

# GROUPS

*Sandals Beaches*  
Resorts for Everyone by Sandals

## BANQUET MENUS



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GLOBAL

# GOURMET™

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# CULINARY ADVISORIES


Sandals culinary team is equipped to provide you with vegan, vegetarian, balanced lifestyle, gluten or lactose-free options upon request.


Please inform your Group Function Representative if you have any food allergies or special dietary requirements. Sandals kitchens are not food allergen-free environments.

 **Vegan**

 **Vegetarian**

 **Balanced Lifestyle**  
*These dishes offer  
healthier preparations  
and lower calorie counts*

 **Gluten-Free**  
*Please consult your server  
on which dishes can be  
prepared gluten-free*

 **Lactose-Free**  
*Please consult your server  
on which dishes can be  
prepared lactose-free*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness for young children, seniors and those with compromised immune systems.



BREAKFAST OPTIONS

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# CONTINENTAL BREAKFAST

Based on one hour of service. Offered between the hours of 7:00 am and 10:30 am

## INCLUDES:

### CHOICE OF:

Butler-Passed Mimosas and Bellinis

### BUTLER PASSED

Mini Frittatas

Smoked Salmon on Mini Johnny Cakes

Banana Nut Bread Bruschetta

### DISPLAYED

Chilled Orange, Grapefruit, Pineapple, Apple, and Cranberry Juices

Assorted Danish Pastries, Croissants, Muffins, Bagels, Breads

Cereals to include Frosted Flakes, Cornflakes, Rice Krispies, Raisin Bran, and Special K

Selection of Jams, Preserves, Butter

Assorted Whole Fruits (Bananas, Apples, Oranges, Pears)

Low Fat and Regular Milk

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

GROUP SET-UP FEE: US \$9.00 PER PERSON • OFF-PROPERTY GUEST FEE: US \$12.00 PER PERSON

Effective for new groups booked as of December 3, 2017. All rates are in US dollars and are subject to change. Please be advised that the Chef may make suitable substitutions to all menus. All food and beverage taxes and gratuities are included in prices indicated. Prices quoted apply to group bookings of 5 rooms or more booked with Unique Travel Corp. Group Department.

# BUFFET BREAKFAST

Based on two hours of service. Offered between the hours of 7:00 am and 11:00 am

## INCLUDES:

### CHOICE OF:

Mimosas, Bellinis, or Bloody Marys

### COLD BUFFET SELECTION

Chilled Orange, Apple, Grapefruit, Pineapple, Tomato, and Cranberry Juices

Assorted Danish Pastries, Croissants, Muffins, Bagels, Breads

Selection of Jams, Marmalade, Honey, and Butter

Cereals to include Frosted Flakes, Cornflakes, Rice Krispies, Raisin Bran, and Special K

Seasonal Sliced and Whole Fruits

Assorted Flavored Yogurts

Assorted Sliced Cheese and Cold Cuts

Homemade Muesli

Low Fat and Regular Milk

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

### HOT BUFFET SELECTION

Scrambled Eggs

Breakfast Sausage

Bacon

Breakfast Potatoes

Grilled Tomatoes

Baked Beans

### ACTION STATION

Fresh Omelet Station (Assorted Condiments)

Fresh Pancake or French Toast Station

GROUP SET-UP FEE: US \$14.00 PER PERSON • OFF-PROPERTY GUEST FEE: US \$20.00 PER PERSON

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# PLATED BREAKFAST

Based on two hours of service. Offered between the hours of 7:00 am and 11:00 am

## INCLUDES:

### CHOICE OF:

Mimosas, Bellinis, or Bloody Marys

### ALL BREAKFASTS RECEIVE

Chilled Orange, Apple, Grapefruit, Pineapple, Tomato, and Cranberry Juices

Basket of Fresh Breakfast Pastries, Toast and Muffins

Selection of Jams, Preserves, Butter

Low Fat and Regular Milk

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

## PLATED

Please select ONE of the following for the group:

Option A - Scrambled Eggs with Breakfast Sausage or Bacon, Breakfast Potatoes, Grilled Tomato

Option B - Steak and Eggs, Breakfast Potatoes, Grilled Tomato

Option C - Eggs Benedict, Smoked Salmon

GROUP SET-UP FEE: US \$14.00 PER PERSON • OFF-PROPERTY GUEST FEE: US \$20.00 PER PERSON

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## COFFEE BREAK OPTIONS

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# COFFEE BREAK NO.1

Based on one hour of service. This is complimentary for in-house guests.

## MORNING COFFEE BREAK TO INCLUDE

Assorted Pastries and Muffins  
Assorted Cookies  
Sliced Banana Bread  
Seasonal Sliced and Whole Fruits  
Granola-Yogurt Parfaits (Individual glasses)  
Fresh Fruit Kebabs  
Natural Yogurt with Muesli and Dried Fruits  
Low Fat and Regular Milk  
Assorted Juices and Soft Drinks  
Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

## AFTERNOON COFFEE BREAK TO INCLUDE

Assorted Finger Sandwiches and Wraps  
Seasonal Sliced and Whole Fruits  
Assorted Cookies  
Carrot Cake  
Chocolate Eclairs  
Scones and Condiments  
Low Fat and Regular Milk  
Assorted Juices and Soft Drinks  
Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

## COFFEE BREAK NO. 2

Based on one hour of service. This is complimentary for in-house guests.

### AFTERNOON COFFEE BREAK NO. 2 TO INCLUDE

Assorted Finger Sandwiches and Wraps  
Seasonal Sliced and Whole Fruits  
Mini Quiche  
Mini Pulled Pork Pita Pockets  
Mini Individual Cheese and Olive Brochettes  
Assorted French Pastries  
Scones and Condiments  
Cocktail Coffee Eclairs  
Low Fat and Regular Milk  
Assorted Juices and Soft Drinks  
Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

GROUP SET-UP FEE: COMPLIMENTARY • OFF-PROPERTY GUEST FEE: US \$15.00 PER PERSON

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PREMIUM & THEMED BAR OPTIONS

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# PREMIUM BAR

Based on two hours of service.

## INCLUDES:

Appleton 12 Years, Appleton Reserve or Appleton VX (Rum)  
Jack Daniels (Bourbon)  
Johnny Walker Black, JandB, Glen Levit (overseas), or Glen Fiddich (Scotch), (Jamaica only)  
Absolut or Skyy (Vodka)  
Don Julio Blanco, Don Julio Reposado (Tequila)  
Bombay Sapphire or Tanqueray (Gin)  
St. Remy XO or Remy Martin VSOP (Brandy/Cognac)  
Amaretto, Bailey's Irish Cream, Crème de Cacao, and other Assorted Flavors (Liqueurs/Cordials)  
Martini and Rossi Sweet or Martini and Rossi Extra Dry (Vermouth)  
Mondavi Twin Oaks Pinot Grigio, Chardonnay, Sauvignon Blanc, Shiraz, and Cabernet Sauvignon  
House Sparkling Wine  
Assorted Beers  
Soft Drinks

COMPLIMENTARY • EACH ADDT'L HOUR: US \$3.00 PP • OFF-PROPERTY GUEST FEE: US \$7.00 PP

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# THEMED BARS

Pricing based on two hours of service and tiers of 24 - 40 persons, 40 - 70 persons and 72+ persons.

