



Sandals culinary team is equipped to provide you with vegan, vegetarian, balanced lifestyle, gluten or lactose-free options upon request.

Please inform your Wedding Planner if you have any food allergies or special dietary requirements. Sandals kitchens are not food allergen-free environments.

INCLUDES

Vegetarian | V

Vegan | VV

Gluten-Free | GF

Lactose-Free | LF

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness for young children, seniors and those with compromised immune systems.

MENUS

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Cocktail Reception with passed hors d'oeuvres. Minimum 10 persons, based on one hour of service.
Offered between the hours of 4:00 pm to 8:00 pm. Applicable for Cocktail Hour events.

INCLUDES

Premium Bar

International cheeses, toasted nuts, dried fruit, crackers V

Tropical sliced fruit tray with local and imported fresh fruit V, VV, LF, GF

Crisp vegetable crudités, blue cheese dip V

Island fried chips (yam, sweet potato, dasheen, local potato) V, VV, LF, GF

BUTLER-PASSED HOT OR COLD HORS D'OEUVRES

Please select a total of FIVE from the following options for the group

COLD

Smoked salmon canapés with capers LF

Curried chicken in open-faced profiteroles, pineapple relish

Creamed herb cheese on crostini, olive tapenade V

Grilled bruschetta, tomato, garlic, basil V, VV, LF

Crabmeat salad on cucumber, cilantro LF, GF

Mediterranean hummus, crisp pita chips V, VV, LF

Smoked fish rillettes on toast, lime aioli, paprika dust LF

HOT

Island fritters (conch, vegetable or crab), calypso sauce

Chicken satay with peanut sauce LF, GF

Fish goujons, spicy tartar sauce

Beef brochette, peppercorn sauce LF, GF

Coconut breaded shrimp LF

Vegetable samosas V

Quiche Lorraine

GROUP SET-UP FEE: US \$9.00 PER PERSON

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Cocktail Reception with buffet-style hors d'oeuvres. Minimum of 20 persons, based on one hour of service. Offered between the hours of 4:00 pm to 8:00 pm. Applicable for Cocktail Hour events.

INCLUDES

Premium Bar

International cheeses, toasted nuts, dried fruit, crackers V

Tropical sliced fruit tray with local and imported fresh fruit V, VV, LF, GF

Crisp vegetable crudité, blue cheese dip V, GF

Island fried chips (yam, sweet potato, dasheen, local potato) V, VV, LF, GF

HORS D'OEUVRES

Please select a total of SIX from the following options for the group

COLD

Mediterranean hummus, crisp pita chips V, VV, LF

Smoked salmon on bagel chips, capers, red onion, herb-garlic cream

Curried chicken in open-faced profiteroles, pineapple relish

Grilled bruschetta, tomato, garlic, basil V, VV

Salami cornets, wheat crouton, Spanish olives, herb cream cheese

Crabmeat salad on cucumber, cilantro LF, GF

Deviled egg, paprika dust V

HOT

Fish goujons, rémoulade sauce

Mini vegetable spring rolls, plum sauce LF

Chicken satay, peanut sauce LF, GF

Bacon-wrapped plantains LF, GF

Quiche Lorraine

Spanakopita V

Coconut crusted shrimp skewer, sweet chili sauce

Mini kofta kebab, cucumber-yogurt dipping sauce

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BUFFET OPTION 2

Cocktail Reception with buffet-style hors d'oeuvres. Minimum of 20 persons, based on one hour of service. Offered between the hours of 4:00 pm to 8:00 pm. Applicable for Cocktail Hour events.

INCLUDES

Premium Bar

International cheeses, toasted nuts, dried fruit, crackers V

Tropical sliced fruit tray with local and imported fresh fruits V, VV, LF, GF

Crisp vegetable crudités, blue cheese and ranch dip V

Island fried chips (yam, sweet potato, dasheen, local potato) V, VV, LF, GF

HORS D'OEUVRES

Please select a total of SIX from the following options for the group

COLD

Smoked marlin on potato pancakes

Plantain chips with guacamole V, VV, LF, GF

Lobster salad on endive* LF, GF

Spicy tuna tartare, grilled ciabatta, wasabi aoli

Brie cheese & pecan nuts on bread croutons V

Local mahi - mango salsa on tostone LF, GF

Ratatouille, olive tapenade, crostini V, VV, LF

HOT

Pan-seared prosciutto-wrapped scallops LF, GF

Mini crab cakes, spicy rémoulade LF

Jerk pork bits LF, GF

Caramelized vidalia onion tart with Gruyère cheese V

Goat cheese & roasted red pepper-stuffed mushrooms V

Spiced shrimp, tomato, jalapeño mint salsa on a polenta crouton

Jerk chicken risotto cake, spicy cilantro aioli

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JAMAICA: July 1 - March 31 | BAHAMAS: August 1 - March 31 | ANTIGUA: July 1 - April 30 | ST. LUCIA: August 3 - February 28 | TURKS & CAICOS: August 16 - March 31 |

GRENADA: September 1 - April 30 | BARBADOS and CURACAO: Year-round | SAINT VINCENT: September 1 to April 30 | When not in season, lobster will be replaced by shrimp salad.

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Minimum of 20 persons, based on two hours of service. Offered between the hours of 9:00 pm to 11:00 pm.
Applicable for After Party and Cocktail Hour events.

