



Royalton
Luxury Resorts

Banquet Menu • Saint Lucia



COFFEE BREAK

REGULAR

Regular coffee, decaffeinated coffee and tea

Orange or grapefruit juice

Bottled water

Cookies or danish pasteries

ROYALTON

Regular coffee, decaffeinated coffee and tea

Variety of juices

Bottled water

Variety of mini pastries

Assorted fruits

Assorted stuffed croissants

ADD ON'S *(pick 2 options)*

Petite fours and dessert bar

Finger sandwiches

Yogurt and muesli

Vegetable crudites and dip

Charcuterie tray and crackers

Dried fruits

Cheese tray and crackers

Soft drinks



PLATED BREAKFAST

AMERICAN BREAKFAST

Orange or grapefruit juice

Seasonal fruit platter

Scrambled eggs

Ham, bacon and sausage

Hash browns

Danish, white and whole

wheat bread

Jelly, honey and butter

Regular coffee, decaffeinated and tea

ROYALTON BREAKFAST

Mimosas

Tropical seasonal juices

Tropical seasonal fruit

Salmon omelet

Danish rolls, white and whole wheat bread

Jelly, honey and butter

Regular coffee, decaffeinated and tea

WEST INDIES BREAKFAST

Fresh juice

Seasonal fruit platter

Ackee and salt fish

Johnny cakes

Jelly, honey and butter

Regular coffee, decaffeinated and tea



BUFFET BREAKFAST

Requires a minimum of 50 people

Orange and local juices

Coffee

House baked croissants, mini muffins, assorted danishes

Selection of flat breads and rolls (gluten free available upon request)

Seasonal fruit

Cheese tray

Assorted yogurt

Breakfast sausage

Bacon

Hash browns

Roasted tomatoes

Pancakes

Scrambled eggs

Ham and cheese omelet



INTERNATIONAL HORS D'OEUVRES

Select 6 options

COLD APPETIZERS

Melon prosciutto brochette
Seafood ceviche
Mini caprese salad
Smoked salmon and cream
cheese rolls
Mini crab tartlets
Brie canapes
Classic tahini and pita bread
Tuna tartare with sesame oil
Coconut truffles
Mini lemon tartlets
Chocolate brownies
Mini cheesecake

WARM APPETIZERS

Shrimp tempura
Ham croquettes
Teriyaki beef brochettes
Coconut fish fingers
Chicken satay
Classic spring rolls
Spinach and cheese quiche
Argentinian empanadas

Includes one hour of open bar with international selections

SAINT LUCIA HORS D'OEUVRES

Select 6 options

Green figs and saltfish	Plantain chips
Jerk chicken spring rolls with papaya chutney	Fried cassava bammy
Conch fritters with pink cocktail sauce	Jamaican pepper shrimp
Jerk chicken wings with sour cream herb dip	Beef, chicken and veggie patties
Coconut shrimp with tropical fruit chutney	

Includes one hour of open bar with international selections



PLATED MENU

Three courses: select 1 starter or soup, 1 entrée and 1 dessert

Four courses: select 1 option from each course

STARTERS

Mixed green salad with grilled vegetables and balsamic dressing

Authentic ceasar salad with parmesan cheese

Fresh shrimp ceviche with local citrus sauce

Caprese salad with fresh arugula

Rainbow hearts of palm salad with grilled shrimp in a honey mustard dressing

SOUPS

Cream of corn with parmesan foam

Cream of broccoli served with herb croutons

Lobster bisque with pernot essence and parsley oil

ENTREE

Chicken breast stuffed with cheese and sundried tomatoes, fresh vegetables and roasted potatoes in a red bell pepper sauce

Grilled beef filet, garlic and rosemary mashed potatoes, seasonal vegetables in a red wine sauce

Oven roasted season fish filet with black olive sauce, spring vegetables and saffron rice

Surf & turf: beef medallion in a merlot sauce, shrimp skewer in a lemon butter sauce with wild mushroom risotto and fresh vegetables

Stuffed bell pepper with ratatouille, butternut squash sauce and mashed carrot puree (vegan)

