

Wedding Cocktail RECEPTION | BUFFET OPTION 1

Cocktail Reception with buffet-style hors d'oeuvres. Minimum of 20 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) 🌿

HORS D'OEUVRES:

Please select a total of SIX from the following options for the group

COLD:

Mediterranean hummus, crisp pita chips 🌿 ✓

Smoked salmon on bagel chips, capers, red onion, herb-garlic cream

Curried chicken in open-faced profiteroles, pineapple relish

Grilled bruschetta, tomato, garlic, basil 🌿 ✓

Salami cornets, wheat crouton, Spanish olives, herb cream cheese

Crabmeat salad on cucumber, cilantro

Deviled egg, paprika dust 🌿

HOT:

Stamp and Go (salted cod fritters)

Fish goujons, rémoulade sauce

Mini shrimp spring rolls, plum sauce

Chicken satay, peanut sauce ✓

Bacon-wrapped plantains

Quiche Lorraine

Spanakopita 🌿 ✓

Vegetable samosas 🌿

Coconut crusted shrimp skewer, sweet chili sauce

Mini kofta kebab, cucumber-yogurt dipping sauce

Thai style fish cakes, sweet chili sauce

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 60 days prior to arrival.

Wedding Cocktail RECEPTION | BUFFET OPTION 2

Cocktail Reception with buffet-style hors d'oeuvres. Minimum of 20 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, grapes, dried apricots, crackers, sliced baguette 🍷

Tropical sliced fruit tray with local and imported fresh fruits 🍷 ✓

Crisp vegetable crudités, blue cheese and ranch dip 🍷 ✓

Island fried chips (yam, sweet potato, dasheen, local potato) 🍷

Hors d'Oeuvres:

Please select a total of SIX from the following options for the group

COLD:

Smoked marlin on potato pancakes

Plantain chips with guacamole 🍷 ✓

Lobster salad on endive*

California rolls

Spicy tuna tartare, grilled ciabatta, wasabi aoli

Brie cheese & pecan nuts on bread croutons 🍷

Local mahi - mango salsa on tostone

Ratatouille, olive tapenade, crostini 🍷

Seasonal melon & artisan ham ✓

HOT:

Moroccan spiced lamb lollipops

Pan-seared prosciutto-wrapped scallops

Mini crab cakes, spicy rémoulade

Jerk pork bits

Caramelized vidalia onion tart with Gruyère cheese 🍷

Goat cheese & roasted red pepper-stuffed mushrooms 🍷

Spiced shrimp, tomato, jalapeño mint salsa on a polenta crouton

Jerk chicken risotto cake, spicy cilantro aioli

*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.

GROUP SET-UP FEE: US \$9.00 PER PERSON