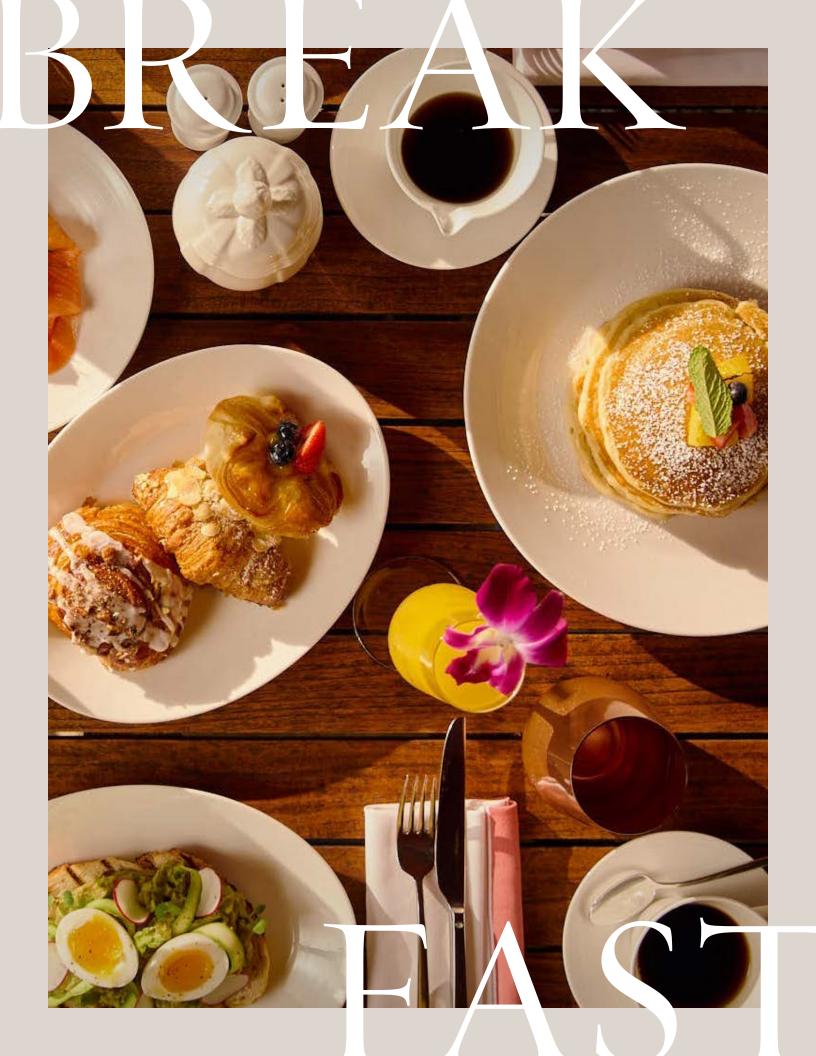


# EVENTS & CATERING

ROSEWOOD BAHA MAR · 2025 MENUS

# BREAKFAST **BREAK** ON-THE-GO LUNCH STATIONS DINNER BEVERAGE



## **BREAKFAST**

#### ROYAL CONTINENTAL 50.00

Individual Pre-Selected Style or Table Sharing Service Style

Selection of Fresh Juices

Navel Orange, Seasonal or Green Juice

Selection of Pastries, Muffins and Croissants

Selection of Cereal

Butter, Organic Honey, Jam

Home Made Granola

Plain and Flavored Yogurt

Coffee, Decaffeinated Coffee, International and Flavored Hot Teas, Full Cream, Skimmed, Soymilk

## SUNRISE IN PARADISE 65.00

Selection of Fresh Juices and Water (select two)

Navel Orange, Seasonal or Green Juice, Fruit-Infused Water

Seasonal Fruit & Berries House Made Granola

Selection of Cereal

Plain and Flavored Yogurt

or

Chia Pudding, Coconut Milk, Mango, Toasted Nuts

ENTRÉES

Duncanson farms Scrambled Eggs

#### ACCOMPANIMENTS

Meats (select two)

Breakfast Pork Sausage, Chicken & Apple Sausage, Turkey Bacon, Wrights Hickory Smoked Bacon

