

BANQUET MENUS



ESTD

BRITISH COLONIAL

1901

NASSAU · BAHAMAS



CONTINENTAL BREAKFAST BUFFET



ESTD **BRITISH COLONIAL** 1901
NASSAU · BAHAMAS

CONTINENTAL BREAKFAST BUFFETS

Minimum of 25 guests.

Food selections are displayed for 2 hours and then discarded for health and safety standards.

PRINCESS ANNE \$45pp

Regular coffee, decaf coffee, hot water, tea assortment
Orange juice, apple juice, cranberry juice
3 assorted mini pastries, 1 each pp
White and wheat bread, 2 jams, butter
Classic bagels and cream cheese
Smoked salmon with accoutrements
3 assorted whole fruits
Seasonal fruit platter
2 assorted yogurt
3 assorted cereals with whole milk, low fat, and non-dairy milk

PRINCESS MARGARET \$42pp

Regular coffee, decaf coffee, hot water, tea assortment
Orange juice, apple juice
3 assorted mini pastries, 1 each pp
White and wheat bread, 2 jams, butter
3 assorted whole fruits
Seasonal fruit platter
3 assorted cereals with whole milk, low fat, and non-dairy milk

PRINCESS CHARLOTTE \$38pp

Regular coffee, decaf coffee, hot water, tea assortment
Orange juice
Mini pastries
White and wheat bread, jams, butter
Assorted whole fruits



Menus can be customized. The customized menu may occur additional costs per person and/or per item(s). Gluten-free and food-sensitive menus are available upon request, subject to additional cost. All items are per person and subject to an 18% Food and Beverage Service Charge, 10% VAT. Food and Beverage pricing is subject to change without notice.

BREAKFAST BUFFETS

Minimum of 25 guests.

Food selections are displayed for 2 hours and then discarded for health and safety standards. Non-pork options available. Might attract a surcharge.

PRINCESS LILIBETH \$53pp

Regular coffee, decaf coffee, hot water, tea assortment
Orange juice, apple juice, cranberry juice
3 assorted mini pastries, 1 each pp
White and wheat bread, 2 jams, butter
Classic bagels and cream cheese
Smoked salmon with accoutrements
3 assorted whole fruits
Seasonal fruit platter
2 assorted yogurt
Smoked bacon
Pork sausage
Bahamian yellow grits
Chicken souse
Breakfast potatoes
Scrambled eggs
Oatmeal porridge

PRINCESS BEATRICE \$62pp

Regular coffee, decaf coffee, hot water, tea assortment
Orange juice, apple juice
3 assorted mini pastries, 1 each pp
White and wheat bread, 2 jams, butter
Classic bagels and cream cheese
3 assorted whole fruits
Seasonal fruit platter
Smoked bacon
Pork sausage
Bahamian yellow grits
Breakfast potatoes
Scrambled eggs

PRINCESS DIANA \$53pp

Regular coffee, decaf coffee, hot water, tea assortment
Orange juice
3 assorted mini pastries, 1 each pp
White and wheat bread, 2 jams, butter
3 assorted whole fruits
Smoked bacon
Pork sausage
Breakfast potatoes
Scrambled eggs



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BREAKFAST BUFFET UPGRADES

*Food selections are displayed for 2 hours and then discarded for health and safety standards.
Each station requires a chef attendant at \$150. One chef per 75 guests.*

OMELETTE STATION \$18pp

Freshly made scrambled eggs, omelettes, and fried eggs

SMOKED HAM CARVING \$20pp

Served with honey mustard sauce and cinnamon apples

WAFFLE STATION \$15pp

Whipped cream, syrup, and fruit compote

PANCAKE STATION \$15pp

Whipped cream, syrup, and fruit compote

Does not require chef attendant

OATMEAL OR GRITS STATION \$12

Does not require chef attendant

BAHAMIAN CHICKEN SOUSE STATION \$15

Does not require chef attendant

SHRIMP & GRITS STATION \$20

Does not require chef attendant



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PLATED BREAKFAST

All menus include bakery basket, regular coffee, decaf coffee, tea assortment, choice of juice, toasted bread with preserve, butter and peanut butter.