Grilled salmon in a champagne beurre blanc, mashed green peas and mediterranean vegetables

DESSERTS

New york cheesecake with fruit sauce

White and dark chocolate mousse

Tropical fruit crème brulee

Apple tartlet with vanilla coulis

Poached pear in a spiced orange juice (vegan)

Includes 3 hours of open bar with international selections



SAINT LUCIA PLATED MENU

Three courses: select 1 starter or soup, 1 entrée and 1 dessert

Four courses: select 1 option from each course

STARTERS

Pimento smoked peppered marlin, red onion and lime

West Indies pepper shrimp

Mixed greens

Roasted pumpkin salad

Island potato salad

Green fig and saltfish salad

Assorted patties with pineapple chutney

SOUP

Pepper pot soup

Seafood bouillon

ENTRÉE

Jamaican jerk chicken and pork

Curry goat

Oxtail stew

Indian curried island seafood stew

Grilled snapper fillet and pickled vegetables

Sides: Rustic garlic mashed potatoes, peas and rice, mushrooms, vegetables, sautéed market vegetables

DESSERTS

Pineapple upside-down cake

Caribbean rum cake

Banana cream pie

Includes 3 hours of open bar with international selections



INTERNATIONAL BUFFET

Pick & Choose: Create your own menu by selecting from each category below

Buffet: 6 starters, 1 soup, 4 mains, 3 sides, 5 desserts (minimum 50 people)

Family style (all served in the center of the table to be shared):

3 starters, 3 mains, 2 sides, 3 desserts (minimum 16 people and up to 50 people)

STARTERS

Assortment of artisan breads and focaccia, hummus, extra virgin olive oil, aged balsamic vinegar and flavoured butters

Charcuterie platter of smoked and cured meats and olives

Assortment of cheese and crackers

Sushi rolls and nigiri

Fresh greens salad bar with dressings, toppings and fresh vegetables

German potato salad

Cabbage salad with grilled chicken and pineapple

Pasta salad with grilled vegetables and cheese

Fresh local fish ceviche

Tomato and artisanal cheese salad with basil

Tuna salad with fresh vegetables

Greek salad with fresh herb lemon vinaigrette

Cucumber and dill yogurt salad

Shrimp and couscous salad with mint and parsley

Chickpea and grilled vegetable salad with balsamic dressing

SOUPS

Cream of broccoli

Cream of carrot and ginger

Cream of tomato and orange

Seafood and tomato chowder

Cream of roasted pumpkin

Market vegetable



INTERNATIONAL BUFFET (con't)

MAIN COURSE

Farm roasted pork loin with a butter caper sauce

Beef tenderloin tournedos served with wild mushroom sauce

Grilled local fish fillet with lemon garlic butter

Seafood lasagna and tomato coulis

Fresh herb grilled chicken breast with oven roasted red bell pepper sauce

Grilled salmon with creamy fennel sauce

Chickpea stuffed bell peppers with tomato sauce

SIDES

Rice with vegetables

Rice pilaf

Pasta with tomato sauce

Mixed vegetables (your choice of grilled, steamed or sautéed)

Gratin potato

Vegetable lasagna

Mashed potatoes

DESSERTS

Chocolate cake

Apple strudel

Pumpkin pie

Strawberry mouse

Brownies

Cheesecake with local fresh fruit

Custard with chocolate

Lemon pie

Pecan pie

Black forest cake

Black and white chocolate mouse

Carrot cake

Includes 3 hours of open bar with international selections



SAINT LUCIA BUFFET

STARTERS

Smoked pimento
West indies pepper shrimp
Mixed greens and roasted pumpkin salad
Island potato salad
Green figs and saltfish salad
Assorted patties with pineapple chutney
Soft Caribbean roti with various fillings
Mixed greens with citrus dressing

SOUP

Pepper pot soup

MAIN COURSE

Blue Mountain Coffee rubbed beef tenderloin
Oxtail stew
Indian curried island seafood stew
Grilled snapper fillet

SIDES

Pickled vegetables
Rice and peas
Steamed callaloo
Fried plantain

DESSERT

Coconut plantain lollipops
Jamaican fruit cake
Rum cake
Banana upside down cake
Sweet potato-coconut mousse

