BANQUET MENUS AND GUIDELINES 2019

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE

PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED

SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

CONTENTS

ITEM	PAGE NUMBER
GROUP ARRIVAL AND REGISTRATION	3
BREAKFAST BUFFETS	4 / 5
BREAKFAST ENHANCEMENTS	6
BOXED BREAKFAST	7
COFFEE BREAKS	8 / 9
AFTERNOON HIGH TEA	10
INDIVIDUAL BREAK SELECTION	11
SANDWICHES	12
SUSHI SELECTION	13
WORKING LUNCH BUFFETS	14 / 17
BOXED LUNCHES	18
CANAPÉS	19
CULINARY STATIONS	20 / 22
PLATED DINNER FULL SELECTION	23 / 28
SUGGESTED BUFFET DINNERS	29 / 32
BARS	33 / 34
FOOD TASTINGS	35
CATERING POLICIES	36 / 37
SITE FEES	38

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

GROUP ARRIVAL AND REGISTRSATION

MINIMUM 10 GUESTS / 60 MINUTES

MORNING WELCOME

ASSORTED MINI CROISSANTS AND DANISH PASTRIES (2/PCS EACH), HOMEMADE COOKIES (2/PCS EACH)

MINI VANILLA TARTS, ÉCLAIR AND MACAROONS

$22.00 PER PERSON

AFTERNOON WELCOME

MINI SANDWICH SELECTION: (3P/PERSON)

MIXED VEGETABLE AND GOAT CHEESE,

CHICKEN SALAD

SMOKED SALMON

MINI FRENCH PASTRIES:

VANILLA TART, ECLAIRS, MACAROONS, CHOCOLATE COVERED STRAWBERRIES

FRUIT JUICES SELECTION: ORANGE, GRAPEFRUIT, APPLE AND V8

$27.00 PER PERSON

EVENING WELCOME

SPICY POPCORN, NUTS, CHIPS, ROASTED PEPPER HUMMUS

MINI SANDWICH SELECTION: (3P/PERSON)

MIXED VEGETABLE AND GOAT CHEESE,

CHICKEN SALAD

SMOKED SALMON

FRUIT JUICE SELECTION: ORANGE, GRAPEFRUIT, APPLE AND V8

$29.00 PER PERSON

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE

PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED

SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

BREAKFAST BUFFETS

MINIMUM 10 GUESTS

EASY BREAKFAST

SELECTION OF FRUIT JUICES (YOUR CHOICE OF 3)
CALIFORNIA ORANGE, RUBY GRAPEFRUIT, APPLE, CRANBERRY

HOMEMADE BREAKFAST MINI PASTRIES (3 P/PERSON)
BUTTER CROISSANTS, ASSORTED DANISH, CHOCOLATE MUFFINS

WHITE AND WHOLE WHEAT BREADS, CREAM CHEESE, BUTTER AND PRESERVES

WHOLE MILK, SKIM MILK, ALMOND AND SOY MILK
(ON REQUEST LACTOSE FREE MILK)

FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE
SELECTION OF FINE ENGLISH TEA WITH LEMON AND HONEY
$24.00 PER PERSON

PAGET CONTINENTAL BREAKFAST

SELECTION OF FRUIT JUICES (YOUR CHOICE OF 3)
CALIFORNIA ORANGE, RUBY GRAPEFRUIT, APPLE, CRANBERRY

HOMEMADE BREAKFAST MINI PASTRIES (3 P/PERSON)
BUTTER CROISSANTS, ASSORTED DANISH, CHOCOLATE MUFFINS

WHITE AND WHOLE WHEAT BREADS, CREAM CHEESE, BUTTER AND PRESERVES

SEASONAL FRUIT SALAD
WATERMELON, MELON, STRAWBERRY, PINEAPPLE, PEAR AND APPLE

SELECTION OF INDIVIDUAL BOXED BREAKFAST CEREAL

WHOLE MILK, SKIM MILK, ALMOND AND SOY MILK
(ON REQUEST LACTOSE FREE MILK)

FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE
SELECTION OF FINE ENGLISH TEA WITH LEMON AND HONEY
$34.00 PER PERSON

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

SOUTHSHORE BREAKFAST

SELECTION OF FRUIT JUICES (YOUR CHOICE OF 3)
CALIFORNIA ORANGE, RUBY GRAPEFRUIT, APPLE, CRANBERRY

HOMEMADE BREAKFAST MINI PASTRIES (3 P/PERSON)
BUTTER CROISSANTS, ASSORTED DANISH, CHOCOLATE MUFFINS

WHITE AND WHOLE WHEAT BREADS, CREAM CHEESE, BUTTER AND PRESERVES

SEASONAL FRUIT SALAD
WATERMELON, MELON, STRAWBERRY, PINEAPPLE, PEAR AND APPLE

HOMEMADE GRANOLA WITH RAISINS AND CRANBERRIES

SELECTION OF INDIVIDUAL BOXED BREAKFAST CEREAL

SELECTION OF FRUIT AND PLAIN YOGURT

WHOLE MILK, SKIM MILK, ALMOND AND SOY MILK
(ON REQUEST LACTOSE FREE MILK)

HOT
SCRAMBLED EGGS
BLACK FOREST HAM AND CHEESE MUFFINS
COUNTRY STYLE PORK OR CHICKEN SAUSAGES
CRISPY APPLEWOOD SMOKED BACON
BREAKFAST POTATO (SWEET AND YUKON)
SAUTEED MUSHROOMS

FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE
SELECTION OF FINE ENGLISH TEA WITH LEMON AND HONEY
$46.00 PER PERSON

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

BREAKFAST ENHANCEMENTS

SAVORY CROISSANT
SCRAMBLED EGG, APPLEWOOD BACON, CHEDDAR CHEESE, TOMATO CHUTNEY, CHEESE CROISSANT
$ 9.00 PER PERSON

BREAKFAST SANDWICH
ENGLISH MUFFIN, BLACK FOREST HAM, CHEDDAR CHEESE, MUSHROOM
$ 9.00 PER PERSON

BERMUDA FISH CAKE
TRADITIONAL ISLAND COD FISH CAKE WITH HOMEMADE BANANA CHUTNEY
$8.00 PER PERSON

SCOTTISH SMOKED SALMON
TOMATO, ONION, CAPERS, CUCUMBER, CHIVES CREAM CHEESE, BOILED ORGANIC EGG
$ 10.00 PER PERSON

SLICED CHEESE
EMMENTAL, CHEDDAR, MONTEREY
$ 6.00 PER PERSON

SLICED CURED COLD CUTS
SMOKED TURKEY, PASTRAMI, SALAMI
$9.00 PER PERSON

LIVE OMELETTE STATION
SELECTION OF TOPPINGS
$8.00 PER PERSON (CHEF FEE NOT INCLUDED)

EGGS BENEDICT
TOASTED ENGLISH MUFFIN, APPLEWOOD BACON, POACHED EGG, ASPARAGUS, HOLLANDAISE SAUCE
$ 10.00 PER PERSON

BRIOCHE FRENCH TOAST
WHIPPED CREAM, MAPLE SYRUP, BERRY COMPOTE
$ 12.00 PER PERSON

PANCAKES
WHIPPED CREAM, MAPLE SYRUP, BERRY COMPOTE
$8.00 PER PERSON

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

BOXED BREAKFAST

BOX #1
TRIO OF CROISSANT, DANISH AND CHOCOLATE MUFFIN
WHOLE FRUIT
FRUIT YOGURT
BUTTER AND STRAWBERY JAM
GRANOLA BAR
ORANGE JUICE OR WATER
$21.00 PER PERSON

