



BANQUET MENUS AND GUIDELINES 2018

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GROUP ARRIVAL AND REGISTRSATION

Minimum 12 Guests / 90 Minutes

MORNING BAKERY BASKET (3 P/Person)

ASSORTMENT OF CROISSANT, DANISH PASTRIES, MUFFINS
PAIN AU CHOCOLAT, SELECTION OF BREADS
UNSALTED BUTTER, PRESERVES AND JAMS
\$14 PER PERSON

MINI FRENCH PASTRIES (5 P/Person)

ÉCLAIRS, OPERA, FRUIT TARTLETS, ESPRESSO AND CHOCOLATE BAR, APRICOT AND PECAN BAR
\$19 PER PERSON

ASSORTED HOMEMADE COOKIES (5 P/Person)

\$12 PER PERSON

POWER BARS

ON CONSUMPTION

\$ 4.00 each

FRUIT JUICES

(YOUR CHOICE OF 3)

ORANGE, GRAPEFRUIT, PINEAPPLE, APPLE, V8, CRANBERRY

\$12 PER PERSON

FRESHLY BREWED COFFEE OR FINE ENGLISH TEA

\$ 80.00 p/Gallon

BREAKFAST BUFFETS

Minimum 12 Guests

CONTINENTAL

\$34.00 PER PERSON

CHOICE OF FRUIT JUICES (YOUR CHOICE OF 3)
ORANGE, GRAPEFRUIT, PINEAPPLE, APPLE, V8,
CRANBERRY

ASSORTED LOW FAT & GREEK YOGURTS

SEASONAL WHOLE FRUIT BASKET

FROM THE BAKERY (3 P/Person)
ASSORTMENT OF CROISSANT, DANISH PASTRIES,
MUFFINS, PAIN AU CHOCOLAT, SELECTION OF
BREADS

UNSALTED BUTTER, PRESERVES AND JAMS

FULL CREAM, LOW FAT AND SOY MILK

FRESHLY BREWED COFFEE OR FINE ENGLISH TEA

FULL BREAKFAST

\$46.00 PER PERSON

CHOICE OF FRUIT JUICES
ORANGE, GRAPEFRUIT, PINEAPPLE, APPLE, V8,
CRANBERRY

ASSORTED LOW FAT & GREEK YOGURTS

PLATTER OF SLICED SEASONAL FRUITS

HOMEMADE GRANOLA, CORN FLAKES,
FROSTED FLAKES, ALL BRAN, COCO POPS,
RAISIN BRAN, DRY MUESLI

FROM THE BAKERY (3 P/Person)
ASSORTMENT OF CROISSANT, DANISH PASTRIES,
MUFFINS, CROISSANTS, SELECTION OF BREADS
UNSALTED BUTTER, PRESERVES AND JAMS

SCRAMBLED EGGS

Or

SELECTION OF OMELETTE MADE BY CHEF
ONIONS, PEPPERS, TOMATO, HAM, SWISS,
CHEDDAR, SHRIMPS

Chef fee: \$130.00 for a minimum of 3 hours

COUNTRY STYLE PORK SAUSAGES OR CRISP
BACON,
BREAKFAST POTATOES

FULL CREAM, LOW FAT AND SOY MILK

FRESHLY BREWED COFFEE OR FINE ENGLISH
TEA

BREAKFAST ENHANCEMENTS

\$ 10.00 PER PERSON

BERMUDA FISH CAKES

TRADITIONAL ISLAND COD FISH CAKES WITH
HOMEMADE BANANA CHUTNEY

\$8.00 PER PERSON

CLASSIC EGGS BENEDICT

TOASTED ENGLISH MUFFIN, CANADIAN BACON,
POACHED EGG, ASPARAGUS, HOLLANDAISE
SAUCE

\$ 10.00 PER PERSON

CHEESE BOARD

SELECTION OF AMERICAN, ITALIAN AND
FRENCH CHEESES,
WALNUTS AND GRAPES

\$ 19.00 PER PERSON

SCOTTISH SMOKED SALMON

WITH CREAM CHEESE, LEMON WEDGES, RED
ONION, CAPERS AND SELECTION OF BAGELS

\$ 12.50 PER PERSON

BRIOCHE FRENCH TOAST OR PANCAKES

WHIPPED CREAM, MAPLE SYRUP

ANGUS BEEF MINUTE STEAK

GRILLED AMERICAN ANGUS STRIPLOIN STEAK

\$ 26 PER PERSON

SELECTION OF COLD CUTS

PORK HAM, TURKEY BREAST HAM, MILANO SALAMI, MORTADELLA, ROAST BEEF
PORK HAM, PICKLES AND MUSTARDS

\$ 15.00 PER PERSON

BOXED BREAKFAST

1

MUFFIN & ASSORTED BREAKFAST PASTRIES

FRESH FRUIT SALAD

GRANOLA BAR

ORANGE JUICE

\$26

2

HOT EGG AND BACON/CHEESE SANDWICHES

FRESH FRUIT SALAD

GRANOLA BAR

ORANGE JUICE

35.00

COFFEE BREAKS

Minimum 15 Guests

1

FRESHLY BREWED COFFEE OR FINE ENGLISH TEA

FULL CREAM, LOW FAT & SOY MILK

HOME MADE COOKIES

POWER BARS

19.75 PER PERSON

2

FRESHLY BREWED COFFEE OR FINE ENGLISH TEA

FULL CREAM, LOW FAT & SOY MILK

BANANA CAKE, MARBLE CAKE

FRUIT SKEWERS

MIX NUTS

\$26.75 PER PERSON

3

FRESHLY BREWED COFFEE OR FINE ENGLISH TEA

FULL CREAM, LOW FAT & SOY MILK

VEGETABLE CRUDITÉS WITH ASSORTED DIPS

BOWL OF POPCORN

BROWNIES

\$26.75 PER PERSON

4

FRESHLY BREWED COFFEE OR FINE ENGLISH TEA

FULL CREAM, LOW FAT & SOY MILK

FRUIT & CHEESE PLATTER

SELECTION OF CRACKERS AND WALNUT BREAD

\$34 PER PERSON

BEVERAGES ON CONSUMPTION

COFFEE, DECAF

\$80.00 P/Gallon

SOFT DRINKS, BOTTLED WATER, ICE TEA

\$ 5.00 EACH

POWER DRINKS, RED BULL & VITAMIN DRINKS

\$ 8.50 EACH

SMOOTHIE OF THE DAY

\$ 15.75 EACH

AFTERNOON HIGH TEA

\$44.00 PER PERSON

ASSORTED HOME MADE CAKES: BANANA, LEMON-POPPY SEEDS, MARBLE...