INCLUDES

Premium Bar

Detox water pitcher station with cucumbers, strawberries, mint, and lemons

Please select a total of FIVE from the following options for the group

Mini burger/slider station with accompaniments: brioche buns, American and Cheddar cheeses, sautéed onions, dill pickles, romaine lettuce, sliced tomato, blue cheese, ketchup, Dijon mustard

Pulled pork sliders, BBQ sauce

Buffalo chicken wings, carrot and celery sticks, blue cheese dip

Mini gourmet grilled cheese sandwiches

Jerk chicken and pork bites, hard-dough bread or festival LF

Fried mac & cheese balls V

Fish goujons, scallion tartar sauce

One-bite shrimp quesadilla

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Cocktail Reception enhancements are served in action stations. Minimum of 20 persons, based on one hour of service. Offered between the hours of 4:00 pm to 8:00 pm.

SEAFOOD TASTING BAR

Mussels, poached shrimp, scallops, clams, seafood cocktail, spicy Marie Rose sauce
Group set-up fee: US \$20.00 per person

SUSHI BAR

Wide variety of fresh-made Nigiri, Norimaki, and Sashimi | Group set-up fee: US \$14.00 per person

SLOW ROAST PRIME RIB OF BEEF STATION

Sesame sliders, caramelized red onions, béarnaise butter, mustard jus, horseradish
Group set-up fee: US \$13.00 per person

GOURMET MINI BURGER / SLIDER STATION

Mini beef burgers served on slider brioche buns with accompaniments: American Cheddar cheese, sautéed onions, Roquefort blue, ketchup, dill pickles, romaine lettuce, sliced tomato, pommery mustard, Dijon mustard | Group set-up fee: US \$12.00 per person

CARIBBEAN PAELLA

Chicken, smoked sausage, chorizo, seasoned shrimp, lobster*, mussels and fresh fish served on Valencia saffron rice with onions, bell peppers, green peas, garlic | Group set-up fee: US \$10.00 per person

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Based on one hour of service. Offered between the hours of 10:00 am to 10:00 pm. Included for all weddings.

MINT TO BE

Limoncello, vodka, mint, splash of sprite

CARIBBEAN CUPID

Appleton V/X, triple sec, float dark rum, lime juice, simple syrup

BERRY HAPPY TOGETHER

Sparkling wine, vodka, blackberry brandy, Chambord, pineapple juice

APPLEY EVER AFTER

Apple cider, Crown Royal, Sprite, lime juice, simple syrup

TO HAVE & TO LOUPE

Tequila, Triple Sec, cantaloupe juice, lime juice, simple syrup

BE MINE WINE

Sparkling wine, Pinot Grigio, triple sec, orange juice

BLUSHING BRIDE

House-infused Scotch Bonnet vodka, triple sec, watermelon juice, lime juice

SPICY SOULMATES

Absolut Citron, triple sec, orange juice, Scotch Bonnet pepper, grenadine

RUM AWAY WITH ME

Appleton 12yr, Makers Mark Bourbon, demerara syrup, bitters

CARIBBEAN QUEEN

Appleton Signature, House Falernum, lime juice, simple syrup, angostura bitters, mint

SUNSET-TINI

Vodka, pineapple juice, almond syrup, grenadine, lime juice, aperol

MOCKTAILS

TROPICAL TIES

Pineapple juice, cranberry juice, ginger beer

BUBBLY MATRIMONY

Sorrel tea, ginger beer, lime juice

PREMIUM BAR

\$7.00USD per person | 2 hours | \$3.00USD per person per additional hour

Appleton 12 Year, Appleton Reserve, Appleton VX (Rum)
 Jack Daniels (Bourbon)
 Johnny Walker Black, J&B, Glenlivet or Glenfiddich (Scotch)
 Jameson Irish Whiskey, Canadian Whiskey
 Absolut, Skyy (Vodka)
 Teremana Blanco, Teremana Reposado (Tequila)
 Bombay Sapphire, Tanqueray (Gin)
 St. Remy XO, Remy Martin VSOP (Brandy / Cognac)
 Amaretto, Bailey's Irish Cream, Creme de Cacao and other assorted flavors (Liqueurs /Cordials)
 Martini & Rossi Sweet, Martini & Rossi Extra Dry (Vermouth)
 Mondavi Twin Oaks® Pinot Grigio, Chardonnay, Sauvignon Blanc, Merlot, Shiraz,
 Cabernet Sauvignon, house sparkling wine, assorted beers and soft drinks

THEMED BARS

Pricing based on two hours of service and priced according to the following tiers
 24 - 40 Persons: \$100 - \$200 | 40-70 persons: \$150 - \$300 | 72+ persons: \$200 - \$500

PREMIUM MARTINI BAR TO INCLUDE

Premium Vodkas & Gins

BEER CANOE TO INCLUDE

Guinness, Ichiban, New Castle, O'Douls non-alcoholic, Heineken, Stella Artois, Ciderboys Apple Cider, Ciderboys Apple/Peach Cider, and all local bottles/canned beer, depending on island.

RUM BAR TO INCLUDE

Appleton White, Appleton Special, Coruba Dark Rum, Cocomania Coconut Rum, Appleton V/X, Appleton Reserve, Appleton 12 YO, Mount Gay XO, El Dorado 8 YO, El Dorado 12 YO, El Dorado 15 YO, Ron Zacapa 23, rum-soaked sugar cane, coconut water, Ting, ginger beer, water

WHISKEY BAR TO INCLUDE

Jack Daniel's Black, Jim Beam, Jameson Irish Whiskey, Dewar's White Label, J&B, Johnny Walker Red, Johnny Walker Black, Glenfiddich (Jamaica), Glenlivet (Overseas), Seagram's VO, Canadian Whiskey, variety of mixers

MIMOSA BAR TO INCLUDE

House sparkling wine, fresh fruits, fruit juices and specialty mimosas: paloma, raspberry, blackberry mint, watermelon, cranberry orange, coconut, and tropical sunrise

SPIKED BRIDAL TEA PARTY

Minimum 10 persons | US \$12.00 per person | 2 hours.