BOX #2
TRIO OF CROISSANT, DANISH AND CHOCOLATE MUFFIN
WHOLE FRUIT
FRUIT YOGURT
BUTTER AND STRAWBERRY JAM
GRANOLA BAR

EGGS SALAD BURRITO, POTATO, SCALLION, CHEDDAR CHEESE
OR
WHOLE GRAIN SANDWICH WITH GRILLED VEGGETABLES AND GARLIC BOURSIN CHEESE

ORANGE JUICE OR WATER
$33.00 PER PERSON

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

COFFEE BREAKS

MINIMUM 15 GUESTS

BREAK 1
FRESHLY BREWED COFFEE OR FINE ENGLISH TEA
FULL CREAM, LOW FAT & SOY MILK
ASSORTED HOMEMADE COOKIES
RED VELVET MINI CAKES
GRANOLA BARS
22.00$ PER PERSON

BREAK 2
FRESHLY BREWED COFFEE OR FINE ENGLISH TEA
FULL CREAM, LOW FAT & SOY MILK
BANANA CAKE
MINI CHEESE CROISSANTS
FRUIT SALAD
MIXED NUTS
$26.75 PER PERSON

BREAK 3
FRESHLY BREWED COFFEE OR FINE ENGLISH TEA
FULL CREAM, LOW FAT & SOY MILK
VEGETABLE CRUDITÉ, ASSORTED DIPS
FRUIT SALAD
TORTILLA CHIPS
SELECTION OF SLIDERS:
BRIOCHE BUN WITH HAM AND CHEESE
CROISSANTS WITH SMOKED SALMON, AVOCADO AND CREAM CHEESE
$34 PER PERSON

A WORLD OF CHOCOLATE
FRESHLY BREWED COFFEE OR FINE ENGLISH TEA
FULL CREAM, LOW FAT & SOY MILK
CHOCOLATE COVERED STRAWBERRIES
DARK CHOCOLATE PRALINES
CHOCOLATE BROWNIES
WHITE CHOCOLATE RASPBERRY MOUSSE
SALTED CARAMEL MILK CHOCOLATE TART
SALTED CHOCOLATE STICKS
MINI TRIPLE CHOCOLATE COOKIES
$35.00 PER PERSON

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

SUPERPOWER

FRESHLY BREWED COFFEE OR FINE ENGLISH TEA
FULL CREAM, LOW FAT & SOY MILK
HOMEMADE GRANOLA WITH GOJI AND PLAIN YOGURT
VEGETABLE CRUDITÉ WITH ASSORTED DIPS
FRUIT SALAD
KIND BARS
FRESH FRUIT BASKET
MANGO-BASIL PARFAITS
ENERGIZER ANTIOXIDANT SMOOTHIE (ORANGE/ SPINACH / MINT / MELON)
$35.00 PER PERSON

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

AFTERNOON HIGH TEA

ASSORTED HOMEMADE CAKES: BANANA, RED VELVET, CHEESECAKE, CHOCOLATE LOLLIPOP

MINIATURE PASTRIES AND MACAROONS

ENGLISH SCONES, VANILLA CREAM AND STRAWBERRY JAM

SELECTION OF FINGER SANDWICHES:
SMOKED SALMON, CAPERS, CREAM CHEESE MINI CROISSANTS
CHICKEN SALAD MINI BUNS
VEGETABLE AND GOAT CHEESE MINI WRAP
TUNA SALAD FINGER SANDWICHES

FULL CREAM, LOW FAT AND SOY MILK
FRESHLY BREWED COFFEE OR SELECTION OF FINE ENGLISH TEA
$39.00 PER PERSON

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

INDIVIDUAL BREAK SELECTION

FOOD ITEMS

ASSORTED HOMEMADE COOKIES	**$12.00 PER DOZEN**
BAGS OF CHIPS (3 FLAVORS)	**$2.50 PER BAG**
BAG OF POPCORN	**$4.00 PER BAG**
ASSORTED KIND BARS	**$6.50 EACH**
GRANOLA BAR	**$4.00 EACH**
WHOLE FRUIT	**$3.00 PER PIECE**
ASSORTED YOGURTS	**$7.50 PER PERSON**
CHILLED FRUIT SALAD	**$12.50 PER PERSON**
BANANA BREAD	**$9.00 PER PERSON**
DRIED FRUITS AND NUTS	**$15.00 PER PERSON**
FRUIT JUICES (YOUR CHOICE OF 3) ORANGE, GRAPEFRUIT, PINEAPPLE, APPLE, V8, CRANBERRY	**$12.00 PER PERSON**

BEVERAGES

FRESHLY BREWED GOURMET COFFEE, DECAFFEINATED COFFEE, TEA SELECTIONS	**$7.50 PER PERSON OR** **$80.00 PER GALLON**
ASSORTED SODAS	**$7.00 EACH**
MINERAL WATER (STILL /SPARKLING) HALF BOTTLES	**$5.00 EACH**
CHILLED ORANGE AND APPLE JUICES	**$8.00 EACH**
HOUSEMADE ICED TEA	**$6.50 EACH**
POWER DRINKS, RED BULL & VITAMIN DRINKS	**$8.50 EACH**

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE

PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED

SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

SANDWICHES

FINGER SANDWICHES

CHOICE OF 6 SANDWICHES @ **$26.00 PER PERSON**

EGGPLANT, MOZZARELLA, ROASTED PEPPER, TOMATO, PARMESAN

CACCIATORE CHICKEN SALAD

VEGAN ESCABECHE VEGGETABLES, AVOCADO CREAM

BLACK FOREST PORK HAM, CHEDDAR CHEESE, HONEY MUSTARD SAUCE

SMOKED TURKEY, GRUYERE CHEESE, PICKLED MUSHROOM, DIJON MUSTARD

EGG SALAD

TUNA SALAD

CHEF'S SANDWICHES

CHOICE OF EITHER
3 SANDWICHES @ **$27.00 PER PERSON**
OR
4 SANDWICHES @ **$36.00 PER PERSON**

CROISSANT WITH SMOKED SALMON, CAPERS, ONION
CHIVE CREAM CHEESE, HORSERADISH MAYO

CIABATTA BREAD, ESCABECHE PEPPERS, ZUCCHINI, PICKLED ONION
GOAT CHEESE, ROASTED PEPPER CREAM

BLACK OLIVE COUNTRY BREAD, SPECK, ARTICHOKE PESTO, PICKLED ARTICHOKE
BRIE, LETTUCE, AURORA SAUCE

ROSEMARY FOCACCIA WITH BEEF BRESAOLA, MOZZARELLA
SUNDRIED TOMATO TAPENADE, ARUGULA

ROASTED BEEF CIABATTA WITH CARAMELIZED ONION, STILTON CHEESE
ARUGULA, AIOLI SAUCE

BRIOCHE BUN WITH CHICKEN, MUSHROOM AND CELERY SALAD
SUNDRIED TOMATO PESTO, ROASTED TOMATO AND FRISEE SALAD

CHICKEN CAESAR SALAD WRAP

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

SUSHI SELECTION

CLASSIC NIGIRI $42.00 PER DOZEN

SMALL HAND PRESSED RICE BALL TOPPED WITH RAW, MARINATED OR COOKED FRESH FISH AND SHELLFISH

CRAB, SHRIMP, TUNA, OCTOPUS, SALMON, EEL, YELLOW TAIL, WAHOO

MAKI

CALIFORNIA MAKI: CUCUMBER, AVOCADO, CRAB P/Dozen	**$30.00**
RAINBOW: CALIFORNIA ROLL, WRAPPED WITH TUNA, SALMON AND YELLOW TAIL P/Dozen	**$30.00**
BERMUDA: SPICY TUNA, YELLOW TAIL OR WAHOO WITH SCALLIONS, WRAPPED IN SALMON	**$30.00**
PHILI: CREAM CHEESE AND AVOCADO WRAPPED WITH SMOKED SALMON P/Dozen	**$28.00**
911: SPICY TUNA WITH SCALLIONS P/Dozen	**$30.00**
URAMAKI: TEMPURA SHRIMPS WRAPPED WITH SEAWEED, RICE AND ALMONDS p/Dozen	**$32.00**
BREEZE: SPICY TUNA, SALMON AND WAHOO ROLL TEMPURA P/Dozen	**$32.00**
JURASSIC: CRAB, CUCUMBER, AVOCADO, WRAPPED IN SMOKED EEL P/Dozen	**$34.00**
DYNAMITE: SPICY GRILLED SCALLOPS INSIDE OUT SESAME SEEDS AND SCALLIONS P/Dozen	**$34.00**

