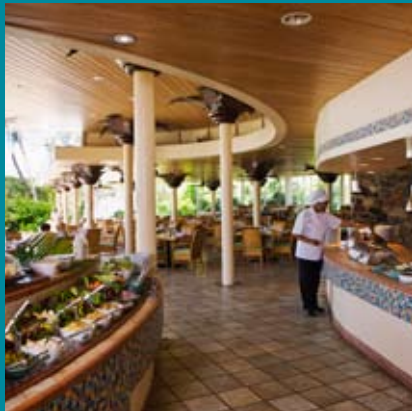
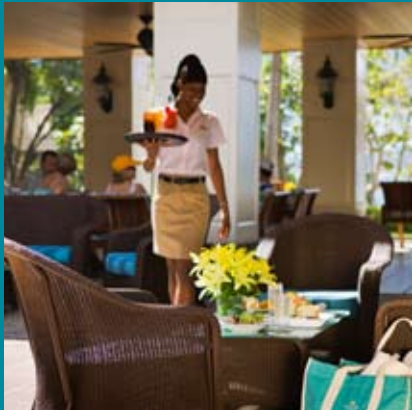


Caneel Bay



Banquet Menus



Breakfast



The Continental

Selection of Two Juices of Your Choice:
Orange, Grapefruit, Mango, Papaya, Guava or Tomato

Basket of Assorted Homemade Bakeries
Butter and Preserves

Seasonal Fresh Fruit and Berries

Individual Plain and Fruit Yogurts

Freshly Brewed Caneel Blend Coffee
(Regular or Decaffeinated)
Selection of Herbal and Black Teas

\$25.00 per Person

The Sunrise

Selection of Two Juices of Your Choice:
Orange, Grapefruit, Mango, Papaya, Guava or Tomato

Basket of Assorted Homemade Bakeries
Butter and Preserves

Assorted Dry Cereals
Toasted Granola
Whole Milk or Skim Milk

Seasonal Fresh Fruit and Berries

Individual Plain and Fruit Yogurts

Smoked Salmon
Served with Traditional Condiments
(Chopped Red Onions and Eggs,
Capers and Lemon Wedges)
Bagels and Cream Cheese

Freshly Brewed Caneel Blend Coffee
(Regular or Decaffeinated)
Selection of Herbal and Black Teas

\$40.00 per Person

The Caneel Breakfast Buffet

Selection of Three Juices of Your Choice:
Orange, Grapefruit, Mango, Papaya, Guava or Tomato

Basket of Assorted Homemade Bakeries
Mini Croissants, Butter and Preserves

Assorted Dry Cereals
Homemade Toasted Granola
Whole Milk or Skim Milk

Seasonal Whole Fresh Fruit,
Berries and Dried Fruits

Individual Fruit and Plain Yogurts

Scrambled Eggs with Chives
Applewood Smoked Bacon and
Country Link Sausage
Skillet Fried Potatoes, Sweet Onion
and Caribbean Spices

Please Select One

Fluffy Buttermilk Pancakes
Vanilla Whipped Cream and Warm Maple Syrup
- or -

Raisin French Toast
Vanilla Whipped Cream and Warm Maple Syrup

Freshly Brewed Caneel Blend Coffee
(Regular or Decaffeinated)
Selection of Herbal and Black Teas

\$60.00 per Person

Additional Enhancements for Breakfast Buffets

Skillet Chicken Sausage,
Applewood Smoked Bacon,
Red Bliss Potato, Sweet Onion
and Light Caribbean Spices

\$15 per Person

Granola Crusted Raisin French Toast
Vanilla Whipped Cream and Warm Maple Syrup

\$15 per Person

Fluffy Buttermilk Pancakes
Served with Seasonal Berries

\$15 per Person

Caribbean Breakfast Tacos

\$15 per Person

Traditional Eggs Benedict

\$15 per Person

Omelet Station*

Exotic Mushrooms, Vine Ripened Tomatoes,
Roasted Bell Peppers, Green Onions, Arugula,
Black Forest Ham, Cheddar or Jack Cheese, Chorizo Sausage

\$20 per Person

Add Shrimp or Scottish Smoked Salmon

\$7 per Person

Waffle Station*

Warm Maple Syrup, Strawberry and Blueberry Compote,
Tropical Fruit Salsa and Vanilla Chantilly

\$15 per Person

Power Juice Bar**

Blends of Fresh Tropical Fruit, Yogurts and Honey

\$10 per Person

Bagels and Cream Cheese

\$5.50 per Person

*Indicates that a chef is required to attend the station,
\$120 Chef Fee per station will apply.

**Indicates that a bartender is required to attend the station,
\$75 Bartender Fee per station will apply.

Minimum Breakfast Buffets attendance of 20 guests. All food and beverage revenues are subject to a 21% Service Charge. Prices are per person, unless otherwise specified, and subject to change.



Delightful Bites





Mid Morning Snacks

Whole Fresh Fruit

\$5 per Piece

Fruit or Low Fat Yogurt

Individually Packaged

\$5 Each

Assorted Bakeries

Danish, Muffins, Croissants,

Breakfast Breads

(Select or Mix)

\$45 per Dozen

Mini Sticky Buns

\$45 per Dozen

Assorted Cookies

Chocolate Chip, Peanut Butter,

White Chocolate Macadamia, Oatmeal Raisin

(Select or Mix)

\$40 per Dozen

Traditional English Finger Sandwiches

Egg Salad, Tuna or Cucumber

\$45 per Dozen

Grilled Tropical Ham and

Gruyere Cheese Mini Croissant

\$50 per dozen

Afternoon Treats

Dove Ice-Cream Bars
\$7.50 Each

Individual Granola Bar
\$5 Each

Individual Candy Bar
\$4.50 Each

Double Fudge Brownies
(With or Without Walnuts)
\$37 per Dozen

Caneel Bay Signature Coconut Macaroons and Palmiers
\$37 per Dozen

Assorted Mini Fruit Tarts
\$46 per Dozen

Chocolate Dipped Strawberries
\$50 per Dozen

Fresh Tropical Fruit Brochette with Passion Fruit Yogurt
\$40 per Dozen

Macadamia Nut Chocolate Fondue, Strawberries
\$15 per Person

Spicy Roasted Nuts, Choice of Almonds, Peanuts or Cashews
\$25 per Bowl

Chips (Terra, Tortilla, Potato, Plantain)
and Dip (Salsa, Guacamole, Onion)
\$15 per Person

Assortment of Homemade Donuts
\$40 per Dozen

Assortment of Cupcakes
\$40 per Dozen

Slices of Banana Bread and Carrot Zucchini Bread
\$35 per Dozen

Minimum Delight Bites Service attendance of 20 guests.
All food and beverage revenues are subject to a
21% Service Charge. Prices are per person, unless otherwise
specified, and subject to change.



