

CONVENTIONS & CATERING



2026/27 Banquet Menu

Gratta Bay





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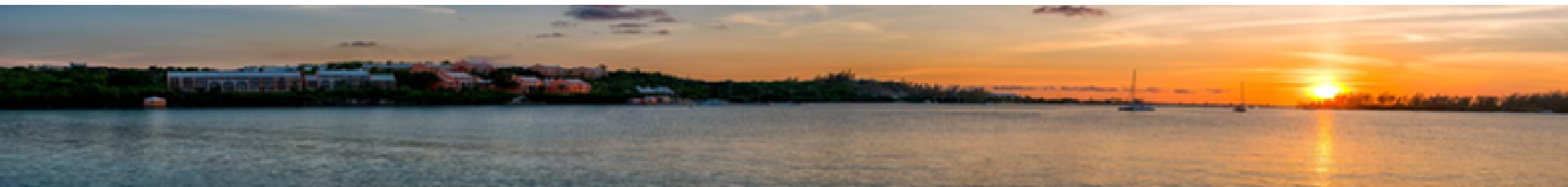
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Breakfast Buffet & Stations

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

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

Accompanied by Creamy Cutter, Fruit Preserves and Honey

Fresh Sliced Fruit

\$ 20.00

Traditional Buffet

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

\$ 28.00

Omelet Station

Made to Order Eggs/Omelets

Ham, Cheddar Cheese, Onions, Peppers and Mushrooms

\$ 17.50

Fresh Waffle Station

Whipped Cream, Seasonal Berries and Chocolate Chips

\$ 10.00

Bermudian Codfish and Potato

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

Accompanied by Onion and Butter Sauce, and Tomato Sauce

\$ 15.00

Meeting Breaks

**BASED ON A MINIMUM OF 20 GUESTS
ALL PRICES ARE PER PERSON AND SUBJECT TO 17% SERVICE GRATUITY**

1

Tea/Coffee/Decaf
Bottled Water and Selection of Juices

\$ 11.00

2

Raisin Scones, Tea Cookies and Mini Pastries
Devonshire Cream, Fruit Preserves and Honey

\$ 14.95

3

Assorted Granola Bars, Fresh Sliced Fruit
Chocolate Chip Cookies

\$ 17.25

4

Assorted Tea Sandwiches, Fresh Sliced Fruit
Chocolate Chip Cookies

\$ 20.50

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 _____ **\$ 24.50**

CHOOSE 1 SALAD + 1 SANDWICHES

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

**SPECIFY HOW MANY OF EACH SANDWICH TO CHOOSE -
MAXIMUM OF 3 CHOICES**

CHILDREN'S 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

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

\$ 49.50

Blue Hole

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

\$ 56.00

Lunch Buffet

**BASED ON A MINIMUM OF 20 GUESTS
ALL PRICES ARE PER PERSON AND SUBJECT TO 17% SERVICE GRATUITY**

Executive Deli

- 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
- \$ 39.00**

Bailey's Bay

- 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
- \$ 50.00**

Lunch Buffet

BASED ON A MINIMUM OF 25 GUESTS
ALL PRICES ARE PER PERSON AND SUBJECT TO 17% SERVICE GRATUITY

St. George Buffet

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

\$ 60.00

Parliament Buffet

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

\$ 65.00

Hand Passed Canapes

**BASED ON A MINIMUM OF 3 DOZEN PER ORDER
ALL PRICES ARE PER DOZEN AND SUBJECT TO 17% SERVICE GRATUITY**

Cocktail/Welcome Reception

- Mini Beef Wellington - Per Dozen _____ **\$ 70.00**
- Grand marnier marinated shrimp shooters - Per dozen _____ **\$ 72.00**
- Blue crab salad & mango shooters - Per dozen _____ **\$ 75.00**
- Pickle mushroom & onion compote shooters - Per dozen _____ **\$ 50.00**
- Seafood miso shooters - Per dozen _____ **\$ 72.00**

Desserts

- A Dessert Station
- Mini tiramisu
- Assorted mini pies
- Chocolate mousse
- Fruits skewer with Hershey sauce
- Pana cotta verine
- Mini red velvet cake

_____ **\$ 35.00 Per Person**

Hand Passed Canapes

**BASED ON A MINIMUM OF 3 DOZEN PER ORDER
ALL PRICES ARE PER DOZEN AND SUBJECT TO 17% SERVICE GRATUITY**

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

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	\$ 29.00
•Pop Corn Shrimp Cocktail with a Brandy Cocktail Sauce with Belgium Endive	\$ 44.00
•Tomato and Buffalo Mozzarella Skewer	\$ 31.00
•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	\$ 48.00
•Smoked Salmon on Toast with Goat Cheese Crème Fraiche	\$ 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