Includes an assortment of the following sandwiches and pastries:

Seasonal fruit tartlets

White chocolate and rum cream profiteroles

Gâteau Opéra

S'mores terrine

Selection of savory and sweet shortbread

Scones with lemon curd, strawberry compote and cream

Assortment of teas

Premium Brand Liquors:

Bailey's, Frangelico, Tia Maria, Grand Marnier, St. Remy XO, Appleton Special Blend, Absolut

APPLETON RUM TASTING & GAME NIGHT

Minimum 10 persons | US \$9.00 per person | 2 hours.

The Appleton Rum Tasting Bar includes:

Appleton Signature Blend, Appleton Reserve Blend, Appleton 12 YO Blend

Includes fun, interactive board games

WINE TASTING WITH CHEESE & FRUIT

Minimum 8 persons and maximum 24 persons | US \$25.00 per person | 1 hour

A guided experience including a variety of wines paired with an assortment of complementing fruits and cheeses

BREAKFAST RECEPTIONS



Minimum of 35 persons and maximum of 50 persons, based on two hours of service.
Offered between the hours of 7:00 am to 10:30 am.

CHOICE OF

Mimosas, Bellinis or Bloody Marys

Please select any three juices: Orange, apple, grapefruit, pineapple, tomato, and cranberry juices

Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas

Whole milk and low fat milk

COLD

Croissants, Danish pastries, assorted flavored muffins, bagels, English muffins, and breads
with a selection of jams, marmalade, honey and butter

Corn Flakes, Rice Krispies, Raisin Bran, Special K

Whole and sliced fresh fruit

Assorted flavored yogurt

HOT

Scrambled eggs V

Breakfast sausage LF

Crispy bacon LF, GF

Breakfast potatoes V

Grilled tomato V, VV, GF

GROUP SET-UP FEE: US \$20.00 PER PERSON

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Minimum of 20 persons, based on two hours of service. Offered between the hours of 7:00 am to 10:30 am.

CHOICE OF

Mimosas, Bellinis or Bloody Marys

Please select any three juices: Orange, apple, grapefruit, pineapple, tomato and cranberry juices

Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas

Whole milk and low fat milk

Basket of fresh baked pastries, breads and muffins with a selection of jams, preserves and butter

ENTRÉE

Please select TWO of the following for the group

Scrambled eggs with breakfast sausage or bacon, breakfast potatoes and grilled tomato

Steak and eggs with breakfast potatoes, grilled tomato

Smoked salmon eggs benedict with breakfast potatoes

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All menu selections need to be made in advance at a minimum of 60 days prior to arrival.

Minimum of 20 persons, based on two hours of service. Offered between the hours of 10:30 am to 1:30 pm.

CHOICE OF

Mimosa, Bellini or Bloody Mary

Please select any three juices: Orange, apple, grapefruit, pineapple, tomato, and cranberry juices

Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas

Whole milk and low fat milk

COLD STATION

Croissants, Danish pastries and assorted flavored muffins, bagels, English muffins, and breads

Selection of jams, marmalade, honey and butter

Corn Flakes, Rice Krispies, Raisin Bran, Special K

Whole and sliced fresh fruit

Assorted flavored yogurt

HOT STATION

Eggs Benedict

Ratatouille fritatta

Breakfast sausage LF, GF

Crispy bacon LF, GF

Grilled tomatoes V, GF

Waffles and condiments

SALAD SELECTION

Antipasti platter, tomato, mozzarella with pesto dressing

Potato salad V, GF

Island style slaw V, GF

CARVERY & HOT

Roasted pork loin with apple compote or jus

Baked tomato and spinach penne

Whole roast lemon and garlic chicken

Buttered seasonal vegetables V

Rice pilaf V, GF

Roasted potatoes V, GF

DESSERT

Marble cheesecake | Chocolate coconut cream profiteroles | Apple tart | Seasonal fruit salad

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All menu selections need to be made in advance at a minimum of 60 days prior to arrival.

LUNCH RECEPTIONS



Minimum of 35 persons, based on two hours of service. Offered between the hours of 11:30 am to 2:30 pm.

INCLUDES

Beer, wine and sparkling wine
Display of freshly baked rolls and breads
Assorted cheese platter with crackers
Tropical sliced fruits in season

SALADS

Seasonal green leaf salad with accompaniments, assorted dressings V
Ceasar salad station with jerk chicken, shrimp, and soft boiled egg
Three bean salad V, VV, LF, GF
Pineapple slaw V, GF
Accompanied with a variety of crisp, fresh-cut and grilled marinated vegetables

HOT LINE

Pesto marinated chicken breast served with mushroom sauce GF
Pan-seared snapper and shrimp, lemon garlic butter GF
Penne rigate, marinated olives, feta, basil tomato sauce
Rosemary roasted potatoes V, GF
Buttered vegetable medley V, GF
Rice pilaf V, GF

DESSERTS

Our Pastry Chef's selection of International and Caribbean desserts
Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas

GROUP SET-UP FEE: US \$20.00 PER PERSON

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Minimum of 35 persons, based on two hours of service. Offered between the hours of 11:30 am to 2:30 pm.

