




GROTTO BAY
BEACH RESORT BERMUDA

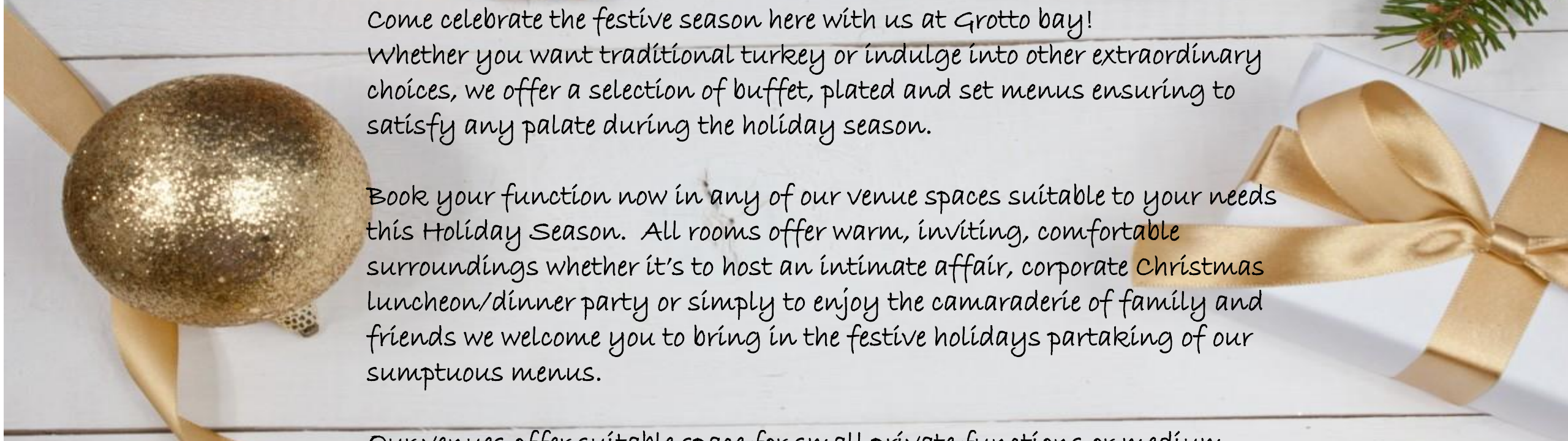
HOLIDAY MENUS

2021





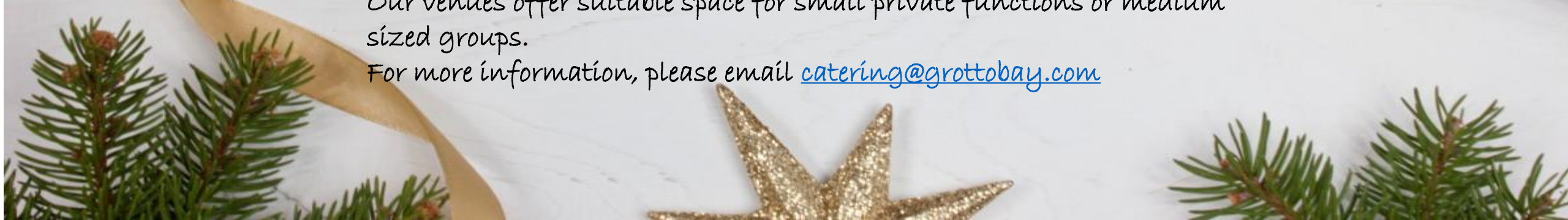
Come celebrate the festive season here with us at Grotto bay!
Whether you want traditional turkey or indulge into other extraordinary choices, we offer a selection of buffet, plated and set menus ensuring to satisfy any palate during the holiday season.



Book your function now in any of our venue spaces suitable to your needs this Holiday Season. All rooms offer warm, inviting, comfortable surroundings whether it's to host an intimate affair, corporate Christmas luncheon/dinner party or simply to enjoy the camaraderie of family and friends we welcome you to bring in the festive holidays partaking of our sumptuous menus.

Our venues offer suitable space for small private functions or medium sized groups.