SELECTION OF FINGER SANDWICHES
CUCUMBER & CREAM CHEESE
SMOKED SALMON, HERB CREAM CHEESE & WATERCRESS
CHICKEN MAYONNAISE

ENGLISH SCONES, JAMS, CLOTHED CREAM AND STRAWBERRIES JAM

MINIATURE PASTRIES

FULL CREAM, LOW FAT AND SOY MILK

FRESHLY BREWED COFFEE OR SELECTION OF FINE ENGLISH TEA

INDIVIDUAL BREAK SELECT(45 Minutes)

BEVERAGES

FRESHLY BREWED GOURMET COFFEE, DECAFFEINATED COFFEE TEA SELECTIONS **\$ 7.50 PER PERSON**

\$ 80.00 p/gallon

ASSORTED SODAS – ON CONSUMPTION **\$ 5.00 EACH**

MINERAL WATER (STILL /SPARKLING) HALF BOTTLES – ON CONSUMPTION **\$ 5.00 EACH**

CHILLED ORANGE AND APPLE JUICES **\$ 8.00 EACH**

HOUSE ICED TEA **\$ 6.50 EACH**

FOOD ITEMS

WHOLE FRESH FRUIT (3 Pieces) **\$ 15 PER PERSON**

ASSORTED YOGURTS **\$ 7.50 PER PERSON**

HOMEMADE COOKIES, BROWNIES **\$ 12.50 PER PERSON**

CHILLED FRESH FRUIT KEBABS (2) **\$ 15 PER PERSON**

BANANA BREAD **\$ 9 PER PERSON**

DRIED FRUIT AND NUTS **\$ 15 PER PERSON**

CANAPES

3X PIECES P/PERSON \$ 15.00

5X PIECES P/PERSON \$ 23.00

8X PIECES P/PERSON \$ 35.00

COLD

BABY PEAR FILLED WITH STILTON MOUSSE AND CARAMELIZED PECANS

CHERRY MOZZARELLA AND TOMATO ON SKEWER, BASIL OIL

SESAME OIL FLAVORED TUNA TARTAR ON TOASTED BRIOCHE

MINI TUNA "NIÇOISE" ON TOASTED BAGUETTE

RED BEET-MARINATED SALMON ON BLAINS WITH LEMON CREAM

ÉCLAIR FILLED WITH LOBSTER AND MARIE ROSE SALAD

SMOKED SALMON AND SMOKED TROUT MEDLEY

EXOTIC FRUIT SKEWERS, YOGHURT SAUCE

LIGHT LEMON SALMON MOUSSE PUFF

HUMMUS BRUSCHETTA

QUAIL EGGS, CAVIAR AND CHERVIL CROUSTADE

CUCUMBER CUPS WITH SMOKED TROUT MOUSSE, LEMON AND DILL

HOT

CRAB AND LEEK QUICHE

MINIATURE BEEF WELLINGTONS

SUN DRIED TOMATO-FLAVORED PROFITEROLES FILLED WITH GOAT CHEESE

VEGETABLE SPRING ROLLS, SESAME DRESSING

PHILO PASTRY TRIANGLE FILLED WITH TOMATOES, OLIVES & CAPERS

SAFFRON RISOTTO PANCAKE TOPPED WITH SMOKED CHICKEN AND TALLEGIO CHEESE

SHRIMPS WRAPPED IN BACON

LAMB KOFTA, RAITA

RICE, TOMATO, BASIL & GREEN PEAS ARANCINI

GINGER-HOISIN BEEF SKEWER

GRUYERE CHEESE GOUGÈRE

SEARED SCALLOPS WITH SWEET CHILI SAUCE AND CRÈME FRAÎCHE

BAKED FINGERLING POTATOES WITH SOUR CREAM AND CAVIAR

LIME MARINATED CHICKEN SKEWER, AVOCADO DIP

MINIATURE BERMUDA FISH CAKE WITH BANANA

SANDWICHES

FINGER SANDWICHES \$ 26.00 P/PERSON

(6 P/Person)

EGG SALAD, TUNA SALAD, TURKEY,
HAM & CHEESE, GRILLED VEGETABLES

CHEF'S DELI SANDWICHES \$ 36.00 P/PERSON

(4 P/Person)

POACHED CHICKEN AND AVOCADO ON MULTI
GRAIN ROLL
ROAST BEEF & BOURSIN CHEESE ON CIABATTA
SMOKED SALMON & HORSERADISH CREAM
WHOLE WHEAT
GRILLED VEGETABLES AND GOAT CHEESE
BAGUETTE
SHRIMPS & CELERY ON WHITE ROLL

