100+ check average), diverse protein menu, and event capability make this a prime Auto-Pilot prospect. GM is island-based with full P&L; ownership.

PITCH ANGLE

Lead with: 'With a DJ every night and private dining on the harbor, you're running Oranjestad's most multi-revenue operation — Auto-Pilot Mode was designed so your kitchen costs match your events calendar automatically.'

Next 20 — Priority Calls

Call this week. Coffee if convenient. Leave the PDF.

#	Restaurant	District / Cuisine	Phone	V	Why It Matches
11	Screaming Eagle Independent owner-operated	Eagle Beach French Fusion Fine Dining — Beds & White Tablecloth	+297 566 3050	5	Eagle Beach's most theatrical dining concept — private beds, white tablecloth, tableside preparation, and premium check average (\$50-\$100+). Cocktail-heavy, wine program, events. Independent operator means the owner decides — and a concept this unique needs food-cost precision to protect margins.
12	Quinta del Carmen Independent owners (Chef Luc & Gerco — also own Barefoot)	Noord Dutch-Caribbean Fine Dining — Historic Mansion	+297 587 7200	5	1916 colonial estate with two dining concepts: full-service fine dining + Carmen's Tapas garden. Same team owns Barefoot Restaurant — meaning this operator runs two high-end independent concepts and manages complex multi-menu inventory. Perfect profile for Auto-Pilot.
13	Madame Janette's Chef-Owner: Kaspar 'Kasi' Marga (German chef-owner)	Noord International Fine Dining — Outdoor Tropical Garden	+297 587 0184	5	Long-running chef-owned fine-dining institution known for prime Argentine steaks, lobster ravioli, and Dutch wine pairings — open Mon-Sat under the stars. Wine program, private parties, multi-protein menu. Chef-owner Kasi is on-site and decision-maker — classic Chateau on the Lake parallel.
14	Senses Fine Dining Chef-Owner: Kelt Hugo Maat (long-tenured Aruba chef)	Eagle Beach French-Dutch Chef's Table & À La Carte	+297 738 5655	5	Chef's table format with tasting menus (nominated #2 best fine dining Caribbean 2022) and à la carte option. Chef Kelt is a culinary institution on the island. Intimate 16-seat format means food-cost precision is everything — one waste event wipes the week's margin.
15	Lima Bistro Independent owner-operated	Oranjestad Peruvian-Latin Fusion Fine Dining	+297 741 2705	5	Refined Peruvian concept on Oranjestad's marina — rated by Caribbean Journal as one of Aruba's best 2025. Multi-protein imports (Peruvian ingredients + local seafood) means complex food-cost management. Marina waterfront = romantic/event capable. Independent ownership.
16	Ocean Z Restaurant Independent owner-operated (Zissu family)	Noord International-Caribbean Fine Dining	+297 586 9500	5	TripAdvisor-awarded best fine dining in Caribbean — boutique hotel flagship with sunset views, international wine program, and premium check average. Owner-operated at boutique scale means margins matter daily and the decision-maker is on property.
17	Azar Open Fire Cuisine Independent owner-operated	Palm Beach Latin-Asian-Mediterranean Open Fire	+297 593 2927	5	High-heat open-fire format with Latin, Asian, and Mediterranean influences — TripAdvisor 4.9 rating. Premium steak + seafood + a wine/cocktail program that requires precise pour-cost tracking. Events-capable space near Palm Beach resort corridor.
18	Opus Ocean & Grill Independent owner-operated	Noord Italian-Seafood Fine Dining	+297 280 0120	5	TripAdvisor 4.9 rating — upscale Italian-seafood concept just off Palm Beach with private dining capability, wine program, and premium check average (\$60-\$100). Independent operator with direct phone booking — accessible decision-maker.
19	Yemanja Woodfired Grill Owner-operated (long-running independent)	Oranjestad Caribbean-International Woodfire Grill	+297 564 8467	4	Aruba's only woodfire grill — long-running independent with Mon-Sat dinner service, extensive vegan/GF menu options, and consistent TripAdvisor ratings. Downtown Oranjestad location accessible to wedding groups staying in resorts. Food-cost complexity from woodfire protein rotation.
20	Wilhelmina Restaurant Independent owner-operated	Oranjestad International Fine Dining — Downtown Colonial	+297 583 0445	4	Upscale international fine dining in Oranjestad's restaurant district — premium steaks, fresh seafood, strong wine program. Rated among Aruba's top 10 by Caribbean Journal 2025. Downtown location serves cruise guests and hotel visitors alike. Independent ownership.
21	Fred Royal Aruba Chef-Owner: Roy Engelen	Oranjestad Indian-International Fine Dining — Intimate 5-Course	+297 565 2324	4	Chef-owner Roy Engelen's intimate 5-course concept above Que Pasa — one of Oranjestad's most unique fine-dining experiences. Small-format tasting menus at premium pricing require precise food-cost tracking. Independent owner on-site nightly.
22	Barefoot Restaurant Same owners as Quinta del Carmen (Luc & Gerco)	Oranjestad Toes-in-Sand International Fine Dining	+297 588 9824	4	One of only five toes-in-sand restaurants on the island — premium check average with Caribbean-international menu. Same owners as Quinta del Carmen (dual-concept operator). Beach setting drives wedding rehearsal dinners and private events year-round.

