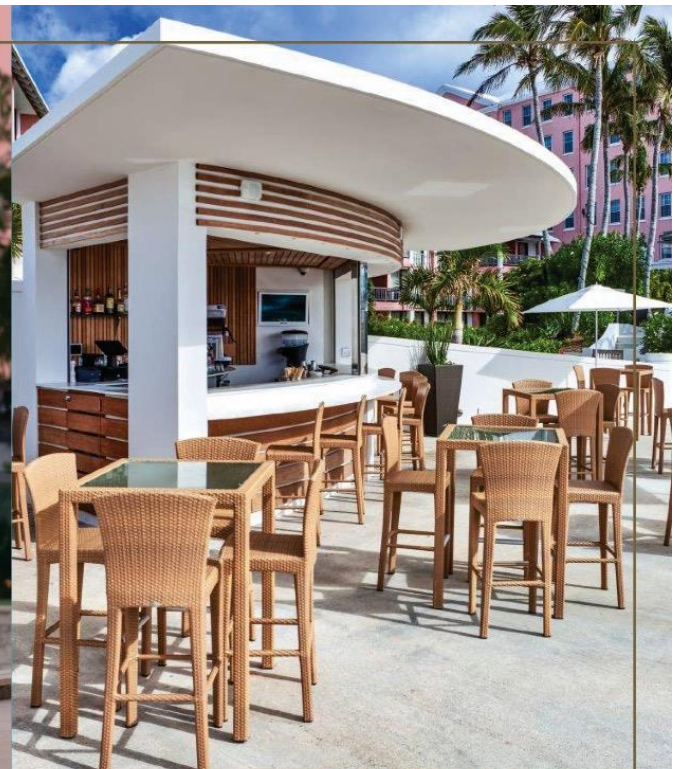


BANQUET MENU

2021/2022 Catering
Selections



HAMILTON PRINCESS

BERMUDA

HOTEL • BEACH CLUB • MARINA

BANQUET BREAKFAST MENUS

BREAKFAST BUFFET SELECTIONS

All Buffet Breakfasts Include Freshly Brewed Devil's Isle Regular & Decaffeinated Coffee
A Selection of Organic Lot 35 Teas, Orange, Apple & Cranberry Juices
Hamilton Princess & Beach Club are Proud to Serve Only Cage Free Eggs
Minimum Guarantee of 25 Guests Required for All Buffets, Unless Otherwise Noted

Princess Continental | \$34

Breakfast Pastries, Selection of Sliced Breads & Bagels, Butter, Cream Cheese, Preserves & Honey, Sliced Fruits, Melons & Berries, Bowls of Greek & Vegan Yogurts, Dried Fruits, Seeds & Nuts
No Minimum Required

Bermuda Classic | \$45

Breakfast Pastries, Butter, Preserves & Honey, Sliced Fruits, Melons & Berries, Seasonal Whole Fruit, Assorted Cereals with Whole & Skimmed Milks, Bowls of Greek & Vegan Yogurts, International Cheese & Cold Cuts, Scrambled Eggs with Cheddar Cheese & Chives, Applewood Smoked Bacon Country Sausage, Crispy Fried Potatoes, Caramelized Onions, Seasonal Vegetables

Exhale Wellness | \$46

Gluten-Free Muffins, Whole Grain Breads, Banana Bread, Butter, Preserves & Honey, Very Berry Smoothies, Apple, Carrot & Green Detox Juices, Sliced Fruits, Melons & Berries
"Kind" Energy Bars, Granola Station with Greek & Vegan Yogurts, Dried Fruits, Seeds & Nuts, Chilled Skim & Oat Milks, Scrambled Egg Whites, Sautéed Vegetables, Chicken Sausage, Turkey Bacon

Island Brunch | \$49

Breakfast Pastries, Butter, Preserves & Honey, Fresh Fruit Salad, Whipped Cream, Assorted Breakfast Cereals with Whole & Skimmed Milk, Bowls of Greek & Vegan Yogurts, Dried Fruits, Seeds & Nuts, Scrambled Eggs, Scallions, Cheddar Cheese, Sausage, Chorizo & Bermuda Onion Casserole, Applewood Smoked Bacon, Traditional Bermuda Codfish Cakes, Chicken & Waffles, Maple Syrup, Grilled Vegetable of the Day

Plated Breakfast Selections

All Plated Breakfasts Include Freshly Brewed Devil's Isle Regular & Decaffeinated Coffee
A Selection of Organic Lot 35 Teas, Orange, Apple & Cranberry Juices
Pre Set Plate of Sliced Fruits, Melons & Berries
Breakfast Pastries, Butter, Preserves & Honey

Select One (1) Entrée

Eggs Benedict

Poached Eggs, Canadian Bacon, Hollandaise Sauce, Breakfast Potatoes with Caramelized Onions & Grilled Asparagus | \$44

Or

American

Scrambled Eggs, Applewood Smoked Bacon, Pork Sausage, Breakfast Potatoes with Caramelized Onions & Grilled Tomato | \$42

Or

Bermudian

Salted Cod Fish, Steamed Potato, Hard Boiled Eggs, Avocado, Banana & Tomato Sauce | \$40

Or

Wellness

Egg White & Vegetable Frittata, Cherry Tomato Confit, Vegetable Crudité & Greek Yogurt Dip | \$38

A 17% Service Charge will be Applied to all Food & Beverage Prices. Chef Attendant Required Where Indicated for \$160 per Chef. One Chef Attendant Required for Every 50 guests, Unless Otherwise Specified

BANQUET BREAKFAST MENUS

BREAKFAST BUFFET SELECTIONS

All Buffet Breakfasts Include Freshly Brewed Devil's Isle Regular & Decaffeinated Coffee
A Selection of Organic Lot 35 Teas, Orange, Apple & Cranberry Juices
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Minimum Guarantee of 25 Guests Required for All Buffets, Unless Otherwise Noted

Breakfast on the Go | \$34

All Include - Freshly Brewed Devil's Isle Regular & Decaffeinated Coffee, A
Selection of Organic Lot 35 Teas, Greek Yogurt, Individual Fruit Juice &
Seasonal Whole Fruit

Please Select One (1)

Breakfast Wrap

Applewood Smoked Bacon, Scrambled Eggs, Sour Cream, Cheddar Cheese
Or

Salmon Croissant

House Cured Salmon, Cream Cheese, Capers

Cold Breakfast Enhancements

Selection of Bagels & Cream Cheese | **\$48 per Dozen**

Assorted Breakfast Pastries | **\$32 per Dozen**

Sliced Fruits, Melons & Berries | **\$14 per Person**

Platter of European Cold Cuts, Crackers & Mustards | **\$14 per Person**

Cold Smoked Salmon, Sliced Bermuda Onions, Capers & Chilled Egg | **\$14 per Person**