SUSHI SELECTION

CLASSIC NIGIRI \$ 42 PER DOZEN

A SMALL HAND PRESSED RICE BALL TOPPED WITH RAW, MARINATED OR COOKED FRESH FISH AND
SHELLFISH

CRAB, SHRIMPS, TUNA, OCTOPUS, SALMON, EEL, YELLOW TAIL, WAHOO

CALIFORNIA MAKI: CUCUMBER, AVOCADO, CRAB P/Dozen	\$30.00
RAINBOW: CALIFORNIA ROLL, WRAPPED WITH TUNA, SALMON AND YELLOW TAIL P/Dozen	\$30.00
BERMUDA: SPICY TUNA, YELLOW TAIL OR WAHOO WITH SCALLIONS, WRAPPED IN SALMON	\$30.00
PHILI: CREAM CHEESE AND AVOCADO WRAPPED WITH SMOKED SALMON P/Dozen	\$28.00
911: SPICY TUNA WITH SCALLIONS P/Dozen	\$30.00
URAMAKI: TEMPURA SHRIMPS WRAPPED WITH SEAWEED, RICE AND TOASTED ALMOND SEEDS P/Dozen	\$32.00
BREEZE: SPICY TUNA, SALMON AND WAHOO ROLL TEMPURA P/Dozen	\$32.00
JURASSIC: CRAB, CUCUMBER, AVOCADO, WRAPPED IN SMOKED EEL P/Dozen	\$34.00
DYNAMITE: SPICY GRILLED SCALLOPS INSIDE OUT SESAME SEEDS AND SCALLIONS P/Dozen	\$34.00

COCKTAIL STATIONS

WITH THE CHEF PREPARING THE FOOD TO ORDER. AVAILABLE FOR MINIMUM 25 GUESTS.

ONE CHEF REQUIRED FOR EVERY 30 GUESTS.

CHEF CHARGE: (*\$130.00 for a minimum of 3 hours, \$ 30.00 each for each additional hour*)

SEAFOOD BAR

SHRIMP, OYSTERS ON THE HALF SHELL, STEAMED MAINE LOBSTER, NEW ZEALAND MUSSELS
MARKET PRICE

TARTAR STATION

BEEF TARTAR, TUNA TARTAR, SALMON TARTAR,
CRUSTY SLICED BAGUETTE BREAD
\$30

VIETNAMESE RICE PAPER STATION

ROASTED DUCK, POACHED CHICKEN, SHRIMP
AVOCADO, SHISO CRESS, TERIYAKI, SWEET-CHILI SAUCE
\$30

PASTA STATION

PENNE TOSSED WITH CHERRY TOMATOES, EGGPLANT, FRESH MOZZARELLA AND BASIL
ORECCHIETTE TOSSED WITH WILD MUSHROOMS, GRILLED MARINATED CHICKEN, SUN DRIED TOMATOES
\$ 25.00

TRUFFLE MASHED POTATO STATION

TRUFFLE MASHED POTATOES IN MARTINI GLASS WITH ASSORTED TOPPINGS
BRAISED SHORT RIBS, CHICKEN SUPREME IN GRAINY MUSTARD SAUCE, COQ AU VIN
\$29.00

GRILLED SKEWER STATION (6P/Person)

SELECTION OF CHARCOAL GRILLED SKEWERS
CHICKEN WITH HONEY & CURRY DIP,
BEEF MARINATED IN ORIENTAL SPICES,
VEGETABLES WITH BASIL AND VIRGIN OLIVE OIL,
SHRIMP WITH LEMON GRASS AND GINGER,
SWORDFISH WITH BALSAMIC VINEGAR REDUCTION AND PROVENCE HERBS
\$38.00

MARKET STATION

SELECTION OF VEGETABLE CRUDITÉS & DIPS, CHEESES FROM AROUND THE WORLD,
WALNUT BREAD AND CRACKERS
\$25.00

INDIAN AND THAI STATION

CHICKEN AND BEEF SKEWERS WITH PEANUT DRESSING
FISH IN RED CURRY

VEGETABLES IN DRY CURRY
CHICKEN FRIED RICE
\$35.00

SALAD STATION

MINIATURE HEARTS OF ROMAINE, EGGLESS AIOLI DRESSING, ZUCCHINI AND MINT,
MOZZARELLA BOCCONCINI AND TOMATOES,
CARROTS AND LEMON DRESSING,
SAUTÉED MUSHROOMS WITH ROASTED GARLIC
\$ 26.00

CARVING STATION

PRIME RIB OF BEEF OR HERB-STUFFED TURKEY BREAST
ALL OF THE SELECTIONS ARE SLICED BY A CHEF
AND SERVED WITH MINI ROLLS, VINE RIPE TOMATOES AND CONDIMENTS
\$39.00

TENDERLOIN STATION

OVEN-ROASTED AND PEPPER-CRUSTED WHOLE BEEF TENDERLOIN
SLICED BY A CHEF AND SERVED WITH HORSERADISH CREAM SAUCE, MINIATURE ROLLS
\$46.00

**BONFIRE AND S'MORES
(MINIMUM OF 40 PEOPLE)**

S'MORES OVER A BONFIRE RIGHT ON THE BEACH
12.00
BONFIRE \$400.00

ICE CREAM STATION

MAKE YOUR OWN ICE CREAM SUNDAE WITH
4 DIFFERENT ICE CREAM FLAVORS AND ASSORTED TOPPINGS
\$20.00

DESSERT STATION

TRIPLE CHOCOLATE MOUSSE, RUM FLAMBÉED BANANA AND CARAMEL SAUCE,
MINIATURE FRENCH PASTRIES, EXOTIC FRUIT SKEWERS & YOGURT SAUCE
\$30.00

BOXED LUNCHEONS

1

HALF ROAST TURKEY, DIJON MUSTARD DRESSING ON A TOMATO WRAP

&

HALF TUNA AND HALF CELERY SALAD ON A SPINACH WRAP

BAG OF CHIPS

WHOLE FRUIT

GRANOLA BAR

32.00

2

ROASTED BEEF AND BOURSIN CHEESE MOUSSE

SERVED ON HOME MADE ROSEMARY FOCACCIA, BIB LETTUCE & TOMATOES

FREE RANGE CHICKEN SALAD & FIRE ROASTED BELL PEPPERS,
ROASTED BELL PEPPER PESTO DRESSING, TOPPED WITH GRILLED FRESH PINEAPPLE

