

MEETING & EVENT MENUS



Breakfast of the Day

A Minimum of 20 guests is required for Breakfast buffets. A \$10.00/per person fee will be added to groups less than 20 guests. Buffet menus will be displayed for a maximum of 2 hours to ensure health and safety standards. **Indicates Uniformed Chef Attendant Included in Menu Price*

MONDAY

Seasonal Melon Wedges (GF, DF)
Whole Bananas and Local Pears
Home-made Croissants, Apple Turnovers and Banana Walnut Bread
Butter and Seasonal jams
Applewood Bacon (GF, DF)
Scrambled Eggs with Chives (GF, DF)
Selection of Chilled Juices
Coffee and Tea Selections
\$54 <i>Per Guest</i>

WEDNESDAY

Whole Bananas and Pears (GF, DF)
Home-made Croissants, Mini Strawberry Lattice and Apple Muffins
Butter and Seasonal Jams
Pork Link Sausage (GF, DF)
Butter and Seasonal Jams
Scrambled Eggs with Cheddar Cheese (GF)
Selection of Chilled Juices
Coffee and Tea Selections
\$54 <i>Per Guest</i>

TUESDAY

Whole Bananas and Grapes (GF, DF)
Home-made Croissants, Cinnamon Buns and Cream Cheese Danishes
Butter and Seasonal Jams
Chicken Sausage Links (GF)
English Muffin Sandwich with Baked Egg, Shaved Ham and Aged Cheddar
Selection of Chilled Juices
Coffee and Tea Selections
\$54 <i>Per Guest</i>

THURSDAY

Sliced Grapefruit and Kiwi (GF, DF)
Whole Bananas and Clementines (GF, DF)
Sage Turkey Sausage (GF, DF)
Home-made Croissants, Chocolate Croissants and Lemon Poppy Seed Bread
Butter and Seasonal Jams
Sundried Tomato and Manchego Quiche (Veg)
Selection of Chilled Juices
Coffee and Tea Selections
Butter and Seasonal Jams
\$54 <i>Per Guest</i>

FRIDAY

- Sliced Pineapple and Strawberries (GF, DF)
- Whole Bananas and Oranges (GF, DF)
- Home-made Croissants, Apple Danishes and Orange Cranberry Muffins
- Canadian Bacon (GF, DF)
- Root Vegetables Hash with Cage-Free Scrambled Eggs (Vegan, GF)
- Coffee and Tea Selections
- Blood Orange Infused Water

\$54 Per Guest

SUNDAY

- Home-made Croissants, Blueberry Muffins and Sweet Cheese Danish
- Sliced Pineapple and Strawberries (GF, DF)
- Whole Bananas and Apples (GF, DF)
- Butternut Squash and Goat Cheese Strata with Fine Herbs
- Butter and Seasonal Jams
- Pork Link Sausage (GF, DF)
- Selection of Chilled Juices
- Coffee and Tea Selections

\$54 Per Guest

SATURDAY

- Whole Bananas and Pears (GF, DF)
- Melon-Thyme Infused Water
- Butter and Seasonal Jams
- Spinach, Caramelized Onion and Feta Frittata (V, GF)
- Home-made Croissants and Raisin Swirls
- Pork Link Sausage (GF, DF)
- Coffee and Tea Selections

\$54 Per Guest

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Breakfast Enhancements

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GREEK YOGURT ACAI BOWL

- Sliced bananas
- Strawberries
- Blueberries
- Coconut shavings

\$20 Per Guest

LOX

- Artisan Bagels
- Smoked Salmon
- Cream cheese
- Capers
- Diced Red Onion
- Sliced Tomato
- Lemon Wedge

\$35 Per Guest

BREAKFAST BURRITOS

Select (1) **All options include Roasted Tomato Salsa and Salsa Verde*

*EGGS YOUR WAY GF

Freshly Prepared Omelets with Choice Of: **Cage-free Whole Eggs, Eggs beaters and Egg whites available upon request*

- Ham
- Sausage
- Bacon
- Onion
- Tomatoes
- Peppers
- Mushrooms
- Spinach
- Jalapeno
- Cheese

\$28 Per Guest

BREAKFAST SANDWICHES

- Select (1)
- Cage-free Scrambled Eggs, Caramelized Onion, Arugula, Bacon and Fontina cheese with Whole-grain Mustard on French Baguette
 - Bacon, Smoked Gouda cheese and Egg on Croissant
 - Cage-Free Eggs, Mojo Pulled Pork, Shaved Ham and Swiss cheese, Pommery Mustard, Cuban Bread, Platanos Maduros
 - Egg White, Low-fat cheese and Turkey Sausage on Multi-Grain English Muffin

\$28 Per Guest

BREAKFAST BAGEL

- Scrambled Eggs

Whole-wheat Tortilla wrapped Egg White Scramble with Spinach and Low-fat cheese

Cage-free Scrambled Eggs, Refried Beans, Country Ham and Shredded Jack cheese **GF**

Cage-free Scrambled Eggs, Crispy Breakfast Potatoes, Bacon and Shredded Cheddar cheese

Cage-free Scrambled Eggs, Chorizo and Peppers with Shredded Jack cheese **GF**

\$20 *Per Guest*

BREAKFAST TACOS

Make Your Own Breakfast Tacos

Crumbled Chorizo

Crumbled Bacon

Scrambled Eggs

Wild Mushrooms

Pico de Gallo

Green Onion

\$28 *Per Guest*

BREAKFAST FLATBREADS

Egg, Bacon, Scallion and Cheddar cheese **GF**

Egg White, Goat cheese and Sun-dried Tomatoes **GF**

\$28 *Per Guest*

Bacon

White Cheddar

\$28 *Per Guest*

BUILD YOUR OWN BREAKFAST BOWL

Scrambled Eggs

Tomato

Kale

Green Onion

Mushrooms

Shredded Cheese

Mozzarella

\$28 *Per Guest*

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Breakfast Plated

Plated Breakfast options includes Chilled Juices, Banana Bread, Coffee & Tea. **Indicates Uniformed Chef Attendant Included in Menu Price*

CAGE FREE SCRAMBLED EGGS **DF GF**

- Choice of:
Bacon or Pork Sausage
-
- Smashed Potatoes
-

\$36*Per Guest*

CHORIZO AND SWEET POTATO HASH **DF GF**

- Poached Eggs
-
- Arugula
-
- Tomato Relish
-

\$36*Per Guest*

HERB GOAT CHEESE SCRAMBLED EGG WHITES **GF**

- Baby Rainbow Potatoes
-
- Chicken Sausage
-

\$36*Per Guest*

BREAKFAST TACOS **GF**

- Chorizo
-
- Scrambled Eggs
-
- Cheese
-
- Wild Mushrooms
-
- Pico de Gallo
-
- Green Onion
-

\$36*Per Guest*

BENEDICT

- Shaved Rosemary Ham
-
- Poached Eggs
-
- Whole Grain English Muffin
-
- Traditional Lemon Hollandaise
-
- Crispy Potato
-
- Asparagus
-

\$36*Per Guest*

Prices are per person & subject to 15% service fee and 10% value added tax (VAT)

Breakfast Buffet

Menus are based on a Minimum of 25 Guests. **Indicates Uniformed Chef Attendant Included in Menu Price*

HYATT SIGNATURE CONTINENTAL

- Fresh Fruit and Seasonal Berries
- Granola **GF**
- Vanilla Yogurt **GF**
- Freshly Baked Mini Muffins and Croissants
- Butter, Preserves, Cream Cheese
- Orange and Cranberry Juice
- Coffee and Tea Selections

\$45 *Per Guest*

GRAND BREAKFAST BUFFET

- Local and Seasonally inspired Sliced Fruits **GF**
- Bakery Selection and Specialties
- Steel-cut Oatmeal Bar with Raisins, Brown sugar and Toasted Almonds **DF GF**
- Cage-free Scrambled Eggs
- Natural Smoked Bacon **DF GF**
- Natural Pork Sausages **DF GF**
- Herb-Roasted Potatoes with Caramelized Onions **DF GF**
- Pumpkin Pancakes with Diced Pecans and Maple syrup
- Selection of Chilled Juices
- Coffee and Tea Selections

\$56 *Per Guest*

THE CARIBBEAN

- Coconut and Vanilla marinated Fruit Salad **GF**
- Caribbean Bircher Muesli with Nuts, Berries and Raisins **GF**
- House-made Banana Bread
- Caribbean inspired Egg White Frittata with Cheddar cheese **GF**
- Jerk-Maple seasoned Sweet Potatoes **DF GF**
- Applewood Smoked Bacon **DF GF**
- Coconut and Banana French Toast with whipped cream and Maple syrup
- Selection of Chilled Juices
- Coffee and Tea Selections

\$56 *Per Guest*

BAHAMIAN BREAKFAST

- Local and Seasonally Inspired Fruits
- Bakery Selection and Specialties
- Chicken Souse
- Johnny Cakes
- Yellow Grits
- Steamed Tuna
- Selection of Chilled Juices
- Coffee and Tea Selections