Equator Brunch Buffet



Equator Brunch Buffet

Selection of Three Juices of Your Choice

Orange, Grapefruit, Mango, Papaya, Guava or Tomato

Freshly Baked Breads and Rolls with Butter

Seasonal Fresh Fruit and Berries

Sun Ripened Tomato Salad Tossed with Sweet Basil, French Goat Cheese,
Baby Spinach drizzled with Extra Virgin Olive Oil

Coral Bay Arugula, Bermuda Onions, Feta Cheese, Kalamata Olives,
Roasted Pine Nuts, Grapefruit Vinaigrette

Selection of Imported and Domestic Cheeses with Crackers

Smoked Salmon Served with Traditional Condiments

Chopped Onions and Eggs, Capers and Lemon Wedges
Bagels and Cream Cheese

Omelet Station*

Chef Prepares Omelets and Eggs to Order:

Exotic Mushrooms, Vine Ripened Tomatoes, Roasted Bell Peppers, Green Onions,
Arugula, Black Forest Ham, Cheddar or Jack Cheese, Chorizo Sausage

Crisp Applewood Smoked Bacon and Country Link Sausage

Crab Cake Benedict Cranberry Scones and Citrus Scented Béarnaise

Herb Roasted Potatoes and Steamed Garden Vegetables

Carving Station*

Cruzan Rum Roasted Beef Strip Loin
Horseradish Cream, Moko Jumbi Mustard Relish

Cornmeal Crusted and Pan Seared
Local Waters Fresh Catch of the Day

Grilled Jerk Spiced Chicken Breast Tossed with Penne Pasta and Cilantro Pesto

West Indian Black Cake, Cashew Tart, Fruit Tart,
Caneel Bay Signature Coconut Macaroons and Palmiers

Freshly Brewed Caneel Blend Coffee
(Regular or Decaffeinated)
Selection of Herbal and Black Teas

\$85 per Person

Additional Enhancements for Brunch Buffet

Linguine Bolognese
Freshly Grated Parmesan Cheese
\$15 per Person

Penne Pasta
Portobello Mushrooms,
Asparagus, Tomatoes,
Pine Nuts, Extra Virgin Olive Oil
\$16 per Person

Crisp Anegada Lobster
and Crab Cakes
Calypso Sauce
\$18 per Person

Chilled Spicy Shrimp
Creole Cocktail Sauce
\$20 per Person

Creole Seafood Brochettes
Island Citrus Salsa
\$17 per Person

Bread and Parmesan Crusted Chicken Escalope
Citrus-Caper Beurre Blanc
\$16 per Person

Jamaican Jerk Pork Loin
Caramelized Pineapple and
Ginger-Cruzan Rum BBQ Sauce
\$17 per Person

Grilled Flank Steak of Beef
Crisp Onions and Garlic Sauce
\$18 per Person

BBQ Chicken and Baby Back Ribs
\$16 per Person

*Indicates that a chef is required to attend the station,
\$120 Chef Fee per station will apply.

Minimum Equator Brunch Buffet attendance of 20 guests.
All food and beverage revenues are subject to a
21% Service Charge. Prices are per person, unless otherwise
specified, and subject to change.



Lunch Buffet

Honeymoon Bar-B-Que

Salads

Coral Bay Organic Mixed Greens
Citrus Balsamic Vinaigrette, Grapefruit Dressing and Spicy Ranch Dressing

Seasonal Fresh Fruit and Berries

Fusilli Pasta Salad with Kalamata Olives, Fresh Peas, Tomato, Cheddar Cheese and Cilantro

Island Coleslaw

Caribbean Sweet Potato Salad

Cucumber, Avocado and Tomato Salad

From The Grill*

Island Spice Rubbed Chicken Breast,
Ginger Molasses BBQ Sauce

Catch of The Day

Hamburgers, Veggie Burgers
Juicy BBQ Sauce

Jumbo Hot Dogs, Corn on the Cob

Seasonal Vegetables Brochettes

Focaccia Bread and Multigrain Rolls

Accompaniments

Swiss Cheddar, and American Cheeses, Tomatoes, Onions, Pickles, Lettuce,
Mayonnaise, Mustard, Ketchup, Caneel Bay's Charred Pineapple Salsa

Jumbo Cookies, Fruit Tarts and Brownies

Freshly Brewed Caneel Blend Coffee (Regular or Decaffeinated)
Selection of Herbal and Black Teas,

\$72 per Person

*Indicates that a chef is required to attend the station, **\$120 Chef Fee per station will apply.**

Bar-B-Que Dinner Service Minimum is Attendance of 30 Guests. All food and beverage revenues are subject to a 21% Service Charge. Prices are per person, unless otherwise specified, and subject to change.

Gourmet Deli

Coral bay Garden Gazpacho
Cruzan Rum Crème Fraîche, Seasonal Fruit Salsa

West Indian Curried Chicken Salad

Albacore Tuna Salad with Almonds

Fusilli Pasta Salad
Baby Spinach, Kalamata Black Olives
Fresh Peas, Cheddar Cheese and Cilantro

Freshly Baked French Baguettes,
Multi Grain Rolls and Country Rustic Bread

Freshly Sliced Meats, Cheese and Accompaniments:

Honey Cured Country Ham
Applewood Smoked Turkey Breast
Garlic Teriyaki Marinated Beef Hanger Steak, Salami
Monterey Jack, Provolone
Vermont Cheddar, Swiss Cheeses
Tomatoes, Onions, Pickles, Lettuce
Mayonnaise, Mustard, Ketchup
Caneel Bay's Stone Fruit Relish

Potato Chips

Assorted Cookies
Assorted Mini Pastries

Freshly Brewed Caneel Blend Coffee
(Regular or Decaffeinated)
Selection of Herbal and Black Teas

\$64 per Person



Plated Lunch



Plated Lunch

All Menus are Served with a Choice of:
Soup or Salad, One Entrée and Dessert,
Homemade Warm Rolls with Butter,
Coffee (Regular and Decaffeinated) and Hot Tea

Soups

Choice of One

West Indian Ginger Pumpkin Soup and Petit Tofu Fritter

Chicken and Tuscan Bean Vegetable Soup

Potato Vichyssoise Mango-Lobster Salsa
Served Cold or Hot

Tropical Fruit Consommé
Pineapple Fritter and Guava Chantilly

Lobster and Roasted Corn Bisque

Caribbean Conch Minestrone and Tomato Pesto

Salad

Choice of One

Classic Caesar Salad

Toasted Focaccia Croutons and Shaved Parmigiano-Reggiano
Homemade Caesar Dressing

