



MARGARITAVILLE[®]
Beach Resort
NASSAU, BAHAMAS

Banquet Hall Menu

FOOD AND BEVERAGE

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Margaritaville's Continental Breakfast Buffets

MINIMUM OF 15 GUESTS | GLUTEN-FREE OPTIONS ARE AVAILABLE UPON REQUEST. SUBJECT TO ADDITIONAL COST

Includes freshly brewed coffee and assorted specialty teas | Tropicana orange juice, apple juice, and cranberry juice

Continental Drifter – \$40

- Assorted Mini Pastries, Croissants, and Mini Muffins
- Marmalade, Butter, and Cream Cheese
- Selection of Low-Fat and Greek Yogurts
- Homemade Granola
- Seasonal Sliced Fruits

Bagel Corner – \$42

- Assorted Mini Scones to Include Plain, Guava, Cinnamon and Raisin, Coconut butter, Marmalade, and Cream Cheese
- New York Style Bagels
- Assorted Bagels Served with Assorted Cream Cheeses
- Included: Plain, Grilled Vegetable, Chive and Roast Garlic, Pure Honey-Pecan
- Seasonal Fruit Kebobs with Yogurt-Mint Dipping Sauce

Smoked Salmon – \$50

- Assorted Mini Pastries, Croissants, and Muffins
- Butter, Marmalade, and Cream Cheese
- Smoked Salmon Platter
- Chopped Hard Boiled Eggs, Capers, Diced Red Onions, and Sliced Tomatoes
- Assorted Bagels and Lemon Chive Cream Cheese
- Seasonal Sliced Fruits and Berries

Right Way Home – \$51

- Multi-Grain, White, and Sourdough Toast
- Assorted Pastries, Croissants, and Mini Muffins
- Butter, Jellies, and Preserves
- Free Range Scrambled Eggs with Chives
- Crispy Smoked Applewood Bacon and Hickory Smoked Sausage Links
- Traditional Breakfast Potatoes
- Selection of Individual Low-Fat and Greek Yogurts
- Seasonal Sliced Fruits

Hey Good Lookin' – \$55

- Multi-Grain, White, and Sourdough Toast
- Assorted Pastries, Croissants, and Mini Muffins
- Butter, Jellies, and Preserves
- Free Range Scrambled Eggs with Onions, Peppers, Chorizo, and Pepper Jack Cheese
- Buttermilk Pancakes with Guava Infused Maple Syrup and Whipped Cream
- Crispy Smoked Applewood Bacon
- Country Potatoes with Onions and Peppers
- Selection of Individual Low-Fat and Greek Yogurts
- Seasonal Sliced Fruits and Berries

Margaritaville Way – \$58

- Multi-Grain, White, and Sourdough Toast
- Assorted Pastries, Croissants, and Mini Muffins with Butter, Jellies, and Preserves
- Free Range Scrambled Eggs with Chives
- Corn Flake Crusted French Toast, Wild Berry Compote with Vermont Maple Syrup
- Crispy Smoked Applewood Bacon
- Chicken Apple Sausage
- Oven Roasted Fingerling Potatoes with Caramelized Onions
- Selection of Individual Low Fat and Greek Yogurts with Chopped Strawberries, Seasonal Berries, Homemade Granola, Toasted Coconut, and Candied Walnuts
- Traditional Oatmeal with Brown Sugar, Craisins, Golden Raisins, and Candied Walnuts
- Seasonal Sliced Fruits
- Assorted Cereals with Whole Milk, 2%, and Almond Milk

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.

Plated Breakfast - \$50

EACH BREAKFAST CONSISTS OF TWO COURSES

Choose one juice, one starter, and two sides to accompany your entrée

Basket of assorted Margaritaville baked goods, freshly brewed coffee, and assorted specialty teas | Minimum of 5 Guests

Pre-Set Juice Selections- Select One

- Orange Juice
- Apple Juice
- Cranberry Juice

Starter Selections-Select One

- Seasonal Sliced Fruits
- Oatmeal with Dried Fruits, and Brown Sugar
- Yogurt Parfait with Seasonal Mixed Berries and Homemade Granola Oatmeal with Dried Fruit and Brown Sugar

Entrée Selections-Select One

- Free Range Scrambled Eggs with Herbs, Island Potatoes, and Bacon
- Chicken Apple Sausage, and Manchego Cheese Frittata
- Island Potatoes and Bacon
- Coconut Brioche French Toast, Wild Berry Compote with Vermont Maple Syrup
- Pancake Berry Compote

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Breakfast Enhancements

Omelet Station – \$25 (Chef Attendant at \$150)

Free Range Farm Fresh Egg Station with Diced Ham, Sausage, Bacon Bits, Onions, Peppers, Spinach, Tomatoes, Mushrooms, Cheddar Cheese, Swiss Cheese, Free Range Whole Eggs, and Egg Whites. Egg Beaters are Available Upon Request

Brioche French Toast

Choice of Two – \$30 | Choice of Three – \$40

All are Served with: Fresh Berry Compote, Chocolate Chips, Caramelized Bananas, Whipped Cream, and Vermont Maple Syrup

Smoked Salmon Display – \$30

Hard Boiled Eggs, Capers, Diced Red Onions, Chives, Fresh Dill, Sliced Tomatoes, Assorted Bagels, and Lemon Chive Cream Cheese