All allergies must be communicated 2 weeks before the event.

All red meats will be served at medium well temperature.

Additional vegan and vegetarian options available.

STEAK AND EGG \$44pp

8 oz grilled New York steak, two fried eggs, hash brown potatoes, and tomato salsa

ALL AMERICAN BREAKFAST \$40pp

Smoked bacon, breakfast sausage, scrambled eggs, buttermilk pancakes with breakfast syrup, hash brown potatoes, grilled tomato

BELGIAN WAFFLES \$38pp

Whipped cream, berry compote, breakfast syrup, and smoked bacon

COCONUT FRENCH TOAST \$38pp

Whipped cream, berry compote, breakfast syrup, and breakfast sausage

BUTTERMILK PANCAKES \$38pp

Choose amongst buttermilk, chocolate chip, coconut, banana, blueberry
Whipped cream, berry compote, breakfast syrup, and breakfast ham



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BRUNCH / LUNCH



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BRUNCH

ROYAL BRUNCH \$58pp

*Minimum of 25 guests. Brunch is served for 2 hours between 10:00am and 2:00pm. Kindly select your hours.
Food selections are displayed for 2 hours and then discarded for health and safety standards.*

Regular coffee, decaf coffee, hot water, tea assortment

Orange juice

Fruit platter

Smoked bacon

Eggs Benedict OR Eggs Florentine. Please select one.

Homemade pancakes with syrup

Breakfast potatoes

Avocado toasts

Classic bagels and cream cheese

Smoked salmon with accoutrements

Bahamian chicken souse



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DELI LUNCH PACKAGES

Minimum 25 guests.

Food selections are displayed for 2 hours and then discarded for health and safety standards.

WINDSOR CASTLE \$50

Select a soup
Select two wraps
Select two salads
Assorted cookies
Regular coffee, decaf coffee, hot water, tea assortment
Assorted whole fruits
2 assorted chips (chips available at \$2 per bag)

TOWER OF LONDON \$40

Select two wraps
Select one salad
Assorted cookies
Regular coffee, decaf coffee, hot water, tea assortment
Assorted whole fruits
2 assorted chips (chips available at \$2 per bag)

LONDON EYE \$35

Select two wraps
Assorted cookies
Regular coffee, decaf coffee, hot water, tea assortment
2 assorted chips (chips available at \$2 per bag)

SELECTIONS:

SOUP SELECTIONS

Coconut pumpkin cream
Bahamian conch chowder
Cream of mushroom with smoked ham

WRAP SELECTIONS

Turkey wrap. Turkey breast, bacon, garlic cheese spread, lettuce, and tomato
Tuna wrap. Tuna, hard-boiled eggs, pickles, Sriracha mayo, lettuce, and tomato
Ham and cheese wrap. Smoked ham, Swiss cheese, Dijon mustard, cream cheese spread, lettuce and tomato
Roasted vegetable wrap. Hummus, lettuce, and tomato

SALAD SELECTIONS

Caesar salad. Romaine hearts, tomatoes, parmesan cheese, and garlic croutons
Greek salad. Feta cheese, kalamata olives, tomatoes, and cucumbers
Vegetable cous cous salad



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BUILD-A-BUFFET LUNCH

BUCKINGHAM \$58

Minimum of 25 guests.

Buffet dinner includes bread and butter, regular coffee, decaf coffee, hot water, tea assortment.
Food selections are displayed for 2 hours and then discarded for health and safety standards.