\$49 *Per Guest*

Prices are per person & subject to 15% service fee and 10% value added tax (VAT)

Morning & Afternoon Breaks

Our Chef has curated a variety of menus to ensure we aren’t repeating options. **Indicates Uniformed Chef Attendant Included in Menu Price*

DONUT WALL

350 Donut Miniumum

Vertically Displayed Assorted Full Sized Donuts

\$7 *Per Piece*

MIX

Create-your-own Trail MixChoices include:

Whole Almonds

Pistachios

Mixed Dried Fruits

Dried Coconut Flakes

Salted Mixed Nuts

M&M’s

Mini Chocolate Chips

Raisins

Yogurt

\$28 *Per Guest*

RUM CAKES

Assortment of Rum Cakes:

- Chocolate
- Coconut
- Pineapple
- Traditional

Served with:

- Chantilly
- Cream
- Rum Caramel Sauce
- Rum-Infused
- Caramelized Bananas

\$28 *Per Guest*

HERBS N SPICES

Tarragon and Mint Compressed Watermelon

Ginger Blondies

Lemon Rosemary Scones

Banana Bread

Lavender Cream Cheese, Basil Strawberries

\$32.00

PROTEIN AND SPICE

- Gazpacho Jalapeno Shooter
- Chilled Corn Bisque with Hot Honey
- Lime-Chili Beef Jerky
- Maple Turkey Jerky
- Vermont BBQ Beef Stick

\$28 Per Guest

HUMMUS MANIA

- Beet and Edamame Hummus with Crisp Vegetable garnish
- Liptauer Spread Crostini
- Chia Re Charged Stix Mix
- Iced Chai Tea

\$28 Per Guest

SWEET

- Assorted French Macarons
- Chocolate dipped Almond Biscotti
- Guava Mascarpone Cream Doughnut
- Mini Strawberry-Pineapple Cake

\$28 Per Guest

JOLT!

- Pistachio Nut Brownies
- Coffee Eclairs
- Opera Slice
- Compressed Fruit

CRUNCH

- Flour & Corn Tortilla Chips with Guacamole and Roasted Pepper Salsa
- Tropical Root Chips with Mango Pepper Jelly
- House-made Potato Chips with Ranch Dip
- Bagel Chips with Onion Dip

\$28 Per Guest

BREAKFAST TOAST

- Avo Toast with Avocado, Cilantro, Queso Fresco and Peppers
- “PBJ” Toast with Almond Butter, Apricot Jam, sliced Almonds and Blueberries
- Mediterranean Toast with Hummus, Feta, Olive and Tomato
- Roasted Seasonal Fruits, Ricotta cheese and Pumpkin Seed

\$32 Per Guest

MOTHER'S RECIPE

- Home Style Biscuits
- Stone Fruit Cinnamon Compote
- Berries and Thyme Compote
- Traditional and Pumpkin Spice Whipped Creams

\$28 Per Guest

DIP AND SNACKS

- Warm Kale & Artichoke and Smokey Kimchi Pimento cheese Dips served with Lavosh and Pita Chips
- Fire Roasted Salsa, Black Bean & Corn Dip with House-made Tortilla Chips

\$28 *Per Guest*

TEA TIME

- Chickpea Hummus with Cucumber on Gluten-Free Bread
- Chef's Egg Salad on White Bread
- Smoked Ham and Brie on Wheat Bread
- Mini Scones with Whipped Cream

\$30 *Per Guest*

Prices are per person & subject to 15% service fee and 10% value added tax (VAT)

A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

- Fresh Bakeries | \$49 Per Dozen
- Croissants, Assortment of Danishes and Muffins
- Chocolate & Pecan Brownies, Passion Fruit Bars | \$58 Per Dozen
- Jumbo Home-Style Cookies | \$58 Per Dozen
- Chocolate Chunk, Peanut Butter, Oatmeal and White Chocolate, Pistachio
- Assorted Energy Bars | \$9 Each
- Homemade Granola Bars | \$9 Each

Prices subject to 15% service fee and 10% value added tax (VAT)

- Caramelized Apple Tatin
- Chocolate and Pear Tartlet
- Confit Orange and Carrot Mousse
- Hot Chocolate Shooters with Mini Marshmallows

\$28 *Per Guest*

AFTERNOON TEA

- Almond Cake
- Plain and Blueberry Scones
- Chocolate Tartlet
- Selection of Preserved and Devonshire Cream

\$28 *Per Guest*

SNACKS

- Whole Orchard Fruits | \$5 Each
- Seasonally Inspired Sliced Fruits | \$15 Per Guest
- Whole Hard Boiled Eggs | \$36 Per Dozen
- Assorted Bags of Chips | \$7 Each
- Popcorn | \$10 Per Guest
- Yogurt Parfaits | \$9 Each
- Layered Yogurt, Seasonal Fruit Compote and HomemadeGranola

A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE & TEAS

- Hot Tazo Tea | \$115 Per Gallon
- Freshly Brewed Coffee | \$115 Per Gallon
- Regular and Decaffeinated Coffee
- Coffee for One-Half Hour | \$7 Per Person
- Coffee for One Hour | \$14 Per Person

INFUSED WATER STATION

- Flavors
- Strawberry, Lemon and Basil; Orange and Blueberry; Watermelon, Mint Citrus and Cucumber; Strawberry, Lime and Cucumber; Citrus and Cilantro; Rosemary and Grapefruit; Raspberry and Vanilla; Blueberry and Lavender; Cantaloupe with Honey and Mint; Kiwi and Cucumber; Honeydew & Raspberry; Watermelon and Coconut Champagne (Mango and Lime)
- \$65 Per Gallon

IN-HOUSE DRINKS

- Lemonade | \$85 Per Gallon
- Fruit Punch | \$85 Per Gallon
- Ice Tea | \$85 Per Gallon

Prices subject to 15% service fee and 10% value added tax (VAT)

Break Packages

Choose from our half day or full day break packages.

HALF DAY BREAK PACKAGE

SPECIALITY BOTTLED BEVERAGES

- Smoothies and Protein Drinks | \$10 Each
- Red Bull and Sugar Free Red Bull | \$12 Each
- Gatorade | \$15 Each
- Assorted flavors.
- Truly Seltzer | \$12 Each
- Assorted Flavors.

A LA CARTE DRINKS

- Chilled Juices by the Quart | \$28 Per Quart
- Orange, Cranberry, Bahamian Fruit Punch
- Soft Drinks | \$9 Each
- Coke Products
- Sparkling Water & Still Water | \$9 Each
- Dasani
- Still Water | \$12 500 ml (each) | \$20 1.5 liter (each)
- Fiji

ALL DAY BREAK PACKAGE

Served for up to 4 hours in the morning OR/AND 4 hours in the afternoon

- Coffee
- Decaffeinated Coffee
- Tazo Teas
- Soft Drinks
- Still & Sparkling Water

\$28 Per Guest

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Buffet Lunch of the Day

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MONDAY - CARIBBEAN

- Calabaza Soup (NF, GF)
- Avocado & Mango Salad (NF, GF, DF)
- Local Tomato Salad with Pomegranate Vinaigrette (NF, GF)
- Papaya, Red Onion, Mint and Feta cheese (NF, GF)
- Local Snapper with Coconut Cream and Cilantro Lime Salsa (NF, GF)
- Grilled Chicken Breast with BBQ Guava Glaze (NF, GF, DF)
- Local Grilled Vegetables (NF, GF, DF)
- Rice and Pigeon Peas (NF, GF, DF)
- Passion Fruit Curd Tartlet with Toasted Meringue (CG, CD, E, Soy)
- Spiced Milk Chocolate Pots de Crème & Coconut Cream Verrine (CD, E, Soy)

\$76 Per Guest

- Coffee
- Decaffeinated Coffee
- Tazo Teas
- Soft Drinks
- Still & Sparkling Water

\$44 Per Guest

TUESDAY - NATURAL

- Carrot Ginger Soup (NF, DF)
- Arugula with Feta, Charred Shishito Peppers, Red Onion and Lemon Vinaigrette (NF, GF)
- Roasted Farms Chicken with Meyer Lemon-Thyme Jus (NF, GF, DF)
- ASC Certified Salmon with Sour Orange Salsa (NF, GF, DF)
- Faro Pilaf with Dried Apricot and Roasted Vegetable (NF, GF, DF)
- Roasted Rainbow Cauliflowers (NF, GF, DF)
- Mascarpone Mousse, Lemon Zest and fresh Raspberries (CG, CD, E, Soy)
- Caramelized Banana and Milk Chocolate Tartlet (CG, CD, E, Soy)

