Cocktail Reception with passed hors d’oeuvres. Minimum 10 persons, based on one hour of service. Offered between the hours of 4:00 pm to 8:00 pm. Applicable for Wedding Cocktail Hour or select Bells & Whistles events.

**INCLUDES:**
- Premium Bar
- International cheeses, toasted walnuts, crackers, sliced baguette
- Tropical sliced fruit tray with local and imported fresh fruit
- Crisp vegetable crudités, blue cheese dip
- Island fried chips (yam, sweet potato, dasheen, local potato)

**BUTLER-PASSED HOT OR COLD HORS D’OEUVRES:**
Please select a total of FIVE from the following options for the group

**COLD:**
- Smoked salmon canapés with capers
- Curried chicken in open-faced profiteroles, pineapple relish
- Creamed herb cheese on crostini, olive tapenade
- Grilled bruschetta, tomato, garlic, basil
- Crabmeat salad on cucumber, cilantro
- Mediterranean hummus, crisp pita chips
- Smoked fish rillettes on toast, fried capers, paprika dust

**HOT:**
- Island fritters (conch, vegetable or crab), calypso sauce
- Chicken satay with peanut sauce
- Fish goujons, spicy tartar sauce
- Beef brochette, peppercorn sauce
- Coconut breaded shrimp
- Vegetable samosas
- Quiche Lorraine

GROUP SET-UP FEE: US $9.00 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.