International Cheeses, Breads & Crackers | **\$12 per Person**

Berry & Yogurt Smoothies | **\$7 per Person**

Chilled Hard Boiled Eggs | **\$5 per Person**

Hot Breakfast Enhancements

Eggs Benedict, Canadian Bacon, Hollandaise | **\$10 per Person**

Codfish Cakes | **\$9 per Person**

Scrambled Eggs, Chives & Cheddar Cheese | **\$8 per Person**

Smoked Applewood Bacon | **\$8 per Person**

Pork Sausage | **\$8 per Person**

Chicken Sausage | **\$8 per Person**

Slow Cooked Oats, Almonds, Raisins, Cinnamon, Brown Sugar,

Maple Syrup & Honey | **\$8 per Person**

Grilled Tomatoes with Herbs | **\$5 per Person**

Sautéed Mushrooms | **\$5 per Person**

Cinnamon French Toast & Maple Syrup | **\$7 per Person**

Buttermilk Pancakes & Maple Syrup | **\$7 per Person**

Breakfast Buffet Enhancements

All Pricing is Based per Person

Chef Attendants Required at \$160 for Every 50 Guests
Unless Otherwise Noted

Minimum Guarantee of 25 Guests Required

House Cured & Cold Smoked Salmon | **\$18**

Pickled Onion, Capers, Cream Cheese,

Lemon & Chopped Egg

Assorted Bagels with Toaster

Made to Order Eggs & Omelets | **\$15**

Smoked Salmon, Bacon, Ham, Chives, Onions, Tri-Colored
Peppers, Mushrooms, Cheddar Cheese

Traditional Codfish & Potatoes | **\$15**

Salted Cod Fish with Boiled Eggs, Potatoes, Avocado,

Banana & Tomato Sauce

**A Chef is not Required*

Ham Carving Station | **\$14**

Carved Honey & Mustard Glazed Ham

Baked Beans, Buttermilk Biscuit & Grilled Pineapple Salsa

Muesli Bar | **\$12**

Gluten Free Oats, Almonds, Walnuts, Raisins, Chia Seeds,

Sunflower Seeds, Mixed Berries, Dried Mango,

Papaya, Apricot, Banana Chips, Fresh Fruits

Greek & Vegan Yogurts

**A Chef is not Required*

Waffle Station | **\$10**

Whipped Cream, Seasonal Berries, Toasted Nuts,

Chocolate Chips

Warm Maple Syrup

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BANQUET LUNCH MENUS

LUNCH BUFFET SELECTIONS

All Lunch Menus Include Freshly Brewed Devil's Isle Regular & Decaffeinated Coffee & A Selection of Organic Lot 35 Teas
Minimum Guarantee of 25 Guests Required for All Buffets

Mediterranean | \$60

Vegetable Minestrone, Toasted Garlic Bread

Greek Salad, Lettuce, Kalamata Olives, Peppers, Cucumber, Feta Cheese
Mediterranean Chopped Salad, Goat Cheese
Tomato & Onion Panzanella Salad, Balsamic Dressing
Three Bean Quinoa Salad

Lemon Herb Chicken, Tzatziki Sauce
Pan Seared Grouper, White Wine, Tomato, Basil Sauce
Rigatoni, Grilled Linguica Sausages, Wild Mushrooms
Sun-Dried Tomato & Basil Rice, Parmesan Cheese
Oven Roasted Ratatouille

Lemon Tart
Tiramisu
Orange Vanilla Flan
Olive Oil Madeleine

European | \$59

Leek & Potato Soup, Crispy Pancetta

Tossed Romaine Salad, Croutons, Caesar Dressing, Parmesan Cheese
Green Asparagus & Tomato Confit Salad, Tapenade Dressing
Roasted Beetroot Salad, Arugula, Feta Cheese

Pan Seared Salmon, Roma Tomato Salsa
Baked Chicken Piri-Piri
Vegetable Lasagna
Saffron Rice
Seasonal Vegetables

Black Forrest Cake
Apple Tatin
Sticky Toffee Pudding
Orange Vanilla Flan

Flavors of the East | \$58

Sweet & Sour Vegetable Soup

Asian Chopped Salad, Soy Ginger Dressing
Cucumber & Bell Pepper Salad, Sesame Seeds, Cilantro, Sesame Vinaigrette
Glass Noodle Salad with Baby Shrimp & Sweet Thai Chili Sauce
Cabbage Slaw, Ginger, Coriander & Alfalfa Sprouts

Chinese BBQ Pork
Mongolian Beef & Broccoli
Teriyaki Salmon, Sesame Pak-Choy, Oyster Glaze
Steamed Buns
Wok Tossed Vegetables
Chinese Egg Fried Rice

Matcha Tart
Leche Flan
Lemon Pound Cake
Coconut Mango Pudding

Bermudian | \$55

Fish Chowder, Goslings Rum & Sherry Peppers Sauce

Mixed Garden Greens, Seasonal Vegetables, House Dressings
Wadson's Kale & Roasted Pumpkin Salad
Creamy Citrus Coleslaw
Chilled Potato Salad

Sautéed Catch of the Day, Lemon Butter Sauce
Baked Jerk Chicken, Charred Pineapple Salsa
Traditional Peas and Rice
Mac & Cheese
Market Vegetables

Bermuda Rum Cake
Key Lime Pie
Pineapple Coconut Cake
Guava Cheesecake
Pound Cake

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BANQUET LUNCH MENUS

LUNCH BUFFET SELECTIONS

All Lunch Menus Include Freshly Brewed Devil's Isle Regular & Decaffeinated Coffee & A Selection of Organic Lot 35 Teas
Minimum Guarantee of 25 Guests Required for All Buffets

Deli Stand | \$49

Chefs Seasonal Soup

Mixed Greens, Seasonal Vegetables & House Dressings
Smoked Salmon, Caper & Tomato Salad
Penne Pasta, Sun-Dried Tomato, Olives, Arugula, Feta Cheese

Specialty Cured Deli Meats,
Platters of Roasted Beef & Turkey
Swiss, Aged Cheddar & Gouda Cheeses
Crisp Lettuce, Sliced Tomatoes, Red Onions
Mayo, Horseradish & Deli Mustards
Assortment of Bread Rolls

Bermuda Rum Cake
Assorted Cup Cakes
Chocolate Tart

No Minimum Required

Gourmet Market | \$56

A Mélange of Petite Greens, Strawberries, Creamy Balsamic Vinaigrette
Pasta with Sun-Dried Tomatoes, Olives & Feta, Oregano Vinaigrette

Italian Prosciutto with Lettuce, Tomato, Mango Chutney Aioli & Pecorino
Cheese on Baguette
Smoked Ham & Swiss Cheese with Lettuce & Butter on Ciabatta Bread
Roasted Chicken Club with Lettuce, Tomato, Bacon, Sharp Cheddar Cheese &
Mayonnaise on a Sesame Seed Bun
Roasted Beef with Onion Marmalade, Pickles & Mustard Aioli on a Bermuda
Johnny Bun
Chilled Wok Tossed Vegetable Wrap with Ginger Drizzle