Coral Bay Greens Salad

Served with Cabernet Poached French Pear,
Candied Walnuts, Blue Cheese and Red Wine Reduction

Hearty Salad

Hearts of Palm, Celery, Sweet Bell Peppers, Fresh Radish, Baby Greens
Citrus Balsamic Dressing

The Virgin Salad

Crisp Lettuce, Avocado, Fresh Radish, Sweet Bell Peppers, Cherry Tomatoes,
Pancetta Bacon, Gorgonzola Cheese
Classic Ranch or Aged Balsamic Vinaigrette

Baby Spinach Salad

Shaved Fennel, Sliced Mushrooms, French Goat Cheese, Orange Wedges,
Crispy Wonton Chips, Walnut Vinaigrette

Salad Entrées

Jamaican Jerk Chicken Caesar
Hearts of Romaine, Charred Pineapple,
Focaccia Croutons
Homemade Caesar Dressing

\$48 per Person

Caneel Bay Chop Salad
Juicy Grilled Breast of Chicken on
Crisp Romaine Lettuce, Baby Spinach,
Grilled Pineapple, Gorgonzola Cheese
Applewood Smoked Bacon,
Avocado, Mango,
Grapefruit Vinaigrette

\$52 per Person

Spa Tuna Salad
Baby Greens, Shaved Mushrooms,
Cherry Tomatoes, Roasted Corn, Raisins,
Chickpeas, Crisp Sesame Lavosh

\$45 per Person

Lobster Cobb Salad
Champagne Poached Lobster,
Applewood Smoked Bacon, Forest Ham,
Mango, Sun Ripened Tomatoes,
Eggs, Blue Cheese Crumbles,
Field Greens, Cheddar Cheese

\$80 per Person

Entrées

Citrus and Cilantro Grilled Mahi Mahi
Caribbean Rice Pilaf and Charred Pineapple-Mango Salsa
\$68 per Person

Teriyaki Glazed Salmon Filet
Stir-Fry Asian Greens and Soba Noodles
Light Coconut Curry Sauce
\$70 per Person

Seared Rare Ahi Tuna Steak
Warm Red Bliss Potato Salad
Vanilla Cruzan Butter Sauce
\$75 per Person

Parmesan Crusted Chicken Escalope
English Pea Risotto, Lemon-Caper Butter
\$65 per Person

Grilled Chicken Breast
Basted with Lemon-Olive Oil,
Coconut Scented Polenta
Sautéed Seasonal Vegetables
Citrus Cilantro Sauce
\$62 per Person

6 oz. Hibachi Angus Beef Strip Loin
Cajun Sweet Potato Wedges
Guava Béarnaise Sauce
\$75 per Person

6 oz. Filet Mignon, Rubbed with Island Spices
Parmesan Wrapped Yukon Gold Potatoes,
Baby Carrots, Pineapple Balsamic Jus
\$75 per Person

Spinach and Ricotta Cheese Tortellini
Baby Artichokes, Forest Mushrooms
Light Truffle Cream Sauce
\$58 per Person

Penne Pasta Pomodoro
Tossed with Jerk Spiced Chicken Breast,
Portobello Mushrooms,
Asparagus and Roasted Pine Nuts
\$56 per Person



Desserts

Choice of One

Pot De Crème

Ginger, Banana, Chocolate and Vanilla

Banana Cheesecake

Drizzled with Caramel Sauce
and Vanilla Whipped Cream

Key Lime Tart

Mango Salsa

Trio of Homemade Sorbets

Raspberry, Lemon and Mango
In a Tuile Basket

Island Chocolate Cake

Raspberry Coulis with Whipped Cream
and Assorted Berries

Minimum Lunch Service Attendance of 20 Guests.

All food and beverage revenues are subject to a
21% Service Charge. Prices are per person, unless otherwise
specified, and subject to change.



Picnic Lunch

Picnic Lunch

Select One of Each Menu Item:
House Made Sandwich,
Side Salad, Individual Bag of Chips,
Fresh Fruit, Cookies and a Drink

House Made Sandwiches

Roasted Beef with Peppered Horseradish,
Monterey Jack Cheese and Arugula on Rye

Smoked Turkey with Tomato Pesto Mayo, Provolone,
Iceberg Lettuce and Tomato on Focaccia

Tuna Salad with Sliced Tomato, Celery Leaves
and Sliced Egg on Flat Bread

Tomato Tortilla rolled with Grilled Marinated Vegetables,
Crumbles Goat Cheese and Salsa Mayo

Buffalo Mozzarella Tomato Sandwich with
Roasted Peppers and Basil on a Baguette

Smoked Ham and Cheese Rollup with
Kosher Pickle Relish and Honey Mustard

Side Salads

Island Potato Salad
Tomato Cucumber Salad with
Crumbled Feta and Parsley

Tropical Fruit Salad
Penne Pasta Salad with
Roasted Vegetables
and Basil Pesto

Miss Audrey's Coleslaw
Caneel Bay Chickpea Hummus
with Artichokes



Chips

Potato Chips
Plantain Chips
Pretzels

Fresh Fruit

Red or Green Apples
Orange
Banana
Pear

Home Made Cookies

Chocolate Chip
Macaroons
Peanut Butter
White Chocolate Macadamia
Oatmeal Raisin

Drinks

Water
Orange Juice
Apple Juice
Fruit Punch
Nestea
Coke
Diet Coke
Sprite

\$38.00 per Person

Minimum Picnic Lunch Service for 20 Guests.
All food and beverage revenues are subject to a 21% Service Charge.
Prices are per person and subject to change.