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE

PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED

SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

WORKING LUNCH BUFFETS

LUNCH #1 - BOCADILLOS

SOUPS AND SALADS

ROASTED TOMATO SOUP WITH GARLIC CROUTONS

CAESAR SALAD

WRAPS AND SANDWICHES

CIABATTA PARMIGIANA STYLE WITH EGGPLANT, MOZZARELLA, TOMATO, SUNDRIED TOMATO PESTO, BASIL, PARMESAN CHEESE

CHICKEN AND MUSHROOM SALAD WRAP

SMOKED SALMON CROISSANT, HORSERADISH MAYO, CAPERS, ONION, CHIVE CREAM CHEESE

CONDIMENTS

ROOT VEGETABLE CHIPS

KOSHER PICKLES

DESSERT

FRUIT SALAD

DOUBLE FUDGE CHOCOLATE CAKE

$38.00 PER PERSON

LUNCH #2 - HEALTHY FARMER

SOUPS AND SALADS

BERMUDIAN FARMER VEGETABLE CHOWDER

SAFFRON QUINOA AND ROASTED BEETROOT SALAD

FRISEE SALAD, BLUE CHEESE CRUMBLE, PEAR, WALNUT

BRESAOLA CARPACCIO, ARUGULA, PARMESAN SHAVING, LEMON JUICE

HOT

HOMEMADE BREAD AND SPINACH KNODEL (DUMPLING), TOMATO SAUCE, DRIED RICOTTA

FRESHLY BAKED ASSORTED ROLLS AND COUNTRY MULTIGRAIN BREADS

DESSERT

FRESH FRUIT SALAD

GRANOLA AND YOGURT CHEESE CAKE

$44.00 PER PERSON

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE

PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED

SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

LUNCH #3 - AROUND THE WORLD

SOUP AND SALADS

SOUP OF THE DAY

FATTOUSH SALAD

THAI CHICKEN NOODLE SALAD

COLD ROAST BEEF, PARMESAN SHAVINGS, ARTICHOKE, ARUGULA, PITA BREAD

HOT

MIXED VEGETABLE COUS-COUS

MAHI-MAHI WITH CURRY SAUCE

DESSERT

APPLE STRUDEL

FRESH FRUITS SALAD

$50.00 PER PERSON

LUNCH #4 - ITALIAN LUNCH

SOUP AND SALADS

TUSCANY RIBOLLITA WITH BEANS AND KALE

CAPRESE SALAD

VEAL TONNE`

PASTA AND CAPONATA SALAD

HOT

NEOPOLITAN MEAT BALLS IN RED PIZZAIOLA SAUCE

ROASTED POTATO

DESSERT

FRESH FRUIT SALAD

PANNA COTTA

$55.00 PER PERSON

LUNCH #5 - DELUXE LUNCH

SOUP AND SALADS

BERMUDIAN FISH CHOWDER

SHRIMP AND MANGO SALAD

ORANGE CAESAR SALAD

CAPRESE SALAD

HOT

LOCAL BLACKENED PAN-FRIED MAHI-MAHI WITH LIME AND BUTTER SAUCE

MIXED ROASTED VEGETABLES

SLOW COOKED ORGANIC CHICKEN WITH RED WINE SAUCE

GRATINATED POTATO

DESSERT

MINI PASTRIES

FRESH FRUIT SALAD

$60 PER PERSON

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE

PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED

SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

LUNCH #6 BUILD YOUR OWN LUNCH BUFFET
PRICES PER PERSON

OPTION 1 $53.00	OPTION 2 $60.00	OPTION3 $75.00
2 APPETIZERS	3 APPETIZERS	3 APPETIZERS
2 MAIN COURSES	2 MAIN COURSES	3 MAIN COURSES
1 SIDE	2 SIDES	3 SIDES
1 SOUP	1 SOUP	1 SOUP
2 DESSERTS	2 DESSERTS	3 DESSERTS

APPETIZER

GREEK SALAD
CAPRESE SALAD
SHRIMPS AND STRING BEAN SALAD, AURORA SAUCE
VEGETABLE ESCABECHE
NICOISE RICE SALAD
FATTOUSH SALAD
CHICKEN, NOODLES AND PAW-PAW THAI SALAD
ROAST BEEF CARPACCIO, PARMESAN SHAVINGS, ARTICHOKE, ARUGULA, PITA BREAD
MEDITERRANEAN PASTA SALAD, MOZZARELLA, TOMATO, BLACK OLIVES, CAPERS, SUNDRIED TOMATO DRESSING
SICILIAN CAPONATA WITH EGGPLANT, BELL PEPPER, RAISINS, OLIVES, CAPERS, BASIL, VINEGAR
SAFFRON QUINOA AND ORGANIC CHICKEN SALAD WITH STRAWBERRY, RED ONION, MAYONNAISE
FRISEE SALAD, BLUE CHEESE CRUMBLE, PEAR, WALNUT
GRILLED VEGETABLES
CLASSIC CAESAR SALAD

SOUP

TOMATO SOUP
TUSCANY RIBOLLITA
BERMUDIAN FISH CHOWDER
LENTIL SOUP

SIDES

ROASTED VEGETABLES
VEGETABLE COUS-COUS
GRILLED POLENTA
HERB ROASTED FINGERLING POTATOES
PLAIN RICE
STIR FRIED RICE
POTATO GRATIN
CHEESY CAULIFLOWER GRATIN

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

MAIN COURSE

HOMEMADE BREAD AND SPINACH KNODEL, TOMATO SAUCE, DRIED RICOTTA
EGGPLANT PARMIGIANA
HAM AND MUSHROOM LASAGNA
TRUFFLE MAC & CHEESE
CREPES WITH RICOTTA AND SPINACH
ROASTED CHICKEN WITH SPICY ROSEMARY CHICKEN JUS
PAN-FRIED MAHI-MAHI, CILANTRO AND LEMON SAUCE
ROASTED SCOTTISH SALMON, MANGO, POBLANO SALSA
CHICKEN MUSHROOM SCALOPPINI
LAMB KOFTA, RAJITA
TURKEY BREAST MILANESE STYLE
NEAPOLITAN MEAT BALLS IN RED PIZZAIOLA SAUCE

DESSERT

LIMONCELLO PANNA COTTA
DOUBLE FUDGE CHOCOLATE CAKE
PRALINE CHOCOLATE GANACHE CAKE
GRANOLA CHEESE CAKE
BREAD AND BUTTER PUDDING
MOJITO AND LIME PIE
CREAM CARAMEL
APPLE STRUDEL
WHITE CHOCOLATE MOUSSE, RASPBERRY SAUCE
FRUIT TART
AMARETTO TIRAMISU
FRUIT SALAD