INCLUDES

Beer, wine and sparkling wine

Display of freshly baked bread rolls and butter

APPETIZER

Please select ONE of the following for the group

Cream of tomato soup with sour cream, croutons, chive oil V

Pepper-crusted tuna salad, organic greens, soy-balsamic reduction, cucumber carpaccio LF, GF

Baby greens, roasted tomatoes, poached pears, balsamic dressing V, LF, GF

Seasonal greens, grilled vegetables, sun-dried tomato vinaigrette V, VV, LF, GF

ENTRÉE

Please select TWO of the following for the group

Grilled lamb chops, mashed potato, baby carrots, asparagus, thyme-red wine reduction

Pan-seared red snapper, julienned vegetables, cashew-nut curry sauce GF

Slow-roasted pork tenderloin, tamarind BBQ sauce, warm corn bread, fava bean stew

Garlic marinated shrimp and chargrilled chicken breast, sautéed seasonal vegetables,

saffron rice, lemon-thyme beurre blanc GF

DESSERT

Please select ONE of the following for the group

Coconut peach mousse, passion fruit sauce

Chocolate rum cake, vanilla ice cream, strawberry sauce

Sandals “Lively-Up” Coffee Crème Brûlée

Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas

GROUP SET-UP FEE: US \$20.00 PER PERSON

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PLATED THEMED WEDDING MENUS



Minimum of 10 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.

INCLUDES

Beer, wine, spirits and soft drinks
Freshly baked bread rolls and butter

APPETIZER

Please select ONE from the following options for the group

Seafood Chowder GF

Seafood Rillettes | Smoked seafood spread with salmon, marlin, trout, garlic crostini

Seasonal Greens Salad | Grilled vegetables, sun-dried tomato vinaigrette V, VV, LF, GF

Hoisin Glazed Duck Breast & Shaved Fennel Salad | Shaved fennel-orange salad, orange-infused roasted green bean, red pepper salad

Quinoa and Black Bean Cake | Pesto oil V

ENTRÉE

Please select ONE from the following options for the group

Surf & Turf | Garlic marinated shrimp, chargrilled chicken breast, sautéed seasonal vegetables, saffron rice, lemon-thyme beurre blanc GF

Rosemary-Marinated Grilled Pork Chops | Sauternes sauce, sweet potato gratin

Grilled Snapper Fillet | Potato and zucchini pancake, basil beurre blanc

Szechuan-style Tofu | Grilled spiced mushrooms V, LF

Sweet Potato & Chickpea Curry | Grilled pita crisps V

All of the above entrées served with market fresh vegetables.

DESSERT

Please select ONE from the following options for the group

Mango mousse

Chocolate cheesecake

Fresh tropical fruit flan

Grilled tofu, mango sorbet

Roasted apple, walnut ginger date filling

Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas

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Minimum of 10 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.

INCLUDES

Premium Bar

Freshly baked bread rolls and butter

APPETIZER AND SALAD:

Please select ONE from the following options for the group

Grilled Marinated Prawns | Vegetable and avocado timbale, tomato-garlic cream, cilantro oil

Three Cheese Quiche Lorraine | Smoked red pepper coulis, roasted garlic, scallion

Pan-Seared Ahi Tuna | Radish, carrot and fruit salad, baby greens, ginger-sesame vinaigrette, honey-soy glaze LF

Seafood Bisque | Scallion, lemon crème fraîche, cayenne dusted grissini

Island Pumpkin Soup | Coconut milk, allspice dusted grissini V, VV, LF

Seasonal Garden Greens Salad | Ripe tomatoes, cucumber, carrot, honey-balsamic vinaigrette, herb croutons V, VV, LF

Mixed Baby Greens Salad | Sun-dried tomato, candied walnuts, wine poached pear, goat cheese crouton, raspberry vinaigrette V, VV

R.L.T.A | Romaine lettuce, tomato, avocado purée, red radish, citrus-herb vinaigrette V, VV, LF, GF

The Oriental | Baby mixed greens, papaya, tomato, cucumber, scallion, radish, sesame emulsion V, VV, LF, GF

ENTRÉE

Please select TWO from the following options for the group

Farmer's Mixed Grill | Coffee-rubbed striploin, shrimp, grilled chicken supreme, creamy mashed potato, grilled market vegetables, thyme infused red wine demi-glace

Charred Filet Mignon & Shrimp Hash | Shrimp hash, Parmesan broiled tomato, green beans, five peppercorn sauce

Crab Crusted Snapper Fillet | Grilled potato & vegetables, sauce Provençal, roasted lime-garlic oil

Island Spice Rubbed Chicken Supreme | Leek, bacon & pumpkin hash, sautéed market vegetables, thyme infused rum

Garlic Marinated Shrimp & Chargrilled Chicken Breast | Sautéed seasonal vegetables, saffron rice, lemon-thyme beurre blanc

Surf & Turf* | Boston-cut strip loin steak, Caribbean lobster tail, market vegetables, creamy mashed potatoes, red wine-thyme reduction

Pan-Seared Tofu & Beans | Ratatouille vegetables, grilled plantains, chunky tomato sauce V, VV, LF, GF

Baked Couscous, Tofu & Black Bean Cannelloni | Zucchini, squash purée, warm tomato and Kalamata olive relish, fresh basil V

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DESSERT

Please select ONE from the following options for the group

Mango Coconut Verrine | Layered mousseline, crisp meringue, brandy cream

Lime Parfait | Orange soup, seasonal fruits

White Chocolate Marquise Cherry Jubilee | Sugar nut crisp

Citrus Shortcake | Grand Marnier cream, traditional shortcake, orange salad, ice cream

Chocolate Rum Fruit Cake | Chocolate crunch crisp, Appleton rum sauce

Sticky Coconut Rice | Mango Jell-o, lemon shortbread, sesame brandy crisp V

Caramelized Peach Terrine | Brandy-rosemary mousse, honey sugar bark V

Coconut & Sage Crème | Poached pear, apricot, citrus crisp V

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GRENADA: September 1 - April 30 | BARBADOS and CURACAO: Year-round | Saint Vincent: September 1 - April 30 | When not in season, lobster will be replaced by shrimp salad.