Grits Station – \$12

Served with Aged Cheddar, Pepper Jack Cheese, Sweet Green Peas, Butter, Chorizo Sausage, Applewood Bacon Bits, Sour Cream, and Parmesan Cheese Tuile

Traditional Oatmeal – \$14

With Brown Sugar, Craisins, Golden Raisins, and Candied Walnuts

Assorted Individual Cereals – \$8

Assorted Cereals served with Whole Milk, 2% Milk, and Almond Milk

Individual Yogurts – \$10

Assortment of Individual Low-Fat and Greek Yogurts

Bacon, Bacon, Bacon – \$8 - Choose One

Applewood Smoked Bacon, Peppered Bacon, or Turkey Bacon

Breakfast Sausage - \$8 - Choose One

- Pork Link Sausage
- Turkey Sausage
- Chicken Apple Sausage

Yogurt Parfait – \$12 each

Non-Fat Yogurt, Seasonal Mixed Fresh Berries, and Homemade Granola

Free Range Scrambled Eggs – \$10

Free Range Scrambled Eggs with Chives

Potato, Potato, Potato – \$8 - Choose One

- Thyme Roasted Fingerling Potatoes with Paprika, Peppers, Onions, and Parmesan Cheese
- Crispy Homemade Hash Browns
- Morning Potatoes with Onions and Bell Peppers

Whole Fresh Fruit – \$18

Apples, Pears, Bananas, and Oranges

Assorted Pastries, Muffins and Butter Croissants – \$60 per dozen

Assorted Maple-Pecan, Vanilla, Apple, Cinnamon, and Raspberry Pastries Butter Croissants, and Assorted Mini Muffins Served with Butter, Marmalade, Jellies, and Preserves

New York Style Bagels – \$60 per dozen

Assorted Sliced Bagels served with a Variety of Cream Cheeses Including Plain and Low Fat, Jelly, Butter, and Honey

Egg Sandwiches – \$12

Freshly Baked Mini Croissants with Scrambled Eggs, Black Forest Ham, and Extra Sharp Cheddar Cheese

Seasonal Sliced Fruit and Berries – \$12

Fresh Seasonal Fruit Includes Pineapple, Assorted Melons, and Berries

Benedict – \$16

Free Range Poached Eggs, Canadian Bacon, Spinach, and Chipotle Hollandaise, on an English Muffin

Breakfast Burritos – \$18

Scrambled Eggs, Monterey Pepper Jack, Onions, Peppers, and Chorizo Served with Salsa on the Side

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Meeting Break Items

BREAKS ARE PRICED BASED ON 45 MINUTES OF SERVICE

Replenishment of any items after 45 minutes will be charged on consumption

Snack Haven

- Assorted Candy Bars – \$5 each
- Assorted Energy Bars, and Granola Bars – \$5 each
- Individual Bags of Chips, Pretzels, and Cracker Jacks – \$4 each

Jimmy's Blend Snack Mix - \$6

Mini Pretzels and Honey Roasted Peanuts

Individual Vegetable Crudités - \$10

Celery Stalks, Carrot Sticks, and Snap Peas, Served with Ranch, and Cilantro Avocado Sauce

Fruit Kabobs with Lavender Honey Syrup - \$6

Chips-n-Dip - \$15

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

Warm Jumbo Pretzel Sticks with

Whole Grain Mustard - \$57 per dozen

Baked Goods

- Freshly Baked Jumbo Cookies – \$70 per dozen (Assortment of Chocolate Chip, Oatmeal Raisin, Macadamia Nut, and Vanilla Sugar)
- Double Fudge Brownies, and Butterscotch Blondies – \$62 per dozen
- Warm Sticky Buns - \$55 per dozen
- Assorted Cupcakes - \$60 per dozen
- Assorted Mixed Nuts – \$8

Sweet Treats

- Chocolate Decadence, Strawberry Lemonade, Red Velvet or Key Lime
- Häagen-Dazs® Ice Cream Bars – \$7 each
- Frozen Fruit Bars - \$6 each (Gluten-Free, Vegan Options Available Upon Request)

Hummus Display - \$20

Regular and Roasted Red Pepper Hummus, Grilled Pita Wedges, Celery Stalks, and Baby Carrots

Fresh Seasonal Whole Fruit - \$7 each

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
- Frappuccino's – \$7 each
- Assorted Sodas – \$6 each
- Assorted Flavored Soda – \$5 each
- Energy Drinks (Red Bull® Regular and Sugar Free) – \$7 each
- Fitness Drinks (Gatorade® and Vitamin Water®) – \$6 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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Meeting Break Packages

BREAKS ARE PRICED BASED ON 45 MINUTES OF SERVICE

Replenishment of any items after 45 minutes will be charged on consumption | Minimum of 20 guests

Perfect Blend - \$45

- Assorted Artisan Cured Meats to Include Prosciutto, Salami, Sopressata
- Gruyere, Manchego and Swiss
- Whole Grain Mustard, Mixed Olives, and Gherkins
- Rustic Baguettes and Fig Jam
- Assorted Sodas and Bottled Waters
- Freshly Brewed Coffee and Assorted Specialty Teas

Taste of the Bahamas - \$50

- Conch Salad Shots
- Fresh Tropical Conch Salad with Mango, Pineapple, and Fresh Ginger (Can Request Vegetarian)
- Plantain Chips and Chutney
- Mini Guava Duff
- Assorted Sodas to Include Goombay Punch Sodas and Bottled Water