For more information, please email catering@grottobay.com



HOME MADE SIGNATURE CANAPES

(Based on 3 dozen minimum. Prices per dozen)

COLD

Watermelon Dice , Coconut Cream and Balsamic Reduction	\$27.00
Pop Corn Shrimp Cocktail with a Brandy Cocktail Sauce with Belgium Endive	\$41.50
Tomato and Buffalo Mozzarella Skewers	\$39.00
Brie Cheese on Walnut Raisin bread Sundried Tomato Tapenade	\$51.00
Chicken Salad on Fried Plantain Chip with Papaya Salsa	\$42.00
Tuna Salad Toast	\$42.00
Jumbo Chilled Shrimp with Cocktail Sauce and Lemon	\$45.00
Smoked Salmon on Toast with Goat Cheese Crème Fraiche	\$46.00
Vegetarian California Roll with Wasabi and Pickled Ginger	\$48.00
Seared Sushi Tuna on Wonton Asian Salad	\$52.00
Snow Crab Claw or Shrimp Shooter with Horseradish Sauce	\$55.00
Tomato Barquette with Blue Crab Salad	\$55.00

HOT

Swedish Meatballs with Sour Cream Sauce and Green Onions	\$25.50
Coconut Chicken Fingers with a Spicy Mandarin Sauce	\$27.00
Thai Coconut Chicken Soup in Shot Glasses	\$32.00
Chicken Satay with a Indonesian Peanut Sauce	\$39.00
Chicken Teriyaki Pot Sticker with a Low Sodium Soy Sauce and Green Onions	\$39.00
Bite Size Baby Reuben's	\$41.00
Vegetable Pot Sticker with Sweet Chili Sauce	\$41.00
Baby Crab Cakes with Tarragon Cream or Horseradish Cream	\$48.00
Scallop Wrapped Bacon	\$45.00

"BLITZEN" HOLIDAY DINNER BUFFET MENU

Cold Servings

BABY SPINACH SALAD

With Fresh Strawberries & Balsamic Vinaigrette

GULF SHRIMP & GREEN MUSSELS

Cocktail Sauce

RUSSIAN POTATO SALAD

With Bacon Bits & Chives

"SCOTTISH" SMOKED SALMON

With Red Onion & Capers

ORGANIC MIXED GREENS

Choice of Dressing

Soup

CREAM OF TURKEY

With Spicy Shallot Crisp

Hot Servings

SLOW ROASTED TURKEY WITH GIBLET GRAVY

CHESTNUT & SAGE STUFFING

TRUFFLE MAC & CHEESE

SEASONED RICE WITH PINE NUTS

STEAMED VEGETABLE MEDLEY

CASSAVA PIE

SEARED ARGUS BANK WAHOO

Dessert

PUMPKIN PIE

YULE LOG CAKE

CHOCOLATE MOUSSE

TROPICAL FRUIT SALAD

Selection of Tea & Coffee

\$55.25 per person, plus 17% gratuity
(Does not include carving station)

Optional Additional Carving Station – Chef Fee \$150.00

SLOW ROASTED "ANGUS" PRIME RIB AU JUS - \$355.00

SMOKED HAM - \$ 220.00

All food & beverage subject to 17% Gratuity
(25 person minimum)

HOLIDAY DINNER BUFFET "BLITZEN PACKAGE" UPGRADE

- Hibiscus South Dining Room Rental
- Holiday Buffet Menu with all the trimmings.
- Two Hour Inclusive Bar Package
- Christmas Themed decorated tables
- with festive colored linens
- *Optional* Carving station Carving station – Slow Roasted Angus Prime Rib

"DANCER" PLATED DINNER MENU

Soup

Cream of Roasted Bermuda Pumpkin
with Cinnamon Crouton

Salad

Smoked Salmon Roulade

Belgium Endive, Orange Segment
moistened with a Cranberry Vinaigrette

Entrée – Choice of One

Pan Seared Bermuda Rockfish

accompanied with Italian CousCous,
Wilted Spinach and Shallot Brown Butter Sauce

or

Traditional Roast Turkey

Cranberry & Giblet Gravy with sides of Walnut Sage Stuffing

or

Grilled Black Angus Beef Striploin

served with Baked Potato and Foie Gras sauce

Dessert

Cinnamon Raisin and Chocolate Bread Pudding

or

Eggnog Cheesecake

Selection of Tea & Coffee

PLATED DINNER PACKAGE – 20 GUESTS MINIMUM

"DANCER SELECTION"

- Hibiscus East Dining Room & Patio Rental
- Glass of Prosecco upon arrival at Cocktail Hour
- Selection of Hand Passed Canapes
- 4 Course Set Menu Festive Dinner
- Three hour Inclusive Bar Package
- Christmas themed decorated tables with linens and festive crackers
- Personalized Menu Cards

