Take a Moment

Morning Coffee **US$15**
Freshly Brewed Coffee, Assorted Teas and Orange Juice

Business Break **US$18**
A Selection of Teas, Freshly Brewed Coffee, Juices and Freshly Baked Pastries

Executive Coffee Break **US$25**
A Selection of Teas, Freshly Brewed Coffee, a Selection of Juices, Mineral Water, Soft Drinks, Croissants, Danish Pastries and Muffins, Fresh Fruit, Yogurt, Cereal and Mints

Breakfast Break **US$26**
A Selection of Teas, freshly Brewed Coffee, Juices, Bacon and Egg Muffins, Fruit and Cereal

Healthy Break **US$28**
A Selection of Teas, Freshly Brewed Coffee, Freshly Squeezed Orange Juice, Coconut Water, Mineral Water, Fresh Sliced Fruit, Yogurt, Cereal, Health Bars

Morning Glow **US$28**
A Selection of Teas, Freshly Brewed Coffee, Fresh Fruit Juices, Tropical Fruits with Berries, Fruit Yogurt, Banana Bread and Mineral Water

Savoury Break **US$35**
A Selection of Teas, Freshly Brewed Coffee, Juices, Mineral Water, Spinach Quiche
Ham & Cheese Croissants, Open Faced Smoked Salmon Sandwiches, Fresh Fruit Platter and Fruit Bowl

Afternoon Break **US$30**
Freshly Brewed Coffee, Tea, Juices, Pastries, Scones, Fruit Tartlets, Sandwiches, Red Velvet Cupcakes

Ultimate Coffee Break **US$39**
A Selection of Teas, Freshly Brewed Coffee, Fresh Fruit Juices, Mineral Water, Yogurt, Cereal, Health Bars, Smoked Salmon on Rye Toast, Spinach Quiche, Freshly Baked Turn Overs, Muffins, Croissants and Fresh Fruit Platter

Bajan Coffee Break **US$29**
Freshly Brewed Coffee, Assorted Teas, Guava Pineapple Juice, Bajan Cherry Juice, Turn Overs, Mini Flying Fish Cutters, Coconut Bread, Fresh Local Fruit Platter

Hibiscus Coffee Break **US$38**
Freshly Brewed Coffee, Assorted Teas, Mineral Water, Freshly Squeezed Orange Juice, Soft Drinks
Roast Beef with Horseradish Cream
Smoked Salmon with Cream Cheese
Mini Pizza
Plain and Fruit Scones with Whipped Cream and Preserves
Oatmeal and Raisin Cookies

Frangipani Coffee Break **US$34**
Freshly Brewed Coffee, Assorted Teas, Mineral Water, Freshly Squeezed Orange Juice, Soft Drinks
Chicken, Egg Mayonnaise and Arugula Sandwiches
Ham and Cheese Croissants
Lemon Tarts, Chocolate Chip Cookies

Prices are quoted in US dollars and are inclusive of VAT plus 10% Service Charge | Minimum Quantity 10 persons
Local
Simple
Tasty
Fresh

Breadfruit Soup

Pickled Breadfruit
Coleslaw
Tossed Salad
Tomato and Mozzarella

Blackened Dorado
Tempura Shrimp
Baked Chicken
Spring Vegetables
Rice and Peas
Sweet Potato with Sautéed Onions
Macaroni Pie

Lemon Tart
Tiramisu
Passion Fruit Crème Brûlée
Fresh Fruit Salad

US$58

Prices are quoted in US dollars and are inclusive of VAT plus 10% Service Charge

Minimum Quantity - 20 persons
Variety Is The Spice Of Life

Butternut Squash Soup
Pesto, Tomato & Mozzarella Coleslaw
Caesar Salad
New Potato Salad with Purple Onions
Spicy Chicken Salad
Prime Rib of Beef with Yorkshire Pudding
Scottish Salmon with Papaya Salsa
Curry Shrimp
Baked Chicken with Stuffing
Spring Vegetables
Vegetable Fried Rice
Roasted Potatoes
Lamb Stew

Lemon Tart
Triple Chocolate Mousse
Passion Fruit Crème Brûlée
Tiramisu
Baileys Cheesecake
Fresh Fruit Salad

US$70

Prices are quoted in US dollars and are inclusive of VAT plus 10% Service Charge

Minimum Quantity – 20 persons
The Grand Island Deli

A Delectable Selection of Bites & Slices

Soup
Seafood Chowder

Salad Selection
Cucumber Salad with Dill
Tomato, Cucumber and Red Onion
Island Potato Salad

A Selection of Cold Meats and Cheeses

Main Course
Medium Rare Roast Beef
Maple Glazed Ham
Herb Smoked Turkey Breast
Char-Grilled Chicken
Edam, Brie and Cheddar Cheese

Accompaniments
Assortment of Fresh Baked Deli Bread and Rolls
Selection of Mustards & Relishes & other Condiments
Sliced Tomatoes, Bermuda Onions and Plantain Chips

