

CONFERENCE PACKAGE OPTION

Your meeting is important to us! Our chefs have thoughtfully created 2 options just for you!

DELUXE: US\$30.00 plus 15% government tax and 10% service charge per person

PREMIUM: US\$35.00 plus 15% government tax and 10% service charge per person

ALL conferences packages include a morning coffee break and 3 course lunch.

For the DELUXE option please choose ANY TWO of the following items to complete your morning break.
For the PREMIUM option please choose ANY THREE of the following items to complete your morning break.

Coffee Break Options

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- Assorted Breakfast Pastries
 - Slices of In-Season Fruits
 - Deli Style Wraps
 - Spicy Saltfish Fritters
 - Fried Snapper Fingers with Escoveitch Pickle
 - Curried Chickpeas with Roti
 - Vegetable fritters with Spicy Marinara
 - Fruity Pancakes with Syrup
 - Grilled Vegetable Polenta topped with Saltfish Rundown
 - Ackee & Saltfish on Cinnamon Bammy
 - Ole' Fashion Ripe Banana OR Saltfish Fritters
 - Potato Skins Royal Baked with Jerk Chicken Sausage and cheese
 - Red Herring, Tomato and Cucumber Salsa on Tostones
 - Flatbread Breakfast Pizza with Egg, Bacon and Cheese
 - Roast Dumpling Roulade with Pumpkin, Callaloo and Broad Beans
 - Curried Ackee on Tostones
 - Grilled Vegetable Polenta topped with Saltfish Rundown
 - Warm Breakfast Wraps filled with Escallion Eggs, Melted Cheese and Tomato Salsa
 - French Toast Sticks with Pancake Syrup
 - Jerk Sausage and Cheddar Quiche Bites
 - Ackee and saltfish Quiche bites
 - Ham and cheese Quiche bites
 - Callaloo and feta Quiche bites
 - Fruit Kebabs
 - Crispy Chicken Deep Fried Wraps
 - Rasta Pizza
 - Open Face Sandwiches
 - Warm Vegetable Wraps

ALL Coffee breaks are served with freshly brewed coffee, assorted teas and orange juice

Deluxe Options

US\$30.00 per person plus 15% GCT
And 10% service charge per person

All meals are served with Cream of Red Peas Soup OR Chef's Soup
Du Jour (soup of the day).

Lunch is served with a glass of fruit punch, house bread and butter

OPTION 1

Cream of Pumpkin Soup/ Cream of Red Peas
Soup/ Soup of the Day/ Knutsford House Salad/
Medley Potato Salad

Italian style Beef Lasagne

Grilled Snapper Fillet with Creole Salsa

Seasoned Vegetables

Rice & Peas OR Daily Rice OR Daily Starch

Pina Colada Layer Cake with Pineapple and
Coconut

OPTION 4

Cream of Pumpkin Soup/ Cream of Red
Peas Soup/ Soup of the Day/ Knutsford
House Salad/ Medley Potato salad

Jamaican Style Curried Goat

Roulade of Chicken Stuffed with Smoked
Chicken, Apples and Plantains
Brandy Infused Veloute Sauce
Chef's Choice of Vegetables

Rice & Peas OR Daily Rice OR Daily Starch

Beignets with Orange Honey and
Cinnamon Sugar

OPTION 2

Cream of Pumpkin Soup/ Cream of Red Peas
Soup/ Soup of the Day/ Knutsford House
Salad/ Medley Potato Salad

Citrus Poached Snapper with Smoked
Salmon Dill Cream

Panko Crusted Chicken Breast Stuffed with
Grilled Pineapple and Plantains.

