

A photograph of a modern outdoor lounge area on a rooftop or terrace. The space is furnished with contemporary grey and black wicker furniture, including sofas and armchairs, some with colorful cushions. In the foreground, a white, pleated cylindrical planter holds a bouquet of pink flowers and greenery. The terrace overlooks a vast body of water, with a city skyline visible on the horizon under a blue sky with scattered clouds. A semi-transparent white banner is overlaid across the middle of the image, containing the text "2025/26 Banquet Menus" in a dark green, serif font.

2025/26 Banquet Menus



Breakfast Buffet & Stations

All breakfast menus include Tea/Coffee/Decaf Station and a selection of fruit juices

Based on a minimum of 30 guests

All prices are per person and subject to 17% service gratuity

Fruit Continental \$19.00

Butter Croissants, Assorted Muffins and Chefs Selection of Sweet Danishes.

Accompanied by Creamy Cutter, Fruit Preserves and Honey

Fresh Sliced Fruit

Traditional Buffet \$28.00

Selection of Natural and Low-fat Fruit Yogurts

Assorted Cereals Served with Milk

Selection of Sliced Fresh Fruit

Thick Buttermilk Pancakes with Maple Syrup

Scrambled Eggs

Country Sausage and Crispy Bacon

Home-style Potatoes

Butter Croissants, Assorted Muffins and Chefs

Selection of Sweet Danishes

Accompanied by Creamy Cutter, Fruit Preserves and Honey

Add-on Chef Stations

Made to Order Eggs/Omelets \$16.50

Ham, Cheddar Cheese, Onions, Peppers and Mushrooms

Fresh Waffles \$10.00

Whipped Cream, Seasonal Berries and Chocolate Chips

Bermudian Codfish and Potato \$15.00

Salted Cod Fish, Potatoes, Boiled Eggs, Avocado, Sliced Banana

Accompanied by Onion and Butter Sauce, and Tomato Sauce

Meeting Break

Based on a minimum of 20 guests

All prices are per person and subject to 17% service gratuity



AM/PM Break Stations

- | | | | |
|----------|---|----------|--|
| 1 | Tea/Coffee/Decaf
Bottled Water and
Selection of Juices
\$10.00 | 2 | Raisin Scones, Tea
Cookies and Mini
Pastries
Devonshire Cream,
Fruit Preserves and
Honey
\$12.95 |
| 3 | Assorted Granola
Bars, Fresh Sliced
Fruit
Chocolate Chip
Cookies
\$15.25 | 4 | Assorted Tea
Sandwiches, Fresh
Sliced Fruit
Chocolate Chip
Cookies
\$19.50 |



Lunch To-Go

*Includes potato chips, whole fruit, chocolate chip cookie, bottled water, condiments and cutlery
All prices are per person and subject to 17% service gratuity*

Combo Box \$20.00

Choose 1 Salad + 1 Sandwich

Salad

Caesar Salad

Greek Salad

Mixed Garden Salad

Caprese Salad

Sandwich

Black Forest Ham with Aged Cheddar on French Baguette

Tuna Salad with Scallions, Celery, Black Olives with Lettuce, Tomato and Cucumber on Whole Wheat or White Bread

Grilled Roast Vegetables on Whole Wheat Pita

Sliced Roast Beef with Swiss Cheese, Lettuce and Tomato on Croissant

Children to-go boxes available upon request.



Lunch Plated

Based on a minimum of 10 guests

All prices are per person and subject to 17% service gratuity

St. George's \$47.50

Soup

Spicy Ginger and Carrot Soup

Salad

Caesar Salad with Herb Garlic Croutons and Shaved Parmesan Cheese

Entrée (Choice of 1)

Pan Seared "Argus Banks" Wahoo with Sundried Tomato Couscous and Pineapple Lime Salsa
or

Sous Vide Jerk Seasoned Chicken Breast Whipped Potato and Mango Chutney
or

Wild Mushroom and Root Vegetable Strudel
Sautéed Spinach with Tapenade Sauce

Dessert

Homemade apple Pie A La Mode

Blue Hole \$55.00

Soup

Bermuda Fish Chowder

Salad

Baby Spinach and Belgium Endive with Crumbled Goat Cheese, Red Onion and Orange Tarragon Vinaigrette

Entrée (Choice of 1)

