

ROSEWOOD

A romantic beach dinner setting at sunset. In the foreground, a long wooden table is set with glassware, blue napkins, and small floral centerpieces. The table is surrounded by wooden chairs. In the background, the ocean waves gently lap onto a sandy beach under a sky filled with soft, orange-hued clouds. A single torch stands on the beach to the right of the table.

BANQUET MENUS

BREAKFAST AND BRUNCH

PER PERSON

Continental 40

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas
Orange Juice, Grapefruit Juice, Apple Juice
Fresh Seasonal Fruit & Berries
Hearth Baked Bagels, Cream Cheeses | D | GL
Miniature Danishes, Muffins, Croissants | D | GL
Butter, Honey, Preserves | D
Individual Cereals

Fit & Healthy 45

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas
Orange Juice, Carrot & Ginger Juice, Green Juice
Fresh Seasonal Fruit & Berries
Hearth Baked Bagels, Cream Cheese, Smoked Salmon | D | GL
House Made Granola, Berries, Greek Yogurt | D | GL | N
Raisin Bran Muffins, Blueberry Muffins, Bermudan Banana Nut Bread, Energy Bars | D | GL | N
Oatmeal, Dried Fruits, Nuts | D | N

Bermudian Breakfast 45

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas
Orange Juice, Grapefruit Juice, Apple Juice
Fresh Seasonal Fruit & Berries
Miniature Danishes, Muffins, Croissants | D | GL
Assorted Individual Yogurts | D
Individual Cereals
Salted Cod Fish, Boiled Potatoes, Avocado, Banana, Boiled Eggs
Tomato Sauce, Butter Sauce | D

American Breakfast 58

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas
Orange Juice, Grapefruit Juice, Apple Juice
Fresh Seasonal Fruit & Berries
Butter, Honey, Preserves | D
Assorted Individual Yogurts | D
Individual Cereals
Organic Scrambled Eggs
Applewood Smoked Bacon
Country Style Sausage
Breakfast Potato

D - Dairy | GL - Gluten | SF - Shellfish | N - Nuts | V - Vegetarian | VG - Vegan

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PER PERSON

Brunch

68

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas
Orange Juice, Grapefruit Juice, Apple Juice
Fresh Seasonal Fruit & Berries
Miniature Danishes, Muffins, Croissants | D | GL
Assorted Individual Yogurts | D
Individual Cereals
Artisanal Green Salad
Tuna Tartare
Local Fish, Pineapple Pico De Gallo
Cous Cous, Seasonal Vegetables
French Toast, Berry Compote | D | GL
Eggs Benedict, English Muffin, Ham, Hollandaise | D | GL
Organic Scrambled Eggs
Applewood Smoked Bacon
Country Style Sausage
Breakfast Potato

Healthy Brunch

68

Whole Wheat Muffins, Banana Bread | D | GL
Steel Cut Oatmeal | VG
Homemade Granola, Plain Yogurt | D | GL
Seasonal Sliced Tropical Fruits, Berries
Organic Vegetables & White Scrambled Eggs
Smoked Salmon, Capers, Red Onion, Lemons
Mimosa Eggs, Rye Bread | GL
Vegetables Kebabs
Whole Wheat Quesadillas | GL
Paleo Cookies, Apricot and Chocolate
Coconut Milk Panna Cotta, Fresh Exotic Fruits, Passion Fruit Coulis | VG
Almond Milk Rice Pudding, Fresh Berry Compote | VG

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BREAKFAST AND BRUNCH ENHANCEMENTS

Hot

	PER PERSON
Scrambled Eggs, Organic Eggs Or Egg Whites	12
Oatmeal, Brown Sugar, Dried Fruit	8
Brioche French Toast	14
Buttermilk Pancakes	14
Bermudian Fish Cake, Tomato Sauce	15
Cumberland Pork Sausage	12
Chicken & Apple Sausage	12
Baked Beans	8
Wild Mushroom	8
Applewood Smoked Bacon	12
Canadian Bacon	12
Turkey Bacon	12
Breakfast Potatoes	8

Cold

Fruit Smoothies	90/gal
Bagels, Cream Cheese D GL	80/doz
Assorted Muffins D GL	60/doz
Assorted Breakfast Pastries D GL	65/doz

	PER PERSON
Cured Meats	20
Artisanal Cheeses D	20
Granola, Greek Yogurt, Seasonal Berries D GL	18
Assorted Individual Cereal	8
Assorted Individual Yogurt D	8
Smoked Salmon, Onions, Tomatoes, Capers, Assorted Bagels GL	24
Seasonal Fruit And Berries	16
Avocado Toast GL	18
Grapefruit brûlé, fresh berries, coconut shavings	12
Blueberry Salad	18
<i>Artisanal greens, blueberries, house made granola, orange segments, blueberry vinaigrette</i>	
Açaí Bowl	18
<i>Blend of strawberry, blueberry and acai puree, honeycomb, house made granola and seasonal local fruit</i>	

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BREAKFAST AND BRUNCH ENHANCEMENTS

Sandwiches and Wraps

Breakfast Burrito D GL	22
<i>Scrambled eggs, potatoes, cheddar cheese, pico de gallo, flour tortilla</i>	
Croissant Sandwich GL	24
<i>Scrambled eggs, ham, provolone, basil aioli</i>	
Spinach Scramble Wrap D GL	22
<i>Scrambled eggs, spinach, mozzarella, wild mushroom, sundried tomatoes, fresh basil, spinach tortilla</i>	
Vegan Wrap VG	18
<i>Tofu scramble, breakfast potatoes, pico de gallo, flour tortilla</i>	
Smoked Salmon Bagel D GL	18
<i>cream cheese, tomato, onion, capers</i>	



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LIVE ACTION CHEF STATIONS

Eggs 20

Organic Eggs, Egg Whites
Spinach, Tomatoes, Onions, Sweet Peppers, Jalapenos, Mushrooms, Basil
Country Ham, Bacon, Sausage, Goat Cheese, Cheddar, Swiss | D

Belgian Waffles 18

Chocolate Sauce, Maple Syrup
Fresh Berries, Chocolate Chips, Marshmallow, Chopped Nuts, Vanilla Whip | D | N

Toast *choose 3* 48

Avocado | GL
Shaved vegetables, garden herbs, sourdough
Croque Monsieur | D | GL
French Ham, gruyère, brioche
Peaches and Cream | D | GL
Lemon ricotta, peach, lime zest, sourdough
Smoked Salmon | D | GL
Tomato, "everything" seasoning, crème fraîche, rye bread

Smoothies *choose 3* 25

Super Berry | D
Strawberry, raspberry, blueberry, non-fat yogurt
Mango Paradise | D
Mango, mango nectar, banana, non-fat yogurt
Go-Rilla Banana | N | D
Almond milk, banana, chocolate protein, non-fat yogurt, peanut butter
Mango and Turmeric | N | VG
Mango, banana, lemon, turmeric, almond milk
Blue Skye | N | VG
Blueberry, spirulina, salted cashews, cinnamon, date, banana, coconut milk
Strawberry Red Velvet | VG
Strawberry, banana, red beet, coconut milk
Caribbean Paradise | N | VG
Açaí, banana, strawberry, lemon, apple, almond milk
Matcha Mint | VG
Matcha, banana, spinach, mint, cacao nibs, coconut milk

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BREAKFAST PLATE UP

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Orange Juice, Ruby Grapefruit Juice, Apple Juice

Fresh Seasonal Fruit & Berries

Assorted Breakfast Pastries, Butter, Honey, Preserves | D

Eggs Benedict | D | GL 52

poached organic eggs, english muffin, ham, spinach, hollandaise, breakfast potatoes

Lobster Benedict | SF | GL | D Market Price

Spinach, tomato, english muffin, chipotle hollandaise

Bermudian Breakfast 58

Salted cod fish, boiled potato, hard boiled organic eggs, avocado, banana, tomato

American Breakfast 68

Organic eggs, applewood smoked bacon, cumberland sausage, breakfast potatoes, roasted tomato

Egg White Frittata | D 48

Asparagus, sun dried tomato, caramelized shallot, basil, local goat cheese, breakfast potatoes