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

BOXED LUNCHEONS

BOX #1
CHICKEN SALAD SANDWICH
VEGETARIAN SLIDER BRIOCHE BUN
1 BAG CHIPS
1 APPLE
1 GRANOLA BAR
BROWNIES
$35.00 PER PERSON

BOX #2
CHICKEN CAESAR WRAP
SMOKED SALMON CROISSANT WITH CHIVE CREAM CHEESE
MEDITERRANEAN QUINOA SALAD
1BAG CHIPS
1 APPLE
NY CHEESE CAKE
OVERSIZED CHOCOLATE CHIP COOKIE
$42.00 PER PERSON

VEGETARIAN BOX
GRILL VEGETABLES AND CREAM CHEESE SANDWICH
HUMMUS AND PITA CHIPS
QUINOA MEDITERRANEAN SALAD
1BAG CHIPS
1APPLE
NY CHEESE CAKE
OVERSIZED CHOCOLATE CHIP COOKIE
$39.00 PER PERSON

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

CANAPES

3X PIECES P/PERSON $ 15.00
5X PIECES P/PERSON $ 22.00
8X PIECES P/PERSON $ 33.00

COLD

VEAL TONNATO CROISSANT
MINI PINZIMONIO (VEGETABLE CRUDITEE) WITH RAIJTA
TUNA TATAKI, CRUNCY RATATOUILLE, LEMON
TUSCAN CHICKEN LIVER PATE, PAN BRIOCHE, PUMPKIN JAM
PAPRIKA HUMMUS AND CUCUMBER TART, TOMATO CONFIT, SESAME SEEDS
TOMATO GAZPACHO SHOT, MINI MOZZARELLA
MORTADELLA AND PISTACHIO MOUSSE TART
CRAB AND RASPBERRY SALAD
BELL PEPPER, HERBED BOURSIN CHEESE, PISTACHIO PRALINE
TORCHED SALMON, LEMON AND CAPER RISOTTO PANCAKE, STRAWBERRY
"CARBONARA" DEVILED EGG, CRISPY BACON
WALNUT AND GORGONZOLA DACQUOISE CAKE, GREEN APPLE
OYSTER, PONZU SAUCE, WASABI MAYO, SEAWEED
ASPARAGUS FRITTATA, TRUFFLE SOUR CREAM
VEGETABLE CUP CAKE, CREAM CHEESE

HOT

LAMB KOFTA, YOGURT MINT JELLY
FRIED MEATBALL, TOMATO CHUTNEY
TRUFFLE MAC & CHEESE BITES
FILO WRAPPED BRIE, BERRY JAM
VEGETABLE SPRING ROLL, SWEET AND SOUR SAUCE
GRATINATED DOUBLE CHEDDAR CHEESE CRUSHED POTATO, HOISIN DUCK
DRIED APRICOT CREAM
RACLETTE WITH CARAMELIZED PEAR GOUGERE
SALMON CAKE, MELON CHUTNEY
MINI MUSHROOM RISOTTO CAKE
MINIATURE FRIED CRUSTACEAN BALL, ORANGE MUSTARD SAUCE
CHICKEN CORDON BLUE
HOISIN BEEF SATAY, GRILL POLENTA, SESAME SEED, SCALLION
SPICY KOREAN CHICKEN BALL
HAM, GREEN PEA, AND CHEESE SAVORY MUFFIN
LOBSTER THERMIDOR, CRISPY ECLAIRE

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

CULINARY STATIONS

ONE CHEF REQUIRED FOR EVERY 60 GUESTS
CHEF CHARGE: ($130.00 FOR A MINIMUM OF 3 HOURS, $ 30.00 EACH FOR EACH ADDITIONAL HOUR)

CHEESES AND CHARCUTERIE
BRIE, MANCHEGO, STILTON, FRESH GOAT CHEESE, AGED CHEDDAR CHEESE
SALAMI FINOCCHIONA, SPECK, MORTADELLA, CHORIZO, BRESAOLA
CRANBERRY MARMALADE, DRIED APRICOT CREAM, MANGO CHUTNEY
SPICY MIXED NUTS, MARINATED OLIVES, WHOLE GRAIN MUSTARD
GRILLED BAGUETTE CROUTONS, ROSEMARY FOCACCIA, LAVASH, CRACKERS, GRISSINI
$28 PER PERSON

PASTA – YOUR CHOICE OF THREE
RIGATONI BOLOGNESE
CALAMARATA PUTTANESCA STYLE WITH BLACK OLIVES, CAPERS, TOMATO SAUCE, CHILI
GORGONZOLA AND WALNUT CREAM GNOCCHI
BROCCOLINI AND PORK SAUSAGE ORECCHIETTE
TRUFFLE AND ASPARAGUS MAC & CHEESE
PACCHERI NORMA STYLE, EGGPLANT, RICOTTA, SHEEP DRIED RICOTTA
MUSHROOM CREAM AND PECORINO CASERECCE
TALEGGIO AND ZUCCHINI LASAGNA
$23.00 PER PERSON

GRILLED SKEWERS
LAMB KOFTA
BEEF STRIPLOIN SOY AND BLACK PEPPER MARINATED
OCTOPUS ANTICHUCOS
SWORDFISH WITH SALMORIGLIO SAUCE AND BELL PEPPER
INDONESIAN CHICKEN SATAY
VEGETABLE SKEWER WITH MUSHROOM, BELL PEPPER, ZUCCHINI, CHERRY TOMATO
PURPLE POTATO, FINGERLING POTATO, RED ONION
3 P/PERSON $30.00 PER PERSON
6P/PERSON $45.00 PER PERSON

GARDEN MARKET
CAESAR SALAD
CAPRESE SALAD
QUINOA, GOAT CHEESE, GINGER AND ROASTED VEGETABLES SALAD
VEGETABLES CRUDITES WITH DOPS
MESCLUN SALAD, SELECTION OF DRESSINGS
$26.00 PER PERSON

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

CHEESES (CHEF REQUIRED)
PANSEARED SCAMORZA, TOMINO AND HALLOUMI CHEESE
CHEESE RACLETTE WITH CRUSHED WARM POTATO AND BRAISED ONIONS
$29.00 PER PERSON

JAPANESE
SELECTION OF MAKI AND NIGIRI (3PCS P/PERSON)
MISO SOUP
RAMEN VEGETABLES SALAD
$28.00 PER PERSON

VIETNAMESE ROLL
ROASTED DUCK, SLOW COOKED CHICKEN AND SHRIMP
MIXED STIR-FRIED VEGETABLES, AVOCADO
TERIYAKI SWEET CHILLI, HOISIN SAUCE
$26.00 PER PERSON

TARTARE - (CHEF REQUIRED)
VEGETARIAN, PRIME BEEF AND LOCAL TUNA TARTARE
SELECTION OF CONDIMENTS AND BREAD CROUTONS
$28.00 PER PERSON

PERUVIAN CEVICHE - (CHEF REQUIRED)
LIVE STATION WITH SELECTION OF CEVICHES
TUNA, WAHOO AND SALMON
SELECTION OF LECHE DE TIGRE AND CONDIMENTS
$28.00 PER PERSON

SHRIMPS AND OYSTER STATION
POACHED SHRIMP AND RAW OYSTERS ON HALF SHELL
SERVED ON ICE WITH CONDIMENTS
OYSTERS $60.00 PER DOZEN
SHRIMPS $40.00 PER DOZEN