Pepper Crusted Flank Steak Carved Over Stir-fried Vegetables and Ginger Steamed Rice
or

Grilled Atlantic Salmon with Basmati Rice, Diced Vegetables in a Lobster Sauce
or

Spinach Risotto with Wild Mushrooms and Sundried Tomato

Dessert

Chocolate Mousse



Lunch Buffet

Based on a minimum of 20 guests

All prices are per person and subject to 17% service gratuity

Executive Deli \$37.50

Chef's Soup of The Day
Israeli Cous Cous and Vegetable with Lemon Basil
Vinaigrette
Yukon Gold Potato with Bacon and Eggs
Virginia Ham, Smoked Turkey Breast, Sliced Roast
Beef, Tuna Salad
Cheddar Cheese, Swiss Cheese and Brie
Micro Greens, Cucumber and Roasted Pepper,
Leaf Lettuce, Sliced Tomato, Shaved Onion
Horseradish, Mustard and Mayonnaise
Assortment of Freshly Baked Breads
Sliced Fresh Fruit
Chocolate Brownies

Bailey's Bay \$47.00

French Lentils Velouté
Balsamic Grilled Vegetable Salad
Russian Red Skin Potato Salad
Organic Mixed Greens with House Dressing
Pan Seared "Argus Banks" Wahoo Fillet with
Lemon Butter Sauce
Cajun Roast Breast of Chicken
Saffron Scented Basmati Rice
Seasonal Mixed Vegetables
Sliced Fresh Fruit
Strawberry Shortcake



Lunch Buffet

Based on a minimum of 25 guests

All prices are per person and subject to 17% service gratuity

St. George Buffet \$58.00

Soup

Roasted butternut squash and brie bisque

Salads

Seven bean medley salad

Dill seafood pasta

Mixed garden salad with house dressing

Hot servings

Broiled mahi-mahi fillet with citrus
beurre blanc

Grilled chicken breast with mushrooms

Basil pesto rice

Mediterranean grilled vegetables

Desserts

Baked cherry cheesecake

Pecan chocolate pie

Coffee, decaffeinated coffee or tea

PARLIAMENT BUFFET \$65.00

Soup

Tomato Soup

Salads

Tomato and Spring Onion with basil balsamic
dressing

Select Greens with hazelnut vinaigrette

Caesar Salad with herbed croutons, parmesan and
creamy Caesar Dressing

Hot Servings

Grilled Flank Steak with red wine reduction

Broiled Salmon Fillet with lemon dill cream sauce

Linguini with roasted garlic Morel Mushrooms,
sweet bell pepper and truffle oil

Buttered Carrots

Desserts

Bittersweet Chocolate Cheesecake

Kiwi and Strawberry Tartelette

Coffee, Decaffeinated Coffee or Tea

Dinner Plated

Based on a minimum of 10 guests

All prices are per person and subject to 17% service gratuity

Walsingham \$72.00

Soup

Cream of Wild Mushroom

Salad/Appetizer

Mixed Organic Greens with Endive, Crouton and
Tomatoes

Entrée (Choice of 1)

NY Peppered Steak Pan Seared, with Garlic
Mashed Potatoes and Asparagus
or
Grilled Free Range Chicken Breast with Saffron
Scented Rice and Buttered Carrots
or
Ratatouille of Vegetables and Tofu

Dessert

Georgia Pecan Pie

Bermudiana \$85.00

Soup

Traditional Lobster Bisque

Salad/Appetizer

Pineapple Carpaccio and Tuna Tower

Entrée (Choice of 1)

Herb Crusted Lamb Rack on Truffle Polenta,
Sauteed Broccoli Rabe and Merlot Porcini Jus
or
Seared Scottish Salmon with Basmati Rice and
Diced Vegetables in Lobster Sauce
or
Penne Pasta with Salsify, Truffles, Green Asparagus
and Parmesan Cheese

Dessert

Crème Brûlée



Dinner Buffet

Based on a minimum of 30 guests

All prices are per person and subject to 17% service gratuity

Chef fee \$150 for all grill stations

Island BBQ \$75.00

Hot and Fruity Caribbean Coleslaw
Pasta Salad with Smoked chicken
Caesar Salad with Zesty Dressing
Potato Salad with Gherkin, Almond and Bacon
Pumpkin, Green Bean and Olive Salad
Garden Mixed Greens with Shallot Vinaigrette
Antipasto Platter
Gulf Shrimp & Green Mussel
Cold Meats and Ham Platter
International Cheese Tray with Nuts and Crackers

