

Continental Breakfasts

(Prices are based on a one-hour period.)

Includes Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas

The Rose Hall

Freshly Squeezed Orange and Grapefruit Juices
Sliced Tropical Fruits
Individual Plain and Fruit Yogurts
Freshly Baked Breakfast Pastries
Sweet Cream Butter and a Selection of Preserves

\$18 Per Person

The Montego Bay

Freshly Squeezed Orange and Grapefruit Juices
Sliced Tropical Fruits
Individual Plain and Fruit Yogurts
Assorted Cereals and Granola
Whole and 1% Milk
Assorted Bagels, Cream Cheese
Freshly Baked Breakfast Pastries
Sweet Cream Butter and a Selection of Preserves

\$20 Per Person

The "Golden Door"

Freshly Squeezed Orange and Juice of the Day
Hard Boiled Eggs, Served Chilled
Low Calorie "Morning Glory" Power Muffin
Granola Parfait, Fruit Yogurt
Fresh Fruit Skewers, Mango Fruit Honey
Individual Fruit and Plain Yogurts
Whole Grain, Wheat Bread
Sweet Cream, Peanut Butter and a Selection of Preserves

\$22 Per Person

Boxed Breakfast To Go

(Does not include Coffee)

Bottled Juice
Fresh Seasonal Whole Fruit
Granola Bar
Freshly Baked Pineapple Bran Muffin
Or
Bagel, Cream Cheese
Sweet Cream Butter and a Selection of Preserves

\$20 Per Person

To Compliment Your Continental Breakfast

Breakfast Sandwiches

(Choice of One)

Scrambled Eggs, Cheddar Cheese,
Flaky Croissant

Scrambled Eggs, Provolone Cheese, Toasted
Bagel

\$8 Per Person

Add

Grilled Ham, Smoked Bacon, Jerk Sausage
or Link Sausage

\$4 Per Person

* Breakfast Wrap

Scrambled Eggs, Chorizo, Spinach,
Cheese
in a Tortilla Wrap

\$9 Per Person

* Jamaica Tradition

Ackee & Saltfish, Sautéed Callaloo,
Fried Dumplings

\$15 Per Person

* Fresh Fruit Batido Station

Mango, Pineapple, Melon

\$7 per person

*A Chef and/or Attendant is required at \$100.00

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Breakfast Buffet

(Prices are based on a one-hour period.)

Includes Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

All American

Orange, Grapefruit, Cranberry and Tomato Juices
Tropical Sliced Fresh Fruit, Passion Fruit Honey
Assorted Cereals and Granola, Whole, and 1% Milk
Individual Plain and Fruit Yogurts
Freshly Baked Breakfast Pastries
Sweet Cream Butter with a Selection of Preserves

From Silver Chafing Dishes

(Choice of Two Items)

Country Fresh Scrambled Eggs, Spiked with Fine Herbs
Individual Ratatouille Quiche
Deep Dish Strata; Bread, Eggs, Cheddar Cheese, Sausage
(Vegetarian Option Available)
Cinnamon Scented French Toast, Fruit Compote, Whipped Cream,
Warm Maple Syrup

(Choice of Two Items)

Breakfast Potatoes, Onions, Peppers, Herbs
Griddled Hash Brown Potatoes
Pan Seared Potato Wedges, Rosemary

Link Sausage
Grilled Country Smoked Ham
Jerk Sausage
Hickory Smoked Bacon

\$27 Per Person

Minimum of 30 Guests.

If the final guarantee is below 30, the price per guest will be increased by 20%.

To Complement Your Breakfast Buffet

*Omelette Station

Made to Order to Include Egg Whites
Farm Fresh Eggs
Spinach, Bacon, Peppers, Mushrooms,
Onions, Ham, Tomatoes, Cheddar and
Mozzarella Cheeses

\$10 Per Person

Bagel Bar

Assorted Bagels
House Prepared Cream Cheeses (*Herb, Smoked Salmon, and Regular*)
Honey Walnut Butter and Peanut Butter
Sliced Tomatoes, Onions, Capers

\$9 Per Person

*Pancakes Stations

Choice of:

Fluffy Pancakes
Bananas, Chocolate Chips,
Whipped Cream, Warm Maple Syrup

\$8 Per Person

Oatmeal

Brown Sugar, Cinnamon,
Warm Maple Syrup

\$4 Per Person

* Fresh Fruit Batido Station

Mango, Pineapple, Melon

\$7 per person

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Breakfast Buffet *Continued*

(Prices are based on a one-hour period.)

Includes Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

Jamaican Breakfast Buffet

*Fresh Squeezed Tropical Juice
Tropical Sliced Fresh Fruits, Yogurt
Plantain Porridge
Smoked Marlin
Island Baked Breakfast Pastries
Sweet Cream Butter with a Selection of Preserves

From Chafing Dishes

Ackee & Salt Fish
Fried Dumplings
Fried Sweet Plantain

(Choice of Two Items)

Boiled Bananas
Mackerel Run Down, Coconut Milk
Pepper Steak
Callaloo Quiche
Brown Stew Chicken

\$28 Per Person

Minimum of 30 Guests.

If the final guarantee is below 30, the price per guest will be increased by 20%.

To Compliment Your Breakfast Buffet

***Omelette Station**

Made to Order to Include Egg Whites
Farm Fresh Eggs
Spinach, Bacon, Peppers, Mushrooms,
Onions, Ham, Tomatoes, Cheddar and
Mozzarella Cheeses

\$10 Per Person

Bagel Bar

Assorted Bagels
House Prepared Cream Cheeses (*Herb,*
Smoked Salmon, and Regular)
Honey Walnut Butter and Peanut Butter
Sliced Tomatoes, Onions, Capers

\$9 Per Person

***Pancakes Stations**

Choice of:
Fluffy Pancakes
Bananas, Chocolate Chips,
Whipped Cream, Warm Maple Syrup

\$8 Per Person

Oatmeal

Brown Sugar, Cinnamon,
Warm Maple Syrup

\$4 Per Person

*** Fresh Fruit Batido Station**

Mango, Pineapple, Melon

\$7 per person

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Plated Breakfast

Includes a Basket of Freshly Baked Breakfast Pastries, Sweet Cream Butter and a Selection of Preserves along with Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

Juices

(Choice of One)

Orange Juice, Grapefruit, Cranberry, Tomato and Pineapple

Individually Sliced Tropical Fresh Fruit Plate

Entrees

(Choice of One)

Eggs Benedict
Ham, Toasted English Muffin, Poached Eggs,
Glazed Herb Hollandaise

The Rose Hall Eggs Benedict
Smoked Marlin, Sautéed Callaloo, Poached Eggs, Choron Sauce

Farm Fresh Scrambled Eggs with Tomatoes and Herbs

Egg White Omelette, Mushrooms, Spinach, and Peppers
(50 Guest max)

Lumber Jack Pancakes and Farm Fresh Scrambled Eggs

Ackee and Salted Cod Fish, Fried Dumplings and Plantain

Accompaniments

(Choice of Two)

Link Sausage
Grilled Country Smoked Ham
Jerk Sausage
Hickory Smoked Bacon

Fried Dumplings
Red Bliss Potatoes, Onions, Peppers
Roasted Breadfruit (seasonal)

\$ 28 Per Person

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Brunch

(Prices are based on a two-hour period.)