Brioche French Toast | D | GL 42

Tropic fruit compote, maple vanilla syrup

Steak & Eggs 72

Hanger steak, breakfast potatoes, roasted tomato

Huevos Rancheros | D 52

Corn tortilla, salsa ranchera, organic eggs, cotija, jalapeño

Shrimp & Grits | SF | D 56

Organic poached eggs, cajun shrimp, sweet peppers, salsa ranchera



GRAB AND GO BOXED BREAKFAST

PER PERSON

The Continental 34

House Baked Muffins, Danish, Croissant | D | GL

Sweet Butter, Fruit Preserves | D

Individual Fruit Yogurt | D

Fresh Fruit Salad

Rise and Shine 36

Chef's Choice of House Baked Muffin, Fruit Pastry | D | GL

Sweet Butter, Fruit Preserves | D

Individual Fruit Yogurt | D

Power Bar and Trail Mix | N

Fresh Fruit Salad

Baja Sunrise 42

Breakfast Burrito | D | GL

scrambled eggs, potato, bacon, cheddar cheese, pico de gallo, flour tortilla

Individual Fruit Yogurt | D

Fresh Fruit Salad

The New Yorker 46

Plain Bagel | GL

Smoked Salmon, Sliced Tomato, Onion, Capers Cream Cheese | D

Individual Fruit Yogurt | D

Fresh Fruit Salad

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SNACKS

THEMED BREAKS

PER PERSON

Express Booster Shooters 25

Green Revive, Mixed Berries, Carrot Ginger

Cookies and Milk 28

Chocolate Chip, Peanut Butter, Oatmeal | D | GL | N

White Chocolate Macadamia Nut, Almond Biscotti | D | GL | N

Chocolate, Whole, 2%, Almond and Soy Milks | D | N

The Bakeshop 28

Assorted Fruit & Cheese Danish | D | GL

Cinnamon Rolls, Apple Strudel, Maple Pecan Sticky Buns | D | GL | N

Chef Choice Breakfast Breads | D | GL

Power Up 30

Whole Seasonal Fruit

House Made Trail Mix | N

Granola Bar and Power Bars | N

Berry Energy Shots

This, That and S'more 32

Dark Chocolate Bark with Nuts and Dried Fruits | GL | N

Chocolate Covered Almonds | D | GL | N

Chocolate Fudge and Peanut Butter Brownies | D | GL | N

White Chocolate Blondies | D | GL

Chocolate Dipped S'mores | D | GL

Superpower Up - Protein *choose 2* 38

Sesame Chicken | GL

Udon noodles, peppers, scallion

Peppered Beef

White bean, avocado, green kale, roasted peppers

Basil Shrimp | SF

Roasted corn, edamame succotash

Tofu | GL

Cucumber kimchi, udon noodles, scallion

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PER PERSON

The Sweet & Salty 34

Assorted Mini Cupcakes, Miniature Caramel Apples | D | GL
 M&M'S®, Jellybeans, Milky Way®, Almond Joy®, Hershey® Chocolate Bars | D | GL | N
 Chocolate Chip Cookies | D | GL
 Assorted Blonde & Fudge Brownies | D | GL
 Fresh Popcorn, Roasted Peanuts, Pretzel Sticks | GL | N

Dip It If You Got It 30

Caramel Dipped Strawberries
 Chocolate Dipped Strawberries | D
 Crudit  with Hummus
 Green Apple Wedges with Peanut Butter | N

The Barista 32

Almond and Chocolate Biscotti | D | GL | N
 Mini Cappuccino Pot de Cr me | D
 Dark Chocolate Covered Espresso Beans
 Bottled Frappuccino® and Iced Coffees | D

AFTERNOON SNACKS

Brownies D GL	48/doz
Butterscotch "Blondie's" D GL	48/doz
Chocolate Dipped Strawberries D	80/doz
Rice Crispy Squares Dipped in Chocolate D GL	48/doz
Assorted Biscotti D GL	36/doz
Bermudan Banana Bread D GL	7/ea
Lemon Bars D GL	48/doz
Petit Fours & Miniature French Pastries D GL	56/doz
Jumbo Cookies D GL	48/doz
Assorted Granola Bars D GL N	9/ea
House Made Granola Bars D GL N	9/ea
Assorted Protein Bars D GL	9/ea
Whole Fresh Fruit VG	5/ea
Fruit Skewers VG	48/doz
Individually Bagged Chips D GL	8/ea
Assorted Mixed Nuts N	9/ea
Warm Soft Pretzels with Bavarian Mustard GL	56/doz
Fresh Tortilla Chips with Homemade Salsa & Guacamole	20/bowl
Assorted Candy Bars D GL N	7/ea

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GRAB AND GO LUNCH

38 PER PERSON

Choose one sandwich from selection. All boxed sandwiches are served with chips, whole fruit, fresh baked cookies and bottled water or soda

Oven Roasted Turkey | D | GL

Applewood Smoked bacon, lettuce, tomato, swiss, avocado, mayo, ciabatta

Curried Chicken Breast | GL

Mango, curried mayonnaise, artisanal greens, tortilla wrap

Honey Mustard Chicken Breast | GL

Baby spinach, tomato, red onion, chipotle aioli, tortilla wrap

Herb Chicken Breast | D | GL

Goat cheese, avocado, charred red peppers, sundried tomato, artisanal greens

Slow Roasted Beef | GL

Lettuce, tomato, roasted peppers, horseradish aioli, brioche bun

Grilled Portobello | GL | V

Roasted peppers, tomato, lettuce, spinach wrap

Black Forest Ham | D | GL

Arugula, brie cheese, roasted apples, bavarian sweet mustard, croissant

Vegan Wrap | GL | VG

Seared tofu, quinoa, avocado, tomatoes, black bean spread, whole wheat wrap (vegan)

Sliced Turkey | D | GL

Romaine, sliced tomato, avocado, applewood smoked bacon, buttermilk ranch spread, roll

Sliced Roast Beef | D | GL

Arugula, sliced tomato, pickled red onion, aged white cheddar, horseradish aioli, steak sauce, roll

Sliced BBQ Pork Loin | GL

Cole slaw, butter pickles, carolina gold aioli, potato bun

Seared Ahi Tuna | GL +8

Nori aioli, salt cured cucumber, radish sprouts, cilantro, pickled ginger, wasabi avocado, sesame brioche bun

Grilled Chicken | D | GL

Basil pesto aioli, sliced tomato, roasted piquillo peppers, arugula, mozzarella, balsamic reduction, baguette

Ponzu Glazed Crispy Tofu | GL | V

Pickled daikon and carrot, red onion, sliced cucumber, cilantro, jalapeno lime aioli, french roll

Farmers Market Sandwich | GL | VG

Roasted red pepper hummus, avocado, sliced tomato, sliced cucumber, pickled carrot, grilled red onion

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CANAPES

PER DOZEN

COLD OPTIONS

Curried Crab Vol Au Vents GL	110
Heirloom Tomato Tart GL	76
Beet Macaroon <i>Goat Cheese, Walnut</i> D N	76
Local Goat Cheesecake D	84
Spanish Gazpacho VG	64
Vegetable Spiedini Skewer <i>mozzarella, roasted pepper, tortellini, basil</i> D	76
Smoked Duck Pastrami <i>Crispy rye, pickled red cabbage, pear-fig mustard</i> GL	88
O Toro & Caviar Taco <i>Nori shell, gold dust</i>	140
Tuna Tartare <i>Avocado, wonton, sesame seeds</i>	88
Beef Tartare <i>Brioche toast</i> GL	88
Smoked Salmon Blini <i>Crème fraîche</i> GL D	88
Smoked Salmon Toast <i>Brioche, salmon mousse, salmon roe</i> GL D	88
Mini Brioche Lobster Roll <i>Chives</i> GL D	140
Wagyu & Pearls <i>Mushroom duxelles, caviar, brioche toast</i> GL D	140
Green Pea Tartlet <i>Hummus, lemon brioche crumbs</i> GL	76
Truffle Deviled Egg <i>Candied bacon, smoked salt</i>	84
Watermelon Gazpacho <i>Crab salad (vegan option available)</i>	76/110
Brie Fig spread, pear, fruit bread crostini GL	76

HOT OPTIONS

Bacon Wrapped Scallop <i>Sriracha glaze</i> SF	120
Vegetable Samosa GL	76
Lamb Samosa GL	84
Romesco Croquette <i>Braised short rib, aged parmesan</i> GL D N	84
Cheddar Potato Croquettes <i>Tomato & basil marmalade</i> GL D	76
Crab Cake <i>Tomato relish, basil aioli</i> SF	110
Prawn Toast <i>Sesame seeds, spicy aioli</i> GL SF	96
Teriyaki Salmon Skewer	88
Spanish Style Quiche <i>Sofrito</i> GL	76
Wagyu Beef Tataki <i>Truffle ponzu, scallions</i>	140
Tandoori Chicken Skewer	88
Beef Wellington GL	98
Onion Tart <i>Local goat cheese</i> D GL	88
Harissa Arancini <i>Sun dried tomato, labneh yogurt</i> D GL	76
Char Sui Pork Belly <i>Toasted sesame</i>	84
Spicy Moroccan Shrimp Skewer SF	88
Wild Mushroom Tartlet <i>Boursin cheese</i> D GL	88
Wagyu Slider <i>Caramelized onion, vintage cheddar, secret sauce</i> D GL	120

