



**GROTTO BAY**  
BEACH RESORT BERMUDA

# Events & Catering

## 2022/2023





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## Welcome

Grotto Bay Beach Resort sits on a lush tropical estate featuring dramatic caves and acres of woodland preserves along the water's edge in Bailey's Bay. Scattered over 21 acres and sloping down toward two private beaches are 11 colorful cottages in traditional Bermudian architecture overlooking the turquoise waters dotted with small islands.

With a committed Catering Coordinator and passionate Food & Beverage team like ours, all your catering needs will be exceeded, leaving no room for disappointment. The delectable entrees accompanied by flawless service and sprinkled with the islands pristine beauty as décor, allow any function you need catered to be a guaranteed success. For more information, please email [catering@grottobay.com](mailto:catering@grottobay.com).



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## SITE RENTAL FEES

### OUTDOOR SPACE

- **PURITY PERGOLA (MAX 6 PEOPLE)** **\$450.00**  
Stand over the ocean whilst the fish swim by in our perfectly peaceful pergola.
- **HONEY MOON BEACH (MAX 40 PEOPLE)** **\$1100.00**  
Grotto Bay's private beachfront is a great venue for smaller ceremonies & you can enjoy being barefoot in the pink coral sand with a backdrop of crystal blue waters.
- **BAYSIDE TERRACE (MAX 110 PEOPLE)** **\$1600.00**  
Ideal for wedding receptions, summer barbecues & company gatherings, equipped with a bar & grill area. This area overlooks the beach & pool.
- **MAIN LAWN (MAX 150 PEOPLE)** **\$1000.00**  
Enjoy the ocean view from our back lawn atop our scenic hillside.
- **PROSPERO'S CAVE (MAX 70 PEOPLE)** **\$10,000.00**  
Celebrate in our unique 500,000-year-old underground cave



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**PURITY PERGOLA**



**HONEYMOON BEACH**



**BAYSIDE TERRACE**



**MAIN LAWN**



**PROSPERO'S CAVE**



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## SITE RENTAL FEES

### INDOOR SPACE

- HIBISCUS EAST ROOM (MAX 40 PEOPLE) \$650.00**

Overlooking the Bay, glass doors surround this room which extends itself onto our welcoming patio terrace. Both the dining room & terrace are ideal for cocktail receptions & elegant dining in the evening. The patio offers a scenic water view while dancing under the moonlight.
- HIBISCUS SOUTH ROOM (MAX 80 PEOPLE) \$700.00**

Ideal for groups of 50 – 80 people, also enclosed with glass windows, this elegant room with tall ceilings gives off a comfortable aura. The front Terrace is accessible from the South Room, allowing for a great cocktail reception or separate dancing location.
- HIBISCUS RESTAURANT (MAX 225 PEOPLE) \$1500.00**

The main Dining Room is perfect for wedding receptions & company events. Room capacity is 100 people however the South & East Rooms can be joined to increase the capacity of people to 225.  
*Use of this room in our off season only (November – March) and is available based on hotel occupancy*
- PALMETTO ROOM (MAX 150 PEOPLE) \$800.00**

**Seminar Room:**

  - Theatre Seating (Max 150 people)
  - Classroom Seating (Max 100 people)
  - Round Tables Seating (Max 80 people)
  - Conference Seating/U-Shape (Max 30 people)