\$76 Per Guest

WEDNESDAY - LATIN

- Black Bean Rice Soup, Chopped Onions, Chopped Tomatoes, Cilantro Lime Cream (NF, DF)
- Chopped Salad with Black Beans, Cucumber, Cotija cheese and Garlic Chipotle Chili Dressing (NF, GF)
- Mexican Street Corn, Kidney Beans, Black Beans, Cherry Tomato and Cilantro (NF, GF)
- Cumin-Rubbed Carne Asada (NF, GF, DF)
- Fish Tacos, Pineapple Slaw and Cilantro Cream (NF)
- Roasted Calabacitas (NF, GF,DF)
- Arroz Verde (NF, GF,DF)
- Vanilla infused Pineapple Rum Baba (CG, CD, E, Soy)
- Lime Tartlet with Vanilla Orange Bavarois (CG, CD, E, Soy)

\$76Per Guest

FRIDAY – PAN ASIAN

- Hot & Sour Soup (NF, GF, DF)
- Roasted Pineapple and Mango Salad (NF, GF, DF)
- Snow Pea Salad with Cucumber, Scallions, Soy Beans and Yuzu-Ginger Dressing (NF)
- Beef and Broccoli Mongolian Beef with Sesame, Soy and Ginger (NF, DF)
- General Tso’s Chicken with Sesame, Garlic and Vinegar (NF, GF)
- Cardamom infused Jasmine Rice (NF, GF, DF)
- Vegetable Stir Fry with Bok Choy, Water Chestnut, Red Pepper, Straw Mushrooms and Bamboo Shoots (NF, GF, DF)

THURSDAY - GRILL

- Sliced Watermelon
- Flour & Corn Tortilla Chips basket with Pico de Gallo, Guacamole and Cheese sauce (NF, GF, DF)
- Beefsteak Tomato Salad with Red Onions and Maytag Blue cheese (NF, GF)
- Red Bliss Potato Salad and Whole Grain Mustard (NF, GF)
- House-made Coleslaw (NF, GF)
- 7 Oz. Sirloin Burger (NF, GF, DF)
- Jamaican Jerk Chicken Breast (NF, GF, DF)
- Blackened Mahi-Mahi (NF, GF, DF)
- Served with:
Vermont Cheddar and Provolone cheeseSliced Tomatoes, Lettuce, Red Onions and Kosher Dill PicklesKetchup, Mayonnaise, Mustard and Tartar SauceBrioche and Whole Wheat Burger Burns
- Apple Crumble Tart (CG, CD, E, Soy)
- Chocolate Panna Cotta and caramelized Macadamia nut (CG, CD, E, Soy)

\$76Per Guest

SATURDAY - LOCAL

- Creamy Conch Chowder (NF)
- Bahamian Black Bean and Corn Salad (NF, GF, DF)
- Bahamian Potato Salad (NF, GF, DF)
- Buttermilk Fried Chicken with spice Honey Mustard (NF, GF, DF)
- Grilled Catch of the Day with Caribbean Curry (NF, DF)
- Bahamian Mac’n Cheese (NF, GF)
- Bahamian Peas’n Rice (NF, GF, DF)
- Buttered Green Beans with Roasted Red Peppers (NF, GF)

Matcha Cheesecake Verrine with Chantilly Cream (GF, CD, E, Soy)

Ginger and Lemongrass infused Chocolate Tarlet (CG, CD, E, Soy)

\$76 *Per Guest*

SUNDAY – WELLNESS

Chicken Vegetable Minestrone (NF, GF, DF)

Baby Spinach and Romaine Salad with Tomatoes, Bacon, Egg and Red Wine Vinaigrette (NF, GF, DF)

Shaved Brussel Sprouts, Red Onions, Julienne Apples, Grated Pecorino, Balsamic Glaze (GF)

Grilled Salmon Artichoke Olive Tapenade (NF, GF, DF)

Chili-Lime Marinated Flatiron Steak with Bell Pepper Relish (NF, GF, DF)

Roasted Cauliflowers with Olive Oil (NF, GF, DF)

Garlic Green Beans with Coconut Oil (NF, GF, DF)

Vanilla Buttermilk Panna Cotta with Mixed Berry Compote (CD)

Gluten Free Chocolate Cake, Coconut Meringue (GF, NF, CD)

\$76 *Per Guest*

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Plated Lunch

Delight your guests with a plated lunch. Choice of Starter, Entrée & Dessert. *House-Made Artisanal Bread included with lunch.

STARTERS

Conch Chowder (NF, GF, DF)

Guava Cheesecake Verrine with Toasted Meringue (GF, CD, E, Soy)

Coconut Cream Tartlet with Lime Gel and Toasted Coconut (CG, CD, E, Soy)

\$76 *Per Guest*

AVAILABLE DAILY - BUILD YOUR OWN PROTEIN BOWL

Broth:

Bone Broth Soup Organic Beef Bone Broth with Oyster Mushrooms

Toppings:

Avocado slices, Roasted Sweet Potatoes, Cucumber, Togarashi, Crispy Shallots, Sesame Seeds

Sauces:

Coriander Chutney, Ginger-Soy Gochujang, EVOO, Balsamic Glaze, Toasted Sesame Oil

Proteins:

Grilled Flank Steak, Chicken Thighs, Sliced Rare Tuna, Marinated Lemongrass Tofu

Bases:

Sweet Potato Noodles, Jasmine Rice, Quinoa

Greens:

Shredded Napa Cabbage, Mung Bean Sprouts, Wilted Kale, Spicy Micro Green, Cilantro

\$76 *Per Guest*

ENTREES

Includes Chef choice of Vegetable and Starch

Chicken Tortilla Soup, Cojito Cheese and Tortilla Strips
.....
Spinach & Frisée Salad (GF)
With Poached Pears, Gorgonzola Cheese, Candied Pecans and
Apple-Fig Vinaigrette
.....
Salad of Endive and Arugula (GF)
Spanish Blue Cheese, Candied Pecans, Pomegranate and Citrus
Honey Vinaigrette
.....
Baby Lettuces, Olives, Swiss Cheese, Tomatoes,
Honey Cured Ham and Olive Sherry Vinaigrette
.....
Classic Caesar Salad
With Romaine, Parmesan Cheese, Croutons and Caesar Dressing
.....
Baby Mixed Greens Salad (NF, GF, DF)
With Heirloom Tomatoes, Cucumbers, Roasted Apple and
Cabernet Dressing
.....

DESSERTS

Chocolate Panna Cotta (CG, CD, E, Nuts, Soy)
And Caramelized Macadamia Nut
.....
Cheesecake (GF, CD, E, Soy)
With a Passion Fruit Curd, Mango Gel and Mixed Berry Compote
.....
Salted Caramel Nut Tart (CG, CD, E, Nuts, Soy)
.....
Dulcey Blond Mousse Trifle
With Cinnamon Apple Cake
.....

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Grab & Go Lunch

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BOXED LUNCH

Select One of The Following Salads:
Greek Salad - Tomatoes, Cucumber, Black Olives and Feta Cheese (NF, GF)Grilled Vegetable Couscous Salad (NF, DF)Farfalle Pasta

Lemon Rosemary Chicken Breast (NF, GF, DF) | \$60 Per Guest
With Sea Salt Roasted Potato
.....
Blackened Caught Catch-of-the-Day (NF, GF, DF) | \$62 Per Guest
With Snow Peas and Leeks
.....
BBQ Spiced Brisket (NF, GF, DF) | \$65 Per Guest
With warm Bean Salsa
.....
St-Louis Style Ribs (NF, GF, DF) | \$65 Per Guest
With Blackberry BBQ Sauce
.....
Smoked Pulled Pork Shoulder (NF, GF, DF) | \$65 Per Guest
Aged Bourbon and Pineapple Glaze
.....
Aged Balsamic Marinated Sirloin (NF, GF, DF) | \$68 Per Guest
With grilled Asparagus and Peppadew
.....

Salad (NF, DF)

Select One of The Following Sandwiches:

Herb Roasted Chicken Salad with Marinated Onions and Arugula on a Brioche Roll (NF)Kalbi Grilled Flank Steak, Bok Choy Slaw, Spicy Mayo on a French Baguette (NF)Caprese Salad Sandwich, Heirloom Tomatoes, Mozzarella and Fresh Basil on Brioche Roll (NF)Roasted Veggies with Red Hummus, Mozzarella on Tortilla Wraps (NF)

Select One of The Following Side Snacks:

Assorted Bags of Deep River Potato Chips (GF)Granola BarsFresh Orchard Whole Fruit (GF, DF)

Select One of The Following Sweet Items:

Chocolate Chip Cookie (CG, CD, E, Soy)Snickerdoodle Cookie (CG, CD, E, Soy)

~~\$54~~ Per Guest

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Hors D’oeuvres

Minimum order of 25 pieces per Hors D’oeuvres type. Pricing is per piece.