## PREMIUM MARTINI BAR

\$100 | \$150 | \$200

Premium Vodkas and Gins

## BEER CANOE

\$150 | \$300 | \$500

Guinness, Ichiban, New Castle, O'Douls (non-alcoholic), Heineken, Stella Artois, Ciderboys Apple Cider, Ciderboys Apple/Peach Cider, and all local bottle/can beer (depending on the island)

## RUM BAR

\$100 | \$150 | \$200

Appleton White, Appleton Special, Coruba Dark, Cocomania Coconut Rum, Appleton V/X, Appleton Reserve, Appleton 12 YO, Mount Gay XO, El Dorado 8 YO, El Dorado 15 YO, Ron Zacapa 23, Rum Soaked Sugar Cane, Coconut Water, Ting, Ginger Beer, and Water

## WHISKEY BAR

\$200 | \$300 | \$450

Jack Daniel's Black, Jim Beam, Jameson Irish Whiskey, Dewar's White Label, JandB, Johnny Walker Red, Johnny Walker Black, Glen Fiddich (Jamaica only), Glen Livet (Overseas), Seagram's VO, Crown Royal, and Variety of Mixers

## MIMOSA BAR

\$100 | \$150 | \$200

House Sparkling Wine, Fresh Fruits, Fruit Juices, and Specialty Mimosas: Paloma, Raspberry, Blackberry Mint, Watermelon, Cranberry Orange, Coconut, and Tropical Sunrise



TIER PRICING AS DETAILED ABOVE



## LUNCH OPTIONS

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# BRUNCH BUFFET

Based on two hours of service. Offered between the hours of 10:30 pm and 1:00 pm

## INCLUDES:

### CHOICE OF:

Mimosas, Bellinis, or Bloody Marys

Freshly Squeezed Orange and Grapefruit Juices

Assorted Breakfast Pastries

Danishes, Croissants, Bagels, Breakfast Breads

Cream Cheese, Sweet Cream Butter, Fruit Preserves

Seasonal Fresh Fruit Display

Smoked Salmon, Capers, Red Onions, Cream Cheese

Classic Caesar Salad

Italian Tomato Salad with Fresh Basil and Garlic

Smoked Whitefish Salad with Lavash Bread

Baby Shrimp and Pasta Salad

Antipasto with Grilled Marinated Vegetables

Eggs Benedict

Farm Fresh Scrambled Eggs

Crunchy French Toast, Banana Compote, Warm Orange Syrup, Cinnamon, Powdered Sugar

Breakfast Sausage Links and Applewood Smoked Bacon

Grilled Salmon, Lemon-Caper Butter Sauce

Boneless Breast of Chicken, Herb Sauce

Slow Roasted Beef Strip Loin, Natural Jus

Herbed Mushroom Rice Pilaf

Scalloped Potatoes

Buttered Seasonal Vegetables

Viennese Table with a Variety of Cakes, Sweets and Pastries

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

15

GROUP SET-UP FEE: US \$14.00 PER PERSON • OFF-PROPERTY GUEST FEE: US \$24.00 PER PERSON

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# LUNCH BUFFET – CHEF'S CHOICE

Based on two hours of service. Offered between the hours of 11:30 am and 2:30 pm

## INCLUDES:

Beer, Wine, or Sparkling Wine

## APPETIZERS and SALAD

Display of Freshly Baked Rolls and Breads

Seasonal Green Leaves

Jerk Chicken Caesar Salad

Three Bean Salad, Potato-Bacon Salad, Pineapple Slaw, Grilled Marinated Vegetables

Salad Bar Accompaniments, Assorted Dressings

Assorted Cheese Platter, Nuts, Crackers, and Dried Fruits

Tropical Sliced Fruits in Season

## ENTRÉES

Grilled Chicken Breast, Mushroom Sauce

Pan-Seared Snapper Fillet, Sautéed Leeks and Artichokes, Capers, Lemon

Penne Rigate, Baby Shrimp, Tomato Basil Sauce

Rosemary Roasted Potatoes

Buttered Vegetable Medley

Rice Pilaf with Green Peas

## DESSERTS

Our Pastry Chef's Selection of International and Caribbean Desserts

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

GROUP SET-UP FEE: US \$14.00 PER PERSON • OFF-PROPERTY GUEST FEE: US \$22.00 PER PERSON

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# PLATED LUNCH NO.1

Based on two hours of service. Offered between the hours of 11:30 am and 2:30 pm

## INCLUDES:

Beer, Wine, or Sparkling Wine

## APPETIZERS

Please select ONE of the following for the group:

Chef's Soup of the Day

Smoked Salmon and Bacon Salad, Creamy Caesar Dressing, Croutons

Freshly Baked Bread Rolls and Butter

## ENTRÉES

Please select ONE of the following for the group:

Ricotta Cheese Cannelloni, Creamy Alfredo and Tomato Basil Sauces (vegetarian)

Grilled Snapper Fillet, Buttermilk Mashed Potatoes, Mustard Dill Sauce

Pineapple-Glazed Chicken Breast, Steamed Rice, Herb Oil

Carved Roasted Sirloin, Rosemary Potatoes, Creamed Horseradish

*All of the above entrées are served with market fresh vegetables*

## DESSERTS

Please select ONE of the following for the group:

Marble Cheesecake, Crème Anglaise

Chocolate Mousse Cake, Raspberry Coulis, Brandy Snaps

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

# PLATED LUNCH NO. 2

Based on two hours of service. Offered between the hours of 11:30 am and 2:30 pm

## INCLUDES:

Beer, Wine, or Sparkling Wine

## APPETIZERS

Please select ONE of the following for the group:

Cream of Tomato Soup, Sour Cream, Croutons, Chive Oil (vegetarian)  
Pepper-Crusted Tuna Salad, Organic Greens, Soy-Balsamic Reduction, Cucumber Carpaccio  
Baby Greens, Semi-Dried Tomatoes, Poached Pear, Balsamic Dressing (vegetarian, vegan)  
Seasonal Greens, Grilled Vegetables, Sundried Tomato Vinaigrette (vegetarian, vegan)  
Freshly Baked Bread Rolls and Butter

## ENTRÉES

Please select ONE of the following for the group:

Garlic-Marinated Shrimp and Chargrilled Chicken Breast, Sautéed Seasonal Vegetables, Saffron Rice, Lemon-Thyme Beurre Blanc  
Pan-Seared Red Snapper, Cashew Nut Curry Sauce, Julienned Vegetables  
Slow Roasted Pork Tenderloin, Tamarind BBQ Sauce, Warm Corn Bread, Fava Bean Stew  
Grilled Lamb Chops, Mashed Potatoes, Baby Carrots, Asparagus, Thyme-Red Wine Reduction

## DESSERTS

Please select ONE of the following for the group:

Coconut Peach Mousse, Passion Fruit Sauce  
Chocolate Rum Cake, Strawberry Sauce, Vanilla Ice Cream  
Sandals "Lively-Up" Coffee Crème Brûlée

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas



# COCKTAIL RECEPTION OPTIONS

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# BUTLER PASSED – COCKTAIL RECEPTION

Based on one hour of service. Offered between the hours of 4:00 pm and 8:00 pm

## INCLUDES:

Premium Bar

International Cheeses, Toasted Walnuts, Grapes, Dried Apricots, Crackers, Sliced Baguette

Tropical Sliced Fruit Tray with Local and Imported Fresh Fruits

Crisp Vegetable Crudités, Blue Cheese and Ranch Dip

Island Fried Chips (Yam, Sweet Potato, Dasheen, and Local Potato)

## HORS D'OEUVRES

Please select a total of FIVE from the following for the group:

### COLD

Smoked Salmon Canapés, Red Onion Capers

Curried Chicken in Open-Faced Profiteroles, Pineapple Relish

Creamed Herb Cheese on Crostini, Kalamata Olive

Grilled Bruschetta – Tomato, Garlic, Basil

Crabmeat Salad on Cucumber, Cilantro

Roasted Garlic Hummus, Grilled Crisp Pita Chips

Smoked Fish Rillettes on Toast, Fried Capers, Paprika Dust

Salami Coronets, Herbed Cream Cheese, Wheat Crouton, Spanish Olives

Petit Herbed Cream and Goat Cheese Pralines, Olive-Roasted Croutons, Walnuts

Gazpacho Shooter

### HOT

Island Fritters (Conch, Vegetable or Crab), Calypso Sauce

Chicken Satay, Peanut Sauce

Coconut-Breaded Fish Fingers, Pineapple and Cilantro Tartar Sauce

Beef Brochette, Honey BBQ Sauce

Vegetable Samosas

Artisan Quiche – Onion, Bacon, Gruyère Cheese

White Truffle Arancini, Marinara

Seared Cajun Crab Cake, Citrus Tabasco Aioli

Tandoori Chicken Skewer, Mango Chutney, Mint-Cilantro Drizzle

Vegetable Spring Rolls, Sweet Chile-Mango Dipping Sauce

Shrimp Scampi, Risotto Cake

Charred Octopus and Chorizo Skewer

Beef or Lamb Meatball, Dipping Sauce

20

COMPLIMENTARY • ADDT'L RECEPTION: US \$9.00 PP • OFF-PROPERTY GUEST FEE: US \$15.00 PP

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# BUTLER PASSED – INDIAN INSPIRED

