



GROTTO BAY
BEACH RESORT BERMUDA

CHRISTMAS

Menu





CHRISTMAS BUFFET LUNCH MENU

Cold Servings

BABY SPINACH SALAD
with Fresh Strawberries & Balsamic Vinaigrette

RUSSIAN POTATO SALAD
with Bacon Bits & Chives

SHRIMP & MUSSEL PLATTER
with Cocktail Sauce & Meyer Lemon

CAESAR SALAD
with Herb Crouton

SOUP

PUMPKIN SOUP
with Cinnamon

Hot Servings


SLOW-ROASTED TURKEY WITH GIBLET GRAVY
CHESTNUT & SAGE STUFFING
MAC & CHEESE
SEASONED RICE WITH PINE NUTS
STEAMED VEGETABLE MEDLEY
CASSAVA PIE
SEARED ARGUS BANK WAHOO
HONEY-GLAZED HAM

Dessert

PUMPKIN PIE
YULE LOG CAKE
CHOCOLATE MOUSSE
TROPICAL FRUIT SALAD
COFFEE AND SELECTION OF TEA

All prices are subject to a
17% service charge
Based on a minimum of
20 persons

\$65 per person





CHRISTMAS BUFFET LUNCH MENU

Cold Servings

CAESAR SALAD

with Meyer lemon & house dressing

COLESLAW

with Sultana Raisins & Granny Smith Apple

SHRIMP & MUSSEL PLATTER

with Cocktail Sauce & Meyer Lemon

SMOKED CHICKEN & PASTA SALAD

with Sundried Tomato & herbs

SOUP

CREAM OF TURKEY

Hot Servings

SLOW-ROASTED TURKEY WITH GIBLET GRAVY

CHESTNUT & SAGE STUFFING

RICE & PEAS

MAC & CHEESE

STEAMED VEGETABLE MEDLEY

CASSAVA PIE

SEARED ARGUS BANK WAHOO

GRILLED FLANK STEAK WITH ONION JAM

Dessert

PUMPKIN PIE

YULE LOG CAKE

CHOCOLATE MOUSSE

TROPICAL FRUIT SALAD

COFFEE AND SELECTION OF TEA

All prices are subject to a
17% service charge
Based on a minimum of
20 persons

\$68 per person



PLATED CHRISTMAS LUNCH MENU

Selection # 1

Carrot & Ginger Soup

Pan-Seared "Argus Banks" Wahoo

with Jewelled Couscous, Spinach & Red Pepper Sauce
OR

Slow-Roasted Turkey (White & Dark Meat)

with Cassava Pie, Vegetable & Cranberry Sauce
OR

Maple-Glazed Virginia Ham

with Roasted Potatoes, Market Vegetable & Madeira Orange Sauce
Or

Bonbonnière of Root Vegetables, Ratatouille & Kalamata Vinaigrette

Traditional Yule Log

Coffee, Decaffeinated Coffee or Tea

\$55 per person

Selection # 2

Freshly Picked Mixed Greens, Belgium Endive, Tomato & Cucumber
with Strawberry Balsamic Vinaigrette