BBQ – YOUR CHOICE OF THREE
KOREAN SPICY BBQ CHICKEN THIGHS, SESAME SEEDS, SCALLION
CAFÉ LIDO BBQ PULLED PORK
CHIMICHURRI ANGUS BEEF STRIPLOIN SATAY
SALMORIGLIO SWORDFISH SKEWER
LAMB KOFTA
$33.00 PER PERSON

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

PAELLA
BOMBA RICE, MIXED SEAFOOD, CHICKEN, RABBIT, SAFFRON, GREEN PEAS, BELL PEPPER
$26.00 PER PERSON

S'MORES
S'MORES OVER A FIREPIT
GRAHAM CRAKERS, CHOCOLATE
FIREPIT REQUIRED FOR A FEE OF $200.00
$12.00 PER PERSON

DESSERT
MINIATURE PRALINE, ÉCLAIR, PARIS BREAST, RUM CAKE, YOGURT CHEESE CAKE,
CHOCOLATE MOUSSE, FRUIT TART, MACAROONS, FRUIT SALAD
$30.00 PER PERSON

CARVING STATIONS

YOUR CHOICE OF TWO ITEMS $37.00 PER PERSON
ALL ARE SERVED WITH ASSORTED ROLLS AND CONDIMENTS
ONE CHEF REQUIRED FOR EVERY 60 GUESTS
CHEF CHARGE: ($130.00 FOR A MINIMUM OF 3 HOURS, $ 30.00 EACH FOR EACH ADDITIONAL HOUR)

PRIME RIB OF BEEF
HORSERADISH, MUSTARD, SPICY MAYO, BBQ

CHIMICHURRI PRIME BEEF TENDERLOIN
HORSERADISH, MUSTARD, SPICY MAYO, BBQ

EGYPTIAN CARDAMON ROASTED LAMB LEG
YOGURT MINT SAUCE

SUCKLING PIG PORCHETTA
WHOLE ROASTED HERBED SUCKLING PIG, SOUR CABBAGE, MUSTARD

ROASTED WHOLE TURKEY
MUSHROOM MAYO, CRANBERRY SAUCE, TOMATO, LETTUCE

ROASTED ATLANTIC SALMON
CURRY MAYO, CHIVE CREAM CHEESE, ZUCCHINI ESCABECHE

CHICKEN MEATLOAF
LETTUCE, TOMATO

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

PLATED DINNER MENU

DESIGN YOUR OWN MENU BY CHOOSING
2 APPETIZERS, 2 MAIN COURSES AND 2 DESSERTS

(FOR ANY EXTRA CHOICE, THERE WILL BE A CHARGE OF $8.50 PER PERSON PER COURSE IN ADDITION TO COST OF THE DISH)

TASTING MENU AVAILLABLE ON REQUEST

APPETIZERS

COLD APPETIZERS

TORCHED SMOKED SALMON BATONNET
MARINATED IN GREEN TEA, SAFFRON QUINOA, GINGER, PEAR AND STRAWBERRY SALAD, HORSERADISH MAYO

TUNA TARTARE
FRESH LOCAL TUNA, OYSTER PONZU SAUCE, SEAWEED SALAD, WASABI MAYONNAISE

WAHOO CARPACCIO
COMPRESSED MELON, PINK PEPPERCORN, MIX GREEN SALAD, LIME JUICE

SALMON CEVICHE
DICED FRESH SCOTTISH SALMON, MANGO AND COCONUT LECHE DE TIGRE, BEAN SPROUT

POACHED PINK SHRIMP AND STRING BEAN SALAD
ORANGE WEDGE, BLACK OLIVES, AURORA SAUCE

JONAH CRAB RUSSIAN SALAD
POACHED JONAH CRAB, DICED VEGETABLES,
BURNT PEPPER COCKTAIL SAUCE, TOMATO POWDER, NASTURTIUM LEAF

ORGANIC ANGUS BEEF TARTARE
HOMEMADE CARROT KETCHUP, BRAISED LETTUCE, SHALLOT AND CARROTS “TOP SOIL”

FOIE GRAS TORCHON
PUMPKIN JAM, DUCK SPECK, PAN BRIOCHE PANETTONE STYLE

PULLED ORGANIC HEN PIDEMONT SALAD
PICKLED VEGETABLES, MESCLUN SALAD, CHICKEN LIVER AND APPLE DANISH

TENDERLOIN CARPACCIO
POUNDED THIN BEEF TENDERLOIN CARPACCIO, DICED PEPPERS, PECORINO CHEESE
MESCLUN SALAD, LIME DRESSING

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

RED QUINOA SALAD
ROASTED HEIRLOOM BEETS, TUCKER'S FARM GOAT CHEESE, RED RADDISH AND BEET POWDER, CHERRY TOMATO, HONEY MUSTARD MAYO

AVOCADO AND MOZZARELLA SALAD
CHERRY MOZZARELLA, FRESH AVOCADO, CHERRY TOMATO, BASIL, RED ONION, PAPADOM

HOT APPETIZERS

CRAB CAKE
ORANGE MUSTARD SAUCE, SPICY SEAWEED COLESLAW

SALMON CAKE
SPICY QUINOA SALAD, EDAMAME, MANGO MAYO

TALEGGIO FLAN
TALEGGIO FONDUE, SAUTEED PORCINI MUSHROOM, POTATO CHIPS, MIXED SALAD

ROASTED OCTOPUS
LIME AND POTATO CREAM, SPINACH, FRIED CAPERS, ROASTED PEPPER PESTO

DUCK CONFIT CAKE
MANGO HOISIN SAUCE, WARM SHIITAKE MUSHROOM AND BOK CHOY SALAD

CALAMARO
CALAMARI FILLED WITH BREAD, OLIVES AND MOZZARELLA CHEESE
CIOPPINO SAUCE, BLACK SQUID INK PANCAKE RISOTTO

SEA BASS AND BURRATA CROQUETTAS
ROASTED TOMATO FILETS, GARLIC CHIPS, AGED BALSAMIC VINEGAR, MESCLUN SALAD

WILD BOAR SAUSAGE
CANNELLINI BEAN STEW AND SPINACH

MIDDLE COURSES

CHICKEN QUINOA SALAD **$12.00**
MARINATED ORGANIC CHICKEN, MUSHROOM MAYO, PICKLED MUSHROOM, BABY SPINACH
SAFFRON QUINOA, PINENUTS, RED RADISH

BABY ROMAINE ORANGE CAESAR SALAD **$12.00**
BRIOCHE CROUTONS, CARAMELIZED ORANGE ZEST, PARMESAN SHAVINGS

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

MESCLUN SALAD **$12.00**
MIX GREEN SALAD, TOMATO, BALSAMIC DRESSING

BABY ICEBERG WEDGE **$12.00**
PISTACHIO, CURRY STILTON CHEESE DRESSING,
SPICY CRISPY CHORIZO

ITALIAN LENTIL SOUP **$9.00**
POLENTA CROUTONS, ROSEMARY OIL

PARSNIP SOUP **$9.00**
STILTON CHEESE FRITTERS, SPINACH

STOUT BEER AND BURNT CAULIFLOWER SOUP **$10.00**
DICED SHROPSHIRE CHEESE, PAN BRIOCHE CROUTONS

TUSCANY RIBOLLITA **$9.00**
BREAD AND CANNELLINI BEAN SOUP, TUSCAN BLACK KALE, CROUTON, ROSEMARY OIL

TRADITIONAL FISH CHOWDER **$12.00**
BERMUDA BLACK RUM AND SHERRY PEPPER

VEGETARIAN CHOWDER **$10.00**
VEGETARIAN VERSION OF BERMUDA CHOWDER, FRESH GOAT CHEESE CROUTONS,
BERMUDA BLACK RUM

MAIN COURSES

FISH OPTIONS

ROASTED HONEY GLAZED SALMON **$78.00**
SPICY BEETROOT QUINOA SALAD, VEGETABLE SPAGHETTI, CHIVE CREAM CHEESE

SWEET PAPRIKA ROCKFISH **$84.00**
LIME AND BUTTER SAUCE, GREEN PEAS AND SCALLION STIR FRIED RICE,
MANGO SWEET CHILI COMPOTE