SOUP

Select one

Pumpkin-coconut cream
Cream of tomato
Bahamian conch chowder

SALADS

Select one – Add one more option for \$6

Caesar salad. Romaine hearts, tomatoes, parmesan cheese, and garlic croutons
Greek salad. Feta cheese, kalamata olives, tomatoes, and cucumbers
Vegetable cous cous salad

MAIN COURSE

Select two – Add one more option for \$12

Baked pasta with tomato, eggplant and mozzarella cheese
Blackened Mahi-mahi
Seafood coconut stew. Shrimps, calamari, mussels, and fish in a coconut milk reduction
Jerk chicken
Pineapple BBQ chicken
Curry chicken
Roasted pork medallions with blue cheese sauce
Stew pork
Bahamian lobster tail + \$25 pp

SIDES

Select two – Add one more option for \$6

Steamed market vegetables
Bahamian macaroni
Garlic parmesan mashed potatoes
Bahamian peas and rice
Rosemary potatoes

DESSERTS

Select two

Key lime pie
Guava bread pudding
Flourless chocolate cake



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PLATED LUNCH

All menus include bread and butter.

*All menus include regular coffee, decaf coffee, hot water, tea assortment. All allergies must be communicated 2 weeks before the event.
All red meats will be served at medium well temperature. Additional vegan and vegetarian options available.*

SOUP OR SALAD

- Pumpkin-coconut cream
- Bahamian conch chowder, traditional OR creamy
- Cream of tomato
- Lobster bisque
- Broccoli and cheese cream
- Caesar salad. Romaine hearts, tomatoes, parmesan cheese, and garlic croutons
- BC Garden salad. Mixed lettuce, tomatoes, carrots, cucumbers, choice of dressing
- Greek salad. Feta cheese, kalamata olives, tomatoes, and cucumbers
- Caprese salad. Fresh mozzarella, tomatoes, EVOO, and basil

MAIN COURSE

All main courses include vegetables. Please select the second side dish.

- Blackened Mahi-mahi. Served with tropical fruit salsa \$50
- Chicken breast stuffed with spinach and Swiss cheese. Served with Dijon mustard sauce \$50
- Grilled salmon with pico de gallo \$56
- Roasted pork medallions. Served with blue cheese sauce \$56
- Roasted lamb roulade. Served with mint au jus \$62
- Escoveitch snapper fillet \$62
- Grilled beef petite fillet. Served with green peppercorn sauce \$68
- Grilled jumbo shrimps \$68
- Jerk lamb rack \$75

DUET OF MAIN COURSE

All main courses include vegetables. Please select the second side dish.

- Chicken breast stuffed with spinach and Swiss cheese WITH blackened Mahi-mahi \$70
- Chicken breast stuffed with spinach and Swiss cheese WITH grilled salmon \$75
- Chicken breast stuffed with spinach and Swiss cheese WITH jumbo shrimps \$80
- Grilled petite fillet WITH blackened Mahi-mahi \$75
- Grilled petite fillet WITH grilled salmon \$80
- Grilled petite fillet WITH jumbo shrimps \$85
- Bahamian lobster WITH grilled petite fillet \$105

SIDE DISHES FOR THE MAIN COURSE

- Bahamian macaroni
- Garlic parmesan mashed potatoes
- Bahamian peas and rice
- Rosemary potatoes

DESSERT

- New York-style cheesecake
- Vanilla bean cream brûlée with rum soaked berries
- Dark and white double chocolate mousse



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DINNER BUFFET



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DINNER BUFFET

THE INTERNATIONAL BUFFET \$85

Minimum of 25 guests.

