



Conference Package Options

MORNING COFFEE BREAKS

All morning breaks are served with **Fresh Brewed High Mountain Coffee,**
Selection of Specialty Teas & fresh juice

In addition:

*For the **DELUXE** options please choose **ANY TWO** of the following to complete your break: For the **PREMIUM** options please choose **ANY THREE** of the following to complete your break:*

- Finger Sandwiches with assorted fillings and breads
- Sliced seasonal fresh fruit platter
- Tropical Fruit Martini Cocktail
- Mini Beef Patties
- Mini Fish Patties
- Mini Chicken Patties
- Ackee and Saltfish Wontons with Sweet Thai Chili Dip
- Vegetable Fritter with Scotch Bonnet Mayo
- Assorted Breakfast Pastries
- Stamp & Go Fritters with Tartar Sauce
- Saltfish with Okra and Tomato on Fried Bammy
- Escoveitch Fish Fingers with Spicy Vegetable Pickle
- Callaloo & Feta Cheese Quiche
- Smoked Chicken & Bacon wrapped Quiche
- Deep Fried Plantains wrapped with Bacon
- Banana Fritters with Syrup

To complete your Conference Package, please choose one of the following lunch options below...

All conference package lunches are served with a glass of fruit punch, house made bread and butter.

*****Room Rental is waived with the choice of one of the Conference Packages (conditions apply) *****

DELUXE OPTIONS

US\$32.00 per person + tax & service charge

For your appetizer course please choose one of the following

Red pea soup flavoured with salt beef and finished with coconut milk

Or

Courtleigh garden salad with chefs vegetables served with select house dressings

Or

Tomato cucumber salad sprinkled with shredded cheese, Italian herbs and vegetable curls served with select house dressings

Or

Choose one of our freshly made daily soups (on final page)

OPTION 1

Char-Grilled Spur Tree Jerk Chicken

Accompanied with festival garnish and jerk sauce &

Jamaican Steamed fillet of snapper

Served in a sauce of local vegetables and spices Rice &

Peas

Seasoned Vegetables

Chocolate Bread Pudding

OPTION 2

Guava Barbecue Baked Chicken

&

Cornmeal Breaded Tilapia

with spicy tartar sauce

Baked Sweet Potato Wedges

Seasoned Vegetables

Coconut Rum Cake

OPTION 3

Escoveitch Snapper Fillet

with spicy vegetable pickle and fried bammy

sticks

&

Smokehouse chicken with pineapple glaze

Ackee seasoned rice and

Seasoned vegetables

Cherry Cheesecake

OPTION 4

Jamaican Brown Stew Fish

With seasonings, carrots and tomatoes in a

rich sauce

&

Panko breaded chicken stuffed with plantain mousse

Spicy cinnamon beurre blanc

Callaloo rice pilaf and seasoned

vegetables

Double Chocolate Layer Cake

OPTION 5

Panko breaded chicken stuffed with callaloo and cheddar

served with brown sauce

&

Coconut Curry Snapper Fillet

topped with plantain chutney

Toasted coconut rice and seasoned

vegetables

Carrot & walnut cake with cream cheese icing

PREMIUM OPTIONS

US\$37.00 per person + tax & service charge

All meals served with Country Style Red Peas Soup OR soup of the day (Chef's Soup Du Jour)

OPTION 6

Lasagna Rollups

Pasta sheets filled with bolognaise, baked and finished with melted cheeses and marinara sauce

&

Pan Seared Fillet of Snapper

with green papaya slaw Vegetable rice pilaf and Seasoned vegetables

Mango Cheesecake

OPTION 7

Jerk Roulade of Chicken

with a warm fruit compote

&

Grilled Fillet of Fish with cucumber-tomato salsa

Stir-fried vegetables and baked 3 cheese macaroni

Chocolate Rum Pudding

OPTION 8

Snapper Francaise

with lemon caper beurre blanc dipped in a parmesan egg batter and sautéed golden brown

&

Cajun Style Chicken

*Cuts of chicken rubbed with spices
Served with piquant a mango & sweet pepper sauce
Almond raisin pineapple rice and pilaf
Seasoned Vegetables*

Blueberry Cheesecake

OPTION 9

Steamed Chicken

rolled with julienne vegetables and on country callaloo with coconut sauce

Tenderized chicken breast poached in broth

&

Salmon and Snapper Duo

*with pumpkin sauce & Ratatouille tapenade
Buttered Parsley Potatoes
Seasoned Vegetables*

Chocolate Cream Filled Eclairs

OPTION 10

Honey Roast Chicken with Cranberry Glaze

&

Coconut Flaked Snapper

*with a creamy lychee sauce and pilaf
Seasoned Vegetables*

Pineapple Cheesecake



Please choose a soup from the list below.

CHEF'S SELECTION OF SOUPS

Vegetarian Red Peas Soup
Chicken & Corn Chowder
Country Pumpkin Soup
Pepperpot Soup
Fish Soup with Okra

ADDITIONAL MEAT OPTIONS (PLATTER SERVED)

Barbecue glazed smoked pork chops
Jerk Pork Tenderloin with Jerk Sauce
Slow Cooked Roast Beef with Brown Sauce
Honey Baked Ham

\$5.50 for each additional meat choice

- All packages attract 15% Government Tax and 10% Service Charge
- Enhance your coffee breaks by adding items at only US\$3.00 per person per item
- All Conference Packages are served plated or buffet. Please advise us of your reference.
- For numbers less than 30 persons please add a buffet setup charge of US\$40.00