BAKED HALIBUT **$84.00**
ROSEMARY LEMON SAUCE, FRIED CAPERS, TOASTED CASHEW, STUFFED BOK CHOY

RAINBOW TROUT **$75.00**
ROASTED BUTTERFLIED TROUT, CAULILINI AND MESCLUN SALAD, LEMON AND CAPER SAUCE

LOCAL CATCH **$84.00**
ROASTED VEGETABLES, WHITE WINE AND TARRAGON SAUCE

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

MAHI-MAHI IN CORN CRUST **$80.00**
BOK CHOY, PUY LENTIL, ORANGE MUSTARD SAUCE

CHILEAN SEA BASS **$89.00**
CANNELLINI BEAN STEW, SPINACH, MUSHROOM

SWORDFISH STEAK **$80.00**
MARINATED AND GRILLED SWORDFISH, STRING BEANS, ROASTED POTATO, SALMORIGLIO

MEAT OPTIONS

CABERNET SAUVIGNON BRAISED BEEF **$75.00**
BRAISED BEEF IN A FULL BODY CABERNET WINE, CARROT, PAN SEARED POLENTA

PAN SEARED VEAL ENTRECOTE **$89.00**
MARSALA SAUCE, SPINACH RICOTTA PASQUALINA CAKE, CARROT SPAGHETTI

ORGANIC NIMAN RANCH TOMAHAWK PORK CHOP **$75.00**
HERBED PORK CHOP, POTATO SPECK GRATIN, HONEY MUSTARD SAUCE, GREEN BEANS

PAN SEARED PRIME BEEF TENDERLOIN **$89.00**
PINOT NOIR WINE SAUCE, BROCCOLINI, CREAMY SCALLOPED POTATO, MUSHROOM BUTTER

ORGANIC SLOW COOKED CHICKEN SUPREME **$80.00**
SOUS VIDE CHICKEN FRENCHED BREAST, GARLIC CHICKEN SAUCE, MASHED POTATO

DUCK LEG CONFIT **$82.00**
RISOTTO PANCAKE WITH TALEGGIO, ASPARAGUS, ORANGE SAUCE

HERBS CRUSTED RACK OF LAMB **$99.00**
POLENTA CAKE WITH ROASTED PEPPERS, CARROTS, ASPARAGUS, PARMESAN, COLLARD GREENS

BRAISED LAMB SHANK **$79.00**
DRIED APRICOT CREAM, RATATOUILLE COUSCOUS WITH MINT, LAMB JUS

PRIME RIB EYE **$84.00**
ROASTED POTATO, ASPARAGUS, HOUSE MADE BBQ SAUCE, HIMALAYAN PINK SALT

SURF &TURF **$99.00**
LOBSTER TAIL AND FILET MIGNON, ROASTED ROOTS, PEPPERCORN SAUCE

VEGETARIAN OPTIONS

EGGPLANT PARMIGIANA **$70.00**
THIN LAYER OF FRIED EGGPLANT, TOMATO SAUCE, MOZZARELLA, BASIL, PARMESAN

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

ITALIAN COUS-COUS (FREGOLA) "ORTOLANA STYLE" **$69.00**
MUSHROOM, RED AND YELLOW PEPPERS, EGGPLANT, ZUCCHINI, ASPARAGUS, TOMATO SAUCE, DRIED AGED RICOTTA SHEEP

MUSHROOM AND FONTINA LASAGNA **$70.00**
FRESH HOMEMADE THIN PASTA LAYERS, FONTINA CHEESE, SEASONAL MUSHROOM, MORNAY SAUCE

TRUFFLE AND ASPARAGUS MAC AND CHEESE **$70.00**
ELBOW MACCHERONI GRATINATED WITH CHEDDAR CHEESE, ASPARAGUS, TRUFFLE BUTTER

DESSERTS

CHEESE CAKE GRANOLA
VANILLA YOGURT CHEESECAKE, BLUEBERRY SAUCE, GRANOLA CRUST, DRIED FRUIT PUREE

AMARETTO TIRAMISU
MASCARPONE CREAM, AMARETTO LIQUEUR, SAVOIARDI BISCUITS, AMARETTO CRUMBLE

WHITE CHOCOLATE MOUSSE
RASPBERRY GANACHE, FRESH RASPBERRY, WHITE CHOCOLATE BISCUIT

REINETTE APPLE STRUDEL
SALTED CARAMEL, CALVADOS PASTRY CREAM, CARAMEL ICE CREAM

MILK AND STRAWBERRY
VANILLA PANNA COTTA, MARINATED STRAWBERRY, STRAWBERRY SORBET, DULCE DE LECHE

WARM BERMUDIAN BANANA CAKE
WARM TRADITIONAL BANANA BREAD MUFFIN, CARAMEL SAUCE, BANANA ICE CREAM

HAZELNUT ICED MOUSSE
RASPBERRY, LICORICE SAUCE, COFFEE TOP SOIL

BERMUDIAN RUM CAKE
TYPICAL BERMUDIAN SAVARIN SOAKED IN RUM SYRUP, PASTRY CREAM
DARK AND STORMY ICE CREAM

COCONUT PAVLOVA TRIFLE
MERINGUE, VANILLA PASTRY CREAM, COCONUT MOUSSE

MINI MIXED PATISSERIE (FAMILY STYLE)

HOT DARK CHOCOLATE FONDUE
DIPPING TREATS: ORANGE MACAROONS, BROWNIES, BANANA, DRIED APRICOT

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

THREE CHOCOLATE TERRINE
WHITE, MILK AND DARK CHOCOLATE TERRINE, BERRIES

GLUTEN FREE DESSERTS

FLOURLESS CHOCOLATE ALMOND CAKE
CREAMY HEART, SPICED CARAMEL SAUCE, VANILLA ICE CREAM

PANNA COTTA
WITH FRESH STRAWBERRY AND STRAWBERRY COULIS

CARPACCIO
ROASTED WATERMELON AND PINEAPPLE, MANGO SORBET, MARACUJA DRESSING, MIXED BERRIES

MARINATED FRUIT SALAD
WHIPPED CREAM, LEMON SUGAR DRESSING

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

DINNER BUFFETS

MINIMUM 25 GUESTS

MEDITERRANEAN

SOUP & SALADS

TUSCAN TOMATO SOUP, CIABATTA CROSTINI
NICOISE TUNA SALAD
LEBANESE FATTOUSH SALAD
SICILIAN CAPONATA
COUS-COUS SEAFOOD SALAD

MAIN COURSE

LOCAL FISH CIOPPINO WITH GREEN OLIVES AND CAPERS, BREAD CROUTONS
BEEF TENDERLOIN
ROASTED ROSEMARY POTATO
GRILLED VEGETABLES