Includes Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

Freshly Squeezed Orange and Grapefruit Juices, Cranberry and Tomato Sliced Fresh Fruit, Passion Fruit Honey Individual Yogurt and Granola Parfaits Smoked Salmon Display Beefsteak Tomatoes, Bermuda Onions, Capers, Cream Cheese Imported and Domestic Cheese Display, Water Crackers and French Baguettes Freshly Baked Breakfast Pastries and Homemade Rolls Sweet Cream Butter with a Selection of Preserves

Salads

Tomatoes, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Balsamic Vinegar Traditional Caesar Salad, Croutons, Shaved Reggiano Parmesan Cheese, Classic Caesar Dressing Mixed Garden Greens, Chef's Selection of two Dressings

*Waffle Station

Pecans, Whipped Cream, Warm Maple Syrup, Whipped Orange Butter

*Omelet Station

Made to Order and Egg Whites

Farm Fresh Eggs Onions, Ham, Tomatoes, Cheddar and Mozzarella Cheeses

*Carving Board

(Choice of One)

Herb Roasted Sirloin of Beef, Béarnaise Turkey, Cranberry Relish Brisket, Fresh Horseradish, Whole Grain Mustard Baked Honey Glazed Ham

From Chafing Dishes

Ackee and Saltfish

(Choice of Meat)

Hickory Smoked Bacon, Link Sausage or Jerk Sausage

Vegetable Medley

Herb Potato Pancakes, Sour Cream

Fried Plantain and Dumplings

Sweet Extravaganza of Miniature Pastries

Dark Chocolate Mousse

Pineapple Upside Down Cake

Custard Éclairs

Miniature Fruit Tartlettes

Coconut Drops

\$ 40 Per Person

Minimum of 30 Guests.

If the final guarantee is below 30, the price per guest will be increased by 20%.

To Compliment Your Brunch Buffet

Raw Bar Displayed on Crushed Ice

Poached Jumbo Shrimp (based on 3 pieces per person) Snow Crab Claws, Shucked Oysters, Mignonette Sauce, Cocktail Sauce, Lime Wedges

\$ 18 Per Person

*Pasta Station

(Choice of Two Pastas, Two Sauces)

Pastas: Pennette Rigate, Fettuccine, Farfalle, Spaghetti

Sauces: Bolognese, Primavera Pomodoro, Pesto Cream, Roasted Red Pepper Coulis, Carbonara, Alfredo Freshly Grated Parmesan

\$ 14 Per Person

Add:

Grilled Chicken Breast

\$ 5 Per Person

Beef Tenderloin Tips or Shrimp

\$ 8 Per Person

Champagne & Sparkling:

(each bottle serves 6 glasses)

Korbel Brut, California

Moët & Chandon Brut Imperial, France

Veuve Clicquot Ponsardin Brut, France

***A Chef and/or Attendant is required at \$100.00**

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Breaks

Prices are based on a 45 minutes basis.

Intermission

* Fresh Buttered Popcorn
(Popped to Order)

Tortilla Chips
Served with
Warm Callaloo Dip
Assorted Marshmallow Sticks Dipped in Chocolate
Blue Mountain Coffee and Gourmet Herbal Teas

\$ 15 Per Person
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Jamaica Me Crazy

*Tropical Fruit Smoothies

Plantain Turnovers
Coconut Gizzadas
Sweet Potato Biscuits, Butter, Preserves
Blue Mountain Coffee and Gourmet Herbal Teas

\$ 20 Per Person
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“Goin’ Bananas”

Banana-Pecan Bread
Banana Shooters
Banana Mousse Profiteroles
Banana Popsicles, (*Chocolate Covered Bananas*),
Decorated with Nuts and Sprinkles
Blue Mountain Coffee and Gourmet Herbal Teas

\$ 25 Per Person

Fruit Stand

Fresh Fruit Kabobs, Passion Fruit Honey
Caribbean Almond Strudel
Individual Banana Shortcake
Apple Cobbler, Ginger Caramel Sauce
Frozen Fruit Bars
Dried Fruit Dipped in Chocolate
Blue Mountain Coffee 7 Gourmet Herbal Teas

\$ 25 Per Person
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Jamaica She Is Royal

Grapefruit and Orange Sections, Passion Fruit Honey
Rose Hall Bread Pudding
Jamaican Rum Ball
Tropical Cheesecake Crusted ,
Pineapple dipped Chocolate
Chocolate Pecan Rolls
Banana Colada Mini Muffins
Coconut Macaroons
Blue Mountain Coffee and Gourmet Herbal Teas

\$ 27 Per Person

*A Chef and/or Attendant is required at \$100.00

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Rose Hall Executive Enhancement “Engage the Senses”

Room Refreshers Option 1

Fresh Carrot and Ginger Blast Juice
Iced Minted Watermelon
Scented Candles
Price \$ 15
Minimum of 25 Guest

Room Refresher Option 2

Mini Mango/June Plum Smoothie
Sugar Cane Sticks
Jasmine Incense and Lemon Oshi Bori Towels
Gourmet Candies on each Table
Price at \$20
Minimum of 25 Guest

Room Refresher Option 3

The Spa Escape
Rosewood Neck Massages
Aromatherapy Infused Mind Vision.
Fine Selection of Tropical Fruits Pallets
Vegetable Tea Brewed exclusively at Rose Hall
Price \$28
Minimum of 25 Guest.

Room Refresher Conference Grand Finale’ Option 4

Individual Mini Mojitos
Pineapple Coconut Tapioca with Tamarind Syrup
Chocolate Dipped Marshmallows
Sugar Cane Water with Option of a Shot of Appleton Estate VX Price
Ice Cream Lolli Pops Dipped in Chocolate with Sprinkles.
Price \$28
Minimum of 25 Guest

Meeting Ice Breakers

Individual Bags of Cran raisins
\$3.50

Oshi Bori Towels
\$3.00

Whole Local Exotic Fruits
\$3.00 Each

Mixed Nuts
\$20 per Bowl

Assorted Individual Yogurts
\$3.50 Each

Individual Chocolates
\$4.50

***A Chef and/or Attendant is required at \$100.00**

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Plated Lunches

(Prices are based on a one-hour period.)

Appetizers

(Choice of One)

Cold Appetizers

Jerk Shrimp Salad, Cilantro Lime Drizzle

Mixed Baby Field Greens, Tomatoes, Cucumber, Balsamic Vinaigrette

Crispy Romaine Spears, Shaved Manchego Cheese, Olive Tapenade Crostini, Roasted Garlic Dressing

Tomato, Buffalo Mozzarella, Mixed Greens, Basil Vinaigrette

Hot Appetizers

Carrot Ginger Soup, Roasted Coconut Shrimp

Pepperpot Soup, Shrimp

Trelawny Conch Chowder

Crab Backs, Black Bean and Roasted Pepper Relish, Scotch Bonnet Crème

Jerk Pork Brochette, Callaloo Fritter, Green Papaya Slaw

Jamaican Beef Patties, Corn, Grilled Red Onion and Tomato Salsa

Entrées

(Choice of One)

Cold

Sesame Seed Crusted Chicken Supreme, Mixed Greens, Roasted Corn, Cucumbers, Spiced Pecans, Tamarind Dressing
\$ 40 Per Person

Lobster Cobb Salad, Romaine, Iceberg Lettuce, Crumbled Bacon, Sliced Eggs, Tomatoes, Cucumbers, Creamy Dijon Dressing
\$ 48 Per Person

Poached Salmon, Sweet and Sour Cucumbers, Potatoes, Roasted Peppers, Grilled Roma Tomatoes, Drizzled with Horseradish Cream
\$ 45 Per Person

Lime Beef and Noodle Salad, Fettuccine, Tossed with Cilantro, Scallions, Matchstick Cucumbers, Roasted Peanuts, Served in Lettuce Cups, Soya Vinaigrette
\$ 42 Per Person

Recommended wines:

(each bottle serves 5 glasses)

White:

Antinori Orvieto Classico

Pinot Grigio, Santa Margherita

Riesling, Chateau St. Michelle

Sancerre, Michelle Redde

Red:

Pinot Noir, Louis Jadot

Rioja Crianza, Marquez de Caceres

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Plated Lunches *Continued*

(Prices are based on a one-hour period.)