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PER DOZEN

SWEET OPTIONS

Macaroons <i>Assorted flavors</i>	52
Goslings Rum Truffle <i>White chocolate, white rum</i> D	56
Local Goat Cheese Truffle <i>Cocoa</i> D	56
Profiteroles <i>Chocolate, pistachio, madagascar vanilla</i> D GL N	48
Cheesecake <i>Blueberry compote</i> D GL	48
Flourless Chocolate Cake D	54
Tropical Fruit Skewer VG	48
Seasonal Fruit Tart GL	48
Crème Brûlée D	52
Panna Cotta D	52
Tiramisu D GL	52



BUFFETS

BUILD YOUR OWN BUFFET

85 per person for one soup, two salads, two entrees, two accompaniments, and two desserts

125 per person for one soup, two salads, three entrees, three accompaniments, and three desserts

16 per guest surcharge for additional soup or salad selection

25 per guest surcharge for additional entree selection

16 per guest surcharge for additional accompaniment selection

\$16 per guest surcharge for additional dessert selection

Minimum 25 guests required for all buffets

STARTERS

Heirloom Tomato Gazpacho | VG

Bermudian Fish Chowder

Wild Mushroom | D | V

Smoked Leek & Potato | D | V

Carrot Soup | D | V

Bermudian Onion Soup | D | V

Caramelized Cauliflower | D | V

Tortilla | V

White Bean Soup | V

Roasted Tomato Soup | D | V

Coconut Milk Corn Chowder

Spicy Crab Bisque | D | SF + 12

SALADS

Chopped Salad | D | V

Iceberg lettuce, cotija cheese, grilled peppers, corn, tomatoes, black beans, cilantro lime vinaigrette

Caesar | D | GL | V

Romaine, parmesan, croutons, roasted garlic dressing

Autumn Leaves | D | N | V

Radicchio, local goat cheese, pear, candied pecans

Thai Salad | N | V

Tomato Salad | D | V

Feta, black olives, oregano

Pesto Potato Salad | D | V

Roasted potatoes, green peas, eggs, shaved asiago

Bean and Barley Salad | D | V

Artisanal lettuce, java beans, pearl barley, mint, lemon zest, goat cheese, herb vinaigrette

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Watermelon Salad | D | V

Watermelon, feta cheese, kalamata olives, balsamic reduction, olive oil

Roasted Cauliflower Salad | V

Golden raisins, curry aioli, toasted almonds

Farmer's Kale and Strawberry Salad | D

Feta, pickled shallots, lemon vinaigrette

Baby Lettuce | VG

Shaved radish, cucumber, carrot, rice wine vinaigrette

Succotash | VG

Corn, peppers, peas, fava beans, cilantro, valencia orange vinaigrette

Greek Salad | V

Cucumber, tomato, red onion, olives, garbanzo beans, mint, lemon

Potato Salad

Peppers, onions, english peas, ham, egg, stone ground mustard vinaigrette

Macaroni Salad | D | GL

Pesto, blistered tomatoes, goat cheese

Coleslaw | VG

Dried cherries, honey vinaigrette

Orzo Pasta | D | GL

Roasted artichokes, mushrooms, pecorino romano |

Build Your Own Salad

24 PER PERSON

Greens

Artisanal Leaves | Romaine

Condiments

Tomato | Peppers | Olives | Onion | Cucumber | Carrot | Croutons | Parmesan | Goat Cheese

Dressing

Lemon Herb | Balsamic | Caesar

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ENTRÉES

Poultry

Jerk Chicken
Spices & herbs

Aji Amarillo Chicken Breast

Grilled Chicken Breast
Caramelized onions, green peppercorn sauce

Butter Chicken | D

Roasted Chicken
Salsa verde

Chicken Thai Red Curry
Coconut milk

Seafood

Roasted Local Fish
Chervil vinaigrette

Salmon
Charred corn, cilantro vinaigrette

Grilled Harissa Mahi Mahi

Prawn Tikka
Dry mango powder

Branzino
Acqua pazza

Chilean Sea Bass | D +15
Lemon beurre blanc

Meat

Spiced Leg of Lamb
Apricot, ginger, herbs

Roasted Pork Tenderloin
Port cherry reduction

Braised Beef Short Rib

Pork Carnitas

Spiced Beef
Peppers, thai basil dressing

Grilled Beef Tenderloin Medallions | D +25
Mushroom bordelaise sauce

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Vegetarian

Fregola Sarda | GL

Wild mushroom broth, artichoke, gremolata, gluten

Grilled Cauliflower | N

Almonds, red pepper romesco, caramelized shallots, nuts

Miso Glazed Eggplant

Bok choy, forbidden rice, dashi

Wild Mushroom Gnocchi | D | GL

Parmesan Cream

Pumpkin Ravioli | D | GL

Pumpkin seed brittle, aged parmesan

ACCOMPANIMENTS

Garlic Confit Whipped Potato *Chives* | D

Roasted Marble Potatoes *Herbs, parmesan, smoked oil* | D

Root Vegetable Medley *honey, herbs*

Cider Glazed Carrots *Apples, pecan crumble* | N

Pilaf *Caramelized onion, fennel, apricot, pomegranate, sliced almond* | N

Broccolini *Chili garlic crisp, lemon zest*

Crispy Brussel Sprouts *Miso*

Basmati Rice *Saffron butter* | D

Mac n Cheese *Vintage cheddar* | D | GL

Peas n Rice

Spanish Rice

DESSERTS

Cheesecake *Blueberry compote* | D | GL

Chocolate Hazelnut Cake | D | GL | N

Chocolate Mousse | D

Flourless Chocolate Cake | D

Chocolate Éclair | D | GL

Chocolate Peanut Butter Tart | D | GL | N

Sticky Toffee Pudding | D | GL

Tiramisu | D | GL

Apple Tarte Tartin | D | GL

Tropical Fruit Skewer | VG

Seasonal Fruit Tart | D | GL

Crème Brûlée | D

Tiramisu | D | GL

Thai Tea Crème Brûlée | D

Caramel Flan | D

Lemon Curd Tartlet | D | GL

Salted Caramel Tartlets | D | GL

Assorted Profiteroles | D | GL

Bermudian Carrot Cake | D | GL

Bermudian Banana Bread | D | GL | N

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THEMED BUFFET

Mexican

85 per person

STARTERS

Chopped Salad | D

Iceberg lettuce, cotija cheese, grilled peppers, corn, tomatoes, jicama, avocado, black beans, cilantro-lime vinaigrette

Shrimp Agua Chile | SF

Avocado, lime, cilantro, red onion, tortilla chips

Seafood Ceviche | SF

Cucumber, mango, lime, cilantro, tortilla chips

MAIN COURSE

Pork Carnitas

Mole rojo

Mezcal & Lime Marinated Chicken Breast

Chipotle Grilled Local Fish

Chili Con Carne

Short rib, chili, chocolate

SIDES

Mexican Spiced Rice

Cumin, chili, pico de gallo, onion

Elotes | D

Mexican corn, chili, cilantro, cotija, lime

Veracruz Style Baked Black Beans

Farmers Market Fresh Vegetables

CONDIMENTS

Salsa Verde, Salsa Roja, Guacamole, Limes, Tortilla Chips | GL

DESSERTS

Cinnamon Sugar Sopapillas | GL

Honey

Spiced Oaxacan Chocolate Torte | D

Caramel Flan | D

ENHANCEMENT- TACO ACTION STATION +44 PER PERSON

Choice of Meats: Local Fish, Chicken, Carne Asada

Tortillas: Flour, Corn

Condiments: Salsa Verde, Salsa Roja, Guacamole, Cilantro, Onions, Lime, Jalapeno, Cotija Cheese, Tomato, Tortilla Chips