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**HIBISCUS SOUTH**



**HIBISCUS EAST**



**HIBISCUS MAIN**



**PALMETTO ROOM**



# BREAKFAST MENUS

## THE TRADITIONAL BUFFET BREAKFAST

### ASSORTED BREAKFAST CEREALS

Selection of Natural and Low Fat Fruit Yogurts

Assorted Cereals served with milk and a selection of sliced fresh fruit

### HOT OFF THE GRIDDLE

**Chef Attended Omelet Station** cooked to order, with a variety of toppings and condiments

**Thick Buttermilk Pancakes** or **Cinnamon Raisin French Toast** with Maple Syrup

Scrambled Eggs

Country Sausage and Crispy Bacon

Home-style Potatoes

### PASTRY

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

accompanied by creamy cutter, fruit preserves and honey

**A selection of chilled Fruit Juices**

**Coffee, Decaffeinated Coffee and a Selection of Tea**

**\$26.75 Per Person plus 17% gratuity**

Served in Hibiscus Room only

Based on a minimum of 35 people

## THE FRUIT CONTINENTAL BREAKFAST

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

accompanied by creamy cutter, fruit preserves and honey

**Fresh Sliced Fruit**

**A selection of chilled Fruit Juices**

**Coffee, Decaffeinated Coffee and a Selection of Tea**

**\$20.50 Per Person plus 17% gratuity**

Based on a minimum of 10 people

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## MEETING BREAKS

### MEETING BREAK (PER PERSON)

**\$9.95**

Bottled Water  
Assorted Juices and Soda  
Coffee, Decaffeinated Coffee and a Selection of Tea

### AFTERNOON TEA BREAK (PER PERSON)

**\$15.00**

Raisin Scones  
Selection of Fresh Baked Breads  
Devonshire cream, Fruit Preserves and Honey  
Coffee, Decaffeinated Coffee and a Selection of Tea

### HEALTHY MEETING BREAK (PER PERSON)

**\$15.25**

Seasonal Sliced Fresh Fruit and Assorted Granola Bars  
Bottled Water  
Assorted Juices and Soda  
Coffee, Decaffeinated Coffee and a Selection of Tea

### EXECUTIVE MEETING BREAK (PER PERSON)

**\$19.50**

Seasonal Sliced Fresh Fruit and Assorted Cookies  
Bottled Water  
Assorted Juices and Soda  
Coffee, Decaffeinated Coffee and a Selection of Tea

### BERMUDA AFTERNOON WELCOME BREAK (PER PERSON) (Minimum of 10 guests)

**\$26.50**

Cucumber, Cream Cheese and Smoked Salmon Finger Sandwiches  
International Cheese Display served with French bread and Assortment of Crackers and Sliced Fresh Seasonal Fruit  
Bermuda Rum Swizzles  
Bottled Water

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# LUNCHEON BUFFET MENUS

## EXECUTIVE DELI BUFFET                      \$33.50

### STARTERS

**Chefs Soup of the Day**

**Israeli Cous Cous and Vegetable** with lemon basil vinaigrette

**Yukon Gold Potato with Bacon and Eggs**

### DELI TRAY

**Virginia Ham, Smoked Turkey Breast, Sliced Roast**

**Beef, Tuna Salad**

**Cheddar Cheese, Swiss Cheese and Brie**

### ACCOMPANIMENTS

**Micro Greens, Cucumber and Roasted Pepper**

**Leaf Lettuce, Sliced Tomato, Shaved Onion**

**Horseradish, Mustard and Mayonnaise**

**Assortment of Freshly Baked Breads**

**Sliced Fresh Fruit**

### DESSERT

**Chocolate Brownies**

**Assortment of Cookies**

## BAILEYS BAY BUFFET                      \$44.50

### SOUP

**French Lentils Velouté**

### SALADS

**Balsamic Grilled Vegetable Salad**

**Russian Red Skin Potato Salad**

**Organic Mixed Greens** with house dressing

### HOT SERVINGS

**Pan Seared "Argus Banks" Wahoo Fillet** with lemon butter sauce

**Cajun Roast Breast of Chicken**

**Saffron Scented Basmati Rice**

**Seasonal Mixed Vegetables**

### DESSERT

**Chocolate Mousse**

**Strawberry Shortcake**

**Coffee, Decaffeinated Coffee or Tea**

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**Based Per Person on a minimum of 20 persons**  
**All prices are subject to a 17% service charge**  
**Luncheon Buffets are based on two-hour meal service**