COLD ITEMS

Corn and Avocado Ceviche (NF, GF, DF) | \$10 Per Piece

Crab, Mango and Avocado Spoon (NF, GF, DF) | \$10 Per Piece

Heirloom Tomato Bruschetta, Shaved Parmesan on Crostini (NF) | \$10 Per Piece

Beef Carpaccio on Marble Rye with Shaved Parmesan, Fried Capers (NF) | \$10 Per Piece

Feta Crostini with Beets, Dill and Pistachios | \$10 Per Piece

Smoked Salmon, Dill, Pickled Red Onion and Caper Lollipop (NF) | \$10 Per Piece

Moroccan Chicken Salad Bruschetta (NF, DF) | \$10 Per Piece

Mini Shrimp Rolls with Herb Salad (NF, GF, DF) | \$10 Per Piece

Mini Ahi Poke Taco with Seaweed Salad and Chipotle Cream (NF, GF, DF) | \$10 Per Piece

HOT ITEMS

Conch Fritter with Tamarind Dipping Sauce (NF) | \$10 Per Piece

Seared Crab Cakes with Mango Jalapeño Relish (NF, GF, DF) | \$10 Per Piece

Bacon-Wrapped Wild-Caught Shrimp Brochettes (NF, GF, DF) | \$10 Per Piece

Tempura Snapper with a Lemongrass & Mint Mojo (NF, GF, DF) | \$10 Per Piece

Bacon-Wrapped Scallop (NF, GF, DF) | \$10 Per Piece

Thai Shrimp Spring Roll Sweet Chili-Vinegar Dipping Sauce (NF, DF) | \$10 Per Piece

Short Rib and Parmesan Arancini (NF) | \$10 Per Piece

Carnitas Pork and Manchego Arepa (NF) | \$10 Per Piece

Chicken Spring Roll with Sweet Chili Dipping Sauce (NF, DF) | \$10 Per Piece

Watermelon and Feta Cheese with Balsamic Reduction (NF, GF) | \$10 Per Piece

Deviled Egg with Fried Shallot, Applewood Bacon and Chive (NF, GF) | \$10 Per Piece

Cheese Empanada with Roasted Garlic-Lime Aioli (NF) | \$10 Per Piece

Beef Skewer with Chimichurri Sauce (NF, GF, DF) | \$10 Per Piece

Ancho Rubbed Baby Lamb Chop, Apricot Chutney with Pistachio Dust (NF, GF, DF) | \$10 Per Piece

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Presentation Displays

*Indicates Uniformed Chef Attendant Included in Menu Price.

ARTISAN CHEESES

Selection of Artisanal Cheeses

Grapes, Assorted Dried Fruits, Assorted Chutney, Honeycomb, Fig Jam and Quince Paste

Crackers, Olive Grissini and House-baked Breads (CG, E)

\$32 Per Guest

FROM THE GARDEN

(Individual Mini Salads - Choice of 3)

Roasted Beet and Goat Cheese Salad

Kale Salad, Roasted Apples, Feta, Toasted Almonds and Dried Cherries

Brussels Sprouts Caesar Salad

Spinach Salad, Butternut Squash, Crispy Bacon

Garden Greens Salad, Tomato, Cucumber and Shredded Carrots

Farro and Arugula Salad, Parmesan

\$48 Per Guest

TACO STATION

Select (2): \$33 Per GuestSelect (3): \$43 Per GuestSelect (4): \$53 Per Guest

Tequila-Lime Chicken (NF, GF, DF)

Smoked Ancho Chili Pulled Pork (NF, GF, DF)

Mojo-Marinated Skirt Steak (NF, GF, DF)

Cilantro-Garlic Shrimp (NF, GF, DF)

SLIDERS

Select (2): \$28 Per GuestSelect (3): \$35 Per GuestSelect (4): \$40 Per Guest

Black Angus with Cheddar cheese, Smoked Bacon and BBQ Sauce

Jerk Chicken with Pickled Vegetable Slaw and Mango Chutney

Crab Cake with Fennel Salad and Chipotle Aioli

Pickled Onions, Black Beans, Pico de Gallo, Guacamole,
Tomatillo Salsa, Roasted Tomato Salsa, Queso Fundido and
Queso Cotija

Hard Shell Taco, Flour and Corn Tortillas

DIM SUM

(Based on 4 servings per guest)

Pork Char Siu Bao (NF)

Shrimp Siu Mai (NF)

Chicken Pot Sticker (NF)

Vegetables Spring Roll with Sweet Chili Sauce (NF)

Shrimp Tempura with Chinese Mango Mustard and Wasabi Soy
Sauce (NF)

\$38 *Per Guest*

CARIBBEAN TAPAS

(Based on 4 servings per guest)

Conch & Shrimp Fritters with Tamarind Dipping Sauce (NF)

Jerk Seared Mahi with Pineapple Relish (NF, GF, DF)

Caribbean Lobster with Sweet & Sour Mango Sauce (NF, GF, DF)

Chicken & Plantain Skewer with Seasonal Pepper Vinaigrette (NF,
GF, DF)

\$52 *Per Guest*

SUSHI STATION

The sushi offerings below are offered per piece. If you would like
to have a Live Chef Preparing and showcasing in the Sushi Case, it
will be \$250 additional per hour

SEAFOOD RAW BAR

Crab Claw with Citrus Mango Mustard | \$18 Per Piece

Sweet Potato with Caramelized Onion and Spicy Garlic Aioli

JERK SPICE GRILLED ON CHARCOAL BBQ*

Pork Tenderloin with Pineapple Ginger Marmalade (NF, GF, DF)

Whole Chicken with Jerk Barbeque Sauce (NF, GF, DF)

Cucumber & Tomato Salad (NF, GF, DF)

Johnny Cakes (CG, CD, E)

Rice & Peas (NF, GF, DF)

\$100 *Per Guest*

CHINESE COOK BOX*

Select (1) Protein: **\$105** Per Guest
Select (2) Proteins: **\$120** Per Guest

*Whole Fish with Anise Butter Sauce (NF, GF)

*Herb-Crusted Leg of Lamb with Mint Demi-Glace (NF, GF, DF)

Corn and Black Bean Salad (NF, GF, DF)

Johnny Cakes (CG, CD, E)

Rice & Peas (NF, GF, DF)

PASTA

Farfalle Pasta with Roasted Onion, Tomato, Eggplant and Pesto
Sauce

Penne Pasta with Tiger Shrimp, Roasted Peppers, Grilled Fennel
and Lemon Oregano Butter

Caribbean Lobster Macaroni & Cheese with Port Salut cheese,

Gulf Shrimp with Cocktail Sauce | \$12 Per Piece
.....
Atlantic Oysters with Mignonette | \$9 Per Piece
.....
Green-Lipped Mussels | \$7 Per Piece
.....
King Crab Leg with Clarified Butter | \$24 Per Piece
.....
Sushi Roll Per Piece (GF, DF) | \$10 Per piece
California, Spicy Tuna, Rainbow, Vegetarian
Served with lite Soy Sauce, Wasabi and Pickled Ginger
.....

BAKED LOCAL SNAPPER

Banana Leaf wrapped Whole Snapper with Jerk Seasoning (NF, GF, DF)
.....
Roasted Cornbread
.....
Mango Chutney and Shallot Mignonette (NF, GF, DF)
.....
Island Style Coconut Rice and Beans
.....

\$52 *Per Guest*

RUBBED BEEF STRIP LOIN (NF, GF, DF)

Brandy Demi (NF, GF, DF)
.....
Brussel Sprouts Salad with Caramelized Apple, Roasted Hazelnut, Cider Vinaigrette (GF, DF)
.....
Buttermilk Mashed Yukon Potatoes laced with Parsley and Horseradish Crème (NF)
.....

\$52 *Per Guest*

Spinach and Tomato
.....
\$42 *Per Guest*

MAPLE BRINED ROAST TURKEY BREAST (NF, GF, DF)

Ancho Maple Glaze (NF, GF, DF)
.....
Spicy Citrus-Garlic Broccolini (NF, GF, DF)
.....
Bacon and Leek Stuffing (NF, DF)
.....

\$50 *Per Guest*

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Carving Stations

*Indicates Uniformed Chef Attendant Included in Menu Price.