The Good Life - \$35

- Freshly Baked Jumbo Cookies - Assortment of Chocolate Chip, Oatmeal Raisin, Macadamia Nut, and Vanilla Sugar
- Freshly Brewed Coffee and Assorted Specialty Teas
- Assorted Sodas and Bottled Water

Movie Break - \$40

- Minimum of 10 guests
- Tri-Color Nachos with Spinach Dip
- Buttered Popcorn
- Assorted Sodas and Bottled Water

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Deli Buffet Lunch Menu

INCLUDES ICED TEA WITH LEMON, FRESHLY BREWED COFFEE, AND ASSORTED SPECIALTY TEAS

Buffet menu items are displayed for a maximum of two hours to ensure health and safety standards

Nothin' But A Breeze - \$54

Loaded Baked Potato Soup with Applewood Bacon Bits, Scallions, and Cheddar Cheese

Make Your Own Sandwich

- Thinly Sliced Roast Beef, Black Forest Ham, and Slow Roasted Turkey
- Mayonnaise, Whole Grain Mustard, Roasted Tomato Aioli, and Horseradish
- Cream Swiss, Provolone, Muenster, Aged Cheddar White, Wheat,
- Multi-Grain, Assorted Rolls, Lettuce, Tomato, Red Onions, Pickles, and Cornichons
- Homemade Kettle Chips – Choice of Cumin and Paprika Spiced or BBQ Flavored
- Roasted Pepper, Grilled Zucchini, and Cucumber
- Goat Cheese and Focaccia Bread
- Double Chocolate, Oatmeal Raisin, and Macadamia Nut

Halfway Here, Halfway Gone - \$58

- Conch Chowder
- Organic Mixed Baby Greens
- Grape Tomatoes, Feta Cheese, Candied Walnuts, Dried Cherries, and Mixed Baby Greens
- Berry and White Balsamic Vinaigrette
- Pasta Salad with Sundried Tomato Vinaigrette and Roasted Seasonal Vegetables

Pre-Made Sandwich or Wrap Options – Select Three

- Thin Sliced Pastrami, Swiss Cheese, Dijon Mustard, Sliced Dill Pickle, and Toasted Rye Bread
- Grilled Portobello and Roasted Red Pepper Wrap
- Feta Cheese, Olive Tapenade, Baby Kale, and Spinach Tortilla
- Homemade Kettle Chips – Choice of Cumin and Paprika Spiced or BBQ Flavored
- Strawberry Mini Shortcakes

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Lunch Buffet

INCLUDES ICED TEA WITH LEMON OR LEMONADE, ASSORTED BREAD, FRESHLY BREWED COFFEE, AND ASSORTED SPECIALTY TEAS

Menu items are displayed for a maximum of two hours to ensure health and safety standards | Minimum of 25 guests | Additional item each station +\$19

It's Better in the Bahamas - \$70

Soup Selections - Select One

- Conch Chowder
- Pumpkin Bisque
- Lobster Bisque

Salad Selections - Select One

Margaritaville Caesar Salad

Hearts of Romaine, Crispy Onions, Johnny Cake Croutons, Shaved Romano, and Lime Caesar Dressing

Tomato Caprese

Grape Tomatoes, Mozzarella, Basil Pesto, and Aged Balsamic (Gluten-Free)

Chopped Iceberg Salad

Applewood Smoked Bacon, Grape Tomatoes, Bermuda Onions, Candied Walnuts, Asher Blue Cheese, and Chipotle Ranch Dressing (Gluten-Free)

Roasted Beets and Feta Salad

Roasted Beets and Feta Cheese Frisée, Toasted Almonds, and Champagne Vinaigrette (Gluten Free)

Entrée Selections - Select Two

- Pan Seared Salmon with Roasted Red Pepper Coulis (Gluten-Free)
- Spice Rubbed Pork Loin with Apple Demi-Glace (Gluten-Free)
- Penne Pasta with fresh Basil Pesto, Cremini Mushrooms, Sundried Tomatoes, Spinach, and Olive Oil
- Ginger Garlic Marinated Tenderloin Tips with Pearl Onions, and Natural Jus (Gluten-Free)
- Herb Marinated Chicken Breast, Caper, and Tomato Relish

Side Selections - Select Two

- Margaritaville Island Peas 'n Rice
- Yukon Gold Roasted Garlic Whipped Potatoes
- Oven Roasted Seasonal Vegetables
- Roasted Potatoes

Dessert Selections - Select Two

- NY Style Cheesecake
- Tropical Fruit Tartlets
- Key Lime Meringue Bites with Orange Whipped Cream
- Double Fudge Brownies

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Lunch Buffet

INCLUDES ICED TEA WITH LEMON OR LEMONADE, ASSORTED BREAD, FRESHLY BREWED COFFEE, AND ASSORTED SPECIALTY TEAS

Menu items are displayed for a maximum of two hours to ensure health and safety standards | Minimum of 25 guests

Homecoming Luncheon - \$105

Soup Selections - Select One

- Conch Chowder
- Bahamian Split Pea Soup
- Spicy Lobster Bisque

Salad Selections - Select One

Margaritaville Caesar Salad

Hearts of Romaine, Grape Tomatoes, Crispy Onions, Sourdough Crostini, Shaved Romano, and Lime Caesar Dressing