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THEMED BUFFET

Italian

85 per person

STARTERS

Autumn Leaves | D | N

Radicchio, local goat cheese, pear, candied pecans

Whipped Ricotta | D | N | GL

Local honey, pistachio, artisanal bread

Vitello Tonnato Carpaccio

Veal, tuna sauce, capers

Cauliflower | N

Anchovy caper vinaigrette, currant, pine nut

Mixed Greens

Cherry tomatoes, aged balsamic vinaigrette

MAIN COURSE

Roasted Chicken

Salsa verde

Branzino | N

White beans, escarole, pine nuts

Braised Short Rib | N

Rosemary, red wine jus

Rigatoni | D | N

Vodka sauce, stracciatella

SIDES

Charred Broccolini

Potato Purée | D

Caponata

Roasted vegetables, capers, olives, basil

DESSERTS

Tiramisu | D

Panna Cotta | D

Goslings Rum Baba | GL

ENHANCEMENT- PARMESAN WHEEL PASTA ACTION STATION +35 PER PERSON

Spaghetti, Parmesan, Truffle

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THEMED BUFFET

Indian

85 per person

STARTERS

Kachumber Salad

Cucumber, tomato, onion, citrus, herbs

Lamb Samosa | GL

Vegetable Samosa | GL

MAIN COURSE

Butter Chicken

Chicken Biryani | N

Basmati rice, spices

Shrimp Tikka Masala | D | SF

Tomato gravy, cream, ghee

Lamb Curry

SIDES

Basmati Rice

Dal Makhani

Naan Bread | GL

Assorted Dips and Chutney

DESSERTS

Gulab Jamun | GL

Fried dough ball, rosewater, spices

Rice Pudding | D

Milk, spices

ENHANCEMENT- KHATI ROLL ACTION STATION (INDIAN STREET FOOD WRAP) +30 PER PERSON

Chicken, Paneer, Onions, Peppers, Egg, Sauces

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THEMED BUFFET

Asian

85 per person

STARTERS

Thai Salad | N

Cabbage, edamame, carrots, bell peppers, cilantro, green onions, cashews, sesame garlic dressing

Radish & Cucumber Salad

Ginger scallion dressing

MAIN COURSE

Tangerine Beef

Orange peel

Teriyaki Salmon

Sesame seed

Chicken Thai Red Curry

Coconut milk

Szechuan Eggplant | V

Green onions, ginger soy

SIDES

Bok Choy | V

Sweet chili, sesame seeds

Chinese Green Beans | V

Bamboo shoots, fresno chili, cilantro, xo sauce

Steamed Jasmine Rice | V

Stir Fried Noodles | V

Kimchi Fried Rice | V

DESSERTS

Black Sesame Tart | D | GL

Yuzu curd

Matcha Tiramisu | D | GL

Thai Tea Crème Brûlée | D

ENHANCEMENT- FRIED RICE OR NOODLES ACTION STATION +35 PER PERSON

Base: White Rice or Noodles, Scrambled Eggs

Proteins: Beef, Chicken, Shrimp, Tofu

Vegetables: Onions, Carrots, Peas, Corn, Bell Peppers, Snow Peas, Mushrooms

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THEMED BUFFET

Middle Eastern

85 per person

STARTERS

Kale Salad | D

Beets, pumpkin seeds, apple, feta, miso tahini dressing

Chopped Salad | D

Persian cucumber, radicchio, avocado, radish, mint, labneh ranch, crispy chickpeas

Burnt Aubergine Dip | D | N

Goats curd, almond salsa

Whipped Labneh | D

Feta, green olive salsa, pickled radish

White Bean Hummus | VG

Pomegranate, dukkha, olive oil

MAIN COURSE

Ras El Hanout Spiced Leg of Lamb

Apricot, ginger, herbs

Za'atar Crusted Salmon

Grilled Chicken Thigh

Olives, preserved lemon

Grilled Halloumi Kebabs

Bell Peppers, onion, spices

Lamb Kofta

Onion, parsley, chutney

SIDES

Grilled Zucchini | N

Local honey, tahini, aleppo, hazelnut

Basmati Rice

Saffron butter

Harissa Grilled Cauliflower | N

Dukkha, sesame crunch

DESSERTS

Mango Muhalabieh (Rice Milk Pudding) | D | N

Rose water, pistachio mango cream, diced mangos

Caramel Chocolate Tart | N

Middle eastern coffee, hazelnuts, brown butter

Lemon Cheesecake | D | GL

Greek yogurt, roasted strawberry, pomegranate molasses, graham cracker

ENHANCEMENT- SHAWARMA ACTION STATION +35 PER PERSON

Protein: Chicken, Lamb, Beef, Falafel

Accompaniments: Pita, Tomatoes, Cucumbers, Pickles, Onions

Sauces: Tahini, Garlic Sauce, Chili Sauce

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BUFFET STATION ENHANCEMENTS

PER PERSON

Artisanal Cheeses 42

Artisanal Cheeses | D
Selection of Jams & Chutneys
House Made Pickles, Stone Ground Mustard, Marinated Olives
Crackers, Artisanal Breads | GL

Cured Meats 44

Cured Meats
Selection of Jams & Chutneys
House Made Pickles, Stone Ground Mustard, Marinated Olives
Crackers, Artisanal Breads | GL

Antipasti Display 38

Hummus, Baba Ganoush, Tomato & Basil Tapenade | N
Pita Chips, Crostini, Artisan Breads | GL
Marinated Olives, Roasted Peppers, Grilled Zucchini, Marinated Artichokes, Eggplant Confit, Grilled Portobello, Asparagus

Mac and Cheese Bar 42

Cavatappi Pasta, Cheddar Cheese Sauce | D | GL
Bacon Lardons, Chicken, Wild Mushrooms
Blue Cheese Crumbles, Aged Parmesan Cheese, Herb Breadcrumbs, Crispy Onions | D | GL

Sliders & Fries 48

Beef, Bacon-Onion Jam, White Cheddar | D
Teriyaki Chicken | Grilled Pineapple | Sriracha Mayo | Cilantro Slaw
Local Fish, Citrus-Tarragon Aioli, Mango Salsa
Fries: Crispy Straight Cut, Sweet Potato, Truffle Parmesan | D
Ketchup, Truffle Aioli, Spicy Aioli

Seafood Station 48

Cocktail Sauce: Mignonette, Lemons, Tabasco
Seafood Bar: Poached Shrimp, Oysters, Clams, Mussels, Crab Claws (+market price), Lobster (+market price) | SF
Ceviche Shooters, Tuna Tartare, Local Fish, Aqua Chile

Sushi Station 48

Sushi chef available upon request to prepare sushi to order for an additional cost

Nigiri Sushi - Maki Sushi & Sashimi
Assorted Rolls
Selection of the Finest Sashimi Grade Fish
Soy Sauce | Wasabi | Pickled Ginger

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BUFFET STATION ENHANCEMENTS

PER PERSON

Pho Station 46

BROTH OPTIONS

Beef Broth: A rich, long-simmered bone broth
Chicken Broth: A lighter, fragrant chicken-based broth
Vegetable Broth: A savory vegetarian broth option

CHOOSE YOUR PROTEIN (2)

Sliced Beef, Chicken, Prawns, Tofu & Mushroom | SF

CHOOSE YOUR MIX-INS

Thai basil, Cilantro, Mint, Mung Bean Sprouts, White Onions, Scallions, Red Chilies, Jalapeños, Lime Wedges

CHOOSE YOUR SAUCE

Hoisin Sauce, Sriracha Hot Sauce, Fish

Poke Station 48

CHOOSE YOUR BASE

Sushi Rice, Brown Rice, Mixed Greens

CHOOSE YOUR PROTEIN (2)

Ahi Tuna, Salmon, Spicy Tuna, Spicy Salmon, Cooked Shrimp, Cooked Chicken, Tofu | SF

CHOOSE YOUR MIX-INS

Cucumber, Sweet Corn, Edamame, Cilantro, Jalapeño, Sweet Onion, Mango, Wild Mushrooms

CHOOSE YOUR SAUCE

Classic Shoyu (Soy Sauce), Spicy Mayo, Ponzu (Citrus Soy), Sweet Chili, Teriyaki, Wasabi Shoyu, Sesame Oil

Dim Sum Station 42

Peking Duck Spring Rolls, Vegetable Spring Rolls
Pork Belly Dumplings, Shrimp Dumplings, Chicken Dumplings, Vegetable Dumplings | GL | SF
Vegetable Fried Rice
Soy & Red Chili Dipping Sauces

Afternoon Tea Station 46

Smoked Salmon, Scallion Cream Cheese, Wheat Bread | GL
Truffle Egg, Chives, White Bread | GL
Gammon & Aged Cheddar, Bavarian Mustard, Seeded Bread | D | GL
Coronation Chicken, Almonds, Golden Raisin, Whole Meal Bread | N | GL
Chefs Choice Desserts | D | GL
Scones: Plain, Raisin, Clotted Cream, Marmalade | D | GL

Pasta Bar 48

Gnocchi, Penne | GL (gluten free penne available upon request)
CHOOSE YOUR DISHES (CHOICE OF 3)
Sweet Pea, Pesto, Ricotta | D | N
Wild Mushroom, Black Truffle, Parmesan Cream | D | V
Basil Shrimp, Garlic, Tomato, Pesto, Lemon | D | SF | N
Nduja, Burrata, Calabrian Chili, Spicy Tomato Sauce, Basil | D
Lobster Diavola, Tomato Sauce, Calabrian Chili (+market price) | SF

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BUFFET STATION ENHANCEMENTS

PER PERSON

Taco Station 50

Tortilla: Flour, Corn | GL

Condiments: Salsa Verde, Salsa Roja, Guacamole, Cilantro, Onions, Lime, Jalapeno, Cotija Cheese, Chihuahua Cheese, Tomato, Tomatillo, Tortilla Chips | D

