Banquet Menus
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Catering Event Information

- **Guarantees** – The Client, or person or party making arrangements on behalf of the client, must submit to the Resort, no later than twelve noon three (3) business days prior to the scheduled event, a guaranteed number of guests attending all planned events. Final attendance guarantee cannot be decreased within the three (3) business days prior to the event. Food and Beverage menu selections cannot be changed five (5) days prior to the event. If the guest number guarantee is not received at the appropriate time, the agreed/expected attendance number will be used as the guarantee. Your signature on the Banquet Event Orders indicates your acceptance of the agreed/expected attendance. In some instances, additional advance notice may be required due to menu complexity, holidays, delivery or other constraints.

- Any menus or set up changes requested with three (3) three business days of the scheduled event are subject to labor fees.

<table>
<thead>
<tr>
<th>Event</th>
<th>Guarantee Due</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>Guarantee must be provided by twelve noon on Wednesday for any events on Monday</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Guarantee must be provided by twelve noon on Thursday for any events on Tuesday</td>
</tr>
<tr>
<td>Wednesday</td>
<td>Guarantee must be provided by twelve noon on Friday for any events on Wednesday</td>
</tr>
<tr>
<td>Thursday</td>
<td>Guarantee must be provided by twelve noon on Monday for any events on Thursday</td>
</tr>
<tr>
<td>Friday</td>
<td>Guarantee must be provided by twelve noon on Tuesday for any events on Friday</td>
</tr>
<tr>
<td>Saturday</td>
<td>Guarantee must be provided by twelve noon on Wednesday for any events on Saturday</td>
</tr>
<tr>
<td>Sunday</td>
<td>Guarantee must be provided by twelve noon on Wednesday for any events on Sunday</td>
</tr>
</tbody>
</table>

- **Guarantee Increases** – From the guarantee due date to the schedule event date, guarantee increase requests must be made in writing and approved by the Conference Planning/Service Manager.

- **Oversets** – The Resort will set an additional three percent (3%) over the guarantee for food production and guest seating. A surcharge of forty percent (40%) of the contracted per Guest menu price will be charged for any guest served over the three percent (3%). Menu items may be substituted. The Resort reserves the right to adjust overage % based on the size of the event.

- **Food and Beverage** – Due to liability, all food and beverage requirements must be contracted with the Resort and, if necessary, the Resort will purchase items from a licensed purveyor. The Resort is responsible for the quality and freshness of the food for all guests; therefore, no outside food and beverage may be brought in from another source for consumption in the Resorts facilities.

- **Menus** – We request that all menus be finalized a minimum of sixty (60) days prior to the start of your program or event date in order to guarantee availability and pricing. Menu Selection received within Ten (10) days of actual event will incur additional charges for expedited freight. These charges are up to an additional Fifty Two percent (52%) of current menu prices. The Resort will provide catering contracts, referred to as Banquet Event Orders, at approximately thirty (30) days prior to the program dates. Signed Banquet Event Orders will be required at least twenty-one (21) days prior to the program dates in order to confirm the arrangements.

- **Reception Style Menus** – Reception Menus will be limited to a two hour time frame and reception style seating format (thirty percent (30%) of total guarantee). Lunch menus can not be selected for Dinner Events. For customized menus, please see your Conference Planning/Service Manager.

- **Special Meals Orders** – Special meals are defined as those meals requested, in addition to the principal menu, either contracted in advance or at the time of service. Special meals must be included in the guarantee or actual number, whichever is greater.

- **Minimum Attendance** – Due to menu content, buffet selections may not be ordered for less than the minimum requirement.
Prices are subject to change for unforeseen increases in operational expenses related to the client function. Banquet Menus are subject to change at the Resort’s discretion. Current menus will be guaranteed up to ninety (90) days from event date. The client agrees to pay such price increases and accept any and all substitutions.

Gratuity – A fifteen percent (15%) gratuity will be added to all food and beverage charges.

Entertainment – The Resort is able to provide a full array of local entertainment. Name Entertainment (including sound checks) and Junkanoo Rush require approval prior to confirmation. Please consult your Conference Planning/Service Manager for details.

Exhibits and Displays – An Exhibit Services Package is required for all Trade Shows and includes Conference Host Services and General Cleaning Services of the Exhibit Hall and Aisles. Packages for these services start at $500. Arrangements can be made through your Conference Planning Manager.

Registration and Hospitality Desks – In order to maintain an ambiance acceptable to all Resort guests, registration and hospitality desks will be located in the designated group hospitality area and/or conference facility. Registration and hospitality desks will not be placed in lobby areas.

Signage – The Resort must approve all groups Signage prior to posting in any public area. Handwritten flip charts, easels and directional signs are not permitted in any public area. The resort provides rolling “lollipop” signs (11X17) for public areas. Signage may also be acquired from the Resort to meet Resort requirements.

Changes To Designated Function Space - Function rooms/venues may be changed by the Resort if expected attendance declines or other circumstances change. In such event, Resort will provide suitable alternative arrangements to meet the requirements of the Group.

Rigging Services - The Resort retains exclusive rights to all rigging services and rigging equipment. All rigging must be installed and supervised by Zamar Productions Audio Visual, our exclusive in-house rigging provider. This includes labor; motors, chain hoists and associated hardware (span sets, steels, shackles, etc.) For complete guidelines concerning rigging regulations please contact Andrew Gardiner.

Outdoor Functions

Entertainment/Fireworks must end at 10:30 PM.

Due to safety and physical plant constraints plated meals cannot be served outdoors.

Group functions located on the Resort pool decks will require extra teardown and set up time to prepare for the event. In effort to accommodate your group attendees and our other resort guests using the pools, event starting times are as follows according to daylight savings:

   Winter Months - Start time - 7:30 p.m. November- March
   Summer Months - Start time- 8:00 p.m. April- October

Elaborate decor set ups for these parties will require a later start time.

Outdoor breakfast and lunch group functions will require tents for health and safety reasons. The rental fees start at $400 per function. Arrangements can be made through your Conference Planning/Conference Service Manager.

The Resort does not allow bonfires on its beaches. Indoor furniture/equipment is not permitted at outdoor events (i.e. chairs, glassware, and china).
Outdoor Fees of four dollars ($4) per guest and Associated Lighting and Electrical Fees may apply to food events that do not meet the minimum food revenue of sixty dollars ($60) per guest.

Indoor back up space is always blocked for outdoor events. Please note that open flames are not allowed indoors, therefore, some cooking stations may need to be altered if the event is moved indoors.

Weather Calls

In the event that we are faced with inclement weather on the day a group has scheduled an outdoor event, a “weather call” is made together between the Meeting Professional and Conference Service Manager. If the Meeting Professional is not available, weather calls are at the sole discretion of the Resort.

For evening events, weather calls are made no later than 1:00 PM.
For morning events, weather calls must be made the night before no later than 7:00 PM.
For afternoon events, weather calls must be made no later that 7:00 AM.

In the event rain probability is forty percent (40%) or higher for Paradise Island, the Resort reserves the right to make the decision to move the event to the assigned weather back-up location. If the Meeting Professional requests a variance to this policy, a waiver must be signed by the Meeting Professional guaranteeing the entire revenue of the events in case the event is washed out by rain. An automatic 20% surcharge of the total Food and beverage revenue plus applicable gratuities (minimum of $1,000) of the function will be charged in the event that a change of venue is requested after the weather call time has elapsed and before the start time of the function. The contracted starting time will not be guaranteed.

In the event a weather call is delayed by a Program Meeting Professional or Principal, the event start time will be delayed an equal amount of time the weather call was delayed.

Damages – Stapling, sticking, nailing, screwing, adhesive or pinning of material on any part of the physical structure, furnishings, stage, floor, walls, ceilings or tress is strictly prohibited. The client agrees to be responsible for any damages done to Resort equipment, goods or facilities during function caused in whole or in part by the client, his/her guests, employees, independent contractors or other agents.

Security – The Resort reserves the right to require security to monitor certain events at the expense of the group. Arrangements for security can be made directly with Conference Planning /Conference Services Manager at a cost of twenty five dollars ($25) per hour. Prices are subject to change.

Hazardous Materials - Security approval is required for all events or exhibits that involve fireworks, pyrotechnics, cooking or other potentially hazardous situations. Permit information can be obtained through Conference Planning/Services Manager.

Audio Visual – Our highly trained Audio Visual partner can provide you with the latest in technical equipment along with superb service. Rates and information are available under separate cover. Please contact your Conference Planning/Service Manager or the Audio Visual team directly.

Electrical Requirements – The Resort/Preferred Vendor will provide all the necessary installation and removal services for the group’s electrical requirements. The Resort/Preferred Vendor reserves the right to inspect all production type equipment for safety and or code compliance. Electrical fees will be charged at four dollars and eighty five cents ($4.85) per Amp.

Lost and Found – The Resort will not assume any responsibility for damages or loss of any merchandise or articles left in the Resort prior to, during or following Client’s function.
Cancellations – Please refer to your Sales contract for Food and Beverage cancellations fees.

Third Party Vendors – All vendors, hired by the client, including Atlantis’ Preferred Vendors, must adhere to the rules, regulations and policies of Atlantis. Please see your Conference Planning/Service Manager for the Rules of Engagement for Third Party Vendors.

Package Handling Charges
- $10 per box not exceeding one hundred and fifty pounds (150 lbs)
- $175 per pallet or box more than one hundred and fifty pounds (150 lbs)

A Hold Harmless Clause must be signed by the client or third party vendor (i.e. Production Company, decorator, exhibitor). This applies to all vendors and must be signed and returned a minimum of thirty days prior to groups’ arrival.

AGREED AND ACCEPTED

The arrangements in this Catering Agreement supersede all previous verbal and written arrangements and conditions communicated for this program.

All of the above meets with my approval and I consider this agreement to be definite and confirmed.