## LUNCHEON BUFFET MENUS (CONT.)

### ST. GEORGE BUFFET

**\$47.50**

#### 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

**\$53.50**

#### SOUP

**Corn Clam Chowder**

#### 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 Cheese Cake**

**Kiwi and Strawberry Tartelette**

**Coffee, Decaffeinated Coffee or Tea**

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# LUNCHEON PLATED MENUS

## SOUP & SALAD

*Choice of two options*

**Spicy Ginger and Carrot Soup**

**Bermuda Fish chowder** served with Outerbridge Sherry Peppers

**Caesar Salad** with herb garlic croutons, bacon crisps & fresh grated parmesan

**Baby Spinach and Belgium Endive** with crumbled goat cheese, crispy red onion & orange tarragon vinaigrette

## CHOICE OF ENTRÉES

*Choice of two options*

**Pan seared “Argus Banks” Wahoo** with sundried tomato couscous & pineapple lime salsa

**Sous vide jerk seasoned chicken breast** whipped potato & mango chutney

**Pepper crusted flank steak** carved over stir fried vegetables & ginger steamed rice

**Wild mushroom & root vegetable strudel** sautéed spinach with tapenade sauce

**Grilled Atlantic salmon** new potatoes served with dill emulsion

## CHOICE OF DESSERTS

*Choice of two options*

**Lemon Meringue Tart**

**Strawberry Shortcake** with fruit compote

**Tiramisu** with dark chocolate sauce

**Seasonal Fruit Tart** with berry coulis

**Home made Apple Pie** a la mode

**\$39.50 per person plus 17% gratuity**

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# AFTERNOON TEA

## BERMUDA TEA TIME (PER PERSON)

**\$33.00**

- Selection of Premium Teas
- Freshly Brewed Coffee and Decaffeinated Coffee
- Home made Tea Cookies and Mini Pastries
- Oven Fresh Scones with Fruited Jam, Devon Cream
- Assorted Gourmet Sandwiches

## AN AFTERNOON AT GROTTO BAY (PER PERSON)

**\$37.00**

- A selection of Imported Cheeses
- Crudités platter with herb and Mexican dip
- Dry and Cured Meats
- Crusty baguettes and Rolls with Assorted Jams and Butter
- Chocolate and Pink Marble Cake Slab
- Selection of Premium Teas
- Freshly Brewed Coffee & Decaffeinated Coffee

## FINGER SANDWICHES (Choice of Assortment of 5 sandwiches)

**\$19.00**

- Cucumber Mint
- Cucumber and Goat Cheese
- Chicken Salad with Almonds
- Egg Salad
- Smoked Salmon, Dill Sour Cream
- Turkey and Cranberry Relish
- Tomato, Cheddar
- Tuna Salad

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# ISLAND BBQ BUFFET

## THE BEGINNING

**Coleslaw** with cilantro and shredded coconut  
pickled beets salad

**Cured Cod Fish** with peppers, couscous and fresh  
cilantro

**Grilled Pineapple Salad** with crispy chorizo sausage

**Romaine Lettuce** with croutons and Caesar Dressing

**Potato Salad** with bacon and lemon grass

**Guacamole and Corn Tortilla**

## COLD STATION

**Gulf Shrimp** with zesty cocktail sauce

**Green Mussels** with Meyer Lemon

**Cold Meats & Ham Platter**

**International Cheese Tray** with grapes and crackers

## HOT STATION

**Seafood Paella**

**Gratin Dauphinois**

**Bermuda Vegetables** with fried okra

**Black Eye Peas & Rice** with coconut milk

**Corn on the Cobb**

**Roast Pork Butt**

## DESSERTS

**Chocolate Mousse**

**Selection of Cake & Pie**

**Fruit Salad** with strawberry syrup and coconut



## CHEF ATTENDED STATION – OPEN FLAME GRILL

**Chef Fee** **\$150.00**  
*( 1 chef for 60 persons – 2 chefs for over 60 persons )*

**Cilantro & Citrus Marinated Mahi Mahi Fillet**

**Cracked Pepper Marinated Baby Back Ribs**

**Grilled Pork Sausage** with ginger and red chili

**Hanging Steak** with hickory barbaque sauce

**Caribbean Jerk Marinated Chicken**

**\$69.00 per person plus 17% gratuity**  
Based on a minimum of 20 persons

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# SURF AND TURF BUFFET

## THE BEGINNING

- Garden Salad** with cucumber, tomato and assorted dressings
- Caesar Salad** with herb croutons, parmesan cheese and dressing
- Greek Salad** with fresh feta cheese, Kalamata Olive and oregano vinaigrette
- Potato Salad** with green peas
- Cole Slaw** and Sultana Raisin
- Marinated Olives and Pickled Peppers**
- Toasted Garlic Bread**