Sides: Black Beans, Spanish Rice, Street Corn | D

CHOOSE YOUR PROTEIN (3)

Barbacoa, Carnitas, Local Fish, Shrimp, Chicken, Sweet Potato, Carne Asada, Braised Lamb | SF

Grilled Station 56

Chef attendant available upon request for an additional cost

Assorted Vegetables, Roasted Potatoes, Basmati Rice

Harissa Chimichurri, Romesco, Red Wine Jus | N

CHOOSE YOUR PROTEIN (3)

Hanger Steak, Chicken, Local Fish, Prawns, Lamb Chops (+additional cost), Lobster (+market price) | SF

Carving Station

Prices include choice of two sides

Peppercorn Crusted Beef Tenderloin *Roasted shallot demi, creamy horseradish* 80

Adobo Roasted Beef Tenderloin *Recado negro bordelaise sauce* | D 80

Tomahawk Steak *Roasted shallot demi, creamy horseradish* | D 95

A5 Striploin *Black garlic shoyu, bearnaise, milk bread* | D | GL MP

Herb Crusted Prime Striploin *Roasted shallot demi, creamy horseradish* 65

Beef Wellington *Foie gras, mushroom duxelle, spinach crepe, red wine jus* | GL 85

Roasted Turkey *Mango-cranberry relish, herb jus* 38

Porchetta *Orange mojo, romesco* | N 48

Szechuan Pepper Spiced Tuna Loin *Wasabi, pickled ginger, soy sauce* 64

Garlic & Rosemary Rack of Lamb *Black olive tapenade, mint chutney* 78

Leg of Lamb *Black olive tapenade, mint chutney* 58

Apricot Glazed Pork Loin *Stone fruit chutney* 44

Salmon Wellington *Lemon beurre blanc* | D | GL 60

Vegetable Wellington *Seasonal vegetables, mushroom duxelle, spinach crepe, roasted vegetable jus* | GL 48

Banana Leaves Wrapped Salmon *Citrus vinaigrette* 60

Whole Roasted Lamb *Beach Club Exclusive, 10 person minimum* 100

CHOOSE YOUR SIDES (2)

Garlic Confit Whipped Potato *Chives* | D

Roasted Marble Potatoes *Herbs, parmesan, smoked oil* | D

Root Vegetable Medley *Honey, herbs* | V

Cider Glazed Carrots *Pickled apple, pecan crumble* | N

Pilaf *Caramelized onion, fennel, apricot, pomegranate, sliced almond* | N

Broccolini *Chili garlic crisp, lemon zest*

Crispy Brussel Sprouts

Basmati Rice *Saffron butter* | D

Mac n Cheese *Vintage cheddar* | D | GL

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BUFFET STATION ENHANCEMENTS

	PER PERSON
Crêpe Station Whipped Cream, Strawberry, Banana, Peanut Butter, Nutella D N Crêpe Suzette D GL N <i>Vanilla bean ice cream, freshly whipped cream, fresh berries, toasted almond slivers, suzette's signature salted caramel sauce</i>	28
Cannoli Station Cannoli Shells, Ricotta Filling D GL Toppings: Crushed Pistachio, Candied Orange, Shredded Coconut, Chocolate Chips, Sprinkles N	28
Bananas Foster Cinnamon Toast Crunch, Sautéed Bananas, Nutella, Whipped Cream D GL Vanilla Ice Cream D	28
Ice Cream Sundae Flavors: Vanilla Bean, Chocolate, Strawberry, Coffee Gelato D Choose Toppings: White & Dark Chocolate Shavings, Assorted Nuts, Sprinkles, M&M's, Whipped Cream, Marshmallows, Oreo Cookies, Maraschino Cherries, Macerated Strawberries, Hot Fudge, Warm Caramel Sauce D N GL Assorted Waffles & Cones GL	30
S'mores Station Milk Chocolate, Dark Chocolate, White Chocolate Dipped Graham Crackers D GL Assorted Candy Bars and Cookies, Marshmallow D GL	25
Death by Chocolate Flourless Chocolate Caramel Cake D Peanut Butter Chocolate Parfaits D N GL Chocolate Cheesecakes D GL Double Fudge Brownies D GL Chocolate Chip Cookies D GL Chocolate Dipped Strawberries +10 D	28
Elaborate Fruit Display Arrangement of tropical and seasonal fruits Seasonal Berries Greek Yogurt, Flavored Yogurt D Granola D N	28

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BUFFET STATION ENHANCEMENTS

PER PERSON

Chocolate Fondue

30

Choice of Chocolate: White, Milk, Dark | D

Fresh Fruits: Strawberries, Ripe Bananas, Pineapple

Baked Treats: Buttery Shortbread Cookies, Pound Cake Cubes, Brownies, Graham Crackers | D | GL

Sweet & Salty: Marshmallows, Pretzel, Potato Chips, Cream Puffs, Cheesecake Bites | D | GL

Candy Station

25

Sour Patch Kids: Original, Tropical, Watermelon

M&M'S, Skittles, Gummy Bears, Twix | D | N

Milky Way, Almond Joy, Hershey Bars | D | N



PLATED MENU

Pricing listed for main course includes four courses- a starter, salad, main course, and dessert.

Prices reflect a single choice menu.

16 per guest surcharge for each additional soup or salad selection

25 per guest surcharge for each additional entrée selection

16 per guest surcharge for each additional dessert selection

STARTERS

Burrata & Fig | D | N

Walnut honey, aged prosciutto

Tomato Tartare | D

Avocado, smoked buffalo ricotta

Beef Tartare

Classic preparation

Burrata | D

Fermented chili, heirloom tomato confit

Local Tuna Tartare

Bermuda onion, red bell pepper, capers, ginger, chives, sesame

Hamachi Crudo

Asian pears, passion fruit nuoc cham

Caramelized Onion Tart | D | GL

Smoked bacon, gruyère

Scallop + 15 | D | SF

Corn chowder, smoked chili oil

SALADS

Kale Salad | D

Roasted squash, honey crisp apple, pomegranate, ricotta salata, pumpkin seed dressing

Bibb Lettuce Salad | D | N

Citrus, hazelnuts, blue cheese, champagne vinaigrette

Caesar | D

Baby romaine lettuce, anchovy vinaigrette, parmesan, brioche breadcrumbs

Endive Salad | D | N

Apple, golden raisins, ricotta salata, candied pecan, lemon honey vinaigrette

Avocado Salad | D

Little gems, smoked bacon, buttermilk blue cheese vinaigrette

Burrata Salad | D

Arugula, citrus, pepitas, pomegranate, pickled shallot, chili orange vinaigrette

Grilled Pear | D

Mustard greens, whipped feta, thyme tahini dressing, crispy shallots, candied lemon

Pear Salad | D | N

Stracciatella, watercress, pomegranate, sunflower dukkah, yuzu vinaigrette

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Artisanal Greens | D | N

Blue cheese, radishes, caramelized pecans, carrots, citrus vinaigrette

Wedge Salad | D

Iceberg, bacon, tomato, onions, blue cheese, chives, old bay buttermilk dressing

Heirloom Tomato Salad | D

Olive tapenade, mozzarella, basil, aged balsamic

Roasted Baby Beets Salad | D | N

Red & green leaf lettuce, roasted baby beets, lebni, humbolt fog, hazelnuts, balsamic vinaigrette

Crab "Louie" | SF

Maryland blue crab, endive, micro green salad, heirloom tomato, avocado, cucumber, louie dressing, horseradish panna cotta

MAIN COURSE

Beef

150

NY Strip | D

Ancho chili butter, butternut squash, garlic tomato confit huitlacoche

Wagyu Beef Cheek | D

Celery root purée, charred leeks, chives, horseradish, jus

NY Strip | D

Morita pepper butter, marble potatoes, shishito peppers, cremini mushrooms

Braised Short Rib | D

Porcini purée, potato terrine, baby vegetables, bone marrow jus

Beef Rossini | GL +40

Crouton, foie gras, maderia jus, black truffle, wild mushrooms

Beef Tenderloin | D +30

Truffle bordelaise sauce, shiitake and cipollini confit, french green beans, potato gratin