Iceberg Wedge Salad

Applewood Smoked Bacon, Grape Tomatoes, Candied Walnuts, Blue Cheese, and Chipotle Ranch Dressing (Gluten-Free)

Tomato Caprese

Grape Tomatoes, Mozzarella, Basil Pesto, and Aged Balsamic (Gluten-Free)

Entrée Selections - Select Two

- Cornish Hens with Bahamian Seafood Stuffing
- Grilled Mahi Mahi with Mango Salsa
- Spicy Fried Snapper with Caramelized Onions
- Grilled BBQ Chicken
- Pineapple Rum Glazed BBQ Ribs
- Bahamian Golden Fried Fish Fingers
- Grilled Mini Sirloin Steak (3oz) with Mushrooms and Caramelized Onions

Side Selections - Select Two Hot and One Cold

Hot Option

- Margaritaville Island Peas 'n Rice
- Bahamian Corn and Rice
- Bahamian Baked Macaroni and Cheese
- Yukon Gold Roasted Garlic Whipped Potatoes
- Buttered Broccoli and Cinnamon Glazed Carrots
- Shallot Sautéed Green Beans with Oven Roasted Seasonal Vegetables
- Cheesy Scallop Potatoes
- Herb Roasted Fingerling Potatoes

Cold Option

- Bahamian Cole Slaw
- Bahamian Potatoes Salad
- Beets

Desserts - Select Two

- Pineapple Tart
- Guava Duff
- Mini Rum Cakes
- NY Style Cheesecake with Guava Coulis

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Plated Lunch

INCLUDES FRESH ROLLS AND BUTTER, ICED TEA WITH LEMON AND/OR LEMONADE, FRESHLY BREWED COFFEE, AND ASSORTED SPECIALTY TEAS

Minimum of 5 guests

Escape to Margaritaville - \$85

Soup Selections - Select One

- Tomato Basil Bisque
- Butternut Squash Bisque
- Conch Chowder

Salad Selections - Select One

Mozzarella Salad

Fresh Mozzarella Cheese, Heirloom Tomatoes, and Micro Basil Balsamic Vinaigrette (Gluten-Free)

Margaritaville Caesar Salad

Hearts of Romaine, Grape Tomatoes, Crispy Onions, Sourdough Crostini, Shaved Romano, Lime Caesar Dressing

Organic Mixed Baby Greens

Grape Tomatoes, Feta Cheese, Candied Walnuts, Dried Cranberries, and White Balsamic Vinaigrette (Gluten-Free)

Iceberg Wedge Salad

Applewood Smoked Bacon, Grape Tomatoes, Candied Walnuts, Blue Cheese, and Chipotle Ranch Dressing (Gluten-Free)

Entrée Selections - Select One

Each Entrée Selection will Include
Chef's Choice of a Seasonal Vegetable

Pan Seared Salmon

Pecorino Polenta, Fennel Salad, and Smoked Tomato Coulis (Gluten-Free)

Ginger Garlic Marinated Grilled Chicken Breast

Cilantro Lime Rice and Passion Fruit Beurre Blanc

Tuscan Seared Chicken Breast

Orzo and Lavender Honey Jus

Citrus Glazed Red Snapper

Herb Scented Quinoa and Citrus Beurre Blanc

Herb-Grilled NY Strip Loin Steak

Yukon Mashed Potatoes and Zinfandel Reduction (Gluten-Free)

Petite Filet Mignon (4oz) + \$15

Roasted Fingerling Potatoes and Red Wine Demi (Gluten-Free)

Dessert Selections - Select One

- NY Style Cheesecake with Guava Coulis
- Key Lime Meringue Tart with Orange Crisp
- Raspberry and White Chocolate Panna Cotta
- Chocolate Cake with Whipped Cream and Strawberry Sauce
- Caribbean Rum Cake with Raspberry Sauce, and Whipped Cream

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Buffet Dinner

INCLUDES FRESH ROLLS AND BUTTER, ICED TEA WITH LEMON AND/OR LEMONADE, FRESHLY BREWED COFFEE, AND ASSORTED SPECIALTY TEAS

Menu items are displayed for a maximum of two hours to ensure health and safety standards | Minimum of 25 guests

The Bahamian Ting at Margaritaville - \$125

Soup Selection – Select One

- Roasted Mushroom Bisque
- Lobster Bisque
- Conch Chowder

Salad Selections – Select Two

Margaritaville Caesar Salad

Hearts of Romaine, Grape Tomatoes, Crispy Onions, Focaccia Croutons, Shaved Romano, and Lime Caesar Dressing

Pumpkin Seed and Mango Greens

Organic Mix Greens, Diced Dried Mango, Feta Cheese, Toasted Pumpkin Seeds, Grape Tomatoes, and House Dressing (Gluten-Free)

Tomato Caprese

Grape Tomatoes, Ciliegine Mozzarella, Basil Pesto, and Aged Balsamic (Gluten-Free)

Chopped Iceberg Salad

Applewood Smoked Bacon, Grape Tomatoes, Candied Walnuts, Stilton Blue Cheese, and Chipotle Ranch Dressing (Gluten-Free)

Baby Spinach Salad

Orange Segments, Bleu Cheese, Toasted Almonds, Bacon, and Caramelized Onion Vinaigrette (Gluten-Free)