## COLD STATION

- Fresh Baked Breads**
- Fresh Tuna Sashimi** with soya dressing
- Assorted Sushi Rolls**
- Shrimp and Green Mussel**
- Selection of Cold Cuts**
- Selection of International Cheeses**
- Fresh Baby Clams**

## HOT STATION

- Squash Macaroni & Cheese**
- Jacket Potato** with sour cream and bacon
- Pilaf Rice**
- Vegetables Gratin**
- Braised Shoulder Clod** with peppercorn sauce

## DESSERTS

- Assorted Cakes & Pies**
- Tropical Mint Assorted Fruit Salad**



## CHEF ATTENDED STATION – OPEN FLAME GRILL

**Chef Fee** **\$150.00**  
*( 1 chef for 60 persons – 2 chefs for over 60 persons)*

- Jumbo Shrimp with Garlic Butter & Lemon Juice**
- Petite Beef Steak** with Béarnaise Sauce
- Local Mahi Mahi** with garlic and chive butter sauce
- Barbecue Chicken** with pineapple salsa
- Center Cut Beef Ribs “BBQ Style”**

**\$80.95 per person plus 17% gratuity**  
**Based on a minimum of 20 persons**

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# INTERNATIONAL BUFFET

## THE BEGINNING

**Assorted Cold Meat Platter**  
**International Aged Cheeses** and Wellington Biscuit  
**Homemade Traditional Sushi & Nigiri**  
**Gulf Shrimp & Half Shell Mussel**  
**Cocktail Sauce** with Meyer Lemon

## STARTERS

**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 & Plain Bread Sticks**  
**Naan Bread**

## SIGNATURE ENTREES

**Butter Chicken Masala**  
**Seafood Ragout**  
**Mahi Mahi** with Spanish Sauce and spinach  
**Market Vegetables Lasagna** with puff pastry  
**Stilton Cheese Mash Potato**  
**Rice Pulao**

## DESSERTS

**Assorted Cakes & Pies**  
**Fresh Fruit Salad** with strawberry elixir



## CHEF ATTENDED STATION – OPEN FLAME GRILL

**Chef Fee** **\$150.00**  
*( 1 chef for 60 persons – 2 chefs for over 60 persons )*

**Stir Fried Rice** choice of garnish, baby shrimp, chicken, pea, carrots, mushroom and scallion

**Sushi Station**

**Carving Station** roasted striploin

**\$77.95 per person plus 17% gratuity**  
**Based on a minimum of 20 persons**



# CARVING & SPECIALTY STATIONS

**(MINIMUM 20 PERSONS)**

*All Carving Stations Serve Assorted Dinner Rolls and Appropriate-Condiments*

***Carving Chef*** ( 1 chef for 60 persons - 2 chefs for over 60 persons) **\$165.00**

**Roasted Beef Ribeye Carving Station (per Ribeye/ Serves 20 people)** **\$395.00**

**Honey Glazed Ham Carving Station (per Ham/ Serves 20 people)** **\$175.00**

**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)** **\$175.00**  
stuffed with spinach, sun dried cherries and Fontina Cheese

**Semi Boneless Roasted Turkey Carving Stations (per piece/ Serves 20 people)** **\$210.00**

**Asian Wok Station (Chef Fee)** **\$28.00 pp**  
Gingered chicken and Szechwan Beef with Oriental Style Vegetables, sesame Hoisin Sauce, served with stir fried rice and Kung Pao  
Chicken with Jasmine Rice

**Italian Station (Chef Fee)** **\$28.00 pp**  
Three Pasta's of your choice; Tortellini, Penne, Rotini, Bow Tie or Angel Hair.  
Three Sauces: Walnut Pesto, Mushroom Sauce, Tomato, Basil Sauce or for Lobster Sauce add \$3.00 p.p.

**Iced Jumbo Shrimp, King Crab and Mussels Display (No Chef Fee Required)** **\$45.00 pp**  
Approximately four large shrimp per person with there respective garnishes.

**International Cheese Display (No Chef Fee Required)** **\$13.75pp**  
A garnished variety if cheeses from around the world: Cheddar, Port Salute, Swiss, Brie, Camembert & Provolone.