Chef's Choice of Vegetables
Rice & Peas OR Daily Rice OR Daily Starch

Triple Tropical Fruit Mousse

OPTION 5

Cream of Pumpkin Soup/ Cream of Red
Peas Soup/ Soup of the Day/ Knutsford
House Salad/ Medley Potato salad

Blackened Snapper with Black Bean Salsa

Baked Honey Garlic Chicken

Rice & Peas OR Daily Rice OR Daily Starch

Blondie and Brownie Duplex with Chantilly
Cream

OPTION 3

Cream of Pumpkin Soup/ Cream of Red
Peas Soup/ Soup of the Day/ Knutsford
House Salad/ Medley Potato Salad

Tamarind Barbecue Chicken Kebabs

Salmon and Snapper Fish Cakes

Cajun Remoulade Sauce
Rice & Peas OR Daily Rice OR Daily Starch

Zebra Swiss Roll Supreme

OPTION 6

Cream of Pumpkin Soup/ Cream of Red
Peas Soup/ Soup of the Day/ Knutsford
House Salad/ Medley Potato salad

Knutsford Shake Roast Chicken

Barbecue Snapper with Grilled Pak Choy

Rice & Peas OR Daily Rice OR Daily Starch

Chocolate and Red Velvet Layer Cake
with Cream Cheese Icing and Chocolate
Ganache

Premium Options

US\$35.00 per person plus 15% GCT
And 10% service charge per person

All meals are served with Cream of Red Peas Soup OR Chef's Soup
Du Jour (soup of the day).

Lunch is served with a glass of fruit punch, house bread and butter

OPTION 1

Cream of Pumpkin Soup/ Cream of Red Peas Soup/ Soup of the
Day/ Knutsford House Salad/ Medley Potato Salad

Chicken Mofungo with Tomato Rum Sauce

Coconut Snapper with Creamy Lychee Sauce

Chef's Choice of Vegetables
Rice & Peas OR Daily Rice OR Daily Starch

Vanilla and Chocolate Cheesecake Duplex

OPTION 2

Cream of Pumpkin Soup/ Cream of Red Peas Soup/ Soup of the
Day/ Knutsford House Salad/ Medley Potato Salad

Fillet of snapper filled with Seafood Mousse and Fresh Herbs
Rundown Sauce

Chicken Breast Almandine with Spicy Papaya Chutney

Chef's Choice of Vegetables
Rice & Peas OR Daily Rice OR Daily Starch

Lemon Blueberry Napoleon Slice

OPTION 3

Cream of Pumpkin Soup/ Cream of Red Peas Soup/ Soup of the
Day/ Knutsford House Salad/ Medley Potato Salad

Salmon and Snapper Duet with Pumpkin Coulis and Wilted
Callaloo Leaves

Chicken Breast Parmesan stuffed with Cheese and Roasted
Vegetables

Chef's Choice of Vegetables
Rice & Peas OR Daily Rice OR Daily Starch

Double Chocolate Cake

Chef's Soups of the Day

Monday – Cream of Pumpkin topped with a tortilla chip

Tuesday – Homestyle chicken & vegetable clear soup

Wednesday – Hearty Pumpkin Chicken Soup

Thursday – Cream of Pumpkin topped with a tortilla chip

Friday – Coconut flavoured fish & okra soup brewed with beer *

Saturday – Cream of Pumpkin topped with a tortilla chip

Sunday – Pepper

Starch /Vegetable of the Day

* Country Style Rice/sweet mashed potato & steamed Italian vegetables

* Sunshine rice with vegetables/Irish Potato& braised vegetable medley

* Calaloo rice/Mashed Sweet Potato & Asian stir-fry vegetables

* Spanish Rice / Mashed potatoes &Steamed Italian vegetables

* Seasoned Pumpkin rice/Mashed Sweet Potato & braised vegetable medley

* Country style rice/Mashed sweet potatoes & steamed Italian vegetables

* Spanish rice/Irish Potatoes & braised vegetable medley

Additional Meat Options

Oxtail & Broad Beans
braised in West Indian spices

**USD\$8.00 plus taxes for each additional
meat choice per person**

Whiskey Smoked Pork Chops
cutlets glazed with whiskey plum sauce

**US\$7.00 plus taxes for each additional
meat choice per person**

Please note:

- Room rental is waived in its entirety with the selection of one of these options (**with the exception if you are using the Courtleigh Auditorium where venue rental fees will apply).
- Enhance your coffee break by adding additional items for only US\$2.00 per item
- Customize your conference package by adding a liquid break for only US\$5.00 plus taxes
- Conference packages are served either plated OR buffet style. For numbers less than 30 persons please add a buffet setup fee of US\$40.00
- Rates and taxes are subject to change without notice