Coffee, Decaffeinated Coffee, International and Flavored Hot Teas, Full Cream, Skimmed, Soymilk

## GOOD MORNING NASSAU 80.00

Selection of Fresh Juices

Navel Orange, Green, and Juice of the Day

Selection of Seasonal Fruit & Berries

Plain and Flavored Yogurt

Selection of Pastries, Muffins and Croissants

Butter, Jam, Organic Honey

MAINS (SELECT TWO)

Traditional Eggs Benedict

Smoked Salmon +8.00 | Mushroom +6.00 | Local Lobster +16.00

Mushrooms and Herb Frittata

Duncanson Farms Eggs, Local Mushrooms, Cheddar Cheese

Steel Cut Oats, Raisin, Honey

SWEETS (SELECT ONE)

Vanilla Brioche French Toast

with Pineapple Compote

Apple Pie Waffles

Banana Pancakes

100% Maple Syrup, Coconut Syrup, Chocolate Sauce

ACCOMPANIMENTS

Meats (select two)

Breakfast Pork Sausage, Chicken & Apple Sausage,

Turkey Bacon, Wrights Hickory Smoked Bacon

SIDES (SELECT TWO)

Rosemary Breakfast Potatoes

Roasted Heirloom Tomatoes

Bahamian Hashbrowns

Cat Island Yellow Grits

#### LIVE BREAKFAST STATIONS

\*Chef Attendant @ 250.00 Per Station

OMELETTE STATION 28.00 Ham, Bacon, Sausage, Peppers, Tomatoes, Mushrooms, Onions, Spinach, Cheddar Cheese \*Chef Attendant Required

CUSTOM BUTTERMILK PANCAKE STATION 22.00 Maple Syrup, Bananas, Fresh Berries, Chocolate Chips, Smores
\*Chef Attendant Required

AVOCADO TOAST STATION 32.00 Poached Egg, Grilled Sourdough, Arugula, Parmesan Cheese \*Chef Attendant Required

BYO BAGEL STATION 25.00 Smoked Salmon, Plain & Everything Bagels, Sliced Tomato, Onions, Capers, Dill, Lemon, Cream Cheese

BUILD-YOUR-OWN PARFAITS I 5.00 Plain and Flavored Yogurt, Chia Pudding, Fresh Berries, Bananas, House-Made Granola, Organic Honey, Dried Fruits and Nuts

BAHAMIAN SLAM BAM STATION I 8.00 Traditional Johnny Cake, Fried Egg, American Cheese, Bacon, Goat Pepper Aioli

MEXICAN CHILIQUILES STATION 25.00 Crispy Corn Tortillas, Fried Egg, Sour Cream, Panella Cheese, Cilantro, Tomatillo Sauce

EGGS BENEDICT STATION 36.00 English Muffin, Poached Egg, Hollandaise, Wilted Spinach, Canadian Bacon, Smoked Salmon, Avocado Local Lobster +16.00

BLOODY MARY AND MIMOSA BAR 20.00

NESPRESSO BAR 100.00 AND 6.00 PER POD

# COFFEE & TEA BREAK

## HEALTHY START COFFEE BREAK 70.00

## MORNING SUNRISE COFFEE BREAK 65.00

Vegan Breakfast Cookies Coconut Date Power Balls Homemade Granola Bars Lemon Ginger Turmeric Shots Detox Green Juice Shots Whole Fruit

B E V E R A G E S Mango Infused Water

Mocktail: Berry & Berry Blackcurrant, Lime, Ginger Beer Add Deluxe Liquor +19.00 Supplement Assorted Croissants
Seasonal Muffins
Danish
Berry Yogurt Parfait
Mango Coconut Chia Pudding
Sliced Fruit and Berry Platter

BEVERAGES Strawberry Infused Water

Mocktail: Mango Mule Mango, Lime, Cucumber, Ginger Beer Add Deluxe Liquor +19.00 Supplement

## MINI MORNING COFFEE BREAK 60.00

Guava Croissants Morning Glory Muffins Seasonal Danish Berry Yogurt Parfait Mango Coconut Chia Pudding Fruit Skewers

BEVERAGES Peach Infused Water

Mocktail: Virgin Sangria Cranberry Juice, Orange Juice, Club Soda, Fresh Basil Add Deluxe Liquor +19.00 Supplement