Beef Confit with Caramelized onion sauce
Gratin Dauphinois
Grilled Corn on the Cob
Seasonal Local Vegetables with Fried Okra
Callaloo Rice
Seafood Ragout with Fried Eggplant

Assorted Cakes and Pies
Fruit Salad

CHEF ATTENDED GRILL

Johnny's Portuguese Pork Sausage
Grilled Cajun Spice Mahi Mahi
St. Louis Pork Ribs and Apple Rub
Jerk Pork Shoulder
Caribbean Jerk Marinated Chicken



Dinner Buffet

Based on a minimum of 30 guests

All prices are per person and subject to 17% service gratuity

Chef fee \$150 for all grill stations

Surf And Turf \$90.00

Mixed Greens Salad with Assorted Dressings

Caesar Salad with Zesty Dressing

Seafood Pasta Salad with Kafir Lime

Potato Salad with Roasted Peppers and Chives

Cole Slaw and Honeycrisp Apple

Crab Salad with Avocado and Fijian Mango

Assorted Condiments with Garlic Bread

Fresh Baked Breads

Sushi and Maki Platter

Gulf Shrimp and Baby Clams

Green Mussels and Zesty Cocktail Sauce

Selection of Cold Cuts

International Cheese Tray with Nuts and Crackers

Classic Macaroni and Cheese

Roasted Lamb with Rosemary and Citrus Thyme

Broccoli with Gruyere Melt

Mashed Potatoes with Gravy

Pilaf Rice

Assorted Cakes and Pies

Fresh Fruit Salad

CHEF ATTENDED GRILL

Jumbo Prawn with Garlic and Lemon Butter

Steak Minute, Bearnaise Sauce and Tarragon

Tuna with Yakitori Glaze

Tandoori Spiced Chicken

Sticky BBQ Beef Ribs



Dinner Buffet

Based on a minimum of 30 guests

All prices are per person and subject to 17% service gratuity

Chef fee \$150 for all grill stations

International \$80.00

Assorted Cold Meat Platter
International Aged Cheeses and Wellington Biscuit
Homemade Traditional Sushi and Nigiri
Gulf Shrimp and Half Shell Mussel
Cocktail Sauce with Meyer Lemon
Mixed Greens with Seasonal Fruits and Nuts
Caribbean Salted Fish Salad with French Beans
and Shallot Vinaigrette
Potato Salad with Bacon Bits and Sundried
Tomato
Traditional Caesar Salad with Herb Crouton and
Parmesan Cheese
Greek Salad with Fresh Feta Cheese, Kalamata
Olives and Cucumber
Garlic and Plain Bread Sticks
Naan Bread
Butter Chicken Masala
Seafood Ragout
Mahi Mahi with Spanish Sauce and Spinach
Market Vegetables Lasagna with Puff Pastry
Stilton Cheese Mash Potato
Rice Pulao
Assorted Cakes and Pies
Fresh Fruit Salad with Strawberry Elixir

CHEF ATTENDED GRILL

Stir Fried Rice Choice of Garnish, Baby Shrimp,
Chicken, Pea, Carrots, Mushroom and Scallion
Sushi Station
Carving Station Roasted Striploin



Dinner Buffet

Based on a minimum of 30 guests

All prices are per person and subject to 17% service gratuity

Vegan Delight \$57.00

Chipotle Portobello Mushroom Tacos, Pickled
Onion, Cilantro Cream

Ancient Grain Bowl with Quinoa, Chickpeas, Feta,
Kalamata Olives, Kale, Sauvignon Vinaigrette
Dressing

Roasted Cinnamon Butternut Squash Salad with
Quinoa, Parsley, Onion, Dried Cranberries,
Scallion Pumpkin Seed and Pomegranate-Orange
Vinaigrette

Roast Potato and Kale Bowl, Jalapenos, Green Bell
Pepper and Mustard Tahini Dressing

Mushroom Bourguignon with White Button

Mushroom Shitake, Portobello Mushroom, Carrot,
Pearl Onion, with Risotto, Truffle Oil