Warm Fish Sandwich, Chipotle Tartar on Raisin Bread
Potato Chips & Pretzels

Chocolate Brownie
Blondie
Mango & Passionfruit Mousse
Croissant Bread Pudding



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BANQUET LUNCH MENUS

DESIGN YOUR OWN LUNCH BUFFET

One Soup, Three Salads, Two Entrees, Two Accompaniments & Four Desserts | **\$59**

Add an Additional Salad, Entrée & Accompaniment for an Additional | **\$10**

Minimum Guarantee of 25 Guests Required for All Buffets

SOUP

Roasted Pumpkin Soup, Cream, Pumpkin Seeds
Bermuda Carrot & Tomato Bisque
Princess Fish Chowder, Goslings Rum & Sherry Peppers Sauce
Leek & Potato Soup, with Crisp Pancetta
Creamy Corn & Clam Chowder, Bacon Lardons
Vegetable Minestrone

SALAD

Bermuda Potato Salad with Carrots & Green Peas
Pumpkin & Cabbage Slaw
Caesar Salad, Parmesan Cheese, Watermelon Dressing
Macaroni Pasta Salad with Grilled Vegetables
Mixed Greens Salad with Strawberries, Balsamic Dressing
Tree Ripened Citrus Fruit Salad
Grilled Mediterranean Vegetables & Herbs
Vegetable Couscous Salad, Basil Pesto

POULTRY

Roasted Chicken, BBQ Sauce
Lemon & Herb Chicken, Tzatziki Sauce
Jerk Dusted Chicken, Sweet Peppers
Peri-Peri Chicken
"Hunter" Chicken, Mushroom Sauce

SEAFOOD

Fish of the Day, Lemon Butter Sauce
Steamed Fish, Ginger Glaze
Tomato Curry Stew, Bermuda Seafood
Teriyaki Glazed Salmon

MEAT

Beef Stroganoff, Sour Cream Gherkins
Roasted Striploin of Beef, Merlot Jus
Grilled Flank Steak, Chimichurri Sauce
Roasted Pork Loin, Honey Mustard Sauce
Pork Belly, Dark Beer Sauce

ACCOMPANIMENTS

Seasonal Market Vegetables
Charred Lemon Broccoli
Honey Glazed Bermuda Carrots
Mashed Potatoes, Golden Garlic
Roasted Bermuda Reds, Rosemary
Potato, Carrot & Chorizo Casserole
Bermuda Macaroni & Cheese
Peas & Rice
Spanish Rice

DESSERTS

Lemon Tart
Chocolate Tart
Bermuda Rum Cake
Rosemary Apple Crumble
Pineapple Upside-Down Cake
Mini Cup Cakes
Mango & Passionfruit Mousse
Croissant Bread Pudding
Chocolate Brownie
Key Lime Pie
Pound Cake
Fruit Skewers

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BANQUET LUNCH MENUS

LUNCH ON THE GO | \$46

All Include — Chocolate Chip Cookie, Whole Fruit, Potato Chips, Juice, Soda or Water, Condiments & Cutlery
One Salad & One Sandwich

SALAD

Traditional Caesar Salad, Croutons & Parmesan Cheese
Roasted Vegetable Quinoa Salad, Blue Cheese
Pasta Salad, Sun-Dried Tomato, Pecorino Cheese
Bermuda Potato Salad, Carrot & Peas
Traditional Greek Salad

SANDWICH

Grilled Chicken Caesar Wrap
Ham & Swiss Cheese, Butter, Baguette
Smoked Turkey Breast, Cranberry Mayo, Sour Dough Bread
Smoked Salmon, Arugula, Pickled Onion, Cream Cheese, Baguette
Roasted Beef, Arugula, Dill Pickle, Creamy Horseradish & Onion
Jam, Herb Focaccia
Halloumi & Roasted Pepper Wrap, Onion, Cucumber, Hummus &
Mint Chutney
Grilled Mixed Vegetable Wrap, Pesto Aioli

PLATED LUNCH

SOUP | \$14

Bermuda Fish Chowder, Goslings Rum & Sherry Peppers Sauce
Roasted Pumpkin Soup, Cream, Pumpkin Seeds
Leek & Potato Soup, Crisp Pancetta
Vegetable Minestrone, Parmesan, Focaccia Croutons
Seasonal Vegetable

SALAD | \$18

Romaine Salad, Olive Tapenade Crouton, Parmesan Cheese,
Caesar Dressing
Baby Greens, Cucumber, Carrot, Creamy Citrus Vinaigrette
Avocado & Goats Cheese, Charred Carrots, Walnuts, Arugula,
Orange Vinaigrette
Roasted Salmon, Brown Rice, Quinoa, Mint, Pepper, Soy Edamame
Caprese Salad, Arugula, Aged Balsamic Vinaigrette

MEAT

Banquet Lunch Menus
Herb Roasted Lamb Chops, Sun-Dried Tomato Polenta,
Herb Jus & Asparagus | \$48
Braised Boneless Short Ribs, Cheesy Grits, Roasted Carrots | \$46
Grilled Beef Tenderloin Filet, Herb Mashed Potato, Merlot Jus,
Seasonal Vegetables | \$46
Honey Mustard Glazed Pork Tenderloin, Roasted Potatoes, Root
Vegetable Ragout | \$38

FISH

Pan Seared Salmon Filet, Olive Tapenade Mashed Potato,
Steamed Broccoli, Caper Butter Sauce | \$46
Grilled Lemon Sea Bass, Orzo Pasta Caponata, Haricot Verts, Salsa Verde | \$46
Pan-Seared Snapper Filet, Roasted Potato Wedges, Braised Kale, Peperonata
Sauce | \$43

POULTRY

Rotisserie Style Chicken Breast, Mushroom Ragout, Lemon Broccoli,
Pumpkin & Onion Mashers | \$38
Grilled Lemon & Herb Chicken Breast, Lentil & Vegetable Ragout,
Steamed Haricot Verts | \$38

VEGETARIAN | \$28

Penne Pasta with Grilled Eggplant, Cherry Tomatoes, Fresh Basil
Meatless Kebab, Pita Bread, Cilantro Tzatziki, Tomato & Onion Salad
Mixed Vegetable Curry, Mango Chutney, Basmati Rice, Papadum, Raita

DESSERT | \$15

Cheesecake, Compressed Strawberries, White Chocolate Ganache
Rum Cake, Vanilla Cream & Banana Compote
Blueberry Tart, Lemon Curd, Berry Sauce
Tiramisu Parfait, Mascarpone Cream, Espresso
Chocolate Tart, Hazelnut Cream, Ganache

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BANQUET DINNER MENUS

DINNER BUFFETS

All Dinners Include Freshly Brewed Devil's Isle Regular & Decaffeinated Coffee, A Selection of Organic Lot 35 Teas, Bread Rolls & Creamy Butter
Minimum Guarantee of 25 Guests Required for All Buffets