Dinner Plated

**BASED ON A MINIMUM OF 10 GUESTS
ALL PRICES ARE PER PERSON AND SUBJECT TO 17% SERVICE GRATUITY**

Walsingham

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

\$ 72.00

Bermudiana

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

\$ 85.00

Dinner Buffet

**BASED ON A MINIMUM OF 30 GUESTS
ALL PRICES ARE PER PERSON AND SUBJECT TO 17% SERVICE GRATUITY**

Vegan Delight

- 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

\$ 58.50

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

- 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 Salmon
- St. Louis Pork Ribs and Apple Rub
- Jerk Pork Shoulder
- Caribbean Jerk Marinated Chicken

\$ 78.00

Signature Wedding Buffet

BASED ON A MINIMUM OF 30 GUESTS
ALL PRICES ARE PER PERSON AND SUBJECT TO 17% SERVICE GRATUITY

We Said Yes

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
- Mussel, Gulf Shrimp & Cocktail Sauce

Dessert

- Fresh Fruits Salad
- Assorted Cake & Pie

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

\$ 78.00

Dinner Buffet

BASED ON A MINIMUM OF 30 GUESTS
ALL PRICES ARE PER PERSON AND SUBJECT TO 17% SERVICE GRATUITY
CHEF FEE \$150 PER STATIONS

International

- 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 (NO CHEF REQUIRED)
- Carving Station Roasted Ribeye

\$ 80.00

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

- 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

- Lobster Tail with Garlic and Lemon Butter
- Steak Minute, Bearnaise Sauce and Tarragon
- Tuna with Yakitori Glaze
- Tandoori Spiced Chicken
- Sticky BBQ Beef Ribs

\$ 92.00

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

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

\$ 70.00

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!

Three Pasta's of Your Choice:

Tortellini, Penne, Rotini, Bow Tie or Angel

Hair

Three Sauces:

Walnut Pesto, Mushroom Sauce, Tomato,

Basil Sauce

\$ 37.50

Seafood Galore

Iced Jumbo Shrimp, King Crab and

Mussels

(No Chef Required)

\$ 65.00

Asian Wok

Gingered Chicken and Szechwan Beef

with Oriental Style Vegetables, Sesame

Hoisin Sauce, Served with Stir Fried Rice

and Kung Pao Chicken with Jasmine Rice

\$ 38.50

The Big Cheese

Garnished Variety of Cheeses From Around

The World:

Cheddar, Port Salute, Swiss, Brie, Camembert

and Provolone

(No Chef Required)

\$ 30.00

Tasty Tacos

Beef, Chicken and Pulled Pork Tacos

Soft Shell Tortilla Wrap and Hard-Shell Taco

With Accompaniments

\$ 29.50

Mini Munches

Beef, Chicken and Pulled Pork Sliders

With Accompaniments and Side Truffle

Fries

\$ 30.00

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

Sensational Sushi

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

\$ 35.00

Wrap It Up

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

\$ 29.50

Panini Paradise

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

\$ 28.50

Flambe Dessert

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

\$ 25.00

Dolce Delights

Mini Tiramisu, Assorted Mini Pies, Chocolate
Mousse, Fruit Skewers with Hershey Sauce,
Pana Cotta Verine, Mini Red Velvet Cake

\$ 35.00

From Bermuda with Love

Fish Chowder, Johnny Bread, Mini Mussel
Pie, Cassava Pie

\$ 40.00

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

Serves 30 Guests
with Accompaniments

\$ 600.00

Honey Glazed Ham

Serves 30 Guests
with Accompaniments

\$ 320.00

Semi Boneless Roasted Turkey

Serves 30 Guests
with Accompaniments

\$ 320.00



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	2-6 people
One Tire 9'	\$320.00	6-12 people
One Tire 12'	\$415.00	12-25 people
Two Tier 6'/9'	\$570.00	25-35 people
Two Tier 9'/12'	\$650.00	35-50 people
Three Tier 6'/9'/12'	\$875.00	50-80 people
Cupcakes	\$5.25 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



Banquet Bar Packages

**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

5 Hours - \$85.00pp

6 Hours - \$95.00pp

**Add \$15pp for Premium Bar

Cash Bar

Guest is responsible for payment of own beverages. Cashier is required. Minimum Cash Bar \$800.00.