*Buffet dinner includes bread and butter, regular coffee, decaf coffee, hot water, tea assortment.
Food selections are displayed for 2 hours and then discarded for health and safety standards.*

SALADS

Select two

Caesar salad. Romaine hearts, tomatoes, parmesan cheese, and garlic croutons
Greek salad. Feta cheese, kalamata olives, tomatoes, and cucumbers
Vegetable cous cous salad

MAIN COURSE

Select two

Baked pasta with tomato, eggplant, and mozzarella cheese
Seafood coconut stew
Chicken breast stuffed with spinach and Swiss cheese
Roasted pork medallions with blue cheese sauce
Sautéed pepper steak
Bahamian lobster tail + \$25 pp

SIDES

Select two

Steamed market vegetables
Cinnamon roasted pumpkin
Garlic parmesan mashed potatoes
Bahamian peas and rice

DESSERTS

Select two

Key lime pie
Guava bread pudding
Flourless chocolate cake



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DINNER BUFFET

THE BAHAMIAN BUFFET \$95

Minimum of 25 guests.

Buffet dinner includes bread and butter, regular coffee, decaf coffee, hot water, tea assortment.
Food selections are displayed for 2 hours and then discarded for health and safety standards.

SOUPS

Select One

Pumpkin-coconut cream
Bahamian conch chowder, traditional OR creamy
Cream of tomato
Lobster bisque
Broccoli and cheese cream

SALADS

Select two

Caesar salad. Romaine hearts, tomatoes, parmesan cheese, and garlic croutons
Vegetable cous cous salad
Crab salad
Greek salad. Feta cheese, kalamata olives, tomatoes, and cucumbers
Coleslaw

MAIN COURSE

Select two

Baked pasta with tomato, eggplant and mozzarella cheese
Fried snapper
Seafood coconut stew
Bahamian steamed grouper
Curry chicken
Stew pork
Bahamian lamb chops
BBQ beef short ribs
Bahamian lobster tail + \$25 pp

SIDES

Select two

Steamed market vegetables
Cinnamon roasted pumpkin
Roasted vegetables
Garlic parmesan mashed potatoes
Bahamian peas and rice
Bahamian macaroni
Mashed sweet potatoes

DESSERTS

Select two

New York-style cheesecake
Vanilla bean crème brulee
Key lime pie
Guava bread pudding
Flourless chocolate cake



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DINNER BUFFET

THE SEAFOOD BUFFET \$115

Minimum of 25 guests.

Buffet dinner includes bread and butter, regular coffee, decaf coffee, hot water, tea assortment.
Food selections are displayed for 2 hours and then discarded for health and safety standards.

SOUPS

Select One

Pumpkin-coconut cream
Bahamian conch chowder, traditional OR creamy
Cream of tomato
Lobster bisque
Broccoli and cheese cream

SALADS

Select two

Caesar salad. Romaine hearts, tomatoes, parmesan cheese, and garlic croutons
Spinach, strawberry, and blue cheese salad with caramelized pecans
Caprese salad. Fresh mozzarella, tomatoes, EVOO, and basil
Greek salad. Feta cheese, kalamata olives, tomatoes, and cucumbers
Vegetable cous cous salad

MAIN COURSE

Select two

Baked pasta with tomato, eggplant, and mozzarella cheese
Blackened Mahi-mahi
Seafood coconut stew
Grilled salmon with lemon butter sauce
Chicken breast stuffed with spinach and Swiss cheese
Roasted pork medallions with blue cheese sauce
Beef petite filet with green peppercorn sauce
Bahamian lobster tail + \$25 pp

SIDES

Select two

Steamed market vegetables
Cinnamon roasted pumpkin
Roasted vegetables
Garlic parmesan mashed potatoes
Bahamian peas and rice
Mashed sweet potatoes

DESSERTS

Select two

New York-style cheesecake
Vanilla bean crème brulee
Key lime pie
Guava bread pudding
Flourless chocolate cake



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BUFFET UPGRADES

Minimum of 25 guests.

Buffet stations are displayed for 2 hours and then discarded for health and safety standards.
Each station requires a chef attendant at \$150. One chef per 75 guests.