Roasted Beets

Roasted Beets and Arugula with Goat Cheese, Toasted Almonds, and Champagne Vinaigrette (Gluten-Free)

Entrée Selections – Select Two

- Chicken Breast with Shrimp stuffing Honey-Ginger Drizzle
- Coconut Dusted Snapper with Red Pepper Beurre Blanc
- Bahamian Lobster Tails, Beurre Blanc, Drawn Butter, and Lemon - **Add \$30**
(Only 2 pieces per person) Seasonal
- Sweet Calypso Pork Kabobs with Tamarind Glaze
- Sliced Prime New York Strip Sirloin with Merlot Reduction – **Add \$30**
- New Zealand Lamb Chops with Rosemary Jus, and Mint Chimichurri – **Add \$40**

Side Selections – Select Two

- Wild Rice Pilaf
- Herb Roasted Fingerling Potatoes
- Citrus Glazed Baby Carrot
- Seared Spiced Broccolini
- Oven Roasted Seasonal Vegetables

Dessert Selections – Select One

- Pina Colada Bread Pudding with Vanilla Bean Sauce
- Mini Guava Duff with Myers Rum Anglaise
- Homemade Tiramisu Espresso Cups with Cocoa Dust
- Assorted Fruit Petit Tarts

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Buffet Dinner

BUFFET DINNER INCLUDES FRESH ROLLS AND BUTTER, FRESHLY BREWED COFFEE, AND ASSORTED SPECIALTY TEAS

Menu items are displayed for a maximum of two hours to ensure health and safety standards | Minimum of 25 guests

Celebration Dinner - \$100

Soup Selection – Select One

- Cream of Mushroom Soup
- Pumpkin Bisque
- Butternut Squash

Salad Selections – Select One

Margaritaville Caesar Salad

Hearts of Romaine, Crispy Onions, Focaccia Croutons, Shaved Romano, and Lime Caesar Dressing

Chopped Iceberg Salad

Applewood Smoked Bacon, Grape Tomatoes, Candied Walnuts, Stilton Blue Cheese, and Chipotle Ranch Dressing

Baby Spinach Salad

Orange Segments, Bleu Cheese, Toasted Almonds, Bacon, and Caramelized Onion Vinaigrette

Entrée Selections – Select Two

Each Entrée served with Chef's choice of one Seasonal Market Vegetable

- Grilled Chicken Breast with Wild Mushroom Brandy Sauce
- Sweet Calypso Sliced Pork Loin with Tamarind Glaze
- Coconut Dusted Snapper with Red Pepper Beurre Blanc
- Grilled Mini Sirloin Steak (3oz) with Mushrooms and Sautéed Onions

Side Selections – Select Two

- Wild Rice Pilaf
- Margaritaville Island Peas 'n Rice
- Yukon Gold Roasted Garlic Whipped Potatoes
- Herb Roasted Fingerling Potatoes
- Roasted Seasonal Vegetables

Dessert Selections – Select Two

- NY Style Cheesecake
- A Layered Chocolate Cake
- Raspberry and White Chocolate Panna Cotta
- Caribbean Rum Cake with Raspberry Sauce, and Whipped Cream

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Plated Dinners

INCLUDES FRESH ROLLS AND BUTTER, FRESHLY BREWED COFFEE, AND ASSORTED SPECIALTY TEAS

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The Bahamian Ting – \$100

Soup Selection

Spiny Lobster Bisque

Off “Da Grill” Entrée – Select One

All Entrées automatically come with Chef's Choice of Seasonal Vegetables

- Grilled Mini Sirloin Steaks with Wild Mushroom Demi, and Onions
- Grilled Snapper Filet with Herbs, Spices, Plantains, and Natural Juices
- Grilled Jerk Chicken Breast with Pineapple-Mint Salsa

Sides – Select One

- Bahamian Green Peas n' Rice with Coconut Milk
- Baked Macaroni and Cheese

Dessert – Select One

- Pineapple Tart
- Guava Cheesecake
- Mini Rum Cakes

Island Vibes at Margaritaville – \$95

Soup Selection

Pumpkin Bisque

Salad Selection

Spinach Salad

Strawberries, Candied Walnuts, Pear Tomatoes, Feta Cheese, and Orange Vinaigrette

Entrée – Select One

All Entrées automatically come with Chef's Choice of Seasonal Vegetables

- Caribbean Jerk Chicken with Grilled Pineapple Salsa
- Pan Seared Red Snapper with Heirloom Tomatoes and Basil Chutney, and Sour Orange Essence

Sides – Select One

- Cuban Black Beans and Rice
- Lemon Scented Broccolini
- Roasted Sweet Potato Hash

Dessert – Select One

- Key Lime Meringue Pie Bites
- Chocolate Mousse Cups
- White Chocolate Raspberry Cheesecake

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Plated Dinner

EACH DINNER CONSISTS OF FOUR COURSES

Please select one soup and salad, two entrées, and choice of one dessert | fresh rolls and butter | All dinners include coffee and tea service

Sun, Sand and Sea at Margaritaville Package - \$135

Soup Selection - Select One

- Roast Corn and Crab Chowder
- Conch Chowder
- Lobster Bisque
- Wild Mushroom Bisque
- Broccoli and Cheddar Soup