Based on one hour of service. Offered between the hours of 4:00 pm and 8:00 pm

Available ONLY at Sandals Emerald Bay, Sandals Grande St. Lucian, Sandals Barbados, and Beaches Turks and Caicos

## INCLUDES:

Premium Bar

## HORS D'OEUVRES

Please select a total of FOUR from the following for the group:

### COLD

Papdi Chaat

Dahi Vada Curd

Paani Pakodi

Poori

### HOT

Tandoori Chicken

Mirchi Lamb Chops

Chili Shrimp

Chicken Tikka

# COCKTAIL RECEPTION – BUFFET NO.1

Based on one hour of service. Offered between the hours of 4:00 pm and 8:00 pm

## INCLUDES:

Premium Bar

International Cheeses, Toasted Walnuts, Grapes, Dried Apricots, Crackers, Sliced Baguette

Tropical Sliced Fruit Tray with Local and Imported Fresh Fruits

Crisp Vegetable Crudités, Blue Cheese, and Ranch Dip

Island Fried Chips (Yam, Sweet Potato, Dasheen and Local Potato)

## HORS D'OEUVRES

Please select a total of FIVE from the following for the group:

### COLD

Mediterranean Hummus, Crisp Pita Chips

Smoked Salmon on Bagel Chips, Herb-Garlic Cream, Capers, Red Onion

Curried Chicken in Open-Faced Profiteroles, Pineapple Relish

Grilled Bruschetta – Tomato, Garlic, Basil

Poached Reef Shrimp, Bloody Mary Cocktail Sauce

Crabmeat Salad on Cucumber, Cilantro

Prosciutto and Seasonal Melon Skewer, Topped with Aged Balsamic Glaze

Deviled Egg, Paprika Dust

Herbed Cream Cheese-Filled Cherry Tomatoes, Micro Greens

### HOT

Stamp and Go (Salted Cod Fritters)

Fish Goujons, Scallion Tartar Sauce

One-Bite Shrimp Quesadilla

Green Curry Chicken Satay, Scallions, Maple Peanut Sauce

Bacon-Wrapped Plantains

Coconut-Breaded Shrimp

Quiche Lorraine

Mojito Pork Flauta, Lime Crème Fraîche

Vegetable Samosas

Coconut-Crusted Shrimp Skewer, Sweet Chili Sauce

Kalbi – Marinated Beef Skewers

Thai Style Fish Cakes, Sweet Chili Sauce

Bacon-Wrapped Shrimp, BBQ Sauce

Indian Samosa, Sweet Pea Cardamom Sauce

# COCKTAIL RECEPTION – BUFFET NO.2

Based on one hour of service. Offered between the hours of 4:00 pm and 8:00 pm

## INCLUDES:

Premium Bar

International Cheeses, Toasted Walnuts, Grapes, Dried Apricots, Crackers, Sliced Baguette  
Tropical Sliced Fruit Tray with Local and Imported Fresh Fruits  
Crisp Vegetable Crudités, Blue Cheese and Ranch Dip  
Island Fried Chips (Yam, Sweet Potato, Dasheen and Local Potato)

## HORS D'OEUVRES

Please select a total of FIVE from the following for the group:

### COLD

Smoked Marlin on Potato Pancakes  
Plantain Chips with Guacamole  
Lobster Salad on Endive\*  
California Rolls  
Spicy Tuna Tartare, Grilled Ciabatta, Wasabi Aoli  
Brie Cheese and Pecan Nuts on Bread Croutons  
Local Mahi with Mango Salsa on Tostone  
Ratatouille, Olive Tapenade, Crostini  
Seasonal Melon and Artisan Ham

### HOT

Moroccan-Spiced Lamb Lollipops  
Pan-Seared Prosciutto-Wrapped Scallops  
Mini Crab Cakes, Spicy Remoulade  
Jerk Pork Bits  
Caramelized Vidalia Onion Tart with Gruyère Cheese  
Goat Cheese and Roasted Red Pepper-Stuffed Mushrooms  
Spiced Shrimp, Tomato, Jalapeño, and Mint Salsa on a Polenta Crouton  
Jerk Chicken Risotto Cake with Spicy Cilantro Aioli

**\*Lobster is only available when in season:**

Jamaica: July 1 – March 31 (closed April 1 – June 30) **Bahamas:** August 2 – March 31 (closed April 1 – August 1)

Turks and Caicos: August 2 – March 31 (closed April 1 – August 1) **Antigua:** July 1 – April 30 (closed May 1st – June 30th)

**Barbados:** All year **Saint Lucia:** August 2 – February 28 (closed March 1 – August 1)

**Grenada:** September 1 – April 30 (closed May 1 – August 31). **When not in season, lobster will be replaced by Shrimp Salad.**

# COCKTAIL RECEPTION – ENHANCEMENTS

Based on one hour of service.

## SEAFOOD TASTING BAR

Mussels, Poached Shrimp, Scallops, and Oysters

US \$20.00 per person

## SUSHI BAR

Wide Variety of Fresh Made Nigiri, Norimaki, and Sashimi

US \$14.00 per person

## CARVED ROAST BEEF STATION

Silver Dollar Rolls, Mustards, Chutneys, and Horseradish

US \$10.00 per person

## FARMER'S TABLE AND ITALIAN ANTIPASTI

Swiss, Pepper Jack, Gruyère, Provolone, Yellow Cheddar,

White Cheddar, Brie, Camembert, Parmesan Wheel, Marinated Feta Cheese, Black Forest Ham, Mortadella,

Salami, Prosciutto, Homemade Grissini Breadsticks, Kalamata Olives, Stuffed Spanish Olives, Cherry Tomatoes,

Walnuts, Pecans, Cashews, Red Grapes, Strawberries, Dried Pineapple, Dried Apricots, Dried Papaya, Pineapple Chutney

US \$12.00 per person

## GOURMET MINI BURGER / SLIDER STATION

Mini Beef Burgers served on Slider Brioche Buns - Accompaniments: American Cheese, Cheddar Cheese, Sautéed Onions, Roquefort Blue, Ketchup, Dill Pickles, Romaine Lettuce, Sliced Tomato, Pommery Mustard, Dijon Mustard

US \$12.00 per person

## CARIBBEAN PAELLA

Chicken, Jerk Sausage, Chorizo, Seasoned Shrimp, Lobster\*, Mussels, and Fresh Fish served on Valencia Saffron Rice with Onions, Bell Peppers, Garlic, and Green Peas

US \$10.00 per person

## CHURRASCO CARVERY

Skirt Steak, Chicken Breast with Chimi Churri, Black Beans, Rice (Moro), Sweet Plantains, Cuban Bread

US \$12.00 per person

## SLOW ROASTED PRIME RIB OF BEEF

Prepared with Smoked Sea Salt and Black Pepper. Served with Sour Cream and Chive-Whipped Potatoes, an Iceburg Wedge Salad with Blue Cheese Crumbles, Shaved Radish and Scallions, Peppered Dijon Mustard, and Warm Potato Rolls

US \$13.00 per person



# BUFFET DINNER OPTIONS

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# BUFFET DINNER – CHEF'S CHOICE