## BAHAMIAN COFFEE BREAK 70.00

Passionfruit Mousse Coconut Macaroons Guava Puff Pineapple Upside down Mango Coconut Macaroons Pimento Cheese Sandwiches

B E V E R A G E S Guava Infused Water

Mocktail: Bahamian Sunrise Pineapple Juice, Strawberry, Lime Juice Add Deluxe Liquor +19.00 Supplement

## BAHAMIAN TEATIME 85.00

Scones Vanilla Raisin Johnny Cake Clotted Cream, Guava Jam

S A V O R Y Coronation Chicken Salad Truffle Egg Salad Cucumber, Whipped Feta Cheese Prosciutto, Sourdough Baguette

S W E E T
"Red Cherry"
Chocolate Pearl
Chocolate Puff Bun
Mango Crémeux
Macaroon, Guava Jelly

## THE CUPCAKE COUNTER 60.00

MINI CUPCAKES

Double Chocolate, Strawberry
Shortcake Lemon Meringue
Red Velvet
Cookies & Cream

## BLAZE YOUR OWN TRAIL MIX 45.00

Pecans, Almonds Cashews, Pistachios, Dark Chocolate Chips, Pretzels, Dates, Figs Cranberries, Cherries, Golden Raisins, Apricots

## MILK AND COOKIES 45.00

Fresh, Oven-baked Cookies

Peanut Butter Chocolate Chunk Double Chocolate Oatmeal Raisin

Half pints of milk Whole, Low Fat, Skim, Vanilla and Chocolate Soy Milk

#### DOUGHNUT BELIVE IT 60.00

Handcrafted Doughnuts with your choice of fillings & toppings

Chocolate
Vanilla Pastry Cream
Guava
Raspberry Jam
Dulce de Leche
Cinnamon Sugar
Powdered Sugar

## ICE CREAM SOCIAL 65.00

Vanilla ice cream with assorted toppings or turn it into an affogato with a shot of espresso. Attendant required.

Whipped cream Sprinkles Oreo Pieces Toffee Crumbled Peanuts Chocolate Sauce Caramel Strawberry Puree

## SWEET & SALTY BREAK 50.00

PINEAPPLES IN PARADISE 70.00

Potato & Terra Chips and Pretzels Mixed Nuts Carmel Popcorn from Gummy Bears Peanut Brittle Chocolate Covered Pretzels Pineapple Cupcakes
Pineapple Panna Cotta
Pineapple Crumble Tart
Pineapple Cream Puff
Pineapple Cheesecake
Tajin Compressed Pineapple
Skewers

## SWEET TOOTH CANDY BAR 50.00

BEVERAGES Pineapple Infused Water

An assortment of chocolates, hard candy, sweet & sour gummies

Mocktail: Bahamian Sunrise

Pineapple Juice Strawberry,

Lime Juice

Add Deluxe Liquor +19.00 Supplement

## WHEN LIFE GIVES YOU LEMONS 70.00

BUSHELS
OF BERRIES
STRAWBERRIES 70.00

Lemon Cheesecake
Panna Cotta, Lemon Jelly
Lemon Meringue Tart
Lemon Cupcakes
Lemon Puff
Lemon and Cracked Black Pepper
Chips

Fresh Strawberry Tart
Strawberry Cream Puff
Strawberry Cheesecake
Vanilla Panna Cotta, Strawberry
Salsa
Strawberry Cupcakes
Warm Brie with Strawberries

B E V E R A G E Lemon & Cucumber Infused Water

B E V E R A G E Strawberry Infused Water

Mocktail: Sparkling Strawberry Lemonade Fresh Lemon Juice, Strawberries, Club Soda Add Deluxe Liquor +19.00 Supplement

Mocktail: Berry & Berry Blackcurrant, Lime, Ginger Beer Add Deluxe Liquor +19.00 Supplement

## ALL ABOUT GOING DRAGON FRUIT 70.00 COCONUTS 70.00

Dragon Fruit Panna Cotta Dragon Fruit Cheesecake Pink Dragon Fruit Tart Cupcakes with Dragon Fruit Frosting Lemon Dragon Fruit Puff Dragon Fruit Gazpacho