Meeting Professional Signature/Date

____________________________________________________________________________
CONTINENTAL BREAKFAST
Based on Sixty Minutes of Service
Items are not transferable to Refreshment Breaks

New Providence Continental
(Minimum 10 Guests)
Selection of Chilled Juices
Oven Fresh Danish Pastries, Croissants and Assorted Muffins
Butter and Preserves
Freshly Brewed Starbucks® Coffee
Decaffeinated Coffee and Tea
$20

Nassau Continental
(Minimum 10 Guests)
Selection of Chilled Juices
Fresh Sliced Fruits and Seasonal Berries
Oven Fresh Danish Pastries, Croissants and Assorted Muffins
Assorted Bagels with Cream Cheese
Butter and Preserves
Freshly Brewed Starbucks® Coffee
Decaffeinated Coffee and Tea
$22

Healthy Morning
(Minimum 10 Guests)
Selection of Chilled Juices
Fresh Sliced Fruits and Seasonal Berries
Low Fat Natural and Soy Yogurt
Raisin Bran Muffins, Carrot and Banana Breads
Fresh Granola
Soy Milk, Low Fat Milk and Whole Milk
Margarine, Butter and Preserves
Freshly Brewed Starbucks® Coffee
Decaffeinated Coffee and Tea
$24

Prices are Per Person and Subject to a 15% Gratuity.
PLATED BREAKFAST

Plated Meals served at Indoor Venues Only
Maximum 100 Guests, Minimum 10 Guests

Stars and Stripes
Chilled Orange Juice
Scrambled Eggs
Smoked Bacon and Sausage
Home Fried Potatoes with Green Onions
Selection of Breakfast Bakeries
Butter and Preserves
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee and Tea
$20

French Breakfast Quiche
Chilled Orange Juice
Phyllo Quiche Filled with Spinach, Roma Tomatoes
Prosciutto Ham, Field Mushrooms and Mozzarella Cheese
Grilled Sweet Peppers and Sausage
Selection of Breakfast Bakeries
Butter and Preserves
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee and Tea
$28

Bahamian Benedict
Chilled Pineapple Juice
English Muffin topped with Poached Egg Abaco Crab
and Hollandaise Sauce
Home Fried Potatoes with Green Onions
Smoked Bacon
Selection of Breakfast Bakeries
Butter and Preserves
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee and Tea
$29

Steak and Eggs
Chilled Orange Juice
New York Sirloin with Grilled Tomato
Scrambled Eggs
Home Fried Potatoes with Green Onions
Selection of Breakfast Bakeries
Butter and Preserves
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee and Tea
$30

Prices are Per Person and Subject to a 15% Gratuity.
BREAKFAST BUFFET

Based on Ninety Minutes of Service
Items are not transferable to Refreshment Breaks

Healthy Heart Smart
(Minimum 25 Guests)
Selection of Chilled Juices
Assorted Cold Cereals
Fresh Sliced Fruits and Seasonal Berries
Fresh Granola
Soy Milk, Low Fat Milk and Whole Milk
Scrambled Eggbeaters with Roasted Red Peppers and Scallions
Oven Roasted Herbed Tomato
Multi Grain Bread with Margarine and Preserves
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tea
$27

Paradise Breakfast
(Minimum 35 Guests)
Selection of Chilled Juices
Sliced Fresh Fruit & Seasonal Berries, Honey Yogurt Dip
Assorted Fruit Yogurts
Oven Fresh Danish, Croissants, Pastries
Chocolate Croissants, Muffins and Cinnamon Rolls
Assorted Bagels with Plain, Herbed and Lox Cream Cheese
Butter and Preserves
Cheese Blintzes with Fruit Chutney
Scrambled Eggs
Smoked Bacon and Sausage
Home Fried Potatoes with Green Onions
Piña Colada French Toast with Maple Syrup and Sweet Butter
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tea
$37

Buffet Americana
(Minimum 25 Guests)
Selection of Chilled Juices
Sliced Fresh Fruit and Seasonal Berries, Honey Yogurt Dip
Assorted Fruit Yogurts
Oven Fresh Danish Pastries, Croissants and Assorted Muffins
Assorted Bagels with Cream Cheese
Butter and Preserves
Scrambled Eggs with Sweet Peppers, Mushrooms and Cheese
Smoked Bacon and Sausage
Home Fried Potatoes with Green Onions
Freshly Brewed Starbucks® Coffee, Decaffeinated and Tea
$32

Prices are Per Person and Subject to a 15% Gratuity.
Ocean Breeze Brunch
(Minimum 35 Guests)
Based on Ninety Minutes of Service

Selection of Chilled Juices
Sliced Fresh Fruit and Seasonal Berries, Honey Yogurt Dip
Danish Pastries, Muffins, Croissants, Bagels and Coffee Cake
Cream Cheese, Butter and Preserves

Market Fresh Vegetable Display with Herb Dip

Smoked Fish Display
Smoked Salmon, Gravlax, Smoked Trout
Bermuda Onions, Chopped Eggs and Capers

Scrambled Eggs with Chives
Cheese Blintzes
Home Fried Potatoes with Green Onions
Smoked Bacon and Sausage

Omelette Station:
Omelettes and Eggs made to Order with Fresh Eggs or Egg Whites
Ham, Bacon, Smoked Salmon and Shrimp
Swiss and Cheddar Cheese, Onions, Mushrooms, Spinach
Bell Peppers, Tomatoes and Tomatillo Salsa

Classic Caesar Salad
Red Bliss Potato with Bacon and Scallion Salad
Grilled Pesto Chicken on Stewed Island Peppers
Honey Mustard Glazed Ham
Sea Bass with Capers, Tomato and Olive Ragout

Risotto Station
Bay Shrimp, Pork, Shiitake Mushrooms
Cheddar and Parmesan Cheeses, Scallions, Peas, Olives,
Roasted Sweet Peppers and Tomatoes
Assorted International Miniature Pastries
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee and Tea

$58

Additional Recommendations
Mimosa Station
$11

Prices are Per Person and Subject to a 15% Gratuity.
**Breakfast Enhancements**

**Breakfast Sandwich Bar**
Scrambled Egg, Cheese and Bacon on an English Muffin
or
Scrambled Egg, Cheese and Sausage Wrap
Spicy Tomato Salsa
$8.50

**Sunrise Sandwich/Wrap Bar**
Scrambled Egg and Shredded Pork
with Grilled Sweet Peppers, Cheese, Spinach and Onions
Rolled in Flavored Wrap
or
Ham and Cheese Croissant Sandwich
Spicy Tomato Salsa
$9.50

**Omelette and Egg Station**
*(Buffet Enhancement Only, Minimum 25)*
Omelettes and Eggs
Made to Order with Fresh Eggs or Egg Whites
Ham, Bacon, Smoked Salmon and Shrimp
Swiss Cheese, Cheddar Cheese, Onions, Mushrooms,
Spinach, Bell Peppers, Tomatoes and Tomatillo Salsa
$11.50

Prices are Per Person and Subject to a 15% Gratuity.
ADDITIONAL BREAKFAST ITEMS

Homemade Oatmeal
Brown Sugar and Raisins
$5

Sliced Fresh Fruit and Seasonal Berries
$9.50

Cheese Blintzes with Island Fruit Compote
$8

Eggs Benedict
$8.50

Paradise Eggs Benedict
Smoked Salmon
$10

Cheese Grits
$4.50

Piña Colada French Toast
Tropical Relish
$8

Pancakes
Grilled Peaches and Pineapple, Maple Syrup
$8

Belgian Waffles
Berry Compote, Toasted Almonds with Cream
$8.50

Smoked Salmon
Traditional Garnishes
$10

Prices are Per Person and Subject to a 15% Gratuity.
COFFEE BREAK

Southwest Break
(Minimum 10 Guests)
Tortilla Chips with Salsa, Sour Cream and Guacamole
Miniature Meat Empanadas
Market Fresh Vegetable Display with Herb Dip
Harney and Sons Iced Tea
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee and Tea
$16

Ben & Jerry’s Delight
(Minimum 35 Guests)
Selection of Ben & Jerry’s Ice Cream Novelties
Freshly Baked Cookies
Assorted Soft Drinks
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee and Tea
$17

Starbucks® Flavor Corner
(Minimum 10 Guests)
Assorted Flavored Shots
Vanilla, Hazelnut and Caramel
Whipped Sweet Cream
Chocolate Dust and Grated Cinnamon
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee and Tea
$8

Bahamian Break
(Minimum 10 Guests)
Tropical Sliced Fresh Fruits and Seasonal Berries
Coconut Tarts, Key Lime Tarts
Guava Tarts and Chocolate Dipped Macaroons
Goombay Punch (Non Alcoholic) and Iced Tea
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee and Tea
$19

Cat Island Cookie Jar
(Minimum 25 Guests)
Double Chocolate Chip Cookies
Oatmeal and Macadamia Nut Cookies
Chocolate Dipped Palmiers
Chilled Fresh Juices
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee and Tea
$21

Bountiful Fruit Break
(Minimum 10 Guests)
Tropical Sliced Fresh Fruit and Seasonal Berries
Assorted Granola Bars and Oatmeal Raisin Cookies
Banana Nut Bread
Seasonal Fruit Tartlets
Assorted Soft Drinks
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee and Tea
$19

English Tea Break
(Minimum 10 Guests)
Fresh Berry Scones with Sweet Cream and Preserves
Delicate Finger Sandwiches
Tuna, Curried Chicken, Cucumber, Turkey and Ham
(3 Pieces per Guest)
Fine Harney and Sons Teas and Iced Tea
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee
$22