Hot

Adobo Rubbed New York Strip, Sweet Potato Gratin, Sautéed Chocho and Red Onion Marmalade
\$ 50 Per Person

Pepper Crusted Filet of Beef, Topped with Crumbled Blue Cheese, Roasted Pumpkins and Peppers
\$ 52 Per Person

Penne Rigate, Tossed with Grilled Breast of Chicken, Sun-dried Tomato, English Peas, Tarragon Scented Citrus Cream
\$ 39 Per Person

Annatto and Sour Orange Roasted Chicken, Plantain Mash, Sautéed Callaloo, Citrus Herb Jus
\$ 41 Per Person

Escovicheo Filet of Snapper, Asparagus, Rice and Peas
45 Per Person

Seafood Lasagnette, Sautéed Shrimp, Bay Scallops, Fresh Tomatoes, Basil and Garlic
\$ 53 Per Person

Jamaican Jerk Pork, Festival, Sweet Potato, Grilled Vegetables

Half Jerk Chicken, Festival, Sweet Potato, Grilled Vegetables

Lamb Curry Wrap, Jasmine Rice, Broccoli

Dessert Selection

(Choice of One)

Citrus Panna Cotta, Cinnamon Chantilly, Caramel Sauce
Tropical Fruit Tartlette, Guava Coulis
Rum and Raisin Cheesecake, Pineapple Relish
Caribbean Tiramisu, Egg Nog Sauce,
Banana, Mango Strudel, Island Rum Crème Anglaise
Pineapple Crumb Cake, Orange Caramel Sauce

Recommended wines:

(each bottle serves 5 glasses)

White:

Antinori Orvieto Classico

Pinot Grigio, Santa Margherita

Riesling, Chateau St. Michelle

Sancerre, Michelle Redde

Red:

Pinot Noir, Louis Jadot

Rioja Crianza, Marquez de Caceres

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

*A Chef and/or Attendant is required at \$100.00

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Plated Lunches *Continued*

(Prices are based on a one-hour period.)

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

Vegetarian Options

Appetizers (choice of one)

Cold

Pineapple Gazpacho, Watermelon Pearls

Three Bean Salad, Cider Vinaigrette

Assorted Greens, Balsamic Dressing

Hot

Tomato, Basil Soup

Ratatouille Stuffed Zucchini, Yellow Pepper Coulis

Grilled Vegetable Strudel, Pumpkin Sauce

Hot

Falafel "Steak", Sweet Potato Mash, Sautéed Chochos and Red Onion Marmalade
\$ 50 Per Person

Vegetable Lasagnette, Roasted Pumpkins and Peppers
\$ 52 Per Person

Penne Rigate, Tossed with Grilled Vegetables, Sun-dried Tomato, English Peas, Extra Virgin Olive Oil
\$ 39 Per Person

Jerk Vegetables, Plantain Mash, Sautéed Callaloo
\$ 41 Per Person

Red Wine Vegetable Risotto, Sautéed Spinach, Tomato-Corn Stew

Asparagus, Broccoli and Tofu Strudel, Coconut Crusted Plantain, Green-Curry Sauce

Dessert Selection

(Choice of One)

Tropical Fruit Cocktail

Watermelon Carpaccio, Lemon Sorbet

Banana, Coconut Strudel, Papaya Coulis

Caramelized Grilled Pineapple Raspberry Sorbet

Chocolate Covered Fruit

Recommended wines:

(each bottle serves 5 glasses)

White:

Antinori Orvieto Classico

Pinot Grigio, Santa Margherita

Riesling, Chateau St. Michelle

Sancerre, Michelle Redde

Red:

Pinot Noir, Louis Jadot

Rioja Crianza, Marquez de Caceres

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Plated Lunches *Continued*

(Please be aware that Bento Boxes are served at room temperature)

SPA Lunches served in Bento Boxes

(Choice of One)

Jerk Shrimp Salad, Cilantro Lime Drizzle

Sesame Seed Crusted Chicken Supreme, Mixed Greens, Roasted Corn, Cucumbers,

Spiced Pecans, Tamarind Dressing

Sliced Tropical Fruits

\$ 50 Per Person

Mixed Baby Field Greens, Tomatoes, Cucumber, Balsamic Vinaigrette

Poached Salmon, Sweet and Sour Cucumbers, Potatoes, Roasted Peppers, Grilled Roma Tomatoes, Drizzled with Horseradish Cream

\$ 50 Per Person

Beefsteak Tomato, Buffalo Mozzarella, Basil Vinaigrette

Lime Beef and Noodle Salad, Fettuccine, Tossed with Cilantro, Scallions, Matchstick Cucumbers, Roasted Peanuts, Served in Lettuce Cups, Soya Vinaigrette

\$ 50 Per Person

To Compliment Your Lunch

Arizona Ice Teas

Freshly Squeezed Juices

June Plum Juice

Orange Juice

Sour-Sop Juice

***A Chef and/or Attendant is required at \$100.00**

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Buffet Lunches

(Prices are based on a one-hour period.)

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

Falmouth

Salads

Tarragon Scented Chicken, Tomato Dressing
Fussli Pasta, Olives, Mushrooms, Artichoke Hearts
Tuna, Celery, Bermuda Onions
Roasted Yams, Red Onions, Caraway Vinaigrette
Mixed Greens, Tomatoes, Cucumbers, Shredded Carrots,
Creamy Herb and Balsamic Vinaigrettes

Meats and Cheeses

Peppered Roast Beef, Smoked Turkey Breast, Smoked Ham,

Pepper Jack, Cheddar, Swiss

Accompaniments

Freshly Baked Breads, Sweet Cream Butter
Pickles, Mixed Cured Olives, Pepperoncini,
Sliced Tomatoes, Onions, Lettuce

Creamy Horseradish, Mayonnaise, Mango Chutney, Dijon and Pommery Mustards

Desserts

Tropical Fruit Salad
Assortment of Freshly Baked Cookies

\$ 44 Per Person

Minimum of 30 Guests.

If the final guarantee is below 30, the price per guest will be increased by 20%.

Recommended wines:

(each bottle serves 5 glasses)

White:

Antinori Orvieto Classico

Pinot Grigio, Santa Margherita

Riesling, Chateau St. Michelle

Sancerre, Michelle Redde

Red:

Pinot Noir, Louis Jadot

Rioja Crianza, Marquez de Caceres

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Buffet Lunches *Continued*

(Prices are based on a one-hour period.)

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

Saint James Bay

Salads

Jamaican Pineapple, Carrot and Cabbage Slaw
Potato, Scallion and Egg
Mixed Greens, Tomatoes, Cucumbers
Roasted Beets, Onions

****From the Grill***

Gourmet Sirloin Burgers, Smoked Bacon,
Caramelized Onions, Cheddar, Swiss, Blue Cheese
Regular or Jerk Hot Dogs

Hamburger and Hot Dog Buns

From a Silver Chafing Dish

Barbecue Chicken
Corn On the Cob
Baked Beans
Hand Cut Homemade Potato Chips

Accompaniments

Ketchup, Mustard, Mayonnaise and Kosher Dill Pickles
Lettuce, Tomatoes, Sweet Pickle Relish

Desserts

Watermelon Wedges
Boston Cream Pie
Pecan Tart
Apple Crumb Tartlet

\$ 46 Per Person

Minimum of 30 Guests.

If the final guarantee is below 30, the price per guest will be increased by 20%.

To Compliment your Buffet Lunch

*New York Steaks, Chimichurri Sauce
\$ 9 Per Person

Mahi Mahi Filet, Tropical Fruit Relish
\$ 8 Per Person

Barbecue Baby Back Ribs
\$ 7 Per Person

Jerk Burgers
\$ 6 Per Person

Vegetable and Bean Burgers,
Chipotle Salsa
\$ 7 Per Person

Country Fried Chicken, Milk Gravy
\$ 7 Per Person

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Buffet Lunches *Continued*

(Prices are based on a one-hour period.)