COUSCOUS SALAD AND GRILLED MARINATED VEGETABLES, ROASTED PECANS
SUN DRIED TOMATO-PESTO DRESSING

EXOTIC FRUIT SALAD

OVERSIZED DOUBLE CHOCOLATE CHIPS COOKIES

\$48.00

WORKING LUNCH BUFFETS

1

\$38.00 PER PERSON

SELECTION OF SANDWICHES (5 P/Person)
TUNA SALAD, SCALLIONS, LETTUCE
BACON, LETTUCE, TOMATO
HAM, CHEESE, TOMATO
CHICKEN SALAD, LETTUCE

CAESAR SALAD WITH PARMESAN SHAVINGS AND CROUTONS

BROWNIES

2

\$44.00 PER PERSON

CHEF'S SOUP OF THE DAY
MARINATED GRILLED VEGETABLES WITH PARMESAN SHAVINGS AND MINT
CAJUN CHICKEN SALAD WITH PINEAPPLE AND HONEY LIME DRESSING
PASTA SALAD WITH SPRING VEGETABLES, SCALLIONS, OREGANO AND PECORINO CHEESE
MIXED GREEN LEAVES WITH CONDIMENTS AND DRESSINGS

SELECTION OF BREAD ROLLS

SEASONAL FRESH FRUIT SALAD

3

\$48.00 PER PERSON

TOMATO AND BLOOD ORANGE SOUP
CHICKEN -MANGO SALAD, CURRY DRESSING
TUNA AND RICE SALAD
TOMATO & MOZZARELLA, BASIL OIL
SPINACH SALAD, DIJON MUSTARD DRESSING, ON THE SIDE: CRISP BACON, SLICED MUSHROOMS
ROSEMARY FOCACCIA

CARAMELIZED LEMON TART

4

\$52.00 PER PERSON

WHITE BEANS & PUMPKIN SOUP
CHICKEN AND MUSHROOMS TOSSED POTATO GNOCCHI, SHAVED PARMESAN
QUINOA SALAD, FIRE ROASTED BELL PEPPERS DRESSING, ROASTED PINE NUTS
RADICCHIO AND FRISEE SALAD, RED & YELLOW CHERRY TOMATOES
LAMB KOFTA, RAITA
FRENCH BAGUETTE

FOUR MELON AND MINT COCKTAIL

5

\$55.00 PER PERSON

TRADITIONAL BERMUDA FISH CHOWDER
THAI CHICKEN SALAD WITH SHALLOTS, GREEN BEANS, GRAPE TOMATOES, CILANTRO AND MINT
COLD SERVED ROAST BEEF, SPICED TARTAR SAUCE
GOLDEN FRIED BERMUDA FISH CAKES WITH MANGO CHUTNEY
CASERECCI "PRIMAVERA" WITH ROASTED SEASONAL VEGETABLES AND TOMATO SAUCE
TOMATO AND MOZZARELLA SALAD WITH BASIL PESTO

CLASSIC KEY LIME PIE

6

\$60.00 PER PERSON

BERMUDA FISH CHOWDER
PAN FRIED MAHI, CHAMPAGNE-LEMON BUTTER SAUCE
ROASTED LEMON AND THYME MARINATED FREE RANGE CHICKEN, NATURAL JUS
NEW POTATOES WITH CIPOLINI ONIONS AND ROSEMARY
BROCCOLI & CAULYFLOWER AU GRATIN
ROASTED BEET SALAD , FRESH TUCKERS FARM GOAT CHEESE
FRISEE & SPINACH SALAD, DIJON MUSTARD DRESSING

SELECTION OF FRENCH PASTRY

PLATED DINNER SELECTIONS

**DESIGN YOUR OWN MENU BY CHOOSING
2 APPETIZERS, 2 MAIN COURSES AND 2 DESSERTS**

**(FOR ANY EXTRA CHOICE, THERE WILL BE A CHARGE OF \$8.50 PER PERSON PER COURSE IN
ADDITION TO COST OF THE DISH)**

TASTING MENU AVAILLABLE ON REQUEST

COLD APPETIZERS

THREE WAY TUNA
SESAME FLAVORED TARTAR, SASHIMI AND MAKI ROLL WITH MANGO, WASABI MAYO

LIDO PRAWN COCKTAIL WITH ROMAINE HEARTS, SCALLIONS
AURORA AND TANGY LOUISIANA SAUCE

"LOCH FINE" SMOKED SALMON
POTATO PANCAKE, HORSERADISH CREAM

FRESH MOZZARELLA, ROASTED BELL PEPPERS, AVOCADO
BASIL OIL DRIZZLE, BALSAMIC REDUCTION

MARINATED AND SEARED ANGUS BEEF TENDERLOIN CARPACCIO
ARUGULA, PARMESAN SHAVINGS, CAPERS & RED ONIONS DRESSING

BLUE CRAB & PINK GRAPEFRUIT SALAD
GRANULATED MUSTARD

SESAME OIL FLAVORED TUNA TARTAR
CAPERS, GINGER, RED ONION, RED BELL PEPPER GARNISH

MEDITERRANEAN SEAFOOD SALAD
LOBSTER, PRAWNS, TUNA, CALAMARI, HERBS, ANISE AND GARLIC

GREEN TEA POACHED, COLD SERVED MAIN LOBSTER (\$ 8.00 SUPL.)
SAFFRON MAYONNAISE, SPRING SALAD

HOT APPETIZERS

HOUSE MADE CRAB CAKE
ORIENTAL SLAW, MUSTARD DRESSING

CARAMELIZED JUMBO SCALLOPS
CAULIFLOWER PUREE, VIN COTTO

WILD MUSHROOM & LEEKS RAGOUT
TRUFFLE CREAMY POLENTA

GOAT CHEESE & ASPARAGUS TART
FRISEE AND MACHE SALAD

GRILLED PORTOBELLO MUSHROOMS, GOAT CHEESE MOUSSE
SUN DRIED TOMATO PESTO,

CRISPY DUCK CONFIT, ORANGE-PEPPERCORN DRESSING
CRIMSON PINK LENTILS RAGOUT

LOBSTER FILLED RAVIOLI
ROASTED YELLOW & RED TOMATO

MAIN LOBSTER & TRUFFLE RISOTTO (\$7.50 SUPL.)