Welcome Reception



Hot Hors d'Oeuvres

Conch Fritter with Calypso Sauce
\$51.00 per Dozen

Petite West Indian Crab Cakes with Mango Chili Sauce
\$55.00 per Dozen

Grilled Jerk Chicken with Avocado and Asiago Cheese Quesadilla
\$48.00 per Dozen

Mini Gorgonzola Tart Topped, Stone Fruit Confiture & Toasted Pecan
\$48.00 per Dozen

Mini Thai Chicken Egg Roll with Sweet Chili Sauce
\$48.00 per Dozen

Mini Vegetable Egg Rolls with Sweet Chili Sauce
\$48.00 per Dozen

Caribbean Chicken or Beef Turnover with Spicy Mango Chutney
\$48.00 per Dozen

Lollipop Lamb Chops, Balsamic Guava Glaze, Charred Pineapple Salsa
\$72.00 per Dozen

Chicken Pot Stickers, Ginger Soy Dipping Sauce
\$52.00 per Dozen

Mini Caribbean Lobster and Parmesan Quiche
\$75.00 per Dozen

Asian BBQ Beef or Chicken Brochette, Spicy Peanut Sauce
\$48.00 per Dozen

Breaded Coconut Shrimp with a Molasses Sweet Chili Sauce
\$69.00 per Dozen

Spinach and Feta Cheese in Phyllo
\$52.00 per Dozen

Mini Asian Beef Wellington with Pepper Jack Cheese
in a Thin Oriental Pastry with Guava Béarnaise
\$62.00 per Dozen

Tandoori Chicken Pastelitos with Marsala Mango Chutney
\$48.00 per Dozen

Hot Fried Caribe-Latino Chicken Wings with Lime Mustard Sauce
\$48.00 per Dozen

Sweet Chili Chicken Wings with a Honey Mustard BBQ Sauce
\$48.00 per Dozen

Cold Hors d'Oeuvres

Mini Smoked Salmon Roulade with Mango Cream Cheese and Nori Paper
\$52.00 per Dozen

Grilled French Pear with Prosciutto and Arugula Leaves
\$48.00 per Dozen

Tear Drop Tomato, Buffalo Mozzarella, Black Olive Tapenade Crostini
\$48.00 per Dozen

Ahi Tuna Tartar on Cucumber and Wasabi Aioli
\$58.00 per Dozen

Chilled Escabèche Shrimp with Creole Cocktail Sauce
\$58.00 per Dozen

Medallions of Lobster with Spicy Papaya Relish, Crostini
\$70.00 per Dozen

Jerked beef Tenderloin and Roasted Pepper Bruschetta
\$60.00 per Dozen

Roasted Fingerling Potatoes with Crème Fraîche and Golden Caviar
\$60.00 per Dozen

Creamy Tuna Salad
\$54.00 per Dozen

Savory Gougère with Light Smoked Salmon Mousse
\$51.00 per Dozen

Charred Sweet Bell Peppers, Basil & Goat Cheese, Roasted Garlic Toast
\$58.00 per Dozen

Crostini with Tronchon of Foie Gras Maple Balsamic Glaze
\$58.00 per Dozen

Hot and Cold Hors d'Oeuvres Available by the Dozen
Minimum Order of Two Dozen

We Recommend a selection of 5 Hors d'Oeuvres per person for a reception lasting up to one hour. Your Catering Manager will be happy to guide you in your choices and make suggestions to enhance your event.

Minimum Welcome Reception attendance of 20 guests.
All food and beverage revenues are subject to a 21% Service Charge. Prices are per person, unless otherwise specified, and subject to change.

Welcome Reception Displays

Cheese Display

Imported and Domestic Cheeses,
Crackers and Country Bread

Small \$275 · Medium \$500 · Large \$725

Fresh Fruit Display

Selection of Fresh Tropical and
Seasonal Fruits and Berries

Small \$175 · Medium \$350 · Large \$500

Vegetable Crudités

Assorted Dips, Including
Blue Cheese Dip and an
Avocado Hummus Dip

Small \$125 · Medium \$250 · Large \$325

Antipasto

Selection of Italian Cured Meats,
Provolone Cheese, Marinated Vegetables,
with Grilled Tuscan Bread

Small \$200 · Medium \$275 · Large \$350

Available in the Following Sized Displays

Small (Serves up to 25 guests)

Medium (Serves up to 50 guests)

Large (Serves up to 75 guests)

Minimum Welcome Reception Attendance of 20 Guests.

All food and beverage revenues are subject to a
21% Service Charge. Prices are per person, unless otherwise
specified, and subject to change.



Sunset Cocktail Cruise



Sunset Cocktail Cruise

1 ½ Hour Cruise

Displayed Hors d'Oeuvre

Chilled Escabèche Shrimp
Creole Cocktail Sauce

Guacamole, Caribbean Tomato Salsa, Charred Pineapple Hummus
Tri Color Corn Tortilla Chips

Jerk Chicken, Provolone Cheese and Avocado Mini Wrapped

Mini Island Crab Quiche

Assorted Fruit and Cheese Display
Crackers and Country Bread

Beverages Served By Our Marine Crew

House Red and White Wine
Wine Spritzers
Painkillers
Rum Punch
Fruit Punch
Imported Beer
Domestic Beer
Soft Drinks and Mineral Waters
\$75 per Person

Caneel Boat Charter

40 Guest Minimum, 1 ½ Hours
\$1,000 + 21% Service Charge

Entertainment

Steel Pan and Keyboard Duo
\$750

Minimum Sunset Cocktail Cruise Attendance of 40 Guests.
All food and beverage revenues are subject to a
21% Service Charge. Prices are per person, unless otherwise
specified, and subject to change.



International Stations



Italian Pasta Station

Select Two of the Following Pastas
Served with Rosemary Focaccia Bread and Grated Parmesan

Penne Pomodoro

Baby Artichokes, Kalamata Olive and Sweet Bell Peppers

Linguine Tossed

Asparagus, Tomato Concasse, Pine Nuts and Parmesan Cream

Spinach and Ricotta Ravioli

Sautéed Seasonal Vegetables and Spicy Tomato Sauce

Fusilli Pasta

Bolognese Sauce and Parmesan Cheese

\$24 per Person

The Island Shooters

Lobster Fritter and Cruzan Rum BBQ Flavor
Grilled Baby Shrimps with Bourbon Bloody Mary Sauce
Oyster with Sour Apple Schnapps and a Splash of Vodka

\$30 per Person

Mediterranean Display

Hummus and Baba Ghanoush served with Pita Crisps
Assortment of Grilled Mediterranean Vegetables
and Marinated Olives

\$22 per Person

Sushi Station

A Deluxe Selection
Shrimp, Barbeque Eel, California Roll,
Cucumber, Tuna, Salmon, Spicy Tuna

\$43 per Person

Based on 5 pieces per person
Chef Attendance Required \$250

Chilled Seafood Station

Oysters, Mussels, Crab Claws, Octopus Salad,
Ceviche and Assorted Condiments

\$34.00 per Person
(Add Jumbo Shrimps on Ice
\$60.00 per dozen)

Carving Station

Slow Roasted Breast of Turkey
Jerk Home Style Gravy
and Cranberry Relish
\$18 per Person

Slow Roasted Suckling Pig
Sweet Soy Ginger Jus
\$400 per Pig

Caribbean Jerk Seasoned Beef Tenderloin
Zinfandel-Peppercorn Sauce
Mini Whole Wheat Rolls
\$28 per Person

Asian BBQ Beef Strip Loin
Cranberry and Horseradish Sauce
Tropical Fruit Salsa
Cocktail Rolls
\$25 per Person

Slow-Ginger-Molasses BBQ Pork Sirloin
Crispy Onion and Pineapple Relish
Mr. McCoy's Spicy Apple Sauce
Jalapeno Cheddar Biscuits
\$22 per Person

Herbs Crusted Leg of Lamb
Garlic-Rosemary Jus
Mango and Mint Chutney
\$32 per Person

Sea Salt and Five Peppercorn Baked
Whole North Shore Red Snapper
Ginger-Cilantro Soy Sauce
\$25 per Person

A Chef is required to attend each Carving Station.
\$120 Chef Fee per Station will apply.