Prices are Per Person and Subject to a 15% Gratuity.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Kellogg’s Breakfast Cereals with Whole and Low Fat Milk</td>
<td>$4.25 Per Person</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>$3.50 Per Piece</td>
</tr>
<tr>
<td>Breakfast Bread (Banana, Carrot, Raisin, Coconut)</td>
<td>$29.50 Per Loaf (12 Slices)</td>
</tr>
<tr>
<td>Muffins, Danish, Croissants, Cinnamon Rolls</td>
<td>$38 Per Dozen</td>
</tr>
<tr>
<td>Assorted Breakfast Scones and Preserves</td>
<td>$36 Per Dozen</td>
</tr>
<tr>
<td>Bagels and Cream Cheese</td>
<td>$36 Per Dozen</td>
</tr>
<tr>
<td>Petite Chocolate Croissants</td>
<td>$36 Per Dozen</td>
</tr>
<tr>
<td>Fruit Yogurt</td>
<td>$3.50 Each</td>
</tr>
<tr>
<td>Fruit Skewers with Honey Yogurt Dip</td>
<td>$50 Per Dozen</td>
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<tr>
<td>Fresh Granola, Soy Milk, Low Fat Milk and Whole Milk</td>
<td>$6.50 Per Person</td>
</tr>
<tr>
<td>Finger Sandwiches (Tuna, Curried Chicken, Cucumber, Turkey and Ham)</td>
<td>$50 Per Dozen</td>
</tr>
<tr>
<td>Mini Pinwheel Sandwiches (Tuna, Ham/Swiss, Red Pepper, Smoked Salmon)</td>
<td>$38 Per Dozen</td>
</tr>
<tr>
<td>Assorted Home Baked Cookies</td>
<td>$38 Per Dozen</td>
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<tr>
<td>Chocolate Walnut Brownies or Blondies</td>
<td>$38 Per Dozen</td>
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<tr>
<td>Assorted Granola Bars</td>
<td>$4 Each</td>
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<tr>
<td>Pretzels</td>
<td>$4 Per Bag</td>
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<tr>
<td>Dirty Potato Chips</td>
<td>$4 Per Bag</td>
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<tr>
<td>Mixed Nuts</td>
<td>$5.50 Per Bag</td>
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<tr>
<td>Popcorn</td>
<td>$4 Per Bag</td>
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<tr>
<td>Assorted Candy Bars</td>
<td>$3.75 Each</td>
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<tr>
<td>Power Bars</td>
<td>$5.25 Each</td>
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<tr>
<td>Assorted Dried Fruits</td>
<td>$5.25 Per Bag</td>
</tr>
<tr>
<td>Ben and Jerry’s Ice Cream Novelties</td>
<td>$7.50 Each</td>
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<tr>
<td>Soft Drinks</td>
<td>$4.25 Each</td>
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<tr>
<td>Assorted Fruit Juices</td>
<td>$4.25 Each</td>
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<tr>
<td>Bottled Waters</td>
<td>$4.50 Each</td>
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<tr>
<td>Perrier</td>
<td>$4.50 Each</td>
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<tr>
<td>Gatorade</td>
<td>$5 Each</td>
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<tr>
<td>Red Bull</td>
<td>$5.25 Each</td>
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<tr>
<td>Starbucks® Coffee, Decaffeinated Coffee and Tea</td>
<td>$75 Per Gallon</td>
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<tr>
<td>Hot Chocolate</td>
<td>$50 Per Gallon</td>
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<tr>
<td>Biscotti</td>
<td>$38 Per Dozen</td>
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<tr>
<td>Miniature International Pastries</td>
<td>$38 Per Dozen</td>
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<tr>
<td>Miniature Eclairs</td>
<td>$38 Per Dozen</td>
</tr>
<tr>
<td>Passion Fruit Horns</td>
<td>$38 Per Dozen</td>
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<tr>
<td>Miniature Rum Babas</td>
<td>$38 Per Dozen</td>
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<tr>
<td>Fruit Tarts (Pineapple, Coconut, Almond)</td>
<td>$38 Per Dozen</td>
</tr>
<tr>
<td>Chocolate Dipped Coconut Macaroons</td>
<td>$40 Per Dozen</td>
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<tr>
<td>Orange Blossom Cannoli (5”)</td>
<td>$5.50 Each</td>
</tr>
<tr>
<td>Petite European Cookies</td>
<td>$40 Per Dozen</td>
</tr>
<tr>
<td>Almond Florentines</td>
<td>$38 Per Dozen</td>
</tr>
<tr>
<td>Petite Cannoli</td>
<td>$38 Per Dozen</td>
</tr>
<tr>
<td>Miniature Chocolate Bundt Cakes</td>
<td>$38 Per Dozen</td>
</tr>
</tbody>
</table>

Prices Subject to 15% Gratuity.
BOXED LUNCH

All Boxed Lunches are Served with Mustard, Mayonnaise, Salt, Pepper and Plastic Cutlery

**Bogey**
Smoked Turkey with Roasted Red Onion and Monterey Jack Cheese on a Kaiser Roll
Whole Fruit
Potato Chips, Granola Bar
Caribbean Coleslaw
Bottled Water or Soft Drink
$27

**Birdie**
Teriyaki Chicken and Sweet Pepper Wrap
Whole Fruit
Potato Chips, Oatmeal Raisin Cookie
Bahamian Potato Salad
Bottled Water or Soft Drink
$27

**Eagle**
Shaved Black Forest Ham with Swiss Cheese, Cilantro Mayonnaise on Deli Bread
Whole Fruit
Potato Chips, Granola Bar
Pasta Salad
Bottled Water or Soft Drink
$27

**Spanish Wells**
Grilled Summer Vegetables, Vine Tomato, Black Olive Tapenade, Crumbled Feta Cheese, Ciabatta Bread
Whole Fruit
Potato Chips, Granola Bar
Caribbean Coleslaw
Bottled Water or Soft Drink
$27

**Hole in One**
Bahamian Lobster and Watercress on a Jumbo Croissant
Whole Fruit
Potato Chips, Granola Bar
Island Vegetable Slaw
Bottled Water or Soft Drink
$30

Prices are Per Person and Subject to a 15% Gratuity.
**Deli Smorgasbord**
*(Minimum 10 Guests)*
- Bahamian Conch Chowder with Wheat Rolls
- Cucumber and Tomato Salad with Greek Olives
- Pasta Salad
- Sliced Roast Beef, Turkey, Ham, Tuna and Swiss Cheese
- French Bread, Focaccia and Assorted Rolls
- Gherkins, Sour Onions and Kosher Pickles
- Dijon Mustard, Mayonnaise, French Mustard
- Pineapple Upside Down Cake
- Chef's Selection of Cookies and Pastries
- Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea and Iced Tea

$29

**California Deli**
*(Minimum 10 Guests)*
- Mixed Field Greens with Assorted Dressings
- **Californian Style Wraps**
  - Grilled Peppers, Squash, Onion, Eggplant and Feta Cheese
  - Crab and Shrimp with Sprouts and Watercress, Marie Rose Sauce
  - Grilled Chicken and Hummus with Lettuce, Cucumber and Olives
  - Roast Beef, Scallions, Cucumber, Yakatori Sauce
  - Nacho Chips with Salsa
- Chef’s Selection of Cookies and Pastries
- Tropical Fruit Tartlets
- Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea and Iced Tea

$31

**Potters Cay**
*(Minimum 10 Guests)*
- Bahamian Conch Chowder with Wheat Rolls
- Fresh Sliced Fruit and Seasonal Berries
- Crisp Vegetables with Assorted Dips
- Caesar Salad
- Parmesan Cheese, Basil Crouton
- Caesar Dressing and Lemon Wedges
- Pre Made Assorted Deli Sandwiches
- Served on Russian, Rye, Multi Grain Deli Bread and Kaisers Rolls
- Roast Beef, Black Forest Ham, Tuna Salad
- Mediterranean Vegetarian, Smoked Turkey
- Assorted Rolls and Butter
- Selection of Fresh Cookies, Brownies and Miniature Pastries
- Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea and Iced Tea

$31

Prices are Per Person and Subject to a 15% Gratuity.
**Montague Grille**
*(Minimum 25 Guests)*
Market Fresh Salad Bar
Garden Greens, Cherry Tomatoes, Cucumbers,
Olives, Shredded Carrots,
Red Onion and Roasted Corn
Selection of dressings
Bahamian Potato Salad
Pasta Salad,
Tomato and Bermuda Onion Salad
Three Bean Salad with Sweet Peppers
Island Slaw
Marinated Barbecue Chicken Breast
Hot Dogs
Grilled Hamburgers
Corn on the Cob
Spicy Potato Wedges
Baked Beans
Sliced American and Swiss Cheese, Tomatoes,
Red Onion, Shredded Lettuce
Mustard, Mayonnaise, Ketchup and Relish
Apple Pie, Tropical Fruit Tarts, Carrot Cake
Key Lime Pie
Cookies and Brownies
Assorted Rolls and Butter
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee, Tea and Iced Tea

$44

**Market Square**
*(Minimum 35 Guests)*
Market Fresh Salad Bar
Garden Greens, Cherry Tomatoes, Cucumbers,
Olives, Shredded Carrots, Red Onion and Roasted Corn
Selection of dressings
Antipasto Display
Prosciutto, Genoa Salami, Marinated Vegetables,
Sun Dried Tomato, Buffalo Mozzarella
Green and Black Olives
Marinated Artichoke Heart Salad
Fire Roasted Green Asparagus Salad
with Pine Nuts and Balsamic Vinaigrette
Gazpacho Salad
with Tomato, Cucumber, Peppers, Red Onion, Herbed Croutons
Baked Tricolor Tortellini in a Light Primavera Sauce
Garlic Marinated Breast of Chicken
Covered in a Rich Ragout of Olives, Peppers, Tomatoes and Onion
Baked Salmon Fillet on Asparagus, Artichokes, Potato and Herb Ragout
Beef Tenderloin Tips Stroganoff with Sour Cream
Vegetable Basmati Rice with Toasted Almonds
Garlic Breadsticks, Focaccia Bread
Assorted Rolls and Butter
Pineapple Upside Down Cake, Angel Food Cake
Tropical Cheese Cake, Key Lime and Fruit Tarts
Chef’s Selection of Pastries and Cookies
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee, Tea and Iced Tea

$50

Prices are Per Person and Subject to a 15% Gratuity.
LUNCH BUFFET

Pelican Cove
(Minimum 25 Guests)
Market Fresh Vegetable Display with Herb Dip
Garden Greens
Cherry Tomatoes, Cucumbers, Olives, Shredded Carrots,
Red Onion and Roasted Corn
Selection of Dressings
Grilled Vegetable Platter with Crumbled Feta
Caribbean Coleslaw
Tomato and Red Onion Salad, Balsamic Vinaigrette
Marinated Chicken Kebabs with Roasted Sweet Peppers
Blackened Grouper on Ratatouille
Bahamian Peas and Rice
Chef’s Selection of Fresh Vegetables
Assorted Rolls and Butter
Oreo Crust Key Lime Pie
Tropical Fruit Pie
Tropical Cheese Cake
Assorted Cookies and Brownies
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee, Tea and Iced Tea
$53

Paradise Cove
(Minimum 25 Guests)
Market Fresh Salad Bar
Garden Greens
Cherry Tomatoes, Cucumbers, Olives, Shredded Carrots,
Red Onion and Roasted Corn
Selection of Dressings
Smoked Turkey Breast with Cranberry Relish & Cajun Rémoulade
Island Vegetable Slaw
Bahamian Potato Salad,
Tomato Salad with Bermuda Onions and Crumbled Feta
Blackened Breast of Chicken with Fruit Salsa
Grilled Catch of the Day with Cilantro Mango Chutney
Thin Sliced Beef with Peppercorn Sauce
Chef Selections of Fresh Vegetables
Garlic Roasted Potatoes
Assorted Rolls and Butter
Spiced Pineapple Cake, Tropical Fruit Tartlets, Berry Shortcakes
Chocolate Pecan Tart, Chocolate Macadamia Cheesecake
Rum Cake
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee, Tea and Iced Tea
$55