Beef Picanha Confit

with Grilled Vegetables, New Potatoes & Thyme Red Wine Jus
Or

Glazed Smoked Ham

with Roasted Potatoes, Market Vegetables & Madeira Orange sauce
Or

Ragout of Wild Mushroom, Puff Pastry

with Baby Kale

Or

Combo Platter

Roasted Turkey & Honey-Glazed Ham, Vegetable Medley and Chestnut Sauce
Or

Coconut Dome

with Fruit Compote

Coffee, Decaffeinated Coffee or Tea

\$65 per person

All prices are subject to a
17% service charge
Based on a minimum of
20 persons





PLATED CHRISTMAS LUNCH MENU

Selection # 3

Bermuda Fish Chowder

served with Sherry Pepper Sauce & Black Rum

Maple-Glazed Pitt Ham

served with Bermuda Peas 'N' Rice & Mango Chutney
Or

Mustard-Crusted Turkey Breast
with Cassava Pie, Vegetables & Cranberry Sauce
Or

Mille-Feuille of Eggplant & Squash
with Sauce Bordelaise

Home-made Apple Pie à la Mode

Coffee, Decaffeinated Coffee or Tea

— ◆ \$67 per person ◆ —

Selection # 4

Atlantic Salmon Mousse

with Spicy Seaweed Salad, Capers & Lime Emulsion

Sous-Vide Chicken Breast

with Lemon-Lacquered Winter Vegetable and Cranberry Jus
Or

Grilled Grouper

with Chive Mashed Potatoes, Market Vegetables & Brown Butter Sauce
Or

Truffle Rissotto

with Port Reduction and Shaved Romano Cheese

Seasonal Fruit Tart

with Berry Coulis
Coffee, Decaffeinated Coffee or Tea

— ◆ \$70 per person ◆ —

All prices are subject to a
17% service charge
Based on a minimum of
20 persons





PLATED CHRISTMAS LUNCH MENU

Selection # 5

Lemongrass-Poached Gulf Shrimp

with Avocado Salad, Microgreens & Passion Fruit Dressing

Broiled Strip Loin

with Potato & Fennel Gratin, Mushroom Ragout Au Jus
Or

Pan-Roasted Wahoo

with Wild Rice, Micro Vegetables and Au Jus
Or

Grilled Vegetable Platter

with Arugula Salad & Aged Parmesan


New York Cheesecake

with Strawberry & Mint Coulis

Coffee, Decaffeinated Coffee or Tea

\$75 per person

All prices are subject to a
17% service charge
Based on a minimum of
20 persons





PLATED CHRISTMAS DINNER MENU

Rudolph Menu

(Minimum of 15 Guests)

Soup or Salad

(Choice of one)

LOBSTER BISQUE

Flavored with Brandy & Fresh Paprika

TOMATO & MOZZARELLA CAPRESE

with Strawberry Balsamic Vinaigrette

Entrée

(Choice of one)

PAN-SEARED "ATLANTIC" SALMON FILLET

*served with Grilled Vegetables, Baby Artichokes, Israeli Couscous
& Warm Vegetable Vinaigrette*

ROASTED TURKEY BREAST

Glazed with Balsamic Caramel, served with Broccoli & Walnuts

MAPLE-GLAZED "SMOKED" HAM

served with Mashed Potatoes, Prunes & Seasonal Vegetables

Dessert

(Choice of one)


TRADITIONAL APPLE PIE

with Vanilla Ice Cream

or

PUMPKIN CHEESECAKE

\$77 per person, plus 17% gratuity



All prices are subject to a
17% service charge
Based on a minimum of
20 persons



PLATED CHRISTMAS DINNER MENU

Frosty Menu

(Minimum of 15 Guests)

Soup

CREAM OF ROASTED BERMUDA PUMPKIN
With Cinnamon Croutons

Salad

SMOKED SALMON ROULADE
*Belgium Endive, Orange Segment
Moistened with a Cranberry Vinaigrette*

Entrée

(Choice of one)

PAN-SEARED ARCTIC CHAR
with Italian Couscous, Wilted Spinach & Shallot Brown Butter Sauce

TRADITIONAL ROAST TURKEY
served with Cranberry, Walnut Sage Stuffing & Giblet Gravy

GRILLED BLACK ANGUS BEEF RIBEYE (11oz)
with Baked Potato & Foie Gras Sauce

Dessert

(Choice of one)

CINNAMON RAISIN AND CHOCOLATE BREAD PUDDING

EGGNOG CHEESECAKE

\$85 per person, plus 17% gratuity

All prices are subject to a
17% service charge
Based on a minimum of
20 persons





CHRISTMAS DINNER BUFFET

Cold Servings

BABY SPINACH SALAD

with Fresh Strawberries & Balsamic Vinaigrette

GULF SHRIMP & GREEN MUSSELS

with Cocktail Sauce

RUSSIAN POTATO SALAD

with Bacon Bits & Chives

"SCOTTISH" SMOKED SALMON

with Red Onion & Capers

ORGANIC MIXED GREENS

with Choice of Dressing

SOUP

CREAM OF PUMPKIN

with Crispy Shallot

Hot Servings

SLOW-ROASTED TURKEY WITH GIBLET GRAVY

SEARED MAHI MAHI

GRILLED FLANK STEAK

CHESTNUT & SAGE STUFFING

TRUFFLE MAC & CHEESE

SEASONED RICE WITH PINE NUTS

STEAMED VEGETABLE MEDLEY

CASSAVA PIE

All prices are subject to a

17% service charge

Based on a minimum of

25 persons





CHRISTMAS DINNER BUFFET CONT'D

Optional Carving Section
Chef Fee \$150.00 (25 guests)