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INCLUDES

Premium Bar

FIRST COURSE

Please select ONE from the following options for the group

Seafood Salad | Shrimp, conch, calamari, white fish fillet, red and green peppers, red onion, cilantro lime dressing LF

Pimento Marinated Chicken Salad | Red bean relish, papaya vinaigrette LF

SECOND COURSE

Please select ONE from the following options for the group

Roots, Fruits & Leaves | Mixed greens, julienne of radish, carrots, honey dew and cantaloupe, citrus vinaigrette V, VV, LF, GF

Caribbean Lobster Bisque | Coconut milk, Cognac, cream, garlic bread crostini

ENTRÉE

Please select from the following options for the group

Traditional Jamaican Foil Fish | Carrot, onion, bell peppers, Scotch bonnet pepper coconut milk, okra
Surf & Turf | Chargrilled Boston cut strip loin steak and grilled lobster* tail, sweet mashed potatoes, sautéed vegetables, jerk reduction, herb garlic butter

DESSERT

Please select ONE from the following options for the group

Appleton Rum Coffee Cake | Chocolate sauce

Mango & White Chocolate Pavé | Grilled sweet pineapple, fresh fruits

Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas

*Lobster is only available when in season. Dates listed are subject to change at any time due to environmental regulations.

JAMAICA: July 1 - March 31 | BAHAMAS: August 1 - March 31 | ANTIGUA: July 1 - April 30 | ST. LUCIA: August 3 - February 28 | TURKS & CAICOS: August 16 - March 31 |

GRENADA: September 1 - April 30 | BARBADOS and CURACAO: Year-round | SAINT VINCENT: September 1 - April 30 | When not in season, lobster will be replaced by shrimp salad.

GROUP SET-UP FEE: US \$20.00 PER PERSON

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Minimum of 10 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.

INCLUDES

Premium Bar

APPETIZER

Please select ONE from the following options for the group

Chef's Soup of the Day

Traditional Caesar salad, herb croutons, creamy dressing V

Mixed greens salad, balsamic vinaigrette V, VV, LF, GF

Freshly baked bread rolls, butter

ENTRÉE

Please select TWO of the following for the group

Ricotta Cheese Cannelloni | Creamy Alfredo, basil tomato sauce V

Grilled Snapper Fillet | Buttermilk mashed potato, mustard dill sauce

Pineapple Glazed Chicken Breast | Buttermilk mashed potato, herb oil

Grilled Sirloin Steak | Rosemary potatoes, creamed horseradish

All of the above entrées are served with market fresh vegetables.

DESSERT

Please select ONE from the following options for the group

Marble Cheesecake | Crème anglaise

Chocolate Mousse Cake | Raspberry coulis, Brandy snaps

Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas

GROUP SET-UP FEE: US \$20.00 PER PERSON

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INCLUDES

Premium Bar

APPETIZER

Please select ONE from the following options for the group

Roasted Pumpkin & Spinach Tart | Sweet onion chutney, toasted sesame V

Marinated Shrimp Salad | Vegetables, lemon-cilantro oil LF

Cream of Mushroom Soup | Herb crostini, garlic cream V

Chicken & Potato Cake | Citrus & pineapple stew, green onion, curry-garlic cream

Garden Greens Salad | Ripe tomatoes, cucumber, carrot, herb croutons, honey-balsamic vinaigrette V, LF

Seasonal Local Greens | Roasted beet root, goat cheese, asparagus, candied nuts, sherry-mustard vinaigrette V

ENTRÉE

Please select TWO of the following for the group

Grilled Chicken Supreme | Pumpkin rice cake, broiled tomato, green beans, rosemary-wine sauce

Farmer's Platter | Grilled beef strip loin, shrimp & chicken brochette, garlic mashed potato, wilted greens, Merlot reduction

Blackened Mahi-Mahi Fillet | Roasted pumpkin, sautéed spinach, steamed rice, Creole sauce

Pan-Seared Snapper Fillet | Grilled potato, vegetable caponata, sauce Provençal LF

Fire Roasted Pork Tenderloin | Oven-baked sweet potato, allspice flavored fruit chutney, island jerk sauce

Sichuan Style Tofu | Grilled spiced mushrooms V, VV, LF, GF

Sweet Potato & Chickpea Curry | Grilled pita crisps V, VV, LF, GF

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DESSERTS

Please select ONE of the following for the group

Coconut Banana Verrine | Layered coconut and banana mousseline, crisp meringue, brandy cream

Vanilla Parfait | Orange soup, seasonal fruits

Dark Chocolate Mousse | Cherries jubilee sauce, sugar crisp

Grand Marnier Misù | Traditional tiramisù, orange flavored, caramel mandarin compote, chocolate shavings

Caramel Rice Pudding | Traditional shortbread, candied fruits

Triple Chocolate | Baked chocolate tart, crunchy chocolate rice crisps, chocolate cream

Roasted Apple | Walnut-ginger-apricot filling

Blue Mountain coffee, selection of teas

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INCLUDES

Premium Bar

APPETIZER

Please select ONE from the following options for the group

Pan-Seared Ahi Tuna | Green pea purée, tomato concassé, green onion, honey-sriracha vinaigrette LF

Deconstructed Caesar Salad | Romaine hearts, candied pecans, sun-dried tomato, garlic crostini, Caesar dressing V

Seared Jumbo Sea Scallops | Cauliflower purée, garlic turmeric cream, roasted paprika oil

Grilled Shrimp & Corn | Grilled shrimp, creamy corn kernels, grits, smoked ham, green onion

Crustacean Bisque | Lemon crème fraîche, cayenne-dusted grissini, scallion

Island Pumpkin Soup | Coconut milk, allspice dusted grissini V

Marinated Tomato & Cucumber Salad | Shaved red onion, olive oil, apple cider vinegar V, VV, LF, GF