Salad Selections - Select One

Mozzarella Salad

Mozzarella Cheese, Heirloom Tomatoes, and Balsamic Vinaigrette

Caesar Salad

Hearts of Romaine, Grape Tomatoes, Sourdough Crostini, Shaved Romano, and Caesar Dressing

Little Gem Salad

Gem Lettuce, Mixed Baby Greens, Danish Bleu Cheese, Grape Tomatoes, Bacon, Red Onion, Eggs, Candied Almonds, Dried Cranberries, and White Balsamic Vinaigrette

Iceberg Wedge Salad

Applewood Smoked Bacon, Grape Tomatoes, Candied Walnuts, Stilton Blue Cheese, Chipotle Ranch Dressing

Pumpkin Seed and Mango Greens

Organic Mix Greens, Diced Dried Mango, Feta Cheese, Toasted Pumpkin Seeds, Grape Tomatoes, and House Dressing

Margaritaville Caesar Salad

Hearts of Romaine, Grape Tomatoes, Sourdough Crostini, Shaved Romano, and Caesar Dressing

Entrée Selections (Dual) - Select Two

All Entrées selections to include Seasonal Vegetables

Marinated Grilled Chicken Breast

Key Lime Beurre Blanc

Slow Braised Short Ribs

Red Wine Reduction

Citrus Glazed Nassau Grouper

Quinoa with Roasted Vegetables and Citrus Beurre Blanc

Spiced Rubbed Filet Mignon

Red Wine Demi

Herb Crusted Atlantic Salmon

Saffron Reduction

Teriyaki BBQ Glazed Chicken Breast

Pineapple Mango Salsa

Starch - Select One

- Mashed Potatoes
- Saffron Rice
- Roasted Fingerling Potatoes

Dessert Selections - Select One

Individual Servings Cheesecake

NY Style Cheesecake with Guava Coulis

Brûlée of Your Crème

Vanilla Bean Crème Brûlée with Drunken Berries
Homemade Tiramisu Cappuccino with Cocoa

Double Key Lime Creation

Half Key Lime Pie, Half Key Lime Cheesecake Topped with Fresh Whipped Cream, and White Chocolate Garnish

Chocolate Mousse Duo

Dark Chocolate and White Chocolate Mousse Over Moist Chocolate Cake

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Cocktail Reception

DISPLAYED OR BUTLER PASSED

Minimum 25 pieces per item

Cold Hors d'Oeuvres

- Tropical Tomato Bruschetta – \$5 each
- Bamboo Skewers of Cherry Tomatoes, Mozzarella, and Balsamic Drizzle – \$5 each
- Watermelon with Goat Cheese and Balsamic Drizzle - \$5 each
- Sundried Tomato Tapenade on Crostini with Shaved Parmesan – \$5 each
- Mushroom Crostini Goat Cheese and Herb Spread – \$6 each
- Prosciutto and Seasonal Melon with Balsamic Syrup – 6 each
- Margaritaville Jerk Shrimp and Tomato Bruschetta – \$7 each
- Roasted Beef Tenderloin, Caramelized Onion on Crostini – \$7 each
- Smoked Salmon, Crème Fraîche, Chives on French Blinis – \$7 each
- Tuna Tartar, Pickled Ginger, Wonton Chip, and Wasabi Cream – \$7 each
- Chile Lime Lobster Margarita Shooters with Blanco Tequila – \$8 each
- Spiny Lobster Bites, Dynamite Sauce, and Micro Greens– \$10 each
- Grilled Jumbo Tiger Shrimp in Gazpacho Shot – \$10 each

Hot Hors d'Oeuvres

- Vegetable Spring Roll with Plum Sauce – \$5 each
- Spinach and Feta Cheese in Phyllo – \$5 each
- Vegetable Empanada with Romesco Sauce – \$6 each
- Pork Pot Stickers with Asian Dipping Sauce – \$6 each
- Chicken Satays with Soy Ginger Glaze – \$6 each
- Local Conch Fritters with Mary Rose Sauce – \$7 each
- Beef Empanada with Red Wine Reduction – \$7 each
- Firecracker Tiger Shrimp with Mango Chutney Sauce – \$7 each
- Calypso Coconut Shrimp with Horseradish Orange Marmalade – \$7 each
- Beef Satays with Shoyu and Green Onion Sauce – \$7 each
- Miniature Crab Cake with Grilled Avocado Aioli – \$10 each
- Petite Beef Wellingtons with Merlot Demi Reduction – \$10 each
- Grilled Lamb Chops with Mint Chutney – \$10 each

Hors d'Oeuvres Packages

Selection of 5 Hors d'Oeuvres - \$65 per guest (2 Cold and 3 Hot)

1 hour (based on 3 pieces per guest) – Lamb Chops are \$3 additional

Selection of 7 Hors d'Oeuvres - \$75 per guest (3 Cold and 4 Hot)

2 hours (based on 4 pieces per guest) – Lamb Chops are \$3 additional

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Reception Display

MINIMUM OF 15 GUESTS

Fresh Chilled Seafood

- Jumbo Gulf Shrimp and Horseradish Cocktail Sauce – \$7 each
- Oysters on the Half Shell and Champagne Mignonette – \$7 each

Deluxe Fresh Vegetable Crudité – \$18

Red Pepper Aioli and Herbed Ranch

Domestic Cheese Display – \$18

Cheddar, Swiss, and Smoked Gouda, Fresh Berries, Crackers, and Crostini

Volcano Nachos Display – \$15

(Chef Attendant Optional at \$150 to make Fresh Guacamole)