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

Havana

Foot Long Plantain Chips,
Roasted Corn and Black Bean Salsa

Salads

Tomato and Onion, Lime Vinaigrette
Mixed Greens, Citrus Segments, Passion Fruit Vinaigrette
Roasted Potatoes, Sweet Corn

From Silver Chafing Dishes

Braised Pulled Pork, Tostones
Ginger Adobo Swordfish Kebobs
Chicken, Guava Glaze

Confetti Yellow Rice
Grilled Vegetables

Desserts

Fresh Fruit Salad, Shaved Coconut
Caramel Flan
Dulce De Leche Cheesecake
Hazelnut Chocolate Cake

\$ 49 Per Person

Minimum of 30 Guests.

If the final guarantee is below 30, the price per guest will be increased by 20%.

To Compliment your Buffet Lunch

*New York Steaks, Chimichurri Sauce
\$ 9 Per Person

Mahi Mahi Filet, Tropical Fruit Relish
\$ 8 Per Person

Barbecue Baby Back Ribs
\$ 7 Per Person

Jerk Burgers
\$ 6 Per Person

Vegetable and Bean Burgers,
Chipotle Salsa
\$ 7 Per Person

Country Fried Chicken, Milk Gravy
\$ 7 Per Person

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Buffet Lunches *Continued*

(Prices are based on a one-hour period.)

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

Mediterranean

Salads

Classic Greek, Feta, Cucumber, Red Onions, Kalamata Olives,
Tossed with Extra Virgin Olive Oil
Marinated Artichokes
Israeli Cous Cous, Oven-dried Tomatoes, Grilled Peppers,
Mixed Greens, Herb Vinaigrette

Hot

Falafel, Seasoned Ground Chickpea Balls, Soft Pita Bread
Pork Souvlaki, Marinated Pork in Fresh Lime Juice, Oregano
Chicken Breast, Fresh Thyme, Lime, Olive Oil
Parsley Potatoes

Accompaniments

Assorted Rolls
Hummus Bi Tahini, Baba Ghanoush, Tzatziki Sauce

Desserts

Chocolate Dipped Regular and Dried Fruit
Lebanese Rice Pudding
Almond Pistachio Cookies

\$ 46 Per Person

Minimum of 30 Guests.

If the final guarantee is below 30, the price per guest will be increased by 20%.

Recommended wines:

(each bottle serves 5 glasses)

White:

Antinori Orvieto Classico

Pinot Grigio, Santa Margherita

Riesling, Chateau St. Michelle

Sancerre, Michelle Redde

Red:

Pinot Noir, Louis Jadot

Rioja Crianza, Marquez de Caceres

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Buffet Lunches *Continued*

(Prices are based on a one-hour period.)

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

Under The Blue Mountain

Salads

Mixed Island Greens, Citrus Vinaigrette
Pineapple Raisin Slaw
Four Bean, Peppers, Pickles, Roasted Onion Dressing
Roasted Sweet Potato, Grainy Mustard Vinaigrette

Jamaican Patties

Chicken
Beef
Vegetable

Hot

Brown Stew Chicken
Bay Shrimp, Mild Coconut-Curry Sauce
Rice and Beans
Island Roasted Vegetables

Desserts

Coconut Drops
Almond Citrus Cake
Sweet Potato Pudding
Tropical Fruits Cobblers

\$ 49 Per Person

Minimum of 30 Guests.

If the final guarantee is below 30, the price per guest will be increased by 20%.

Recommended wines:

(each bottle serves 5 glasses)

White:

Antinori Orvieto Classico

Pinot Grigio, Santa Margherita

Riesling, Chateau St. Michelle

Sancerre, Michelle Redde

Red:

Pinot Noir, Louis Jadot

Rioja Crianza, Marquez de Caceres

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Buffet Lunches *Continued*

(Prices are based on a one-hour period.)

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

Vegetarian Delight

Salads

Mixed Island Greens, Lime Vinaigrette
Coleslaw, Orange Ginger Vinaigrette
Three Bean, Peppers, Tomatoes, Roasted Garlic Dressing
Roasted Beets, Red Onions

Hot

Falafel with Roasted Pepper Relish
Penne Pasta, Chocho, Sun Dried Tomato Coulis
Jamaican Vegetable Patties
Rice and Beans
Island Roasted Vegetables

Desserts

Coconut Drops
Tropical Sliced Fruits
Sorbet

\$ 49 Per Person

Minimum of 30 Guests.

If the final guarantee is below 30, the price per guest will be increased by 20%.

Recommended wines:

(each bottle serves 5 glasses)

White:

Antinori Orvieto Classico

Pinot Grigio, Santa Margherita

Riesling, Chateau St. Michelle

Sancerre, Michelle Redde

Red:

Pinot Noir, Louis Jadot

Rioja Crianza, Marquez de Caceres

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Buffet Lunches *Continued*

(Prices are based on a one-hour period.)

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

SPA Luncheon

Salads

Mixed Greens, Papaya, Orange Segments, Bermuda Onions
Chocho, Ginger Tomato Vinaigrette
Herbed Black Eyed Peas, Cucumber, Bell Pepper
Tofu Nicoise, Green Beans, Potatoes, Tomatoes, Olives, Mustard
Vinaigrette

Soup

Cold Carrot and Orange Soup with Cumin

Hot

Poached Salmon Filet, Lemon Stir Fried Vegetables
Ginger Marinated Chicken Breast, Peanuts, Cilantro Sauce
Green Curry Tofu, Bell Peppers
Basmati Rice
Roasted Pumpkin

Desserts

Passion Fruit Infused Chocolate Fudge Cake
Sliced Tropical Fruits
Almond Lace Cookies, Pineapple Salsa

\$ 49 Per Person

Minimum of 30 Guests.

*If the final guarantee is below 30, the price per guest will
be increased by 20%.*

To Compliment your Buffet Lunch

Arizona Ice Teas

\$ 5 p/bottle

Perrier Mineral Water

\$ 4.50 p/bottle

Freshly Squeezed Juices:

June Plum Juice

Orange Juice

Sour-Sop Juice

\$ 45 per gallon

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Box Lunches “*On the Go...*”

Salads

(Choice of One)

Fusilli Pasta, Olives, Cucumbers, Roasted Peppers,
Oregano Vinaigrette
Tomato and Feta Cheese, Sliced Red Onions,
Balsamic Basil Vinaigrette
German Potato, Hickory Smoked Bacon, Stone Ground Mustard
Asian Soba Noodle, Snow peas, Bean Sprouts
Israeli Cous Cous, Oven-dried Tomatoes, Grilled Peppers

Sandwiches

(Choice of One)

Roasted Turkey, Swiss Cheese, Tomato
Cranberry Mayonnaise on Baguette
Roast Beef, Smoked Provolone, Lettuce, Tomato, Onions
on Sourdough Bread
Tarragon Chicken Salad, Dried Cranberries, Grapes and Radicchio
Wrapped in a Spinach Tortilla
Tuna Salad, Sliced Egg, Roasted Peppers, Tomato, Lettuce,
Caper Vinaigrette on Ciabatta Bread

Seasonal Whole Fresh Fruit

Potato Chips

Desserts

(Choice of One)

Pecan Tart
Jumbo Chocolate Chip Cookie
Double Chocolate Brownie

\$ 35 Per Person

To Compliment Your Box Lunch

Beverages

Assorted Soft Drinks \$4 Each
Mineral Waters \$4.50 Each
Domestic Beer \$5 Each
Imported Beer \$6 Each
Gatorade \$5 Each
Arizona Ice Tea \$5 Each
Red Bull \$6 Each