Beef Tenderloin | D +30

Potato gratin, wild mushroom, bordelaise

Seafood

145

Salmon | D

Pea risotto, seasonal vegetables, caper beurre blanc, frisée & fennel slaw

Miso Cod

Forbidden rice, dashi, pickled shitakes, baby bok choy, scallion

Porcini Crusted Bass | D

Carrot & tonka bean purée, leek & potato ragout, jus

Salmon | D

Sweet corn, wild mushroom, smoked mussel cream

Rockfish

Succotash, corn & coconut milk broth, chive oil

Scallop | D | N +25

Brown butter, green peas, celery root purée, sauteed artichoke, pine nuts

Scallop | D +25

Fregola sarda | peas, smoked bacon, green garlic butter

Chilean Seabass +25

White beans, saffron broth, chive oil

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Poultry

135

Lemon Chicken Piccata | D | GL

Fregola sarda, feta, capers, brown butter & herb sauce

Duck Breast

Black garlic jam, confit potato, charred scallions, cherries jus

Chicken Supreme

Peri peri, mojo de ajo, kabocha squash, swiss chard

Chicken Supreme

White beans, tomato confit, zucchini, chicken jus

Duck Breast | D | N

Caramelized parsnip purée, pistachio, charred scallion, red currant jus

Duck Breast | D

Bomba rice, pearl onion, cremini mushrooms, cherry tomatoes, brown butter carrot purée

Pork

135

Pork Chop | D | N

Polenta, braised greens, pear mustard seeds, hazelnut

Pork Belly | D

Potato & leek mousseline, smoked beurre blanc

Pork Loin | D | N

Cauliflower purée, citrus glaze, pepitas salsa macha, sunchokes, mustard frill

Lamb

140

Adobo Lamb Shank

Squash purée, radish, pickled red onion, cilantro, pepitas

Lamb Loin | D

Truffle parsnips purée, fig, lamb jus

Herbed Lamb Chops +35 | D

Pea purée, wild mushrooms, fava beans ragu, port wine jus

Vegan/Vegetarian

125

Fregola Sarda | VG

Wild mushroom broth, artichoke, gremolata

Celeriac Fondant | D

Beurre blanc, mushroom onion ragout, crispy leek, chimichurri oil

Vegetable Wellington | GL

Seasonal vegetables, puff pastry, roasted vegetable jus

Grilled Cauliflower | N

Sweet potato, almonds, red pepper romesco, crispy shallot

Barbecue Tofu | VG

Black fried rice, mustard greens, pickled shiitake, togarashi

Pan Seared Tofu "Scallops" | D

Edamame purée, corn, blistered cherry tomatoes, carrot emulsion

Miso Glazed Eggplant | VG

Forbidden rice, pickled mushroom, bok choy, radish, scallions

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Pasta

125

Black Truffle Gnocchi | GL | D

Wild mushroom, parmesan cream

Cannelloni | GL | D

Lamb ragù, pecorino, pesto genovese

Pumpkin Ravioli | GL | D

Pumpkin seed brittle, aged parmesan, sage

Seafood Risotto | GL | SF

Clams, mussels, shrimp, calamari, pomodoro

Lobster Ravioli +30 | GL | SF

Lobster bisque, nduja foam, chive oil

Lobster Fra Diavolo +30 | GL | SF

Rigatoni, spicy tomato sauce, calabrian chiles, lemon brioche

DESSERT

Chocolate-Almond Budino | D | N

Salted caramel, whipped cream, raspberries

Apple Crumb Cake | D | N | GL

Apple cider reduction, butter pecan ice cream

Pistachio Cheesecake | D | GL | N

Strawberry compote, citrus

Coconut Cream Pie | D | GL

Burnt meringue, shaved chocolate, toasted coconut

Chocolate Peanut Butter Tart | D | GL | N

Peanut butter whip, toasted peanuts

Flan | D

Caramel popcorn, whipped cream

Date & Almond Gateaux | D | GL

Salted honey caramel, crème fraîche ice cream

Sticky Toffee Pudding | GL | N

Tamari toffee, pecan crumble

Grand Chocolate Cake | GL | D | N

Milk chocolate gianduja ganache, hazelnut streusel

Hazelnut Rocher | GL | N

Hazelnut mousse, liquid chocolate center, hazelnut crunch

Tiramisu | GL | D

Coffee-soaked chocolate sponge, mascarpone zabaglione, warm coffee foam, chocolate shard, chocolate sorbetto

Caramel Apple Gateaux | GL | D | N

Brown butter pain de gene, caramel apple compote, cinnamon white chocolate mousse, pecan butter crust

Pistachio Gateaux | GL | D | N

Pistachio pain de gene, crème fraîche mousse, raspberry gel, cherry pate de fruit, citrus gel, honey oat crumble

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Velvet White Espresso Tart | GL | D
Madagascar vanilla tart, blood orange

Chocolate Macadamia Marquise | D | N
Macerated strawberries, white chocolate cremeux

Basque Cheesecake | D
Mango passion fruit gel, madagascar vanilla chantilly, fresh berries

Pineapple Crisp | D
Pineapple Goslings rum syrup, ginger ice cream

Red Velvet Raspberry Torte | D
Passion fruit coulis, raspberry cream, white chocolate lace

Apple Tarte Tartin | GL | D
Tonka bean ice cream

Yogurt Semifreddo | D
Whipped honey, pickled cherry-raspberry compote, mahlab crisp



BEVERAGES

A-LA-CARTE BEVERAGES

Small Bottled Water	6/bottle
Large Bottled Water	10/bottle
Regular and Diet Soda	6/bottle
Bottled Iced Tea	6/bottle
Power Drinks	8/bottle
Freshly Brewed Coffee	80/gallon
Hot Tea	6/bag
Apple, Orange, Grapefruit Juice	7/bottle



Prices are in USD and excluding 22% service charge.

BAR SERVICE

The bartender fee for the first hour is 140, 45 per hour thereafter per bartender.

One bartender required per forty-five guests, two bartenders for one hundred guests and three bartenders for one hundred and fifty guests

A cashier is required for every seventy-five guests for a cash bar for 50 per hour

For events with more than forty-five guests, a welcome drink is highly recommended to facilitate a smooth and efficient arrival experience.

BEER OPTION

Choose 3 beers and 1 non-alcoholic beer

COCKTAIL SERVICE

Choose 3 cocktails (1 shaken and 2 build/highball)

Drinks are based on consumption, not including the Martini Towers, which have minimum and maximum numbers

ITEM AVAILABILITY

All items might be changed based on availability

SERVICE CHARGE

All prices are subject to 22% service charge

STANDARD BAR

PER GLASS

SPIRITS

20

1.5oz spirits including mixers per serving

Gin – Bombay Sapphire

Vodka – Absolut Blue

Tequila – Milagro Blanco

White Rum – Bacardi Superior White

Black Rum – Gosling Black Seal Rum

Scotch Whiskey – Dewars White Label

Bourbon Whiskey – Marker's Mark

PROSECCO

16

Alberto Nani, Organic, Extra Dry, *Veneto, Italy*

CHAMPAGNE

25

Rosewood Private Label, L'Hoste Père & Fils, Traditional Brut

STANDARD WINES

19

Chardonnay – Sonoma-Cutrer, Russian River Ranches, *USA*

Sauvignon Blanc – Rombauer, Napa Valley, *USA*

Rosé – Love by Leoube, Côte de Provence, *France*

Pinot Noir – Siduri, Santa Lucia Highlands, *USA*

Cabernet Sauvignon – Aslina, Stellenbosch, *South Africa*



PREMIUM BAR

	PER GLASS
SPIRITS	22
<i>1.5oz spirits including mixers per serving</i>	
Gin – The Botanist	
Vodka – Grey Goose	
Tequila – Patron Silver	
Black Rum – Rosewood Goslings Rum	
White Rum – Bacardi Facundo Neo Silver	
Scotch Whiskey – Johnnie Walker Black Label	
Bourbon Whiskey – Woodford Reserve	
SPARKLING WINE	22
Cadel Bosco, Franciacorta, Cuvée Prestige, Lombardy, <i>Italy</i>	
CHAMPAGNE	36
Veuve Clicquot Yellow Label, Champagne Brut	
PREMIUM WINES	24
Chardonnay – Domaine Barraud, Pouilly-Fuisse, Chataigniers, Burgundy, <i>France</i>	
Sauvignon Blanc – Duckhorn, North Coast, California, <i>USA</i>	
Rosé – Domaine Tempier, Bandol, <i>France</i>	
Pinot Noir – Chalk Hill Estate, Sonoma Valley, <i>USA</i>	
Bordeaux Blend – Château Le Coteau, Margaux, Bordeaux, <i>France</i>	

BEER AND NON-ALCOHOLIC OPTIONS

	PER BOTTLE
BEER	10
Michalob Ultra (light beer)	
Corona Extra	
Heineken	
Harpoon IPA	
Stella Artois	
Heineken 0.0 (non-alcoholic)	
Corona Zero (non-alcoholic)	
Athletic Run Wild IPA (non-alcoholic)	
SODA AND JUICES	6
Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Ginger Beer, Tonic Water, Soda Water	
Orange, Pineapple, Cranberry, Grapefruit, Passion Fruit, Apple	
WATER	6
Small Still / Sparkling Water	6
Large Still / Sparkling Water	10