Deconstructed Presentation of Homemade Tortilla Chips topped with Chili, Cheddar Cheese Sauce, Fresh Guacamole, Sour Cream, Jalapeños, Pico de Gallo, Tomatoes, and Scallions

Gourmet Salad Display – \$32

Organic Mixed Baby Greens, Hearts of Romaine, and Baby Arugula, Grape Tomatoes, Cucumbers, Beets, French Beans, Radishes, Shredded Carrots, Toasted Pumpkin Seeds, Candied Walnuts, Marinated Olives, Sliced Strawberries, Pickled Red Onions, Focaccia, Croutons, Chickpeas, Hard Boiled Chopped Egg, Crispy Smoked Bacon, Bits, Feta Cheese, Parmesan Cheese, Bleu Cheese Crumbles, Balsamic, Vinaigrette, Caesar and Ranch Dressings, Oil, and Vinegar

Fruit Display - \$40

Seasonal Fruits and Assorted Breads and Crackers

Mini Cheeseburgers in Paradise Station - \$30

Based on three per person (2 Beef, 1 Chicken)

Deconstructed Presentation Grilled Beef Sliders with American Cheese, Shaved Lettuce, and Sliced Tomato, Paradise Island Sauce, on Brioche Rolls, Grilled Chicken Sliders with Chipotle Mayo and Tomato Jam - Served with Traditional Condiments

Chef's Choice of Artisan Cheese and Fruit Display – \$60

Brie, Manchego, Blue Cheese, Grafton Aged White Cheddar, Sliced Breads, Crackers, Berries, Seedless Grapes, and Fig Marmalade

Charcuterie Board – \$55

Prosciutto, Handcrafted Salami, Sopressata, Tomato and Mozzarella, Olives and Marinated Roasted Vegetables, and Assorted Breads and Crackers

Hand Crafted Sushi Rolls and Sashimi – \$90

(Minimum of 25 guests, 5 pieces per guest,

Sushi Chef Attendant Optional at \$225, One per 75 guests)

Assorted Sushi Rolls of California, Spicy Tuna, Shrimp Tempura, Hamachi, Scallion, Vegetable, and Smoked Salmon Cream Cheese Rolls. Faroe Island Salmon Sashimi, Yellowfin Tuna Sashimi, Hamachi Yellowtail, Sashimi Served with Wasabi, Pickled Ginger, and Low Sodium Soy Sauce

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Reception Action Station - Island Paradise

RECEPTION STATIONS ARE DISPLAYED FOR A MAXIMUM OF TWO HOURS TO ENSURE HEALTH AND SAFETY STANDARDS

Each station requires Chef attendant at \$150 | One per 75 guests, minimum of 20 guests

Pasta – \$65 – Select Two

- Cheese Tortellini with Peas, Tomato, Parmesan, and Alfredo Sauce
- Penne Pasta with Chicken, Mushroom, Spinach, Asiago Cheese, and Tomato Basil Sauce
- Wild Mushroom Risotto with Asparagus Tips, and Parmesan
- Fresh Gnocchi with Prosciutto, Spinach, Sundried Tomato Pesto Cream, and Shaved Parmesan

Add Shrimp - \$10

Cheeseburger in Paradise Station – \$40

Choose Two Burgers / Deconstructed Presentation Non-Refundable
Grill Rental at \$525 for Outdoor Functions Only
Served with a Relish Display

Signature Cheeseburger topped with American Cheese

Lettuce, Sliced Tomato, Paradise Island Sauce, Rancho Deluxe Bacon
Cheeseburger Topped with Monterey Jack Cheese,
Applewood Smoked Bacon with Ranch Dressing

Black-n-Bleu Burger topped with Applewood Smoked Bacon

Lettuce, Tomato, and Bleu Cheese Dressing

Cheddar BBQ Burger topped with Vermont Extra Sharp Cheese

Applewood Smoked Bacon, Pickled Red Onions, and BBQ Aioli

Conch Station – \$100

Bahamian Conch Salad, Cracked Conch, and Conch Fritters

Come Monday Ceviche Station - \$125

Traditional Hog Snapper Ceviche, Fresh Tuna Ceviche,
Conch Ceviche, Goat Pepper Sauce, Tropical Fruit Salsa, and
Coconut Curry Johnny Cake Breadsticks

Beach Taco Station - \$90

Chef Attendant Optional at \$150 to make Fresh Guacamole

Beach Taco Station with Chipotle Marinated Skirt Steak,
Braised Pork Carnitas, Chicken Tinga, Pico de Gallo,
Shredded Monterey Jack Cheese, Salsa Verde, Lime Sour Cream,
Roasted Tomato Salsa, Queso Fresco, Peppers, Onions, Chopped Cilantro,
Shredded Lettuce, Diced Tomatoes, Fresh Guacamole,
Fresh Corn Tortillas, and Taco Shells

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Margaritaville Carnivorous Habits