Additional Sandwich
\$ 7 Per Person

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Reception *Hors D' Oeuvres*

(prices available on European Plan only)

(25 Piece Minimum)

Cold Hors D'Oeuvres

Parmesan Crostini, Tomato Jam, Whipped Blue Cheese
Cucumber Cups, Smoked Marlin Mousse
Curry Chicken, Mango Chutney
Ackee Mousse on Vegetable Chip

\$ 4.50 Per Piece

.....
Thinly Sliced Pepper Crusted Beef, Horseradish Crème
Proscuitto Wrapped Grilled Pear
Jerk Shrimp, Spiced Gazpacho
Smoked Salmon, Corn Pancake, Lemon Crème Fraîche

\$ 5.50 Per Piece

.....
Grouper Ceviche Shooter
Lobster Profiterole, Herb Cream
Blackened Shrimp, Plantain Tostone, Avocado Salsa

\$ 7 Per Piece

Hot Hors D' Oeuvres

Mini "Grilled Cheese", Caramelized Onion Soubise
Risotto Pearls, Stuffed with Basil and Fresh Mozzarella, Tomato Coulis
Pulled Pork on Plantain
Callaloo Fritters, Tomato Relish
Mini Beef Patties

\$ 4.50 Per Piece

.....
Chicken Satay, Chunky Peanut Sauce
Conch Fritter, Island Remoulade
Codfish Balls, Roasted Pepper Mayo
Vegetable Spring Rolls, Sweet & Sour Sauce

\$ 5.50 Per Piece

.....
Parmesan Crusted Petite Lamb Chop, Chianti Reduction
Petite Coconut Crusted Lobster Tail, Lychee-Passion Fruit Drizzle
Spiced Shrimp, Charred Pineapple Salsa
Crab Cake, Avocado Salsa, Chipotle Crème

\$ 7 Per Piece

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Reception *Continued*

Iced Seafood Selections

Displayed on Crushed Ice, Garnished with Lemon Wedges and Individual Tabasco

Jumbo Shrimp, Chipotle Cocktail Sauce \$ 5.50 Per Piece

Alaskan King Crab Legs, Garlic Aioli \$ 7 Per Piece

Snow Crab Claws, Key Lime Tartar Sauce \$ 5 Per Piece

Oysters on the Half Shell \$4.50 Per Piece

Clams, Pink Peppercorn Mignonette \$ 3.50 Per Piece

Steamed Chilled Mussels, Soya Vinaigrette \$ 3.50 Per Piece

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Smoked Fish Display

Salmon, Marlin Filet

Served with Bread Fingers, Onions, Capers, Cream Cheese

\$ 18 Per Person

Chips & Dips

Tortilla Chips,

Salsa, Guacamole, Sour Cream

\$ 5 Per Person

Sweet Potato and Plantain Chips

Ackee Dip, Roasted Pepper Salsa

\$ 5 Per Person

Selection of Mixed Nuts

\$ 28 Per Pound

International Cheese Board

Selection of Imported Cheeses, Fresh and Dried Fruits

Crackers, French Bread

\$ 8 per Person

Garden Fresh Crudité Display

Variety of Crisp Vegetables

Herb and Curry Dip

\$ 7 Per Person

Antipasti

Italian Meats, Sliced Cheese, Grilled and Marinated Vegetables

Fresh Baked Focaccia Bread

\$ 10 Per Person

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Welcome Receptions

Runaway Bay

*Island Salad Station

Romaine Leaves, Shaved Parmesan Cheese,
Annatto Croutons,
Creamy Garlic Dressing

*Pasta Station

Pennette Rigate, Bolognese Sauce,
Roasted Ragout of Tomatoes, Charred Peppers, Onions
Freshly Grated Reggiano Parmesan

*Carving Station

Guava, Crushed Pepper Melange Glazed Ham
Roasted Squash
Grilled Pineapple, Sweet Mustard

Roasted Turkey
Rice Pilaf
Cranberry Compote, Natural Pan Gravy

Pastry Chef's Selection of Assorted Miniature Sweet Treats and Desserts.

\$ 79 Per Person

Prices are based on a two-hour period and a 25 person minimum.

Wines to Compliment your Reception

(each bottle serves 5 glasses)

Champagne:

Moet & Chandon Brut

White:

Pinot Grigio, Bollini

Undurraga, Chardonnay Reserve

Beringer, Sauvignon Blanc

Red:

Merlot Reserve, Undurraga

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

Cabernet Sauvignon, Wente

Cabernet Sauvignon, Robert Mondavi
private selection

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Welcome Receptions

Includes Freshly Baked Rolls and Sweet Cream Butter along with
Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas

Ocho Rios

Tossed Salad Station

Mixed Field Greens,
Sweet Tomatoes, Cucumbers, Shredded Carrots, Beets,
Citrus Vinaigrette

*Carving Station

Roasted Herb and Lemon Crusted Black Grouper Filet
Sweet Plantain Mash
Citrus Buerre Blanc

New York Strip Loin
Roasted Yukon Gold Potatoes
Mushroom Sauce

*Risotto Station

Creamy Arborio Rice,
Shrimp, Clams, Lobster, Mussels, Tomatoes

Pastry Chef's Selection of Assorted Miniature Sweet Treats and Desserts.

\$ 95 Per Person

Prices are based on a two-hour period and a 25 person minimum.

Wines to Compliment your Reception (each bottle serves 5 glasses)

Champagne:

Moet & Chandon Brut

White:

Pinot Grigio, Bollini

Undurraga, Chardonnay Reserve

Beringer, Sauvignon Blanc

Red:

Merlot Reserve, Undurraga

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

Cabernet Sauvignon, Wente

Cabernet Sauvignon, Robert Mondavi
private selection

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Welcome Receptions

Discovery Bay

Tossed Salad Display

Cobb Salad; Mixed Greens Tossed with Tomatoes, Cucumbers, Eggs, Blue Cheese, Crumbled Bacon
Dijon Mustard Dressing

*Carving Station

Pepper Crusted Tenderloin of Beef
Roasted Purple Potatoes
Béarnaise Sauce, Dijon Mustard
Served with Petite Rolls

Sliced Jerked Pork Loin
Pumpkin Puree

*Spanish Paella Station

Saffron Scented Rice, Mussels, Shrimp, Scallops, Clams, Calamari,
Chicken, Chorizo, Peppers, Peas

Pastry Chef's Selection of Assorted Miniature Sweet Treats and Desserts.

\$ 110 Per Person

Prices are based on a two-hour period and a 25 person minimum.

Wines to Compliment your Reception (each bottle serves 5 glasses)

Champagne:

Moët & Chandon Brut

White:

Pinot Grigio, Bollini

Undurraga, Chardonnay Reserve

Beringer, Sauvignon Blanc

Red:

Merlot Reserve, Undurraga

Merlot, Lindemans bin 40

Merlot, Kendall Jackson

Cabernet Sauvignon, Wente

Cabernet Sauvignon, Robert Mondavi
private selection

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

“Small Plate” Carving Stations

*Roasted Herb and Lemon Crusted Black Grouper Filet

Jasmine Rice

Spicy Scotch Bonnet Relish, Citrus Beurre Blanc

\$ 17 Per Person

.....

*Jamaican Jerk Rubbed Loin of Pork

Sweet Potato Mash

Natural Jus, Mango Papaya Chutney

\$ 15 Per Person

.....

*Chili Spiced Rack of Lamb

Moroccan Cous Cous

Fresh Mint Jus

\$ 21 Per Person

.....

*Pepper Crusted Tenderloin of Beef

Roasted Garlic Mash

Choron Sauce

\$ 25 Per Person

.....