COCKTAILS

PER COCKTAIL

SENSE OF PLACE

18

Dark & Stormy

Gosling's Black Seal Rum, ginger beer, lime

Rosewood Rum Swizzle

Gosling's Black Rum, Gosling's Amber Rum, triple sec, apricot brandy, crème de banana, orange juice, pineapple juice, angostura bitters, grenadine syrup

Yellow Bird

Gosling's Amber Rum, Galliano liqueur, orange juice, lime juice

South Shore

Gosling's Gold Rum, lemonade, ginger beer, fresh mint

MARTINIS

22

The Classic

Gin or vodka, dry vermouth, dirty optional

Wild Vanilla

Tequila blanco, triple sec, Passoã Liqueur, passion fruit purée, lime juice, vanilla essence

Lychee

Botanical gin, Kwai Feh Lychee Liqueur, elderflower liqueur, lychee syrup, lemon juice

Cosmopolitan

Vodka, triple sec, cranberry juice, lime juice

Lavender

Vodka, triple sec, Bermuda Gold Liqueur, lemon juice, butterfly pea tea

Martini tower available with 16-30 glasses, prices range from 320-560 per tower

SOUR POWER

20

Tequila Honey Sour

Tequila reposado, Bermuda Gold Loquat Liqueur, apricot brandy, honey syrup, lime juice, angostura bitters

Yuzu Midori Sour

Vodka, Midori Melon Liqueur, yuzu, lemon juice, simple syrup

Pisco Sour

Pisco, lime juice, simple syrup, egg white, angostura bitters

Dragon Kiss Sour

Vodka, dragon fruit purée, lime juice, agave syrup

Pineapple Rum Sour

Pineapple rum, lime juice, pineapple juice, simple syrup

Purple Love (purple)

Gin, elderflower liqueur, blueberry preserve, pineapple juice, lemon juice

Rosewood Tiki Puka (orange)

Black rum, white rum, overproof rum, apricot brandy, amaretto liqueur, orange juice, grenadine

The Green Whisper (green)

Vodka, melon liqueur, pineapple juice, cucumber juice, lime juice, sprite

Compadre de Italiano (coral)

Tequila, aperol, grapefruit, agave syrup, jalapeno, soda water

Bourbon Apple Pie (burgundy)

Bourbon whiskey, apple liqueur, orange juice, lime juice, cinnamon powder, maple syrup, vanilla essence

THE SPRITZ SHOW

20

Aperol Spritz

Aperol, prosecco, soda water, orange slice

Campari Spritz

Campari, prosecco, soda water, orange wheel

Sarti Rosa Spritz

Sarti Rosa, prosecco, soda water, lime wheel

Hugo Spritz

Elderflower liqueur, sparkling wine, soda water, lime wedges, mint leaves

Limoncello Spritz

Limoncello liqueur, prosecco, soda water, lemon slice, mint leaves

THE OLD FASHIONED WAY

22

Bermuda Old-Fashioned

Rosewood Gosling's Rum, bermuda gold, angostura bitters

Classic Old-Fashioned

Bourbon whiskey, sugar, angostura bitters

Rosewood Tequila Old-Fashioned

Rosewood Patrón Tequila Añejo, agave syrup, orange bitters

Coffee Old-Fashioned

Rye whiskey, coffee liqueur, cocoa bitters

AFTER DINNER MARTINIS

24

Tiramisu Martini

Vanilla vodka, coffee liqueur, tiramisu liqueur, espresso, whipped cream, cocoa powder

Classic Espresso Martini

Vodka, coffee liqueur, espresso, simple syrup

Pistachio Chocolate Martini

Vanilla vodka, Frangelico, pistachio liqueur, vanilla cream, dark chocolate, pistachio nut crumble

Banana Bread Martini

Vodka, coffee liqueur, banana liqueur, brown sugar, cinnamon powder, caramelized banana

Matcha Vanilla Martini

Vanilla vodka, amaretto liqueur, vanilla cream, maple syrup, matcha powder

Martini tower available with 16-30 glasses, prices range from 375-700 per tower

ZERO PROOF

12

Verdant Spritz

Italian aperitivo, lemon juice, mango purée, fresh cucumber, ginger beer

Revitalizing Garden Green

Fresh cucumber, fresh basil, lemonade

Smoky Grapefruit

Non-alcoholic tequila, grapefruit juice, agave syrup, fresh lime juice, soda water

Guava Rose Mist

Non-alcoholic rum, guava purée, rose water, lime juice, simple syrup, soda water

Coconut Brisk

*Coconut water, coconut purée, simple syrup***SHOTS**

12

B52

Kahlua, Baileys, Grand Marnier

Lemon Drop

Vodka, lemon juice, sugar rim

Buttery Nipple

Butterscotch liqueur, Baileys

Baby Guinness

Kahlua Coffee Liqueur, Baileys

Green Tea

*Jameson Irish whiskey, peach schnapps liqueur, sour mix, splash of Sprite***THE MERRYMAKERS****PER BOTTLE****BOTTLE SERVICE (INCLUDING MIXERS)**

Portofino Italian Gin 5L

3200

Moatwood Dry Gin 3L

1100

THE KEGERATOR

Stella Artois Draught 30L

720

Heineken Draught 30L

720

THE BIG FORMAT

Veuve Fourny Grand Reserve Brut Premier Cru, Champagne 3L

850

Moët Chandon Brut Imperial Champagne N/V 3L

1600

Veuve Clicquot Brut Yellow Label Champagne N/V 3L

1800

Chateau D'Esclans 'Whispering Angel' Rosé 2023/2024 3L

435

Miraval Rosé Côtes de Provence 2025 3L

550

Tenuta Dell' Ornellaia Le Volte Tuscany 2021 3L

515

Château Haut-Brisson Saint-Emilion 2019 3L

635

Caymus Napa Valley Cabernet Sauvignon 2022 3L

1400

GIN BAR

Spirits including mixers per serving. Premium gin available upon request.

Standard Gin 1.5oz 18

Gin Tasting 4.5 per person

Gin Tasting is available for groups up to twenty. Explore the ten variety of gins, including London Dry, Plymouth, Old Tom, Genever, Navy Strength, and Flavored or Sloe Gin. Each style is distinguished by its production standards, regional origin, sweetness, and dominating botanical flavors like as juniper, citrus, or malt, as well as a suggested garnishes and tonics.

TEQUILA BAR

Spirits including mixers per serving. Premium tequila available upon request.

Silver 1oz 12

Reposado 1oz 14

Premium 1oz 25

Cocktail 1oz 20

Tequila Tasting 4.5 per person

Tequila tasting is available for groups up to twenty. Discover the ten greatest tequilas and mezcals derived from the agave plant, and enjoy them neat or in simple cocktails.

RUM BAR

Spirits including mixers per serving. Premium rum available upon request.

Standard Rum 1.5oz 18

Rum Tasting 4.5 per person

Rum tasting is available for groups up to twenty. Enjoy the ten Rum moment while tasting Caribbean flavors and our very own Rosewood Gosling Rum.

BARISTA CORNER

1600/day + Barista at 4.5/hour

Full café experience with espresso machine, coffee beans, grinder and selection of milk served by our own barista. This service depends on the availability of a third-party partner.

NESPRESSO MOMENT

250/set

50 assorted espresso pods and a selection of milk.

HOT CHOCOLATE STATION

150/gallon

Served with cinnamon sugar, chocolate shavings, marshmallows, sprinkles, whipped cream.

ASSORTED TEAS AND COOKIES STATION

125/set

A gallon of hot water with the variety of 20 tea bags and 2 dozen of assorted cookies.

MATCHA STATION

150/set

Traditional matcha set up for 10 people.



