



Private
**CANDLELIGHT
DINNER**



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

Butternut Squash Soup - Cinnamon croutons, coconut cream, herb oil drizzle 🍃 ✓ 🍃

Grilled Shrimp Cocktail - Pickled cucumber, Siriacha aioli ✓

Sesame Seared Ahi Tuna & Avocado Cream - Tomato-pineapple salad, sweet soy glaze, scallion ✓

Hearts of Palm & Grape Ceviche - Red grapes, corn kernels, peppers, cherry tomato, cilantro, lime juice, corn chips 🍃 ✓ 🍃

Seafood Chowder - Tomatoes, seafood, celery, carrots, peppers, potato ✓

Moroccan Grape & Grilled Chicken - Slices of Harissa marinated & grilled chicken breast, cous cous, carrots, grapes, cilantro, lemon vinaigrette, toasted almonds ✓

Chilled Watermelon Essence & Shrimp & Scallop Ceviche - Poached shrimp & scallops, corn, red onion, cilantro, tomato, lime juice, scallions, celery, capers ✓

Asian Beef Salad - Pink roasted beef striploin, Napa cabbage, vermicelli noodles, cilantro, carrots, peppers, celery, onion ginger-lemon grass dressing, crushed peanut ✓

Panko Crusted Fried Jumbo Sea Scallops - Scallion & egg remoulade, Cajun dust

SALAD

Guest 1 Guest 2

Shaved Melon & Organic Bitter Greens - Cantaloupe & honeydew melon, mint, cilantro, arugula, lemon-extra virgin olive oil dressing 🍃 ✓ 🍃

House Salad - Seasonal greens, red radish, cucumber, Feta cheese, candied pecans, balsamic dressing ✓

Not-So-Traditional Caesar Salad - Chargrilled romaine heart, creamy house made Caesar dressing, garlic croutons, green onions 🍃 ✓

Roasted Vegetable & Hummus Salad - Tomatoes, roasted onion, zucchini, eggplant, pepper, olives, extra virgin olive oil, balsamic drizzle 🍃 ✓ 🍃

Menu items are subject to change without notice.

- 46 -

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 60 days prior to arrival.

Private CANDLELIGHT DINNER (CONTINUED)

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ENTRÉE

Guest 1 Guest 2

Caribbean Style Steamed Snapper Fillet - Peppers, onion, pumpkin, tomato, okra, potato, thyme, garlic, Scotch Bonnet, coconut reduction ✓

Surf & Turf - Chargrilled filet mignon & garlic broiled lobster tail, creamy potato, Parmesan & herb baked tomato, sautéed green beans, Merlot reduction

Penne Pasta - Sautéed artichokes & cherry tomatoes, red pepper flakes, tomato ragoût, basil. Also available with garlic shrimp or grilled chicken breast 🌿 ✓ 🌿

Pan-Seared Atlantic fillet of Salmon - Asparagus, whipped potatoes, olive, onion, tomato-caper chutney ✓

Chargrilled Free-Range Chicken Supreme - Fondant potato, broccoli-bacon-Cheddar cheese sauce, crisp candied bacon strip ✓

Vegan Filet Mignon - Premium plant-based Hungry Planet® meat, roasted carrot purée, seasonal vegetables, tomato chutney, dried olive crumbles 🌿 ✓ 🌿

Chargrilled NY Striploin Steak - Red onion confit, panko-fried blue cheese praline, green asparagus, broiled tomato, potato purée, red wine demi-glaze

Herb Crusted Lamb Chops - Garlic mash, braised leeks, radish, asparagus, olive dust, rosemary-Cabernet reduction

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

*Lobster is only available when in season. Dates listed are subject to change at any time due to environmental regulations.

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

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