

Private CANDLELIGHT DINNER

A selection of menu options for both guests from each course is required in ADVANCE.

All selections MUST be finalized and submitted to your Wedding Planner.

APPETIZER

Guest 1 Guest 2

- Shrimp Carpaccio - Fried capers, tomato, dill, shaved Parmesan, caviar, micro greens, lemon-herb oil ✓
- Seared Sushi Grade Ahi Tuna - Pineapple relish, micro greens, spiced pecans, herb oil, ponzu glaze ✓
- Cashew & Vegetable Summer Roll - Scotch Bonnet infused sweet & sour glaze 🌿
- Grilled Chicken Waldorf Salad - Apples, celery, walnuts, grapes, herb-sour cream dressing
- Watermelon Carpaccio - Arugula, Feta, candied pecans, tomato, lemon-mint vinaigrette 🌿
- Asian Beef Salad - Pink roasted Beef striploin, Napa cabbage, vermicelli noodles, cilantro, carrots, peppers, celery, onion, ginger-lemongrass dressing, crushed peanuts
- Pan-Seared Jumbo Sea Scallops - Green pea purée, roasted mushroom slivers, bacon-herb crumbs, truffle essence, basil oil
- Sesame-Panko Crusted Shrimp Balls - Celery slaw, ginger-Teriyaki glaze, green onion
- Panko Crusted Crab Cake - Sriracha aioli, green papaya slaw, cilantro-lime dressing
- Seafood Bisque Cappuccino - Cayenne dusted puff pastry cheese twist, nutmeg crème fraîche

SALAD

Guest 1 Guest 2

- Seasonal Garden Greens & Roasted Beetroot - Caramelized pecan, poached pear, goat cheese, crouton, Sherry vinaigrette 🌿
- Heart of Baby Romaine Lettuce - Sun-dried tomato, Kalamata olives, cucumber, honey balsamic vinaigrette 🌿
- Grilled Vegetable Salad Timbale - Zucchini, squash, eggplant, onion, peppers, Feta crumbles, aged balsamic reduction, extra virgin olive oil 🌿
- Deconstructed Caesar Salad - Romaine heart, tomato, blue cheese crumbles, bacon, crisp, red radish, Caesar dressing, green onion 🌿

Menu items are subject to change without notice.

Private

CANDLELIGHT DINNER (CONTINUED)

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ENTRÉE

Guest 1 Guest 2

- Surf & Turf** - Charred Filet Mignon & Lobster* Tail Creamy potato, parmesan broiled tomato, green beans, merlot reduction
- Chargrilled Boston Cut Striploin Steak** - Red onion confit, panko-fried blue cheese praline, green asparagus, broiled tomato, potato purée, red wine-thyme reduction
- Herb Crusted Rack Lamb** - Three cheese polenta, braised leeks, radish, asparagus, olives, rosemary-cabernet reduction
- Not So Traditional Surf & Turf** - Grilled salmon fillet, shrimp & Chorizo skewer, Sweet potato, green beans, scotch bonnet infused beet root purée, saffron garlic cream ♥
- Island Spice Rubbed Chicken Supreme & Seared Scallops** - Creamy potato, pumpkin purée, sautéed market vegetables, thyme infused rum sauce
- Prosciutto & Sage Wrapped Pork Scaloppini** - Potato cake, braised mushroom, asparagus spears, Marsala sauce
- Snapper & Clams en Papillote** - Potato, carrots, pumpkin, peppers, onion, thyme, tomato, leeks, white wine-coconut cream sauce ♥
- Pan-seared Tofu and Beans** - Ratatouille vegetables, grilled plantain, chunky tomato sauce ♥
- Eggplant Cannelloni** - Cream spinach, roasted pumpkin, caponata, pesto oil, goat cheese, panko crumbs ♥ ♥

DESSERT

Guest 1 Guest 2

- Mango & White Chocolate Cheesecake** - Mango compote, white chocolate crumble
- Dark Chocolate Cake** - Chocolate cake, layered Appleton rum cream
- Coconut Pineapple Pie** - Chantilly cream, vanilla sauce
- Coffee Peanut Butter Verrine** - Coffee mousse, peanut butter cream, crisp nut brittle
- Peach Cream** - Baked peach cream, burnt caramel, tropical fruits
- Cherry Meringue** - Baked meringue, cherry compote, chocolate cream
- Spiced Yogurt Panna Cotta** - Yogurt and spice cream, watermelon salad
- Fruit Soup** - Sweet honey, citrus juice, seasonal fruits, sugar crisp

*Lobster is only available when in season:

JAMAICA: July 1 - March 31 | BAHAMAS: August 1 - March 31 | ANTIGUA: July 1 - April 30

ST. LUCIA: August 3 - February 28 | TURKS & CAICOS: August 16 - March 31 | GRENADA: September 1 - April 30

BARBADOS: Year-round | When not in season, lobster will be replaced by shrimp salad.

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US \$199.00 PER COUPLE

All rates are in US dollars and are subject to change. Please be advised that the Chef may make suitable substitutions to the above menus. All food and beverage taxes and gratuities are included in prices indicated. Set-up fee applies to group bookings of 5 rooms or more booked with Unique Travel Corp. Group Department under Group Code or Group Contract. All menu selections need to be made in advance at a minimum of 30 days prior to arrival.