B E V E R A G E Pink Dragon Smoothie

Mocktail: Pink Ombré
Dragon Fruit, Lemonade
and Raspberry
Add Deluxe Liquor +19.00 Supplement

Toasted Coconut Cheesecake Coconut Panna Cotta Chocolate Coconut Tart Coconut Cupcakes Brown Sugar Coconut Cake Coconut Ceviche

B E V E R A G E Coconut & Pineapple Infused Water

Mocktail: Virgin Sky Juice Coconut, Water, Sweet Condensed Milk, Nutmeg Add Deluxe Liquor +19.00 Supplement

## PLENTY OF MANGOS 70.00

Mango Cheesecake Mint & Mango Tart Mango Panna Cotta Mango Cream Puff Mango Cupcakes Mango Salsa, Cassava Chips

B E V E R A G E
Mango Infused Water
Mocktail: Mango Mule
Mango, Lime, Cucumber, Ginger Beer
Add Deluxe Liquor +19.00 Supplement

## SUMMER BREAK 70.00

Key Lime Tarts S'mores Treats Passionfruit Cheesecake Mango Passionfruit Panna Cotta Barbeque Spiced Cashews Watermelon Feta, Mint Leaves

B E V E R A G E Passionfruit Infused Water

Mocktail: Sparkling Strawberry Lemonade Fresh Lemon Juice, Strawberries, Club Soda Add Deluxe Liquor +19.00 Supplement

#### SPRING BREAK 70.00 WINTER BREAK 70.00

Mixed Berry Tart Citrus Pound Cake Berry Panna Cotta Raspberry Cheesecake Pistachio Cream Puff Hummus, Spring Vegetable Crudité

B E V E R A G E Raspberry Infused Water

Mocktail: Berry & Berry Blackcurrant, Lime, Ginger Beer Add Deluxe Liquor +19.00 Supplement Red Cherry Cheesecake
Bitter Chocolate Tart
Pumpkin Spice Cupcake
Pear Cinnamon Crumble Tart
Eggnog Panna Cotta
Warm Grilled Cheese Sandwiches
Roasted Tomato Bisque

B E V E R A G E Apple, Orange, Cinnamon Infused Water

Mocktail: Apple Cider Sangria Apple Cider, Club Soda, Apples, Pears, Cranberry Juice Add Deluxe Liquor +19.00 Supplement

## FALL BREAK 70.00

Cranberry Cheesecake
Apple Crumble Tart
Pumpkin Cheesecake
Pecan Pie
Pear Panna Cotta
Apple Chutney and Brie Crostini

B E V E R A G E Apple, Orange, Cinnamon Infused Water

Mocktail: Walk in The Park
Apple Juice, Lemon,
Elderflower, Fresh Basil
Add Deluxe Liquor +19.00 Supplement

## CHOCOLATE FACTORY 70.00

Double Chocolate Brownies Chocolate Cupcakes Chocolate Chip Cookies Chocolate Caramel Tart Chocolate Mousse Verrine Chocolate Covered Applewood Bacon

BEVERAGE Coffee & Decaffeinated Coffee

Mocktail: Virgin Espresso Martini Vanilla Syrup, Espresso Add Deluxe Liquor +19.00 Supplement

## ECCHO ART BREAK 70.00

An easy way to engage your attendees. Stocked with colored pencils and intricate color by numbers Bahamian Postcards. Inspiration Station is ideal for team teambuilding and brainstorming, or as a conversation-starter for your group. A one-of-a-kind souvenir.