ENTRÉE

Please select TWO of the following for the group

Roasted Rack of Lamb | Three-cheese polenta, grilled vegetables, oven-roasted tomato, mint-infused Merlot reduction

Chargrilled Swordfish | Pumpkin-squash purée, green beans, Kalamata olives, tomato relish LF

Pan-Seared Salmon Fillet | Lima bean-onion-potato & pepper ragoût, honey teriyaki glaze, lemon parsley oil

Chicken Supreme & Shrimp Skewer | Herb-garlic mash, sautéed vegetables, thyme-scented rum sauce

Charred Filet Mignon | Potatoes dauphinoise, grilled vegetables, caramelized onions, Cabernet reduction

Foil-Roasted Fish Fillet | Bell peppers, onion, pumpkin, Scotch bonnet, sea salt, coconut milk, thyme, lemon

Baked Couscous, Tofu & Black Bean Cannelloni | Zucchini, squash purée, warm tomato & Kalamata olive relish, fresh basil V

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DESSERTS

Please select ONE of the following for the group

Pear Tart | Caramelized pears, crème pâtissier, calvados cream, honeyed nuts

Coffee Cream | Traditional Italian sponge, espresso coffee, mascarpone mousse, Marsala wine sauce

Brown Sugar Pecan Pie | Maple cream, deep fried waffle crumble

Caramel White Chocolate Pavé | Layered white chocolate mousse, caramel mousse, chocolate sauce, strawberry gel, honey sugar bark

Peanut Butter Brittle Mousse | Peanut butter crunch mousse, chocolate chip cookie, white chocolate sauce, caramel popcorn

Chocolate Rum Fruit Cake | Appleton rum sauce, chocolate crunch crisp

Blue Mountain coffee, selection of teas

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WELCOME TO OUR WINEMAKER'S DINNER! We are excited to prepare a wonderful dining sensation for you pairing our Chef's magnificent creations with selections from our Manager's Wine List.

WELCOME RECEPTION

Chef's Selection of Gourmet Butler Passed Hors d'Oeuvres with a Premium Bar

FIRST COURSE

Tuna Tartare

Sushi grade yellowfin tuna, sriracha sauce, shallots, lemon juice, avocado, ponzu-wasabi aioli, wonton wafer

Ruffino Prosecco

SECOND COURSE

Cream of Butternut Squash

Cinnamon croutons, herb oil V

Robert Mondavi Private Selection Chardonnay

THIRD COURSE

Seasonal Greens

Cherry tomatoes, red radish julienne, roasted beets, feta cheese, Balsamic truffle emulsion V

Robert Mondavi Private Selection Chardonnay

FOURTH COURSE

Pan Seared Fillet of Red Snapper

Zucchini & squash spaghetti, saffron beurre blanc, fried leeks

Santa Margherita Pinot Grigio

FIFTH COURSE

Fillet Mignon & Best End of Lamb

Whipped potatoes, glazed seasonal vegetables, eggplant crisps, Malbec reduction

Kim Crawford Pinot Noir

SIXTH COURSE

Island Opera Pavé

White chocolate, coconut and caramel mousse, Appleton rum cream

Blue Mountain coffee, selection of teas

SET-UP FEE: US \$100.00 PER PERSON

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Minimum of two persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.

When it comes to dining, we drink, sleep and definitely eat.

And, we want you to have something that will tantalize every taste bud. So, if you don't find a menu that includes everything on your culinary wish list, we invite you to create a Custom Chef Menu.

With this option, our chefs will work with you to customize everything from the appetizers to the main course, right down to the desserts. Our culinary experts can help you design a menu influenced by Indian, French, Italian, Mexican, Asian, fusion cuisines and more. This will incur an additional fee, as items may have to be outsourced or require additional preparation. Therefore, the fee will be determined based on items requested and number of guests included. Inquire more with your Wedding Planner if you'd like to explore this option.

PRIVATE CANDLELIGHT DINNER



A selection of menu options for both guests from each course is required in ADVANCE.
All selections MUST be finalized and submitted to your Wedding Planner.

APPETIZER

1 2

Shrimp Carpaccio GF
Fried capers, tomato, dill, shaved Parmesan, caviar, micro greens, lemon-herb oil
Seared Sushi Grade Ahi Tuna LF, GF
Pineapple relish, micro greens, spiced pecans, herb oil, ponzu glaze
Cashew & Vegetable Summer Roll V, VV, LF
Scotch Bonnet infused sweet & sour glaze
Grilled Chicken Waldorf Salad
Apples, celery, walnuts, grapes, herb-sour cream dressing
Watermelon Carpaccio V, VV, GF
Arugula, Feta, candied pecans, tomato, lemon-mint vinaigrette
Asian Beef Salad
Pink roasted Beef striploin, Napa cabbage, vermicelli noodles, cilantro, carrots, peppers, celery, onion, ginger-lemongrass dressing, crushed peanuts
Pan-Seared Jumbo Sea Scallops
Green pea purée, roasted mushroom slivers, bacon-herb crumbs, truffle essence, basil oil
Sesame-Panko Crusted Shrimp Balls
Celery slaw, ginger-Teriyaki glaze, green onion
Panko Crusted Crab Cake
Sriracha aioli, green papaya slaw, cilantro-lime dressing
Seafood Bisque Cappuccino
Cayenne dusted puff pastry cheese twist, nutmeg crème fraîche

SALAD

Seasonal Garden Greens & Roasted Beetroot V
Caramelized pecan, poached pear, goat cheese, crouton, Sherry vinaigrette
Heart of Baby Romaine Lettuce V, LF, GF
Sun-dried tomato, Kalamata olives, cucumber, honey balsamic vinaigrette
Grilled Vegetable Salad Timbale V, GF
Zucchini, squash, eggplant, onion, peppers, Feta crumbles, aged balsamic reduction, extra virgin olive oil
Deconstructed Caesar Salad V
Romaine heart, tomato, blue cheese crumbles, bacon, crisp, red radish, Caesar dressing, green onion

Menu items are subject to change without notice.

