Banquet Menus

Exciting flavours beautifully presented.
Our menus are designed to meet the needs of everyone. We have a variety of menu packages that can be customized to meet the needs of our clientele.

- Coffee Breaks
- Canapé Selections
- Buffet Selections
- À La Carte Selections
- Brunch Menus (available upon request)
Coffee Breaks

Liquid Coffee Break
Freshly Brewed Coffee, Assorted Teas and (1) Fruit Juice (Orange, Apple, Pineapple, Bajan Cherry)

Morning Business Break
Freshly Brewed Coffee, Selection of Teas, Option of (2) Juices (Orange, Apple, Pineapple, Bajan Cherry) and Freshly Baked Pastries

Afternoon Business Break
Coffee, Tea, Option of (2) Juices (Orange, Apple, Pineapple, Bajan Cherry, Fruit Punch), Fruit Tartlets, Scones with Jam, Chocolate/Vanilla Gateaux, Chocolate Chip/Oatmeal Cookies

Sunshine Break
A Selection of Teas, Freshly Brewed Coffee, Option of (3) Juices (Orange, Apple, Pineapple, Bajan Cherry), Blueberry/Raisin Bran Muffins, Croissants, Bacon & Egg Quiché, Fresh Fruit Platter

Bajan Coffee Break
Freshly Brewed Coffee, a Selection of Teas, of (3) Juices (Orange, Apple, Pineapple, Bajan Cherry, Fruit Punch), Turn Over’s, Mini Ham & Cheese Cutters, Bajan Fish Cakes, Cheese paste/Tuna sandwiches and Fresh Local Fruit Platter

Healthy Break
A Selection of Teas, Freshly Brewed Coffee, Skimmed and Whole Milk, Option of (3) Juices (Orange, Apple, Pineapple, Bajan Cherry, Fruit Punch), Mineral Water, Tropical Fresh Fruit Platter, Fruit Yogurt, Homemade Granola Bars, Smoked Salmon on Toast, Cucumber & Tomato Sandwiches on wheat/white bread

Executive Coffee Break
Freshly Brewed Coffee, a Selection of Teas, Option of (3) Juices (Orange, Apple, Pineapple, Bajan Cherry, Fruit Punch) Mineral water, Ham & Cheese Croissants, Roast Beef Sandwiches, Blueberry Muffins, Banana Bread, Tropical Fresh Fruit Platter, Yogurt and Homemade Granola Bars

Pricing Available on Request
Canapé Selections

Starters

HOT
Vegetable Spring Rolls
Shrimp Wontons with a Soy/Sesame Dip
Pork Dumplings with a Sweet Chili Dipping Sauce
Mini Vegetable and Channa Roti
Bajan Fish Cakes with a Spicy Mayo Dip
Mini Thai Seafood Cakes
Tomato and Mozzarella Tart with Basil
Vegetable Samosas with Cumin Mayonnaise
Chicken Satay with a Spicy Peanut Dip
Jerk Pork and Pineapple Kebabs

COLD
Breadfruit & Sweet Potato Chips
Tortilla Chips with Tomato Salsa and Guacamole
Vegetable Crudités with Dressing (Ranch) Hummus on Pita Bread
Smoked Salmon, Cream Cheese and Capers on Toasted Rounds
Grilled Vegetable and Feta Cheese Crostini
Wild Mushroom & Blue Cheese Crostini
Curry Chicken & Coconut Bouches
Sesame flavored Tuna Tar Tar on Crispy Wonton Shell
Duck Liver Pate on Brown toast with Red Onion Marmalade

Select any number of canapés and submit to the Banqueting Manager for Pricing
Salads
Tropical Coleslaw
Watermelon & Feta Salad
Arugula Salad with Cherry Tomatoes
Potato Salad with Dill & Green Peas

Main Courses
Grilled Marinated Vegetables
Coconut Rice with Kidney Beans
Penne Pasta in a Pesto Cream Sauce with Sundried Tomatoes
Roasted Rosemary & Chili Chicken
Grilled Mahi Mahi with Tomato, Caper & Olive Salsa