*Guava, Pimiento Glazed Ham

Baked Squash

Grilled Pineapple, Sweet Mustard

\$ 15 Per Person

.....

* Roasted Turkey

Rice Pilaf

Cranberry Compote, Natural Pan Gravy

\$ 16 Per Person

.....

*Roasted New York Strip Loin

Herb Potatoes

Chipotle Jus

\$ 23 Per Person

.....

* Banana Leaf Baked Grouper

Roasted Tomato Stew

Steamed Rice

\$ 17 Per Person

Prices are based on a two-hour period and a 25 person minimum. Minimum of Three Stations.

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Reception Stations Continued

***Pasta Station**

(Choice of Two Pastas, Two Sauces)

Pastas: Pennette Rigate, Linguini, Tortellini, Fusili

Sauces: Bolognese, Primavera, Pomodoro, Pesto Cream, Red Pepper Coulis, Carbonara, Alfredo, Fresh Crushed Tomatoes and Basil, White Clam Sauce

Freshly Grated Reggiano Parmesan, Garlic Parmesan Rolls

\$ 15 Per Person

Compliments

Grilled Chicken Additional \$ 5 Per Person

Tenderloin Tips Additional \$ 7 Per Person

Shrimp Additional \$ 8 Per Person

***Spanish Paella Station**

Saffron Scented Rice, Mussels, Shrimp, Scallops, Clams, Calamari, Chicken, Chorizo, Peppers, Peas

\$ 26 Per Person

***Risotto Station**

Creamy Arborio Rice

(Choice of One)

Shrimp, Clams, Mussels, Roma Tomatoes

Wild Mushrooms, Asparagus, Shaved Parmesan, Truffle Butter

\$ 28 Per Person

***Tossed Salad Display**

Caesar Salad, Romaine Leaves, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing

Choice of One

Grilled Chicken

Jerk Shrimp

\$ 15 Per Person

Prices are based on a two-hour period and a 25 person minimum.

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Dessert Reception Stations

Viennese

(Choice of Five)

- Blue Mountain Coffee Rum Ball Lolli Pop
- Appleton Chocolate Ganache on Macaroon
- Crème Brûlé Spoon
- Passion Fruit Ganache Mini Cake
- Tiramisu Cannoli
- Guava Custard Profiterole
- Lime Mousse, Raspberries Jelly Napoleon
- Petite Fours and Assorted Truffles
- Pineapple Dipped Chocolate
- Miniature Fruit Tartlettes
- Chocolate Mousse Slices

\$ 20 Per Person

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***Crêperie**

- Hot Fudge Sauce, Dulce de leche, Tropical Compote,
- Whipped Cream, Pineapple Marinated in Jamaican Rum,
- Vanilla Ice Cream

\$9.00 Per Person

Pastry Chef's Selection of Assorted Miniature Sweet Treats and Desserts
\$ 19 Per Person

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Prices are based on a two-hour period and a 25 person minimum.

To Compliment Viennese Table:

- Baileys
- Sambuca
- Grand Marnier
- Kahula
- Frangecico

\$12 Each

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Dinner Buffets

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

Jamaican Reggae Feast

Soup

West Indian Pepper Pot Soup
Stewing Beef, Callaloo, Okra, Peppers, Small Dumplings

Salads

Spicy Runaway Bay Conch, Marinated with Lime Juice, Scotch Bonnet Peppers, Onions, Tomatoes, Scallions
Hearts of Palm, Pineapple Macerated in Orange Juice, Honey and Mustard
Coleslaw, Shredded White, Carrots, Raisin, White Wine Vinaigrette
Tomatoes, Avocado, Onions, Red Wine Vinaigrette

Hot

Snapper Escovich; Crisp Fried Snapper, Onions, Thyme, Carrots, Chayote, Glazed with Vinegar
Stamp and Go, Cod Fish Fritters, Red Pepper Aioli
Jerk Rubbed Pork Loin, Grilled and Slow Roasted,
Home Made Mango Chutney
Curry Chicken, Stewed and Marinated in Caribbean-Indian Spices
Braised Oxtail, Broad Beans, Dumplings

Steamed Callaloo, Onions, Thyme
Fried Sweet Plantains
Pigeon Peas and Rice

Desserts

Coconut Drops
Corn Meal Raisin Pudding
Pineapple Cheesecake
Sorrel (Hibiscus) Mousse
Fruit Tartlets, Rose Hall Fruits Caked

\$ 120 Per Person

Minimum of 30 Guests.

If the final guarantee is below 30, the price per guest will be increased by 20%.

Wines to Compliment your Dinner
(each bottle serves 5 glasses)

Champagne:

Moët & Chandon Brut

White:

Castello di Gabbiano Pinot Grigio

Ferrari Carano, Fume Blanc

Chateau St.Jean, Chardonnay

Red:

Merlot, Rodney Strong

Merlot, Chateau St. Jean

Merlot, Kendall Jackson

Cabernet Sauvignon, Wolf Blass

Cabernet Sauvignon, St. Francis

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Taste of America

Salads

Mixed Greens, Tomatoes, Cucumbers, Carrots,
Poppy Seed Vinaigrette
Potatoes, Rocky Mountain Herb Vinaigrette
Southern Tomatoes, Grilled Corn, Onions,
Sun-dried Tomato Vinaigrette

*Carved to Order

Salt Crusted Roasted Prime Rib
Natural Au Jus and Horseradish Crème

From Chafing Dishes

Grilled Chicken, Bourbon Honey Barbecue Sauce
Baked Salmon, Pommery Mustard Sauce

Roasted Sweet Potatoes with Toasted Georgia Pecans
Scalloped Yukon Gold Potatoes
Tomato-Corn Ragout

Desserts

Flourless Chocolate Marshmallow Cake
Lemon Meringue Tartlets
Classic "Big Apple" Cheesecake
Toasted Pecan Pie Wedges

\$ 95.00 Per Person

Minimum of 30 Guests.

If the final guarantee is below 30, the price per guest will be increased by 20%.

Wines to Compliment your Dinner

(each bottle serves 5 glasses)

Champagne:

Moët & Chandon Brut

White:

Castello di Gabbiano Pinot Grigio

Ferrari Carano, Fume Blanc

Chateau St.Jean, Chardonnay

Red:

Merlot, Rodney Strong

Merlot, Chateau St. Jean

Merlot, Kendall Jackson

Cabernet Sauvignon, Wolf Blass

Cabernet Sauvignon, St. Francis

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Dinner Buffet *Continued*

Includes Freshly Baked Rolls and Sweet Cream Butter along with Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

Sea Breeze

Jumbo Gulf Shrimp

(Based on 3 Per Person)

Cocktail Sauce, Lemon Wedges, Spicy Remoulade

Salads

Field Greens, Creamy Herb and Balsamic Vinaigrette
Everglades Hearts of Palm, Citrus, Pink Peppercorns,
Snow Peas
Caribbean Bean, Tomatoes, Garlic, Allspice
Sweet Potato, Cilantro

*Lobster Station

Caribbean Lobster Tails, Drawn Butter
(Based on 1 Per Person)
Steamed Clams and Mussels, White Wine Sauce

*From the Grill

West Indies Spiced Sirloin Steaks
Chimichurri Sauces

Hot

Sour Orange and Garlic Marinated Breast of Chicken,
Mango Chutney
Shrimp Brochettes, Pepper Butter
Blackened Grouper, Tomato, Onion, Olive Salsa
Roast Sweet and Irish Potatoes, Fresh Herbs
Grilled Island Vegetables, Pesto Vinaigrette

Assorted Rolls
Sweet Cream Butter

Desserts

Coconut Flan
Mango Mousse
Key Lime Meringue
Macadamia Chocolate Slice

\$ 135 Per Person

Minimum of 30 Guests.