**Flambé Dessert Station (Chef Fee)** **\$21.00 pp**  
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

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## HAND PASSED CANAPES

*(Based on 3 dozen minimum. Prices per dozen)*

### SAMPLE PLATTER

Quiche	\$26.00
Mini Bagel Bites	\$32.00
Pigs in Blanket	\$20.50

## HOME MADE SIGNATURE CANAPES

*(Based on 3 dozen minimum. Prices per dozen)*

### COLD

<b>Watermelon Dice</b> , Coconut Cream and Balsamic Reduction ✓	\$28.00
<b>Pop Corn Shrimp Cocktail</b> with a Brandy Cocktail Sauce with Belgium Endive	\$42.50
<b>Tomato and Buffalo Mozzarella Skewers</b> ✓	\$40.00
<b>Brie Cheese on Walnut Raisin bread</b> Sundried Tomato Tapenade	\$52.00
<b>Chicken Salad on Fried Plantain Chip</b> with Papaya Salsa	\$43.00
<b>Tuna Salad Toast</b>	\$43.00
<b>Jumbo Chilled Shrimp</b> with Cocktail Sauce and Lemon	\$46.00
<b>Smoked Salmon on Toast</b> with Goat Cheese Crème Fraiche ✓	\$47.00
<b>Vegetarian California Roll</b> with Wasabi and Pickled Ginger	\$49.00
<b>Seared Sushi Tuna</b> on Wonton Asian Salad	\$53.00
<b>Snow Crab Claw or Shrimp Shooter</b> with Horseradish Sauce	\$54.00
<b>Tomato Barquette</b> with Blue Crab Salad	\$56.00

### HOT

<b>Swedish Meatballs</b> with Sour Cream Sauce and Green Onions	\$26.50
<b>Coconut Chicken Fingers</b> with a Spicy Mandarin Sauce	\$28.00
<b>Thai Coconut Chicken Soup in Shot Glasses</b>	\$33.00
<b>Chicken Satay</b> with a Indonesian Peanut Sauce	\$40.00
<b>Chicken Teriyaki Pot Sticker</b> with a Low Sodium Soy Sauce and Green Onions	\$40.00
<b>Bite Size Baby Reuben's</b>	\$42.00
<b>Vegetable Pot Sticker</b> with Sweet Chili Sauce ✓	\$42.00
<b>Baby Fish Cakes</b> with Tarragon Cream or Horseradish Cream	\$49.00
<b>Scallop Wrapped Bacon</b>	\$46.00

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# PLATED DINNER MENU

*Please feel free to consult with the Executive Chef as many of these can be tailored for larger dinners.*

## APPETIZERS

<b>Vegetarian Platter</b>	grape leaves, hummus, pita bread	<b>\$13.00</b>
<b>Tuna Tartar Carpaccio</b>	with radish sprout salad and Wasabi Citrus Vinaigrette	<b>\$21.00</b>
<b>Salmon and Oyster Tempura</b>		<b>\$27.00</b>
<b>Lobster Martini</b>		<b>\$28.00</b>
<b>Jumbo Lump Crabmeat</b>	served with either cocktail or remoulade sauce	<b>\$23.00</b>
<b>Grotto Bay Mouth Watering Seafood Cocktail</b>		<b>\$21.50</b>
	Jumbo Shrimp, King Crab Legs, with celeriac, apple slaw and horseradish's cocktail sauce	
<b>Yukon Potato Blinis, Seared Sea Scallops</b>	and a Hoegaarden Beurre Blanc	<b>\$22.00</b>
<b>Lamb Shank Ravioli</b>	shitake mushrooms, sugar snap pea and truffle lamb sauce	<b>\$21.50</b>
<b>Pineapple Carpaccio and Tuna Tower</b>		<b>\$22.00</b>
<b>Crab Salad, Avocado and Ahi Tuna Tartar</b>	with a Wasabi Tobiko Vinaigrette	<b>\$22.00</b>
<b>Chop Salad and Smoked Duck Breast</b>	with chopped lettuce, crushed walnuts and Granny Smith Apples	<b>\$17.50</b>