Beyond Kebab with Arugula, Lemon, Cherry
Tomato Salad and Hummus

Garlic Stir Fry with Broccoli, Onion, Maple Syrup,
Balsamic Vinegar, Soy Sauce, Garlic, Chickpeas
with Steam Basmati Rice

Roasted Cauliflower, Curried Chickpeas, Cilantro,
Tahini Dressing and Quinoa Pilaf



Signature Wedding Buffet

Based on a minimum of 30 guests

All prices are per person and subject to 17% service gratuity

We Said Yes \$75.00

Starter

Creamy Baked Potato & Leek Soup

Cultivated Baby Mix Greens

Caesar Salad with Herb Crouton & Parmesan Cheese

New England Shrimp Salad with Greens Beans

Yukon Gold Potato Salad with Chives, Bacon Bits and Dijon Mustard

Entrée

Charbroiled Flank Steak Caramelized Bermuda onion Au Jus

Farfalle Pasta

with Chorizo Sausage and Over Night Tomato Sauce

Market Vegetables with Virgin Olive Oil

Pan Flashed Local Wahoo with Roasted Garlic Cream

Grilled Marinated Jerk Chicken

with Aged Balsamic and Mushroom Sauce

Traditional Bermudian Peas and Rice

Dessert

Fresh Fruits Salad

Assorted Cake & Pie





Build Your Own Buffet

Based on a minimum of 30 guests

All prices are per person and subject to 17% service gratuity

1 Soup, 2 Salad/Appetizer, 2 Entrees, 3 Accompaniments And 2 Desserts

\$70.00

Soup (Served with Bread Rolls)
Roasted Butternut Squash and Brie Bisque
Corn Clam Chowder
French Lentils Velouté
Bermuda Fish Chowder
Tomato Bisque
Cream of Vegetable

Salad/Appetizer

Gulf Shrimp with Zesty Cocktail Sauce
Green Mussels with Meyer Lemon
International Cheese Tray with Grapes and Crackers
Caesar Salad
Mixed Garden Salad
Seven Bean Medley
Caprese Salad
Grilled Pineapple with Crispy Chorizo Sausage
Coleslaw with Cilantro and Shredded Coconut
Greek Salad

Entrees

Pan Seared "Argus Banks" Wahoo Fillet with Lemon Butter Sauce
Cajun Roast Breast of Chicken
Grilled Flank Steak with Red Wine Reduction
Broiled Salmon Fillet with Lemon Dill Cream Sauce
Grilled Pork Sausage with Ginger and Red Chili

Accompaniments

Saffron Scented Basmati Rice
Seasonal Mixed Vegetables
Linguini with Roasted Garlic Morel Mushrooms, Sweet Bell Pepper and Truffle Oil
Buttered Carrots
Gratin Dauphinois
Bermuda Vegetables with Fried Okra
Black Eye Peas and Rice with Coconut Milk
Macaroni and Cheese
Vegetarian Lasagna
Risotto of Pumpkin and Wild Mushrooms

Desserts

Chocolate Mousse
Tropical Mint Assorted Fruit Salad
Strawberry Shortcake
Baked Cherry Cheesecake
Pecan Chocolate Pie
Pumpkin Pie
Warm Bread Pudding



Live Stations

Based on a minimum of 30 guests.

All prices are per person and subject to 17% service gratuity

Chef fee \$150 for all stations unless indicated

Ciao Bella! \$30.00

Three Pasta's of Your Choice: Tortellini, Penne, Rotini, Bow Tie or Angel Hair.

Three Sauces: Walnut Pesto, Mushroom Sauce, Tomato, Basil Sauce

Seafood Galore \$55.00

Iced Jumbo Shrimp, King Crab and Mussels
(No Chef Required)

Asian Wok \$35.00

Gingered Chicken and Szechwan Beef with Oriental Style Vegetables, Sesame Hoisin Sauce, Served with Stir Fried Rice and Kung Pao Chicken with Jasmine Rice

The Big Cheese \$25.00

Garnished Variety of Cheeses From Around The World: Cheddar, Port Salute, Swiss, Brie, Camembert and Provolone
(No Chef Required)