#	Restaurant	District / Cuisine	Phone	V	Why It Matches
23	Passions on the Beach Amsterdam Manor hotel signature restaurant	Eagle Beach Caribbean-International Beachside Fine Dining	+297 527 1118	4	One of Aruba's five toes-in-sand dining experiences — Amsterdam Manor's signature restaurant with breakfast through dinner service, happy hour, and private event/wedding coordinator on staff. Multi-revenue: \$50-100+ dinner + events + beach bar. Accessible resort management.
24	Restaurant Anno 1877 Independent owner-operated	Oranjestad Mediterranean-International Fine Dining	+297 583 0020	4	Named for Aruba's colonial heritage — Mediterranean and international fine dining in a landmark building on Wilhelminastraat. Mon-Sat dinner service, wine program, and strong TripAdvisor ratings. Downtown location serves cruise passengers, hotel guests, and wedding groups.
25	The Kitchen Table Independent chef-owner	Eagle Beach International Chef's Table — 12-Seat Tasting	+297 280 7117	4	Intimate 12-seat chef's table with set tasting menu — one of Aruba's most exclusive reservations. Operated Tue-Sat only. At 12 seats, recipe-level food-cost precision determines profitability on every service. Independent chef-owner is accessible by phone.
26	Hostaria Da' Vittorio Chef-Owner: Vittorio (Italian master chef)	Palm Beach Italian Fine Dining — Authentic Neapolitan	+297 586 3838	4	Authentic Neapolitan Italian by master chef Vittorio — lunch and dinner daily, private dining capacity, garden patio. Located across from Hyatt on Palm Beach strip. Family-run with chef-owner on premises. Multiple revenue streams including pizza garden, private events, wine program.
27	Que Pasa Restaurant & Winebar Independent owner (same building as Fred Royal)	Oranjestad International Fine Dining — Art Gallery Setting	+297 583 4888	4	Open-air art gallery restaurant with international menu, wine bar, and daily service through 11pm. Wedding and private event space, strong cocktail program. Oranjestad location popular with cruise guests and hotel visitors. Long-established independent with accessible ownership.
28	Driftwood Restaurant Owner-Chef: Hans Bochem (owner-fisher-chef)	Oranjestad Caribbean Seafood Fine Dining — Owner Fishes Own Catch	+297 583 2515	4	One of Aruba's most storied seafood institutions — owner Hans Bochem personally catches the day's fish. That unique sourcing model makes ingredient traceability and food-cost calculation extremely complex. Perfect Auto-Pilot prospect: high ingredient variability + owner-operated.
29	Hadicurari Restaurant Independent pier restaurant (Hadicurari Fisherman's Pier)	Palm Beach Caribbean Seafood — Pier Setting	+297 586 2288	4	Sits on Aruba's busiest fishing pier between the Marriott Surf Club and MooMba Beach — fresh local catch arrives daily by boat dockside. Romantic sunset setting, strong check average, event capability. Daily-changing fish menu demands precise food-cost tracking.
30	Daniel's Steak & Chop Gianni's Group (same group as Gianni's Ristorante)	Palm Beach American Steakhouse Fine Dining	+297 586 1144	4	Gianni's Group's upscale American steakhouse with wood-burning grill on Palm Beach strip — Black Angus beef, crab cakes, truffle rib eye. Part of a multi-concept group that manages multiple restaurant brands in Aruba simultaneously — perfect for an enterprise-level pitch.

Final 20 — Leave Behind

Drop the brochure. Mention us next service. Cold-walk on Day 6.