PASTA BAR \$30pp

Fusilli pasta sauteed in front of you with choice of the below:
Pomodoro sauce
Bolognese sauce
Blue cheese sauce

ROASTED WHOLE FISH \$45pp

Bahamian grouper roasted with Caribbean spices and herbs, peas and rice, Calypso sauce

SEAFOOD PAELLA \$50pp

Shrimp, mussels, clams, octopus, and calamari with Spanish sofrito and saffron

ROASTED WHOLE TURKEY \$35pp

Raisin stuffing, giblet gravy, cranberry jelly

ROASTED HAM \$35pp

Cinnamon roasted apples, Dijon mustard, horseradish

SUCKLING PIG \$35pp

Cinnamon roasted apples, Dijon mustard, horseradish

ROAST BEEF \$55pp

English style roasted striploin, Yorkshire pudding, gravy, Dijon mustard, and horseradish

ROASTED LEG OF LAMB \$45pp

Roasted baby potatoes, rosemary gravy, mint garlic yogurt
Bahamian lobster tail + \$25 pp



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PLATED DINNER



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NASSAU · BAHAMAS

PLATED DINNER

Select your package amongst 3, 4, or 5 courses.

All menus include bread and butter.

All menus include regular coffee, decaf coffee, hot water, tea assortment.

All allergies must be communicated 2 weeks before the event.

All red meats will be served at medium well temperature.

Additional vegan and vegetarian options available.

Duet of main courses available from the existing selections at \$10 surcharge.

FIVE COURSE MEAL \$130

Select an appetizer

Select a soup OR salad

Select a sorbet

Select a main courses. All main courses include vegetables. Please select the second side dish.

Select a dessert

FOUR COURSE MEAL \$95

Select a soup OR salad

Select a sorbet

Select a main courses. All main courses include vegetables. Please select the second side dish.

Select a dessert

THREE COURSE MEAL \$75

Select a soup OR salad

Select a main courses. All main courses include vegetables. Please select the second side dish.

Select a dessert

SELECTIONS:

APPETIZER

(Doesn't apply to 3 or 4 course packages)

Eggplant caponata with toasted pine nuts and lavash bread (vegan)

Seared sesame crusted tuna with wakame, wasabi drizzle

Beef carpaccio with universale sauce, parmesan cheese, black olives and capers

SOUP OR SALAD

Coconut pumpkin cream

Bahamian conch chowder, traditional or creamy

Lobster bisque

Cream of mushroom with smoked ham

Caesar salad: Romaine hearts, cherry tomatoes, parmesan cheese and garlic croutons

Spinach, strawberry and blue cheese salad with caramelized pecans

SORBET

(Doesn't apply to 3 course packages)

Lemon and pickled ginger

Grapefruit and thyme

Blueberry, rosemary, and lime



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PLATED DINNER

Continued

MAIN COURSE

(main courses with asterisk* apply to 3 course package)

Blackened Snapper / Salmon / *Mahi-mahi. Served with tropical fruit salsa

*Chicken breast stuffed with spinach and Swiss cheese. Served with Dijon mustard sauce

*Roasted pork medallions. Served with blue cheese sauce

Beef petite filet with green peppercorn sauce

Lamb loin. Served with mint au jus

Roasted lamb roulade. Served with mint au jus

Beef petite filet and jumbo shrimps. Served with mushroom ragout

Bahamian lobster tail + \$25 pp

SIDE DISHES FOR THE MAIN COURSE

Garlic parmesan mashed potatoes

Bahamian peas and rice

Mashed sweet potatoes

Baked Bahamian macaroni and cheese

DESSERT

New York-style cheesecake with guava coulis

Vanilla bean cream brûlée with rum soaked berries

Dark and white double chocolate mousse



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AFTER HOURS



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AFTER HOURS

Minimum of 25 guests.
Food selections are displayed for 2 hours and then discarded for health and safety standards.