Desserts
Fresh Fruit Salad
Selection of Cheesecakes

Pricing Available on Request
Salads
- Golden & Red Beetroot & Herbed Goats Cheese Salad
- Mesclun Salad with Avocado & Papaya finished with a Citrus & Coconut Dressing
- Traditional Caesar Salad
- Cucumber Salad with Dill & Yogurt
- Smoked Salmon with Capers & Red Onions

Main Courses
- West Indian Spiced Pork Loin with Red Onion Gravy
- Blackened Sword Fish with a Tropical Fruit Salad
- Saffron Rice with Roasted Peppers & Green Peas
- Potato & Leek Gratine
- Grilled Marinated Vegetables

Desserts
- Chocolate Tarts with Mint Cream
- Lemon Meringue Tarts
- Fresh Fruit Salad

Pricing Available on Request
Bajan Buffet

Bajan Favourites.

Soup

Split Pea Soup, Mini Salt Bread

Salads

Pickled Breadfruit & Cucumber Salad
Garden Toss Salad
Traditional Coleslaw
Old Fashioned Sweet Potato Salad

Main Courses

Traditional Bajan Macaroni Pie
Calypso Rice
Coconut Crusted Plantain
Pan Fried Flying Fish
Braised Chicken in Mango Chutney

Desserts

Mount Gay Rum Babba
Guava Turnover
Granny's coconut Bread

Pricing Available on Request
A Tropical Treat.

Hot Soup

Corn & Coconut Chowder

Salad Selection

Fusilli Pasta with Kalamata Olives, Red Onions & Cucumber
Mesclun Salad with Local Cherry Tomatoes
Tomato & Mozzarella Salad with a roasted Pepper Coulis
Grilled Asparagus

Hot Items

Penne Pasta in a Garlic Cream Sauce with Smoked Salmon & dill
Saffron Rice with tomato & Capers
Herb Roasted Potatoes
West Indian Curried Chicken with coconut Milk
Panko & Coconut Crusted Flying Fish

Desserts

Passion Fruit Cheese Cake
Lemon Meringue Tarts
Chocolate Pots
Fresh Fruit Salad

Pricing Available on Request
Delicious Classics with a Twist.

Hot Soup
Cucumber Soup

Salads
New Potato Salad Red Onion
Tomato, Basil & Feta Cheese
Traditional Caesar Salad
Croutons, White Anchovies, Shaved Parmesan
Mediterranean Quinoa Salad
Apple Coleslaw

Entree
Lemon Honey Grilled Chicken
Blackened Mahi Mahi with Tomato & Caper Salsa

Carving
Honey Glazed Mustard Ham with Apple Sauce, Grain Mustard, Dijon

Desserts
Bread Pudding
Tiramisu
Fresh Fruit Salad
Trifle
Pecan Nut Tart

Pricing Available on Request
A Fabulous Array of Flavours.

Salads
Grilled Asparagus
New Potato Salad with Green Peas
Tropical Coleslaw
Rocket & Parmesan
Caesar Salad with White Anchovies
Curried Garbanzo Beans Salad

Seafood Selection
Lemon Poached Prawns
Smoked Marlin Platter
Seared Sesame Crusted Tuna

On The Grill
Mahi Mahi
Flying Fish
6oz Striploin Steak
West Indian Spiced Pork Loin

Hot Items
Lemon Basmati Rice
Garden Vegetables
Rosemary & Garlic Roast Potatoes
Farmer Corn on the Cob
Penne Pasta in Mushroom Cream Sauce
Teriyaki Chicken with Pineapple

Desserts
Live Flambé Station
Banana & Pineapple Flambé with Extra Old Rum Sauce
Fresh Fruit Salad
Vanilla Cream Brulee
Chocolate Cheesecake
Apple & Citrus Pie

Pricing Available on Request
À La Carte

SELECT 3 ITEMS FROM EACH COURSE TO BUILD YOUR MENU

Costing for menu will be provided once the selections have been finalized.