If the final guarantee is below 30, the price per guest will be increased by 20%.

Fun & Exciting Beverages:

Mojito Station

Traditional Mojito-10 Cane rum muddled with Fresh mint leaves and limes topped off with club soda. Garnish with fresh sugar cane.

Mango Mojito, Watermelon Mojito, Papaya Mojito. All these are basically the traditional mojito but with flavored rums.

\$ 12 Per Drink

Frozen Drink Station

Frozen Margarita- Lime, Strawberry, Mango, Raspberry, and Peach

Frozen Coladas- Pina, Strawberry, Bannana, Mango, Mocha, and Raspberry.

Frozen Daiquiris- Strawberry, Bannana, Peach, Mango, Lime, and Raspberry

\$10 Per Drink

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Dinner Buffets *Continued*

Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas

Epicurean Adventure

Pacific Rim

Glass Noodle Salad, Escallions, Peppers, Snow Peas,
Ponzu Dressing
Tandoori Chicken, Cucumber Riata, Warmed Naan Bread
Malaysian Beef Curry, Turmeric, Lemon Grass
Steamed Jasmine Rice

Europe

Sliced Tomatoes, Fresh Buffalo Mozzarella, Extra Virgin Olive Oil
Cured Meats; Prosciutto de Parma, Salami, Mortadella
Savory Onion Tart
Seafood Crêpes, Scallops, Shrimp, Mornay Sauce
*English Roast Beef, Horse Radish Cream

North America

Vegetable, Goat Cheese Strudel
Herb Crusted Lamb Racks, Grilled Pencil Asparagus,
Red Wine Mint Jus
Louisiana Crab Cakes, Creole Mustard Remoulade
Potato Leek Gratin

South America

Ceviche Caliente; Black Grouper, Habenero Pepper Sauce,
Crushed Tomatoes, Cilantro
Grilled Chorizo, Roasted Corn, Manchego Cheese Salad
Mojo Roasted Pork Loin, Sautéed Calabaza, Green Beans

Desserts

Mango Ginger Mousse
Sacher Torte
Almond Raspberry Pithivier
Pecan Tartlets
Georgia Peach Crumble
Rum-Raisin Panna Cotta
European Cheese Display

\$ 140 Per Person

Minimum 100 Guests.

If the final guarantee is below 100, the price per guest will increase by 20%.

Wines to Compliment your Dinner

(each bottle serves 5 glasses)

Champagne:

Moët & Chandon Brut

White:

Castello di Gabbiano Pinot Grigio

Ferrari Carano, Fume Blanc

Chateau St.Jean, Chardonnay

Red:

Merlot, Rodney Strong

Merlot, Chateau St. Jean

Merlot, Kendall Jackson

Cabernet Sauvignon, Wolf Blass

Cabernet Sauvignon, St. Francis

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Dinner Buffets *Continued*

Includes Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas

South Pacific

Salads

Mixed Greens, Papaya Seed Vinaigrette
Soba Noodle and Bean Sprout, Soy Vinaigrette
Lomi Lomi Salmon, Diced and Cured, Crushed Tomatoes, Bird
Chilies, Green Onions
Cucumber Namasu, Pickled Cucumbers, Sugar, Ginger and Vinegar
Mélange of Shrimp, Scallops, Calamari, Passion Fruit Dressing
Pineapple Cabbage, Shredded White Cabbage, Crushed Pineapple,
Paprika, Crispy Noodles

**Carving Station*

Roast Sweet & Sour Pork Loin, Crispy Onions
Grilled Teriyaki Beef Strip Loin, Scallions, Toasted Sesame Seeds

Hot

Shrimp Crusted Mahi Mahi, Tropical Fruit Salsa,
Seared Breast of Chicken, Marinated in Guava Juice,
Topped with Pineapple

Hawaiian Fried Rice, White Rice, Shrimp, Peas, Soy Sauce
Steamed Sweet Potatoes, Coconut Butter Glaze
Oriental Stir Fried Vegetables, Bean Sprouts, Bok Choy, Peppers,
Broccoli

Desserts

Papaya-Pineapple White Chocolate Mousse
Macadamia Nut Pie
Coconut Creme Brulee
Banana Napoleon

\$ 110 Per Person

Minimum of 30 Guests.

*If the final guarantee is below 30, the price per guest will
be increased by 20%.*

Wines to Compliment your Dinner

(each bottle serves 5 glasses)

Champagne:

Moët & Chandon Brut

White:

Castello di Gabbiano Pinot Grigio

Ferrari Carano, Fume Blanc

Chateau St.Jean, Chardonnay

Red:

Merlot, Rodney Strong

Merlot, Chateau St. Jean

Merlot, Kendall Jackson

Cabernet Sauvignon, Wolf Blass

Cabernet Sauvignon, St. Francis

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Dinner Buffets *Continued*

Includes Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas

Mayan Sun

Soup

Azteca, Classic Tortilla Soup,
Sour Cream

Salads

Ceviche Vallarta, Poached Gulf Fish Marinated with Fresh Lime,
Spices, Olives, Chopped Onions, Cilantro, Diced Tomatoes
Tijuana Caesar, Shaved Manchego Cheese,
Traditional Caesar Dressing
La Bandera; Mixed Leaves, Tomatoes, Onions, Cucumber,
Chipotle Vinaigrette
Black Bean & Corn

***Fajita Station**

Marinated Steak, Onions, Peppers
Served with Flour Tortillas, Sour Cream, Pico de Gallo,
Guacamole

Hot

Huachinango a La Talla, Baked Snapper Filets, Chili Sauce
Slow Roasted Shredded Pork, Served with Corn Tortillas
Pollo en Achiote, Chicken marinated in Annatto Paste

Mexican Rice

Refried Beans

Sautéed Corn, Chayote, Green Beans, Sweet Peppers

Desserts

Churros

Arroz con Leche

Pastel de Tres Leches

Banana Nut Crumble Tart

\$ 90 Per Person

Minimum of 30 Guests.

*If the final guarantee is below 30, the price per guest
will be increased by 20%.*

Wines to Compliment your Dinner

(each bottle serves 5 glasses)

Champagne:

Moet & Chandon Brut

White:

Castello di Gabbiano Pinot Grigio

Ferrari Carano, Fume Blanc

Chateau St.Jean, Chardonnay

Red:

Merlot, Rodney Strong

Merlot, Chateau St. Jean

Merlot, Kendall Jackson

Cabernet Sauvignon, Wolf Blass

Cabernet Sauvignon, St. Francis

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Plated Dinners

Includes Freshly Baked Rolls and Sweet Cream Butter along with Freshly Brewed Regular and Decaffeinated Blue Mountain Coffees and a Selection of Fine Teas.

**Prices are based on Three Courses. A Fourth Course (Appetizer or Salad) May be Added for \$15 Per Person.*

Appetizer and Salads

Cold Appetizers

Jerk Shrimp Gazpacho Cocktail, Chiles, Tomatoes, Cucumbers, Plantain Chips
Lobster Medallions, Mixed Baby Greens, Ginger Dressing
Smoked Salmon, Tomato Caper Tartar, Lemon Crème Fraîche
Orange Glazed Shrimp, Vegetable Spring Roll, Scallions, Sweet Chili Sauce
Goat Cheese and Vegetable Roulade, Roasted Peppers, Eggplant Caviar, Basil Vinaigrette

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Salads

Hearts of Romaine, Roasted Tomatoes, Black Olives, Diced Cucumbers, Creamy Roasted Garlic Dressing
Local Mixed Greens, Boursin Cheese Crostini, Candied Walnuts, Shallot Vinaigrette
Poached Lobster Medallions, Greens, Hearts of Palm, Citrus Segments, Mango Vinaigrette
Lettuce, Toasted Pumpkin Seeds, Sautéed Pears, Roasted Jalapeño Ranch Dressing
Beefsteak Caprese, Field Greens, Basil Pesto

.....