MAIN COURSES

ORANGE GLAZED ATLANTIC SALMON \$ 80.00
FARO, ROASTED VEGETABLES

PAN ROASTED LOCAL CATCH, CHAMPAGNE LEMON-BUTTER SAUCE \$ 86.00
SAUTÉED VEGETABLES, PARSLEY NEW POTATOES

GINGER AND BLACK RUM MARINATED BERMUDA ROCK FISH, COD FISH BITES \$94.00
SWEET POTATO GRATIN, RATATOUILLE, BELL PEPPER PESTO

PAN FRIED MAHI-MAHI "ALMONDINE", WHITE WINE AND CHIVES SAUCE \$ 87.00
SAUTÉED VEGETABLES, NEW POTATOES

CHARCOAL GRILLED TUNA, CARAMELIZED ONIONS \$ 90.00
WARM VEGETABLE SALAD, AROMATIC OILS

SAUTÉED PRAWNS SKEWER "PROVENCALE" \$ 90.00
RICE RISI BISI AND TRADITIONAL RATATOUILLE

GRILLED MARINATED SWORDFISH, TAPENADE \$ 90.00
SICILIAN COUS-COUS, BROCCOLINI, BELL PEPPER PESTO

PORCINI-CRUSTED SEA BASS \$94.00
CREAMY LEEKS, FINGERLING POTATOES AND BLACK TRUFFLE SAUCE

MAIN LOBSTER & MORELS MUSHROOMS CASSEROLE \$ 98.00
LOBSTER BISQUE, VEGETABLE CONFETTI'S

OVEN ROASTED FREE RANGE CHICKEN SUPREME \$ 84.00
SAUTÉED VEGETABLES AND GARLIC MASHED POTATOES, ROSEMARY SAUCE

VEAL "FRANCAISE" \$ 88.00
EGG DIPPED THIN VEAL SCALLOPINE, TOPPED WITH ASPARAGUS AND WHITE WINE SAUCE
VEGETABLE SPAGHETTI'S, SWEET POTATO GRATIN

BRAISED BEEF SHORT RIBS & GRILLED SIRLOIN STEAK, RED WINE REDUCTION SAUCE \$ 92.00
ROASTED GARLIC MASH, VEGETABLE CONFETTIS

PAN ROASTED ANGUS BEEF RIB EYE STEAK \$ 92.00
SAUTÉED SHITAKE MUSHROOMS, MASHED POTATOES, THREE PEPPERCORN SAUCE

GRILLED VEAL CHOP, TRUFFLE JUS \$ 98.00
FIRE ROASTED BELL PEPPERS, CRISPY POLENTA

BRAISED BEEF SHORT RIBS, PINOT REDUCTION \$ 90.00
CRISPY POLENTA TRIANGLE, BELL PEPPER MASH, CARAMELIZED BRUSSEL SPROUTS

INDIVIDUAL BEEF "WELLINGTON" **\$ 94.00**
FOIE GRAS MOUSSE, MUSHROOMS AND WRAPPED IN PUFF PASTRY
GRATIN POTATOES, MINIATURE VEGETABLES, TRUFFLE SAUCE

BROILED ANGUS BEEF TENDERLOIN, LARGE PRAWN, GREEN PEPPERCORN SAUCE **\$ 98.00**
MASHED POTATOES, SAUTÉED BROCCOLI WITH GINGER AND GARLIC