Based on two hours of service. Offered between the hours of 6:00 pm and 9:00 pm

## INCLUDES:

Premium Bar

## APPETIZERS and SALADS

Freshly Baked Rolls and Bread

Cream of Potato and Leek Soup

Seasonal Green Leaves

Irish Potato Salad with Bacon, Pineapple Slaw, Grilled Marinated Vegetables, Marinated Tomato Salad

Salad Bar Accompaniments, Citrus-Herb Vinaigrette, French Dressing, Ranch Dressing, Balsamic Vinaigrette

Assorted Smoked and Cured Seafood

International Cheese Platter, Crackers, Sliced Baguette

Tropical Sliced Fruits in Season

## ENTRÉES

Grilled Chicken Breast, Mushroom Fricassee Sauce

Pan-Seared Snapper Fillet, Sautéed Leeks and Artichokes, Capers, Lemon

Penne Rigate, Baby Shrimp, Tomato Basil Sauce

Pork Medallions, Caramelized Apples, Brandy Jus

Roasted Potato Wedges

Sautéed Market Vegetables

Rice Pilaf with Green Peas

## CARVING STATION

Roasted Top Sirloin, Cabernet Sauvignon Reduction, Horseradish, Mustard Sauce

## DESSERTS

Chocolate Layered Mud Cake

Peanut Butter Cream Slice

Vanilla Filled Profiteroles

Apple Crumble Tartlets, Seasonal Fruit Salad

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

# BUFFET DINNER – ISLAND INSPIRED

Based on two hours of service. Offered between the hours of 6:00 pm and 9:00 pm

## INCLUDES:

Premium Bar

### APPETIZERS AND SALADS

Freshly Baked Rolls and Bread

Black Bean Soup

Tossed Garden Greens

Chopped Romaine, Caesar Dressing, Croutons

Marinated Tomato and Cucumber Salad

Island Potato Salad, Roasted Pumpkin, Mixed Pepper Salad, Grilled Marinated Vegetables

Salad Bar Accompaniments, Assorted Dressings and Oils

Variety of Cured Meats, Smoked Meats, and Seafood

International Cheese Platter, Crackers, Sliced Baguette

Tropical Sliced Fruits in Season

### ISLAND BARBEQUE PIT

Jerk Chicken and Pork, Marinated with Ginger, Green Onions, and Hot Peppers

Beef Kebabs, Garlic-Brushed and Seasoned with Thyme

Foil-Roasted Fish Fillet, Bell Peppers, Onion, Pumpkin, Scotch Bonnet, Sea Salt, Coconut Milk, Thyme, Lemon

### HOT ENTRÉES

Lemongrass-Flavored Island Seafood Curry

Penne Alfredo – Cream, Fresh Ground Pepper, Parmesan

Steamed Pumpkin Rice, Fried Plantains

Parsley Roasted Potatoes, Buttered Vegetable Medley

### DESSERTS

Coconut and Appleton Rum Cream Cake

Pumpkin and Spice Cheese Cake

Carrot Cake, Cream Cheese Frosting, Seasonal Fruit Salad

Chocolate and Vanilla Layer Cake

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

# BUFFET DINNER – INTERNATIONAL

Based on two hours of service. Offered between the hours of 6:00 pm and 9:00 pm

## INCLUDES:

Premium Bar

## APPETIZERS and SALADS

Freshly Baked Rolls and Bread  
Island-Inspired Lentil Soup  
Caesar Salad Station, Variety of Condiments  
Tossed Garden Greens  
Roasted Vegetables and Pasta Salad  
Greek Salad or Marinated Beetroot and Apple Salad with Sour Cream Dressing  
Salad Bar Accompaniments, Assorted Dressings and Oils  
Crudités, Roasted Pita Bread, Root Vegetable Chips, and Dips  
Fresh Whole and Sliced Tropical Fruits  
International Cheeses, Crackers

## ENTRÉES

Shrimp Kebab  
Grilled BBQ-Style Chicken  
Pork Back Ribs, Mesquite Grilling Sauce  
Fried Fish Escoveitch  
Beef Medallions  
Grilled Island Vegetables  
Honey-Roasted Pumpkin  
Baked Potato with all the Toppings  
Carved Pineapple-Glazed Ham, Rum Raisin Chutney

## DESSERTS

Double Chocolate Chunk Brownie  
Vanilla Swiss Roll  
Red Velvet Cake  
Coconut Cream Pie  
Passion Fruit and White Chocolate Verrine, Seasonal Fruit Salad

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

# BUFFET DINNER – OLD WORLD ITALIAN

Based on two hours of service. Offered between the hours of 6:00 pm and 9:00 pm

## INCLUDES:

Premium Bar

## APPETIZERS

Antipasto with Genoa Salami, Cured, and Smoked Ham  
Marinated Artichokes, Mushrooms, Kalamata, and Ripe Olives  
Grilled and Marinated Vegetables, Roasted Red Peppers  
Mozzarella, Provolone and Shaved Parmesan  
Fresh Melon with Prosciutto  
Caprese Salad - Fresh Basil, Beefsteak Tomatoes, Fresh Mozzarella  
Classic Caesar – Romaine Lettuce, Parmesan Garlic Croutons, Peppercorn Caesar Dressing  
Minestrone Soup  
Freshly Baked Garlic Rolls and Focaccia Breads

## ENTRÉES

Pork Marsala, Pork Tenderloin, Wild Mushrooms, Shallots, Marsala Wine Sauce  
Chicken Parmigiana – Herb-Breaded Chicken Breast, Provolone, Cheese, Basil Marinara  
Seafood Risotto – Clams, Grouper, Shrimp and Mussels in a Light Garlic, Herb and White Wine Sauce  
Lasagna al Forno – Baked Layers of Egg Pasta, Beef Bolognese Sauce, Cream Sauce  
Grilled Salmon Filet, Lemon Caper Sauce  
Steamed Rice  
Herb Garlic Roasted Potatoes

## PASTA STATION

Pasta, Fettucine, Linguine  
Pomodoro, Alfredo, Garlic-Herb, Olive Oil, Pesto Sauce

## DESSERTS

Tiramisù  
Cappuccino Cake  
Ricotta Doughnuts  
Warm Hazelnut and Amaretto Chocolate Pudding

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

# BUFFET DINNER – MEXICAN

Based on two hours of service. Offered between the hours of 6:00 pm and 9:00 pm

## INCLUDES:

Premium Bar

## APPETIZERS and SALADS

Freshly Baked Rolls and Bread

Black Bean Soup

Fiesta Salad – Romaine Lettuce, Sweet Red Onion, Jalapeño, Diced Tomato, Cilantro, Jack Cheese,  
Sun-Dried Tomato Vinaigrette

Chargrilled, Mexican-Spiced Vegetables

Fish and Shrimp Ceviche, Sliced Onion, Pepper, Lime Juice, Cilantro

Assorted Dips – Black Bean, Guacamole, Hummus, Garlic Sour Cream with Crisp Corn Tortillas, Shredded Cheese, and Salsa

Marinated, Crispy Baked Flour Tortilla and Root Vegetable Chips

Chili Con Queso, Guacamole, Fresh Tomato Salsa, Blue Corn Tortilla Chips

## ENTRÉES

Chicken Quesadilla – Grilled Flour Tortillas, Roasted and Sautéed Peppers, Chilis, Onions, Diced Tomatoes, Jack Cheese

Roasted Vegetable and Cheese Quesadilla

Mojo-Marinated Chicken Breast

Chipotle-Glazed Shrimp

Grilled Mahi Veracruz, Sautéed Tomatoes, Peppers, Onions, Chilis, Cilantro, Lime

Chargrilled Vegetables

Mexican Rice

## FAJITA STATION

Grilled Chicken and Sliced Marinated Flank Steak, Sautéed Onions and Peppers, Fresh Salsa, Guacamole,  
Sour Cream, Jack and Cheddar Cheese, Flour Tortillas

## DESSERT

**Pastry Chef's Selection of Mexican Desserts, including:**

Tequila Flan

Tres Leches

Churros

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

30

COMPLIMENTARY • ADDT'L RECEPTION: US \$14.00 PP • OFF-PROPERTY GUEST FEE: US \$30.00 PP

Effective for new groups booked as of December 3, 2017. All rates are in US dollars and are subject to change. Please be advised that the Chef may make suitable substitutions to all menus. All food and beverage taxes and gratuities are included in prices indicated. Prices quoted apply to group bookings of 5 rooms or more booked with Unique Travel Corp. Group Department.