*CHINA BOX STYLE ROASTED PIG (NF, GF, DF)
Minimum 35 Guests

*ROASTED LEG OF LAMB (NF, GF, DF)
Minimum 35 Guests

Sour Orange Ancho Chili Glaze (NF, GF)
.....
Sweet Potato Wedges with Mojo Glaze (NF, GF, DF)
.....
Honey Rye Rolls (CG, CD, E)
.....
\$35*Per Guest*

*SALT-CRUSTED RIBEYE (NF, GF, DF)
Minimum 35 Guests

Creamed Horseradish and Mustards (NF, GF)
.....
Truffle Mashed Potato (NF, GF)
.....
\$40*Per Guest*

*WHOLE SALMON, CARIBBEAN STYLE (NF, GF)
Minimum 35 Guests

Pineapple & Mango Relish (NF, GF, DF)
.....
Tropical Fried Rice (NF, GF, DF)
.....
\$42*Per Guest*

MESQUITE GRILLED FLANK STEAK (NF, GF, DF)
Minimum 35 Guests

Chimichurri Sauce and Roasted Tomato Salsa (NF, GF, DF)
.....
Mini Flour Tortillas (NF, DF)
.....
\$48*Per Guest*

Harissa Jus (NF, GF, DF)
.....
Preserved Lemon Couscous (NF, DF)
.....
Olive Rolls (CG, E)
.....
\$35*Per Guest*

*WHOLE ROASTED BEEF TENDERLOIN (NF, GF, DF)
Minimum 35 Guests

Assorted Mustards and Green Peppercorn Sauce (NF, GF)
.....
Cheese and Potato au Gratin (NF, GF)
.....
French Rolls (CG, Vegan)
.....
\$58*Per Guest*

FISH FRY SHAK
Minimum 35 Guests

Rice Flour Crusted Shrimp, Calamari, Snapper Fingers and Grouper (NF, DF)
.....
Flash Fried with Tropical Slaw, Aioli and Herb Sauces (NF, DF)
.....
\$52*Per Guest*

PUB PARTY
Minimum 40 Guests

Fried Calamari with Lemons and Jalapeño Cocktail Sauce (NF)
.....
Mini Cuban Sandwiches (NF)
.....
Beef Sliders with Aged White Cheddar (NF)
.....
Two-way Chicken Wings, Spicy and Sweet Chili (NF)
.....
\$52*Per Guest*

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Reception Packages

*Indicates Uniformed Chef Attendant Included in Menu Price.

*WOOD & GAS BBQ (NF, GF, DF)

Iceberg Babies - Topped with Bacon, Bleu Cheese, Roasted Tomatoes and Ranch (CD)

Watercress and Watermelon Salad, White Balsamic Dressing

Chilled Grilled Vegetable Anti Pasta

Grilled Sweet Corn Lollipops

Pinoy Pork Belly

Rib Eye Steak

Lobster Tails

Caribbean Baked Beans

\$142 *Per Guest*

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Sweet Stations

Minimum 50 guests on all Sweet Station Menus

CHOCOLATE MADNESS (CG, CD, E)

Chocolate French Macaron

Salted Caramel and Dark Chocolate Tartlet

Chocolate Truffles

Chocolate Espresso Brownies

Chocolate Pots de Crème

\$30 *Per Guest*

SHORTCAKES + CUPCAKES (CG, CD, E)

Selection of Seasonal Fresh Fruit and Berries

Freshly Baked Shortcakes

Lemon Curd, Chocolate Sauce and Vanilla Whipped Cream

Red Velvet Topped with Cream Cheese Frosting

Devils Food with Chocolate Ganache

Pineapple Spice with Spiced Buttercream

\$30 *Per Guest*

BAHAMIAN PINEAPPLE AND CHOCOLATE (CG, CD, E)

Pineapple Curd with Chocolate Biscotti

Chocolate Pots de Crème with Candied Pineapple

Fresh Cut Pineapple with White Chocolate and Coconut Dipping Sauce

Pineapple and Chocolate Filled Beignets

Pineapple Tart, White Chocolate Whipped Ganache

\$35 *Per Guest*

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Personal Preference

FOUR COURSES Select (1) of the following: Appetizer, Salad, limit to (3) Entrees and Dessert. Custom Printed Menus, Coffee & Tea are included in Dinner Pricing. MAXIMUM 300 PERSONS, INDOOR EVENTS WITHIN THE CONVENTION CENTER ONLY.

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, and dessert in advance.
2. A custom printed menu featuring up to three entree selections is provided for your guest.
3. Specially trained servers take your guests' orders as they are seated.

PLANNERS CHOICE OF SALAD

PLANNERS CHOICE OF APPETIZER

Select (1)

Local Conch Chowder with Conch Fritter (NF)

Pan Seared Crab Cake with Mango Relish and Ancho Chili Aioli (NF)

Grilled Shrimp with Sweet Potato Mash and Apple Reduction (NF, GF)

Chilled Fennel Dusted Scallop with Grapefruit, Shaved Fennel, Red Onion Citrus Vinaigrette

Caribbean Lobster Bisque, Braised Fennel, Cognac Cream (NF)

Butternut Squash Soup with Caramelized Shallots, Currants, Braised Apple and Hazelnuts (GF)

INDIVIDUAL GUESTS' CHOICE OF ENTREE

Select (1)

- Caesar Salad with Baby Romaine Hearts, Purple Endive, Shaved Parmesan Cheese,
Herb & Olive Oil Focaccia Shards and Creamy Caesar Dressing (NF)
.....
- Mesclun Baby Green Salad with Hot-House Cucumber, Garlic-Braised Tear Drop Tomatoes,
Point Reyes Bay Blue cheese, Ciabatta Crostini and Sherry-Shallot Emulsion (NF)
.....
- Roasted Beet Salad with Cider and Thyme Roasted Beets, Wild Organic Arugula (NF, GF, DF)
.....
- Lentil, Soppressata, Baby Arugula, Shaved Fennel, Parmesan Lemon Vinaigrette
.....
- Farmer’s Harvest Salad with Baby Spinach, Radicchio, Endive, Maple Roasted Squash, Dill Potato,
Grilled Asparagus, Rainbow Carrot, Jack cheese, Pepitas and Lemon-Thyme Vinaigrette (NF)
.....
- Burrata Caprese Salad with Baby Tomatoes, Creamy Burrata, Arugula-Frisée Blend, Balsamic Reduction and Sea Salt (NF, GF)
.....

PLANNERS CHOICE OF DESSERT

Select (1)

- Milk Chocolate Crémeux, Banana Mousse, Banana Bread, Savarin Tart and Chocolate Glaze (CG, CD, E, Soy)
.....
- Hazelnut Dacquoise, Lime zest infused Milk Chocolate Ganache and Salted Caramel (CG, CD, Nuts, E, Soy)
.....
- Fresh Coconut Milk Panna Cotta, Vanilla marinated Pineapple, Coconut Meringue (NF, GF, DF, E)
.....
- Bahamian Rum Cake with Mascarpone Vanilla Cream (CG, CD, E, Soy)
.....
- New York Cheesecake, Fresh Raspberries (GF, CD, E, Soy)
.....

\$168*Per Guest*

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Choose up to (3) entree selections

- Sweet Onion Crusted Beef Tenderloin with Polenta Cake, Roasted Fennel and Balsamic Jus (NF, GF)
.....
- Slow-Braised Boneless Beef Short Ribs with Garlic Mashed Potato, Braised Carrots and Shallot Demi-Glace (NG, GF)
.....
- Papaya-Marinated Flat Iron Steak with Sweet Potato Onion Compote and Red Wine Demi-Glace (NF, GF)
.....
- Kuraboto Brined Pork Chop, Apple Chutney, Roasted Barley Risotto, Broccolini (NF)
.....
- Pan Seared Salmon, Winter Citrus Salsa with Rice & Peas, Coconut Chili and Lime Salsa (NF, GF, DF)
.....
- Black Truffle Stuffed Chicken Breast with Leek & Wild Mushroom Risotto and Truffle Cream (NF, GF)
.....

Plated Dinner

Select (1) Starter, (1) Appetizer, (1) Entree and (1) Dessert.House-Made Artisanal Bread, Coffee and Tea are included in Dinner Pricing.

SOUP

Select (1)

- Butternut Squash Bisque (NF, GF)
With Coconut Milk and Pumpkin Seed Oil
- Calabaza Soup (NF, GF)
With Pumpkin Seed Oil
- Roast Broccoli and Aged Cheddar Bisque (NF)
- Local Conch Chowder (NF)
With Conch Fritter
- Heirloom Tomato Gazpacho
- Caribbean Lobster Bisque (NF, GF)

SALAD

Select (1)

- Baby Arugula Salad (NF, GF, DF)
With Roasted Pumpkin, Shaved Fennel, Tomato Confit and Oregano Vinaigrette
- Gorgonzola Panna Cotta (GF)
With Pear, Endive, Frisée and Spiced Walnuts
- Roasted Fennel and Asparagus Salad (NF, GF, DF)
With Valencia Orange, Olives and Citrus Anise Vinaigrette
- Traditional Caesar Salad (NF)
With Parmesan Crisp
- Island Baby Green (NF, GF, DF)
With Grape Tomato, Mango, Papaya, Toasted Coconut and Passion Fruit Vinaigrette

ENTRÉE, SUSTAINABLE SEAFOOD

Select (1)

- Char-Grilled Mahi Mahi, Broccolini and Spaghetti Squash, | \$110 Per Guest
Mashed Brown Sugar, Sweet Potato and Blood Orange Beurre Blanc
- Caribbean Lobster Tail (NF, GF) | \$170 Per Guest
With Coconut Mashed Yucca and Sour Orange Butter Sauce
- Grilled Salmon (NF, GF) | \$110 Per Guest
With Roasted Local Vegetables, Coconut Rice and Mango Relish