SOUP AND ROLLS \$12pp

Coconut pumpkin cream
Bahamian conch chowder
Cream of mushroom with smoked ham

NACHOS AND DIPS \$12pp

Corn chips
Salsa
Guacamole
Sour cream
Cheese dip

WINGS & FRIES \$18pp

4 wings each
Chicken wings
Side of BBQ and Buffalo sauce
Steak fries

SMASH SLIDERS \$25pp

(2 smash sliders each)
Lettuce, tomato, onion, pickle, sliced cheese
Mayo, mustard, ketchup
Steak fries

COOKIES AND MILK \$18pp

Chocolate chip cookies
Milk
Non-dairy milk



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KID FRIENDLY CHOICES



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KID FRIENDLY CHOICES

*Select for children (12 and under) as part of your own package.
Maximum of 2 separate selections for event.
Selections are sold as complement to events, not sold as a stand alone meal.
Options for children-only events are available separately.*

PENNE MAMMA ROSA \$20pp

Cream and tomato sauce, served with freshly grated parmesan cheese
Juice of choice (please select in advance)
Chocolate chip cookie

SPAGHETTI AND MEATBALLS \$20pp

Served with freshly grated parmesan cheese
Juice of choice (please select in advance)
Chocolate chip cookie

SMASH BURGER \$25pp

On a brioche bun, served with French fries
Juice of choice (please select in advance)
Fresh Fruit Cup

CHICKEN TENDERS \$25pp

Served with French fries
Juice of choice (please select in advance)
Chocolate brownie

CHEESE OR PEPPERONI PIZZA \$25pp

Individual 10" pizza
Juice of choice (please select in advance)
Chocolate brownie



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MEETING BREAKS



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MEETING BREAKS

Minimum 25 guests.

Breaks packages are designed for 30 to 45 minutes duration.

PARK SQUARE \$42pp

Assorted finger sandwiches
Fruit platter
Assorted chips
House salad with choice of dressing
Regular coffee, decaf coffee, hot water, tea assortment
Assorted sodas and bottled water

KENSINGTON GARDENS \$40pp

Charcuterie board
Fruit platter
Assorted chips
Regular coffee, decaf coffee, hot water, tea assortment
Assorted sodas and bottled water

HYDE PARK \$33pp

Fruit platter
Jumbo chocolate chip cookies
Regular coffee, decaf coffee, hot water, tea assortment
Assorted sodas and bottled water

QUEENS PARK \$33pp

Brownies
Popcorns
Regular coffee, decaf coffee, hot water, tea assortment
Assorted sodas and bottled water

SERENITY \$25pp

Assorted chips
Popcorns
Regular coffee, decaf coffee, hot water, tea assortment
Assorted sodas and bottled water

WEMBLY \$25pp

Assorted sandwiches
Popcorns
Regular coffee, decaf coffee, hot water, tea assortment
Assorted sodas and bottled water



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COCKTAIL RECEPTIONS



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COCKTAIL RECEPTIONS

Minimum 25 pieces per item.

Butler passed.

HORS D'OEUVRES PACKAGES

Packages do not include lamb lollypop, crab cakes, and/or lobster morsels. \$3 additional apply.

Selection of 3 hors d'oeuvres. 1 each per guest. Any combinations of hot and/or cold – \$20 pp

Selection of 4 hors d'oeuvres. 1 each per guest. Any combinations of hot and/or cold – \$26 pp

Selection of 5 hors d'oeuvres. 1 each per guest. Any combinations of hot and/or cold – \$32 pp

HOT HORS D'OEUVRES

Jerk lamb lollypops – \$18 each

Crab cakes with citrus aioli – \$18 each

Coconut coated shrimps – \$8 each

Conch fritters with Bahamian Calypso sauce \$8 each

Frenched jerk chicken wings – \$8 each

Vegetable spring rolls with sweet chili sauce \$6 each (vegan)

Breaded jalapeno poppers \$6 each

Pineapple BBQ meat balls \$6 each

COLD HORS D'OEUVRES

Bahamian lobster morsels with fruit salsa \$18 each

Tuna tartar with guacamole on crostini \$8 each

Poached shrimp with spicy cocktail sauce \$8 each

Prosciutto ham on grissini \$8 each

Smoked paprika deviled eggs \$6 each

Smoked salmon and cream cheese on point toasts \$6 each

Fresh tomato and basil bruschetta - \$6 each (vegan)



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COCKTAIL RECEPTION UPGRADES

Minimum of 25 guests.