# BUFFET DINNER – AMERICAN BBQ

Based on two hours of service. Offered between the hours of 6:00 pm and 9:00 pm

## INCLUDES:

Premium Bar

## APPETIZERS AND SALADS

Fresh Baby Greens, Plum Tomatoes, Parmesan Croutons (Choice of Two Dressings)

Tropical Seasonal Fresh Fruit Display

Red Cabbage and Pineapple Cole Slaw

Grilled Vegetable and Pasta Salad

New Potato Salad, Fresh Dill

## ENTRÉES

BBQ Baby Back Ribs

BBQ Chicken

Grilled Hamburgers, Condiments:

(Sliced Tomatoes, Lettuce, Sliced Onions, Cheddar and Swiss Cheese, Pickles, Beets, Burger Buns)

Grilled All-Beef Franks, Condiments:

(Sauerkraut, Diced Onions, Mustard, Ketchup, Relish, Bacon Crumbs, Chili, Shredded Cheese)

Barbecued Smoked Sausage, Peppers, and Onions

Baked Beans

Corn on the Cob

Red Beans and Rice

Freshly Baked Jalapeño Cornbread

Country Potato Wedges

## DESSERTS

Chilled Watermelon

Fudge Brownies

Key Lime Pie

Assorted Cookies

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

# BUFFET DINNER – NEW ORLEANS BOURBON STREET

Based on two hours of service. Offered between the hours of 6:00 pm and 9:00 pm

## INCLUDES:

Premium Bar

### APPETIZERS and SALADS

Peel and Eat Cajun Shrimp  
New Orleans Seafood Gumbo  
Crabmeat Fritters, Remoulade Sauce  
Oysters on the Half Shell, Cocktail Sauce and Remoulade  
Capered Crab Salad  
Cajun Crudités, Sliced Tomatoes with Creole Mustard Sauce, Dilled Okra Pickles  
Pickled Beets with Onions  
Three Bean Salad, Green Onions, Carrot Curls  
Celery Sticks, Sliced Cucumber, Tomato, and Asparagus with Cajun Vinaigrette  
Cajun Caesar – Romaine Lettuce, Creole-Spiced Croutons, Peppercorn-Caesar Dressing

### ENTRÉES

Deep Fried, Creole-Spiced Popcorn Shrimp  
Chicken and Sausage Jambalaya  
Grilled Cajun-Spiced Swordfish, Creole Tartar Sauce  
Chicken Rochambeau – Boneless Chicken Breast Topped with Sliced Spiral Ham and Béarnaise and Mushroom Sauces  
Cornmeal-Crusted Catfish, Creamed Spinach, Corn Relish, Roasted Lemon Red Beans, and Rice  
Roasted Red Bliss Potatoes with Rosemary  
Sautéed Okra and Tomatoes  
Sautéed Baby Corn with Mushrooms

### DESSERTS

Creole Bread Pudding with Whiskey Sauce  
Bourbon Pecan Pie  
Beignets and Assorted French Pastries  
Assorted Cookies

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

# BUFFET DINNER – ASIAN

Based on two hours of service. Offered between the hours of 6:00 pm and 9:00 pm

## INCLUDES:

Premium Bar

## APPETIZERS and SALADS

Fried Wonton Crackers and Miso Dip

Garden Salad, House Vinaigrette Dressing or Asian Ginger Dressing

Egg Drop Soup

Shrimp Salad – Wakame, Leeks, Pineapples, Yuzu Dressing

Asian Chicken Salad – Mandarin Oranges, Water Chestnuts, Sesame Seeds, Napa Cabbage, Soy Dressing

Crab and Shrimp Salad – Sweet Crabmeat, Surimi and Shrimp, Mixed Lettuce, Mango, Papaya, Lime-Cilantro Dressing

Green Papaya Salad – Shredded Raw Vegetables, Spinach, Tomato, Water Chestnuts, Basil, Mint,

Papaya Julienne, Lime Juice, Palm Sugar

## ENTRÉES

Sweet and Sour Pork

Vegetable Spring Rolls with Sweet Chili Sauce

Stir-Fried Chicken, Cashew Nuts and Dried Chilis

Grilled Salmon, Teriyaki Sauce

Braised Broccoli, Bay Scallops, Oyster Sauce, and Sesame Seeds

Stir-fried Rice, Shredded Chicken, and Shrimp

Steamed Rice

## LIVE COOKING (optional)

Mongolian Stir-Fry Station

## DESSERTS

Our Pastry Chef's Selection of Asian Desserts, including:

Mango Pudding

Yuzu Cheesecake

Green Tea Brûlée

Tempura Bananas, Soy-Honey Sauce

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

# BUFFET DINNER – INDIAN

Based on two hours of service. Offered between the hours of 6:00 pm and 9:00 pm.

Available only at Sandals Emerald Bay, Sandals Grande St. Lucian, Sandals Barbados, and Beaches Turks and Caicos.

## INCLUDES:

Premium Bar

## APPETIZERS

Chicken Kathi Rolls

Vegetable Pakora

Aloo Tikki

Vegetable Samosa

Tangry Kebabs

Pappadam

## MAIN COURSE (VEGETARIAN)

Aloo Gobi

Dal Tadka

Dal Makhani

Paneer Pasanda

## MAIN COURSE (NON-VEGETARIAN)

Chicken Tikka Masala

Lamb Curry

Karahi Goat

Malabar Fish Curry

*All of the above entrées are served with plain naan, buttered naan, and roti*

## DESSERTS

Gajar Ka Halwa

Gulab Jamun

Rasmalai

Rasgulla

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

RECEPTION: US \$14.00 PP • OFF-PROPERTY GUEST FEE: US \$40.00 PP

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# BUFFET DINNER – ENHANCEMENTS

## ACTION STATIONS WITH CHEF:

### SEAFOOD BAR

Mussels, Poached Shrimp, Scallops, and Oysters

US \$20.00 per person

### GRILLED LOBSTER TAILS\*

US \$15.00 per person (Based on Availability)

### CARVED PRIME RIB

US \$13.00 per person

### CARVED STRIP LOIN

US \$12.00 per person

### WORLD OF CHOCOLATE BUFFET

US \$10.00 per person

### S'MORES BAR

US \$10.00 per person

### \*Lobster is only available when in season:

**Jamaica:** July 1 – March 31 (closed April 1 – June 30) **Bahamas:** August 2 – March 31 (closed April 1 – August 1)

**Turks and Caicos:** August 2 – March 31 (closed April 1 – August 1) **Antigua:** July 1 – April 30 (closed May 1st – June 30th)

**Barbados:** All year **Saint Lucia:** August 2 – February 28 (closed March 1 – August 1)

**Grenada:** September 1 – April 30 (closed May 1 – August 31). **When not in season, lobster will be replaced by Shrimp Salad.**



# PLATED DINNER OPTIONS

**GROUPS**  
*Sandals Beaches*  
Resorts for Everyone

★★★★★  
5-STAR  
GLOBAL  
**GOURMET**  
SAVOUR THE WORLD

# PLATED DINNER – A

Based on two hours of service. Offered between the hours of 6:00 pm and 9:00 pm

## INCLUDES:

Premium Bar

## APPETIZERS

Please select ONE of the following for the group:

- Option A – Chef's Soup of the Day
- Option B – Traditional Caesar Salad, Herb Croutons, Creamy Dressing
- Option C – Mixed Greens Salad, Balsamic Vinaigrette
- Option D – Freshly Baked Bread Rolls, Butter

## ENTRÉES

Please select ONE of the following for the group:

- Option A – Ricotta Cheese Cannelloni, Creamy Alfredo, and Tomato Basil Sauce
- Option B – Grilled Snapper Fillet, Buttermilk Mashed Potatoes, Mustard Dill Sauce
- Option C – Pineapple-Glazed Chicken Breast, Buttermilk Mashed Potatoes, Herb Oil
- Option D – Grilled Sirloin Steak, Rosemary Potatoes, Creamed Horseradish

*All of the above entrées served with market fresh vegetables*

## DESSERTS

Please select ONE of the following for the group:

- Option A – Marble Cheesecake, Crème Anglaise
- Option B – Chocolate Mousse Cake, Raspberry Coulis, Brandy Snaps

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

# PLATED DINNER – AA

Based on two hours of service. Offered between the hours of 6:00 pm and 9:00 pm

**INCLUDES:** Premium Bar

## APPETIZERS

Please select **ONE** of the following for the group:

- Option A – Roasted Pumpkin and Spinach Tart – Sweet Onion Chutney, Toasted Sesame
- Option B – Marinated Shrimp Salad – Vegetables, Lemon-Cilantro Oil
- Option C – Cream of Mushroom Soup – Garlic Cream, Herb Crostini (vegetarian)
- Option D – Coconut-Scented Red Peas Soup – Root Vegetables, Cinnamon Croutons
- Option E – Chicken and Potato Cake – Citrus and Pineapple Stew, Green Onion, Curry-Garlic Cream
- Option F – Garden Greens Salad – Ripe Tomatoes, Cucumber, Carrot, Honey-Balsamic Vinaigrette, Herb Croutons
- Option G – Chicken Broth – Root Vegetables, Tender Chicken Pieces, Noodles, Chopped Herbs
- Option H – Seasonal Local Greens – Roasted Beet Root, Goat Cheese, Asparagus, Candied Nuts, Sherry-Mustard Vinaigrette

## ENTRÉES

Please select **ONE** of the following for the group:

- Option A – Grilled Chicken Supreme – Pumpkin Rice Cake, Broiled Tomato, Green Beans, Rosemary-Wine Sauce
- Option B – Farmer's Platter – Grilled Beef Striploin, Shrimp And Chicken Brochette, Garlic Mashed Potatoes, Wilted Greens, Merlot Reduction
- Option C – Blackened Mahi-Mahi Fillet – Roasted Pumpkin, Sautéed Spinach, Steamed Rice, Creole Sauce
- Option D – Pan-Seared Snapper Fillet – Grilled Potato, Vegetable Caponata, Sauce Provençal
- Option E – Braised Lamb and Mushroom – Puff Pastry, Root Vegetables, Olives, Cabernet-Mint Reduction
- Option F – Fire Roasted Pork Tenderloin – Oven Baked Sweet Potato, Allspice-Flavored Fruit Chutney, Island Jerk Sauce
- Option G – West Indies Vegetable Curry – Cauliflower, Root Vegetables, Steamed Rice, Fried Plantains, Coconut-Curry Sauce
- Option H – Seafood Pasta – Shrimp, Bay Scallops, Squid, Mussels, Grape Tomatoes, Hot Pepper, White Wine Garlic-Herb Sauce
- Option I – Sichuan Style Tofu – Grilled Spiced Mushrooms
- Option J – Sweet Potato And Chickpea Curry – Grilled Pita Crisps

## DESSERTS

Please select **ONE** of the following for the group:

- Option A – Coconut Banana Verrine – Layered Coconut And Banana Mousseline, Crisp Meringue, Brandy Cream
- Option B – Vanilla Parfait – Orange Soup, Seasonal Fruits
- Option C – Dark Chocolate Mousse – Cherries Jubilee Sauce, Sugar Crisp
- Option D – Grand Marnier Misu – Traditional Tiramisu, Orange Flavor, Caramel-Mandarin Compote, Chocolate Shavings
- Option E – Caramel Rice Pudding – Traditional Shortbread, Candied Fruit
- Option F – Triple Chocolate – Baked Chocolate Tart, Chocolate Cream, Crunchy Chocolate Rice Crisp
- Option G – Roasted Apple – Walnut-Ginger-Apricot Filling

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

# PLATED DINNER – AAA

Based on two hours of service. Offered between the hours of 6:00 pm and 9:00 pm

INCLUDES: Premium Bar

## APPETIZERS

Please select ONE of the following for the group:

- Option A – Pan-Seared Ahi Tuna – Green Pea Puree, Tomato Concasse, Green Onions, Honey-Sriracha Vinaigrette
- Option B – Deconstructed Caesar Salad – Romaine Hearts, Candied Pecans, Sundried Tomato, Garlic Crostini, Caesar Dressing
- Option C – Seared Jumbo Sea Scallops – Cauliflower Puree, Garlic Turmeric Cream, Roasted Paprika Oil
- Option D – Grilled Shrimp and Corn – Grilled Shrimp, Creamy Corn Kernels, Grits, Smoked Ham, Green Onion
- Option E – Smoked Fish Carpaccio – Baby Greens, Ripe Tomato and Artichoke Chutney, Herb Crostini, Lemon Oil
- Option F – Crustacean Bisque – Lemon Crème Fraiche, Cayenne-Dusted Grissini, Scallion
- Option G – Fresh Mozzarella and Tomato Salad – Micro Greens, Marinated Fresh Mozzarella, Portobello Mushroom, Vine-Ripened Tomatoes, Kalamata Olives, Virgin Olive Oil, Fresh Basil
- Option H – Island Pumpkin Soup – Coconut Milk, Allspice-Dusted Grissini
- Option I – Shrimp or Vegetable Pot Stickers – Asian Dumplings Filled with Shrimp, Ponzu Dipping Sauce
- Option J – Spicy Melon and Pan-Seared Tuna – Medium Rare Tuna, Scotch Bonnet-Marinaded Melon, Shaved Scallions, Lemon Oil
- Option K – Manhattan Clam Chowder – Clams, Root Vegetables, Tomato Broth
- Option L – Marinated Tomato and Cucumber Salad – Shaved Red Onion, Olive Oil, Apple Cider Vinegar

## ENTRÉES

Please select ONE of the following for the group:

- Option A – Roasted Rack of Lamb – Three Cheese Polenta, Grilled Vegetables, Oven Roasted Tomato, Mint-Infused Merlot Reduction
- Option B – Chargrilled Swordfish – Pumpkin-Squash Puree, Green Beans, Kalamata Olives, Tomato Relish
- Option C – Pan-Seared Salmon Fillet – Lima Bean-Onion-Potato and Pepper Ragout, Honey-Teriyaki Glaze, Lemon-Parsley Oil
- Option D – Chicken Supreme and Shrimp Skewer – Herb-Garlic Mash, Sautéed Vegetables, Thyme-Scented Rum Sauce
- Option E – Charred Filet Mignon – Potatoes Dauphinoise, Grilled Vegetables, Caramelized Onions, Cabernet Reduction
- Option F – Foil Roasted Fish Filet – Bell Peppers, Onion, Pumpkin, Scotch Bonnet, Sea Salt, Coconut Milk, Thyme, Lemon
- Option G – Caribbean Chicken Curry – Coconut, Root Vegetables, Steamed Rice
- Option H – Grilled Striploin Steak, Shrimp and Scallop Skewer – Roasted Garlic Mash, Sautéed Vegetables, Rosemary Wine Reduction
- Option I – Baked Cous-Cous, Tofu and Black Bean Cannelloni – Zucchini, Squash Puree, Warm Tomato and Kalamata Olive Relish, Fresh Basil

## DESSERTS

Please select ONE of the following for the group:

- Option A – Pear Tart – Caramelized Pears, Crème Pâtissière, Calvados Cream, Honeyed Nuts
- Option B – Coffee Cream – Traditional Italian Sponge, Espresso Coffee, Mascarpone Mousse, Marsala Wine Sauce
- Option C – Brown Sugar Pecan Pie – Maple Cream, Deep Fried Waffle Crumble
- Option D – Caramel White Chocolate Pavé – Layered White Chocolate Mousse, Caramel Mousse, Chocolate Sauce, Strawberry Gel, Honey Sugar Bark
- Option E – Peanut Butter Brittle Mousse – Peanut Butter Crunch Mousse, Chocolate Chip Cookie, White Chocolate Sauce, Caramel Popcorn
- Option F – Chocolate Rum Fruit Cake – Appleton Rum Sauce, Chocolate Crunch Crisp

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

COMPLIMENTARY • ADDT'L RECEPTION: US \$14.00 PP • OFF-PROPERTY GUEST FEE: US \$45.00 PP

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# PLATED DINNER – ENHANCEMENTS FOR A, AA, OR AAA

Compliment any of your entrée options with the following premium seafood options:

## GARLIC SHRIMP BROCHETTE

In-house guests – US \$7.00 per person

Off-property guests – US \$12.00 per person

## GARLIC SHRIMP AND SEA SCALLOPS BROCHETTE

In-house guests – US \$8.00 per person

Off-property guests – US \$13.00 per person

## PAN-SEARED JUMBO SCALLOPS

In-house guests – US \$9.00 per person

Off-property guests – US \$14.00 per person

## BROILED CARIBBEAN LOBSTER TAIL\*

In-house guests – US \$10.00 per person

Off-property guests – US \$15.00 per person

**\*Lobster is only available when in season:**

**Jamaica:** July 1 – March 31 (closed April 1 – June 30) **Bahamas:** August 2 – March 31 (closed April 1 – August 1)

**Turks and Caicos:** August 2 – March 31 (closed April 1 – August 1) **Antigua:** July 1 – April 30 (closed May 1st – June 30th)

**Barbados:** All year **Saint Lucia:** August 2 – February 28 (closed March 1 – August 1)

**Grenada:** September 1 – April 30 (closed May 1 – August 31). **When not in season, lobster will be replaced by Shrimp Salad.**

# PLATED DINNER – FRENCH

Based on two hours of service. Offered between the hours of 6:00 pm and 9:00 pm

## INCLUDES:

Premium Bar

## FIRST COURSE

Please select ONE of the following for the group:

Pan-Seared Jumbo Sea Scallops – Braised Leek Ragoût, Roasted Apple Purée, Truffle Essence  
Salade Niçoise – Organic Mixed Greens, Pink Seared Yellowfin Tuna, Marinated Potatoes, Haricots Verts,  
Cherry Tomatoes, Egg, Anchovy, Kalamata Olives, Lemon Dressing

## SECOND COURSE

Please select ONE of the following for the group:

Salade Maison – Mixed Baby Greens, Ripe Tomatoes, Beets, Artichokes, Goat Cheese Croutons,  
Herb Vinaigrette, Candied Pecans  
Soupe à l'Oignon – French Onion Soup, Caramelized Onions, Rich Beef Broth, Melted Gruyère Toast

## ENTRÉE

Please select ONE of the following for the group:

Roasted Herb-Rubbed Rack of Lamb – Potatoes Dauphinoise, Three Bean Ragoût, Sautéed Vegetables,  
Grilled Tomato, Cabernet Reduction  
Filet de Sole Meunière – Pan-Seared Sole Fillet, Market Vegetables, Parsley Potatoes, Lemon Beurre Blanc, Fried Caper Sauce

## DESSERT

Please select ONE of the following for the group:

Apple Tart – Caramelized Apple, Crème Pâtissière, Calvados Cream, Honeyed Nuts  
Crème Brûlée – Baked Soft Custard Crème, Sugared Caramel, Fresh Fruits, Brandy Snap Crisp

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

# PLATED DINNER – ITALIAN

Based on two hours of service. Offered between the hours of 6:00 pm and 9:00 pm

## INCLUDES:

Premium Bar

## FIRST COURSE

Please select **ONE** of the following for the group:

Antipasti – Italian Salami, Prosciutto, Roman Style Artichokes, Roasted Peppers, Zucchini, Olives,  
Gorgonzola Cheese, Grilled Italian Bread

Insalata Caprese – Marinated Slices of Fresh Mozzarella, Vine-Ripened Tomato, Virgin Olive Oil, Fresh Basil (vegetarian)

## SECOND COURSE

Please select **ONE** of the following for the group:

Cannellini Bean, Sausage and Tomato Soup – Carrot, Celery, Onions and Herbs

Insalata alla Cesare – Crispy Romaine Lettuce, Traditional Caesar Dressing, Garlic Croutons, Parmigiano-Reggiano

## ENTRÉE

Please select **ONE** of the following for the group:

Seafood Fettuccine – Mussels, Clams, Shrimp, Tomatoes, White Wine Cream Sauce

Saltimboca alla Romana – Thin-Cut Pork Tenderloin Scallopini, Sage, Prosciutto, Grilled Vegetables,  
Roasted Potatoes, White Wine Sauce

## DESSERT

Please select **ONE** of the following for the group:

Tiramisù – Traditional Italian Sponge, Espresso Coffee, Marsala Wine, Mascarpone and Fresh Cream Zabaglione

Panna Cotta ai Frutti Freschi – Cooked Milk and Cream Flavored With Vanilla, Diced Seasonal Fruit

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

# PLATED DINNER – SOUTHERN

Based on two hours of service. Offered between the hours of 6:00 pm and 9:00 pm

## INCLUDES:

Premium Bar

## FIRST COURSE

Please select ONE of the following for the group:

Shrimp and Grits – Roasted Shrimp, Creamy Stone-Ground Grits, Smoked Ham

Fried Green Tomato BLT – Pork Belly, Green Tomato Jam, House Made Pimento Cheese

## SECOND COURSE

Please select ONE of the following for the group:

Deviled Egg Cobb Salad – Cucumber, Radish, Chopped Tomato, Bacon Crumble, Cajun Vinaigrette

Pumpkin and Apple Soup – Cinnamon Croutons

## ENTRÉE

Please select ONE of the following for the group:

Free Range Fried Chicken – Red Beans, Steamed Rice, Corn Kernels

Blackened Salmon Fillet – Corn-Lima Bean-Onion-Potato-Pepper Succotash, Bourbon Remoulade, Lemon Oil

## DESSERT

Please select ONE of the following for the group:

Brown Sugar Pecan Pie – Maple Cream, Deep Fried Waffle Crumble

Mamma's Red Velvet Cake – Coffee Sauce, Raspberry Sauce

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

# PLATED DINNER –INDIAN

Based on two hours of service. Available only at Sandals Emerald Bay, Sandals Grande St. Lucian, Sandals Barbados, and Beaches Turks and Caicos. Offered between the hours of 6:00 pm and 9:00 pm

## INCLUDES:

Premium Bar

## FIRST COURSE

Please select ONE from the following options for the group:

Chili Shrimp  
Papdi Chaat  
Tandoori Chicken

## ENTRÉE

Please select ONE from the following options for the group:

Aloo Bhindi (vegetarian)  
Chicken Vindaloo  
Mutton Biryani

*All of the above entrées served with Kaju Pulao and Naan*

## DESSERT

Please select ONE from the following options for the group:

Kesari  
Badam Halwa  
Mango Kulfi

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, and Selection of Teas

# PLATED DINNER – CARIBBEAN

Based on two hours of service. Offered between the hours of 6:00 pm and 9:00 pm

## INCLUDES:

Premium Bar

## FIRST COURSE

Please select ONE from the following options for the group:

Seafood Salad – Shrimp, Conch, Calamari, Onion, White Fish Fillet, Red and Green Peppers, Red Onion, Cilantro-Lime Dressing  
Pimento-Marinated Chicken Salad – Red Bean Relish, Papaya Vinaigrette