ENTRÉE, ALL NATURAL FREE-RANGE CHICKEN

Select (1)

- Black Truffle-Stuffed Chicken Breast (NF, GF) | \$105 Per Guest
With Leek and Mushroom Risotto and Truffle Cream
- Miso-Glazed Chicken Breast (NF, GF, DF) | \$105 Per Guest
With Baby Bok Choy, Soba Noodles and Enoki Mushroom Salad
- Pan Roasted Chicken Breast | \$105 Per Guest
With Sweet Potato Gnocchi and Pepper Glazed Jus
- Jerk Chicken (NF, GF) | \$105 Per Guest
With Braised Swiss Chard, Sweet Potato Puree and Mango Chutney

ENTRÉE, USDA-CERTIFIED ANGUS BEEF

Select (1)

- Beef Tenderloin, Garlic Confit Puree, Dijon Demi-Glace (NF, GF) | \$125 Per Guest
With Peruvian Purple Potatoes Puree and Mini Vegetables

ENTRÉE, DUO

Select (1)

- Beef Tenderloin & Butter Poached Maine Lobster Tail (NF, GF) | \$175 Per Guest
With Potato Terrine, Truffle Jus and Citrus Butter

Braised Boneless Beef Short Ribs (NF, GF) | \$124 Per Guest
With Garlic Yukon Mashed Potato, Braised Carrots and Shallot Demi Glaze
.....
Horseradish and Black Pepper Crusted Beef Striploin | \$124 Per Guest
Rosemary Roasted Baby Red Potatoes, Butter Grilled Broccolini, Black Garlic Butter
.....

ENTRÉE, VEGETARIAN
Select (1)

Roasted Mushroom and Cauliflowers Risotto (NF, DF) | \$97 Per Guest
With Lemon Butter
.....
Vegetable Curry (NF, GF, DF) | \$97 Per Guest
With Steamed Basmati Rice, Pickled Mango, Raita and Fried Papadom
.....
Sweet Potato Gnocchi | \$99 Per Guest
With Roasted Fennel, Arugula, Pecans and Maple Pecan Butter
.....
Jerk Grilled Tofu (NF, DF) | \$98 Per Guest
With Roasted Plantain, Roasted Cauliflower, Avocado Fries and Mango Chutney
.....

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Buffet Dinner

A Minimum of 20 guests is required for all Dinner buffets. A \$10.00/per person fee will be added to groups less than 20 guests.Buffet menus will be displayed for a maximum of 2 hours to ensure health and safety standards.*Indicates Uniformed Chef Attendant Included in Menu Price.

BAHAMIAN

Conch Fritters with Calypso Dip (NF)
.....

Beef Tenderloin & Crab Cake (NF, GF) | \$132 Per Guest
With Plantain-Yucca Mash, Red Wine Shallot Jus and Charred Corn Salsa
.....
Beef Tenderloin & Gulf Shrimp (NF, GF) | \$145 Per Guest
With Sweet Potato Mash, Green Peppercorn Sauce and Roasted Scallion Chimichurri Sauce
.....
Sirloin Steak with Butter Poached Maine Lobster Tail (NF, GF) | \$140 Per Guest
With Red Wine Bordelaise and Tarragon Cream Sauce
.....
Braised Boneless Beef Short Rib (NF) | \$165 Per Guest
With Spiny Lobster Ravioli and Lemongrass Emulsion
.....

DESSERT
Select (1)

Chocolate Moist Cake (CG, CD, E)
With Caramel Sauce
.....
Hazelnut Dacquoise, Lime Zest infused Milk (CG, CD, Nuts, E, Soy)
Lime zest infused Milk Chocolate Ganache and Salted Caramel
.....
White Chocolate Citrus Tart (CG, CD, E, Soy)
With Lime Meringue
.....
Fresh Coconut Milk Panna Cotta (GF, DF, E)
Vanilla marinated Pineapple, Coconut Meringue
.....
Pumpkin Cheesecake Tart (CG, CD, E, Soy)
With Dulce de Leche and Cinnamon Cream
.....

LATIN

Chicken Tortilla Soup (NF, GF)
.....

Bahamian Conch Salad (NF, GF, DF)
Black Bean, Corn and Rice Salad (NF, GF, DF)
Nassau-Style Roasted Red Snapper Filet (NF, GF, DF)
Jerk Chicken (NF, GF, DF)
Baked Macaroni & Cheese (NF, DF)
Bahamian Peas & Rice (NF, GF, DF)
Fried Plantains (NF, GF, DF)
Jalapeño Corn Muffins (CG, CD, E)
Rum Cake with Vanilla Mascarpone Cream (CG, CD, E)
Guava Cheesecake Tart with Toasted Meringue (CG, CD, E, Soy)
<i>\$120</i> Per Guest

COMFORT

Conch Chowder (NF, GF, DF)
Baby Spinach Salad with Roasted Peppers, Strawberries, Spicy Pecans and Balsamic Vinaigrette (GF, DF)
Beef Steak Tomato with Red Onion and Maytag Blue Cheese (NF, GF)
Papaya-Marinated Grilled Flank Steak (NF, GF, DF)
Bourbon BBQ Baby Back Ribs (NF, GF, DF)
Bacon-Wrapped Chicken Thigh with natural Jus (NF, GF, DF)
Molasses and Rum Glazed Salmon (NF, GF, DF)
Four Cheese Grits (NF, GF)
Corn on the Cob (CG, CD, E)
Cookies & Cream Verrine (CG, CD, E, Soy)

Romaine Lettuce with Roasted Corn, Marinated Tomatoes and Creamy Cilantro Dressing (NF, GF)
Shrimp and Quinoa Salad with Lemon Cumin Vinaigrette (NF, GF, DF)
Marinated Flat Iron Steak with Chimichurri Sauce (NF, GF, DF)
Grilled Mahi Mahi with Mojito Butter Sauce (NF, GF)
Roasted Pork Loin Asado (NF, GF, DF)
Peruvian Arroz Con Pollo (NF, GF, DF)
Cuban Chorizo (NF, GF, DF)
Yucca Fries with Garlic Sauce (NF, GF)
Mexican Chocolate Pots de Crème Verrine with Cocoa Nibs (GF, CD, E, Soy)
Margarita Verrine with Toasted Meringue (CG, CD, E, Soy)
<i>\$120</i> Per Guest

CARIBBEAN COOKOUT

Island Baby Green Bouquet with Mango, Papaya and Passion Fruit Dressing (NF, GF, DF)
Spiny Lobster with Jicama-Citrus Slaw (NF, GF, DF)
Arugula with Feta cheese and Watermelon (NF, GF)
Seared Grouper with Charred Fruit Salsa and Citrus Butter (NF, GF)
Braised Beef Short Ribs with Shallot Demi Glace (NF, GF, DF)
Tropical Fried Rice (NF, GF, DF)
Grilled Jerk Chicken with Jerk BBQ Sauce and Mango Chutney (NF, GF, DF)
Candied Cinnamon Sweet Potato (NF, GF, DF)
Johnny Cakes (CG, CD, E, Soy)
Coconut Cream and Lime Curd Trifle (CG, CD, E, Soy)

Flourless Chocolate Cake (GF, CD, E, Soy)

\$120 Per Guest

TIDES

Calabaza Soup with Pumpkin Seed Oil (NF, GF)

Heirloom Tomato Salad with Baby Arugula and Balsamic Vinaigrette (NF, GF, DF)

Yellow & Red Beet Salad with Raspberry Vinaigrette (NF, GF, DF)

Roasted Snapper with Tomato and Seasoned Coconut & Pepper Stew (NF, GF, DF)

BBQ Guava Glazed Chicken Breast (NF, GF, DF)

Grilled NY Steak with Cilantro Chimichurri Sauce (NF, GF, DF)

Charro Bean with Chorizo (NF, GF, DF)

Cilantro & Corn Rice (NF, GF, DF)

Carrot Cake Verrine with Mango Gel and Cream Cheese Frosting (CG, CD, Nuts, E, Soy)

Milk Chocolate Cremeux with Candied Pineapple and Croquants (CG, CD, E, Soy)

\$120 Per Guest

Passion Fruit and Vanilla Bavarois Tartlet (CG, CD, E, Soy)

\$120 Per Guest

SEAFOOD BY THE SEA

Lobster & Red Pepper Bisque (NF, GF)

Grilled Octopus Salad with Olives, Fried Capers and Preserved Lemon Dressing (NF, GF, DF)

Couscous with Tomato, Parsley, Extra Virgin Olive Oil and Lemon (NF, DF)

Grilled Caribbean Jerk Lobster Tail with Clarified Butter (NF, GF)

Grilled Petite Beef Medallions with Madeira Jus (NF, GF, DF)

Pan-Seared Red Snapper with Marinated Tomato and Leek Butter (NF, GF)

Lobster Mac & Cheese with Fines Herbs (NF, GF)

Rosemary Roasted Squash (NF, GF, DF)

Mixed Berry Trifle with Vanilla Beans and Citrus Zest (CG, CD, E)

Pineapple Frangipane Tartlet with Chantilly Cream (CG, CD, Nuts, E, Soy)

\$180 Per Guest

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES:

Casillero del Diablo, Reserva Chardonnay, Limari & Casablanca Valleys, Chile | \$50 Per Bottle

Fresh & frutal on the nose, with notes of pineapple, citrus, & peaches, with soft notes of vanilla. Complex palate, great balance & fresh acidity. A mid-bodied wine with a long, sweet finish. Great with seafood & creamy pastas.