## SALADS

<b>Mixed Organic Greens with Endive, Crouton and Tomatoes</b>		<b>\$14.50</b>
	with a choice of homemade dressings; Balsamic, Citrus Vinaigrette or Lemon Cream	
<b>Vine Ripe Tomato Salad</b>	with shaved fennel and May Tag Bleu Cheese	<b>\$15.00</b>
<b>Caprese Salad</b>	vine ripe tomato and mozzarella with balsamic and basil vinaigrette	<b>\$17.00</b>
<b>Marinated Pasta Salad</b>	with grilled squid and shrimp with a cilantro dressing	<b>\$16.00</b>
<b>Baby Ice Berg Cups Salad</b>	with bleu cheese and Applewood Bacon	<b>\$15.00</b>
<b>Grilled Chilled Green Asparagus</b>	with Dijon Mustard, shallot and sherry vinaigrette	<b>\$13.00</b>

## SOUPS

<b>South Shore Bermuda Fish Chowder</b>	and sherry pepper vinegar	<b>\$13.50</b>
<b>Wild Mushroom Bisque</b>	with truffle scent and chives	<b>\$13.50</b>
<b>Tomato Bisque with Basil</b>		<b>\$13.50</b>
<b>Carrot Ginger Soup</b>		<b>\$13.50</b>
<b>Traditional Lobster Bisque</b>		<b>\$13.50</b>
<b>Chilled Cucumber Dill Soup</b>		<b>\$13.50</b>
<b>Chilled Tomato Bisque</b>	Peekee Toe Crabmeat and basil oil	<b>\$13.50</b>
<b>Cucumber Tomato Gazpacho</b>	garnished with micro basil	<b>\$13.50</b>

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# PLATED DINNER MENU (CONT.)

*All Plated Dinners are served with Dinner Rolls and Butter.*

## MAIN COURSES

<b>11 oz Peppered NY Steak</b>	pan seared, brandy peppercorn sauce	<b>\$45.00</b>
<b>8 oz Char-Grilled Beef Tenderloin</b>	lobster wild mushroom ravioli	<b>\$49.00</b>
<b>Porcini Dusted Cod,</b>	Brandade Potato, lobster mushrooms, cherry tomato confit	<b>\$39.00</b>
<b>Seared Diver Sea Scallops,</b>	fondue of leeks and Shitake Mushrooms	<b>\$44.00</b>
<b>7 oz Pan seared Fish of your choice : (Tuna, Salmon, Swordfish or Black Grouper)</b>	served with French Lentils, sage Beurre Blanc & tomato fondue	<b>\$41.00</b>
<b>8 oz Filet Mignon Char Grilled</b>	with Béarnaise Sauce and French Fries	<b>\$48.00</b>
<b>8 oz Duck Breast</b>	sliced green peppercorn sauce, herb roasted fingerling potatoes	<b>\$42.00</b>
<b>8 oz Grilled Free Range Chicken Breast</b>	with a turnip buttermilk potato mousse line, wild mushroom chicken jus perfumed with sage	<b>\$38.00</b>
<b>Herb Crusted Lamb Rack</b>	on truffle polenta sautéed broccoli rabe merlot porcini jus	<b>\$48.00</b>
<b>Seared Scottish Salmon,</b>	Basmati Rice with diced vegetables and a lobster sauce	<b>\$39.00</b>
<b>Seared Veal Loin and Pot Roast of Veal Cheeks</b>	risotto with caramelized winter vegetables braised thyme jus	<b>\$42.95</b>
<b>Main Lobster</b>	a ragout of leeks and wild mushrooms, lobster Thai Sauce (One Week Notice)	<b>(Market Price)</b>