GROUP SET-UP FEE: US \$199.00 PER COUPLE

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A selection of menu options for both guests from each course is required in ADVANCE.
All selections MUST be finalized and submitted to your Wedding Planner.

ENTRÉE

1 2

Surf & Turf

Charred Filet Mignon & Lobster* Tail Creamy potato, parmesan broiled tomato,
green beans, merlot reduction

Chargrilled Boston Cut Striploin Steak

Red onion confit, panko-fried blue cheese praline, green asparagus, broiled tomato,
potato purée, red wine-thyme reduction

Herb Crusted Rack Lamb

Three cheese polenta, braised leeks, radish, asparagus, olives, rosemary-cabernet reduction

Not So Traditional Surf & Turf

Grilled salmon fillet, shrimp & Chorizo skewer, Sweet potato, green beans, scotch bonnet
infused beet root purée, saffron garlic cream

Island Spice Rubbed Chicken Supreme & Seared Scallops

Creamy potato, pumpkin purée, sautéed market vegetables, thyme infused rum sauce

Prosciutto & Sage Wrapped Pork Scaloppini

Potato cake, braised mushroom, asparagus spears, Marsala sauce

Snapper & Clams en Papillote

Potato, carrots, pumpkin, peppers, onion, thyme, tomato, leeks, white wine-coconut cream sauce

Pan-seared Tofu and Beans V, VV, LF, GF

Ratatouille vegetables, grilled plantain, chunky tomato sauce

Eggplant Cannelloni V

Cream spinach, roasted pumpkin, caponata, pesto oil, goat cheese, panko crumbs

DESSERT

Mango & White Chocolate Cheesecake | Mango compote, white chocolate crumble

Dark Chocolate Cake | Chocolate cake, layered Appleton rum cream

Coconut Pineapple Pie | Chantilly cream, vanilla sauce

Coffee Peanut Butter Verrine | Coffee mousse, peanut butter cream, crisp nut brittle

Peach Cream | Baked peach cream, burnt caramel, tropical fruits

Cherry Meringue | Baked meringue, cherry compote, chocolate cream

Spiced Yogurt Panna Cotta | Yogurt and spice cream, watermelon salad

Fruit Soup | Sweet honey, citrus juice, seasonal fruits, sugar crisp

Menu items are subject to change without notice.

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BUFFET DINNER RECEPTIONS



Minimum of 40 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.

INCLUDES

Beer, wine, spirits and soft drinks

SALADS & APPETIZERS

Freshly baked rolls and bread

Mixed seasonal greens V, VV, LF, GF

Pasta salad, potato salad, pineapple slaw V

Grilled marinated vegetables V, VV, LF, GF

Salad bar accompaniments and dressings

Assorted smoked and cured seafood

International cheese platter, crackers, sliced baguette

Tropical sliced fruits in season V, VV, LF, GF

HOT

Grilled chicken breast, mushroom sauce

Pan-seared snapper fillet, sautéed artichokes and leeks, capers, lemon LF

Penne rigate, baby shrimp, basil tomato sauce

Pork medallions, caramelized apples in Brandy jus

Rosemary-roasted potatoes

Seasonal vegetables

Rice pilaf with green peas V

CARVING STATION

Roasted top sirloin, Cabernet Sauvignon reduction, horseradish, mustard sauce

DESSERT

Our Pastry Chef's selection of international and Caribbean desserts

Blue Mountain coffee, tea

GROUP SET-UP FEE: US \$20.00 PER PERSON

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Minimum of 40 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.

INCLUDES

Premium Bar

SALADS & APPETIZERS

Freshly baked rolls and bread
Fish chowder spiked with black rum
Tossed garden greens, assorted dressings, oils V
Sweet and sour cabbage slaw V, LF, GF
Island potato salad V, GF
Grilled marinated vegetables V, VV, LF, GF
Salad bar, accompaniments and dressings
Variety of cured, smoked meats and seafood
International cheese platter, crackers, sliced baguette
Tropical sliced fruits in season V, VV, LF, GF

ISLAND BARBECUE PIT

Jerk chicken and pork marinated with ginger, green onions, bird pepper LF
Beef kebabs, thyme and garlic brushed LF
Foil-roasted fish fillet, bell peppers, onion, pumpkin, Scotch bonnet, sea salt, coconut milk, thyme, lemon

HOT

Curried mutton
Steamed local rice V
Penne pasta, basil marinara sauce V
Oven-roasted potato
Buttered vegetable medley V

DESSERT

Our Pastry Chef's selection of international and Caribbean desserts
Blue Mountain coffee, tea

GROUP SET-UP FEE: US \$20.00 PER PERSON

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CARIBBEAN JERK BARBECUE DINNER

BUFFET

Minimum of 40 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.

