At Daphne’s, we are able to make your event an amazing one. From setup to completion of your event, we provide a courteous and consistently excellent experience. Daphne’s has previously hosted many weddings, product launches, cocktail receptions, incentive group dinners and birthday celebrations.

Our experienced Executive Chef utilizes his vast culinary knowledge to cater to every need of our esteemed clients. So aside from the menu options listed within this presentation, we are able to provide special meals for those with special dietary requirements such as kosher, vegan, gluten-free and lactose-intolerant guests.

The restaurant can cater for seated dining groups up to 150 people but this number can be increased for standing cocktail receptions. In the event of a seated dinner requiring more seating, beachfront decking and tents can be arranged for a fee. (Please note that this option must be requested in advance as permission is required by law from the National Conservation Commission of Barbados prior to the date of the event.)

Amplified entertainment is allowed, however advanced notification is also required due to the proximity of the Restaurant to The House and Tamarind hotels. Please also note that any amplified music must be lowered by 10:00pm and completely turned off by 11:00pm.

Due to our beachfront location, firework shows have become a featured option for many of the weddings and events hosted. Daphne’s has worked with some of the more experienced and knowledgeable firework companies and can recommend to our clients upon request.
**Starters**

- Shrimp Piri Piri with Mediterranean Cous Cous
- Italian Antipasto with Pickled Vegetables and Parmesan
- Endive, Pear, Walnuts and Crumbled Blue Cheese Salad with Honey Mustard Dressing
- Risotto with Wild Mushrooms, Asparagus and Parma Ham

**Main Courses**

- Grilled Angus Rib Eye with Lyonnaise Potatoes, Pumpkin and Port Sauce
- Chicken Breast Parmigiana with Broccoli, Pancetta and Sage Gnocchi
- Blackened Mahi Mahi with Fried Cou Cou and Spicy Lentils
- Pumpkin Ravioli with Parmesan, Brown Butter and Sage

**Desserts**

- Tiramisu
- Frozen Wild Berries with Cointreau and Hot White Chocolate Sauce
- Pumpkin and Chocolate Tart with Vanilla Ice Cream

**Pricing Available On Request**
Menu Option B

Starters

- Spicy Mussels Marinara
- Angus Beef Carpaccio with Parmesan and Rocket
- Melanzane Parmigiana
- Beef Raviolini with Parma Ham, Double Cream and Tomato Sauce

Main Courses

- Grilled Catch of the Day with Fondant Potato, Wilted Greens and Saffron Sauce
- Roasted Pork Tenderloin with Rosti, Kale and Balsamic Sauce
- Spaghetti with Lobster
- Beef Tenderloin with Truffle Polenta and a Red Wine and Mushroom Reduction

Desserts

- Millefeuille with Caramel Cream and Hazelnut & Chocolate Mousse
- Affogato al Caffe
- Lemon Meringue Pie with Wild Berry Sauce

Pricing Available On Request
Menu Option C

Starters
- Pan-Fried Foie Gras with Caramelized Apple and Moscato-Apricot Sauce
- Linguini with Shredded Spicy Crab
- Grilled Octopus with Cherry Tomatoes and Olives
- Buffalo Mozzarella with Peppers, Pickled Onions, Olives and Tomato

Main Courses
- 16oz Certified Angus Rib Eye Steak on the Bone with Roasted Potatoes and Bearnaise Sauce
- Local Spiny Lobster with Garlic Broccoli, Sweet Potato Chips and Spicy Mayonnaise
- Seared King Scallops with Pancetta, Fried Polenta and Spinach
- Welsh Lamb Chops with Lyonnaise Potatoes and Asparagus

Desserts
- Peanut Butter Cheesecake with Salted Caramel
- Selection of Tropical Sorbets
- Mount Gay Creme Brulee with Flambe Banana

Pricing Available On Request
Canapé List

Meat & Fish

- Tuna Tartar Crouton
- Scallop wrapped in Parma Ham
- Spicy Prawn Crostini
- Seafood Ceviche
- Pineapple & Chili Prawn Skewer
- Prawns & Ginger Tartelettes
- Lobster Bouche e and Tarragon
- Crepe with Smoked Salmon
- Crab Quiche
- Baby Prawns Cocktail Puff
- Filo with Chicken and Curry
- Lobster Salad in Filo Tartelette
- Marinated Chicken Skewer
- Marinated Beef Skewer
- Dried Tomato & Ham Croissant
- Mini Beef Sliders
- Fruit wrapped in Parma Ham
- Smoked Marlin Rissole
- Mini Sandwich Selection

Vegetarian

- Tomato and Mozzarella Skewer
- Asparagus Crouton and Hollandaise
- Artichoke & Gorgonzola Focaccine
- Cherry Tomato and Pesto Galette
- Avocado & Goats Cheese Crostini
- Eggplant & Pine Nut Mini Pizza
- Crepes with Peppers & Goats Cheese
- Crepes with Seasoned Ricotta & Sage
- Celery with Gorgonzola
- Variety of Vegetarian Quiches
- Fruit Brochette
- Puff Pastry Vegetable Roll
- Mini Vegetarian Sandwich
- Tomato and Basil Crostini
We Look Forward To Making Your Special Occasion Memorable

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We’re also on Twitter and Instagram!
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We look forward to hearing from you soon.