\$164.00 Per Person + 17% Gratuity

"PRANCER" PLATED DINNER MENU

Soup or Salad

Lobster Bisque

flavored with Brandy & Fresh Paprika

Or

Tomato & Mozzarella Caprese

moistened with Strawberry Balsamic Vinaigrette

Entrée

Pan Seared "Atlantic" Salmon Fillet

served with Grilled Vegetables,
Baby Artichokes, Israeli CousCous & warm Vegetable Vinaigrette

or

Roasted Turkey Breast

Glazed Balsamic-Caramel Turkey with Broccoli & Walnuts

or

Maple Glazed "Smoked" Ham

served with Mashed Potatoes, Prunes & Seasonal Vegetables

Dessert

Traditional Apple Pie

with vanilla ice cream

or

Pumpkin Cheesecake

Selection of Tea & Coffee

PLATED DINNER PACKAGE

"PRANCER SELECTION"

- Hibiscus East Dining Room & Patio Rental
- Glass of Prosecco upon arrival
- Selection of Hand Passed Canapes
- 3 Course Set Menu Festive Dinner
- Half Bottle of Wine per person
- Christmas Themed decorated tables with linens and festive crackers
- Personalized Menu Cards

Plated A La Carte Christmas Menu Options

Soups

DAILY SOUP

\$9.60

TRADITIONAL BERMUDA FISH CHOWDER

With Outerbridge's Sherry Pepper Sauce & Goslings Black Rum

\$9.60

BOUILLABAISSE

Topped with Crispy shallot

\$9.60

CREAM OF ROASTED BERMUDA PUMPKIN

With Cinnamon Crouton

\$9.60

SEAFOOD BISQUE

With Coriander Croustini

\$9.60

Appetizers

TOMATO TARTAR

Oven Dried Tomato, Goat Cheese & Capers

\$12.00

PAN SEARED SEA SCALLOPS

With Mango Coulis, Spicy Seaweed Salad

\$15.95

ATLANTIC SALMON MOUSSE

With Ligonberries Compote & Baby Arugula

\$15.00

SAUTÉED WILD MUSHROOMS TARTLET

Shaved Parmesan & Fresh Sage

\$11.00

HOUSE SMOKED PORK RIBS

Sauerkraut, Vegetables Pearls & Bbq Ranch

\$14.50

FRESH OYSTERS

**Market Price Served with Cucumber Horseradish Salad
(need at least one-week notice- minimum 6 DOZ)**

Plated A La Carte Christmas Menu Options

SALADS

ORGANIC ROMAINE LEAVES \$11.75

With Pancetta Chips, Parmesan Bread Sticks
in a robust home-made Caesar Dressing

BABY SPINACH \$11.75

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

FRESHLY PICKED MIXED GREENS \$11.75

With Tear Drop Tomatoes, Spun Carrot, Cucumber Slivers & Honey Balsamic Vinaigrette