Providence Sauvignon Blanc, France | \$58 Per Bottle

This 100% Sauvignon Blanc hails from vineyards located south of Bordeaux. It strikes a perfect balance between the zesty wild herbs of Sancerre and the ripe, juicy tropical fruits of New Zealand. This wine is acrowd-pleaser and pairs beautifully with salads, fish, and anything with citrus flavors.

Providence Granacha, Spain | \$58 Per Bottle

We were looking for a red wine that was deep and rich, like jam in a bottle, so we collaborated with a winery situated in northern Spain. This winery owns a 50-year-old Grenache vineyard on the edge of the Iberian Mountain Range. Grenache thrives in hot and arid regions, and due to the old vines, the vineyard produced an opulent, full-bodied red wine with abundant black fruit flavors and spicy notes.

Casillero del Diablo, Cabernet Sauvignon, Central Valley, Chile | \$50 Per Bottle

Lovely bright cherry nose, with aromas of black currant, dark plum, and toasted oak. Medium bodied with silky tannins and long, ripe fruit and berry aftertaste. An impressive balance of fruit and tannin pairing well with red meats, spicy dishes, and cheeses with robust flavors.

Prices are subject to 15% Service Charge and 10% VAT*Bartender Fee of \$175 applies (up to four hours)*Cashier Fee of \$175 applies (up to four hours)

Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

Sperone, Brut - France | \$60 Per Bottle

Clean & fresh Sparkling wine with honey notes. Bubbles are fairly fine like most Brut Sparkling Wines

Louis Picamelot Crémant de Bourgogne, Blanc de Blancs - France | \$100 Per Bottle

Vibrant pale green straw color. The palate reveals a lovely fruit-driven sparkling wine with light freshness

Providence Brut Reserva Cava NV, Erlande Cordeuil, France | \$66 Per Bottle

Bright and flowery bubbles from the Martinez brothers in Penedès. This is made Méthode Champenoise and spent 20+ months aging in the bottle, adding elegance and hints of toast.

Providence Champagne Brut NV - France | \$135 Per Bottle
Erlande Cordeuil produces exceptional Champagne, having inherited her father's skills. Their vineyard is located in the southernmost region of Champagne, known for its Pinot Noir. The 2012 base vintage is aged seven years on the lees, giving the wine incredible depth, breadth, richness, and texture. The flavor profile is dominated by fuzzy yellow fruits, subtle smoky notes,

ROSE

Vieille Ferme - France | \$52 Per Bottle

Beautiful light pink color, with pastel highlights. Lively and balanced, offering a beautiful freshness, with delicate red fruits, flowers, and citrus aromas. On the palate, this wine shows fresh fruit notes with great persistence

Studio by Miraval - France | \$80 Per Bottle

Whispering Angel - France | \$125 Per Bottle

Providence Rose '22 Coteau d'Aix en Provence Region, France | \$66 Per Bottle

Provence is known as the birthplace of dry rosé wine, and Chateau Calavon is one of the top organic farmers in the Coteau d'Aix en Provence region. A great rosé wine always has notes of wild strawberries, rose petals, and sea spray, and this wine has all of those elements in abundance.

and pinpoint bubbles.

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WHITES

Providence Sauvignon Blanc '22 - France | \$58 Per Bottle
This 100% Sauvignon Blanc hails from vineyards located south of Bordeaux. It strikes a perfect balance between the zesty wild herbs of Sancerre and the ripe, juicy tropical fruits of New Zealand. This wine is acrowd-pleaser and pairs beautifully with salads, fish, and anything with citrus flavors.

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Santa Julia, Chardonnay - Mendoza, Argentina | \$85 Per Bottle
A medium-bodied dry wine, with an elegant aroma of tropical fruits, green apple, pear, banana and pineapple. Pairs well with Pork, Fish and Poultry.

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Castello Di Gabbiano, Pinot Grigio - Veneto, Italy | \$62 Per Bottle
A pale green, to straw look with green nuances. The nose is broad with citrus and tropical fruits, and floral hints. The palate is vibrant and fresh with apple fruit notes

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Joseph Mellot, Sincérité, Sauvignon Blanc - Loire Valley, France | \$65 Per Bottle
Green hints visually, lead to a crisp fruit-forward nose. Clean and flinty on the finish, pairing well with oily fish.

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Providence Chardonnay '21 - Limoux, France | \$73 Per Bottle
Chardonnay thrives in warm days and cool nights, precisely what this single vineyard in Limoux, France provides. The wine is fermented in stainless steel, then transferred to neutral Burgundy barrels for malolactic fermentation and aging for twelve months. Our aim was to create a Chardonnay with ripe orchard fruit and toasty richness while maintaining its elegance so that it can be paired with food rather than overpowering.

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Ca' Bolani, Pinot Grigio - Italy | \$140 Per Bottle

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Bogle Chardonnay - California | \$140 Per Bottle

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REDS

Providence Pinot Noir '21 - Limoux, France | \$73 Per Bottle
Pinot Noir is a delicate grape variety that requires great care and attention to grow successfully. However, when the vineyard is nurtured with love and care, it can produce soft, silky, and sensual wine. This particular wine comes from two high-altitude vineyards located in Limoux. The grapes were carefully destemmed and then fermented in stainless steel tanks before being transferred to Burgundy barrels (20% new) for twelve months of aging. The red fruit-driven wine has a velvety texture with subtle warm baking spices, which are contributed by the new oak barrels.

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Providence Garnacha '22- Spain | \$58 Per Bottle
We were looking for a red wine that was deep and rich, like jam in a bottle, so we collaborated with a winery situated in northern Spain. This winery owns a 50-year-old Grenache vineyard on the edge of the Iberian Mountain Range. Grenache thrives in hot and arid regions, and due to the old vines, the vineyard produced an opulent, full-bodied red wine with abundant black fruit flavors and spicy notes.

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CK Mondavi, Cabernet Sauvignon - California | \$72 Per Bottle
Deep red color and rich with cherry and blackberry flavors that are perfectly balanced with a hint of oak and a long fruit finish. The wine provides a wonderful accompaniment to lamb, grilled steak, roast chicken and hearty pastas.

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Famille Perin, Cotes du Rhone Reserve - Rhone France | \$72 Per Bottle
Jammy, very ripe nose, with firm, rich tannin. Rustic in style with a short, clean finish.

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Bogle, Cabernet Sauvignon - California | \$135 Per Bottle

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Gerard Bertrand, Pinot Noir - France | \$130 Per Bottle

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Providence Bordeaux Rouge '20 - Graves, France | \$98 Per Bottle
We were searching for an old-school Cabernet, and there's nothing more classic than Bordeaux. Château de Cérons is situated on the Left Bank in Graves, and their vineyards are cultivated using organic farming techniques, ensuring low yields and high quality. The 2020 vintage in Bordeaux was exceptional, and this particular wine is bursting with telltale flavors of black and red currants, gravel, and dried flowers. It is incredibly

expressive and full of class.

Prices are subject to 15% Service Charge and 10% VAT* Bartender Fee of \$175 applies (up to four hours)* Cashier Fee of \$175 applies (up to four hours)

Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers! Minimum of 20 guests on all Hand Crafted Cocktails.

BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

Blueberry Lemonade Cooler | \$16 Per Drink

Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

City Park Swizzle | \$16 Per Drink

Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

Sweet Arnold | \$16 Per Drink

Bacardi Superior rum and raspberry puree with iced team and lemonade

Grapefruit Delight | \$16 Per Drink

Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

Pineapple Basil Cooler | \$16 Per Drink

Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

DON JULIO BLANCO TEQUILA

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks.

