TAMARIND
2020 WEDDING PACKAGES
TAMARIND

Gentle ocean breezes, clear turquoise seas and soft sand giving way beneath your feet. Tamarind makes your dream Barbados wedding a reality. Our hotel features stunning tropical scenery and venues for large and small beachfront, garden and poolside weddings and receptions. Our dedicated wedding planners design the details to suit the special style of your special day. Expert planning services include providing sample wedding itineraries, help with choosing an ideal venue, as well as arranging special welcome receptions for wedding guests and exciting group excursions. We offer an ease of planning and unmatched service so you can celebrate love.

Getting married in Barbados is a simple process. There is no waiting period required. Allow our wedding coordinator to assist in making arrangements in obtaining a marriage license on island.
Welcome to the Caribbean destination wedding of your dreams. Allow the soothing sounds of the sea and fresh ocean breeze to provide a tranquil experience when saying *I Do* with Elegant Hotels. Each of our hotels reside on prime beach front locations and offer versatile options with a style to suit any taste. Your personal wedding coordinator will work with you every step of the way to ensure every wish has been fulfilled.
SIMPLY ELEGANT PACKAGE

- Signature Welcome Cocktail upon Arrival
- Dedicated Services of Resort Wedding Coordinator
- Marriage License
- Private Roundtrip Transfers to Registration Office
- Officiating Ministerial Services
- Choice of Intimate Beachside or Garden Ceremony
- Witnesses as required
- Personalized Wedding Website and Gift Registry
- Two glasses of champagne to Toast the Ceremony
- Intimate Mimosa Breakfast in Bed

**PRICE: USD$802* PER COUPLE**

This package may be considered FREE, based on accommodation reserved.
WEDDING PACKAGES

TROPICAL LUXURY

SIMPLY ELEGANT PACKAGE PLUS

• Tropical Floral Bouquet and Boutonnière
• Bottle of Champagne to Toast the Ceremony
• Single Tier 8” Elegant Wedding Cake
• Elegant Nightly Turndown service
• Complimentary Room Upgrade as available at time of booking
• Complimentary guaranteed late checkout until 2:00 p.m.

PRICE: USD$1099* PER COUPLE

If eligible for *Free Simply Elegant Wedding Package, the Upgrade Supplement price is: USD $297.
WEDDING PACKAGES

JUST THE TWO OF US

TROPICAL LUXURY PACKAGE PLUS
• One Hour Steel Pan music for Ceremony
• Private Beach Dinner Under the Stars
• Romantic Turndown service on night of Ceremony
• Signature Couples Massage (at Hotel Spa)
• Champagne Breakfast for Two on morning after Ceremony
• Personalized Wedding Gift

PRICE: USD$2199* PER COUPLE

If eligible for *Free Simply Elegant Wedding Package, the Upgrade Supplement price is: USD $1,397.
HONEYMOON & VOW RENEWAL PACKAGES

RENEWAL OF VOWS
• Signature Welcome Cocktail upon Arrival
• Dedicated Services of Resort Wedding Coordinator
• Renewal of Vows Certificate
• Officiating Ministerial Services
• Choice of Intimate Beachside or Garden Ceremony
• Two Glasses of Champagne to Toast the Ceremony
• Single Tier 8” Plain Wedding Cake
• Witnesses as required
• Personalized Wedding Website and Gift Registry
• Intimate Mimosa Breakfast in Bed
• Complimentary Room Upgrade as available at time of booking
• Elegant Nightly Turndown service

PRICE: USD $659 PER COUPLE

CLASSICALLY ELEGANT HONEYMOON
• Welcome Cocktail on Arrival
• Bottle of Sparkling Wine in-room upon Arrival
• Romantic Private Dinner on the Beach for Two
• Personalized Honeymoon Website & Gift Registry
• Elegant Nightly Turndown Service
• Complimentary Room Upgrade as available at time of booking

PRICE: USD $472 PER COUPLE

For more information please email reservations@eleganthotels.com
(US/CAN) 888-996-9948 | (UK) 0800 917-3078
*Visit our website for additional details.
WEDDING AND RECEPTION LOCATIONS

TAMARIND

RILAKS BEACH

SOUTH LAWN

Ceremony & reception locations vary.
EMMA CORRIE DESIGNS

Curated exclusively for Elegant Hotels, Emma Corrie offers 4 wedding design concepts that will bring your special day to life.
EMMA CORRIE COLLECTIONS