Spanish Station

Serrano Ham, Manchego Cheese, Spanish Tortilla,
Stuffed Olives, "Chorizo" Sausage and Shrimp with Garlic

\$29.00 per Person

Mexican Station

Corn and Flour Tortillas, Marinated Beef and Chicken Strips with Onion,
Green and Red Bell Peppers, Monterrey Jack Cheese,
Chopped Tomatoes, Shredded Lettuce, Sour Cream, Guacamole, Refried Beans,
"Pico de Gallo", Cheese Sauce, Jalapeño Peppers and Corn Tortilla Chips

\$21.00 per Person

Salad Station

Assorted Greens: Baby Lettuce, Spinach, Mesclum and Arugula
Toppings: Broccoli, Calamata Olives, Asparagus,
Green and Red Bell Peppers, Mushroom and Corn
Variety of Dressings, Oils and Vinegar
French Baguettes, Multi Grain Rolls and Country Rustic Bread

\$15.00 per Person

Market Station

Selection of Mashed Native Roots with Assorted Toppings:
Curry Chicken, Sirloin Tips with Mushrooms and Garlic Shrimps

\$27.00 per Person

Crêpes Station

Crepes to Order with
Your Selection of Two:

Chicken, Mushroom and Leek

Cajun Shrimp Newberg

Assorted Vegetables

Sautéed Anegada Lobster

\$25 per Person
(Sautéed Anegada Lobster
Surcharge of \$5 per Person)

Caneel Chocolate Fountain

Select One Each of the Following:

White, Milk or Dark Chocolate
- and -

Fresh Fruit Skewers, Marshmallows, Strawberries,
Pretzel Sticks or Graham Crackers

\$35 per Person

Viennese Dessert Display

Executive Pastry Chef's
Famous Selection to Include:

Assorted Individual Mini Cakes and Tortes, Tarts and Mousses,
Chocolate Dipped Strawberries, Truffles and Petite Fours,
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$32 per Person

Bananas Foster Station

Warm Bananas Sautéed with Rum Flavored Caramel
Served to Order Over Vanilla Bean Ice Cream
Topped with Walnuts and Whipped Cream

\$18 per Person

International Coffees

Coffees served with International
Cordials, Cognacs and Liqueurs

\$12 per Person

Cappuccino Station

Cappuccino and Espresso
Made to Order,
Garnished with
Chocolate Shavings and
Grated Cinnamon

\$8.00 per Person

Minimum International Food Station Service Attendance of 30 Guests.

All food and beverage revenues are subject to a
21% Service Charge. Prices are per person, unless otherwise
specified, and subject to change.



Plated Dinner



Plated Dinner

Please Select:
One Appetizer or Intermezzo,
One Salad or Soup,
One Entrée and One Dessert for your Guests
Homemade Warm Rolls with Butter,
Coffee and Hot Tea

Appetizers

Choice of One

Caribbean Seafood Extravagance:

Cruzan Rum Poached Shrimp, Smoked Salmon
Sweet Chili Soy Dressing
Island Spiced Seared Ahi Tuna
with Snow Crab Claw

Skillet of Caneel Lobster-Crab Cakes

Chunks of Lobster and Lump Crab Meat
Roasted Corn with Coconut Puree,
Avocado Remoulade Sauce
(\$12 supplemental Charge)

Shrimp Escabèche Cocktail

Shaved Fennel, Roasted Pine Nuts,
Grapefruit Wedges, Cruzan Cocktail Sauce

Ceviche of Blue Fin Tuna Martini

Bed of Cucumber Salad,
Charred Pineapple Salsa

Lobster Ravioli

Chunks of Lobster, Baby Spinach,
Shiitake Mushrooms
with a Yardie Newberg Sauce

Lemon and Pepper Seared Diver Scallops

Mascarpone Cheese and Coconut Polenta Puree
Peppercorn Zinfandel Reduction

Crispy Coconut Jumbo Black Tiger Shrimp

Citrus Salad and Mango Chili Sauce

Salad

Choice of One

Grilled Asparagus and Buffalo Mozzarella Salad

Paper Thin Sliced Prosciutto
Marinated Roma Tomatoes
Aged Balsamic Vinaigrette

Classic Caesar Salad

Tossed with Focaccia Croutons
Crispy Parmigiano-Reggiano

Cabernet Poached French Pear Salad

Mixed Greens, Toasted Candied Walnuts
Danish Blue Cheese
Citrus Balsamic Vinaigrette

The Island Salad

Hearts of Palm, Artichoke Hearts, Celery,
Sweet Bell Peppers, French Radish, Baby Greens and
Grapefruit Dressing

Portobello Mushroom Carpaccio

Arugula Salad, Grilled Crostini,
Sun Dried Tomatoes, Crumbled Chèvre and
Honey Sherry Dressing

Coral Bay Organic Greens

Cucumbers, Sun-Dried Tomatoes,
Charred Pineapple, Crispy Wonton Chips,
Mandarin Orange Wedges and
Grapefruit Vinaigrette

Parma Ham with Peppercorn Port Reduction

Sweet Melon, Crumbled Feta Cheese,
House Vinaigrette and
Wild Arugula Leaves



Soups

Choice of One

Anegada Conch Chowder
Roasted Corn and New Potatoes

Turtle Bay Lobster and Roasted Corn Bisque
Avocado and Crispy Wonton

Roasted Island Sweet Potato Soup
Ginger-Coconut Emulsion

West-Indian Ginger Pumpkin Soup
Petit Tofu Fritter

Bread Fruit Vichyssoise
Mango-Lobster Salsa, Served Cold or Hot

Chilled Ripe Cantaloupe Soup
Garnished with Asian Lime Yogurt

Vegetable Minestrone
Cilantro Pesto

Intermezzos

Choice of One

Watermelon Ginger Wine Sorbet

Champagne Sorbet

Seasonal Berries Sorbet

Tropical Passion Fruit Sorbet

Asian Lime Sorbet

Raspberry Sorbet

Lemonade Sorbet



Meat Entrees

Filet Mignon au Poivre
Sautéed Mushrooms
and Red Wine Sauce
\$100 per Person

Grilled Beef Tenderloin
Truffle Madera Sauce
\$110 per Person

Roasted Jamaican
Jerk Pork Chop
Ginger Molasses BBQ Sauce
\$85 per Person

Grilled Tamarind Glazed
Veal Chop
Charred Pineapple-Balsamic Jus
\$95 per Person

Grilled Lamb Chop
Balsamic Mint Infusion
\$90 per Person

Dijon and Herb Crusted
Rack of Lamb
Chianti Reduction
\$90 per Person

Grilled Lemon and Garlic
Free Range Chicken
Basted in Extra Virgin Olive Oil
and Topped With a Light
West Indian Coconut Curry Sauce
\$80 per Person