SLOW-ROASTED ANGUS PRIME RIB AU JUS
\$550.00 (1 WHOLE PRIME RIB SERVES 25 GUESTS)


SMOKED HAM
\$ 300.00 (1 WHOLE HAM SERVES 25 GUESTS)

Dessert

PUMPKIN PIE
YULE LOG CAKE
CHOCOLATE MOUSSE
TROPICAL FRUIT SALAD

\$75 per person
(Price does not include carving station)

All prices are subject to a
17% service charge
Based on a minimum of
25 persons





CHRISTMAS

A La Carte Menu

SOUPS \$16

CHEF'S DAILY SOUP \$14

TRADITIONAL BERMUDA FISH CHOWDER
with Sherry Pepper Sauce & Goslings Black Rum

BOUILLABAISSE
topped with Crispy Shallot

CREAM OF ROASTED BERMUDA PUMPKIN
with Cinnamon Crouton

ASPARAGUS VELOUTÉ





CHRISTMAS

A La Carte Menu

APPETIZERS

TOMATO TARTAR \$16

Oven-Dried Tomato, Goat Cheese & Capers

PAN-SEARED SEA SCALLOPS \$23

with Mango Coulis and Spicy Seaweed Salad

ATLANTIC SALMON MOUSSE \$22

★ *with Lingonberry Compote & Baby Arugula*

SAUTÉED WILD MUSHROOMS TARTLET \$17

with Shaved Parmesan & Fresh Sage

HOUSE-SMOKED PORK RIBS \$22

★ *with Sauerkraut, Vegetable Pearls & BBQ Ranch*

FRESH OYSTERS

Market Price

Minimum 6 dozen, with at least one week's notice

Served with Cucumber and Horseradish Sauce





CHRISTMAS

A La Carte Menu

SALADS \$16

ORGANIC ROMAINE LEAVES

*with Pancetta Chips, and Parmesan Bread Sticks
tossed in a Robust Homemade Caesar Dressing*

BABY SPINACH

*with Mustard Poppy Seed Dressing, Citrus Segments,
Fresh Berries & topped with Candied Walnuts*

FRESHLY PICKED MIXED GREENS

*with Tear-Drop Tomatoes, Spun Carrot, Cucumber Slivers
& Honey Balsamic Vinaigrette*

ORGANIC CELERY & APPLE SALAD

*with Select Frisée, Candied Walnuts
& Homemade Truffle Sauce*

TOMATO AND BOCCONCINI CAPRESE

drizzled with Basil Pesto Oil & Balsamic Vinegar





CHRISTMAS

A La Carte Menu

PASTA

LOBSTER RAVIOLI \$39

with Charred Tomato Sauce & Sautéed Oyster Mushrooms

RIVER PRAWN SPAGHETTINI \$44

*with Sundried Tomato, Baby Spinach & Shiitake Mushrooms
tossed in a Rosé Sauce, finished with torn Basil*

LINGUINI AGLIO E OLIO \$42

with Fresh Mussels Tossed with Garlic & Italian Chianti

PENNE ZITI \$36

with Prosciutto, Spring Garlic, Sugar Snap Peas & Parmigiano





CHRISTMAS

A La Carte Menu

ENTREES

SOUS VIDE BREAST OF CHICKEN \$39
*8oz Chicken stuffed with Baby Spinach
& Ricotta cheese, Julienne Vegetables
& Tequila Sauce*

BERKSHIRE PORK CHOP \$45
*Char Grilled with smashed Mini Potatoes,
topped with a Dijon Rosemary Jus*

LOBSTER TAIL, SEA SCALLOP
★ & TIGER SHRIMP \$115
*sautéed and served with Cauliflower,
Croquette & Citrus Sections*

GRILLED STEEL HEAD SALMON \$48
*with Fennel & Orange, Market Vegetables,
French Green Beans, and
Vermouth Butter Sauce*

★
PEPPERCORN DUCK LEG CONFIT \$50
*glazed with Orange Honey,
served with Duck Fat Potatoes,
Wild Mushroom Ragout & Apricot Sauce*

PAN SEARED "ARGUS BANKS"
WAHOO FILLET \$46
*with Vegetable Provençal, Braised Fennel
& Crispy Garlic*

OVEN-ROASTED TOM TURKEY \$45
*with Whipped Potatoes, Walnut Sage Stuffing,
Market Vegetables & Giblet Gravy*