Hot Appetizers

Beef Satay, Sweet Corn Cake, Five Spice Apples, Coconut Peanut Sauce
Crab Cakes, Sun-dried Tomato, Roasted Garlic Sauce
Oxtail Ravioli, Wilted Callaloo, Broad Beans
Pepper Corn Crusted Salmon, Fire Roasted Pineapple, Beet Oil Drizzle
Caramelized Onion Tart, Blue Cheese, Warm Pecan Vinaigrette

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***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Main Entrées

Poultry

Roasted Breast of Chicken, Sun-dried Tomatoes,
Goat Cheese Macaroni Gratin

Balsamic Glazed Chicken Supreme, Stuffed with Caramelized Onions
and Wilted Spinach, Cous Cous, Roasted Tomato Stew

\$ 75 Per Person

.....
...

Fish and Shellfish

Black Grouper, Roasted Chayote, Calabaza, Creamy Polenta,
Sour Orange Beurre Blanc

Atlantic Salmon “En Croûte”, Leeks and Thyme Ragout,
Tomato Basil Compote

Pecan Crusted Mahi Mahi, Plantain Mash, Sautéed Beets,
Spiced Pineapple- Lime Sauce

\$ 80 Per Person

Caribbean Lobster Thermidor, Mushrooms, Tarragon, Brandy
Parmesan Cheese Gratinée,

Roasted Potatoes, Haricot Vert

\$ 105 Per Person

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Wines to Compliment your Dinner

(each bottle serves 5 glasses)

Champagne:

Moët & Chandon Brut

White:

Castello di Gabbiano Pinot Grigio

Ferrari Carano, Fume Blanc

Chateau St.Jean, Chardonnay

Red:

Merlot, Rodney Strong

Merlot, Chateau St. Jean

Merlot, Kendall Jackson

Cabernet Sauvignon, Wolf Blass

Cabernet Sauvignon, St. Francis

***A Chef and/or Attendant is required at \$100.00**

All prices quoted are in US currency and are subject to 26.25% government tax and service charge

Plated Dinners *Continued*

Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Fairmont Teas.

Meat

Chili Crusted Filet of Beef, Char Grilled Asparagus,
Black Bean Cakes,

New York Strip, Crispy Onions,
Creamy Mashed Potatoes, Carrots, Red Wine Sauce

Filet of Beef, Spinach Polenta, Garlic-Onion Marmalade
Burgundy Sauce
\$90 Per Person

Herb Crusted Rack of Lamb, Cous Cous, Vegetables,
Fresh Mint Jus
\$ 95 Per Person

Land and Sea, Combination Entrées

Blue Mountain Coffee Dusted Petite Beef Tenderloin,
Cabernet Wine Sauce and
Grilled Garlic Rubbed Lobster, Lemon Butter
Risotto Cake, Whisper Vegetable

Grilled Petite Filet, Forest Mushroom Sauce and Rum Marinated Tiger
Prawns, Cilantro Beurre Blanc,
Sweet Potato Gratin, Broccoli

Filet Mignon, Red Wine Demi Glace and Pan Seared Sword Fish,
Sofrito Sauce, Herb Polenta, Vegetables
\$ 105 Per Person

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Desserts

(Choice of One)

Key Lime Bavarois, Crispy Almond Palm Tree
Banana Foster Tartlet, Toasted Coconut Ice Cream
Apple Cinnamon Puff Tart, Vanilla Ice Cream

Wines to Compliment your Dinner

(each bottle serves 5 glasses)

Champagne:

Moët & Chandon Brut

White:

Castello di Gabbiano Pinot Grigio

Ferrari Carano, Fume Blanc

Chateau St.Jean, Chardonnay

Red:

Merlot, Rodney Strong

Merlot, Chateau St. Jean

Merlot, Kendall Jackson

Cabernet Sauvignon, Wolf Blass

Cabernet Sauvignon, St. Francis

***A Chef and/or Attendant is required at \$100.00**

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Banquet Hosted Bar Prices

Standard Bar

House Vodka
House Rum
House Gin
House Whiskey
Red Strip Beer
Red & White House Wine
Juices & Soda's

Top Shelf Bar

Grey Goose Vodka
Belvedere Vodka
Kettle One Vodka
Appleton Extra, 12 years old Rum
Johnnie Walker, Gold label
Chivas Regal Scotch
Crown Royal Whiskey
Knob Creek Bourbon
Tanqueray Gin
Glenlivitt 12 Yrs Scotch
Heineken
Red Stripe
Lindemans BIN 65 Chardonnay
Lindemans BIN 40 Merlot
Juices & Soda's
Perrier Mineral Water

Premium Bar

Smirnoff Vodka
Tanqueray Gin
Appleton VX Rum
J & B Scotch
Johnny Walker Black Label, Scotch
Canadian Club
Makers Mark
Heineken
Red Stripe
Undurraga Chardonnay, Reserve
Undurraga Merlot, Reserve
Juices & Soda's

Non Alcoholic:

Juice Bar

June Plum Juice, Sour-sop Juice, Mango Juice,
Orange Juice

\$5 Per Drink

Frozen Drinks

Pina Colada, Strawberry, Mango, Banana

\$10 per drink

Hosted Bar per hour (Per Person)

	Standard Bar	Premium Bar	Top Shelf Bar
One Hours	\$15	\$20	\$25
Two Hours	\$30	\$40	\$50
Three Hours	\$40	\$50	\$60
Four Hours	\$45	\$55	\$75

***A Chef and/or Attendant is required at \$100.00**

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Rose Hall Resort & Spa “A Hilton Resort”

Banquet optional

Flip chart with paper & Markers	\$ 25 ea
Additional paper for flip chart	\$ 10 ea
Easel	\$ 15 ea
Podium	\$ 25 ea
Hanging of banners	\$ 25 ea
Power cords strip (2 meter)	\$ 5 ea
Printed Menus Black & White	\$ 4 ea
Color	\$ 5 ea
Name place cards	\$ 4 ea
Room deliveries	\$ 4 per room
Third party rental charge each	\$ 350
Corkage wine	\$20
Corkage Champagne	\$30
Floor length linen black & white	\$ 15 ea
Standard linen indoor	Complimentary
- crimson underlay (red)	
- white overlay	
Standard linen outdoor	Complimentary
- solid color	
- basic white	
Napkins black/white/red	Complimentary
Napkins green/gold/orange/pink	\$5

Outdoor Location Fees:

Sugar Mill Falls	\$2000	(available from 7pm to 11pm)	up to 600
Mangoes Island	\$750	(available from 7pm to 11pm)	up to 40
West Lawn	\$1500	(available from 9am to 10pm)	up to 600
West Beach	\$1500	(available from 9am to 10pm)	up to 100
East Beach	\$1500	(available from 7pm to 10pm)	up to 300
Three Palms Courtyard	\$1500	(available from 9am to Midnight)	up to 120

These locations below do require additional power, water, restroom facilities etc. Costs available on requests.

Golf course areas:

Ocean Edge	\$3000	(available from 7pm to Midnight)	up to 100
Golf Pond	\$3000	(available from 7pm to Midnight)	up to 200
Aqueduct	\$4000	(available from 9am to Midnight)	up to 2000

***A Chef and/or Attendant is required at \$100.00**

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Banquet Labor Charges

A per hour Labor charge will apply when function is extended over its allocated time:

Labor fees:

Manager/Supervisor	\$50 per hour
Bartender	\$25 per hour
Waiter	\$20 per hour
Chef	\$25 per hour
Set up crew	\$15 per hour

***A Chef and/or Attendant is required at \$100.00**

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