BANQUET WINES

CHAMPAGNE AND SPARKLING

BIN NO.		PER BOTTLE
100	Rosewood Private Label L'Hoste Père & Fils Traditional Brut N/V	120
111	Drappier Carte d'Or Brut N/V	165
101	Veuve Clicquot Yellow Label Brut N/V	180
109	Taittinger Brut Reserve N/V	185
107	Moët Chandon Brut Impérial N/V	200
204	Veuve Fourny & Fils Vertus Premier Cru Brut Rosé N/V	165
206	Taittinger Prestige Brut Rosé N/V	215
200	Moët Chandon Brut Impérial Rosé N/V	265
300	Alberto Nani Prosecco Organic Extra Dry Veneto Italy N/V	75
302	Bird in Hands Sparkling Pinot Noir Adelaide Hills Australia 2024	75
303	Astoria Prosecco Rose Valère Veneto Italy N/V	75
301	Pere Ventura Cavas Cava Tresor Gran Reserva Brut Spain 2021	80
304	Albert Bichot Crémant De Bourgogne Rosé Brut Burgundy France N/V	90

ROSÉ

BIN NO.		PER BOTTLE
400	Rosewood Private Label Love by Léoube Château Leoube Côtes de Provence 2024	80
404	Entourage Côtes de Provence 2024	80
403	Minuty M Minuty Côtes de Provence 2024	90
401	Miraval Côtes de Provence 2024	95
409	Domaine Tempier Bandol 2024	115

WHITE

BIN NO.		PER BOTTLE
503	Domaine Éric Louis Sauvignon Blanc Menetou-Salon Blanc Loire Valley France 2024	90
500	Lucien Crochet Sancerre Blanc Loire Valley France 2023	99
501	Domaine Nathalie et Gilles Fevre Chablis Burgundy France 2023	90
535	Louis Jadot Unoaked Chardonnay Steel Burgundy France 2023	85
600	Cantina di Terlano Pinot Grigio Südtirol-Alto Adige Italy 2024	80
601	La Scolca Gavi White Label Bobo Piedmont Italy 2025	80
713	Elk Cove Pinot Blanc Willamette Valley Oregon USA 2023	90
700	Sonoma-Cutrer Chardonnay Russian River Ranches Sonoma USA 2023	95
802	Paco & Lola Albariño Rías Baixas Spain 2024	85
800	Dog Point Vineyard Sauvignon Blanc Marlborough New Zealand 2024	90

RED

BIN NO.		PER BOTTLE
1000	Château du Basque Merlot, Cabernet Franc Grand Cru Bordeaux France 2022	90
2003	Cordero di Montezemolo Nebbiolo Langhe Piedmont Italy 2023/24	85
2002	Costello Tricerchi Sangiovese Rosso di Montalcino Tuscany Italy 2024	90
2000	D'Agostino Montepulciano D' Abruzzo Riserva Abruzzo 2022	95
3000	A to Z A to Z Wineworks Pinot Noir Willamette Valley Oregon U.S.A 2022	95
3001	Siduri Pinot Noir Santa Lucia Highlands Monterey U.S.A 2024	95
3022	Broadside Cabernet Sauvignon Santa Margarita Ranch Paso Robles U.S.A 2022	95
4000	Aslina Cabernet Sauvignon Stellenbosch South Africa 2023	90
4001	Lan Reserva Tempranillo Rioja Spain 2022	80

KOSHER WINES

BIN NO.		PER BOTTLE
9000	Recanati Chardonnay Upper Galilee Israel 2023	85
9001	Recanati Merlot Upper Galilee Israel 2023	85
9003	Binyamina Winery Grenache Moshava Rosé Galilee Israel 2020	90
9004	Psâgot Viognier Judean Hills Israel 2019	105
9002	Bartenura Moscato Moscato D'Asti Piedmont Italy 2023	80



MENU TASTINGS

Group & Wedding Menu tastings are offered complimentary up to 2 guests for confirmed events with 10-50 guests, 4 guests for confirmed events of 51-150 guests, and 6 guests for confirmed events with a minimum of 151 guests. Menu tastings can place once the event is confirmed, and initial deposits have been paid. For events with less than 10 guests, without a confirmed book or paid deposit, or for any additional guests, retail banquet menu pricing will be applied per person.

Menu tastings can be arranged from Monday to Saturday between 1:00-4:00PM at Island Brasserie.

As most food items will need to be imported, we require at least a (14) fourteen-day notice in order to secure the food selected for the tasting. If there is an item that the guests would like the chefs to adjust or modify or there are any food allergies, please advise so those changes can be revised prior to the tasting.

The menu tasting will include no more than:

8 canapés (Mix Cold & Hot)

3 starters (Can be 1 appetizer, 1 soup, 1 salad or mix)

3 main courses

3 desserts

Additional menus or extra options will be paid at the 100% of the menu price.

For wine tasting they can select a maximum of the following wine types from house wines:

1 Sparkling wine

2 White wines

1 Rosé wine

2 Red wines

Extra wine tastings will be charged on consumption.

WEDDING CAKES

Wedding Cake tastings can be arranged complimentary up to (3) cake flavors which will be presented as a taster.

SERVICE CHARGES

Service charges are not complimentary. Client is responsible for a 17% service charged on all food and beverage tasted according to the retail or banquet menu price.

CATERING POLICIES & GENERAL INFORMATION

OUTSIDE FOOD & BEVERAGE

Rosewood Bermuda does not allow any food and/or beverage to be brought in from outside.

MENU AND WINE SELECTION

Food and Beverage prices will be guaranteed three (3) months ahead of the function, as market prices fluctuate. Menu and wine selection must be submitted to the food and beverage department no later than fifteen (15) business days prior to the event. Due to the seasonality of some ingredients, menu garnishes may be subject to change.

SENSITIVE DINING

It is our pleasure to provide you with kosher, vegetarian, vegan and gluten/dairy-free meals on request. Please note that advance notice is required. Please note that meals accommodating special dietary needs will not be printed on custom event menus.

GUARANTEED ATTENDANCE

Rosewood Bermuda requires a written guarantee of the confirmed number of guests a minimum of seven (7) business days prior to the event. If the guarantee is not submitted by this date, Rosewood Bermuda will charge for the expected number of guests noted on the banquet menu order, or the actual number of guests in attendance, whichever is greater.

SERVICE CHARGE

A service charge of 22% is applicable to all food and beverage and will be added to the final bill. There is no sales tax applicable in Bermuda.

LABOUR CHARGES

Hotel will require a minimum guarantee of (15) people for buffet. Hotel will charge a minimum of (10) persons regardless of lower actual attendance. This charge does not apply to coffee breaks, soda stations or box lunches or Private Dining Room functions.

Chefs for active stations on buffets are all included in the cost of the buffet for the first (2) hours.
Additional hours will be available at a per chef, per hour fee.

SETUP

A one-time set up fee of \$55 may be applied for meetings that do not have a food and beverage component but will be determined by the discretion of our Banquet and Administration Manager. Additional set up fees may apply for private functions depending on the scope of the event.

Outdoor functions may incur an additional furniture removal and reset fee. Extraordinary setup details for meetings and events should be confirmed by the Banquet Manager.

A Wedding Ceremony Set Up charge may incur a \$10 per person (with a required minimum of \$400) This ceremony setup fee includes: Guest Chairs, Altar Table, Signing Table, Chair and any Musicians Chairs, Linens.

MUSIC

All musical entertainment for outside events must conclude by 10PM

OUTDOOR LIGHTING

When booking outdoor venues, please keep in mind lighting for the event may be required.

AUDIO VISUAL

Rosewood Bermuda has selective internal A/V equipment, and we utilize a preferred vendor, ESL, to assist with all Audio-Visual needs. Group Services team can assist with contacting our vendor to provide quotes for event needs.

DECORATIONS & ENTERTAINMENT

Flowers, décor, specialty linens and entertainment can be ordered directly with vendors or with your Group Services or Catering Manager. We reserve the right to authorize any music, entertainment or décor on the premises and these items must be approved in advance with the Group Services. Rosewood Bermuda is not responsible for any decorating item brought on the premises, before, during and after the event.

All decorating items must be removed after the event, unless authorized by Rosewood Bermuda Please reference the "Outside Contractors" section within your hotel contract for further clarification before contacting your Sales Representative. The use of candles with an open flame is not permitted indoors.

PRINTED MENUS AND PLACE CARDS

We provide printed menus complimentary for standard banquet menus. For personalized menus, there will be an additional charge. Card samples must be received by hotel at least 72 hours prior to the event with client signature.

WEATHER CALL

Due to the complexity of outdoor set ups, Rosewood Bermuda reserves the right to move the function indoors in the case of inclement weather conditions or ocean tides. This decision will be made by the Group Services Manager and Director of Food and Beverage by 10AM the day of the event. The back up space in case of inclement weather conditions has to be agreed with the Group Services Manager.

TENTS

Tents needed for outdoor events must be booked by your Group Services Manager at Rosewood Bermuda

SIGNS AND DISPLAYS

Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the lobby or any other public areas without the permission of Rosewood Bermuda. In keeping with the ambiance of Rosewood Bermuda, name badges are not allowed. For Additional information please reference the "Hotel Policies" section of your Group or Catering Contract.

WHEELCHAIR ACCESSIBLE

Please advise us of any special access needs so we may be best prepared to welcome your guests.

SHUTTLE SERVICE AND PARKING FACILITIES

Shuttle service or transportation can be organized by your Group Services Manager. Parking for local event is dependent on the location of the event, as we have different parking facilities available. Security is required to assist in directing guests. Fees do apply for Security personnel.

SECURITY

All events taking place with a DJ or band require security personnel as per Bermuda law. This will be hired by Rosewood Bermuda and paid by the client per officer, per hour according to the number of guests and the start / end time. One security person is required for every 35 guests.