Rotisserie Chicken Breast
Truffle Infused Wild Mushroom
Tarragon Veloute
\$85 per Person



Seafood Entrées

Grilled North Shore Red Snapper
Mango Pineapple Salad
\$90 per Person

Grilled West Coast Swordfish
Tropical Fruit Pico De Gallo,
with a Lemon Caper Beurre Blanc
\$89 per Person

Roasted Sake-Ginger Glazed Cobia
Carrot-Ginger Broth
\$98 per Person

Pan Fried Spice Crusted Mahi Mahi
Mango-Ginger-Lime Mojo
\$89 per Person

Roasted Lemon and Fennel Atlantic Salmon
Light Lobster Beurre Blanc
\$89 per Person

Broiled Split Island Lobster
Wild Mushrooms, Dry Sherry and Fontina Cheese
\$110 per Person

Crab Stuffed Colossal Shrimp
Lobster Cognac Cream
\$110 per Person

Combination Entrées

Herb Basted Chicken Breast
Island Crab Cake
Ginger Flavored Thai Curry Sauce
\$110 per Person

Tournedos of Caribbean Spice Crusted Beef
Parmesan Crusted Half Lobster Tail
Guava Hollandaise
\$120 per Person

Petite Filet Mignon
Grilled Sweet Jumbo Shrimp
Cabernet Peppercorn Sauce
and Tropical Fruit Salsa
\$125 per Person

Tamarind Honey Glazed Lamb Chop
Cilantro Butter Broiled Caribbean Lobster
Light Garlic Pinot Noir Jus
\$125 per Person

Roasted Ginger-Miso Glazed Cobia
Crisp Coconut Black Tiger Shrimp
Saffron Yuzu Sauce
\$115 per Person

Plated Dinner Service Minimum is Attendance of 20 Guests.

All food and beverage revenues are subject to a
21% Service Charge. Prices are per person, unless otherwise
specified, and subject to change.



Desserts

Choice of One

Dark Cacao Mousse Cake
Infused with Kirsch Griottines
Crème Anglaise

Crème Brulée
Choice of: Traditional, Chocolate, Vanilla,
Banana or Lemongrass

Chocolate Addiction
Flourless Chocolate Truffle Cake
Chocolate Ice Cream
Chocolate Sauce

All About Mousse
One Choice of: Coconut, Passion Fruit,
Raspberry, Chocolate,
White Chocolate, Mango, Guava,
Hazelnut, Pistachio
Served in a Crispy Caramel Cup

White Chocolate Cheesecake
Tropical Fruit Salsa
Mango Sorbet

Gingersnap Crusted Pumpkin Cheese Cake
Vanilla Bean Whipped Cream

Tropical Fruit Compote
French Vanilla Bean Ice Cream
Served in a Crispy Coconut Basket

Key Lime Tart
Vanilla Whipped Cream and Fruit Coulis

Coconut Tres Leches
Three Milk Cake with Vanilla Bean Meringue

Thai Rice Pudding
Flavored with Lemon-Grass, Coconut, Island Spices



Vegetable Seasonal Accompaniments

Choice of One

Sautéed Asparagus

Wok Fried Asian Vegetables

Sautéed Artichokes
and Baby Carrots

Stuffed Tomato with
Mushroom Ragout

Sautéed Zucchini
and Shiitake Mushrooms

Roasted Sweet Bell Pepper
and Sweet Corn

Cruzan Honey Glaze Parsnips
and Baby Carrots

Chef's Selection Sautéed
Seasonal Vegetables

Grilled Seasonal Vegetables
Drizzled with Balsamic Glaze

Orange Balsamic Vinegar and
Pecan Braised Root Vegetables

Julienne of Vegetable Ratauille



Potato and Gratin Seasonal Accompaniments

Choice of One

Sautéed Baby Red Bliss Potatoes with
Pancetta Bacon, Onion and Rosemary

Wild Mushroom Risotto with
Fontina Cheese and Herb Cake

Cajun Scalloped Potatoes with
Heavy Cream and Garlic

Yukon Gold Potato Pureed with
Vermont Cheddar

Soft Polenta
with Coconut and Lemon Grass

Island Sweet Potato Raisin Stuffing

Double Baked Red Bliss Potatoes

Caribbean Sweet Potatoes Purée

Wasabi Mashed Potatoes

Garlic Mashed Potatoes



Dinner Buffet



The Grand Caneel

Salad and Cheese Station

Assorted Cheese Platter with Fruit
and Berries and Crackers

Mixed Organic Green Salad with Tomato Wedges,
Toasted Walnuts Citrus Balsamic Dressing

Garlic and Rosemary Roasted Bell Peppers, Zucchini, Onion,
and Eggplant Drizzled with Sun-Dried Tomato Pesto and Goat Cheese

Platter of Prosciutto, Salami and Smoked Beef

Seafood Station

Hot Crab, Scotch Bonnet and Jack Cheese Dip,
Tri Color Tortilla Chips

Passion Rum Glazed Seafood Brochettes,
Pineapple Cilantro Relish

Green Mussels, Black Tiger Shrimp,
Jerk Spiced Rare Tuna, West Indian Curried Scallops,
Cruzan Rum Cured Salmon,
Cranberry Horseradish Sauce
and Creole cocktail sauce

Tapas Station

Vegetable Crudités,
Greek Country Olives, Hummus,
Grilled Pita Bread

Curried Chicken Turnovers,
Mango-Papaya Chutney

Asian BBQ Pork Loin with
Sweet Potato Biscuits

*Pasta Station**

Cheese Tortellini, Sweet Bell Peppers,
Baby Artichokes, Sliced Mushrooms,
Asparagus and Light Parmesan,
Chablis Sauce

Penne Pasta Pomodoro Tossed with
Grilled Chicken Breast,
Shiitake Mushrooms,
Roma Tomatoes, Baby Spinach and
Caribbean Pesto Sauce

Dessert Table

Macadamia Nut Chocolate Cake in a Coconut Emulsion
Pineapple Ginger Pot De Creme with Tamarind-Anglaise Sauce
Assorted Mini Pastries

\$96.00 per Person

*Indicates that a chef is required to attend the station,
\$120 Chef Fee per station will apply.