European | \$110

Potato & Leek Soup, Crispy Bacon

Baby Spinach Salad, Feta, Balsamic Vinaigrette
Chick Pea, Cilantro & Grilled Fennel Salad
Orecchiette, Marinated Peppers, Basil Pesto
Potato, Olives, Sun-dried Tomato Salad, Saffron Dressing

Hand Carved Roasted Leg of Lamb, Mint Pan Jus
Pan Seared Snapper Fillets, Lemon Caper Sauce
Grilled Chicken, Crushed Tomato & Olive Tapenade
Roasted Potatoes with Garlic & Rosemary
Spanish Rice
Grilled Marinated Vegetables, Pesto

Black Forrest Cake
Apple Tatin
Berry Crumble
Pear Financier Tart
Assorted Macarons
Orange Vanilla Flan

Island Cookout | \$120

Bermuda Fish Chowder, Goslings Black Rum & Sherry Peppers Sauce

Baby Greens with Buttermilk Ranch Dressing
Grilled Vegetable Orzo Salad, Basil Pesto
Tomato & Cucumber Salad, Herb Vinaigrette
Crisp Pumpkin Cole Slaw

Grilled Flank Steak, Chimichurri Sauce
BBQ Chicken Drumsticks
Grilled "Catch of the Day", Lemon
Smoked Pork Ribs
Slow Cooked Chorizo & Pineapple Rice
Baked Baby Reds, Garlic Butter
Grilled Seasonal Vegetables
Enhance With Grilled Maine Lobster Tails \$30

Chocolate "PB & J" Brownie
Berry Shortcake
Coconut Cake
Fruit Tarts
Cheesecake
Cookie Display

Harbour Nights | \$105

Bermuda Tomato & Carrot Soup

Garden Greens with Mango Vinaigrette
Tomato, Cucumber & Onion Salad, Herb Vinaigrette
Bermuda Potato Salad with Peas and Carrots
Creamy Pumpkin Coleslaw
Pasta Salad with Sun-Dried Tomato & Feta

Roasted Strip Loin of Beef, Mushroom Gravy
Jerk Chicken, Grilled Citrus Wedges
Pan Seared Wahoo, Gombay Butter

Baked Chorizo & Potato Casserole
Seasoned Rice
Farmer's Market Vegetables

Carrot Cake
Cheesecake
Chocolate Ganache Cake
Coconut Mousse
Banana Rum Cake
Red Velvet Cup Cakes

Latin American Buffet | \$130

Conch Fritters, Chili Mango Sauce
Mojito Shrimp, Citrus Wasabi Aioli
Mixed Tender Greens, Oranges, Toasted Pine Nuts, Goat's Cheese,
Raisins, Tahini Vinaigrette
Kale, Black Bean, Cucumber, Spicy Pumpkin Seeds, Queso Fresco,
Creamy Ranch Dressing

Bermuda Ceviche
Jalapeno, Grapefruit Dressing, Coconut Dressing
Red Onion, Coriander, Lime Wedges & Guacamole

Grilled Mahi Mahi
Chicken Tinga
BBQ Beef Brisket
Achiote Glazed Pork loin

Guacamole, Pickled Cabbage, Cilantro, Pico de Gallo,
Black Bean Salsa, Limes
Corn & Four Tortillas
Roasted Cauliflower Marinated with Chipotle
Garlic Smashed Potatoes
Rice & Beans

Mexican Chocolate Pot de Creme
Sticky Toffee Cake
Pound Cake
Vanilla Flan
Chocolate Eaton Mess
Cookie Display

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BANQUET DINNER MENUS

PLATED DINNERS

Soups | \$15

Leek & Potato Soup, with Crispy Bacon
Lobster Bisque, Chives, Crème Fraîche
Bermuda Fish Chowder, Goslings Black Rum & Sherry Peppers Sauce
Roasted Pumpkin Soup, Cream, Pumpkin Seeds
Minestrone Soup, Parmesan, Focaccia Croutons
Chicken Vegetable Consommé
Chilled Cantaloupe Soup

Appetizers | \$21

COLD

Sear Tuna Carpaccio, Crab Salad, Avocado Mousse
House Cured Salmon, Rye Toast, Chive Crème Fraîche
Pepper Crusted Beef Carpaccio, Arugula, Parmesan Confetti
Grilled Portobello Mushroom, Arugula, Feta

HOT

Goat Cheese & Apple Tartlet, Walnuts, Raspberry Vinaigrette
Kale & Ricotta Ravioli, Roma Tomato Coulis, Pine Nuts, Chive Oil
Sear Duck Breast, Succotash, Pickled Apple, Cranberry Jus
Sear Sea Scallops, Grilled Asparagus, Lobster Bisque
Bermuda Fishcake, Curried Apple & Mango Salad
Grilled Octopus, Cauliflower Puree, Kalamata Olive Salsa

Salads | \$18

Caesar Salad, Broken Olive Tapenade Croutons, Shaved Asiago
Roasted Baby Beets, Frisée, Grapefruit, Candied Walnuts, Labneh
Mixed Salad leaves, Radishes, Picked Red Onion, Balsamic Vinaigrette
Hearts of Romaine, Prosciutto, Cherry Tomatoes, French Vinaigrette
Grilled Artichoke, Arugula, Goat Cheese, Pecans
Kale, Almond, Raisins, Feta, Creamy Parmesan Dressing
Burrata & Tomato Salad, Arugula, Balsamic Glaze

Seafood

Pan-Seared Branzino, Saffron Risotto, Steamed Green Beans | \$48
Grilled Jumbo Shrimp, Scallion Orzo Pasta, Lemon Asparagus, Lobster Bisque | \$46
Pan-Seared Lemon & Herb Snapper, Vegetable Succotash, Roasted Potatoes | \$45
Sear Salmon Fillet, Teriyaki Glaze, Ginger Risotto, Bok Choy, Lemon Butter Sauce | \$47
Grilled Beef Fillet & Jumbo Shrimp, Pumpkin Mashed Potatoes & Seasonal Vegetables, Truffle Jus | \$56

Meat

Grilled Angus Beef Tenderloin, Garlic Mashed Potatoes, Seasonal Vegetables, Truffle Jus | \$52
Braised Boneless Beef Short Ribs, Crushed New Potatoes, Roasted Bermuda Carrots, Natural Jus | \$48
Roasted Garlic Pork Tenderloin, Cauliflower Puree, Dark & Stormy Pearl Onion Jus | \$38
Grilled Rack of Lamb, Risotto, Seasonal Vegetables, Mint Jus | \$49
Roasted Breast of Chicken, Garlic & Mascarpone Mashed Potato, Forest Mushroom Ragout | \$42
Duck Leg Confit, Sweet Potato Puree, Braised Cabbage, Green Beans, Caramelized Orange, Port Wine Sauce | \$46