BAREFOOT ELEGANCE DÉCOR COLLECTION - White, Natural Earth Tones

CEREMONY
• White folding chairs
• Aisle chairs adorned with a natural hand-fan tied with sisal rope
• Timber wedding pergola elegantly draped with natural burlap fabric
• Signing table with distressed finish and folding chair

COCKTAILS
• Two (2) Cocktail tables draped with white floor-length cloths, tied with a burlap band
• Jar wrapped in burlap with Baby's Breath, accented by three votive candles

RECEPTION
• Table Décor - Option 1 (Round tables) 60” Round dining table with white floor-length cloth and a burlap table runner
• Driftwood logs and a rustic wooden lantern (with pillar candle), surrounded by votive candles
• Table Décor - Option 2 (Long tables) 8’ Rectangular table with white floor-length cloth and a burlap table runner
• Driftwood logs and a rustic wooden lantern (w/pillar candle), complimented by votive candles along the center of the table
• White folding chairs
• Sweetheart Table 48” Round dining table with burlap floor-length cloth, driftwood log, three stemmed vases with candles and mini bud vases with white flowers
• White folding chairs with white sashes

BAREFOOT ELEGANCE DÉCOR STARTING FROM $1,700 USD

Contact Wedding Coordinator for Collections Pricing. All rates are non-commissionable.
EMMA CORRIE COLLECTIONS

ISLAND STYLE DÉCOR COLLECTION - White, Green, Vibrant Tropical Tones

CEREMONY
• White folding chairs
• Aisle chairs decorated with a small palm frond and a tropical flower
• Green coconuts with tropical flowers lining the aisle
• Timber wedding pergola/arch (two-post) with palm fronds attached to the posts
• White signing table with folding chair

COCKTAILS
• Two (2) Cocktail tables draped with white floor-length cloths, tied with a colored sash
• Table décor - green coconut with a profusion of tropical flowers & three votive candles

RECEPTION
• Table Décor - Option 1 (Round tables) 60” Round dining table with white floor-length cloth
• Bamboo riser topped with palm fronds, green coconut with lush tropical flowers and votive candles
• Table Décor - Option 2 (Long tables) 8’ Rectangular table with white floor-length cloth
• Palm fronds lining the table, topped with cylinder vases with white Orchid stems & 6 votive candles along the center of the table
• White folding chairs
• Sweetheart Table - 48” Round dining table with white floor-length cloth
• Green coconut with tropical flowers and three stemmed-vases with candles
• White folding chairs with white sashes

ISLAND STYLE DÉCOR STARTING FROM $1,700 USD

Contact Wedding Coordinator for Collections Pricing. All rates are non-commissionable.
EMMA CORRIE COLLECTIONS

STARFISH DÉCOR COLLECTION - White, Pastel Seashell Tones

CEREMONY
• White folding chairs
• Aisle chairs tied with white nautical rope, embellished with a starfish
• Conch shells with white Orchids lining the aisle
• Timber wedding pergola/arch (two-post) draped with white fabric, accented by two floral sprays featuring greenery and white floral
• White antique signing table with folding chair

COCKTAILS
• Two (2) Cocktail tables draped with white floor-length cloths, tied with nautical rope with a starfish accent
• Table décor - cluster of 3 cylinder vases filled with beach sand, white pearls & topped with a candle

RECEPTION
• Table Décor - Option 1 (Round tables) 60" Round dining table with white floor-length cloth
  • Wooden box with white Hydrangeas, off-white Roses and Silver Dollar, accented by sea fan and finger starfish, surrounded six votive candles
  • White folding chairs
• Table Décor - Option 2 (Long tables) 8' Rectangular table with white floor-length cloth
  • Wooden box with white Hydrangeas, off-white Roses and Silver Dollar, accented by sea fan and finger starfish, with 6 votive candles along the center of the table
  • White folding chairs
• Sweetheart Table - 48" Round dining table with white floor-length cloth
  • Wooden box with white Hydrangeas, off-white Roses and Silver Dollar, accented by sea fan and finger starfish, surrounded by stemmed vases with candles
  • White folding chairs with white sashes