BROILED "BLACK ANGUS" BEEF STRIP LOIN
(10oz) \$68
*with Sun-Dried Tomatoes & Porcini Gratin,
Market Vegetables & Black Truffle Sauce*

SLOW-ROASTED "ANGUS" PRIME RIB (11oz)
AU JUS \$70
with Yorkshire Pudding & Market Vegetables

★
CHIPOTLE-PINEAPPLE GLAZED HAM \$45
with Potato Grand-Mère, Green Beans Au Jus





CHRISTMAS

A La Carte Menu

DESSERTS \$16

CHRISTMAS PLUM PUDDING
with Rum Vanilla Sauce

FESTIVE YULE LOG
with Vanilla Sauce

TRADITIONAL APPLE PIE
with Vanilla Ice Cream

EGGNOG CHEESECAKE

CINNAMON RAISIN AND CHOCOLATE BREAD PUDDING

All prices are subject to a
17% service charge
Based on a minimum of
20 persons

PANORAMA LOUNGE

Rental Fee \$4,500.00

With unobstructed views of the North and East waters, the Panorama Lounge is ideal for an afternoon lunch. It comfortably accommodates up to 60 guests for a sit-down meal.

Note: In December, the Panorama Lounge is only available for lunch between 12:00 pm and 3:00 pm. In the event of unpredictable weather, your function will be moved to an indoor location.

OLEANDER ROOM

Rental Fee: \$2,500.00

Ideal for groups of 50 to 130 guests, this elegant room features tall ceilings and glass-enclosed windows, offering a bright and airy atmosphere. A front terrace provides the perfect setting for a cocktail reception or private lounge space.

HIBISCUS EAST ROOM

Rental Fee: \$3,000.00

Overlooking the North and East waters, this room is surrounded by floor-to-ceiling glass windows and opens onto a welcoming patio terrace. Both the dining room and terrace are ideal for evening cocktail receptions and elegant dinners. The dining room seats up to 90 guests comfortably.

Hibiscus Private Dining Room

Rental Fee: \$2,500.00

Perfect for board meetings and intimate company events, this room combines elegant décor with a built-in AV system. Suitable for corporate or social gatherings, the space accommodates up to 50 guests.

Hibiscus East + Private Dining Room (Combined) Rental Fee: \$4,000.00

The Hibiscus East Room and Private Dining Room can be opened and combined to seat up to 130 guests for larger gatherings.


PALMETTO ROOM

Rental Fee: \$1,000.00

Ideal for intimate events with complete privacy, the Palmetto Room is located beneath the lobby and suited for board meetings, training sessions, or private events. Accommodates up to 100 guests.



GROTTO BAY BANQUET POLICIES

- All food and beverage items purchased or consumed by attendees during the event must be supplied and prepared by Grotto Bay Beach Resort, unless prior written approval is granted by management.
 - The client, or the individual or party making arrangements on the client's behalf, must submit a final guaranteed guest count by 12:00 noon, four (4) business days before the event. This number cannot be reduced after the deadline. If the catering office does not receive an update by that time, the original estimated number will be used as the guarantee.
 - If the final guest count exceeds the capacity of the reserved venue, Grotto Bay Beach Resort reserves the right to relocate the event to a suitable space based on the updated guest count.
 - Menu selections must be finalised at least twenty-one (21) business days prior to the event. Any changes after this deadline may not be accommodated.
 - It is the group's responsibility to inform the Resort of any special dietary requirements, including allergies or intolerances, at the time of menu submission.
 - Your signature on the Banquet Event Orders (BEO) confirms your acceptance of the event details and the expected attendance.
 - All food and beverage charges are subject to a 17% gratuity.
 - To confirm your booking, a non-refundable deposit of 35% of the estimated total is required at the time the contract is signed. This amount will be credited to the final bill and will appear on the BEO. The remaining balance must be paid 21 days before the event.
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GROTTO BAY BANQUET POLICIES

Additional Fees and Notes

- Set-up fees apply to all locations and range from \$7.00 to \$18.00 per person, depending on the type of set-up required.
 - Bartender fee is \$150.00 per bartender, based on one bartender for every 40 guests.
 - Chef fee is \$150.00 per chef, based on one chef for every 30 guests.
 - Cashier fee for a cash bar is \$25.00 per hour, with a minimum of 4 hours.
 - In the event of unpredictable weather, your event will be moved to an indoor location.
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