

# The Splendid Wedding

## DINNER | FOUR COURSE






Minimum of 10 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm. Applicable for select Bells & Whistles events. Please select TWO (2) entrées for the group from the following options below. From your selection, we request each guests' entrée choice at least 60 days prior to arrival.

### INCLUDES:

Premium Bar  
Freshly baked bread rolls and butter










### APPETIZER:

Please select ONE from the following options for the group

- Grilled Marinated Prawns - Vegetable and avocado timbale, tomato-garlic cream, cilantro oil
- Three Cheese Quiche Lorraine - Smoked red pepper coulis, roasted garlic, scallion
- Pan-Seared Ahi Tuna - Radish, carrot and fruit salad, baby greens, ginger-sesame vinaigrette, honey-soy glaze
- Thyme-Scented Fish Cake - Warm pineapple relish, oven dried tomato, sweet onion fondue, fried capers
- Cream of Asparagus Soup - Paprika oil, herb crostini 
- Coconut-Lentil Soup - Root vegetables, nutmeg flavored croutons  
- Seafood Bisque - Scallion, lemon crème fraîche, cayenne dusted grissini
- Island Pumpkin Soup - Coconut milk, allspice dusted grissini  

### SALAD:

Please select ONE from the following options for the group

- Seasonal Garden Greens Salad - Ripe tomatoes, cucumber, carrot, honey-balsamic vinaigrette, herb croutons  
- Couscous & Raisin Salad - Microgreens, toasted almonds, parsley, herb vinaigrette  
- Mixed Baby Greens Salad - Sun-dried tomato, candied walnuts, wine poached pear, goat cheese crouton, raspberry vinaigrette  
- R.L.T.A - Romaine lettuce, tomato, avocado purée, red radish, citrus-herb vinaigrette 
- The Oriental - Baby mixed greens, papaya, tomato, cucumber, scallion, radish, sesame emulsion  

GROUP SET-UP FEE: US \$14.00 PER PERSON

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 60 days prior to arrival.

# The Splendid Wedding

## DINNER | FOUR COURSE (CONTINUED)

Minimum of 10 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm. Applicable for select Bells & Whistles events. Please select TWO (2) entrées for the group from the following options below. From your selection, we request each guests' entrée choice at least 60 days prior to arrival.

### ENTRÉE:

Please select TWO from the following options for the group

Allspice Dusted Pork Tenderloin - Sweet potato purée, grilled ripe plantains, caramelized pear, jerk sauce


Farmer's Mixed Grill - Coffee-rubbed striploin, shrimp, grilled chicken supreme, creamy mashed potato, grilled market vegetables, thyme infused red wine demi-glace

Charred Filet Mignon & Shrimp Hash - Shrimp hash, Parmesan broiled tomato, green beans, five peppercorn sauce

Crab Crusted Snapper Fillet - Grilled potato & vegetables, sauce Provençal, roasted lime-garlic oil 

Island Spice Rubbed Chicken Supreme - Leek, bacon & pumpkin hash, sautéed market vegetables, thyme infused rum

Pimento Infused Chicken & Mushroom Stew - Puff pastry, parsley potatoes, tomato concassé, white wine garlic cream

Garlic Marinated Shrimp & Chargrilled Chicken Breast - Sautéed seasonal vegetables, saffron rice, lemon-thyme beurre blanc 

Surf & Turf\* - Boston-cut strip loin steak, Caribbean lobster tail, market vegetables, creamy mashed potatoes, red wine-thyme reduction

Pan-Seared Tofu & Beans - Ratatouille vegetables, grilled plantains, chunky tomato sauce  

Baked Couscous, Tofu & Black Bean Cannelloni - Zucchini, squash purée, warm tomato and Kalamata olive relish, fresh basil  

### DESSERT:

Please select ONE from the following options for the group

Mango Coconut Verrine - Layered mousseline, crisp meringue, brandy cream

Lime Parfait - Orange soup, seasonal fruits

White Chocolate Marquise Cherry Jubilee - Sugar nut crisp

Citrus Shortcake - Grand Marnier cream, traditional shortcake, orange salad, ice cream

Chocolate Rum Fruit Cake - Chocolate crunch crisp, Appleton rum sauce

Sticky Coconut Rice - Mango Jell-o, lemon shortbread, sesame brandy crisp

Caramelized Peach Terrine - Brandy-rosemary mousse, honey sugar bark 

Coconut & Sage Crème - Poached pear, apricot, citrus 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.