MUSTARD CRUSTED NEW ZEALAND RACK OF LAMB **\$ 94.00**
PURPLE MASH POTATOES, HARICOTS VERTS, CALAMATA OLIVES

MIDDLE COURSE OPTIONS

ARUGULA, RADICCHIO AND ROMAINE SALAD **\$14.00**
WITH SHAVED PARMESAN CHEESE AND CITRONETTE DRESSING

CAESAR SALAD **\$14.00**
WITH ROMAINE HEARTS, CROUTONS AND PARMESAN CHEESE SHAVINGS

BABY SPINACH LEAVES AND CRUMBLED GOAT CHEESE SALAD **\$14.00**
WITH ALMONDS, CRISPY PEARS AND BALSAMIC REDUCTION

MESCLUM LEAVES SALAD WITH STILTON CHEESE, WALNUTS, CRISPY BACON **\$14.00**
CROUTONS AND HONEY-LEMON-MUSTARD DRESSING

FRESH TOMATO, RED ONION AND AVOCADO SALAD **\$16.00**
WITH ARUGULA LEAVES, BASIL, LEMON AND VIRGIN OLIVE OIL DRESSING

CLASSIC ONION SOUP **\$12.00**
SWISS CHEESE CROUTON

TRADITIONAL FISH CHOWDER **\$12.00**
BERMUDA BLACK RUM AND SHERRY PEPPERS

"COGNAC" LACED LOBSTER BISQUE **\$15.00**

CREAM OF WILD MUSHROOMS & TRUFFLE **\$ 14.00**
CHEDDAR STRAWS

DESSERTS

FRESH SEASONAL FRUIT SALAD IN A TULIP BASKET
MARINATED WITH GRAND MARNIER, MANGO SORBET

SPICED APPLE CAKE,
CINNAMON ICE CREAM, LIGHT CARAMEL SAUCE

CARROT CAKE
COCONUT SAUCE, WALNUT PRALINE, CINAMON ICE CREAM

APPLE FEUILLANTINE
SLOW ROASTED SPICED APPLE, CINNAMON ICE CREAM, SEA SALT CARAMEL SAUCE

MARACUJA
PASSIONJ FRUIT CHEESE CAKE, MANGO COMPOTE, WHITE CHOCOLATE TUILE

CHOCOLATE DECADENT CAKE
BURNT BANANA, CINNAMON GELARO, MOCCHA ANGLAISE

CHOCOLATE MOLTEN
CREAMY HEART, SPICED CARAMEL SAUCE, VANILLA ICE CREAM

WALNUT, HONEY AND CHOCOLATE CHIP PARFAIT
ESPRESSO CREAM SAUCE, BISCUIT TUILLE

VACHERIN MAROUSKA
CHUNKY MERINGUE & WHITE CHOCOLATE MOUSSE, BERRIES

PEAR
WHITE WINE, SAFFRON AND SPICES POACHED PEAR VANILLA ICE CREAM, ORANGE BISCOTTI

COCONUT PANNA COTTA
GUAVA SOUP, CARAMELIZED PINEAPPLE

MACAROONS
TRIO OF MACAROONS, BROWN BUTTER MADELEINE, CHOCOLATE CREMEUX

BERMUDA BANANA CAKE, WARM CHOCOLATE SAUCE
RUM-RAISIN ICE CREAM, CARAMELIZED PECANS

HOT SOUFFLE (\$ 4.50 sup)
ANY CHOICE OF FLAVORE AND SAUCES

GLUTEN FREE
FLOURLESS CHOCOLATE ALMOND CAKE
CREAMY HEART, SPICED CARAMEL SAUCE, VANILLA ICE CREAM

CHEESE CAKE
CITRUS CHEESE CAKE, STRAWBERRY AND MANGO COMPOTE

BUFFET 1
Minimum 25 Guests

MEDITERRANEAN SEAFOOD SALAD
SICILIAN COUSCOUS, GRILLED VEGETABLES SALAD

TOMATO & RED ONION CHUTNEY SALAD

SLOW ROAST PRIME RIB OF BEEF, NATURAL JUS
PAN FRIED LOCAL FISH, MANGO-LEMON BUTTER SAUCE

ROASTED NEW POTATOES, CARAMELIZED ONIONS
CAULIFLOWER & BROCCOLI GRATIN
VEGETABLE FRIED RICE

EXOTIC FRUIT SALAD
DOUBLE CHOCOLATE CREME BRULEE
BANANA CAKE, RHUBARB COMPOTE
CHOCOLATE, VANILLA, STRAWBERRY ECLAIRS
94.00

BUFFET 2
Minimum 25 Guests

EAT & PEEL SHRIMPS, COCKTAIL SAUCE
SCOTTISH SMOKED SALMON, CONDIMENTS

HEARTS OF ROMAINE, SHAVED PARMESAN, EGGLESS AIOLI DRESSING
ROASTED BEET SALAD WITH GOAT CHEESE CRUMBLES
CARROTS & LEMON SALAD

WHOLE PEPPERCORN CRUSTED BEEF TENDERLOIN, HORSERADISH CREAM
WHOLE GARLIC SPIKED LAMB LEGS, MINTED SAUCE
PORCINI CRUSTED SEA BASS, LEEKS RAGOUT

GRATIN POTATOES
ROASTED ROOT VEGETABLES
POTATO GNOCCHI, PANCETTA, WILD MUSHROOMS

FLAMBEED STRAWBERRIES WITH PINK PEPPERCORN AND CAMEL
MINIATURE FRENCH PASTRIES
RASPBERRY CREME BRULEE
PINEAPPLE MARINATED WITH MARASCHINO
COOKIES
\$ 105.00

BBQ BUFFETS
Minimum 25 Guests

“THE SEAHORSE”

FREE RANGE CHICKEN IN LEMON AND HERB MARINADE
MAHI-MAHI WITH BLACK BEAN AND PINEAPPLE “SALSA”
ORIENTAL PORK BABY BACK RIBS,
OLD CONTINENT POTATO SALAD
COLE SLAW WITH MANGO AND CHIVES
TRADITIONAL CAESAR SALAD, ROASTED GARLIC CROUTONS
THREE TOMATO SALAD WITH RED ONION VINAIGRETTE
EXOTIC FRUIT SALAD
BROWNIES AND HOME MADE COOKIES
ICE CREAM “DIXIE”
\$90.00

“PINK SAND”

BALSAMIC VINEGAR AND “HERBES DE PROVENCE” MARINATED BEEF FLANK STEAK
24 HOUR-BEER-SOAKED FREE RANGE CHICKEN THIGHS
SWORDFISH SKEWERS PROVENÇALE
FLAMBÉED SHRIMPS WITH PERNOD
STUFFED MINI POTATOES WITH MONTEREY JACK AND DOUBLE SMOKED BACON
GRILLED VEGETABLES DRIZZLED WITH VIRGIN OLIVE OIL
YOUNG SPINACH WITH DOUBLE-SMOKED BACON AND WARM DIJON MUSTARD DRESSING
VINE RIPE TOMATOES AND FRESH MOZZARELLA, BASIL OIL
MINIATURE PASTRIES
LIME AND MANGO MOUSSE
FRUIT SKEWERS AND LARGE HOME MADE COOKIES
\$105.00

“THE SOUTHSHORE”

DIJON MUSTARD BRUSHED MINI BEEF TENDERLOIN, “CAFÉ DE PARIS” BUTTER
FRESH CATCH OF THE DAY, HERB PESTO DRESSING
4 OZ LOBSTER TAIL, CITRUS BUTTER
FLAMBÉED SCALLOPS WITH GINGER, LEMON AND SCALLIONS
WARM NEW POTATOES TOSSED WITH DILL AND SHALLOT CONFIT, TRUFFLE ESSENCE
FRISÉE LETTUCE WITH STILTON AND CARAMELIZED PECANS, WALNUT OIL DRESSING
GRILLED ARTICHOKE AND FETA CHEESE SALAD
NIÇOISE RATATOUILLE SALAD WITH CAPER BERRIES

