Wedding Cocktail RECEPTION | ENHANCEMENTS

Cocktail Reception enhancements are served in action stations. Minimum of 20 persons, based on one hour of service. Offered between the hours of 4:00 pm to 8:00 pm.

SEAFOOD TASTING BAR:
Mussels, poached shrimp, scallops, oysters | Group set-up fee: US $20.00 per person

SUSHI BAR:
Wide variety of fresh-made Nigiri, Norimaki, and Sashimi | Group set-up fee: US $14.00 per person

CHEF-HOSTED CARVED ROAST BEEF STATION:
Silver dollar rolls, mustard, chutneys, and horseradish | Group set-up fee: US $10.00 per person

FARMER’S TABLE & 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, green stuffed Spanish olives, cherry tomatoes, walnuts, pecans, cashews, red grapes, strawberries, dried pineapple, dried apricots, dried papaya, pineapple chutney
Group set-up fee: US $12.00 per person

GOURMET MINI BURGER / SLIDER STATION:
Mini beef burgers served on slider brioche buns with accompaniments: American Cheddar cheese, sautéed onions, Roquefort blue, ketchup, dill pickles, romaine lettuce, sliced tomato, pommery mustard, Dijon mustard
Group set-up fee: 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, green peas, garlic
Group set-up fee: US $10.00 per person

CHURRASCO CARVERY:
Skirt steak, chicken breast with chimichurri, black beans and rice (Moros), sweet plantains, Cuban bread
Group set-up fee: US $12.00 per person

SLOW ROASTED PRIME RIB OF BEEF:
Smoked sea salt and black pepper, iceberg wedge salad with blue cheese crumbles, shaved radish, scallions, sour cream & chive whipped potatoes, peppered Dijon mustard, warm potato rolls
Group set-up fee: US $13.00 per person

*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.

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.