#	Restaurant	District / Cuisine	Phone	V	Why It Matches
31	Solario The Ritz-Carlton Aruba signature restaurant	Palm Beach Italian-Mediterranean Breakfast & Dinner	+297 527 2222	4	The Ritz-Carlton's Italian all-day dining concept — breakfast through dinner with handcrafted limoncello and tasting menus. High-volume luxury property with full event infrastructure. Corporate hotel but local chef has P&L; and operational authority.
32	Aquarius Restaurant Renaissance Wind Creek Resort flagship	Oranjestad International Fine Dining — Marina View	+297 523 6156	4	Renaissance Wind Creek's flagship all-day dining with marina view — three meal periods daily, private dining, and strong event business. High-volume operation with marine-view terrace and premium wine program. Companion to L.G. Smith's next door.
33	Pinchos Grill & Bar Independent owner-operated marina pier restaurant	Oranjestad Caribbean-American Waterfront Grill	+297 583 2666	4	Romantic harbor pier restaurant — one of Aruba's most-booked sunset dining experiences with views over the marina. Award-winning cocktail program, wine list, romantic couples and wedding rehearsal dinner following. Independent pier ownership with dedicated reservation line.
34	Quinta del Carmen — Carmen's Tapas Same owners as Quinta del Carmen (Luc & Gerco)	Noord Spanish-Caribbean Tapas — Historic Mansion Garden	+297 587 7200	4	The garden-side tapas concept of Quinta del Carmen in the same 1916 estate — separate menu, separate revenue stream, one kitchen and one ownership. Shared inventory between full fine dining and tapas operations creates exactly the multi-concept food-cost challenge Auto-Pilot handles.
35	Pure Ocean Divi Phoenix Beach Resort signature restaurant	Palm Beach Seafood Fine Dining — Oceanfront	+297 586 6066	4	Divi Phoenix's upscale oceanfront seafood concept — open Thu-Mon, premium fresh fish and surf & turf. Resort-affiliated standalone operation with event capability. Palm Beach location within 5 minutes of all major hotels.
36	Windows on Aruba Divi Links at Divi Aruba	Eagle Beach Italian-Steakhouse Golf Clubhouse Fine Dining	+297 523 5017	4	Aruba's only golf clubhouse fine-dining restaurant — panoramic course views, private event rooms, and corporate group dining capability. Tue-Sat dinner service plus Sunday brunch. Strong wine program and premium steak/Italian menu.
37	Old Cunucu House Independent owner-operated	Noord Aruban-International — Historic Cunucu House	+297 586 1666	4	Historic Aruban cunucu house with lunch and dinner service — all-day operation creates higher food-cost complexity. Palm Beach location 5 minutes from resort strip. Independent ownership with 3-meal revenue streams including private dining for tours and events.
38	Matthew's Beachside Restaurant Casa del Mar Beach Resort signature restaurant	Eagle Beach Caribbean-International Beachside Dining	+297 588 7300	3	Casa del Mar's beachfront flagship with breakfast through dinner and strong private event capability — Tuesday all-you-can-eat BBQ ribs, Italian night Thursday. Event coordinator on staff (catty@matthews-aruba.com). Multi-revenue daily operation with consistent check average.
39	Gianni's Ristorante Italiano Gianni's Group (multi-concept operator)	Palm Beach Italian Fine Dining — Neapolitan	+297 586 7794	4	Long-running Neapolitan Italian flagship of the Gianni's Group on Palm Beach strip — premium pasta, wood-fire pizza, and Italian wine program. Part of multi-concept group (also Daniel's Steak, Azzurro). Group-level food-cost management is exactly the Enterprise tier use case.
40	Wacky Wahoo's Independent owner-operated	Noord Caribbean Seafood — Fresh Fish & Argentine Meats	+297 586 7333	3	Consistent independent dinner concept with fresh fish and Argentine grilled meats — Mon-Sat service in Noord near Palm Beach. Affordable fine dining (\$40-60 check average) with wine program. Independent owner makes decisions on-site.
41	City Garden Bistro de Suikertuin Independent owner-operated	Oranjestad Dutch-International Bistro — Historic Cunucu Garden	+297 582 6322	3	125-year-old cunucu house turned downtown Oranjestad bistro — lunch, dinner, high wine, high tea, Saturday brunch, and catering service. Multiple revenue streams in a heritage property. Wine and beer program creates pour-cost management need alongside food-cost.