MEDLEY OF MUSHROOM SALAD WITH MINT AND ROASTED GARLIC
FLAMBÉED STRAWBERRIES WITH GRAND-MARNIER AND GREEN PEPPERCORN SAUCE
PASSION FRUIT CRÈME BRULÉE
MINIATURE PASTRIES
LIME AND MANGO MOUSSE
\$120.00

HOSTED BARS

STANDARD BAR

1ST HOUR AT \$35.00 PER PERSON
EACH ADDITIONAL HOUR AT \$29.00 PER PERSON

OR ON CONSUMPTION

SPIRITS AND LIQUORS \$11.50

GOSLINGS BLACK SEAL RUM, COCKSPUR
RUM, BACARDI RUM,
DEWARS SCOTCH WISKEY,
OLD GRAND DAD BURBON, CANADIAN CLUB
RYE, CUERVO GOLD TEQUILA
STOLICHNAYA VODKA, BEEFEATER GIN,
BRISTOL CREAM SHERRY, CAMPARI
BERMUDA RUM SWIZZLE

BEERS \$9.00

CORONA, BUD LIGHT, ESTRELLA

SPARKLING WINE \$16.50

PROSECCO ZARDETTO, ITALY

WINES \$12.50

WHITE- CHARDONNAY, R. MONDAVI
PRIVATE SELECTION
PINOT GRIGIO, SANTA MARGHERITA, ITALY

RED- MALBEC, CATENA, MENDOZA,
ARGENTINA

CABERNET SAUVIGNON, BERINGER,
FOUNDERS' ESTATE, CALIFORNIA

SOFT DRINKS \$5.00

BOTTLED WATER Small \$5.00, large \$9.50

PREMIUM BAR

1ST HOUR \$39.00 PER PERSON
EACH ADDITIONAL HOUR \$31.00 PER PERSON

OR ON CONSUMPTION

SPIRITS AND LIQUORS \$13.00

GOSLINGS BLACK SEAL RUM,
MOUNT GAY RUM, BACARDI LIGHT RUM,
JOHNNIE WALKER RED SCOTCH WISKEY,
MAKER'S MARK BURBON,
CROWN ROYAL RYE, CUERVO GOLD
TEQUILA
KETEL ONE VODKA, TANQUERAY GIN,
BRISTOL CREAM SHERRY, CAMPARI

BEERS \$9.00

CORONA, BUD LIGHT, ESTRELLA

SPARKLING WINE \$16.50

PROSECCO ZARDETTO, ITALY

WINES \$12.50

WHITE- CHARDONNAY, R. MONDAVI
PRIVATE SELECTION
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RED- MALBEC, CATENA, MENDOZA,
ARGENTINA

CABERNET SAUVIGNON, BERINGER,
FOUNDERS' ESTATE, CALIFORNIA

SOFT DRINKS \$5.00

BOTTLED WATER Small \$5.00, large \$9.50

DRINKS BY THE GALLON (20 GLASSES)

FRUIT PUNCH \$140
BERMUDA RUM SWIZZLE \$170
YELLOW BIRD \$200
PLANTERS PUNCH \$200

COGNAC

REMY MARTIN VSOP, COURVOISIEUR VSOP
ALL BRANDS 1.25 OZ
\$18.00 PER PORTION

TROPICAL COCKTAIL BAR

PLANTERS' PUNCH
MOJITO
YELLOW BIRD
MARGARITA

\$ 16.00 EACH

MARTINI STATION

MARTINIS MAY BE MADE WITH ANY OF THE FOLLOWING
VODKAS OR GINS

VODKAS

KETTEL ONE, ABSOLUT, GREY GOOSE

GINS

TANQUERAY, BOMBAY SAPHIRE, HENDRICK'S

MARTINIS ARE AVAILABLE WITH OLIVES, LEMON TWISTS AND ONIONS

SPECIALTY MARTINIS: BELLINITINI, LEMONTINI, CHOCOMARTINI, APPLETINI

\$18.75 EACH

FOOD TASTINGS FOR EVENTS

Complimentary food tastings for 2 people can be arranged for events with a minimum of 50 guests.

The food tastings will take place once the event is confirmed and the initial nonrefundable deposit of \$1000.00 (one thousand five hundred) has been paid.

For events with less than 50 guests or without a paid deposit, regular menu prices will apply.

Food tastings will be arranged at a date and time that is mutually agreeable between Mondays and Saturdays during lunch hours only.

To ensure the availability of the items chosen, the date, time and food choices must be confirmed at least two week prior.

Plated Dinners

The client should choose up to 2 items from each course that they would like to try. One plate per choice will be made for tasting purposes.

Should clients request more than 2 choices, regular menu prices will apply for the additional choices.

Cake

Cake tastings can be arranged complimentary for up to 3 different cake flavors which will be presented as a taster.

Canapés OR Buffet Dinners

Food tastings for canapé or buffet items cannot be arranged.

Wine

Any wine, if required will be charged in full.

Gratuities

Service charges are not complimentary and the client is responsible for the 17% on all food and beverage tasted (according to the menu price).

Tastings should be arranged through the Sales Office on 279-2062 or sales@lido.bm

CATERING POLICIES

Menu Selections

To assure that your menu selections can be available, please submit them at least 4 weeks in advance. Our Executive Chef and Sales Associate would be delighted to discuss any requests you may have for specialty menus.

DUE TO HEALTH AND SAFETY REGULATIONS.