The Grand Caneel Dinner Buffet Minimum is Attendance of 30 Guests.
All food and beverage revenues are subject to a
21% Service Charge. Prices are per person, unless otherwise
specified, and subject to change.



Caribe-Latino Flavors

Salads

New World Chips
Chopped Guacamole

Organic Mixed Greens with Cucumber, Tomato,
Sweet Basil and Crispy Fried Bread

Fusilli Pasta Salad with Raisins, Roasted Pecans,
Grilled Zucchini and Portobello Mushrooms

Salad of Jerked Chicken, Citrus Wedges,
Mango Grapefruit Dressing

Shrimp Escabèche,
Creole Cocktail Sauce

Entrees

Chef's Selection of Seasonal Vegetables

Grilled Corn on the Cob

Cajun Spiced Sweet Potato Wedges

Pepper Jack and Black Bean Pastelitos

Hot Fried Caribe Latin Chicken Wings
Lime Mustard Sauce

Cruzan Rum and Molasses BBQ Chicken and Baby Back Ribs

Blackened Island Red Snapper
Mango-Pineapple Salsa

Ginger-Cilantro Grilled Black Tiger Shrimp
Served with Charred Pineapple Chili Sauce



The Pastry Chef's Dessert Selection

Cashew Caramel Tart

Key Lime Pie

Chocolate Banana Rum Tart

Tropical Mango Mousse

Freshly Brewed Caneel Blend Coffee
(Regular or Decaffeinated)
Selection of Herbal and Black Teas

\$98 per Person

Minimum Caribe-Latino Flavors Buffet
Service Attendance of 30 Guests.
All food and beverage revenues are subject
to a 21% Service Charge. Prices are
per person, unless otherwise
specified, and subject to change.



Island Fest

Salads

Josephine's Garden Mixed Greens,
Choice of Dressing

Conch Salad with Sweet Bell Peppers, Tomato
Citrus-Guava Dressing

Charred Pineapple Salad,
Tossed with Cucumber,
Cherry Tomato
& Plantain Chips

Sweet Potato Salad,
Red Onion, Grated Egg and
Applewood Smoked Bacon

Black Bean and Roasted Corn Salad,
Crispy Fried Bread

Soups

Vegetable Callaloo Soup
- or -
Cruzan Rum and Mango Gazpacho

Entrées

Chef's Selection Garden Vegetables

Grilled Chickpeas and Tofu Fritters
with Pineapple Chili Sauce

Island Pigeon Peas
and Rice Pilaf

Carnival Chicken
(Baked Chicken with Cheddar Cheese)
with Tropical Fruit Salad

Foxy's Pale Ale and Molasses
Glazed Pork Loin

North Shore Catch of the Day,
Lime Mustard Dressing

West Indian Curried Beef with
Light Coconut Cream

Plantation Sweets

Island Bread Pudding with
Cruzan Rum Chocolate Custard Sauce

Coconut Flan,
Seasonal Tropical Fruit Trifle

Key Lime Pie

Caneel Bay Signature Coconut Macarons
and Palmiers

Freshly Brewed Caneel Blend Coffee
(Regular or Decaffeinated)
Selection of Herbal and Black Teas

\$92 per Person

Minimum Island Zest Buffet
Service Attendance of 30 Guests.
All food and beverage revenues are subject
to a 21% Service Charge. Prices are
per person, unless otherwise
specified, and subject to change.

The Carnival Feast

Salads

Organic Mixed Greens with Citrus,
Shaved Fennel, Cucumber
and Grapefruit Vinaigrette

Roasted Artichokes with Garlic,
Rosemary and Avocado Oil

Tomato, Scallion and
Bermuda Onion Salsa,
Garlic Crostini

Grilled Vegetables with Italian Cured
Meats Antipasto Platter

Warm Cruzan Rum Salmon Dip
Accompanied with Bagel Chips

Garlic Teriyaki Tataki of Ahi Tuna with Mint
and Cucumber Salad

Entrees

Curried Chicken Turnovers
Mango-Papaya Chutney

Beef Hanger Steak
Rubbed with Ginger and Molasses BBQ Glaze

Cornmeal and Cumin Crusted Mahi Mahi Filet
Served with Island Tartar Sauce

Crisp West Indian Petite Crab Cake
with Curry Old Bay Remoulade Sauce

West Indian Paella Skillet
Antillean Flavored Rice Simmered with Shrimp, Scallops, Mussels,
Chorizo Sausage, Chicken and Caribbean Catch of the Day

A Centerpiece of Fire Roasted Tomato Bread
and Assorted Rolls
Lemon Olive Oil and Butter

Sweet Indulgences

Seasonal Berries with
Poppy Seed Angel Food Cake
in a Cruzan Rum Sabayon
and a Rum Anglaise

German Chocolate Terrine Drizzled
in a Coconut Sauce

Sweet Crusted Pecan Pie
with Light Caramel Sauce

Warm Scones & Orange Madeleines
French Vanilla Chantilly & Fruit Preserves

Assorted French Pastries

Freshly Brewed Caneel Blend Coffee
(Regular or Decaffeinated)
Selection of Herbal and Black Teas

\$110 per Person

Minimum Carnival Feast Buffet
Service Attendance of 30 Guests.

Our Signature Presentation is served "Family Style";
may also be presented as a Buffet

All food and beverage revenues are subject
to a 21% Service Charge. Prices are
per person, unless otherwise
specified, and subject to change.