Mini Munches \$28.00

Beef, Chicken and Pulled Pork Sliders
With Accompaniments and Side Truffle Fries

Tasty Tacos \$25.00

Beef, Chicken and Pulled Pork Tacos
Soft Shell Tortilla Wrap and Hard-Shell Taco
With Accompaniments

Sensational Sushi \$30.00

Chef's Selection of Fresh Nigiri, Sashimi, Maki and Uramaki
Seaweed Salad, Ginger and Wasabi
With Soy Sauce and Special Sauce

Wrap It Up \$25.00

Tuna Salad, Chicken Salad with Almonds and Grilled Vegetable Pesto with Mozzarella
With Truffle Fries

Panini Paradise \$25.00

Grilled Chicken with Arugula, Provolone Cheese and Chipotle, Sliced Turkey Breast with Cranberries and Brie Cheese and Caprese with Avocado and Basil Pesto
With Side Truffle Fries

Flambe Dessert \$20.00

Bananas Foster and Berry Jubilee Flambé, Served with Vanilla Bean Ice Cream and Pound Cake.
Warm Belgian Chocolate with Toasted Candied Pecans and Dipping Bread



Chef Station Add-Ons

Carving stations not sold separately and can only be booked to accompany an existing buffet or selection of live stations.

Based on a minimum of 30 guests.

All prices are subject to 17% service gratuity

Chef fee \$150 for each stations

Carving Stations

Roasted Beef Ribeye \$580.00

Serves 30 Guests

with Accompaniments

Honey Glazed Ham \$250.00

Serves 30 Guests

with Accompaniments

Semi Boneless Roasted Turkey \$300.00

Serves 30 Guests

with Accompaniments

Hand Passed Canapes

Based on a minimum of 3 dozen per order

All prices are per dozen and subject to 17% service gratuity

Cold

- Watermelon Dice, Coconut Cream and Balsamic Reduction \$28.00
- Pop Corn Shrimp Cocktail with a Brandy Cocktail Sauce with Belgium Endive \$43.00
- Tomato and Buffalo Mozzarella Skewer \$40.00
- Brie Cheese on Walnut Raisin Bread Sundried Tomato Tapenade \$40.00
- Chicken Salad on Fried Plantain Chip with Papaya Salsa \$43.00
- Tuna Salad Toast \$43.00
- Jumbo Chilled Shrimp with Cocktail Sauce and Lemon \$46.00
- Smoked Salmon on Toast with Goat Cheese Crème Fraîche \$52.00
- Vegetarian California Roll with Wasabi and Pickled Ginger \$49.00
- Seared Sushi Tuna on Wonton Asian Salad \$53.00
- Snow Crab Claw or Shrimp Shooter with Horseradish Sauce \$54.00
- Tomato Barquette with Blue Crab Salad \$56.00

Hot

- Swedish Meatballs with Sour Cream Sauce and Green Onions \$33.00
- Coconut Chicken Fingers with a Spicy Mandarin Sauce \$35.00
- Thai Coconut Chicken Soup in Shot Glasses \$35.00
- Chicken Satay, Indonesian Peanut Sauce \$40.00
- Chicken Teriyaki Pot Sticker with a Low Sodium Soy Sauce and Green Onions \$40.00
- Bite Size Baby Reuben's \$42.00
- Vegetable Pot Sticker with Sweet Chili Sauce \$42.00
- Baby Fish Cakes with Tarragon Cream or Horseradish Cream \$49.00
- Scallop Wrapped Bacon \$70.00



Banquet Bar Package

All prices are per person and subject to 17% service gratuity

Bartender fee \$150 (1 bartender for every 60 guests)

Open Bar Package

A per guest price, based on the type of beverages offered during a specified amount of time.

2 Hours - \$50.00pp

3 Hours - \$65.00pp

4 Hours - \$75.00pp

***Add \$15pp for Premium Bar*

Cash Bar

Guest is responsible for payment of own beverages. Cashier is required.

Hosted Consumption Bar

A per drink price, based on beverages consumed during a specified amount of time and totaled at the end of event. or pre-pay a fixed agreed upon amount. (i.e., Up to \$2,000)



Banquet Bar: Standard Vs. Premium

Standard Banquet Bar:

Includes arrival drink, all mixers, all spirits listed below plus choice of 3 beers and 4 wines.