Reception stations are displayed for 2 hours and then discarded for health and safety standards.
Each station requires a chef attendant at \$150. One chef per 75 guests.

SUSHI STATION \$40pp

Selection of maki sushi rolls, wasabi, pickled ginger, soy sauce
Vegetable rolls. Cucumber, avocado, vegetables, and sesame seeds
California rolls. Crab stick, avocado, cucumber
Spicy tuna rolls. Ahi tuna, chili, cucumbers, sesame seeds

BEEF SLIDERS STATION \$35pp

Roasted petite fillet, silver dollar rolls, Dijon mustard, mayonnaise, horseradish, and beef au jus

TACO STATION \$30pp

Corn tortilla shells, salsa, guacamole, sour cream, sweet peppers, tomatoes, onions, lettuce, and cheese

Select from:

Blackened Mahi-mahi

Grilled chicken

Pineapple roasted pork

Marinated skirt steak



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OPEN BAR PACKAGES

Prices are per person per hour.

Each bar includes: standard mixers and garnishes, juice, sodas, water.

HOUSE RED, WHITE, & SPARKLING WINE

(please choose 3 varietals from the list plus the sparkling; 4 total)

If additional varietals are wanted, there is a \$40 charge per varietal per bottle

If premium wine upgrades are requested, there is an additional \$18 charge per person per hour

HOUSE WINE

Vina Maipo: Chardonnay, Sauvignon Blanc, Merlot, Cabernet, Sweet Moscato, Montparnasse sparkling

PREMIUM WINE

Carmel Road: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet, Montparnasse Sparkling

DOMESTIC & IMPORTED BEERS

Sands, Kalik, Kalik Light, Kalik Gold, Heineken Zero, Stella Artois, Michelob Ultra, Corona

COLONIAL PACKAGE

1st hour/\$26 2nd hour /\$12 3rd hour/\$10

Galeon Vodka, Galeon Gin, Galeon Rum, Capitan Gold Tequila, Conciere Whiskey, Distillers Scotch

PREMIUM PACKAGE

1st hour/\$31 2nd hour /\$14 3rd hour/\$12

Nemerov Vodka, Beefeater Gin, Bacardi Superior Rum, Jose Cuervo Tequila,
Evan Williams Whiskey, Famous Grouse Scotch

SUPERIOR PACKAGE

1st hour/\$38 2nd hour /\$16 3rd hour/\$14

Titos vodka, Bombay Sapphire Gin, Flor de Cana Rum, Casa Noble Blanco Tequila, Bulleit Bourbon,
Dewars White Label Scotch

*Bartender fees of \$150 will be applied to all bars

*Corkage fees for wines are \$25 per bottle

*Bartenders are required at 1 per 75 guests



Menus can be customized. The customized menu may incur additional costs per person and/or per item(s). Gluten-free and food-sensitive menus are available upon request, subject to additional cost. All items are per person and subject to an 18% Food and Beverage Service Charge, 10% VAT. Food and Beverage pricing is subject to change without notice.

HOST BAR

Charged on consumption per drink.

LIQUORS

Colonial/\$12 Premium/\$14 Superior/\$16

WINES

House/\$12 by the glass

Premium/\$12 by the glass

BEERS

Domestic/\$8

Imported/\$11

NON-ALCOHOLIC

Sodas/Juices/Bottled Waters/\$6

Ciders/\$6 by the glass \$24 per bottle

*Bartender fees of \$150 will be applied to all bars

*Corkage fees for wines are \$25 per bottle

*Bartenders are required at 1 per 75 guests



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CASH BAR

Cashiers are required at \$150 per cashier and will be scheduled as 1 per 125 guests.