ORGANIC CELERY & APPLE SALAD \$11.75

Select Frisée, Candied Walnuts & Homemade Truffle Sauce

TOMATO AND BOCCONCINI CAPRESE \$11.75

Drizzled with Basil Pesto Oil & Balsamic Vinegar

PASTA

LOBSTER RAVIOLI \$24.75

Charred Tomato Sauce & Sautéed Oyster Mushroom

RIVER PRAWN SPAGHETTINI \$29.95

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

LINGUINI AGLIO E OLIO \$29.50

Fresh Mussels Tossed with Garlic & Italian Chianti

PENNE ZITI \$23.95

With Prosciutto, Spring Garlic, Sugar Snap Peas & Parmigiano

ENTRÉES

SOUS VIDE BREAST OF CHICKEN \$33.75

6OZ CHICKEN STUFFED WITH BABY SPINACH & RICOTTA CHEESE,
JULIENNE VEGETABLES & TEQUILA SAUCE

BERKSHIRE PORK CHOP \$38.75

CHAR GRILLED WITH SMASHED MINI POTATO & TOPPED WITH A DIJON ROSEMARY JUS

LOBSTER TAIL, SEA SCALLOP & TIGER SHRIMP MARKET PRICE \$88.00

SAUTÉED, SERVED WITH CAULIFLOWER, CROQUETTE & CITRUS SECTIONS

GRILLED STEEL HEAD SALMON \$36.00

WITH FENNEL & ORANGE, MARKET VEGETABLES, FRENCH GREEN BEANS, VERMOUTH BUTTER SAUCE

PEPPERCORN DUCK LEG CONFIT \$33.00

GLAZED WITH ORANGE HONEY, DUCK FAT POTATO, WILD MUSHROOM RAGOUT & APRICOT SAUCE

PAN SEARED "ARGUS BANKS" WAHOO FILLET \$32.55

WITH VEGETABLE PROVENCAL, BRAISED FENNEL & CRISPY GARLIC

OVEN ROASTED TOM TURKEY \$29.70

WITH WHIPPED POTATOES, WALNUT SAGE STUFFING, MARKET VEGETABLES & GIBLET GRAVY

BROILED "BLACK ANGUS" BEEF STRIP LOIN 10oz \$42.75

WITH SUN-DRIED TOMATOES & PORCINI GRATIN, MARKET VEGETABLES & BLACK TRUFFLE SAUCE

SLOW ROASTED "ANGUS" PRIME RIB 11ozAU JUS \$46.00

YORKSHIRE PUDDING & MARKET VEGETABLES AU JUS

CHIPOTLE – PINEAPPLE GLAZED HAM \$35.00

WITH POTATO GRAND- MERE, GREEN BEAN AU JUS

PLATED DESSERTS

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

\$13.00 + 17% Gratuity

CARVING & SPECIALTY STATIONS

Roasted Beef Tenderloin Carving Station (per Tenderloin/ Serves 20 people)	\$ 263.00
Honey Glazed Ham Carving Station (per Ham/ Serves 20 people)	\$ 98.00
Slow Roasted Steamship Round of Beef Carving Station (per 50 LBS/ Serves 90 people)	\$ 788.00
Southwestern Roasted Loin of Pork Carving Stations (per Loin/ Serves 20 people) Stuffed with Spinach, Sun Dried Cherries and Fontina Cheese	\$ 123.00
Semi Boneless Roasted Turkey Carving Stations (per Tenderloin/ Serves 20 people)	\$ 123.00
Asian Wok Station (Add \$50 for Second Chef Fee) Gingered Chicken and Szechwan Beef with Oriental Style Vegetables, Sesame Hoisin Sauce, served with Stir Fried Rice. Kung Pao chicken with Jasmine Rice	\$ 28.00 pp
Italian Station (Add \$50 for Second Chef Fee) Three Pasta's of your choice; Tortellini, Penne, Rotini, Bow tie or angel hair. Three Sauces: Walnut Pesto, Mushroom sauce, Tomato or Basil Sauce, Lobster sauce add (\$3.00 pp)	\$ 28.00 pp
Iced Jumbo Shrimp, King Crab lump and Crab Claws Display (No Chef Fee Required) Approximately four large shrimp per person with there respective garnishes.	\$ 41.00 pp
International Cheese Display (No Chef Fee Required) A garnished variety if cheeses from around the world: Cheddar, Port Salute, Swiss, Brie, Camembert & Provolone	\$ 13.75pp
Flambé Dessert Station (Add \$50 for Second Chef Fee) Bananas Foster and Berry Jubilee Flambé, Served with Vanilla Bean Ice Cream and Pound Cake. Chef Attended. Warm Belgian Chocolate soup with toasted candied pecans	\$ 21.00 pp
Carving Chef (required for stations unless specified)	\$ 150.00
<u>MINIMUM 20 PERSONS</u> All Carving Stations Served Assorted Dinner Rolls and Appropriate-Condiments	

Contract Terms & Conditions

Hotel Rooms

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

Food & 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.

A confirmation of the final number of the guaranteed attendance for set up, food and beverage consumption must be submitted by latest 14 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.

A confirmation of the food and bar choices needs to be submitted 21 days prior to the event but no less than 15 days prior to the event.

The Group is responsible for informing GB of any special dietary requirements (e.g. allergies or intolerances) when the menu choice is submitted.

Food and beverage consumption during the event will be subject to 17% gratuities.

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.

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 100 guests.

Cashier: \$25.00 per Cashier per hour (4 hour minimum)

Chefs: \$150.00 per Chef, based on 4 hours per 100 guests – if you selected Stations, which requires professional assistance

Set up Fee's: Depending of the kind of function, which includes set up or removal of any kind of furniture – chairs, tables etc. additional set up charges will apply.

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 & Tent Rentals

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

Music

Music needs to end by 11:00 pm unless otherwise specified.

Signs & 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.

Contract – Terms & Conditions

Decorations, Music & Entertainment

Music, Entertainment, Flowers and décor must be approved by the resort.

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.

Gift Bags & Room Drops

Standard procedures for Gift Bag Room Drops are as follows:

- The Front Desk will give out 5 (maximum) bags upon check in for entire group.
- Our Staff would be happy to deliver the bags to each room after check-in at 4:00pm \$5.00 per bag will be charged to the Master Account.
 - Rooming list and time and date of the bags delivery (to the hotel) will be required by the client 72 hours prior to first check in
- Welcome/Hospitality Table in the Lobby

A table will be set up in the Lobby adjacent to our Front Desk. The Front Desk agent will direct guests to the table, upon check in to collect their bag, where the client will welcome all guests and give them each a bag. The client must monitor the table at all times and the Hotel will not be responsible for any items damaged or lost if client wishes to leave the table unattended

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.