NO OUTSOURCED FOOD AND BEVERAGE PRODUCTS ARE PERMITTED WITHIN ELBOW BEACH HOTEL PREMISES

Meal Guarantee

The final number of attendees is required at least 3 business days prior to your function. If attendance should fall below the guarantee, the host is accountable for the number guaranteed.

Bar / wine

Several bar options are available for indoor or outdoor events.

Bar pricing is based on an hourly rate per person, on consumption or cash basis.

Due to limited wine stock on the island, we guarantee vintages and prices one month before the event.

All bars require one bartender for every 60 guests.

Cash bars require a cashier for every 60 guests at \$35.00 per hour.

Decorations, Music, and Entertainment

Flowers, décor, specialty linens and entertainment can be ordered directly with vendors or with your Sales Associate. We reserve the right to authorize any music, entertainment or décor on the premises and these items must be approved in advance with the Sales Associate.

Lido Complex 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 Lido Management.

Tents

Tents needed for outdoor events have to be booked by our sales office.

Audio Visual Requests

Please contact your Sales Manager for more details.

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.

Pricing

Food and beverage prices will be guaranteed three months ahead of the function, as market prices fluctuate.

Prices do not include labor and service (see below).

Deposits and Payments

A \$500 nonrefundable booking deposit is required to secure all events for under 50 people.

A \$1000 nonrefundable booking deposit is required to secure all events for over 50 people.

50% payment of the agreed contract is due 3 months in advance of the event.

Full payment of the agreed contract is due 1 month in advance of the event.

Any eventual balance must be covered by a credit card placed on file.

Food and Beverage Cancellation

Up to one month before the event, 50% the amount paid will be refunded over the initial booking deposit

Less than one month before the event, the amount paid to date will be forfeited

A cancellation deemed an "Act of God" by management, full refund over the initial booking deposit

Weather Call

Due to the complexity of outdoor set ups, Lido Complex 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 sales manager 24 hours before the event.

The back up space in case of inclement weather conditions has to be agreed with the sales manager.

Damages and Lost Property

Lido takes no responsibility for personal items or decorative elements that are brought on the premises before or during an event or the items left on premises for collection after an event.

The client is accountable for any damages incurred to the premises or any other area of the resort by the host, their guests, independent contractors or other agents that are under client's control.

The client will hold blameless Lido Complex for any injury suffered by him or any of his guests, except in the instance where negligence is recognized to be have been caused by a member of the Lido staff.

Music

All outdoor music will end at 11 p.m.

Indoor entertainment can be offered by special arrangement in the Deep Lounge.

Lido Complex reserves the right to authorize any music or entertainment on the premises.

Set Up Charges

Indoor setup: \$4.50 per person with a minimum of \$112.50

Outdoor setup: \$10.00 per person with a minimum \$150.00

For set up in the restaurants, when removal of the existing furniture is required, a \$6.00 per person set up charge applies.

Wedding Ceremony Set Up Charges

\$10 per person with a minimum of \$400

Guest Chairs, Altar Table, Signing Table, Chair and any Musicians Chairs, Linen.

Labor Charges

Chefs and Carvers are required for some menu items and are charged at \$40.00 per chef per hour

Cash bars require a cashier for every 60 guests at \$35.00 per hour

Service Charges

A 17% service is added to all food and beverage charges for the specified start and end time on the contract.

Any labor required after these times, will be charged at the following hourly rates:

\$25 per porter

\$40 per bartenders/waiters;

\$50 per supervisor

Security and Shuttle service

All events taking place at Deep lounge require security personnel.

This will be hired by Lido complex and paid by the client at \$40 per person per hour according to the number of guests and the start / end time.

One security person is required every 50 guests.

Shuttle services is available on site for any events at \$175 per shuttle.

LIDO COMPLEX SITE FEES AS OF JANUARY 2018

EXCLUSIVE EVENING USE IS POSSIBLE FOR ONE OR MORE OF THE AREAS IN THE COMPLEX UNTIL 11.00PM;
HOWEVER **THE APPROVAL OF LIDO COMPLEX MANAGEMENT IS REQUIRED BEFORE**
ANY PROPOSAL IS SENT TO A CLIENT.

A RENTAL FEE OR MINIMUM FOOD AND BEVERAGE GUARANTEE WILL BE APPLIED FOR THESE AREAS,
AS PER BELOW.

THE BELOW FEES ARE SUBJECT TO 17% SERVICE CHARGE.

**PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT
INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED**

SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

	BUYOUTS		
	HIGH SEASON	LOW SEASON	
LIDO ONLY, EVENING FUNCTIONS	MIN F&B \$ 22,000	MIN F&B \$ 20,000	
MICKEYS EVENING FUNCTIONS (from 4pm)	MIN F&B \$ 22,000	X	CLOSED NOV 1 - APRIL
MICKEY'S SIDE DECK - UP TO 40 PPL	MIN F&B \$ 8,000	X	CLOSED NOV 1 - APRIL
ST. GEORGE ROOM AND DECK, EVENING FUNCTIONS	MIN F&B \$ 4,000	MIN F&B \$ 3,000	
ST. GEORGE ROOM <u>FOR MEETINGS</u> (ROOM FEE)	\$750	\$450	AVAILABLE FOR MEETINGS UNTIL LATEST 5.PM
DEEP	\$7,000 (RENTAL FEE)		AVAILABLE ON REQUEST ONLY, CONTACT LIDO GENERAL MANAGER
SEA BREEZE GAZEBO	MIN F&B \$13,000 Sunday to Thursday MIN F&B \$15,000 Friday and Saturday	MIN F&B \$12,000	AVAILABLE ON REQUEST ONLY, CONTACT GENERAL MANAGER
SEA BREEZE DECK	MIN F&B \$6,000		Available Sunday to Wednesday only
SEA BREEZE LOUNGE	MIN F& B \$30,000		Available Sunday to Wednesday only
MARINA TERRACE (RENTAL FEE)	\$2,000	\$1,500	