Pre-Wedding Welcome

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 & Whistles 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 ONE 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

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 60 days prior to arrival.