STARFISH DÉCOR STARTING FROM $2,300 USD

Contact Wedding Coordinator for Collections Pricing. All rates are non-commissionable.
TIMELESS DÉCOR COLLECTION - White, Crystal, Silver

CEREMONY
- Stylish white Chiavari chairs
- Aisle chairs accented by hanging vases with Hydrangea heads
- Timber wedding pergola (4 posts) elegantly draped with white fabric tied back with white bands, accented by an ornate chandelier with crystal teardrops
- White contemporary signing table with Chiavari chair

COCKTAILS
- Two (2) Cocktail tables draped with white floor-length cloths, tied with a white band
- Table décor - silver vase with white Hydrangea heads and three votive candles

RECEPTION
- Table Décor - Option 1 (Round tables) 60” Round dining table with white floor-length cloth
- Table décor - silver lantern with four silver vases w/cream Roses, crystal chips & votive candles
- Table Décor - Option 2 (Long tables) 8’ Rectangular table with white floor-length cloth and mirrored runner
- Table décor - silver lantern with four silver vases w/cream Roses, crystal chips & votive candles
- White Chiavari chairs
- Sweetheart Table 48” Round dining table with white floor length cloth
- Table décor - silver vase with white floral, crystal chips and votive candles
- White Chiavari chairs

TIMELESS DÉCOR STARTING FROM $2,000 USD

Contact Wedding Coordinator for Collections Pricing. All rates are non-commissionable.
A LA CARTE WEDDING ENHANCEMENTS

Visit eleganthotels.com/weddings for a la carte enhancement details
# A LA CARTE WEDDING ENHANCEMENTS

## FLORALS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tropical Bouquet</td>
<td>$150</td>
</tr>
<tr>
<td>Rose Bouquet</td>
<td>$250</td>
</tr>
<tr>
<td>Tropical Halo/Crown</td>
<td>$60</td>
</tr>
<tr>
<td>Spray Rose Halo</td>
<td>$80</td>
</tr>
<tr>
<td>Tropical Boutonnieres</td>
<td>$20</td>
</tr>
<tr>
<td>Rose Boutonnieres</td>
<td>$35</td>
</tr>
<tr>
<td>Rose Petal Aisle</td>
<td>$280</td>
</tr>
<tr>
<td>Tropical Floral Arrangement (2) For Pedestals</td>
<td>$400</td>
</tr>
<tr>
<td>Wedding Arch/Chuppah Tropical Floral Spray (top of arch)</td>
<td>$200</td>
</tr>
<tr>
<td>Wedding Arch/Chuppah Tropical Floral Spray (legs of arch)</td>
<td>$210</td>
</tr>
</tbody>
</table>

## CEREMONY ENHANCEMENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pedestals (2)</td>
<td>$200</td>
</tr>
<tr>
<td>Wedding Arch (2-Post) Draped</td>
<td>$300</td>
</tr>
<tr>
<td>Wedding Chuppah (4-Post) Draped</td>
<td>$400</td>
</tr>
</tbody>
</table>

## CAKES

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>One tier 8&quot; standard wedding cake</td>
<td>$150</td>
</tr>
<tr>
<td>Two Tier Wedding Cake (6&quot; and 4&quot; Round)</td>
<td>$350</td>
</tr>
<tr>
<td>Three Tier Wedding Cake (8&quot;, 6&quot;, and 4&quot; Round)</td>
<td>$1250</td>
</tr>
</tbody>
</table>

*Cake Flavors - Vanilla, Chocolate, Light Rum Cake, Coconut, Lemon or Red Velvet*

## ELEGANT WEDDINGS COLLECTION

<table>
<thead>
<tr>
<th>Style</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Barefoot Elegance</td>
<td>$1700*</td>
</tr>
<tr>
<td>Island Style</td>
<td>$1700*</td>
</tr>
<tr>
<td>Starfish</td>
<td>$2300*</td>
</tr>
<tr>
<td>Timeless</td>
<td>$2000*</td>
</tr>
</tbody>
</table>