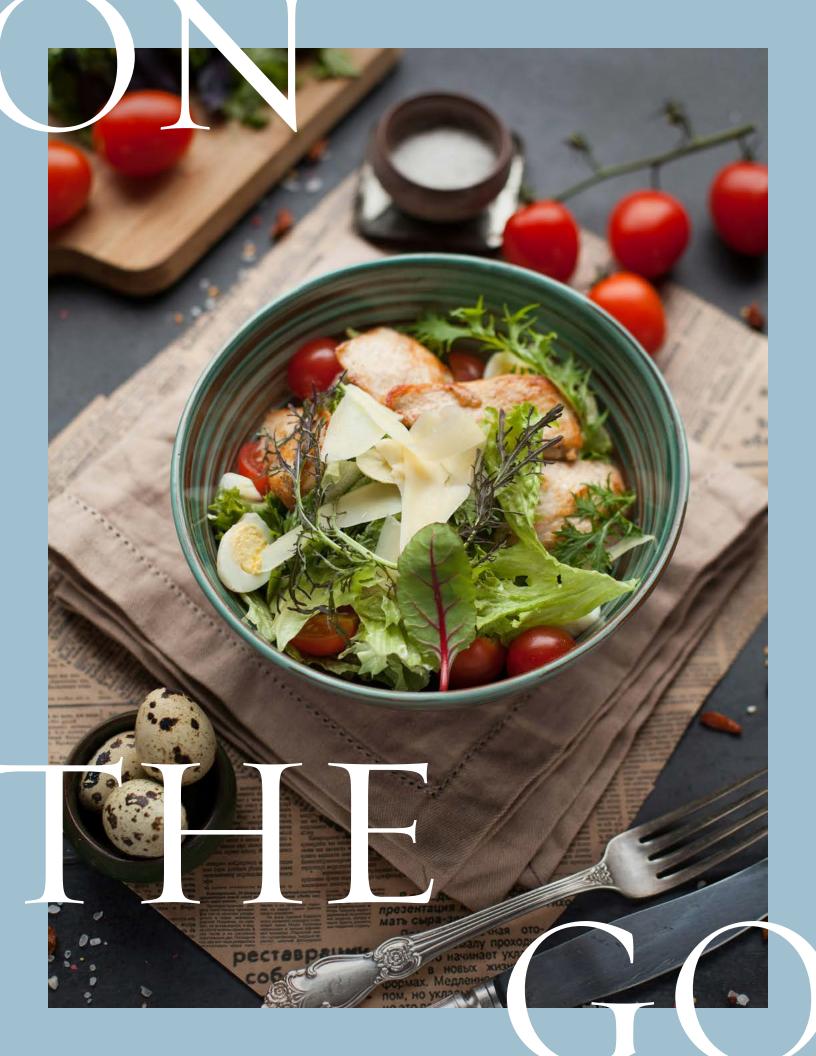
Bahamian Postcard Cookies Passionfruit Mousse Coconut Macaroons Guava Puff Pineapple Upside Down Mango Coconut Macaroons Pimento Cheese Sandwiches

B E V E R A G E Guava Infused Water

Mocktail: Bahamian Sunrise

Pineapple Juice Strawberry, Lime Juice

Add Deluxe Liquor +19.00 Supplement



## BOXED TO GO

BOXED BREAKFAST 45.00

Bottled Juices Mineral Water Whole Fruit Individually Wrapped Granola Bar Seasonal Muffin

CHOICE OF ONE Ham and Cheese Croissant Cheddar Cheese, Honey Ham

Bahamian Slam Bam Johnny Cake, Fried Egg, Bacon, American Cheese, Goat Pepper Aioli

Breakfast Burrito Cheddar Cheese, Scrambled Eggs, Pico de Gallo

Vegetable Ciabatta Sandwich Sauteed Bell Peppers, Onions, Arugula, Basil Pesto BOXED LUNCH 65.00