Vegetarian | \$32

Paneer Curry, Mango Chutney, Basmati Rice, Poppadum & Raita
Fregola, Slow Roasted Cherry Tomatoes, Artichokes, Goat Cheese, Italian Style Salsa Verde
Roasted Jerk Cauliflower Steak, Persian Jeweled Rice with Raisins, Toasted Almonds & Cilantro
Kale & Ricotta Ravioli, Smoked Roma Tomato Bisque,
Shaved Parmesan, Truffle Oil
Impossible Meat Kebab, Grilled Pita, Yogurt, Mango Salsa

Intermezzo | \$9

Mango Sorbet, Sour Apple
Rose Champagne Sorbet, Lemon Syrup
Banquet Dinner Menus
Raspberry Sorbet, Candied Orange
Lemon Sorbet, Limoncello

Desserts | \$16

Chocolate Banana Rum Cake, Pineapple Compote, White Chocolate Ganache
Lemon Tart, Yogurt Cream, Meringue, Honey Syrup
Mango Cheesecake, Tropical Salsa, Tahitian Chantilly
Almond Vanilla Tart Tatin, Anglaise, Almond Brittle
Spiced Chocolate Flan, Espresso, Vanilla Ice Cream

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BANQUET BREAK MENUS

Coffee Break Enhancements

Freshly Brewed Devil's Isle Regular & Decaffeinated Coffee &
A Selection of Organic Lot 35 Teas | **\$14 per Person**
Chilled Fruit Juices — Options Include Orange, Apple, Grapefruit, Tomato,
V8, Pineapple & Cranberry | **\$90 per Gallon**
Freshly Brewed Iced Tea, Sweet or Unsweetened \$95 per Gallon
Individually Bottled Still & Sparkling Water | **\$6 Each**
An Assortment of Regular, Diet & Caffeine-Free Soft Drinks | **\$5 Each**

Sliced Fruits, Melons & Berries | **\$14 per Person**
Double Fudge Brownies & Chocolate Chunk Blondie's | **\$12 per Person**
Raisin and Plain Scones, Devon Cream, Preserves | **\$12 per Person**
Assorted Mini Cupcakes | **\$12 per Person**

Assorted Freshly Baked Cookies | **\$9 per Person**
Individual Bags of Popcorn, Pretzels & Potato Chips | **\$8 per Person**
Seasonal Whole Fruits | **\$6 per Piece**
Assorted Kind Bars | **\$6 Each**

Themed Coffee Breaks

Coffee Breaks Include Freshly Brewed Devil's Isle Regular &
Decaffeinated Coffee & A Selection of Organic Lot 35 Teas

Energize | \$32

Berry Bowl
Build Your Own Trail Mix Bar; Selection of Nuts, Dried Fruits, Seeds,
Chocolate; Almond Milk, Honey, Banana, Hemp Seeds, Peanut
Butter Smoothie; Spinach, Cucumber, Celery, Apple, Chia Seeds,
Lemon Juice, Ginger; Mezze Platter of Cucumber, Kale, Falafel,
Tahini Hummus; Strawberry Cream Tarts; Coffee Cake

Farmers Market | \$32

Kale & Cucumber Shots; Seasonal Whole Fruit; Vegetable
Crudités & Hummus Spread; Tomato & Mozzarella Lollipops
& Pesto; Spinach & Goat Cheese Quiche; Lemon Bars;
Brownies

Cookie Monster Break | \$34

Dark Chocolate Chip & Sea Salt; Oatmeal & Raisin; White
Chocolate & Macadamia Nut; Sugar & Coconut Macaroons
Whole, Soy & Oat Milks

The Duchess | \$36

Smoked Wahoo Rillette on Raisin Roll; Roasted Beef,
Horseradish Aioli, Bermuda English Muffin; Ham & Swiss
Cheese Croissants; Chia Muesli; Lemon Meringue Tarts;
French Macarons

French Patisserie Break | \$36

Open Faced Smoked Salmon Croissants; Croque Monsieur,
Smoked Ham & Swiss Cheese; Brie & Spinach Quiche;
Torched Goat Cheese & Grape Bruschetta; Clafoutis;
Lemon Madeleine

Power Booster | \$38

Carrot & Honey Juice; Cucumber & Ginger Juice; Acai
Parfait; Vegetable Crudités with Low Fat Yogurt Dip; Fruit
Skewers; Housemade Nut & Seed Granola Bar; Gluten Free
Detox Muffins

Princess Yoga Break | \$42

Celery & Apple Juice; Beetroot & Orange Juice; Basil
Charred Organic Vegetables on Multigrain Toast; Smashed
Avocado on Pita Chips, Chunky Tomato Salsa; Granola,
Fresh Berries, Yogurt; Grilled Pineapple, Honey Lime Syrup;
Soy Milk Panna Cotta

English Tea Time | \$42

Cracking Egg Salad, Arugula, Mayonnaise, Wheat Loaf
Chicken Coronations, Curried Mayonnaise, White Loaf
Roasted Beef, Horseradish Aioli, Bermuda English Muffin
Smoked Salmon, Chive Cream Cheese, Rye Blinis
Classic Cucumber Pinwheel
Passionfruit Sable; Chocolate Caramel Tart; Macarons;
Scones; Clotted Cream & Preserves

A 17% Service Charge will be Applied to all Food & Beverage Prices. Chef Attendant Required Where Indicated for \$160 per Chef. One Chef Attendant Required for Every 50 guests, Unless Otherwise Specified

BANQUET RECEPTIONS & ACTION STATIONS



COLD PASSED CANAPÉS

Prices are per Dozen, Minimum Order of 1dz per Selection

SEAFOOD

Smoked Salmon & Asparagus, Caper Remoulade \$54
Tuna Tartar, Avocado Spread, Wasabi Mustard on Toast \$51
Chilled Poached Jumbo Shrimp, Cocktail Sauce \$63
Minted Mango Crab Salad, Hot House Cucumber \$54
Shucked Oysters, Prosecco Vinaigrette \$72

MEAT

Curried Chicken & Pineapple on Pita Chip \$45
Beef Tenderloin Crostini, Horseradish Cream \$56
Beef Tartare, Crispy Chips, Horseradish \$56
Hoisin Chicken Rice Paper Roll, Peanut Sauce \$46
Prosciutto & Melon Skewers \$49

VEGETARIAN

Asian Vegetable Roll, Soy Sauce \$46
Minted Gazpacho Shooters \$40
Olive Tapenade Bruschetta Crostini \$42
Baby Mozzarella & Grape Tomato Skewers \$48
Caesar with Watermelon Croutons \$42

HOT PASSED HORS D'OEUVRES

Prices are per Dozen, Minimum Order of 1dz per Selection

SEAFOOD

Bermuda Fish Chowder Shooters \$42
Golden Fried Shrimp, Mango Chutney, Wasabi Aioli \$62
Codfish Cake, Bermuda Tomato Sauce \$49
Grilled Shrimp & Chorizo Skewers, Honey BBQ Sauce \$58
Panko Crusted & Seared Crab Cakes, Mango Aioli \$62

MEAT

Jerk Chicken Skewers, Pineapple Salsa \$46
Sweet Pepper & Beef Brochettes, Chimichurri Sauce \$62
Lamb Lollipops, Mint Jus \$58
Pulled Pork Sliders, Pickled Red Onion \$56
Duck Empanada, Tamarind Ginger Sauce \$54

VEGETARIAN

Vegetable Spring Rolls, Sweet Chili Sauce \$42
Cauliflower Bites, Korean BBQ Sauce \$44
Creamed Spinach & Feta Filo, Pesto \$46
Crispy Avocado Bites, Chipotle Aioli \$42
Southern Cornbread, Honey Chili Butter \$42

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BANQUET RECEPTIONS & ACTION STATIONS



DINNER BUFFET ENHANCEMENTS

Minimum 40 Guests

Chef Attendant Required for Every 50 Guests at \$160 per Chef
Where Indicated.