DESSERT

FRUIT SALAD
CAPRESE CHOCOLATE CAKE
LIMONCELLO PANNA COTTA
RUM CAKE, VANILLA PASTRY CREAM

$95.00 PER PERSON

SUNNY ISLAND

SOUP & SALADS

VEGETABLE BLACK RUM CHOWDER
POACHED PINK SHRIMP, STRING BEANS, ROASTED PEPPER, AURORA SAUCE
TROPICAL SWORDFISH CEVICHE
CURRY CAESAR SALAD
ROASTED BERMUDIAN BEET SALAD, CRUMBLED GOAT CHEESE
MIXED GREEN SALAD, LIME VINAIGRETTE

CARVING

PINEAPPLE AND BBQ MARINATED PRIME RIB EYE

MAIN COURSE

JAMBALAYA STYLE JERK CAJUN CHICKEN
FRESH BERMUDIAN FISH IN LEMON BUTTER SAUCE
BLACK BEAN CARIBBEAN RICE
DOUBLE CHEDDAR CHEESE POTATO GRATIN
ROASTED VEGETABLES

DESSERT

PASSION FRUIT CHEESE CAKE
MANGO PARFAIT
COCONUT AND DARK CHOCOLATE CAKE
PAVLOVA MOJITO TRIFLE

$105.00 PER PERSON

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

EAST VS WEST

AMERICA AND SOUTH AMERICA

PERUVIAN LOCAL FISH TIRADITO CARPACCIO

ROASTED VEGETABLES

ASIA AND MIDDLE EAST

DAL LENTIL SOUP

THAI PAPAYA CHICKEN SALAD

CHINESE BBQ PORK STIR FRIED RICE

EUROPE

GERMAN BRAISED SHORT RIBS WITH POLENTA

SCOTTISH SALMON, POTATO NOUVELLE, FENNEL AND BUTTER SAUCE

BAKED ZITI, TOMATO, ROASTED VEGETABLES, MOZZARELLA

DESSERT

MINI PATISSERIE

NY CHEESE CAKE

DULCE DE LECHE CREM BRULEE

APPLE STRUDEL

$105 PER PERSON

BBQ BUFFETS

BBQ Buffets can be a live station or set as a buffet

For live station a Chef fees do apply.

1 Chef for 60 people. $130 per hour for a minimum of 3 hours and $30 per chef for each additional hour

EASY GOING BBQ

SALADS

CAESAR SALAD

POTATO SALAD

COLESLAW

HOT

FRIED FISH FINGERS, TARTARE SAUCE

MAC & CHEESE

CHICKEN DRUMSTICKS, BBQ SAUCE

FROM THE GRILL

HOMEMADE BEEF BURGER

VEGETARIAN BURGER (ON REQUEST)

HOT DOG

SELECTIONS OF BUNS AND SAUCES

SLICED TOMATO

LETTUCE

SELECTION OF CONDIMENTS AND TOPPINGS

DESSERT

HAGEN-DAZS ICE CREAM BARS

FRUIT SALAD

$75.00 PER PERSON

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE

PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED

SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

THE BREEZE BBQ

SALADS

WALNUT, RADICCHIO, FRISEE, PEAR, STILTON, VINAIGRETTE

TOMATO AND RED ONION SALAD

CAESAR SALAD

HOT

PAPRIKA ROASTED POTATO

FROM THE GRILL

CHICKEN THIGHS, BOURBON BBQ SAUCE

CROATIAN BEEF MEATBALLS WITH YOGURT AND PICKLED CUCUMBER

SICILIAN SWORDFISH SKEWERS WITH SALMORIGLIO

DESSERT

STRAWBERRY SHORT CAKE

SEASONAL FRUIT SALAD

BROWNIES

HOMEMADE COOKIES

$105.00 PER PERSON

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

ELBOW BEACH BBQ

SALADS

SUMMER VEGETABLE RICE SALAD
MIXED GRILLED VEGETABLE ESCABECHE
CAESAR SALAD

HOT

WHOLE BAKED YUKON POTATO, BLUE CHEESE
TRUFFLED MUSHROOM MAC & CHEESE

FROM THE GRILL

CHIMICHURRI BEEF TENDERLOIN, AROMATIC BUTTER AND SAUCES
4 OZ SPINY LOBSTER TAIL, PARSLEY LEMON BUTTER
CATCH OF THE DAY
LAMB KEBAB, TZAZIKI SAUCE

DESSERT

MINIATURE PASTRIES
NY STRAWBERRY CHEESECAKE
SEASONAL FRUIT SALAD
RED VELVET CARROT CAKE

$120 PER PERSON

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

HOSTED BARS

STANDARD BAR

*1ST HOUR AT **$30.00 PER PERSON***
*EACH ADDITIONAL HOUR AT **$25.00 PER PERSON***

OR ON CONSUMPTION

SPIRITS AND LIQUORS $9.50
GOSLINGS BLACK SEAL RUM, COCKSPUR RUM
GOSLINGS SILVER RUM
DEWARS SCOTCH WISKEY
OLD GRAND DAD BURBON
CANADIAN CLUB RYE
CUERVO GOLD TEQUILA
STOLICHNAYA VODKA
BEEFEATER GIN
BRISTOL CREAM SHERRY, CAMPARI

BEERS $9.00
CORONA, BUD LIGHT, HEINEKEN

WINES $15.00
SPARKLING - PROSECCO ZARDETTO, ITALY
WHITE - CHARDONNAY, R. MONDAVI PRIVATE SELECTION
PINOT GRIGIO, TORRESELLA, ITALY
RED - MALBEC, CATENA, MENDOZA, ARGENTINA
CABERNET SAUVIGNON, "SUBMISSION"

SOFT DRINKS $7.00

BOTTLED WATER Small $5.00, large $9.50

PREMIUM BAR

*1ST HOUR **$36.00 PER PERSON***
*EACH ADDITIONAL HOUR **$31.00 PER PERSON***

OR ON CONSUMPTION

STANDARD SPIRITS AND LIQUORS $9.50

PREMIUM SPIRITS AND LIQUORS $11.50
MOUNT GAY RUM
JOHNNIE WALKER RED SCOTCH WISKEY
MAKER'S MARK BURBON
CROWN ROYAL RYE
KETEL ONE VODKA
TANQUERAY GIN

BEERS $9.00
CORONA, BUD LIGHT, HEINEKEN

WINES $15.00
SPARKLING - PROSECCO ZARDETTO, ITALY
WHITE - CHARDONNAY, R. MONDAVI PRIVATE SELECTION
PINOT GRIGIO, TORRESELLA, ITALY
RED - MALBEC, CATENA, MENDOZA, ARGENTINA
CABERNET SAUVIGNON, "SUBMISSION"

SOFT DRINKS $7.00

BOTTLED WATER Small $5.00, large $9.50

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

DRINKS BY THE GALLON (20 GLASSES)
FRUIT PUNCH **$100**
BERMUDA RUM SWIZZLE **$200**
YELLOW BIRD **$300**
PLANTERS PUNCH **$300**

COGNAC
HENNESSY VS, COURVOISIEUR VS
ALL BRANDS 1.25 OZ
$15.00 PER PORTION

TROPICAL COCKTAIL BAR
PLANTERS' PUNCH
MOJITO
YELLOW BIRD
MARGARITA
$ 16.00 EACH

MARTINI STATION
MARTINIS MAY BE MADE WITH ANY OF THE FOLLOWING
VODKAS OR GINS

VODKAS
KETTEL ONE, ABSOLUT, GREY GOOSE

GINS
TANQUERAY, BOMBAY SAPHIRE, HENDRICK'S
MARTINIS ARE AVAILABLE WITH OLIVES, LEMON TWISTS AND ONIONS

SPECIALTY MARTINIS
BELLINITINI, LEMONTINI, CHOCOMARTINI, APPLETINI

$18.00 EACH

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

FOOD TASTINGS FOR EVENTS

Complimentary food tastings for 2 people can be arranged for events with a minimum of 50 guests.