## ALL VEGETARIAN ENTREES

<b>Spinach Risotto</b>	with wild mushrooms and sundried tomatoes	<b>\$31.00</b>
<b>Roasted Vegetables Stack, Goat Cheese</b>	and grilled portabella mushroom, tomato basil	<b>\$31.00</b>
<b>Leek and Cottage Cheese</b>	with lemon tortellini pasta, shitake mushroom carrot reduction	<b>\$31.00</b>
<b>Penne Pasta with Salsify</b>	and truffles, green asparagus, parmesans cheese	<b>\$31.00</b>
<b>Baked Potato</b>	filled with sour cream bacon or grilled vegetables	<b>\$31.00</b>
<b>Vegetarian Lasagna</b>	with tomatoes and (*optional low fat) cottage cheese	<b>\$31.00</b>
<b>West Indian Curried Vegetables in a Tortilla Wrap</b>		<b>\$31.00</b>
<b>Oven Roasted Tomato Tart</b>	with sautéed mushroom medley	<b>\$31.00</b>
<b>Watercress Risotto</b>	with morel spring peas	<b>\$31.00</b>
<b>Risotto of Pumpkin and Wild Mushrooms</b>	tossed in sage brown butter	<b>\$31.00</b>
<b>Ratatouille of Vegetables and Tofu</b>		<b>\$31.00</b>
<b>Wild Mushroom Seafood Risotto</b>	in a spinach broth	<b>\$31.00</b>

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## PLATED DINNER MENU (CONT.)

### BANQUET STYLE MAIN COURSE CHOICES

<b>Walnut Basil Pesto Crusted Chicken Breast and Grilled Atlantic Salmon</b>	<b>\$41.00</b>
Vegetables Napoleon and fondant potatoes and olive caper vinaigrette	
<b>Grilled Beef Tenderloin, Port Wine Sauce and Seared Sea Bass Golden Brown</b>	<b>\$58.50</b>
French Green Beans and lobster Yukon Gold Whipped Potatoes	
<b>Sundried Crusted Beef Tenderloin with South African Lobster Tail</b>	<b>\$62.00</b>
Béarnaise Sauce and Dauphinoise Potatoes and asparagus	
<b>Marinated Lemon Scented Chicken Breast and a Salmon Teriyaki</b>	<b>\$46.00</b>
with a broccolini and cassava casserole	
<b>Flat Iron Steak Seared, Shrimp Brochette Saffron Fettuccine</b>	<b>\$43.00</b>
Madeira Truffle Sauce and a vanilla shrimp sauce	
<b>Baked Grouper Filet and a Chicken Breast</b>	<b>\$39.00</b>
wasabi whipped potatoes and a stir fry of beans, mushrooms and asparagus	

### DESSERTS

<b>Georgia Pecan Pie</b>	<b>\$14.00</b>
<b>Tiramisu</b>	<b>\$14.00</b>
<b>Individual Apple Tart</b> with ice cream and bourbon sauce	<b>\$14.00</b>
<b>Seasonal Fresh Fruit Salad</b> with a hint of mint	<b>\$14.00</b>
<b>Pumpkin Pie</b>	<b>\$14.00</b>
<b>Key West Lime Pie</b>	<b>\$14.00</b>
<b>Individual Seasonal Fruit Tart</b>	<b>\$14.00</b>
<b>Éclairs</b>	<b>\$14.00</b>
<b>New York Style Cheese Cake</b>	<b>\$14.00</b>
<b>Poached Pears in Merlot Wine</b> with star anise	<b>\$14.00</b>
<b>Crème Brule (your choice of flavor)</b>	<b>\$14.00</b>
<b>Grotto Bay Warm Bread Pudding</b> with fruit	<b>\$14.00</b>
<b>Assorted Petit Fours (Variety of 5)</b>	<b>\$14.00</b>
<b>Dessert Viennese</b>	<b>\$14.00</b>

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# CHILDREN'S MENU

## STARTERS

*Choice of one*

**Fish Cake** with a lemon sauce

**Crudités** with a soft cheese dip

**Mozzarella Sticks** with a tomato dipping sauce

**Daily Market Soup**

**Mini Tossed Salad**

**Mini Cesar Salad**

## ENTREES

*Choice of one*

**Peanut Butter Sandwich** with banana and jam

**Ham and Cheese Sandwich** with chips

**Bagel Pizza** with Mozzarella Cheese

**Pan-Fried Chicken Breast** with roast potato

**Cheese Ravioli** with tomato sauce

**Fish Sandwich** with a lemon sauce and fries

**Grilled 4oz. Beef Tenderloin** with mashed potato

**Grilled 4oz. Salmon Fillet** with rice and peas

**Grilled Hot Dog** with fries

**Grilled Hamburger** with fries

**Pasta with Meat Balls**

**Chicken Stir Fry** with rice

## DESSERTS

*Choice of one*

**Chocolate Mousse**

**Ice Cream with Chocolate Sauce**

**Fresh Fruit Salad**

**Oatmeal Cookies**

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**\$29.95 per child plus 17% Gratuity  
(Age 12 years and under)**