Sushi Bar | \$28

Based on 4 Pieces per Person

Assorted Sushi, Nigiri & Sashimi Rolls

Soy Sauce, Wasabi & Pickled Ginger

Chef Required

Farmers Garden | \$18

Seasonal Vegetable Crudit  & Spreads

Chickpea Hummus, Ranch Dressing, Black Olive Tapenade

Freshly Baked Breads & Crackers

Caesar Salad Bar | \$21

Crisp Hearts of Baby Romaine Lettuce

Classic Caesar Dressing

Garlic Focaccia Croutons, Shaved Parmesan Cheese

Grilled Chicken Breasts, Crispy Bacon

Poached Chilled Shrimp

Chef Required

Raw Bar on Ice | \$32

Oysters Shucked to Order

Chilled Jumbo Shrimp & Stone Crab Claws

Clams on the Half Shell, Steamed Mussels

Cocktail Sauce, Remoulade, Marie Rose Sauce, Tabasco, Fresh Lemon

Chef Required

Cheesemonger's Table | \$18

Selection of International Cheeses

Crackers, Grapes & Condiments

Ceviche | \$17

Bermuda Daily Catch

Jalapeno, Grapefruit Dressing, Coconut Dressing

Red Onion, Coriander, Lime Wedges & Guacamole

Corn Tortilla Chips

Chef Required

Poke Station | \$18

Tuna & Salmon

Steamed Sticky White Rice, Seaweed Salad, Kale, Edamame

Red Onion, Pickled Cucumber, Shredded Carrots, Jalapeno & Radishes

Soy Ginger Dressing

Taco Stand | \$21

Grilled Mahi Mahi

Chicken Al Pastor

Corn & Four Tortillas, Guacamole, Pickled Cabbage, Cilantro, Pico de

Gallo, Black Bean Salsa, Limes

Enhance With

Grilled Flank Steak | \$6

Suadero of Pork Butt | \$5

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BANQUET RECEPTIONS & ACTION STATIONS



CARVING STATION ENHANCEMENTS

Minimum 40 Guests
Chef Attendant Required for Every 50 Guests at
\$160 per Chef where Indicated

Classic Beef Wellington | \$30

Horseradish Cream, Red Wine Jus

Whole Roasted New York Strip Loin | \$26

Horseradish Cream, Mustards, Deli Rolls

Cumin Scented & Roasted Leg of Lamb | \$26

Pita Pockets, Minted Yogurt & Chili Sauce

Salmon en-Croute | \$24

Hollandaise Sauce

Baked Bermuda Catch | \$24

A Selection of Salsas, Chutneys & Lemons

Whole Roasted Suckling Pig | \$24

Beer Gravy

Honey & Pineapple Glazed Ham | \$22

Raisin Buns, Mustard Sauce

Roasted Whole Jerk Chicken | \$19

Charred Pineapple Salsa

DESSERT ENHANCEMENTS

Minimum 25 Guests
Chef Attendant Required for Every 50 Guests
at \$160 per Chef

Crepes | \$18

Strawberry, Lemon Curd, Vanilla Chantilly,
Toasted Almonds, Grand Marnier Flambé

Ginger Rum Cake | \$20

Flambé Ginger Rum Cake, Vanilla Chantilly,
Toasted Coconut, Salted Caramel, Spiced
Chocolate Sauce

BYO Ice Cream Sandwich | \$22

Housemade Vanilla, Chocolate & Dulce De
Leche Ice Cream
Chocolate Chip Cookies
Sprinkles, Coconut, Chocolate Chips

Bespoke Sundae | \$20

Assorted House Made Ice Creams
Chocolate Sauce, Caramel Sauce, Fruit
Compote, Banana Compote, Whipped Cream
Sprinkles, Toasted Almonds, Oreo Crumbs

LATE NIGHT RECEPTION STATIONS

Minimum 25 Guests
Chef Attendant Required for Every 50 Guests
at \$160 per Chef

Popcorn Stand | \$19

Freshly Popped "a la Minute" in a Popcorn Machine
Cheddar Cheese, Parmesan Cheese, Brown Butter,
Sweet Butter, Salted Caramel, Cajun, Salt,
Cinnamon, Chocolate Peanut Butter, Maple Bacon

Nachos | \$24

BBQ Pulled Chicken, Chili Con Carne &
Cajun Grilled Shrimp
Pica De Gallo, Guacamole, Black Bean Salsa, Cheese
Sauce, Sour Cream, Pickled Cabbage, Corn Chips

Slider Bar | \$28

Angus Beef, Swiss Cheese, Caramelized Onions,
Sesame Seed Bun
Fried Chicken, Spicy Mayo, Dill Pickles, Brioche Bun
Bermuda Grilled Fish, Tartar Sauce, Raisin Bun

Tenders & Fries | \$32

Crispy Chicken, Spicy Mayo
Fish Goujons, Tartare Sauce
Impossible Seekh Kebabs, Mint Yogurt Sauce
Corn Bites, Spicy Aioli
Crispy French Fries, Ketchup, Mayonnaise

Milk & Cookies | \$18

Mini Chocolate Chip Cookies, Oreos &
Chocolate Mint Cookies
Strawberry, Chocolate & Vanilla Oat Milks
Enhance by Adding Baileys, Kahlua or
Grand Marnier to Milks | \$5

Strawberry Shortcake | \$18

Build Your Own Sugar Top Shortcakes
Grand Marnier Marinated Strawberries
Vanilla Cream

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BEVERAGE MENUS

WINE LIST

CHAMPAGNE & SPARKLING

King Brut, France | **\$595**
Dom Perignon, France | **\$385**
Laurent-Perrier Cuvée Brut Rosé, France | **\$225**
Veuve Clicquot Rose, France | **\$195**
Pol Roger Brut, France | **\$170**
Veuve Clicquot 'Yellow Label' Brut, France | **\$150**
Laurent-Perrier Brut, France | **\$135**
Cava, Segura Viudas Heredad Brut, Catalonia, Spain | **\$100**
Mirabeau 'La Folie' Rose, Provence, France | **\$75**
Zardetto Prosecco, Italy | **\$60**