Prices are charged per drink and are inclusive of 10% vat and 18% gratuity.

LIQUORS

Colonial/\$14 Premium/\$16 Superior/\$18

WINES

House/\$12 by the glass

Premium/\$15 by the glass

BEERS

Domestic/\$10

Imported/\$12

NON- ALCOHOLIC

Sodas/Juices/Bottled Waters/\$6

Ciders/\$6 by the glass

*Bartender fees of \$150 will be applied to all bars

*Corkage fees for wines are \$25 per bottle

*Bartenders are required at 1 per 75 guests



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SPECIALITY BEVERAGE OPEN BARS

Charged on consumption per drink.

BEER & WINE BAR

1st Hour/\$22 2nd Hour/\$12 3rd Hour/\$10

HOUSE WINE

Vina Maipo: Chardonnay, Sauvignon Blanc, Merlot, Cabernet, Sweet Moscato, Montparnasse sparkling

PREMIUM WINE

Carmel Road: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet, Montparnasse Sparkling

SPARKLING WINE COCKTAIL HOUR

1st Hour/\$24 2nd Hour/\$14

Unlimited Sparkling Wine, Mimosas, and Bellinis (includes cider)

AFTER DINNER PREMIUM CORDIAL STATION

1st Hour/\$26 2nd Hour/\$16

Choose 4 from the following liqueurs:

Baileys Irish Cream, Kahlua, Frangelico, Drambuie, Grand Marnier, Hennesey VS,
Courvoisier VS, Remy Martin VS, Sambuca

*Bartender fees of \$150 will be applied to all bars

*Corkage fees for wines are \$25 per bottle

*Bartenders are required at 1 per 75 guests



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BEVERAGES

BEVERAGES

Freshly Brewed Coffee and Assorted Specialty Teas – \$95 per gallon

Orange, Apple, and Cranberry – \$24 per quart

Freshly Brewed Iced Tea – \$70 per gallon (Unsweetened or Sweet)

Flavored Water – \$75 per gallon

Choice of Watermelon with Lime, Pineapple with Ginger, or Cucumber with Mint

Fresh Homemade Lemonade – \$75 per gallon

Bottled Orange, Apple, and Cranberry Juice – \$6 each

Bottled Mineral Water (Still and Sparkling) – \$6 each

Coconut Waters – \$6 each

Bottled Pellegrino® Sparkling Water – \$6 each

Frappuccinos – \$7 each

Assorted Sodas – \$6 each

Assorted Flavored Soda – \$6 each

Energy Drinks (Red Bull® Regular and Sugar Free) – \$7 each

Fitness Drinks (Gatorade® and Vitamin Water®) – \$7 each

Bottled Naked Juice Smoothies – \$7 each

ALL DAY BEVERAGE PACKAGE – \$54 | HALF DAY – \$28

Freshly Brewed Coffee and Assorted Specialty Tea

Assorted Sodas

Bottled Mineral Water (Still and Sparkling)

Freshly Brewed Iced Tea with Lemon (Unsweetened or Sweet)



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BAKED GOODS

BAKED GOODS

Freshly Baked Jumbo Cookies – \$65 per dozen
(Assortment of Chocolate Chip, Oatmeal Raisin, Macadamia Nut, Vanilla Sugar)

Double Fudge Brownies, and Butterscotch Blondies – \$57 per dozen

Warm Sticky Buns – \$50 per dozen

Assorted Cupcakes – \$55 per dozen

Assorted Mixed Nuts – \$6

CHIPS-N-DIP – \$11

Tri-Color Homemade Tortilla Chips, Homemade Guacamole, Pico de Gallo, Roasted Tomato Salsa,
Cheddar Cheese Sauce, Queso Fresco, Pinto Refried Bean

Warm Jumbo Pretzel Sticks with Whole Grain Mustard – \$57 per dozen



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