Main Courses

<table>
<thead>
<tr>
<th>Surf &amp; Turf</th>
<th>Lobster Tail &amp; Tenderloin Steak Grilled with Portobello Mushrooms &amp; Garlic Mashed Potato</th>
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</thead>
<tbody>
<tr>
<td>Garlic Scampi</td>
<td>Shrimps in a Garlic Wine Butter Sauce Served with Steamed Rice &amp; Sautéed Spinach</td>
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<tr>
<td>Linguine Pasta in a Wild Mushroom Fume</td>
<td>With sauté shitake &amp; button mushrooms finished with asparagus spears</td>
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<tr>
<td>Peppered Salmon Fillet</td>
<td>Salmon Crusted with Cracked Peppercorns, Pan Seared Served with Olive Mash, Asparagus &amp; a Brandy-Ginger Sauce</td>
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<tr>
<td>Char Grilled Chicken Breast</td>
<td>Boneless Chicken Breast Marinated in Honey &amp; Lemon, Char Grilled &amp; Served with Roasted Potatoes &amp; Green Beans</td>
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Desserts

| Vanilla Crème Caramel             | with Anjou pears in a mulled red wine sauce                                          |
| Dark Chocolate Truffle Tart       | with orange infused ganache, vanilla mascarpone anglaise & strawberry salad           |
| Assorted Farm House Cheeses       | Apple Grape Chutney and Walnut Crisps                                               |
| Selection of Home-Made Ice-Creams |                                                                                      |

Appetizers

| Green Pea Soup with Blue Cheese Crostini |
| Lobster Salad with Organic Hearts of Palm, Seasonal Melon, Cherry Tomatoes, Avocado & Orange Vinaigrette |
| Deep Fried Thai Crab & Tiger Shrimp Cake with Watercress, Julienne Cucumber, Bell Peppers and a Mango Aioli |
| Beef Carpaccio Arugula & Shaved Parmesan |
| Crispy Duck Salad Served with Red Onions, Shaved Fennell & Orange Salad Citrus Dressing |

Pricing Available on Request
Appetizers

Cream of Wild Mushroom Soup with Garlic Croutons

Local Mesclun Salad with Roasted Red and Yellow Beets, Crumbled Stilton Cheese and Roasted Almonds Drizzled with a Pommery and Honey Mustard Dressing

Tamarind Antipasto
Thinly Sliced Prosciutto, Salami & Chorizo with Feta Cheese, Marinated Olives and Crispy Baguette

Jumbo Shrimp Cocktail
Poached Jumbo Shrimp with Avocado, Pink Grapefruit & Asparagus Spears finished with a Lemon, Horseradish and Tomato Sauce

Main Courses

Dorado
Grilled or Blackened with Rosemary Roasted Potatoes, Grilled Vegetables, Olive & Caper Salsa

Spicy Caribbean Curry Vegetables
Lemon Basmati Rice, Wilted Spinach, Plantain Crisp, Poppadum, Mango Chutney

Roasted Duck Breast
Potato & Leek Gratin, braised red cabbage, green beans, finished with a vanilla & port wine jus

8oz Striploin of Beef
Truffle Scented Cream Potatoes, Wild Mushroom Ragout, Sautéed Brussel Sprouts and Horseradish Sauce.

Desserts

Duo of Chocolate Mille-Feuille Raspberry Compote and Vanilla Crème Anglaise

Light Mango Mousse served with Gingered Pineapple Chutney

Glazed Nutmeg Custard

Pricing Available on Request
Cocktail Reception Drinks

Cheers!

Rum Punch Party
Rum Punch, Fruit Punch, Fruit Juice, Banks Beer

Welcome to the Island Party
Rum Punch, Fruit Punch, Fruit Juice, Banks Beer, House Brands: Rum, Gin, Vodka, Whiskey

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

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

Pricing Available on Request
The Palm room is approximately 44 feet x 37 feet (PARTIAL OCTAGON LIKE SHAPE)

Please note that dinner capacities are based on round tables of 10.

All private functions incur a set up fee and include personalized and professional service by our Food and Beverage and Banqueting team, private location, full set up with décor and personalized printed menus. Enhanced décor will be provided by the client. (For more information on set up fee and décor options please contact the Banquets Manager).

### Meeting & Event Rentals

#### PRIVATE FUNCTION RENTAL & SET UP

**SOUND EQUIPMENT**
- P.A. System with Microphone

**MEETING ROOM AIDS**
- Lectern
- Multimedia Projector
- Projector Screen 4x6
- Laser Pointer
- Flipchart with Markers
- White Marker Board with Stand
- Conference Pads and Pens/Pencils
- Easel
- Chart Stands
- Conference Phone
- Oleander Room
- Palm Room

Pricing Available on Request