Spirits:

- Goslings Black Seal Rum
- Goslings Gold Seal Rum
- Johnnie Walker Red Label Whiskey
- Smirnoff Vodka
- Gordons Gin
- Camarena Silver Tequila
- Camarena Gold Tequila
- Bacardi Superior Rum
- Bacardi Lemon Rum
- Baileys Rum Cream
- Conciere Bourbon
- Conciere Brandy

Arrival Drink Rum Swizzle or Torresella Prosecco - Italy

Mixers

- Coke
- Diet Coke
- Ginger Ale
- Ginger Beer
- Tonic Water
- Soda Water
- Pineapple
- Orange
- Cranberry

Beers & Cider:

- Heineken
- Coors Light
- Corona
- Carib
- Stella Artois
- Sam Adams Boston Lager
- Red Stripe
- Guinness
- Heineken 0.0
- Angry Orchard Cider

Wines:

White

- Canyon Road Chardonnay- California, USA
- Lindeman's Moscato - South East Australia
- Chateau St. Michelle Rosé - Washington State, USA
- Yellow Tail Pinot Grigio - South East Australia
- Matua Sauvignon Blanc - Marlborough, New Zealand

Sparkling

- Torresella Prosecco - Italy

Red

- Alamos Malbec - Argentina
- Canyon Road Cabernet Sauvignon - California, USA
- Canyon Road Pinot Noir - California, USA
- Canyon Road Merlot - California, USA

Premium Banquet Bar:

Includes arrival drink, all mixers, all spirits listed below plus choice of 4 beers and 6 wines.

Spirits

- Johnnie Walker Black Label Whiskey
- Jack Daniels Bourbon Whiskey
- Tito's Vodka
- Grey Goose Vodka
- Bombay Sapphire Gin
- Tanqueray Gin
- Gordon's Gin
- Patron Silver Tequila
- Jose Cuervo Gold Tequila
- Bacardi Superior Rum
- Bacardi Lemon Rum
- Cockspur Rum
- Goslings Black Seal Rum
- Goslings Gold Seal Rum
- Hennessy VS Cognac
- Amaretto Disaronno
- Bailey's Rum Cream
- Bacardi Gold Liquor
- Campari
- Frangelico
- Kahlua
- Sambuca White
- Tia Maria
- Conciere Brandy

Fortified Wines:

- Harvey's Bristol Cream Sherry
- Grahams Six Grapes Port

Specialty Cakes

Pricing subject to final cake design.

Supplied cakes are subject to \$3.50pp plating fee



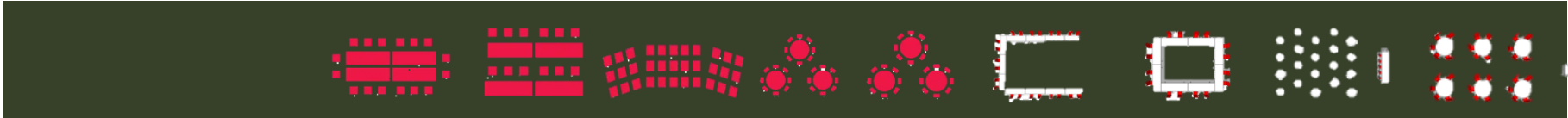
Size	Estimated Price	Serving Size
One Tier 6'	\$283.00	2 – 6ppl
One Tier 9'	\$320.00	6 – 12ppl
One Tier 12'	\$415.00	12 – 25ppl
Two Tier 6'/9'	\$570.00	25 – 35ppl
Two Tier 9'/12'	\$625.00	35 – 50ppl
Three Tier 6'/9'/12'	\$875.00	50 – 80ppl
Cupcakes	\$4.75 each	

Choose your own cake base and cake filling!

Cake Base: Vanilla, Chocolate Sponge, Carrot, Red Velvet, Pound Cake, Chocolate Mousse, Fruit Cake

Cake Filling: Vanilla Mousse, Chocolate Mousse, Lemon Cream, Strawberry Cream, Cream Cheese or Coffee Cream