Prices are Per Person and Subject to a 15% Gratuity.
PLATED LUNCHEON

Plated Meals served at Indoor Venues Only.
Price includes a Choice of Soup or Salad, Main Course and Dessert
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea and Iced Tea

Soups & Salads
Romaine Salad with Caesar Dressing and Focaccia Cheese Croutons
Crisp Salad Greens with Tomatoes and Cucumbers, Shallot Vinaigrette
Bahamian Conch Chowder
Conch Salad Martini with Andros Key Lime

Main Courses

Caribbean Spiced Breast of Chicken
with Fried Onions and Pepper Creole
Bahamian Peas and Rice, Market Vegetables
$37

Stuffed Breast of Chicken with Spinach and Toasted Almonds
Porcini Mushroom and Tomato Relish,
Risotto Rice Cake, Market Vegetables
$38

Centre Cut Pork Loin
Compote of Caramelized Pineapples
Herb Crushed Red Skin Potatoes, Market Vegetables
$39

Roasted Lime and Herb Crusted Snapper Filet
Spicy Fire Roasted Tomato Chutney,
Island Rice, Market Vegetables
$42

Smothered Grouper
Bahamian Peas and Rice, Market Vegetables
$42

Duo of Pepper Seared Petite Filet of Beef with Andros Crab Cake
Rosemary Roasted Potatoes, Market Vegetables
$55

Desserts
Mojito Chocolate Tart, Tangy Orange Coulis
Key Lime Guava Tart
Fresh Fruit Tartlet, Raspberry and Mango Coulis
Baked Apple Tart, Fresh Berry Compote
Chocolate Mousse Cake with Añejo Rum, Orange Crunch
Oreo Crumb Banana Cheesecake

Prices are Per Person and Subject to a 15% Gratuity.
RECEPTION ~ COLD HORS D’OEUVRES
(All Hors D’Oeuvres are available with a Minimum Quantity of 50 Pieces per Item)

$4.50 per piece
Italian Crostini with Baby Mozzarella, Basil Aioli
Smoked Turkey Breast with Creole Mustard Sauce
Goat Cheese and Grilled Sweet Pepper Pinwheel Crepe
Chicken Waldorf on Crostini
Rosette of Smoked Fish with Chopped Herbs
Feta, Greek Olive and Melon Kebabs
Spicy Jerk Chicken, Cucumber and Mint Kebabs
Marinated Roasted Vegetable Kebabs

$5.25 per piece
Grape Tomato with Baby Mozzarella and Basil Kebabs
Jumbo Shrimp with Citrus Horseradish Sauce
Medallions of Lobster with a Papaya Relish
Artichoke, Lobster and Baby Potato Kebabs
Tuna Poke Crisps
Smoked Salmon Waldorf on Pumpernickel Rounds
Seared Ahi Tuna, Wasabi Aioli on a Rice Cracker
Fried Beef Tenderloin, Horseradish Crème on Herb Crostini

$4.75 per piece
Crouton with Roasted Garlic, Goat Cheese and Pesto Drizzle
Apple Smoked Duck Breast with Spiced Melon Chutney
Jerk Chicken Tartlets
Strawberry and Aged Brie Kebabs
Feta, Shrimp, Sun Blushed Tomato Kebabs
Antipasto Skewer with Sun Dried Tomato, Kalamata Olive, Feta Cheese, Tear Drop Tomato
Avocado and Vegetable Spring Roll, Guava Chutney
Goat Cheese and Watermelon with a Honey Drizzle

Prices are Subject to 15% Gratuity.
RECEPTION ~ HOT HORS D’OEUVRES

(All Hors D’Oeuvres are available with a Minimum Quantity of 50 Pieces per Item)

$4.50 per piece
- Fried Pot Stickers with Ginger Soy Sauce
- Buffalo Chicken Wings with Creamy Blue Cheese Dip
- Bahamian Conch Fritters with Rum Rémoulade
- Vegetable Spring Roll with Spicy Plum Sauce
- Dates Wrapped in Bacon
- Mozzarella Cheese Sticks with Marinara Sauce
- Meat Balls in Spicy Barbecue Sauce
- Lime Marinated Chicken Skewer with Avocado Dip
- Sweet Potato Tians with Smoked Garlic

$5 per piece
- Wild Mushroom Herb Tart
- Beef Tenderloin and Pepper Brochette, Peppercorn Sauce
- Slow Roasted Pork Satay Brushed with Thai Peanut Sauce
- Miniature Tuna Melt with Swiss and Parmesan Cheese
- Feta and Parmesan Stuffed Mushrooms
- Beef Satay with Teriyaki Glaze, Toasted Sesame Seeds
- Brie and Focaccia Sandwich
- Goat Cheese Stuffed Date wrapped in Smoked Bacon
- Indonesian Chicken Satay Marinated in a Red Pepper and Thai Peanut Sauce
- Lobster Wontons with Ginger Soy Sauce

$5.25 per piece
- Grilled Jumbo Prawns Marinated in Pesto
- Baby Lamb Lollipops with Honey and Lavender
- Sushi Tempura, Wasabi Ginger Soy
- Coconut Breaded Shrimp with Citrus Ginger Sauce
- Scallops Wrapped in Bacon
- Petite Crab Cakes with Guava Chutney
- Cashew Chicken Spring Roll with Spicy Plum Sauce

Prices are Subject to 15% Gratuity.
Specialty Displays must be ordered for Each Guest.
Based on Two Hours of Service

Dips and Tings
(Minimum of 15 Guests)
Red Pepper Hummus, Baba Ghanoush, Traditional Hummus
Fresh Bean Salsa, Fresh Tomato Basil Salsa
Onion and Sweet Pepper Salsa
Black Olive Tapenade
Celery Sticks and Fresh Carrot Chips
Grilled Pita Points, Blue Corn Tortillas,
Herb Ciabatta, Herb Crostini
$9.75

Antipasto Display
(Minimum of 15 Guests)
Prosciutto Ham, Genoa Salami,
Bresaola and Provolone Cheese
Marinated Artichoke Hearts, Sun Dried Tomatoes
Buffalo Mozzarella and Marinated Peppers
Kalamata Tapenade, Black Olives, Sun Dried Tomatoes, Goat
Cheese and Spanish Olives
Artisan Bread Display with Herbed Olive Oil
$13

Sushi and Sashimi
(Minimum of 15 Guests)
(Based on Six Pieces per Guest)
Assorted Sashimi, Maki and Nigiri with Wasabi,
Pickled Ginger and Soy Sauce
$32

Iced Treasures of the Sea
(Minimum of 15 Guests)
All Seafood is served with Appropriate Condiments
Lobster Tail (1/2), Crab Claws (2), Iced Jumbo Shrimp (3),
Bahamian Conch Salad
$42

Pyramid Jumbo Shrimp with Thai Vinaigrette and
Cocktail Sauce
$525 per Display (100 Pieces)

International Cheeses with Baguettes & Crackers
Fine Display of Cheeses to include Brie, Havarti, Cheddar
Swiss, Stilton, Gouda and Goat Cheeses
Small - $250 (Serves 25)
Medium - $450 (Serves 50)
Large - $750 (Serves 100)

Fresh Vegetable Display
with Sour Cream Chive & Sun Dried Tomato Dips
Array of Crisp Vegetables to include:
Baton Carrots, Celery, Bell Peppers
Broccoli, Cucumber Spears, Cherry Tomatoes and Cauliflower
Small - $225 (Serves 25)
Medium - $400 (Serves 50)
Large - $525 (Serves 100)

Prices are Per Person and Subject to a 15% Gratuity.
RECEPTION ~ SPECIALTY STATIONS

**Bruschetta Bar**
*Minimum of 15 Guests*
- Make your Own Version
- Tomato and Basil Relish
- Fresh Sliced Baby Mozzarella
- Housemade Caponata
- Prosciutto, Balsamic Marinated Artichokes
- Kalamata Olive Tapenade, Caramelized Onion Tapenade
- Grilled Pita Points, Herb Crostini, Focaccia Points
- $9

**Caesar Salad Bar**
*Minimum of 25 Guests*
- Crisp Romaine Tossed with Caesar Dressing
- Baked Focaccia Basil Croutons, Lemon Wedges
- $10

*Add Chicken or Shrimp for an Additional $6 per Guest*

**Vietnamese Spring Roll Station**
*Minimum of 15 Guests*
- Rice Paper Chicken and Shrimp Hand Rolls with Vermicelli, Mint, Lettuce and Lime Wedges
- Red Chile Vinegar, Satay Sauce
- $16

**Burrito / Enchilada Station**
*Minimum of 25 Guests*
- Jerk Pulled Pork, Spiced Chicken
- Chipotle Guacamole, Tomato and Onion Salsa, Sour Cream, Shredded Lettuce, Shredded Jalapeño Cheese
- Green Onions, Black Beans, Fiery Jerk Spice Tapenade
- $17

Specialty Stations must be ordered for Each Guest.
Based on Two Hours of Service

Prices are Per Person and Subject to a 15% Gratuity.
**Bahamian Conch Station**
(Minimum 20 Guests)
Conch Fritters served with Tropical Dip
Freshly Prepared Traditional Conch Salad
$17

**Martini Mashed Potato Bar**
(Minimum 25 Guests)
Yukon Gold Herb and Roasted Sweet Potato
Accompanied by Lobster and Shrimp Ragout
Porcini Mushroom and Shredded Jerk Chicken
Assorted Toppings to include:
Scallions, Tomatoes, Greek Olives, Blue Cheese
Bacon, Parmesan Cheese, Olive Oil
$18

**Indonesian Skewer**
(Minimum 25 Guests)
(Based on Six Pieces per Guest)
Grilled Beef, Chicken, Pork and Spicy Shrimp Satay
Accompanied by Gado Gado Sauce,
Mango Cilantro Salsa and Spiked Plum Sauce
$23

Specialty Stations must be ordered for Each Guest.
Based on Two Hours of Service

Prices are Per Person and Subject to a 15% Gratuity.
RECEPTION ~ CARVING STATIONS

**Calypso Pork Loin**
Mojo Marinated Pork Loins
Roasted with an Island Inspired Brown Sugar and Spice Crust
Johnny Cake and Honey Wheat Rolls
(Serves 30)
$250

**Cedar Fired Sides of Salmon**
Ginger Glaze
Herbed Ciabatta
(Serves 20)
$250

**Jerk Rubbed Turkey Breast**
Grilled Fruit Compote
Johnny Cake
(Serves 30)
$325

**Carved Tenderloin of Beef**
Caramelized Onion Compote
Blue Cheese Dip and Salted Pretzel Rolls
(Serves 20)
$395

**Peppered Sirloin of Beef**
Dijon Mustard and Horseradish Sauce
Sourdough Rolls
(Serves 30)
$395

**Steamship Round of Beef**
Mustard, Horseradish and Lemon Thyme Ciabatta
(Serves 150)
$950

Prices are Subject to 15% Gratuity.
Miniature Grilled Panini Station  
(Minimum of 20 Guests; Maximum 200 Guests)  
Smoked Turkey with Cucumber Chutney  
Smoked Salmon with Arugula  
Pulled Pork with Goat Cheese  
Shaved Beef with Sweet Roasted Peppers  
Curried Chick Peas with Watercress  
$18

Gourmet Pasta Bar  
(Minimum 25 Guests)  
Tricolor Tortellini, Penne Rigate and Gemelli Pastas  
Basil and Pinenut Olive Oil  
Marinara and Caper Sauce  
Asiago Garlic Cream Sauce  
Assorted Toppings to include:  
Grilled Chicken, Fresh Ripe Tomatoes,  
Chopped Onions, Kalamata Olives,  
Grilled Zucchini, Grilled Eggplant,  
Roasted Garlic, Sun Dried Tomatoes  
Parmesan Cheese and Artisan Bread Display  
$20

Caribbean Grill  
(Minimum 35 Guests)  
Ginger and Lime Marinated Skirt Steak  
Whole Sides of Spice Rubbed Fresh Mahi Mahi  
Grilled and Carved to Order with:  
Gaucho, Jerk Barbecue, Hot Pepper and Island Citrus Relish  
Johnny Cake and Jalapeño Corn Muffins  
$21

Pirates Slider Bar  
(Minimum 25 Guests)  
“Will Smith” – 2 Ounce Burger, Bacon, Feta Cheese and Tomato  
“Black Pearl” – Jerk Shrimp and Jalapeño Cheese  
“Kraken” – Cracked Conch, Mango Slaw and Calypso Sauce  
“Barbarosa” – Shredded Pork and Swiss Cheese  
“Jack Sparrow” – 2 Ounce Cajun Burger, Provolone and Mango Relish  
Mustard, Mayonnaise, Jerk Mayonnaise, Ketchup, Relish and Bread & Butter Pickles Slices  
$20

Island Biscuit Station  
(Minimum 20 Guests)  
Buttermilk, Cheese and Onion Biscuits  
Mojo Marinated Pork Loin and Mini Fried Chicken Fritters  
Creole Mustard, Mango Cilantro Chutney, Jerk Mayo  
$20

Prices are Per Person and Subject to a 15% Gratuity.
RECEPTION ~ SWEET ENHANCEMENTS

Fruit Flambé Station
(Minimum 35 Guests)
Exotic Island Fruits Flambéed with
Bacardi Rum and Vanilla Bean Ice Cream
$11

Callebaut Chocolate Fondue
(Minimum of 35 Guests)
Fresh Seasonal Berries and Fruits
Served with Dark Chocolate Fondue
Mango or Papaya, Honeydew, Golden Pineapple, Citrus Marshmallows,
Strawberries, Coconut Macaroons,
Miniature Peanut Butter Cookies, Shortbread Spears
Cookies and Brownies
$12

Chocolate Fountain
(Not available for Outdoor Events)
Upgrade your Chocolate Fondue Station
by Adding a Chocolate Fountain
$200

Bimini Cay Sweet Dessert Bar
(Minimum 35 Guests)
Assorted Mini Dessert Tasting
Banana Honey Meringue Tarts
Rum Baba with Tropical Fruit
Coconut Passion Fruit Tapioca
Mango Panna Cotta with Berry Compote
White Chocolate Risotto with Tropical Fruit
Tropical Fruit Tarts
Berry Financiers and Macaroons
Assorted Flavored Coffee Shots
Vanilla, Hazelnut and Caramel
Bittersweet Chocolate Shots
Whipped Sweet Cream, Chocolate Dust and Grated Cinnamon
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea
$24

Enhancements must be ordered for Each Guest.
Based on Two Hours of Service

Prices are Per Person and Subject to a 15% Gratuity.
PIRANHA BEACH RECEPTION

(Minimum 35 Guests; Based on Two Hours of Service)

Hors D’Oeuvres
(Based on Seven Pieces per Guest)
Smoked Turkey Breast with Creole Mustard Sauce
Goat Cheese and Grilled Sweet Pepper Pinwheel Crepe
Beef Tenderloin and Pepper Brochette, Peppercorn Sauce
Petite Crab Cakes with Guava Chutney
Cashew Chicken Spring Roll with Spicy Plum Sauce

Caesar Salad Bar
Crisp Romaine Tossed with Caesar Dressing
Baked Focaccia Basil Crouton, Lemon Wedges

Antipasto Display
Prosciutto Ham, Genoa Salami, Bresaola and Provolone Cheese
Marinated Artichoke Hearts, Sun Dried Tomatoes, Buffalo Mozzarella and Marinated Peppers
Kalamata Tapenade, Black Olives, Sun Dried Tomatoes, Goat Cheese and Spanish Olives
Artisan Bread Display with Herbed Olive Oil

Indonesian Skewer
(Based on Six Pieces per Guest)
Grilled Beef, Chicken, Pork and Spicy Shrimp Satays
Accompanied by Gado Gado Sauce, Mango Cilantro Salsa and Spiked Plum Sauce

Gourmet Pasta Bar
Tricolor Tortellini, Penne Rigate and Gemelli Pastas
Basil and Pine Nut Olive Oil, Marinara and Caper Sauce, Asiago Garlic Cream Sauce
Assorted Toppings to include Grilled Chicken, Fresh Ripe Tomatoes, Chopped Onions
Kalamata Olives, Grilled Zucchini, Grilled Eggplant, Roasted Garlic,
Sun Dried Tomatoes, Parmesan Cheese
Artisan Bread Display
$100

Prices are Per Person and Subject to a 15% Gratuity.
BREAKWATER BEACH RECEPTION

(Minimum 35 Guests; Based on Two Hours of Service)

Hors D’Oeuvres
(Based on Seven Pieces per Guest)
- Feta, Shrimp, Sun Blushed Tomato Kebabs
- Medallions of Lobster with a Papaya Relish
- Lime Marinated Chicken Skewer with Avocado Dip
- Bahamian Conch Fritters with Rum Rémoulade
- Wild Mushroom Herb Tart
- Cashew Chicken Spring Roll with Spicy Plum Sauce

Mediterranean Mezza
- Red Pepper Humus, Baba Ghanoush, Traditional Hummus,
  Pickled Cauliflower, Falafel, Calamari Salad,
- Fresh Bean Salsa, Fresh Tomato Basil Salsa,
  Onion and Sweet Pepper Salsa
- Kalamata Black Olive, Spiced Greek Green Olives
  Flat Bread, Artisan Country Boule

Martini Mashed Potato Bar
- Yukon Gold, Purple and Roasted Sweet Potato
  Accompanied by Lobster and Shrimp Ragout,
  Porcini Mushroom and Shredded Jerk Chicken
  Assorted Toppings to include Scallions, Tomatoes,
  Greek Olives, Blue Cheese
  Bacon, Parmesan Cheese, Olive Oil

Anticoucho’s
(Based on Six Pieces per Guest)
- Grilled Beef, Chicken and Pork
- Spiced Mango Chutney, Chili Sauce, Dilled Yogurt
  Grilled Flat Bread

Gourmet Pasta Bar
- Tricolor Tortellini, Penne Rigate and Gemelli Pastas
- Basil and Pinenut Olive Oil, Marinara and Caper Sauce,
  Asiago Garlic Cream Sauce
- Assorted Toppings to include Grilled Chicken,
  Fresh Ripe Tomatoes, Chopped Onions
  Kalamata Olives, Grilled Zucchini,
  Grilled Eggplant, Roasted Garlic,
  Sun Dried Tomatoes, Parmesan Cheese
  Artisan Bread Display

$105

Prices are Per Person and Subject to a 15% Gratuity.
PLATED DINNER
Plated Meals served at Indoor Venues Only

**Appetizers**

- **Spicy Sweet Potato and Hominy Cake**
  Avocado & Roasted Sweet Pepper Relish
  Chile Sauce, Micro Greens
  $12

- **Crab Salad Martini with Papaya Slaw**
  Micro Greens, Scallion Vinaigrette
  $12

- **Andros Crab Cake in a Curry Sauce**
  Pineapple Fruit Salsa, Lyford Cay Micro Greens
  $14

- **Vegetable Napoleon**
  Grilled Tomato, Mozzarella, Summer Squash,
  Pesto Balsamic Glaze, Sweet Potato Crisp
  $14

- **Seared Sea Bass**
  Mango Cilantro Salsa, Steamed Rapini
  $15

- **Grilled Jumbo Prawn Satay**
  Atlantis Salad Greens, Dill Cucumber Vinaigrette
  $16

- **Pomegranate Lamb Tenderloin**
  Roasted Corn and Sweet Pepper Ragout,
  Rosemary Port Reduction
  $16

- **Lobster Medallions with Micro Greens and Mango**
  Toasted Coconut Cream
  with Mirin Pickled Carrot, Mango Essence, Parsley Oil
  $19

*Rates are Per Person and Subject to a 15% Gratuity.*

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**Prices as at December, 2010**
<table>
<thead>
<tr>
<th>Soups</th>
<th>Price</th>
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<tbody>
<tr>
<td>Fire Roasted Tomato Soup</td>
<td>$8</td>
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<tr>
<td>Pesto and Olive Tapenade Crouton</td>
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<tr>
<td>Butternut Squash and Roasted Garlic Soup</td>
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<tr>
<td>Cumin Crème</td>
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<tr>
<td>Roasted Sweet Red Pepper Soup</td>
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<tr>
<td>Cilantro Crème</td>
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<tr>
<td>Black Bean Soup with Cumin Crème</td>
<td>$8.75</td>
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<tr>
<td>Avocado Onion Relish</td>
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<tr>
<td>Harbor Island Conch Chowder</td>
<td>$9</td>
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<tr>
<td>Shrimp Bisque with Island Plantain</td>
<td>$9</td>
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<tr>
<td>Green Pea and Chile Soup</td>
<td>$9</td>
</tr>
<tr>
<td>Crispy Smoked Bacon, Paprika Crème</td>
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<tr>
<td>Roasted Yam and Plantain Soup</td>
<td>$9.50</td>
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<tr>
<td>Chorizo Sausage</td>
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</tbody>
</table>

Prices are Per Person and Subject to a 15% Gratuity.
PLATED DINNER
Plated Meals served at Indoor Venues Only

Salads

Bouquet of Field Greens with Roasted Peppers
Bermuda Onions and Red Radicchio
Citrus Dressing
$9

Classic Caesar Salad with Baked Focaccia Basil Crouton
$9

Key Lime Marinated Hearts of Palm, Pink Grapefruit
Gourmet Greens
Roasted Shallot Vinaigrette
$9

Grilled Asparagus and Crumbled Feta Cheese
Micro Greens, Olives
Lemon Cucumber Dressing
$9.50

Buffalo Mozzarella and Roma Tomatoes, Lyford Cay Greens
With Virgin Olive Oil, Fresh Basil and Aged Balsamic Vinegar
$9.50

Island Greens with Roasted Beets, Peppered Goat Cheese
Candied Walnuts, Kaffir Oil
$9.50

Intermezzo

Champagne Sorbet
$5

Island Sorbet
(Mango, Passion Fruit and Lime)
$5

Guava Sorbet
$5

Paradise Sorbet
(Island Kumquat, Lime, Lemon and Fresh Mint)
$5

Prices are Per Person and Subject to a 15% Gratuity.
PLATED DINNER
Plated Meals served at Indoor Venues Only

Entrees

Caribbean Breast of Chicken
Spiced Fried Onions and Sweet Pepper Creole Sauce
Whipped Pesto Potatoes, Market Vegetables
$39

Charred Twelve Spice Rub Chicken
Roasted Squash Sauce
Sweet Potato Gratin, Roasted Pumpkin Seeds
Market Vegetables
$39

Macadamia Nut Crusted Snapper
Saffron Rice Timbale
Fire Roasted Pepper and Tomato Ragout, Market Vegetables
$43

Nassau Grouper
Warm Scallion Vinaigrette
Garlic Mashed and Sweet Potato Cake,
Whisper Vegetables
$43

Grilled Swordfish
Charred Corn Mango Relish
Spicy Sweet Potato Hominy Cake, Steamed Rappini
$47

Seared Sea Bass with Sweet Chili Mango Glaze
Crushed Potato Cake
Whisper Vegetables and Buttered Asparagus
$48

Duo of Coriander Seared Breast of Chicken
with Jumbo Lime Lacquered Shrimp Brochette
Mushroom Risotto Cake, Tomato and Pigeon Pea Ragout
$50

Port Glazed Beef Filet with Stilton Blue Cheese
Crushed Potato Cake, Whisper Vegetables
$55

Duo of Tamarind Bronzed Filet and Jerk Rubbed Jumbo Shrimp
Tomato Pineapple Salsa
Crushed Sweet Potato, Gourmet Vegetables
$65

Seven Spice Rubbed Pork Tenderloin and Jumbo Shrimp Satay
Roast Pepper Sauce
Sweet Potato Gratin, Whisper Vegetables
$66

Duo of Tamarind Bronzed Beef Filet and Crab Crusted Sea Bass
Garlic and Sweet Potato Tian
Whisper Vegetables, Plantain Chip
$68

Duo of Caribbean Lobster Tail and Charcoaled Beef Filet
Barolo Reduction
Crushed Red Bliss Potatoes, Whisper Vegetables,
$73

Prices are Per Person and Subject to a 15% Gratuity.
Desserts

- Ginger Crème Brulée
  Tropical Fruit, Brownie Cookie
  $10

- Exotique Fruit Bombe, Rum Baba
  Wild Berry Compote
  $10.50

- Tropical Mango Mousse
  Guava Red Currant Coulis
  $10.50

- White Chocolate Strawberry Shortcake
  Passion Gelee, Currant Compote
  $11.50

- Wild Berry Tart
  Tropical Coulis
  $12

- Key Lime Tart
  Andros Orange, Raspberry Madeleine
  $12

- Belgium Chocolate Demisphere
  Caramelized Pineapple and Passion Coulis
  $13

- Tropical Sampler
  Guava Cheesecake, Chocolate Mango Torte
  Key Lime Tart
  $14.75

A Custom Logo in Chocolate may be added for $7 per Guest plus a $250 Setup Charge. Artwork must be provided at least 2 weeks prior to the Event.

Prices are Per Person and Subject to a 15% Gratuity.
Bahamian Barbecue

(Minimum of 25 Guests)
Based on a Two Hour Service Time

Caribbean Potato Salad
American Cole Slaw
Pasta Salad
Grilled Vegetable Platter with Balsamic Dressing and Crumbled Feta Cheese
Caesar Salad with Garlic Croutons and Parmesan Cheese

Marinated Barbecue Breast of Chicken
Jerk Pork with Island Spices
Hot Dogs and Bratwurst
Grilled Hamburgers and Cheeseburgers

Selection of Breads and Rolls
Sliced Tomato, Onion, Lettuce and Pickles
Appropriate Condiments

Buttered Corn on the Cob
Spicy Potato Wedges
Spicy Yellow Rice with Red Beans
Assorted Rolls and Butter

Macadamia Swirl Cheesecake
Tropical Fruit Flan
Key Lime Pie
Bacardi Island Rum Cake
Cookies, Brownies and Blondies

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea and Iced Tea

$78

Prices are Per Person and Subject to a 15% Gratuity.
Pirates Cove Grill

(Minimum of 35 Guests)
Based on a Two Hour Service Time

Garden Greens
Cherry Tomatoes, Cucumbers, Olives, Shredded Carrots,
Red Onion and Roasted Corn
Assorted Dressings
Grilled Vegetable Platter with Balsamic Dressing and Crumbled Feta Cheese
Island Vegetable Slaw
Caesar Salad with Baked Focaccia Basil Croutons
Fresh Conch Salad with Tomatoes, Onions, Peppers and Lime

Marinated Flank Steak
Jerk Seasoned Breast of Chicken with Tropical Fruit Salsa
Garlic and Ginger Flavored Mahi Mahi

Bahamian Peas and Rice
Medley of Vegetables
Bahamian Macaroni and Cheese

Assorted Rolls and Butter

Chocolate Swirl Cheesecake
Pineapple Upside Down Cake
Key Lime Pie
Chef’s Selection of Desserts
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea and Iced Tea

$80

Prices are Per Person and Subject to a 15% Gratuity.
Blue Lagoon

(Minimum 15 Guests)
Based on a Two Hour Service Time

Atlantis Greens with a Selection of Dressings
Oriental Chicken Salad, Light Curry Dressing
Thai Beef Salad with Sweet Peppers and Sesame Dressing
Antipasto Display
Prosciutto, Genoa Salami, Marinated Vegetables, Sun Dried Tomato,
Buffalo Mozzarella, Green and Black Olives
Marinated Artichoke Heart Salad

Grilled Beef Tenderloin with Port Wine Demi Glace
Roasted Grouper, Basil Tomato Salsa on Stewed Vegetables
Grilled Breast of Chicken with Bahamian Jerk Rub

Chef’s Selection of Vegetables
Rosemary and Garlic Roasted Potatoes

Assorted Rolls and Butter

Assorted French Pastries
Fresh Seasonal Fruit Tarts
Key Lime Pie
Tropical Cheese Cake
Assorted Cookies and Brownies

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea and Iced Tea

$85

Prices are Per Person and Subject to a 15% Gratuity.
Temple Ruins

(Minimum 15 Guests)
Based on a Two Hour Service Time

Asparagus and Shaved Parmesan Salad
Fire Roasted Corn and Cassava Salad
Andros Conch Salad with Key Limes
Atlantis Greens with Assorted Dressings
Sliced Fresh Fruit Display

Spicy Jerk Barbecue Ribs
Grilled Breast of Chicken with Roasted Pineapple
Swordfish with Grilled Corn and Sweet Pepper Salsa

Bahamian Peas and Rice
Island Market Vegetables

Guava Bread and Butter Pudding
Banana Cream Tart
Oreo Key Lime Pie
Mango Flan
Island Fruit Tartlets
Piña Colada Pound Cake
Coconut Rice Martini

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tea
$90

Prices are Per Person and Subject to a 15% Gratuity.
Rose Island

(Minimum 15 Guests)
Based on a Two Hour Service Time

Chilled Display of Jumbo Shrimp
(Based on Three Pieces per Guest)
Cocktail Sauce, Lime Wedges, Tabasco, Worcestershire Sauce
Market Fresh Vegetable Display with Herb Dip
Mixed Field Greens with Selection of Dressings
Grilled Asparagus Platter
Pasta Salad with Crab, Cilantro Dressing

Grilled Barbecue Flank Steak
Rosemary Grilled Breast of Chicken
Fried Red Snapper with Lemon Lime Salsa

Grilled Seasonal Vegetables
Potato Gratin

Assorted Rolls and Butter

Tropical Fruit Tartlets
Mango Madeline, Tropical Guava Cheese Cake
Assorted Pastries, Rum Baba
Coconut Rice Martini

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea and Iced Tea

$95

Prices are Per Person and Subject to a 15% Gratuity.
Crooked Island

(Minimum 15 Guests)
Based on a Two Hour Service Time

Bahamian Island Slaw
Jerk Spiced Potato Salad
Antipasto Display
Vine Ripened Tomato Salad

Chilled Display of Jumbo Shrimp
(Based on Three Pieces per Guest)
Cocktail Sauce, Lime Wedges, Tabasco, Worcestershire Sauce

Grilled Chicken with Wild Thyme and Garlic
Roasted Pork Loin with Stewed Spicy Plantains
Spicy Cracked Conch with Calypso Sauce

Saffron Risotto with Baby Prawns and Shaved Parmesan
Island Vegetable Ratatouille

Island Fresh Fruit Display
Bacardi Island Rum Cake
Rum Raisin Coconut Flan with Fresh Mango
Island Fruit Tartlets
Piña Colada Pound Cake

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea and Iced Tea
$95

Prices are Per Person and Subject to a 15% Gratuity.
Pirates of Paradise

(Minimum of 35 Guests)
Based on a Two Hour Service Time

Garden Greens
Cherry Tomatoes, Cucumbers, Olives, Shredded Carrots, Red Onion and Roasted Corn
Selection of Dressings
Shrimp, Cucumber and Celery Salad
Island Vegetable Slaw
Jerk Chicken Platter
Mixed Bean Salad with Bermuda Onions and Sweet Peppers
Asparagus with Shallot Dressing
Red Bliss Potatoes in a Spicy Dressing

Tenderloin Tips in a Port Wine Sauce
Grilled Medallions of Mahi Mahi with Tomato Chili Salsa
Grilled Breast of Chicken Marinated with Garlic, Cumin and Lime
Baby Back Ribs with Honey Barbecue Sauce

Caribbean Spiced Rice
Fried Yellow Plantain
Black Beans with Sweet Peppers

Assorted Rolls and Butter

Eleuthra Pineapple Bread and Butter Pudding
Piña Colada Mousse Martini
Bacardi Island Rum Cake
Rum Raisin Coconut Flan with Fresh Mango
Passion Fruit Horns
Fruits Flambéed with Nassau Royal
Tropical Fruit Cheesecake

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tea and Iced Tea

$99

Prices are Per Person and Subject to a 15% Gratuity.
Junkanoo
(Minimum of 50 Guests)
Based on a Two Hour Service Time

Garden Greens
Cherry Tomatoes, Cucumbers, Olives, Shredded Carrots,
Red Onion and Roasted Corn
Selection of Dressings
Island Vegetable Slaw
Tomato Salad with Crushed Black Peppercorns
Bahamian Conch Station

Conch Fritters served with Tropical Dip
Freshly Prepared Traditional Conch Salad

Sirloin Carving Station
Peppered Sirloin, Carved to Order Accompanied by:
Tri Peppercorn Sauce,
Horseradish and Creole Mustard with Miniature Rolls

Roast Pork Loin with Spicy Tomato Relish
Grilled Chicken with Tropical Fruit Salsa
Red Snapper Filet Nassau Style

Bahamian Peas and Rice
Fried Plantains
Straw Market Vegetables

Assorted Rolls and Butter

Pineapple Upside Down Cake
Traditional Rum Cake
Benny Cake and Coconut Drops
Pineapple Coconut Pound Cake
Oreo Key Lime Pie
Mango Flan
Island Fruit Tartlets
Caribbean Fruit Flambéed in Rum with Vanilla Bean Ice Cream

Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee, Tea and Iced Tea

$125

Prices are Per Person and Subject to a 15% Gratuity.
Taste of Atlantis

(Minimum 35 Guests)
Based on a Two Hour Service Time

**Marketplace**
- Conch Chowder
- Garden Greens
- Cherry Tomatoes, Cucumbers, Olives,
- Shredded Carrots, Red Onion and Roasted Corn
- Selection of Dressings
- Roasted Peppers and Artichokes
- Asparagus and Grain Mustard Vinaigrette
- Thai Beef Salad with Sweet Peppers and Sesame Dressing

**From the Seafire Grill**
- Garlic Marinated Lamb Chops
- Petite Beef Filet, Creamed Horseradish

**Italia**
- Antipasto Display
  - Prosciutto, Genoa Salami, Marinated Vegetables, Sun Dried Tomato,
  - Buffalo Mozzarella, Green and Black Olives

**Pasta Bar**
- Tricolor Tortellini, Penne Rigate and Gemelli Pastas,
- Basil and Pinenut Olive Oil, Marinara and Caper Sauce, Asiago Garlic Cream Sauce
  - Assorted Toppings to include:
    - Grilled Chicken, Fresh Ripe Tomato, Chopped Onion
    - Kalamata Olives, Grilled Zucchini, Grilled Eggplant,
    - Roasted Garlic, Sun Dried Tomatoes
    - Parmesan Cheese and Crumbled Gorgonzola Cheese
- Artisan Bread Display

**Chop Stix**
- Cashew Chicken Stir Fry
- Chinese Noodle with Shrimp and Asian Vegetables
- Asian Vegetable Stir Fry
- Steamed Jasmine Rice

**Bimini Road**
- Conch Fritters with Tropical Dip
- Traditional Conch Salad
- Fried Fish
- Bahamian Mac and Cheese
- Peas and Rice
- Johnny Cake and Jalapeño Corn Rolls

- Assorted Rolls and Butter

**Dessert**
- Bacardi Cheese Cake
- Traditional Rum Cake
- Tropical Fruit Tarts
- Coconut Guava Bread Pudding
- Benny Sesame Seed Drops
- Coconut Drops
- Freshly Brewed Starbucks® Coffee,
  - Decaffeinated Coffee and Tea

$125

Prices are Per Person and Subject to a 15% Gratuity.
**Original New England Clam Bake**

*(Minimum of 50 Guests)*

*Based on a Two Hour Service Time*

<table>
<thead>
<tr>
<th>Manhattan Clam Chowder</th>
<th>Grill Station</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corn Meal Rolls and Buttermilk Biscuits</td>
<td>Breast of Chicken with Mojo Marinade</td>
</tr>
<tr>
<td>Garden Greens</td>
<td>Broiled Lobsters with Lemon Garlic Butter</td>
</tr>
<tr>
<td>Cherry Tomatoes, Cucumbers, Olives, Shredded Carrots, Red Onion and Roasted Corn</td>
<td>New York Strip Steaks</td>
</tr>
<tr>
<td>Garden Greens</td>
<td>Assorted Rolls and Butter</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Corn Salad</th>
<th>Boston Cream Pie</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buttermilk Potato Salad</td>
<td>Black Forest Cake</td>
</tr>
<tr>
<td>East Coast Coleslaw</td>
<td>New York Cheese Cake</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>New England Clam Bake</th>
<th>New England Peach Cobbler</th>
</tr>
</thead>
<tbody>
<tr>
<td>(Mussels, Clams, Lobster, Seaweed, Potatoes, Carrots, Corn and Onions)</td>
<td>Pennsylvania Shoo Fly Pie</td>
</tr>
<tr>
<td>Steamed East Coast Mussels</td>
<td>Georgian Pecan Chocolate Tart</td>
</tr>
<tr>
<td>Whole Grilled Red Snapper</td>
<td>Washington Apple Pie</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Boiled New Potatoes</th>
<th>Trifle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buttered Corn</td>
<td></td>
</tr>
<tr>
<td>Succotash</td>
<td></td>
</tr>
</tbody>
</table>

$150

**Prices are Per Person and Subject to a 15% Gratuity.**
Atlantian Fantasy

(Minimum of 40 Guests)
Based on a Two Hour Service Time

Creamy Seafood Chowder
Roasted Peppers and Artichokes
Asparagus and Grain Mustard Vinaigrette
Hearts of Palm and Tomato, Herb Vinaigrette
Curried Banana, Mango and Cucumber Salad

International Cheese Display
Fresh Sliced Fruits and Seasonal Berries

Iced Treasures of the Sea
Iced Jumbo Shrimp (3), Crab Claws (2) and Bahamian Lobster (1/2)
All Seafood is served with Appropriate Condiments

Selection of Sushi and Sashimi
(Based on Six Pieces per Guest)

Grill Station
Chef to Prepare On Charcoal Grill
Pesto Lamb Chops
Petite Beef Filet, Creamed Horseradish
Veal Medallion, Sautéed Mushrooms

Fish Station
Tuna, Swordfish and Mahi Mahi
Choice of Sauces to include
Tomato Confit, Tapenade, Avocado Salsa

Field Harvest
Grilled Seasonal Vegetables
Garlic Roasted New Potatoes
Saffron and Sun Dried Tomato Risotto

Assorted Rolls and Butter

Bacardi Rum Baba
Roasted Banana Madeline Sponge
Tropical Fruit Horns
Bittersweet Chocolate Shots with Fruit Kebabs
Coconut Raisin Flan
Selection of Exotic Miniature Desserts
Chef to Prepare:
Tropical Fruit Flambé with Vanilla Bean Ice Cream

Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee, Tea and Iced Tea

$158

Prices are Per Person and Subject to a 15% Gratuity.
Plated Meals
Plated Meals served at Indoor Venues Only

**Captain Hook**
Spaghetti and Meatballs with Fresh Grated Parmesan Cheese
Chocolate Fudge Cake
Whole Milk

**Milo**
Fried Chicken Tenders with French Fries and Coleslaw
Marbled Chocolate Brownie
Whole Milk

**Ariel**
Cheeseburger with French Fries, Pickle
Tropical Cheesecake
Whole Milk

**Nemo**
Individual 10” Cheese Pizza with Potato Chips
White Chocolate Blondie
Whole Milk

(11 and Under)

$26

**Buffet**
(Minimum of 15 Children)
Based on a Two Hour Service Time

**Atlas**
Pasta Salad
Potato Salad
Spaghetti Bolognese with Parmesan Cheese
Meatballs
Chicken Tenders with Condiments
Steak Fries with Ketchup
Market Vegetables
Cookies and Brownies
Whole Milk and Apple Juice
$38

**Poseidon**
Sliced Fresh Fruit Display
Mixed Green Salad
Fried Chicken
Cheeseburgers
Hot Dogs
Macaroni and Cheese
Corn on the Cob
Assorted Cakes and Cookies
Whole Milk and Apple Juice
$38

Prices are Per Person and Subject to a 15% Gratuity.
# Open Bar – Hourly/Per Guest

One Complimentary Bartender per 100 Guests

<table>
<thead>
<tr>
<th>Deluxe Brands</th>
<th>Premium Brands</th>
<th>Super Premium Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour $21</td>
<td>1 Hour $24</td>
<td>1 Hour $29.50</td>
</tr>
<tr>
<td>2 Hour $26.50</td>
<td>2 Hour $28.50</td>
<td>2 Hour $34.50</td>
</tr>
<tr>
<td>3 Hour $32.50</td>
<td>3 Hour $36.50</td>
<td>3 Hour $42</td>
</tr>
<tr>
<td>4 Hour $40</td>
<td>4 Hour $44</td>
<td>4 Hour $50</td>
</tr>
</tbody>
</table>