Includes 3 hours of open bar with international selections



INTERNATIONAL OPEN BAR

RUM

Appleton
Appleton Special

TEQUILA

Mendoza White
Mendoza Gold

WHISKEY

Canadian Limited
Canadian Club
Canadian Mist
Dewars White Label
Jim Beam
Jack Daniels Single Barrel

GIN

Lord Roberts
Bombay Sapphire

VODKA

Stolichnaya
Stolichnaya Citrus
Stolichnaya Orange
Ivanoff

BRANDY

Tylers
Napoleon

COGNAC

Courvoisier Vs

PORT

Harville

CREAMS

El Dorado Rum Cream
Sangster

VERMOUTH

Martini Extra Dry
Martini Rosso
Martini Bianco

SPIRITS

Tylers Triple Sec
Tylers Blue Curacao
Tylers Creme De Menthe
Tylers Peache Schnapps
Tylers Amaretto
Tylers Blackberry
Tylers Cherry Branby
Tylers Apricot
Tylers Coconut
Tylers Creme De Banana
Tylers Creme De Cacao
Tylers Creme De Cacao White
Mr Boston Melon
Mr Boston Sour Apple
Mr Boston Annisette
Coffee Liqueur
Grand Marnier Cordon Rouge

Brands of drinks are subject to change without notice including mixed drinks and house wine by the glass.



DELUXE OPEN BAR

RUM

Appleton
Appleton Special
Appleton Reserve
Appleton Vx

TEQUILA

Don Julio Gold
Don Julio Silver

WHISKEY

Jack Daniels
Crown Royal
Johnnie Walker Red
Johnnie Walker Black
Grants
Chivas Regal

GIN

Bombay Sapphire
Tanqueray

VODKA

Stolichnaya
Stolichnaya Citrus
Stolichnaya Orange
Absolut
Grey Goose

BRANDY

Napoleon
St Remy

COGNAC

Courvoisier
Hennessy

PORT

Tawny Calvares

CREAMS

Baileys
Sangster

VERMOUTH

Martini Extra Dry
Martini Rosso
Martini Bianco

SPIRITS

Tylers Triple Sec
Tylers Blue Curacao
Tylers Creme De Menthe
Tylers Peache Schnapps
Tylers Amaretto
Tylers Blackberry
Tylers Cherry Branby
Tylers Apricot
Tylers Coconut
Tylers Creme De Banana
Tylers Creme De Cacao
Tylers Creme De Cacao White
Mr Boston Melon
Mr Boston Sour Apple
Mr Boston Annisette
Café Liqueur
Grand Marnier Cordon Rouge
Limoncello
Drambuie
Sambuca
Cointreau

Brands of drinks are subject to change without notice including mixed drinks and house wine by the glass.



PRICING

COFFEE BREAK

Regular (4 Hours)	11
Regular (8 Hours)	14
Royalton (4 Hours)	15
Royalton (8 Hours)	18
Add On's (4 Hours)	8

BREAKFAST

Plated	20
Royalton	24
West Indies	20
Buffet	20

COCKTAIL

International Hors D'Oeuvres	20
Saint Lucia Hors D'Oeuvres	20

MEALS (LUNCH OR DINNER)

Plated (3 courses)	45
Plated (4 courses)	50
West Indies Plated (3 courses)	45
West Indies Plated (4 courses)	50
International Menu	45
West Indies Buffet	45

OPEN BAR

International open bar (per person per hour)	15
Deluxe open bar (per person per hour)	19
Additional hour of international open bar after meals	11
Additional hour of deluxe open bar after meals	15
Upgrade to deluxe open bar (per person per hour)	4

Prices per person in USD | Kids up to 5 years old are free | Kids 6 to 12 years old pay 50% | Prices include taxes and service | Prices and menus are subject to change without notice | Buffet requires a minimum 50 people | Breakfast is a maximum 2 hour service | Meals are a maximum 3 hours service | Free locations with the purchase of any menu | Prices include set up, tables, chairs and white linens | Decoration is quoted separately