Venue Capacity Chart



	Total Sq. Ft.	Conference	Classroom	Theatre	60” Rounds	72” Rounds	U-Shape	Hollow Square	Cocktail Reception	Crescent Rounds
Oleander Room	2,000	60	120	200	160	150	50	40	200	100
Palmetto Room	1,400	40	80	120	90	80	20	30	150	70
Bayside Terrace	1,500	-	-	150	120	110	-	-	150	80
Hibiscus Lawn	5,000	-	-	250	200	190	-	-	250	150
Hibiscus Room Main	1,500	-	-	-	80	60	-	-	150	80
Hibiscus East & Private Dining Room	2,000	60	120	-	160	150	-	-	200	100
Panorama Lounge	2,000	-	-	-	70	60	-	-	200	100
Honeymoon Beach	1,000	-	-	70	60	50	-	-	70	-
Palm Court	1,400	-	-	-	100		-	-	150	70
Prospero’s Cave	600	-	-	30	20	-	-	-	70	-
Main Beach Tier	800	-	-	50	40	-	-	-	50	-

Venue Rental & Setup/Breakdown Fees

Venue			F&B Minimum Spend
Indoor	Set Up/Breakdown Per Venue (Minimum \$115)	Outdoor	Set Up/Breakdown Per Venue (Minimum \$115)
Oleander Room \$3,500	\$4.00 pp to \$10.00 pp	Purity Pergola \$500	\$4.00 pp Or \$10.00 pp
Palmetto Room \$1,500		Honeymoon Beach \$2,000	
Hibiscus East \$3,000		Bayside Terrace \$4,000	
Hibiscus Private Dining \$2,500		Hibiscus Lawn \$2,000	
Panorama Lounge \$6,000		Beach Tier \$1,000	
Prospero's Cave \$10,000	Cocktail \$10pp Dinner \$20pp		
**Note: Food and beverage minimums apply to Bayside Terrace and Prospero's Cave at \$10,000 and Panorama Lounge at \$15,000.			



A vibrant tropical resort scene under a bright blue sky with scattered white clouds. On the left, a modern building with orange and white architectural details and a white balcony railing is visible. In the center, a tall flagpole flies the Union Jack, the Canadian flag, and the United States flag. To the right, a large, mature palm tree stands prominently. The foreground features a well-manicured green lawn with colorful flower beds and a covered walkway supported by white columns. The overall atmosphere is sunny and luxurious.

Banquet Policies

Hotel Rooms

All reservations must be made individually through the resorts Reservation Department by calling (441) 293-8333, unless otherwise specified.

Food and Beverage Policies

- All food and beverage items purchased or consumed by the attendees during the event must be supplied and prepared by GB, unless prior and written authorization is given by management.
- The Client, or person or party making arrangements on behalf of the client, must submit to the Resort, no later than twelve noon four (4) business days prior to the scheduled event, a guaranteed number of guests attending all planned events. Final attendance guarantee cannot be decreased within the four (4) business days prior to the event. If the catering office is not advised by this time, the original estimated figure will automatically become the guarantee.
- Should your final guarantee be larger than the maximum capacity of your chosen venue, GB reserves the right to change the function venue based on the final guarantees.
- Food and Beverage menu selections cannot be changed fourteen (14) business days prior to the event.
- The hotel will prepare 3% above the guaranteed number up to a maximum of 20 guests, and additional guests above the guarantee will attract the same per guest charges
- The Group is responsible for informing GB of any special dietary requirements (e.g. allergies or intolerances) when the menu choice is submitted.
- Your signature on the Banquet Event Orders indicates your acceptance of the agreed/expected attendance.
- Food and beverage consumption during the event will be subject to 17% gratuities.

Advanced Payments

A non-refundable booking deposit of 35% of the estimate will be required at time of signing of contract to confirm the location and date. The deposit will be credited to the final bill and will appear on the BEO. The balance of the estimated total cost to be paid 21 days prior to the event. Grotto Bay Beach Resort and Spa is under no obligation to execute the set forth function until the full remaining balance has been received. If any payments are not received GB within this time frame, GB shall cease to work on your function until payments are up to date. All extras authorized during the event will require an authorized signature and will be guaranteed by group organizer and will be paid within 3 days of the event finish. Any refunds will be refunded through the Grotto Bay accounts Department once approved by your Catering Manager.