## SECOND COURSE

Please select ONE from the following options for the group:

Roots, Fruits and Leaves – Mixed Greens, Julienne Radishes, Carrots, Honey Dew, Cantaloupe, Citrus Vinaigrette  
Caribbean Lobster Bisque – Coconut Milk, Cognac Cream, Garlic Bread Crostini

## ENTRÉE

Please select ONE from the following options for the group:

Traditional Jamaican Foil Fish – Carrot, Onion, Bell Peppers, Scotch Bonnet Pepper, Coconut Milk, Okra  
Surf and Turf – Chargrilled Boston Cut Striploin Steak And Grilled Lobster Tail\*,  
Sweet Mashed Potatoes, Sautéed Vegetables, Jerk Reduction, Herb-Garlic Butter

## DESSERT

Please select ONE from the following options for the group:

Appleton Rum Coffee Cake – Chocolate Sauce  
Mango and White Chocolate Pavé - Grilled Sweet Pineapple, Fresh Fruits

Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

# WINEMAKER'S DINNER

Offered between the hours of 4:00 pm and 9:00 pm

## WELCOME TO OUR WINEMAKER'S DINNER!

We are excited to prepare for you a wonderful dining sensation,  
pairing our Chef's magnificent creations with selections from our Manager's Wine List.

## WELCOME RECEPTION

Chef's Selection of Gourmet Butler Passed Hors d'Oeuvres with a Premium Bar

## TUNA TARTARE

Sushi Grade Yellowfin Tuna, Sriracha Sauce, Shallots, Lemon Juice, Avocado, Ponzu-Wasabi Aioli, Wonton Wafer  
*Ruffino Prosecco*

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## CREAM OF BUTTERNUT SQUASH

Cinnamon Croutons, Herb Oil  
*Robert Mondavi Private Selection Chardonnay*

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## SEASONAL GREENS

Cherry Tomatoes, Red Radish Julienne, Roasted Beets, Feta Cheese, Balsamic Truffle Emulsion  
*Robert Mondavi Private Selection Chardonnay*

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## PAN-SEARED FILLET OF RED SNAPPER

Zucchini and Squash Spaghetti, Saffron Beurre Blanc, Fried Leeks  
*Santa Margherita Pinot Grigio*

\*\*\*\*\*

## FILET MIGNON AND BEST END OF LAMB

Whipped Potatoes, Glazed Seasonal Vegetables, Eggplant Crisps, Malbec Reduction  
*Kim Crawford Pinot Noir*

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## ISLAND OPERA PAVÉ

White Chocolate, Coconut and Caramel Mousse, Appleton Rum Cream  
Freshly Brewed Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas

# GROUP BANQUET MENUS

## SEATING CAPACITY

Menu Package	Min/Max person	SANDALS															BEACHES		
		JAMAICA						ANTIGUA	SAINT LUCIA			BAHAMAS		BARBADOS		GRENADA	JAMAICA		TURKS & CAICOS
		SMB Sandals Montego Bay	SRC Sandals Royal Caribbean	SNG Sandals Negril	SGO Sandals Ochi	SRP Sandals Royal Plantation	SWH Sandals South Coast	SAT Sandals Grande Antigua	SGL Sandals Grande St. Lucian	SLU Sandals Regency La Toc	SHC Sandals Halcyon	SRB Sandals Royal Bahamian	SEB Sandals Emerald Bay	SBD Sandals Barbados	SBR Sandals Royal Barbados	SLS Sandals Grenada	BNG Beaches Negril	BBO Beaches Ocho Rios	BTC Beaches Turks & Caicos
BREAKFAST OPTIONS																			
Continental & Plated Breakfast	10/50		X	X		X				X	X					X	X	X	
	10/150	X																	
	10/250							X											X
	10/350				X		X		X			X	X	X	X				
Buffet Breakfast Options	20/50		X	X		X				X	X					X	X	X	
	20/150	X																	
	20/250							X											X
	20/350				X		X		X			X	X	X	X				
COFFEE BREAK																			
Coffee Break Morning & Afternoon Options	10/50		X	X		X				X	X					X	X	X	
	10/150	X																	
	10/250							X											X
	10/350				X		X		X			X	X	X	X				
LUNCH OPTIONS																			
Brunch & Lunch Buffet	35/50		X	X		X				X	X					X	X	X	
	35/150	X																	
	35/250							X											X
	35/350				X		X		X			X	X	X	X				
Plated Lunch Options	10/50		X	X		X				X	X					X	X	X	
	10/150	X																	
	10/250							X											X
	10/350				X		X		X			X	X	X	X				

# GROUP BANQUET MENUS

## SEATING CAPACITY

Menu Package	Min/Max person	SANDALS															BEACHES		
		JAMAICA						ANTIGUA	SAINT LUCIA			BAHAMAS		BARBADOS		GRENADA	JAMAICA		TURKS & CAICOS
		SMB Sandals Montego Bay	SRC Sandals Royal Caribbean	SNG Sandals Negril	SGO Sandals Ochi	SRP Sandals Royal Plantation	SWH Sandals South Coast	SAT Sandals Grande Antigua	SGL Sandals Grande St. Lucian	SLU Sandals Regency La Toc	SHC Sandals Halcyon	SRB Sandals Royal Bahamian	SEB Sandals Emerald Bay	SBD Sandals Barbados	SBR Sandals Royal Barbados	SLS Sandals Grenada	BNG Beaches Negril	BBO Beaches Ocho Rios	BTC Beaches Turks & Caicos
COCKTAIL RECEPTIONS OPTIONS																			
Cocktail Reception Butler	10/100		X	X		X				X	X					X	X	X	
	10/150	X																	
	10/250							X											X
	10/350				X		X		X			X	X	X	X				
Cocktail Reception Indian	10/250																		X
	10/350								X				X	X					
Cocktail Reception Buffet Options	20/100		X	X		X				X	X					X	X	X	
	20/150	X																	
	20/250							X											X
	20/350				X		X		X			X	X	X	X				
DINNER BUFFET STYLE																			
Buffet Style Dinner Options	35/50		X	X		X				X	X					X	X	X	
	35/150	X																	
	35/250							X											X
	35/350				X		X		X			X	X	X	X				
Buffet Style Indian Option	35/250																		X
	35/350								X				X	X					
DINNER PLATED MEALS																			
Plated Dinner Options	10/50		X	X		X				X	X					X	X	X	
	10/150	X																	
	10/250							X											X
	10/350				X		X		X			X	X	X	X				
Plated Dinner Indian Option	10/250																		X
	10/350								X				X	X					

# GROUP BANQUET MENUS

## SEATING CAPACITY

Menu Package	Min/Max person	SANDALS														BEACHES			
		JAMAICA						ANTIGUA	SAINT LUCIA			BAHAMAS		BARBADOS		GRENADA	JAMAICA		TURKS & CAICOS
		SMB Sandals Montego Bay	SRC Sandals Royal Caribbean	SNG Sandals Negril	SGO Sandals Ochi	SRP Sandals Royal Plantation	SWH Sandals South Coast	SAT Sandals Grande Antigua	SGL Sandals Grande St. Lucian	SLU Sandals Regency La Toc	SHC Sandals Halcyon	SRB Sandals Royal Bahamian	SEB Sandals Emerald Bay	SBD Sandals Barbados	SBR Sandals Royal Barbados	SLS Sandals Grenada	BNG Beaches Negril	BBO Beaches Ocho Rios	BTC Beaches Turks & Caicos
B A R S																			
Enhancement - Premium Bar	15/100		X	X		X				X	X					X	X	X	
	15/150	X																	
	15/250							X											X
	15/350				X		X		X		X	X	X	X			X	X	
Themed Bar Options	24/100		X	X		X				X	X					X	X	X	
	24/150	X																	
	24/250							X											X
	24/350				X		X		X		X	X	X	X					