Don Collins | \$18 Per Drink

Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

Sage Margarita | \$18 Per Drink

Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

Paloma Fresca | \$18 Per Drink

Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

The Don's Martini | \$18 Per Drink

Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

Spicy Paloma | \$18 Per Drink

Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

TITO'S HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is micro-distilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

Tea To's Passion | \$18 Per Drink

Tito's Handmade vodka with passion herbal infused iced tea

Tropical Sunset | \$18 Per Drink

Tito’s Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

Watermelon Jalapeno Cooler | \$18 Per Drink

Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

Island Splash | \$18 Per Drink

Tito’s Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

Mockingbird Ginger | \$18 Per Drink

Tito’s Handmade vodka and fresh lime juice with agave nectar and ginger beer

Prices are subject to 15% Service Charge and 10% VAT*Bartender Fee of \$175 applies (up to four hours)*Cashier Fee of \$175 applies (up to hour hours)

2 Hour Mimosa and Bellini Bar

2 HOUR CUSTOM MIMOSA AND BELLINI BAR

Signature Sparkling Wine Selection of Juices to include: Orange, Pineapple, and Cranberry Bellini Puree to include: Peach, Passion Fruit, and Strawberry

\$42 *Per Person*

\$12 *Each Additional Hour*

Prices subject to 15% service fee and 10% value added tax (VAT) Menu pricing may change based on availability and market conditions Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

2 Hour Bloody Mary Bar

2 HOUR BLOODY MARY BAR

Signature Vodka Bloody Mary Mix, Tomato Juice Assorted Garnish and Spices

\$42 *Per Person*

\$12 *Each Additional Hour*

Prices subject to 15% service fee and 10% value added tax (VAT) Menu pricing may change based on availability and market conditions Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Cocktails by the Gallon

RASPBERRY LEMONADE

Non-Alcoholic | \$105 Per Gallon

Alcoholic | \$275 Per Gallon

PINK LEMONADE

Non-Alcoholic | \$105 Per Gallon

Alcoholic | \$275 Per Gallon

RASPBERRY MINT INFUSED LEMONADE

Non-Alcoholic | \$105 Per Gallon

Alcoholic | \$275 Per Gallon

TROPICAL BREEZE

Non-Alcoholic | \$105 Per Gallon

Alcoholic | \$275 Per Gallon

MOJITO

Non-Alcoholic | \$105 Per Gallon

Alcoholic | \$300 Per Gallon

PEACH MOJITO

Non-Alcoholic | \$105 Per Gallon

Alcoholic | \$300 Per Gallon

BLUEBERRY MULE

Non-Alcoholic | \$105 Per Gallon

Alcoholic | \$300 Per Gallon

TROPICAL LYCHEE

Non-Alcoholic | \$110 Per Gallon

Alcoholic | \$300 Per Gallon

LOCAL DELIGHTS – ALCOHOLIC BEVERAGES

Goombay Smash | \$300 Per Gallon

Sky Juice | \$300 Per Gallon

Bahama Mama | \$310 Per Gallon

Rum Runner | \$325 Per Gallon

Prices are subject to 15% Service Charge and 10% VAT*Bartender Fee of \$175 applies (up to four hours)*Cashier Fee of \$175 applies (up to four hours)

Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR

These packages include Full Bar Setups and are designed to

BAHAMIAN-STYLE DAIQUIRI BAR - PER PERSON

Minimum Guarantee of 25 Guests. Guests sip made-to-order,

assist your budget guidelines. The packages are priced per guest and are charged based on the guarantee or actual attendance, if higher.

CARIBBEAN RUM BAR - PER PERSON

Tantalize your taste buds with 5 rums from around the Caribbean. Have it Neat or turn them into any of the below cocktails

Traditional Daiquiri
John Watlings Pale Rum Fresh Lime Juice Simple Syrup Served Up

Rum - Fashioned
Plantation Dark Rum Bitters & Sugar On The Rocks

Pomegranate Mojito
John Watlings Amber Rum Pomegranate Liquor Lime Juice, Sugar, & Muddled Mint

Rum Sour
Flor de Cana 4 Year Lime Juice & Simple Syrup Egg White

Rum & Berries
Appleton Estate Rum Muddled Strawberries & Cucumber Lime Juice & Simple Syrup

First Hour | \$34 Per Person

Second Hour | \$20 Per Person

Each Additional Hour | \$16 Per Person

*HOST SPONSORED PREMIUM BAR - PER DRINK

Signature Cocktails | \$18 Each

Domestic Beer | \$9 Each

Premium and Imported Beer | \$10 Each

blended Daiquiris with local Rum and an assortment of Seasonal Fresh Fruit.Bacardi Superior, Bacardi Gold, Ricardo Coconut, Ricardo Banana & Ricardo Mango, Seasonal Fresh Fruit.

First Hour | \$24 Per Person

Second Hour | \$18 Per Person

Each Additional Hour | \$12 Per Person

*HOST SPONSORED SIGNATURE BAR - PER DRINK

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Signature Cocktails | \$16 Each

Domestic Beer | \$9 Each

Premium and Imported Beer | \$10 Each

Select Wine | \$12 Per Glass

Bottled Water, Soft Drinks | \$9 Each

Cordials | \$14 Each

Sparkling Wine | \$10 Per Glass

*HOST SPONSORED ELITE BAR - PER DRINK

Signature Cocktails | \$22 Each

Domestic Beer | \$9 Each

Premium and Imported Beer | \$10 Each

Select Wine | \$16 Per Glass

Bottled Water, Soft Drinks | \$9 Each

Cordials | \$14 Each

Sparkling Wine | \$12 Per Glass

GUEST PAY PER DRINK

Credit card or room charge only

Signature Cocktails | \$16 Each

Premium Cocktails | \$18 Each

Elite Cocktails | \$22 Each

Domestic Beer | \$9 Each

Premium and Imported Beer | \$10 Each

Signature Wine | \$12 Per Glass

Premium Wine | \$16 Per Glass

Elite Wine | \$20 Per Glass

Bottled Water, Soft Drinks | \$9 Each

Signature Cordials | \$14 Each

Premium Cordials | \$14 Each

Elite Cordials | \$16 Each

Sparkling Wine | \$10 Per Glass

Premium Sparkling Wine | \$12 Per Glass

Elite Sparkling Wine | \$16 Per Glass

NOTES:

Cash Bar Break Down and Minimum Spent 20 to 100 Guests - \$1,500 101 to 150 Guests - \$3,000 151 to 250 Guests - \$4,500 251 to 400 Guests - \$6,000 401 to 700 Guests - \$9,500 701 to 900 Guests - \$12,000 901 to 1,000 Guests - \$15,000 1,001 to 1,300 Guests - \$18,000 1,301 to 1,500 Guests - \$21,000

Select Wine | \$20 Per Glass

Bottled Water, Soft Drinks | \$9 Each

Cordials | \$16 Each

Sparkling Wine | \$16 Per Glass

HOST SPONSORED ELITE BAR - PER PERSON

Spirits | Grey Goose, Casa Migos Blanco, Hendrick's Gin, D'Usse Cognac, Buffalo Trace, Johnnie Walker Black, Bacardi Superior, Bacardi 8yr. Old, Bacardi AnejoCordials | Malibu Coconut Rum, Disaronno Amaretto, Baileys, Peach Schnapps, Cointreau, KahluaCorona, Bud Light, Heineken, Sands & Sands Light Premium Wines | Bogle Cabernet Sauvignon, Providence Bordeaux Rouge, Gerard Betrand Pinot Noir, CA'Bolain Pinot Grigio, Providence Rose, Han Chardonnay, Providence CavaStill & Sparkling WatersJuices & Soft Drinks

First Hour | \$50 Per person

Second Hour | \$36 Per person

Each Additional Hour | \$18 Per person

HOST-SPONSORED BEER AND WINE BAR - PER PERSON

Bud Light, Sands & Sands Light Bahamian Beer, Corona, HeinekenPremium WinesStill & Sparkling WatersJuices & Soft Drinks

First Hour | \$22 Per person

Each Additional Hour | \$12 Per person

HOST SPONSORED SIGNATURE BAR - PER PERSON

Spirits | Smirnoff, Jim Beam, Jose Cuervo Gold, Beefeater, Bacardi Superior, Courvoisier V.S.Cordials | Ricardo Coconut, Amaretto, Peach Schnapps, Kahlua, Triple sec, BaileysBud Light, Sands & Sands Light Bahamian Beer, Corona, HeinekenSignature Wines | Providence Granacha, Cassillero Diablo Cabernet Sauvignon, Providence Sauvignon Blanc, Cassillero Diablo Chardonnay, Sperone Sparkling Still & Sparkling WatersJuices & Soft Drinks

First Hour | \$35 Per person

Second Hour | \$18 Per person

Each Additional Hour | \$10 Per person

HOST SPONSORED PREMIUM BAR - PER PERSON

Spirits | Tito's, Bulleit Bourbon, Patron silver, Bombay, Bacardi Superior, Hennessy V.S., Dewar's White Label, Bacardi GoldCordials | Ricardo Coconut, Amaretto, Peach Schnapps, Triple sec, Baileys, KahluaCorona, Bud Light, Heineken, Sands & Sands Light Premium Wines | CK Mondavi Cabernet Sauvignon, Providence Pinot Noir, Gabbiano Pinot Grigio, Providence Chardonnay, Sperone SparklingStill & Sparkling WatersJuices & Soft Drinks

First Hour | \$40 Per person

Second Hour | \$22 Per person

Each Additional Hour | \$12 Per person

Prices are subject to 15% Service Charge and 10% VAT*Bartender Fee of \$175 applies (up to four hours)*Cashier Fee of \$175 applies (up to four hours)



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian