



Marry Me Under the Palm Tree

Wedding Reception Two hours Premium Open Bar

International Cheese Display with crackers

Passed Hors d' oeuvres:

Quiche assortment

Chicken Tenders

Scallop wrapped in bacon

Conch fritters with ginger Remoulade

Buffet Style

Salad Bar

Frigate Bay seafood saffron pasta salad with fresh vegetables and black olives

Mixed green salad with diced tomato, shredded carrots, cucumbers and Mango- Ginger dressing

Roasted potato and sweet potato salad with cilantro- lime mayonnaise

Cheese Display served with fresh fruits and breads

Main Dishes

Grilled Mahi-mahi in a lemon caper sauce

Crab Stuffed chicken breast with curry sauce

Sliced Roasted sirloin of beef with green peppercorn sauce

Wild rice with golden raisins and roasted walnuts

Vegetable medley

US\$95.00 per person

Minimum of 50 people

*NB*The above pricing is based 2009. Prices are subject to 5% increase for 2010*



A Wedding in Paradise

*Wedding Reception
Two hours Premium Open Bar*

International Cheese Display with crackers

Passed Hors d' oeuvres to include:

Quiche assortment

Chicken Shao Mai

Scallop wrapped in bacon

Conch fritters with ginger Remoulade

Menu

Citrus grilled Shrimp salad with Mango - Cilantro dressing

Island fish chowder

*Tenderloin of beef crowned with a blue cheese cream over Truffle Scented mashed potatoes
and Shallot chutney*

Freshly baked assorted rolls with flavored butter

Coffee, Decaffeinated and Special teas

US\$90.00 per person

*NB*The above pricing is based 2009. Prices are subject to 5% increase for 2010*



Tying the Tropical Knot

*Wedding Reception
Four hours Premium Open Bar*

International Cheese Display with crackers

Passed Hors d' oeuvres to include:

*Mini Beef Wellington, Skewered Scallops wrapped in Bacon
Brie with Raspberries en croute, Lobster Cobler*

Menu a la carte

Appetizer

Smoked Salmon platter with potato and dill salad

Intermezzo

Passion fruit and Champagne sherbet

Entrees

Black Peppered tenderloin of beef with Boursin creamed potatoes and roasted vegetables

Or

Plantain & Lemon crusted Grouper filet over oven roasted yams puree and vegetables medley

Or

Vegetable Stuffed Chicken breast over Saffron flavored Fettuccine pasta and Tarragon cream

Freshly baked assorted rolls with flavored butter

Coffee, Decaffeinated and Special teas

US\$120.00 per person

(Note: For this menu each individual option needs to be known ahead of time. Also name card on the tables are a must so that each guest gets what they ordered)

*NB*The above pricing is based 2009. Prices are subject to 5% increase for 2010*