INCLUDES

Premium Bar

SALADS & APPETIZERS

Seasonal greens, plum tomatoes, Parmesan croutons (choice of two dressings) V

Tropical seasonal fresh fruit display V, VV, LF, GF

Coleslaw with pineapples V, GF

Grilled vegetable & pasta salad V

New potato salad V, GF

ENTRÉE

BBQ baby back ribs

Jerk chicken LF

Grilled hamburgers, condiments (sliced tomatoes, lettuces, sliced onion,

Cheddar & Swiss cheese, pickles, beets, burger buns)

Boston-cut NY strip steak medallion LF, GF

Garlic marinated shrimp skewers LF, GF

ACCOMPANIMENTS

Baked beans

Corn on the cob V, GF

Baked potatoes, sour cream, bacon, chopped scallions

Freshly baked jalapeño cornbread

Truffled mac & cheese V

DESSERT

Chilled watermelon

Fudge brownies

Key lime pie

Assorted cookies

Blue Mountain coffee, tea

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INCLUDES

Premium Bar

FIRST COURSE

Antipasto | Genoa salami, cured and smoked ham, marinated artichokes, mushrooms, Kalamata and ripe olives, grilled and marinated vegetables, roasted red peppers, mozzarella, provolone, shaved Parmesan

Fresh Melon with Prosciutto LF, GF

Caprese Salad | Fresh basil, beefsteak tomatoes, fresh mozzarella V, GF

Classic Caesar | Romaine lettuce, Parmesan garlic croutons, peppercorn-Caesar dressing V

Minestrone Soup V

Freshly Baked Garlic Rolls and Focaccia Breads

ENTRÉE

Pork Marsala | Pork tenderloin, wild mushrooms, shallots, Marsala wine sauce

Chicken Parmigiana | Herb-breaded chicken breast, Provolone, cheese, basil marinara

Seafood Risotto | Clams, grouper, shrimp, mussels, light garlic-herb and white wine sauce

Lasagna al Forno | Baked layers of egg pasta, beef Bolognese sauce, cream sauce

Grilled Salmon Filet | Lemon-caper sauce GF

Steamed Rice V, GF

Herb Garlic Roasted Potatoes V, GF

PASTA STATION

Pasta | Fettucine, linguine

Sauces | Pomodoro, Alfredo, garlic-herb and olive oil, pesto sauce

DESSERT

Tiramisù

Cappuccino cake

Ricotta doughnuts

Warm hazelnut Amaretto chocolate pudding

Blue Mountain coffee, selection of teas

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DINNER

BUFFET ENHANCEMENTS

Minimum of 40 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.

ACTION STATIONS WITH CHEF

SEAFOOD BAR: MUSSELS, POACHED SHRIMP, SCALLOPS, CLAMS AND SEAFOOD
COCKTAIL, SPICY MARIE ROSE SAUCE

Group set-up fee: US \$17.00 per person

GRILLED LOBSTER TAILS* (BASED ON AVAILABILITY)

Group set-up fee: US \$23.00 per person

SLOW ROAST PRIME RIB OF BEEF

Group set-up fee: US \$13.00 per person

WORLD OF CHOCOLATE BUFFET

Group set-up fee: US \$17.00 per person

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SIGNATURE CAKE DESIGNS

Amethyst Orchid

Breezy Blush

Classic White Rose

Elegant White Orchid

Fluttering Butterflies

Garden Rose Symphony

Gilded Pearl Cake

Golden Elegance

Luxe Orchid

Pure Orchid Delight

Purple Majesty

Single-Tiered Sweet Succulent

Three-Tiered Naked Cake

Three-Tiered Splendid Promise

Three-Tiered White Fondant

Orchid Cake

Timeless White Rose

Tropical Paradise

Two-Tiered Sun Kissed Skies

Violet Calla Perfection

White & Green Floral Tropical

Whispering Romance

White Rose Bliss

Wild Bliss

All orders must be submitted at minimum 60 days prior to arrival.

SIZES

Cake profiles are 6" or 8" inches. A 4" tier may also be added to either. Custom orders beyond 4" can be accommodated for an additional fee.

FLAVORS

LIGHT AND FLUFFY VANILLA

Perfectly baked vanilla sponge that is airy and soft, infused with a timeless vanilla taste that complements any filling or frosting.

DEEPLY INDULGENT CHOCOLATE

Rich and intense chocolate taste that satisfies every chocolate lover's craving.

VIBRANT RED VELVET

Striking deep red hue adds a bold and romantic touch to your wedding cake, a delightful blend of cocoa and vanilla for a distinct taste experience.

EXOTIC CARIBBEAN FRUIT

Infused with a medley of dried fruits, spices, and rum for a rich and festive taste that speaks to Caribbean traditions, this dense and moist cake makes each slice hearty and satisfying.

DECADENT CHOCOLATE BROWNIE

Rich, fudgy chocolate packed with deep cocoa flavor, perfect for chocolate lovers.

DELICIOUSLY SPICED

CARROT CAKE

A delightful combination of warm spices, including cinnamon and nutmeg, paired with the natural sweetness of carrots for a unique taste experience.

FILLINGS**IRRESISTIBLE VANILLA
BUTTERCREAM**

Elevate your wedding cake with our rich, velvety frosting.

LUXURIOUS IRISH BUTTERCREAM

Infused with premium Irish cream liqueur for a delightful, unique taste.

**DELICIOUS STRAWBERRY
BUTTERCREAM**

A light and fruity filling with real strawberries for a sweet and vibrant taste.

**TROPICAL PIÑA COLADA
BUTTERCREAM**

A luscious and fruity filling infused with pineapple and coconut, delivering a delightful taste of the tropics.

**DECADENT CHOCOLATE TRUFFLE
BUTTERCREAM**

An ultra-rich and luxurious filling made with premium chocolate, delivering deep, velvety notes that of cocoa.

RICH COFFEE BUTTERCREAM

A bold and aromatic filling infused with high-quality brewed coffee for a robust and satisfying taste.

CREAMY COCONUT BUTTERCREAM

A tropical and indulgent filling made with coconut for a sweet and nutty taste that transports you to paradise.

Special flavors can be ordered for an additional fee.

DIETARY SPECIALTIES

Gluten Free

Dairy Free

Vegan

Sugar Free