Hosted Consumption Bar

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



Banquet Bar Packages

STANDARD VS PREMIUM

Arrival Drink: Rum Swizzle or Torresella Prosecco - Italy

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
Bacardi Superior Rum
Bacardi Spiced Rum
Bacardi Lemon Rum
Bacardi Flavored Rum
Smirnoff Vodka
Gordons Gin
Santoro Silver Tequila
Santoro Gold Tequila
Johnnie Walker Red Label
Conciere Bourbon
Canadian Club
Conciere Brandy
Amaretto
Baileys Irish Cream



Premium Banquet Bar

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

Spirits

Goslings Black Seal Rum
Bacardi 8
Bacardi Superior Rum
Bacardi Spiced Rum
Bacardi Lemon Rum
Bacardi Flavored Rum
Smirnoff Vodka
Grey Goose Vodka
Gordons Gin
Bombay Sapphire Gin
Santoro Silver Tequila
Patron Silver Tequila
Santoro Gold Tequila
Jose Cuervo Reposado

Conciere Bourbon
Jack Daniels Bourbon
Whiskey
Johnnie Walker Red Label
Johnnie Walker Black Label
Canadian Club
Whistle Pig Rye
Conciere Brandy
Hennessy VS
Bailey's Irish Cream
Frangelico
Tia Maria

Banquet Bar Packages

MIXERS

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
Beringer Moscato - USA
G. Bertrand "Change" Rosé -
France
Fidora Pinot Grigio - Italy
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



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	180	140	120	50	40	200	100
Palmetto Room	1,400	40	80	100	80	70	20	30	150	70
Bayside Terrace	1,500	-	-	140	120	110	-	-	150	80
Hibiscus Lawn	5,000	-	-	250	150	140	-	-	250	150
Hibiscus East & Private Dining Room	2,000	60	120	-	160	150	-	-	150	100
Panorama Lounge	2,000	-	-	-	60	50	-	-	100	-
Honeymoon Beach	1,000	-	-	100	60	50	-	-	80	-
Main Beach Tier	800	-	-	50	40	-	-	-	50	-
	-	-	-	-	-	-	-	-	-	-

Venue Rental & Setup/Breakdown Fees

Venue		F&B Minimum Spend
Indoor	Set Up/Breakdown Per Venue <i>(Minimum \$120)</i>	Outdoor
Oleander Room & Patio \$4,250.00	\$4.00 pp to \$10.00 pp	Purity Pergola \$500
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

Set Up/Breakdown Per Venue
(Minimum \$120)



**Note: Food and beverage minimums apply to Panorama Lounge at \$10,000 plus gratuity.

Food and Beverage Policies

- All food and beverage items purchased or consumed by attendees during the event must be supplied and prepared by GB, unless prior written authorization is granted by management.
- The Client, or the 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. The final attendance guarantee cannot be decreased within the four (4) business days prior to the event. If the Catering and Conventions Department is not advised by this time, the original estimated number will automatically become the guarantee.
- Should the final guarantee exceed the maximum capacity of the chosen venue, or be too small for the selected space, GB reserves the right to change the function venue based on the final guarantee.
- Food and beverage menu selections cannot be changed fourteen (14) business days prior to the event.
- The hotel will prepare 10% above the guaranteed number, up to a maximum of 20 guests. Any additional guests above the guarantee will be charged at the same per guest rate.
- The Group is responsible for informing GB of any special dietary requirements (e.g., allergies or intolerances) at the time the menu selections are submitted.
- Your signature on the Banquet Event Orders, or confirmation provided via email, and payment of the deposit indicate acceptance of the agreed or expected attendance.
- All food and beverage consumption during the event will be subject to 17% gratuities.
- All food and beverage to be consumed on property.

Advanced Payments

- A non-refundable booking deposit of 35% of the estimated total is required at the time of signing the contract to confirm the date and venue. This deposit will be credited toward the final bill and will be reflected on the Banquet Event Order (BEO).
- The remaining balance of the estimated total cost must be paid 21 days prior to the event. Grotto Bay Beach Resort and Spa is under no obligation to execute the event until the full remaining balance has been received.
- If any payments are not received by GB within this time frame, GB reserves the right to cease all work on the event until payments are brought up to date.
- All additional charges incurred during the event must be authorized by signature and will be the responsibility of the group organizer. These charges must be settled within 2 days of the event's conclusion.
- Any applicable refunds will be processed by the Grotto Bay Accounts Department once approved by your Catering Manager.



