




GROTTO BAY
BEACH RESORT BERMUDA

Private Pergola Dinner

2023/2024





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PRIVATE PERGOLA DINNERS

Ideal for an intimate dinner with a loved one, while raised above your own private lagoon in a purpose-built pergola offering a unique setting for a memorable time.

A delectable 4-course meal accompanied by friendly and courteous service, decorated with Bermuda’s pristine beauty, are part ingredients for a magical moment. Whether it’s an engagement, anniversary or just a special night, indulge in this first-class experience!

With our dedicated Catering Coordinator and a passionate Food & Beverage team, your catering expectations will be exceeded. For more information, please email catering@grottobay.com or call [+1-441-293-8333](tel:+14412938333).



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PRIVATE DINING PACKAGE

As you watch the sunset over Grotto Bay enjoying a menu you have chosen with our chef for the evening sipping on a glass of champagne it will be an event that will truly be a “memory of Bermuda to last a lifetime.

- **AN INTIMATE AFFAIR FOR TWO**
Includes:

- Four Course Dinner
- One Bottle of Prosecco
- Location Rental
- Pergola White Sheers
- Candle Lite Lanterns
- Table & Chairs
- Red Rose Petals
- Bluetooth Speaker Background Music
- Set Up Fees & Gratuity Included



\$599.00

Pricing is per couple & includes all services and set up fees

Upgrades available upon request



SUGGESTED 4 COURSE MENU

SOUP

South Shore Bermuda Fish Chowder

Outerbridge Sherry Peppers and Goslings Black Seal Rum

Creamy Basil & Tomato Soup

Chilled Cucumber Dill Soup

COLD STARTER

Shrimp Cocktail

Apple slaw, horseradish cocktail sauce

Smoked Salmon Salad

with a Chive Cream Cheese, Cherry Tomato Salad

Belgium Endive Salad

with caramelized Granny Smith, Crumbled Stilton Cheese with Mustard Dressing

Caesar Salad

with Herb Crouton and Parmesan Cheese

Mixed Organic Greens

with Endive, Croutons and Tomatoes and your choice of dressing

Caprese Salad

Vine ripe Tomato and Mozzarella with balsamic and basil vinaigrette



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SUGGESTED 4 COURSE MENU (CONT.)

ENTREE

Cornish Hen

Risotto with ricotta cheese, scalded spinach, cranberry maple sauce

Grilled Petit Filet Mignon

Sautéed vegetable, roasted potatoes with a cabernet shallot jus

Seared Scottish Salmon

Basmati Rice with diced vegetables and a lobster sauce

Roasted Vegetable Stack

Goat cheese and grilled Portabella with tomato basil sauce

Wild Mushroom Seafood Risotto

in a spinach broth

DESSERT

Hazelnut Ganache

with Amaretto Sauce and fresh berries

Seasonal Fresh Fruit Salad

with a hint of mint

New York Style Cheesecake

Crème Brulee

with homemade Biscotti

Grotto Bay Warm Bread Pudding

with fruit



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WINE LIST

CHAMPAGNE and SPARKLING WINES

Bin #	Wine	Vintage	Price
1	Cuvee Dom Perignon Champagne Region France <i>Loaded with fruit, structure and personality</i>	2003	329.00
2	Cuvee Rose Laurent-Perrier Champagne Region France <i>This daring wine combines real structure with freshness and a soft, vinous character</i>	n/v	147.00
3	Venue Clicquot Brut Champagne Region France <i>Vibrant acidity framing hints of blackberry, white cherry, biscuit, honey</i>	n/v	106.00
4	Laurent-Perrier Brut Champagne Region France <i>the signature style, offering freshness, lightness and elegance</i>	n/v	82.00
5	"Mirabelle" Brut Method Traditional Schramsberg Northern California <i>Fresh, elegant and toasty aromas that lead into lively and delicious fruit flavors</i>	n/v	53.00
6	Santa Margherita - Prosecco Trentino, Italy <i>Peach and apple aromas, this fresh and balanced sparkling wine</i>	n/v	45.00
7	Bird in Hand - Sparkling Rose of Pinot Noir Adelaide Hills, Australia <i>Strawberry and cherry aromas and a delightful creamy texture</i>	2013	45.00



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NATURA SPA

PRIOR TO DINNER ENJOY A SPA TREATMENT IN OUR WORLD-FAMOUS NATURA CAVE SPA

MASSAGES IN OUR PROSPERO'S CAVE

THERE ARE FEW PLEASURES IN LIFE AS DELIGHTFUL, DREAMY AND REWARDING AS A VISIT TO A SPECTACULAR SPA. IN BERMUDA, THOSE SENSATIONS AND MANY MORE ARE STROKED AND SATISFIED WITH A TRIP TO THE 'FABULOUSLY RUSTIC' NATURA SPA AT GROTTO BAY BEACH RESORT.

Please advise spa services are not included in Pergola package.



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ENHANCEMENTS

UPGRADE YOUR PRIVATE DINNER WITH ONE OR MORE OF THESE SUGGESTED ENHANCEMENTS

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Cake for Two

Entice your date with a delicious cake for two.
Your choice of cake flavor and icing.

\$ **45.00** *plus 17% gratuity*

A Moment to Remember

Have a professional photographer capture this
special memory to cherish forever.

\$ **175.00** *starting cost per hour*

Love on Fire

Light up the night with a personal fire spinning show.

\$ **600.00** *per hour*



IF YOU HAVE OTHER IDEAS IN MIND NOT LISTED ABOVE, PLEASE DO NOT HESITATE TO LET US KNOW!



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 12:00 am 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.

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

Decorations, Music & 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.

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 have been caused by a member of the GB Staff.

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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.

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 14 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.