WHITE – CHARDONNAY

Stag's Leap Wine Cellar, 'Karia' Napa Valley, USA | **\$140**
Joseph Drouhin, Pouilly - Fuissé, Burgundy, France | **\$115**
Louis Latour, Montagny 1er Cru 'La Grande Roche' Burgundy, France | **\$110**
Bruno Rocca, 'Cadet' Piedmont, Italy | **\$110**
Sonoma - Cutrer, Russian River Ranches, Sonoma, USA | **\$100**
Tenuta Rapitala Grand Cru, Sicily, Italy | **\$95**
J Lohr, 'Riverstone' Monterey, USA | **\$75**

WHITE – SAUVIGNON BLANC

Henri Bourgeois, Pouilly-Fumé 'En Travertin' Loire Valley, France | **\$100**
Kim Crawford, Marlborough, New Zealand | **\$90**
Duckhorn Decoy, Sonoma County, USA | **\$95**
Six Sigma Ranch, 'Asbill Valley' Lake County, USA | **\$85**
Waterford Estate, Elgin, South Africa | **\$75**

BLENDS & OTHER VARIETALS

Hush Heath Estate, Skye, Kent, UK | **\$95**
Weingut Bründlmayer, Grüner Veltliner, Kamptal, Austria | **\$90**
Frescobaldi, Pomino Bianco, Tuscany, Italy | **\$85**
Saint Cosme, Cotes du Rhone Blanc, Rhone, France | **\$85**
M.Chapoutier, Viognier 'Mirabel' Rhone, France | **\$75**
Muga, Rioja Blanco, Spain | **\$70**

ROSÉ

Château D'Esclans, 'Les Clans' Provence, France | **\$140**
Clos Cibonne Cuvée Tradition, Provence, France | **\$100**
Château D'Esclans, 'Whispering Angel' Provence, France | **\$80**
AIX, Coteaux d'Aix en Provence, France | **\$70**

RED – PINOT NOIR

Flowers, Sonoma Coast, USA | **\$195**
Remoissenet, Gevrey Chambertin, Burgundy, France | **\$185**
Erath, Willamette Valley Estate, USA | **\$130**
Meiomi, Coastal California, USA | **\$110**
Butterfield, Bourgogne, Burgundy, France | **\$95**
Ritual, Casablanca Valley, Chile | **\$85**

RED – MALBEC

Alpasion, Uco Valley, Argentina | **\$100**
Guarda, Bodega Lagarde, Mendoza, Argentina | **\$90**
Fabien Jouves, Mas del Perie 'Les Escures' Cahors, France | **\$80**

RED – MERLOT

Hourglass, BlueLine Vineyard, Napa Valley, USA | **\$200**
Chateau Ste. Michelle 'Indian Wells' Columbia Valley, USA | **\$100**
Jean Luc Thunevin, 'Bad Boy' Bordeaux, France | **\$100**

RED – CABERNET SAUVIGNON

Stag's Leap Wine Cellar, 'Artemis' Napa Valley, USA | **\$195**
Heitz Wine Cellars, Napa Valley, USA | **\$190**
Beringer, 'Knights Valley' Sonoma County, USA | **\$135**
Six Sigma, 'Diamond Mine' Lake County, USA | **\$100**
Kaiken, 'Ultra' Mendoza, Argentina | **\$75**

RED – CABERNET BLENDS

Château Labegorce, Margaux, Bordeaux, France | **\$165**
Lohsa, 'Mandrone di Lohsa' Maremma Toscana, Italy | **\$110**
Penfolds, 'Max's' South Australia, Australia | **\$100**
'H' Cuvalier & Fils, Bordeaux, France | **\$80**

RED – INTERNATIONAL VARIETALS

Frescobaldi, 'Brunello di Montalcino' Tuscany, Italy | **\$200**
Masi, 'Costasera' Amarone della Valpolicella, Veneto, Italy | **\$165**
Bruno Rocca, Barbaresco, Piedmont, Italy | **\$165**
Montes, 'Purple Angel' Colchagua Valley, Chile | **\$165**
Drouhin, Fleurie, Beaujolais, France | **\$90**
Veramonte, 'Primus' Carmenera, Colchagua Valley, Chile | **\$90**
Mollydooker, 'The Boxer' South Australia, Australia | **\$90**
Super-Tuscan, 'Campaccio' Terrabianca, Tuscany, Italy | **\$90**
Weingut Josef Umathum, Blaufränkisch, Burgenland, Austria | **\$75**
Bogle, 'Old Vines' Zinfandel, Lodi Valley, USA | **\$65**

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BEVERAGE MENUS



CASH BAR PRICING

Price Based per Drink. One Bartender Required for Every 75 Guests. \$130 per Bartender for Three (3) Hours. \$40 per Hour for Every Hour Thereafter. \$130 per Cashier for Three (3) Hours. \$40 per Hour for Every Hour Thereafter.

PREMIUM PACKAGING

Cocktails | **\$11**
House Wine | **\$11**
Assorted Beer | **\$11**
Soft Drinks | **\$5**
Mineral Water | **\$5**
Juice | **\$5**

DELUXE PACKAGING

Cocktails | **\$12**
House Wine | **\$12**
Assorted Beer | **\$12**
Soft Drinks | **\$5**
Mineral Water | **\$5**
Juice | **\$5**

CONSUMPTION BAR PRICING

Price Based per Drink. One Bartender Required for Every 75 Guests. \$130 per Bartender for Three (3) Hours. \$40 per Hour for Every Hour Thereafter.

PREMIUM PACKAGING

Cocktails | **\$12**
House Wine | **\$12**
Assorted Beer | **\$10**
Soft Drinks | **\$5**
Mineral Water | **\$5**
Juice | **\$5**

DELUXE PACKAGING

Cocktails | **\$14**
House Wine | **\$13**
Assorted Beer | **\$10**
Soft Drinks | **\$5**
Mineral Water | **\$5**
Juice | **\$5**

HOSTED BAR PRICING

Price Based per Person. All Set Up & Labor Fees are Included in Pricing. Bars to Include Cocktails, House Wine, Beer, Soda & Bottled Water.