Method of Payment

- All event charges will be billed to a master account for the function and will require full payment 21 days prior to the event, along with a credit card on file to guarantee any additional authorised 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; however, Grotto Bay reserves the right to apply a 3% surcharge on all card payments.
- Checks are also accepted and should be made payable to Grotto Bay Beach Resort.

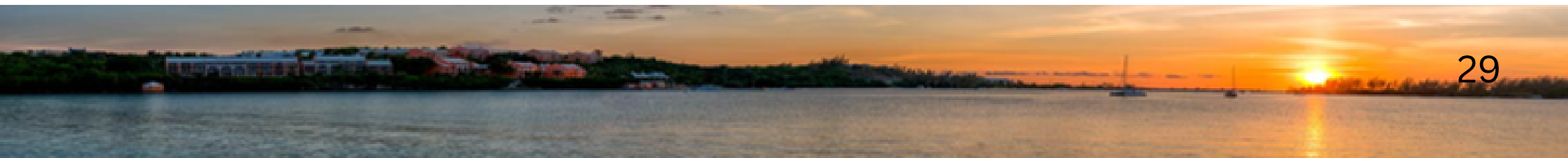
Cancelation

- Upon receipt of the booking deposit and signed agreement, Grotto Bay Beach Resort will reserve the event date and will not accept other bookings for the same venue, date, and time.
- For this reason, the booking deposit is non-refundable, even in the event of a date change or cancellation for any reason.
- If the event is cancelled 16 days prior to the event, any funds paid, excluding the non-refundable deposit, will be returned.

Agreement and Signatures

This agreement may be executed and accepted via electronic signature by the indicated parties. Receipt of the signed agreement will be considered confirmation to hold the event space.

Alternatively, written confirmation via email stating that the event is confirmed will also be accepted by the Resort.





Beverage Selection

Pricing may be structured in one of three ways:

Open Bar:

- A per-guest price based on the types of beverages offered and a specified duration of service.

Hosted on Consumption:

- A per-drink price based on the actual number of beverages consumed over a specified period, with the total calculated at the conclusion of the event.
- (A Hosted Consumption Bar option is also available, where the organizer may set a pre-approved spending limit for the bar.)

Cash Bar:

- Guests pay per drink individually, either by cash or tickets. This option requires a cashier and will incur an additional fee.

Beverages from third-party vendors are not permitted. However, a corkage fee may apply under special circumstances.

Private Events Surcharges

For all private events, additional surcharges will be applied to the final bill for certain services:

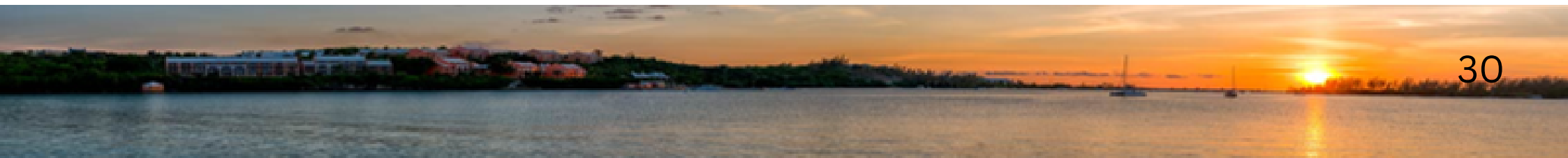
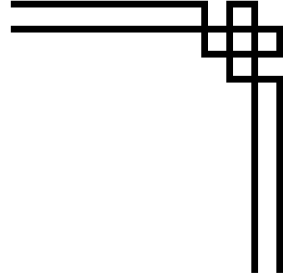
- Bartender: \$150.00 per bartender, based on 4 hours per 50 guests
- Cashier: \$25.00 per cashier per hour (4-hour minimum)
- Chef: \$150.00 per chef, based on 4 hours per 50 guests
- Set-Up Fees: Depending on the type of function, additional charges may apply for the set-up or removal of furniture, including chairs, tables, and related items

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.

Equipment and Tent Rentals

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





Decorations, Music and Entertainment

- All music, entertainment, flowers, and décor must be approved by the resort in advance.
- Music must conclude by 12:00 a.m. unless otherwise agreed upon in writing.
- No decorations may be affixed to walls or ceilings without prior approval from management.
- All décor and personal items must be removed immediately following the conclusion of the event, unless otherwise specified in the BEO.
- ***Confetti, as well as fresh or dried flower petals, are not permitted to be scattered on the resort grounds.***

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”).

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.

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.