Beverage Selection

Pricing can be structured in one of three ways. • Inclusive Bar Package: a per guest price, based on the types of beverages offered and a specified duration of time. • Hosted on consumption: a per drink price, based on the actual number of drinks dispensed over a specified duration of time and totaled at the event's conclusion. (a Hosted Consumption Bar is available where the organizer can place fixed agreed upon amount behind the bar to be consumed.) • Cash Bar: Guest pays on own per drink, either through cash or tickets. This will require a cashier and associated fee. Beverages from third party companies are not permitted, however, a Corkage Fee will apply under any special circumstance.

Third Party Vendors

Grotto Bay reserves the right to include a Convenience Booking Fee of 20% on top of total vendor costs for any third parties booked by The Resort on behalf of the client.

Private Events Surcharges

For all Private Events there will be Surcharges applied to your final bill for certain locations Bartender: \$150.00 per Bartender, based on 4 hours per 50 guests. Cashier: \$25.00 per Cashier per hour (4 hour minimum) Chefs: \$150.00 per Chef, based on 4 hours per 50 guests – if you selected Stations, which requires professional assistance Set up Fee's: Depending on the kind of function, which includes set up or removal of any kind of furniture – chairs, tables etc. additional set up charges will apply.

Signs and Displays

All signs and displays must be approved by GB and placement and location of these signs must be approved prior to the event day.

Weather Call

Due to the complexity of outdoor set ups, GB reserves the right to move the function indoors in the case of inclement weather conditions or ocean tides. This decision will be discussed with the Primary Contact for the Group; however final decision will remain with the resort. The back up space for the events in case of inclement weather conditions will be discussed in the planning stage and will appear on the Banquet Event Order (“BEO”).

Equipment and Tent Rentals

Equipment and rentals must be approved by GB prior to arriving on property.

Decorations, Music and Entertainment

Music, Entertainment, Flowers and décor must be approved by the resort. Music needs to end by 12:00 am unless otherwise specified. No affixing of any decorations, to walls, ceilings unless approved by management. all decoration must be removed from the premises immediately after the event is finished unless otherwise specified in the BEO.

Additional Staffing

Additional staffing that is required for either Parking Attendants or Security will be provided by the resort and the Group will be billed as specified in the BEO.

Dress Code

Resort Casual unless otherwise specified.

Age Limit

Minimum age for the consumption of alcoholic beverages is 18 years. GB reserves the right to refuse alcohol service to guests that are not able to produce a valid ID.

Package Handling

All material shipped for event purposes must have contact name, date of arrival, and name of event and be addressed to the Catering Manager responsible for your account. Due to our limited storage facilities and the liabilities involved, the hotel cannot accept large amounts of materials or equipment any sooner than seven (7) days prior to your event. Shipments arriving prior to the seven days before the start of your event will be subject to storage fees. Material will be stored until event starts. The event contact is responsible for scheduling delivery to appropriate location. All unclaimed material will be returned at the expense of the addressing contact. Welcome Bag or package delivery is available at a fee of \$5.00 per room.

Damages or Lost Property

GB 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 Group 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 Group's control. The client will hold blameless GB 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 GB Staff.

Cancellation

Upon receipt of the booking deposit and signature of this agreement, Grotto Bay Beach Resort will reserve the date of the event and will not make coinciding reservations with other clients for the same venue, date and time. For this reason, the booking fee paid, is non-refundable, even if the date is changed or cancelled for any reason.

Force Majeure

In the event of a cancellation deemed a "Force Majeure" by GB management, any amount paid to date over and above the initial booking deposit will be refunded. This includes acts of God, war, terrorism, government regulations, disaster or civil disorder. This Contract may be terminated without liability pursuant only for any of the above reasons by written notice from either party to the other within three (3) days after learning of such basis.

E-Signatures

This signature page may be electronically signed by the indicated parties. The receipt of this signed agreement shall be acceptable to the resort to hold the space; provided, however, that if the resort does not receive the Agreement executed by the Group with the original signature without any further changes within seventy-two (72) hours of the date the proposal was issued, the resort reserves the right not to hold the space and to avoid any obligations under this agreement, unless otherwise agreed and specified.

Method of Payment

All events will be charged to a master account for the function and will require full payment 21 days prior to the event and a credit card on file to guarantee any extra signed charges, unless otherwise specified. All payments, including deposits, should be made by wire transfer to the bank account of Grotto Bay. Payments by credit card are accepted but Grotto Bay reserves the right to levy a three percent surcharge on card payments. Checks can be made payable to Grotto Bay Beach Resort.