PREMIUM PRICING

One (1) Hour Premium Bar Service is \$34 per Guest.
Each Additional Hour is \$28

DELUXE PRICING

One (1) Hour Deluxe Bar Service is \$40 per Guest.
Each Additional Hour is \$32

PREMIUM LIQUOR

Finlandia Vodka
Beefeater Gin
Jim Beam Rye
Canadian Club Whisky
Johnny Walker Red Scotch
Bacardi Rum
Black Seal Rum

DELUXE LIQUOR

Grey Goose Vodka
Bombay Sapphire Gin
Crown Royal Whisky
Jack Daniels Whisky
Chivas Regal Scotch
Bacardi 8 Rum

IMPORTED BEER

Heineken
Stella
Corona
Red Stripe
Budweiser
Amstel Light
Coors Light
Becks Non-Alcoholic

ISLAND COCKTAILS - Priced per Gallon. One Gallon Contains 16 Drinks

Rum Swizzle | **\$190**
Margarita | **\$190**
Pina Colada | **\$190**
Planters Punch | **\$190**
Yellowbird | **\$190**
Fruit Punch | **\$110**

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BEVERAGE MENUS



SIGNATURE COCKTAIL ENHANCEMENTS

SANGRIA RITA

Signature Island Margarita. Topped with a Float of Merlot

Pitcher | **\$40**

Single Serving | **\$14**

TROPICAL WHITE WINE SANGRIA

Sauvignon Blanc, Mango, Citrus, Spiced Rum

Pitcher | **\$35**

Single Serving | **\$12**

BERRY RED WINE SANGRIA

Merlot, Brandy, Raspberry, Peach, Cranberry, Lemon

Pitcher | **\$35**

Single Serving | **\$12**

PRINCESS RUM SWIZZLE

Princess Black Seal & Gold Rum

Pomegranate, Grenadine, Lime, Pineapple, Orange, Angostura Bitters

Pitcher | **\$35**

Single Serving | **\$12**

KIR ROYALE

Veuve Cliquot, Crème de Cassis, Raspberry | **\$30**

BERRIES & BUBBLES

Mirabeau Sparkling Rose, Blackberries, Strawberries | **\$18**

BERMUDA OLD FASHIONED

Goslings Family Reserve Rum, Makers Mark Bourbon, Peach Bitters,

Orange | **\$18**

BELLINI

Zardetto Prosecco, Peach Liquor, Peach | **\$16**

BLOOD ORANGE MIMOSA

Zardetto Prosecco, Blood Orange Juice | **\$16**

MANGO LEMON DROP

Stoli Vodka, Mango, Lemon Elixir | **\$15**

GOMBAY COLLINS

Bacardi Pineapple Rum, Lime, Ginger Beer | **\$12**

PINEAPPLE CRUSH

Bombay Sapphire Gin, Lemon Elixir, Gombey Jam, Soda | **\$13**

CLASSIC DARK & STORMY

Goslings Black Seal Rum, Ginger Beer | **\$10**

HAMILTON PUNCH

Zero Proof

Hand Crafted with Fresh Juices, Ginger Beer | **\$7**

SPARKLING MANGO LEMONADE

Zero Proof

Fresh Sparkling Lemonade, Mango | **\$7**

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BEVERAGE MENUS

BERMUDA BAR PACKAGES

Price Based per Person. One Bartender Required for Every 75 Guests. \$130 per Bartender for Three (3) Hours. \$40 per Hour for Every Hour Thereafter.
Minimum of 25 Guests per Bar Package.

THE MOONGATE BAR

One Hour \$45 per Person / Each Additional Hour \$40 per Person

WINE

Lamarca Prosecco, Italy
Cantina Terlan, Pinot Grigio, Alto
Six Sigma Cabernet Sauvignon, USA

BEER

Heineken
Amstel Light

LIQUOR

Bacardi Silver
Goslings Black Seal
Dewars White Label
Courvoisier VS
Sauza Silver
Stolichnaya
Bombay

THE LONGTAIL BAR

One Hour \$55 per Person / Each Additional Hour \$50 per Person

WINE

Lamarca Prosecco, Italy
Pascal Jolivet Sancerre, France
Mollydooker, "The Boxer" Australia

BEER

Heineken
Amstel Light

LIQUOR

Chivas 12
Goslings Reserve
Jose Cuervo
Courvoisier VSOP
Jack Daniels
Grey Goose
Tanqueray 10

THE PARADISE BAR

One Hour \$75 per Person / Each Additional Hour \$70 per Person

WINE

Veuve Clicquot, France
Pascal Jolivet Sancerre, France
Meiomi Pinot Noir, USA

BEER

Heineken
Amstel Light

LIQUOR

Beluga Transatlantic
Courvoisier XO
Patron Silver
HP single Barrel
Makers Mark
Hendricks
Chivas 18
Grey Goose

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CATERING GUIDELINES

Hamilton Princess Hotel & Beach Club culinary offerings are designed to delight your senses with every bite. Curated using locally sourced and sustainable items in order to bring the freshest ingredients to your plate.

We take our responsibility for quality and freshness of the food served to our guests very seriously, and as such, no outsourced food may be brought into the hotel for consumption in our facilities.

To ensure your menu selections can be available, menu arrangements are to be supplied to and finalized with the event sales and services manager for review at least 30 days prior to each function. Should this deadline not be observed, we may not be able to guarantee your menu contents or other necessary arrangements.

We request that the total guaranteed number of meal covers should be provided to the event sales and services manager by noon, 3 business days in advance. In the event that a custom menu has been arranged, the guaranteed guest count is due five business days in advance. This will be considered a guarantee for which the Hamilton Princess will prepare the appropriate amount of food and beverage for your guests. You will be charged according to the guest guarantee or the actual number served, whichever is greater. If a guarantee has not been advised, the expected number or the actual number of guests in attendance will be charged. The hotel will prepare 5% above the guaranteed number up to a maximum of 20 guests

A minimum of 25 covers must be guaranteed for every food and beverage function unless otherwise noted in the Banquet Menu. A 30% surcharge will be applied to all buffet events less than 25 people. One chef attendant is required at \$160 per 50 guests where indicated on the menu. One Bartender is required at \$130 per 75 guests for any service of alcohol in the event space. Cashiers are required per 75 guests at the rate of \$130 for all cash bars. All three services are for a minimum of 3 hours. Each additional hour is \$40 per hour thereafter. Subject to change given government protocols.

A mandatory service fee of 17% is added to all food and beverage prices. Alcohol that is not purchased through the hotel will be subject to a corkage fee. Hamilton Princess & Beach Club proudly honour special meal requests and dietary meal requirements but these must be submitted as part of your function guarantee. These requests can include special meals for vegetarians and vegans and guests with dietary restrictions or food allergies. Kosher meals require minimum 2 weeks prior notice. Please inquire about sustainable or organic menu alternatives or if you have any other requirements. Guests with dietary concerns may speak with the banquet captain or chef with any questions or for more information as they go through the buffet. Advance notice of these requests are appreciated.

At Hamilton Princess our clients benefit from our in-house AV team, rather than third party contractors, who can take care of all of your technology needs. We have recently invested in top-of-the-line video conferencing technology, which means we are incredibly well set up to create innovative solutions for all of your event needs. This can include: professionally set up webinars, scalable to any audience; hybrid meetings that seamlessly connect participants locally and globally; and creative closed loop video solutions to help navigate gathering limits, quarantines or even corporate policy requirements. Corporate clients also appreciate being able to use their own, familiar IT systems with our technology, meaning that you can feel at ease during your event and have the peace of mind of having an on-site expert to help out wherever needed.

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