The food tastings will take place once the event is confirmed and the initial nonrefundable deposit of $1000.00 (one thousand) has been paid.

For events with less than 50 guests or without a paid deposit, regular menu prices will apply.

Food tastings will be arranged at a date and time that is mutually agreeable between Mondays and Saturdays during lunch hours only.

To ensure the availability of the items chosen, the date, time and food choices must be confirmed at least two weeks prior.

Plated Dinners

The client should choose up to 2 items from each course that they would like to try. One plate per choice will be made for tasting purposes.
Should clients request more than 2 choices, regular menu prices will apply for the additional choices.

Cake

Cake tastings can be arranged complimentary for up to 3 different cake flavors which will be presented as a taster.

Canapés OR Buffet Dinners

Food tastings for canapé or buffet items cannot be arranged.

Wine

Any wine, if required will be charged in full.

Gratuities

Service charges are not complimentary, the client is responsible for the 17% on all food and beverage tasted (according to the menu price).

Tastings should be arranged through the Sales Office - sales@lido.bm

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

CATERING POLICIES

Menu Selections
To assure that your menu selections can be available, please submit them at least 4 weeks in advance. Our Executive Chef and Sales Associate would be delighted to discuss any requests you may have for specialty menus.

DUE TO HEALTH AND SAFETY REGULATIONS.
NO OUTSOURCED FOOD AND BEVERAGE PRODUCTS ARE PERMITTED WITHIN ELBOW BEACH HOTEL PREMISES

Meal Guarantee
The final number of attendees is required at least 3 business days prior to your function. If attendance should fall below the guarantee, the host is accountable for the number guaranteed.

Bar / wine
Several bar options are available for indoor or outdoor events.
Bar pricing is based on an hourly rate per person, on consumption or cash basis.
Due to limited wine stock on the island, we guarantee vintages and prices one month before the event.
All bars require one bartender for every 60 guests.
Cash bars require a cashier for every 60 guests at $35.00 per hour.

Decorations, Music, and Entertainment
Flowers, décor, specialty linens and entertainment can be ordered directly with vendors or with your Sales Associate.
We reserve the right to authorize any music, entertainment or décor on the premises and these items must be approved in advance with the Sales Associate.
Lido Complex is not responsible for any decorating item brought on the premises, before, during and after the event.
All decorating items must be removed after the event, unless authorized by Lido Management.

Tents
Tents needed for outdoor events must be booked by our sales office.

Audio Visual Requests
Please contact your Sales Manager for more details.

Signs and Displays
Pre-approved signage is permitted in the registration area and in private function areas only.
No signs are permitted in the lobby or any other public areas.

Pricing
Food and beverage prices will be guaranteed three months ahead of the function,
as market prices fluctuate.
Prices do not include labor and service (see below).

Deposits and Payments
A $500 nonrefundable booking deposit is required to secure all events for under 50 people.
A $1000 nonrefundable booking deposit is required to secure all events for over 50 people.
50% payment of the agreed contract is due 3 months in advance of the event.
Full payment of the agreed contract is due 1 month in advance of the event.
Any eventual balance must be covered by a credit card placed on file.

Food and Beverage Cancellation

PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED
SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

Up to one month before the event, 50% the amount paid will be refunded over the initial booking deposit
Less than one month before the event, the amount paid to date will be forfeited
A cancellation deemed an "Act of God" by management, full refund over the initial booking deposit

Weather Call
Due to the complexity of outdoor set ups, Lido Complex reserves the right to move the function indoors in the case of inclement weather conditions or ocean tides.
This decision will be made by the sales manager 24 hours before the event.
The back up space in case of inclement weather conditions has to be agreed with the sales manager.

Damages and Lost Property
Lido takes no responsibility for personal items or decorative elements that are brought on the premises before or during an event or the items left on premises for collection after an event.
The client is accountable for any damages incurred to the premises or any other area of the resort by the host, their guests, independent contractors or other agents that are under client's control.

The client will hold blameless Lido Complex for any injury suffered by him or any of his guests, except in the instance where negligence is recognized to be have been caused by a member of the Lido staff.

Music
All outdoor music will end at 11 p.m.
Indoor entertainment can be offered by special arrangement in the Deep Lounge.
Lido Complex reserves the right to authorize any music or entertainment on the premises.

Set Up Charges
Indoor setup: $4.50 per person with a minimum of $112.50
Outdoor setup: $10.00 per person with a minimum $250.00
For set up in the restaurants, when removal of the existing furniture is required, a $6.00 per person set up charge applies.

Wedding Ceremony Set Up Charges
$10 per person with a minimum of $400
Guest Chairs, Altar Table, Signing Table, Chair and any Musicians Chairs, Linen.

Labor Charges
Chefs and Carvers are required for some menu items and are charged at $130.00 per chef per hour
Cash bars require a cashier for every 60 guests at $35.00 per hour

Service Charges
A 17% service is added to all food and beverage charges for the specified start and end time on the contract.
Any labor required after these times, will be charged at the following hourly rates:
$25 per porter
$40 per bartenders/waiters;
$50 per supervisor

Security and Shuttle service
All events taking place at Deep lounge require security personnel.
This will be hired by Lido complex and paid by the client at $40 per person per hour according to the number of guests and the start / end time.
One security person is required every 50 guests.
Shuttle services is available on site for any events at $250 per shuttle.

LIDO COMPLEX SITE FEES AS OF JANUARY 2019

EXCLUSIVE EVENING USE IS POSSIBLE FOR ONE OR MORE OF THE AREAS IN THE COMPLEX UNTIL 11.00PM
THE APROVAL OF LIDO COMPLEX MANAGEMENT IS REQUIRED BEFORE ANY PROPOSAL IS SENT TO A CLIENT.

A RENTAL FEE OR MINIMUM FOOD AND BEVERAGE GUARANTEE WILL BE APPLIED FOR THESE AREAS, AS PER BELOW.

THE BELOW FEES ARE SUBJECT TO 17% SERVICE CHARGE.

PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED

SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

	BUYOUTS	
	HIGH SEASON	**LOW SEASON**
LIDO ONLY, EVENING FUNCTIONS	MIN F&B $ 22,000	MIN F&B $ 20,000
MICKEYS EVENING FUNCTIONS (from 4pm)	MIN F&B $ 22,000	X
MICKEY'S SIDE DECK - UP TO 40 PPL	MIN F&B $ 8,000	X
ST. GEORGE ROOM AND DECK, EVENING FUNCTIONS	MIN F&B $ 4,000	MIN F&B $ 3,000
ST. GEORGE ROOM FOR MEETINGS **(ROOM FEE)**	$750	$450
DEEP	$7,500 (RENTAL FEE)	
SEA BREEZE GAZEBO	MIN F&B $13,000 Sunday to Thursday MIN F&B $15,000 Friday and Saturday	MIN F&B $12,000
SEA BREEZE DECK	MIN F&B $6,000	
SEA BREEZE LOUNGE	MIN F& B $30,000	
MARINA TERRACE (RENTAL FEE)	$2,000	$1,500

		AVAILABLE FOR MEETINGS UNTIL LATEST 5.PM
		AVAILABLE ON REQUEST ONLY, CONTACT LIDO GENERAL MANAGER
		AVAILABLE ON REQUEST ONLY, CONTACT GENERAL MANAGER
		Available Sunday to Wednesday only
		Available Sunday to Wednesday only
		CLOSED NOV 1 – APRIL
		CLOSED NOV 1 - APRIL