- Smirnoff Vodka
- Bombay Gin
- Dewars Scotch
- Canadian Club Whiskey
- Jim Beam Bourbon
- Bacardi Silver Rum
- Bacardi Gold Rum
- Jose Cuervo Tequila (Gold)
- Dry Vermouth
- Ron Ricardo Coconut Rum
- Stone Cellars Wines by Beringer Chardonnay and Cabernet Sauvignon

- Absolut Vodka
- Bombay Sapphire Gin
- Dewars 12 Scotch
- Canadian Club Whiskey
- Maker's Mark Bourbon
- Bacardi Silver Rum
- Bacardi Añejo Rum
- Jose Cuervo Tequila (Gold)
- Dry Vermouth
- Ron Ricardo Coconut Rum
- Stone Cellars Wines by Beringer Chardonnay and Cabernet Sauvignon

- Grey Goose Vodka
- Bombay Sapphire Gin
- Johnnie Walker Black Label Scotch
- Crown Royal Whiskey
- Woodford Reserve Bourbon
- Bacardi Light Rum
- Bacardi 8 YR Reserve Rum
- Patron Silver Tequila
- Dry Vermouth
- Courvoisier Cognac VS
- Ron Ricardo Coconut Rum
- Beringer Founders’ Estate Chardonnay and Merlot

Prices are Per Person and Subject to a 15% Gratuity.
## Consumption Bar/Per Drink

One Complimentary Bartender per 100 Guests

<table>
<thead>
<tr>
<th>Deluxe Brands</th>
<th>Premium Brands</th>
<th>Super Premium Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktails</td>
<td>Cocktails</td>
<td>Cocktails</td>
</tr>
<tr>
<td>Wines</td>
<td>Wines</td>
<td>Wines</td>
</tr>
<tr>
<td>$7.50</td>
<td>$8.75</td>
<td>$8.75</td>
</tr>
</tbody>
</table>

- **Deluxe Brands**
  - Cocktails $7.50
  - Wines $7.50
  - Stone Cellars Wines by Beringer Chardonnay and Cabernet Sauvignon

- **Premium Brands**
  - Cocktails $8.75
  - Wines $9.75
  - Stone Cellars Wines by Beringer Chardonnay and Cabernet Sauvignon

- **Super Premium Brands**
  - Cocktails $9.75
  - Wines $9.75
  - Beringer Founders' Estate Chardonnay and Merlot

- Cordials $9.75
- Cognac $11.00
- Imported Beers (Miller Lite, Corona) $7.50
- Sands and Sands Light Beer $6.50
- Soft Drinks $4.25
- Fruit Punch $4.50
- Bottled Waters $4.50
- Champagne* $11.50
- Mimosas* $11.75

*Available upon Request.

Prices are Subject to 15% Gratuity.
## BEVERAGE SERVICE

### Specialty Tropical Drinks/Per Gallon

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Punch</td>
<td>$60</td>
</tr>
<tr>
<td>Bloody Mary</td>
<td>$75</td>
</tr>
<tr>
<td>Rum Punch</td>
<td>$100</td>
</tr>
<tr>
<td>Goombay Smash</td>
<td>$100</td>
</tr>
<tr>
<td>Yellow Bird</td>
<td>$100</td>
</tr>
</tbody>
</table>

### Martini Bar – Consumption/Per Drink

- Classic Cosmopolitan, Apple, Lemon Drop and Blue Bird Martinis $10.75
- Bartender Fee of $100 for Martini Bars applies per 100 Guests
- Prices are subject to a 15% gratuity

### Cash Bar/Per Drink

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Cocktails</td>
<td>$10</td>
</tr>
<tr>
<td>Premium Wines</td>
<td>$10</td>
</tr>
<tr>
<td>Imported Beers (Miller Lite, Corona)</td>
<td>$8.50</td>
</tr>
<tr>
<td>Sands and Sands Light Beer</td>
<td>$7.50</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$4.75</td>
</tr>
<tr>
<td>Bottled Waters</td>
<td>$5</td>
</tr>
</tbody>
</table>

A Cashier Fee of $100 Per Cashier will apply for Cash Bars.
Cash Bar Pricing is inclusive of 15% Gratuity.
A Bartender Fee of $100 will Apply to Bars with a Consumption of Less than $750 Per Bar.

Prices are Subject to 15% Gratuity.
## BANQUET WINE LIST

### Champagne and Sparkling Wine

<table>
<thead>
<tr>
<th>Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domaine Ste. Michelle Brut N/V, Columbia Valley, Washington</td>
<td>$48</td>
<td></td>
</tr>
<tr>
<td>Gloria Ferrer Blanc de Noirs N/V, Sonoma, California</td>
<td>$60</td>
<td></td>
</tr>
<tr>
<td>Argyle Brut 2006/2007, Willamette Valley, Oregon</td>
<td>$98</td>
<td></td>
</tr>
<tr>
<td>Taittinger Cuvée Prestige Brut Champagne N/V, Reims, France</td>
<td>$165</td>
<td></td>
</tr>
<tr>
<td>Veuve Clicquot Brut Yellow Label Champagne N/V, Reims, France</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### White Wines

<table>
<thead>
<tr>
<th>Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beringer Stone Cellars Chardonnay, California</td>
<td>$40</td>
<td></td>
</tr>
<tr>
<td>Columbia Crest Chardonnay, Columbia Valley, Washington</td>
<td>$40</td>
<td></td>
</tr>
<tr>
<td>Woodhaven Chardonnay, California</td>
<td>$44</td>
<td></td>
</tr>
<tr>
<td>Vivolo di Sasso Pinot Grigio, Veneto, Italy</td>
<td>$44</td>
<td></td>
</tr>
<tr>
<td>Kendall-Jackson “Vintner’s Reserve” Chardonnay, California</td>
<td>$48</td>
<td></td>
</tr>
<tr>
<td>Kendall-Jackson “Vintner’s Reserve” Sauvignon Blanc, California</td>
<td>$48</td>
<td></td>
</tr>
<tr>
<td>Château Ste. Michelle Riesling, Columbia Valley, Washington</td>
<td>$48</td>
<td></td>
</tr>
<tr>
<td>Beringer Founders’ Estate Chardonnay, California</td>
<td>$50</td>
<td></td>
</tr>
<tr>
<td>Ferrari Carano Fumé Blanc, Sonoma, California</td>
<td>$55</td>
<td></td>
</tr>
<tr>
<td>Bollini Pinot Grigio, Trentino Alto Adige, Italy</td>
<td>$60</td>
<td></td>
</tr>
<tr>
<td>Red Diamond, Chardonnay, Columbia Valley, Washington</td>
<td>$60</td>
<td></td>
</tr>
<tr>
<td>Château Ste. Michelle Chardonnay, Columbia Valley, Washington</td>
<td>$60</td>
<td></td>
</tr>
<tr>
<td>Château Ste. Michelle Sauvignon Blanc, Horse Heaven Hills, Wash</td>
<td>$60</td>
<td></td>
</tr>
<tr>
<td>Villa Mt. Eden “Grand Reserve” Chardonnay, Santa Maria, California</td>
<td>$65</td>
<td></td>
</tr>
<tr>
<td>Conundrum, White Blend, California</td>
<td>$68</td>
<td></td>
</tr>
<tr>
<td>Hess “Su’Skol Vineyard” Chardonnay, Napa, California</td>
<td>$68</td>
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</tbody>
</table>

### Red Wines

<table>
<thead>
<tr>
<th>Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Woodhaven Cabernet Sauvignon, California</td>
<td>$44</td>
<td></td>
</tr>
<tr>
<td>Beringer Stone Cellars, Merlot, California</td>
<td>$45</td>
<td></td>
</tr>
<tr>
<td>Beringer Stone Cellars Cabernet Sauvignon, California</td>
<td>$45</td>
<td></td>
</tr>
<tr>
<td>Castle Rock Pinot Noir, Mendocino, California</td>
<td>$48</td>
<td></td>
</tr>
<tr>
<td>Columbia Crest Shiraz, Columbia Valley, Washington</td>
<td>$50</td>
<td></td>
</tr>
<tr>
<td>Columbia Crest Cabernet Sauvignon, Columbia Valley, Washington</td>
<td>$50</td>
<td></td>
</tr>
<tr>
<td>Beringer Founders’ Estate Merlot, California</td>
<td>$50</td>
<td></td>
</tr>
<tr>
<td>Penfold’s Thomas Hyland Shiraz, Adelaide, Australia</td>
<td>$50</td>
<td></td>
</tr>
<tr>
<td>Kendall-Jackson “Vintner’s Reserve” Cabernet Sauvignon, California</td>
<td>$55</td>
<td></td>
</tr>
<tr>
<td>Kendall-Jackson “Vintner’s Reserve” Pinot Noir, California</td>
<td>$55</td>
<td></td>
</tr>
<tr>
<td>La Crema Pinot Noir, Sonoma Coast, California</td>
<td>$56</td>
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</tr>
<tr>
<td>Kendall-Jackson “Vintner’s Reserve” Merlot, California</td>
<td>$60</td>
<td></td>
</tr>
<tr>
<td>Beringer Founders’ Estate Cabernet Sauvignon, California</td>
<td>$60</td>
<td></td>
</tr>
<tr>
<td>Calina Reserve Cabernet Sauvignon, Maule Valley, Chile</td>
<td>$60</td>
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</tr>
<tr>
<td>Edmeades Zinfandel, Mendocino, California</td>
<td>$62</td>
<td></td>
</tr>
<tr>
<td>Château Ste. Michelle Merlot, Columbia Valley, Washington</td>
<td>$65</td>
<td></td>
</tr>
<tr>
<td>Château Ste. Michelle Cabernet Sauvignon, Columbia Valley, Wash</td>
<td>$65</td>
<td></td>
</tr>
<tr>
<td>Villa Mt. Eden “Grand Reserve” Cabernet Sauvignon, Napa, California</td>
<td>$65</td>
<td></td>
</tr>
<tr>
<td>Ferrari Carano Merlot, Sonoma, California</td>
<td>$98</td>
<td></td>
</tr>
<tr>
<td>Ferrari Carano Cabernet Sauvignon, Alexander Valley, California</td>
<td>$98</td>
<td></td>
</tr>
</tbody>
</table>

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**Prices are Subject to 15% Gratuity.**