Pres-Medding Melcomes CELEBRATION DINNER | PLATED

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 & Whisltes events.

INCLUDES:

Beer, wine, spirits and soft drinks Freshly baked bread rolls and butter

APPETIZER:

Please select ONE from the following options for the group Seafood Chowder

Seafood Rillettes - Smoked seafood spread with salmon, marlin, trout, garlic crostini

Seasonal Greens Salad - Grilled vegetables, sun-dried tomato vinaigrette
Hoisin Glazed Duck Breast & Shaved Fennel Salad - Shaved fennel-orange salad, orange-infused roasted green bean, red pepper salad

Quinoa and Black Bean Cake - Pesto oil

ENTRÉE:

Please select TWO from the following options for the group

Surf & Turf - Garlic marinated shrimp, chargrilled chicken breast, sautéed seasonal vegetables, saffron rice, lemon-thyme beurre blanc

Rosemary-Marinated Grilled Pork Chops - Sauternes sauce, sweet potato gratin Grilled Snapper Fillet - Potato and zucchini pancake, basil beurre blanc

Szechuan-style Tofu - Grilled spiced mushrooms 🖢 💸 Sweet Potato & Chickpea Curry - Grilled pita crisps 🖢

All of the above entrées served with market fresh vegetables.

DESSERT:

Please select ONE from the following options for the group

Mango mousse • Chocolate cheesecake • Fresh tropical fruit flan • Grilled tofu, mango sorbet

Roasted apple, walnut ginger date filling

Freshly brewed Blue Mountain coffee, decaffeinated coffee, selection of teas



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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 30 days prior to arrival.