*Starting from prices*
ENTERTAINMENT

<table>
<thead>
<tr>
<th>Service</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Solo Steel Pan for Ceremony</td>
<td>$365</td>
</tr>
<tr>
<td>Steel Pan Band</td>
<td>Price on request</td>
</tr>
<tr>
<td>Solo Guitar for Ceremony</td>
<td>$365+</td>
</tr>
<tr>
<td>Solo Saxophonist</td>
<td>$365+</td>
</tr>
<tr>
<td>Solo Violinist</td>
<td>Price on request</td>
</tr>
<tr>
<td>Live DJ</td>
<td>Price on request</td>
</tr>
<tr>
<td>Live Band</td>
<td>Price on request</td>
</tr>
<tr>
<td>Live Singer</td>
<td>Price on request</td>
</tr>
<tr>
<td>Floor Show</td>
<td>Price on request</td>
</tr>
</tbody>
</table>

Music and Entertainment Rates are Hourly

ROMANTIC DINNERS

<table>
<thead>
<tr>
<th>Service</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Daphne's Dinner for Two</td>
<td>$330</td>
</tr>
<tr>
<td>Private Beach Dinner under the Stars for Two</td>
<td>$330</td>
</tr>
<tr>
<td>Private Dinner in The Wine Cellar for Two</td>
<td>$330</td>
</tr>
</tbody>
</table>

PHOTOGRAPHY & VIDEOGRAPHY*

<table>
<thead>
<tr>
<th>Photographer</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>Andrew Browne Photography</td>
<td><a href="http://www.andrewbrownephotos.com">www.andrewbrownephotos.com</a></td>
</tr>
<tr>
<td>Steven Cumberbatch/Magical Moments</td>
<td><a href="http://www.magicalphotos.net">www.magicalphotos.net</a></td>
</tr>
<tr>
<td>Gina Francesca</td>
<td><a href="http://www.ginafrancescaonline.com">www.ginafrancescaonline.com</a></td>
</tr>
<tr>
<td>Hannes Matz Photography &amp; Videography</td>
<td><a href="http://www.hm-photography-videography-barbados.com">www.hm-photography-videography-barbados.com</a></td>
</tr>
<tr>
<td>Cielo Videography</td>
<td><a href="http://www.cielointernational.com">www.cielointernational.com</a></td>
</tr>
</tbody>
</table>

*Rates dependent on package chosen

All rates subject to change without prior notice. Visit eleganthonels.com/wedding to learn more.
TAMARIND RECEPTION MENUS

Wedding Menu Selections
AT TAMARIND
Buffet Menu One

SOUP
Hot Soup of the Day

HOTS
Mexican Rice
with Black Beans and Cilantro
Penne Pasta in a Spicy Tomato Sauce
with Italian Sausage
Breadfruit in a Thyme
flavored Butter Sauce
Medley of Grilled Vegetables
Lyonnaise Potatoes
Grilled Swordfish
with a Tropical Fruit Salsa
West Indian Curry Lamb

SALADS
Roasted Beet Salad with Goat Cheese
Arugula Salad with Cherry Tomatoes
and Shaved Parmesan
Quinoa Salad with Cucumber,
Olives & Feta Cheese
Pickled Cucumber
Curried Garbanzo Bean Salad

CARVING STATION
West Indian Spiced Rack of Lamb

DESSERT
Chocolate Coconut Cheesecake
Tiramisu
Cinnamon Chocolate Chip Bread Pudding
Nutmeg Brûlée
Fruit Salad

USD $75.00 per person inclusive of VAT and DTS Levy. 10% Service Charge will be added.
Prices subject to change without notice.
MINIMUM 20 PERSONS
TAMARIND
RECEPTION MENUS

Buffet Menu Two

SOUP
Hot Soup of the Day

SALADS
Quinoa and Dates Salad
Mediterranean Pasta Salad
Marinated Grilled Vegetables, Mesclun Leaves, Crumbled Feta Cheese
Traditional Coleslaw
Classic Caesar Salad
Sweet Potato Salad

HOT SIDES
Braised Chicken
with Pomegranate & Rum
Poached Shrimp
in Lemon Grass & Pernod
Salmon
with a Mango Compote
Vegetable Gratin
Garlic & Truffle Dauphinois
Milanese Rice

CARVING STATION
Jerked Pork Leg
Granny Apple Compote

DESSERTS
Black Forest Bread Pudding
with Baileys Sauce
Assorted Cheesecakes
Cheese & Crackers Platter
Fresh Fruit Salad

USD $90.00 per person inclusive of VAT and DTS Levy. Service Charge will be added. Prices subject to change without notice.