Dessert
Selection of Whole and Sliced Fresh Fruit
Fresh Fruit Tarts

US$62

Prices are quoted in US dollars and are inclusive of VAT plus 10% Service Charge

Minimum Quantity - 35 persons
Perfect For A Light Business Lunch Between Meetings

Gazpacho Soup

6 oz Angus Beef Burgers
Gorgonzola
Cheddar Cheese

Curried Chicken Sandwiches in Wholewheat Bread

Grilled Vegetable Paninis

Caesar Salad
Greek Salad
Toss Salad
Potato Salad

Pasta Salad
French Fries

Crème Brûlée
Fruit Cups

Coffee or Tea

US$49

Prices are quoted in US dollars and are inclusive of VAT plus 10% Service Charge

Minimum Quantity – 20 persons
Bajan Lunch Buffet

A Vibrant Assortment of Local Cuisine

Coleslaw
Pickled Breadfruit
Garden Salad
Potato Salad
Salt Fish and Green Banana

Barbecue Chicken
Fried Dorado
Peas and Rice
Vegetables
Beef Stew
Macaroni Pie
Sweet Potato Pie
Biscuit Stuffing

Baked Pork Leg with Golden Apple Sauce

Pone
Fruit Salad
Coconut Cream Pie
Cherry Cheesecake

US$57

Prices are quoted in US dollars and are inclusive of VAT plus 10% Service Charge

Minimum Quantity – 20 persons
Vegetable Spring Roll
Sweet Chilli Sauce

Mediterranean Quinoa
Avocado with Lemon Dressing

Greek Salad
Kalamata Olives, Feta Cheese, Cucumber,
Cherry Tomatoes, Red Onions tossed with Salad Leaves

Mediterranean Salad
Olivs, Goat and Feta Cheese, Caramelized Walnuts, Apple and
Grilled Vegetables, French Mustard and Balsamic Vinaigrette

Traditional Bajan Flying Fish
Salt Bread with Coleslaw and Fries

Blackened Mahi Mahi Taco (soft shell)
Pineapple Salsa, Fresh Avocado and Fresh Cilantro Leaves
served with Sweet Potato Fries (served open faced)

Shrimp Penne
Tossed with Shrimp and a Spicy Tomato Cream Sauce
with Freshly Chopped Herbs and Shaved Parmesan

Tropical Sorbet Trio
Guava, Passion Fruit and Mango

Fruit Plate
served with a Mango Coulis

Toasted Decadent Chocolate Brownie
Caramelized Banana, French Vanilla Ice Cream
and Chocolate Fudge Sauce

US$55

Prices are quoted in US dollars and
are inclusive of VAT plus 10% Service Charge

Minimum Quantity – 12 persons
Porter’s Lunch

Traditional Meets Exotic

Roasted Butternut Squash and Miso Soup
Crispy Parsnip and Micro Greens

Roasted Beetroot Salad
Poached Pear, Walnuts and Local Goat Cheese

Peking Duck Spring Rolls
Mixed Salad Leaves, Avocado and Dipping Asian Sauce

Sesame Seared Yellow Fin Tuna
Lemon Scented Sticky Rice with a Coconut Thai Sauce.

Pecan Crusted Chicken Breast
Mint Quinoa Tabbouleh, Tomato Raisin Chutney and Mustard Leek Jus

Oven Roasted Angus Tenderloin
Vegetables Galette, Caramelized Parsnips and Bordelaise Sauce

Summer Vegetable Pappardelle
Red and Yellow Baby Tomatoes, Tofu, Snap Peas, Zucchini and Carrot Ribbons Stir Fried in Extra Virgin Olive Oil

Mango and Guava Terrine
Lemon, Honey & Mint Sorbet drizzled with Passion Fruit Jelly

Chocolate Fondue
Vanilla Ice Cream and Vanilla Sauce

Farm House Cheese Plate
Assortment of European Cheeses served with Crackers and Grape Chutney

US$78

Prices are quoted in US dollars and are inclusive of VAT plus 10% Service Charge

Minimum Quantity – 12 persons
### Meeting Rooms & Banquet Facilities

**SET UP NUMBERS FOR MEETINGS**

<table>
<thead>
<tr>
<th>Setup Type</th>
<th>Capacity</th>
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<tbody>
<tr>
<td>U-Shape</td>
<td>30 persons</td>
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<tr>
<td>Boardroom</td>
<td>32 persons</td>
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<tr>
<td>Classroom</td>
<td>50 persons</td>
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<tr>
<td>Theatre</td>
<td>70 persons</td>
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### Meeting Room Equipment

<table>
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<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>MEETING ROOM (REGENCY SUITE)</td>
<td>US$450.00</td>
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<tr>
<td>Lectern</td>
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<tr>
<td>Multimedia Projector</td>
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<td>Screens</td>
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<td>Laser Pointer</td>
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<td>P. A. System</td>
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<td>Additional Wireless Pin on Microphone</td>
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<tr>
<td>Wireless Mic (UHF)</td>
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<tr>
<td>Flip Chart Pads &amp; Markers</td>
<td>US$25.00</td>
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<tr>
<td>Conference Pads &amp; Pens</td>
<td>US$10.00 per person</td>
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*All prices include VAT and are per day.*