#	Restaurant	District / Cuisine	Phone	V	Why It Matches
42	Smokey Joe's Island Grill Independent owner-operated	Noord Caribbean-American BBQ & Grill	+297 586 5464	3	Popular Noord BBQ and grill concept serving Palm Beach area — casual fine dining with BBQ program that creates high protein cost variability. Independent owner-operated with catering and event side. North of Palm Beach strip, accessible for a drive-by stop.
43	Twist of Flavor Independent chef-operated	Eagle Beach International Fusion — Chef's Table	+297 736 5655	3	Sister concept to Senses Fine Dining — Senses redirects its non-chef's-table reservations to Twist of Flavor. Chef-operated tasting-menu format with premium pricing. Affiliated with Senses so pitching one gets you access to both operators simultaneously.
44	Charlie's Bar & Restaurant Owner-operated (family since 1941)	San Nicolas Caribbean Bar & Seafood — Landmark	+297 584 5086	3	Caribbean landmark since 1941 — casual lunch and private dinner by arrangement. Mon-Sat 11:30am-6pm (private dining 6-9pm). Too casual for Auto-Pilot Core, but the private dinner operation is worth a leave-behind. Include as cultural credibility anchor for the south-island market.
45	Olivia Restaurant Independent chef-owner	Oranjestad Mediterranean Fine Dining	N/A	4	Mediterranean fine dining in the heart of Oranjestad cited by Caribbean Journal 2025 as one of Aruba's top 10 restaurants. Intimate downtown concept with wine program and independent ownership. Post-cruise destination for honeymooners and wedding groups staying near the capital.
46	Zeerovers Seafood Restaurant Independent owner-operated (cooperative)	Savaneta Aruban Seafood — Local Fresh Catch	N/A	3	A different waterfront seafood experience from Flying Fishbone — Zeerovers is the authentic local fish-fry spot popular with both islanders and tourists. While too casual for Auto-Pilot Core, the operators here know every independent seafood restaurant owner on the south coast and are a valuable referral network.
47	MooMba Beach Bar & Restaurant Independent beach bar concept	Palm Beach Caribbean Beach Bar & International Cuisine	+297 586 5365	3	Popular beachfront bar-restaurant between Palm Beach resorts — live music, happy hour, events, and full dinner service. High-volume bar program + food menu creates dual cost-management need. Independent ownership accessible on Palm Beach.
48	Azzurro Ristorante Italiano Gianni's Group (sister to Gianni's and Daniel's)	Palm Beach Italian Fine Dining — Gianni's Group	N/A	3	Third concept in the Gianni's Group — Italian fine dining in a quieter Palm Beach setting. Worth including as the Group pitch is an Enterprise sale: Gianni's + Daniel's + Azzurro all under one ownership. Multi-concept food-cost management.
49	Faro Blanco Independent owner-operated	Malmok International Fine Dining — Cliffside Scenic	N/A	3	Scenic cliffside dining near the California Lighthouse at Aruba's northern tip — known for panoramic sunset views and international fine-dining menu. Destination restaurant drawing romantic-occasion diners and small groups from Palm Beach resorts (10-min drive). Independent ownership.
50	Bohemian Bar & Restaurant Independent owner-operated	Palm Beach French-Influenced International Dining	N/A	3	French-influenced dining concept on Palm Beach strip near Barceló — consistent fine-dining destination with wine program. Accessible independent ownership for a leave-behind call when the top 30 are dialed. Place on the route if visiting Palm Beach properties.

Suggested On-Island Schedule

Six days, clustered by geography. Aruba is small — Palm Beach to Oranjestad is 15 minutes. Pad each meeting with 60 minutes for site walk and drinks.

Day	Cluster	Targets	Pitch Mode
Fri Jun 26	Arrival + Palm Beach	Atardi (sunset cocktails), Ruinas del Mar (recon, no pitch)	Recon
Sat Jun 27	Eagle Beach	Infini (Urvin Croes), Elements at Bucuti, Terra by Jeremy Ford, Screaming Eagle	Meet
Sun Jun 28	Wedding day buffer	Light morning calls only. Wedding events evening.	Off
Mon Jun 29	Noord + Palm Beach	Papiamento, 2 Fools and a Bull, BLT Steak, Ruinas del Mar	Meet
Tue Jun 30	Oranjestad + Savaneta	L.G. Smith's, Driftwood, Pinchos, optional Flying Fishbone drive south	Close
Wed Jul 1	Cold walks + departure	Hit any Final 20 within 10 min of hotel. Travel afternoon.	Walk-in

Geography Cheat

District	Drive Time From Hotel*	Operators Here
Palm Beach	0-5 min	Atardi, Ruinas del Mar, BLT Steak, Hostaria Da'Vittorio, Salt & Pepper, Yemanja, plus 7 more
Eagle Beach	8 min	Infini, Elements, Terra by Jeremy Ford, Screaming Eagle, Passions on the Beach + 5
Noord	5-10 min	Papiamento, 2 Fools and a Bull, Old Cunucu House, Madame Janette's + 6
Oranjestad	12-15 min	L.G. Smith's, Pinchos, Driftwood, Wilhelmina, Cuba's Cookin', Que Pasa? + 7
Savaneta / South	25-30 min	Flying Fishbone, Zeerover
San Nicolas / Malmok	30-40 min	Charlie's Bar, Faro Blanco

*From Palm Beach / Eagle Beach hotel zone, by car.

Have a great service.

Fifty operators. Ten meetings. Three to five closes. One island.
Aruba becomes the international beachhead.

Safe travels, Buddy + Ava.

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