EACH STATION REQUIRES A CHEF ATTENDANT AT \$150

One per 75 guests | Prices are per person

Herb Crusted Prime Rib of Beef – \$90

Minimum of 25 guests

Natural Jus, Horseradish Cream, Grain Mustard, and Yorkshire Pudding

Grilled Herb Rubbed Tenderloin of Beef – \$100

Minimum 20 guests

Black Truffle Au Jus and Horseradish Cream

Thyme Scented French Cut Turkey Breast – \$50

Minimum 20 guests

Pan Gravy, Cranberry Marmalade, Hot Mustard Sauce, and Sage Stuffing

Herb de Provence Rubbed Leg of Lamb – \$80

Minimum 40 guests

Natural Rosemary Jus, Mint Chimichurri, and Country Rolls

Mojo Marinated Pork Loin – \$60

Minimum 25 guests

Natural Jus, Grain Mustard, Apple Chutney, and Country Rolls

Roast Whole Suckling Pig - \$75

Minimum 35 guest

Boiled Provisions (cassava, sweet potatoes, Red Bliss Potatoes),
Apple Chutney, and Country Rolls

Roasted Steamship Round – \$80

Minimum 60 guests

Natural Jus, Horseradish Sauce, and Sourdough Rolls

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It's 5 O'clock Somewhere

A BARTENDER FEE OF \$150 WILL BE APPLIED TO ALL BARS

One bartender per 75 guests | \$25 Corkage fee

Open Bar Packages

(Prices are per Person, per Hour)

Each Bar Package includes House Margaritas (Rocks or Straight-Up), House Red, White Wine, and Sparkling Wine, Domestic, Imported (Bud light, Heineken, Corona), and Local Beers (Sands, Kalik), Still and Sparkling Waters, Bottled Juice, and Assorted Sodas

Signature Bar

Margaritaville Silver and Gold Rum, Margaritaville Silver Tequila, Gordon's Gin, Stolichnaya Vodka, Jim Beam, Dewar's White Label Scotch, and Peach Schnapp.

1 Hour - \$25 | 2 Hours - +\$11 | Additional Hours + \$10 per Hour

Premium

Tito, Ketel One Vodka, Tanqueray Gin, Bombay Sapphire Gin, Margaritaville Dark Rum, Margaritaville Silver and Gold Rum, Bacardi White and Gold, Malibu Rum, Peach Schnapp, Hennessy, Margaritaville Gold, Tequila, Jack Daniels, Whiskey, and Johnnie Walker Black Scotch Whiskey

1 Hour - \$29 | 2 Hours - +\$13 | Additional Hours + \$10 per Hour

Host Bar

(Charged on Consumption per Drink)

Liquors Select

Signature \$12 | Premium - \$15

Wines

House Wine - \$12 per Glass
House Red and White by the Bottle \$48

Beers

Domestic - \$8 | Import - \$9

Non-alcoholic

Sodas / Juices / Mineral Waters - \$5
Cider \$6 per Glass
Cider \$24 per Bottle

Cash Bar

Cashier Fee of \$150 Additional, One Cashier per 125 Guests (Charged on Consumption per Drink, Prices are Excluding Service Charge, Tax, and Fee)

Liquors

Signature - \$14 | Premium - \$17

Wines

House Wine Red and White - \$14 per Glass
House Wine by the Bottle - \$52

Beers

Domestic - \$10 | Import - \$11

Non-alcoholic

Sodas / Juices / Bottled Still and Sparkling - \$6

All items subject to a 18% Food and Beverage Service Charge, 10% VAT. Additional add on items are available upon request.
Food and Beverage pricing are subject to change without notice.

It's 5 O'clock Somewhere Continued

A BARTENDER FEE OF \$150 WILL BE APPLIED TO ALL BARS

One bartender per 75 guests | \$25 Corkage fee

Open Bar Packages

(Prices are per Person, per Hour)

Each Bar Package includes House Margaritas (Rocks or Straight-Up), House Red, White Wine, and Sparkling Wine, Domestic, Imported (Bud light, Heineken, Corona), and Local Beers (Sands, Kalik), Still and Sparkling Waters, Bottled Juice, and Assorted Sodas

Specialty Bars Open

Beer and Wine Bar

House Red and White Wine, Sparkling Wine, Domestic and Imported Beers, Still and Sparkling Waters, Bottled Juice, Assorted Sodas, and Cider

1 Hour – \$21 | 2 Hours – +\$11 | Additional Hours + \$10

Open Bar Soda and Juice Bar

Mineral and Sparkling Waters, Bottled Juice, and Assorted Sodas

1 Hour – \$15 | 2 Hours – \$21 | 3 Hours – \$27 | 4 Hours – \$34

Cordials and Cognacs

(Charged on Consumption per Drink) Based on a 1 oz. serving

Bailey's, Cointreau, Disaronno, Frangelico, Drambuie, Grand Marnier, Kahlua, Sambuca, Southern Comfort, Campari, Courvoisier, Remy Martin, and Hennessy - \$15 Each

Sparkling Wine Cocktail Hour

Unlimited Sparkling Wine, Mimosas, and Bellinis (Includes Cider available, Bottled Water)

1 Hour – \$21 | 2 Hours – +\$10 | Additional Hours +\$10
Optional: \$11 per Glass

Bloody Mary Station

Variety of Bloody Mary Drinks with Specialty Garnish
(Charged on Consumption per Drink)

Select – \$12 | Additional Hours + 10

All items subject to a 18% Food and Beverage Service Charge, 10% VAT. Additional add on items are available upon request.
Food and Beverage pricing are subject to change without notice.