# BOXED MENUS

## BREAKFAST SELECTION

**Assorted Muffins and Chefs Selection of Sweet Danishes**

accompanied by creamy butter, fruit preserves and honey

**Flavored Fruit Yogurt Parfait**

**Hard Boiled Egg**

**Whole Fresh Fruit**

**Choice of Fruit Juice:** bottled orange, apple or cranberry juice

**\$18.25 Per Person plus 17% gratuity**

## LUNCHEON SELECTIONS

**SELECTION # 1 (PER PERSON)**

**\$25.00**

*Choice of one Sandwich*

**Black Forest Ham Baguette**

with aged cheddar on French Bread

**or**

**Tuna Salad Pita Pocket**

with scallions and celery served in whole wheat pita bread

**or**

**Freshly Made Croissant**

with choice of; Roast Beef, Turkey, Roast Vegetable or Ham

**2 Pieces of Whole Fresh Fruit**

**Potato Chips**

**Home made Cookie**

**Choice of Bottled Fruit Juice or Soda**

**SELECTION # 2 (PER PERSON)**

**\$28.75**

*Choice of one Sandwich*

**Curried Chicken Salad Sandwich**

with plum tomato on rosemary foccacia

**or**

**Grilled Vegetable Sandwich**

grilled eggplant, zucchini and sweet bell pepper with provolone and pesto mayonnaise on sun dried tomato olive loaf

**Crisp Vegetable Crudités with Herb Yogurt Dip**

**Selection of Cheeses and Carr's Biscuits**

**Chocolate Brownie**

**Choice of Soda or Mineral Water**

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# BEVERAGES

## STANDARD BANQUET BAR

*Bartender Fee (One Bartender for every 75 Guests)*

**(2 HOURS - PER PERSON)**

**\$50.00**

**(4 HOURS - PER PERSON)**

**\$150.00**

**(3 HOURS - PER PERSON)**

**\$65.00**

**\$78.00**

### **Includes:**

#### **Arrival Drink Choice of:**

Dark & Stormy

Swizzle

Santa Margherita Prosecco – Veneto, Italy

### **Local Spirits**

Goslings Black Seal Rum

Goslings Gold Seal Rum

Bermuda Gold

### **Choice of 3 Beers:**

*Please be aware that glass is not allowed beside the Pool or Beach.*

Angry Orchard Cider

Strongbow Cider

Heineken

Coors Light

Blue Moon

Corona

Carib

Stella Artois

Sam Adams Boston Lager

Red Stripe

### **Spirits**

Johnny Walker Red Label Whiskey

Smirnoff Vodka

Gordons Gin

Concieri Silver Tequila

Bacardi Superior

Bacardi Lemon

Baileys

Concieri Bourbon

Napoleon Brandy

### **Mixers (cans/bottles)**

Coke

Diet Coke

Ginger Ale

Ginger Beer

Tonic Water

Soda Water

Pineapple

Orange

Cranberry



**Additional selections are available to enhance your bar. However, prices will be subject to change based on these changes.**

***All Items subject to a 17% Service Charge***

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# CATERING POLICIES

## 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.

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# CATERING POLICIES (CONT.)

## 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.

## 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.

## 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.

## Method of Payment

All events will be charged to a master account for the function and will require full payment 14 days prior to the event and a credit card on file to guarantee any extra signed charges, unless otherwise specified.

Accepted forms of payment are cash, check (please allow 10 business days to clear for U.S. Checks) or direct bank deposit.

Checks can be made payable to Grotto Bay Beach Resort

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# CATERING POLICIES (CONT.)

## 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 14 days prior to the event. Grotto Bay Beach Club 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.

## Cancelation

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.

## Facsimile Signatures

This signature page may be signed by the indicated parties and sent by electronic transmission (facsimile). 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 shown on the facsimile signature page, the resort reserves the right not to hold the space and to avoid any obligations under this Agreement, unless otherwise agreed and specified.

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