MINIMUM 20 PERSONS
Buffet Menu Three

SOUP
Hot Soup of the Day

SALADS
Red Beetroot with Roasted Grapes
Spinach, Dried Cranberries and Pecans with a Strawberry Vinaigrette
New Potato Salad with Bacon and Chives
Valentine’s Red Coleslaw with Raisins

MAINS
Rice and Peas
Macaroni & Cheese Pie
Champagne Infused Candied Sweet Potatoes
Mount gay Rum and Mandarin Roasted Chicken
Herb Crusted Kingfish with Tomato Concuasse and Capers
Roasted Garden Vegetables

CARVERY
Beef Rib
Horseradish Creme Fraiche, Yorkshire Puddings

DESSERTS
Selection of Desserts and Pastries
Fruit Platter
Assorted Ice Cream and Sorbets

USD $65.00 per person inclusive of VAT inclusive of VAT and EBT Levy, 10% Service Charge will be added. Prices subject to change without notice.
Minimum 20 Persons
### À La Carte Menu One

#### SOUP
- **Tomato Bisque**
  with Buffalo Mozzarella Crostini

#### APPETIZERS
- **Grilled Lobster**
  Mandarin, Strawberries, Mixed Leaves
  with Truffle Oil
- **Roasted Squash**
  Feta Cheese, Roasted Tomatoes, Pine Nuts and
  Pear served with a Pomegranate Vinaigrette
- **Shrimp and Scallop**
  Ceviche with Plantain Chips

#### MAINS
- **Salt Crusted Rack of Lamb**
  Soft Polenta with a Lentil Ragout
  and Mint Sauce
- **Prosciutto Wrapped Pork Loin**
  Pureed Celeriac, Grilled Asparagus, Port
  Poached Apples and Thyme Jus
- **Pan Seared Ahí Tuna**
  Wilted Rocket, Lentil Salsa
  and Caviar Beurre Blanc
- **Parmesan Crusted**
  Free Range Chicken Breast
  Fettuccini, Tomato Arrabbiata and Cognac
  Cream Sauce

#### DESSERTS
- **Mille Feuille Chocolate Baileys Pate**
  Chocolate Gelato, Honeyed Raspberries
  and Lychee Pearls
- **Cupid’s Vanilla Heart Bavarois**
  Strawberry Kebab, Milk Chocolate Fondue
- **Warm Peach Tart Tatin**
  Embraced with White Zinfandel Sorbet
  and Passionfruit Jus

---

USD $150.00 per person inclusive of VAT and DTS Levy. 10% Service Charge will be added. Prices subject to change without notice.

**MAXIMUM 24 PERSONS**
À La Carte Menu Two

SOUP
Cream of Butternut Squash with a Cilantro Cream

APPETIZERS
Wild Mushroom Ravioli with Candied Walnuts, Caramelized Onions, Brown Butter and Sage

Lump Crab Gratin with Poached Pears and Green Onions

Bruschetta with Roasted Cherry Tomatoes, Avocado, Toasted Sesame Seeds with a Balsamic Reduction

MAINS
Pork Chop stuffed with Goat Cheese, Fried Polenta, Spinach, Asparagus and Port Wine Jus

Pan Seared Catch of the Day with a Sweet Chili Glaze, Saffron Basmati Rice and Seasonal Vegetables

Grilled Chicken Breast with Caramelized Baby Onions, Parsnip Puree, Swiss Chard, Asparagus Spears and Griottine Cherries

Warm Salt Baked Red and Golden Beets served on a Celery Root and Cauliflower Puree with Saffron Sauce and Balsamic Reduction

DESSERTS
Vanilla Panna Cotta with Pineapple and Cherry Chutney, Passion Fruit Glaze

Warm Molten Chocolate Pudding Vanilla Ice Cream and Orange Reduction

Fresh Fruit Platter Guava Sorbet and Malibu Jelly

USD $15.00 per person inclusive of VAT and DTS Levy. 10% Service Charge will be added. Prices subject to change without notice.  Maximum 24 Persons
## At La Carte Menu Three