Plush Sunset Buffet

Salads

Tri Color Corn Tortilla Chips,
Guacamole, Caribbean Salsa and
Calypso Hummus Dip

Organic Mixed Greens with Citrus,
Shaved Fennel, Cucumber and
Champagne Grapefruit Vinaigrette

Fusilli Pasta Salad tossed with
Grilled Chicken, English Peas,
Grated Pepper Jack Cheese
and Sun-dried Tomatoes

Roasted Vegetable Salad,
Citrus Olive Oil, Marinated Feta Cheese
and Kalamata Olives

Red Bliss Potato Salad with
Eggs and Crispy Bacon

Marinated Mussels with Tomatoes,
Peppers and Tabbouleh

Entrees

Thyme and Lemon Roasted Seasonal Vegetables

Corn on the Cob with Local Spicy Butter

Baked Idaho Potatoes, Sour Cream, Chives,
Cheddar Cheese, Bacon

Whipped Butter Truffle Macaroni and Cheese
Guava Glazed Chicken Breast
Served with Roasted Pumpkin-Ginger Molasses

Cracked Pepper Crusted Tenderloin of Beef
Guava Hollandaise

Creole BBQ Black Tiger Shrimp

Grilled North Shore Catch of the Day
Topped with Cilantro-Lobster Salsa



Desserts

Deep Dish Apple Crisp with Vanilla Ice Cream
Chef's Selection of Flans, Tropical Fruit Tarts
and Exotic Mousses

\$102 per Person

Minimum Plush Sunset Buffet
Service Attendance of 30 Guests.
All food and beverage revenues are subject
to a 21% Service Charge. Prices are
per person, unless otherwise
specified, and subject to change.

Additional Enhancements for All Dinner Buffet

Choice of Optional Entrée Enhancements:

Grilled Jamaican Jerk Spiced
Lamb Chop
\$27.00 per Person

Grilled Ginger BBQ
Beef Tenderloin
\$27.00 per Person

Coconut Jumbo Black
Tiger Shrimp with
Mango Chili Sauce
\$27.00 per Person

Tamarind Balsamic
Glazed Lollipop
Lamb Chops
Confiture of Sweet Red Onion
\$27 per Person

Hot Fried Caribe-Latino
Chicken Wings
Lime Mustard Sauce
\$12 per Person

Oriental Stir Fried
Pacific Clams
Shiitake Mushrooms,
Leeks and Baby Corn
\$15 per Person

Caribbean Spiny Lobster Tail
Garlic Cilantro Butter
\$69 per Person
(One per Person)

Classic Roasted
Prime Rib of Beef
Served with
Yorkshire Pudding
\$26 per Person

Beef Strip Loin Rubbed with
Caribbean Spices
Served with "Mojo de Ajo"
\$25 per Person

Honeymoon Delight Bar-B-Que Dinner

Salads

Coral Bay Organic Mixed Greens
Citrus Balsamic Vinaigrette, Grapefruit Dressing
and Spicy Ranch Dressing

Seasonal Fresh Fruit and Berries

Fusilli Pasta Salad with Kalamata Olives,
Fresh Peas, Tomato, Cheddar Cheese and Cilantro

Island Coleslaw

Caribbean Sweet Potato Salad

Cucumber, Avocado and Tomato Salad

From The Grill

Island Spice Rubbed Chicken Breast,
Ginger Molasses BBQ Sauce

Catch of The Day

Hamburgers, Veggie Burgers
Juicy BBQ Sauce

Jumbo Hot Dogs, Corn on the Cob

Seasonal Vegetables Brochettes

Focaccia Bread and Multigrain Rolls

Accompaniments

Swiss Cheddar, and American Cheeses, Tomatoes, Onions, Pickles, Lettuce,
Mayonnaise, Mustard, Ketchup, Caneel Bay's Charred Pineapple Salsa

Jumbo Cookies, Fruit Tarts and Brownies

Freshly Brewed Caneel Blend Coffee (Regular or Decaffeinated)
Selection of Herbal and Black Teas,

\$72 per Person



Hosted Bar

Charged On Consumption

House Wine \$8.50 per Glass
\$38 per Bottle

Frozen Drinks
\$9

Cordials
\$11 - \$15

Tropical Drinks
\$8.50

Premium Shelf Mixed Drinks
\$10

Call Brand Mixed Drinks
\$9

Well Brand Mixed Drinks
\$8

Fruit Punch
\$6

Virgin Frozen Drinks
\$8

Domestic Beer
\$6

Imported Beer
\$7

Non-Alcoholic Beer
\$5

Soft Drinks, Juices
\$3.50

Small Mineral Waters
\$4.50

Large Mineral Waters
\$8.00

Package Bar Selections

Three Hour Minimum

Well Brands

Gordon's, Gilbey's, J&B, Jim Beam,
Cruzan and Clipper Rum

\$35 per Person

Call Brands

Absolut, Stol, Beefeater,
Jose Cuervo Gold Tequila,
Dewar's, Johnny Walker Red, Jack Daniels, Canadian Club,
Mt. Gay, Malibu, Captain Morgan, Bacardi Silver

\$40 per Person

Premium Brands

Ketel One, Grey Goose and Belvedere,
Bombay Sapphire, Tanqueray,
Jose Cuervo, 1800 Tequila,
Chivas Regal, Glenlivet and Johnny Walker Black,
Makers Mark and Wild Turkey, Crown Royal,
Cruzan Single Barrel Rum and Prayt XO Rum

\$50 per Person

Cordials

Grand Marnier,
Bailey's Irish Crème,
Frangelico, Kahlua,
Amaretto Di Saronno,
Sambuca, Cointreau

\$40 per Person

The Three Hour per Person Package Bar Includes:
Caneel Bay Resort House Wines, imported and Domestic Beer,
Fresh Juices, Soft Drinks and Mineral Waters

Following the Three Hour per Person Package Bar,
The Price per hour will be reduced by half for each additional hour.

We will staff the appropriate number of Bartenders,
based on your event specifications.

One time fee, per Bartender: **\$75** for a three-hour Event;
\$60 for each Cashier. After three hours, the Bartender fee will be **\$37.50** per hour
and the Cashier fee will be **\$30** per hour.
One time fee of **\$125** per Bar will apply for each Private Bar Set Up.

Non Alcoholic Beverages

Freshly Brewed Regular and Decaffeinated
Caneel Blend Coffee
Assorted Herbal and Black Teas
\$3.75 per Person

By the Gallon

Fresh Honey Lemonade
\$65 per Gallon*

Lemon-Lime-Passion Fruit Punch
\$65 per Gallon*

House Made Fruit Punch
\$65 per Gallon*

Display for Self-Service and
Charged on Consumption

Individually Bottled Juices:
Fruit Punch, Apple Juice, Cranberry Juice
\$5.50 Each

Large Sparkling Water:
Perrier or San Pellegrino
\$8 Each

Small Sparkling Water:
Perrier or San Pellegrino
\$4.50 Each

Large Still Water:
Panna
\$8 Each

Small Still Water:
Dannon
\$4.50 Each

Soft Drinks:
Coke, Diet Coke, Sprite, Ginger Ale
\$3.75 Each

*Indicates that a Bartender is required to prepare beverages.
\$75 Bartender fee per bartender will apply.

Hosted Bar Service minimum is attendance of ? guests. All food and beverage revenues are subject to a 21% Service Charge. Prices are per person, unless otherwise specified, and subject to change.