<table>
<thead>
<tr>
<th>SOUP</th>
<th>MAINS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Bisque</td>
<td>Open Beef Wellington</td>
</tr>
<tr>
<td>served with Buffalo Mozzarella Crostini and Fried Basil</td>
<td>8oz Beef Tenderloin, Mushroom Duxelle, Home Cut Fries, Brandied Cherries and Port Wine Jus</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>APPETIZERS</th>
<th>DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cod Fish Sweet Potato Fritters and Papaya Salad with Coconut and Cilantro Dressing</td>
<td>Warm Molten Chocolate Pudding</td>
</tr>
<tr>
<td>Gravilax served with Brioche, White Wine Infused Dressing and Pickled Red Onions</td>
<td>Vanilla Ice Cream and Orange Reduction</td>
</tr>
<tr>
<td>Mesclun Leaves tossed with Endive Walnuts and Blue Cheese with a Balsamic Reduction</td>
<td>Pistachio Parfait</td>
</tr>
<tr>
<td></td>
<td>topped with Wild Berry Sorbet, drizzled with Basil Syrup</td>
</tr>
<tr>
<td></td>
<td>Passion Fruit Bavarois</td>
</tr>
<tr>
<td></td>
<td>on a Tamarind Confi, Brandied Cherries and Coconut Sorbet</td>
</tr>
</tbody>
</table>

**USD $105.00 per person inclusive of VAT and DTS Levy. A Service Charge will be added. Prices subject to change without notice. Maximum 24 persons.**
# Canapés

**HOT**

- Vegetable Spring Rolls
- Mini Vegetable and Channa Roti
- Tomato and Mozzarella Tart with Basil and drizzled with Olive Oil
- Eggplant Caviar with Mini Bagel Chips
- Spiced Crab Cakes with Sweet & Sour Sauce
- Mini Ricotta and Spinach Quiche
- Bajan Salt Fish Cake
- Fried Lobster Wonton
- Tempura Shrimp with Thai Chilli Dip
- Mini Meat Pizzas
- Chicken Skewers
- Jerk Pork and Pineapple Kebabs

**COLD**

- Hummus on Pita Bread
- Blue Cheese and Walnut Mousse on Toasted Brioche
- Vegetable Crudités with Dressing (Tahini)
- Grilled Vegetables and Feta Cheese Crostini
- Parmesan Cups of Caesar Salad
- Smoked Salmon and Leek Tart with Tomato Salsa
- Local Lobster and Mango Tartlet
- Shrimp Spring Rolls
- Curry Chicken and Coconut Bouches
- Duck Liver Pate on Brown Toast with Red Onion Marmalade
- Fruit Tarts

---

2 Meat options and 2 veg for $24US per person  
2 meat options and 1 veg option for $36US per person  
1 meat option and 2 veg for $16US per person  
1 meat option and 1 Veg for $12US per person

Veg options are $5USD per option, per person  
Meat options are $7USD per option, per person  
NB: Meat options can be either poultry or seafood

---

Prices are quoted in USD inclusive of VAT and DTS Levy. 10% Service Charge will be added. 
Prices subject to change without notice.

**CANAPE PRICING IS PER PERSON, PER HOUR.**
Bar Selections
Per Head

Rum Punch Party
Rum Punch, Fruit Punch, Fruit Juice, Banks Beer
1st hour USD $15 • 2nd & any additional hours or part thereof USD $13

Welcome To The Island Party
Rum Punch, Fruit Punch, Fruit Juice, Banks Beer, House Brands: Rum, Gin, Vodka, Whiskey
1st hour USD $28 • 2nd & any additional hours or part thereof USD $25

Luxury Cocktail Party
Banks Beer, Heineken Beer, Mount Gay Extra Old, Malibu, Tanqueray Gin, Absolut Vodka, Hennessey V.S, Kola Tonic, Johnnie Walker Black, Tequila, Bailey’s, Passoa, Rum Punch, Fruit Punch, Fruit Juices
1st hour USD $40 • 2nd & any additional hours or part thereof USD $35

Bar on Consumption
This Bar allows your guests to have any options from our Bar List.
The time limit will be determined by you, the client.
All drinks served will be charged at the Bar list prices.

All prices are quoted in USD$ inclusive of VAT and CTS Living 10% Service Charge will be added.
All prices are subject to change without notice.
PHONE
(US/CAN) 888-996-9948
(UK) 0800 917-3078

WEB
eleganthotels.com/weddings

EMAIL
tamarindweddings@eleganthotels.com