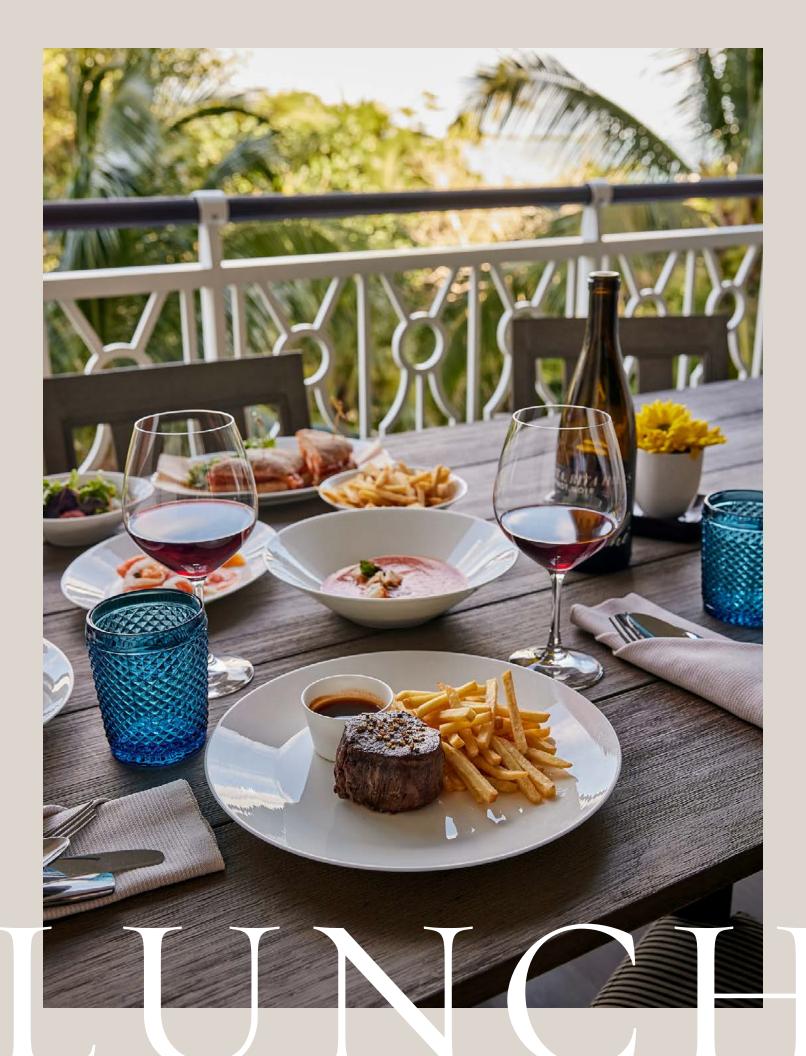
> Bottled Juices or Mineral Water Whole Fruit Individually Wrapped Granola Bar Pastry Chef's Cookie Selection Chips

CHOICE OF ONE Grilled Chicken Caesar Salad

Mediterranean Salad Tomatoes, Onions, Olives, Peppers, Feta Cheese

Turkey Sandwich Whole Wheat Ciabatta, Provolone, Lettuce, Tomato

Truffle Chicken Club Sandwich Bacon, Lettuce, Tomato



## PLATED LUNCH

## TWO COURSE 100.00 THREE COURSE 115.00

Pre-Selected Choice of Up to Three Entrées +25.00 Individual Pre-Selected Style

#### STARTER

Compressed Watermelon Salad Feta Cheese, Artisan Lettuce, White Balsamic, Basil

Ahi Tuna Tataki Sesame Shitake Vinaigrette, Red Onions, Cucumber, Cilantro

Kale Ceasar Salad
Parmesan Breadcrumbs

Lobster and Avocado Salad *Red Onion* +8.00

s o u p Curried Cauliflower Bisque

ENTRÉE Potato Gnocchi Alfredo, Wild Mushroom, Parmesan Cheese

Blackened Salmon
Kale, Quinoa Salad, Mango Salsa

Chicken Roulade Smoked Mashed Potatoes, Broccolini, Truffle Jus

Angus Tenderloin Sweet Potato Purée, Red Wine Mushroom Demi-Glaze

#### DESSERT

Bahamian Guava Cheesecake Coconut Daiquiri Mousse Cake with Grilled Pineapple Key Lime Pie Coconut Pineapple Tart Crème Brule, Fresh Berries, Brownie Cookie

Coffee, Decaffeinated Coffee, International and Flavored Hot Teas

Iced Tea or Lemonade +12.00

## BUFFET

## THE PALMS 85.00

#### AZURE IOO.OO

STARTERS

Strawberry Mozzarella Salad Heirloom Tomatoes, Arugula, Olive Oil

Kale Ceasar Salad Parmesan Breadcrumbs

SOUP

Creamy Corn Chowder (Spring / Summer)

Butternut Squash (Fall / Winter)

MAIN

Herb Marinated Chicken Breast

SIDES

Vegetable Medley

Citrus Roasted Potatoes

DESSERT

Assorted Cookies Chocolate Brownies Pistachio Cannoli

Key Lime Tart

Tropical Fruit Tart

Coffee, Decaffeinated Coffee, International and Flavored Hot Teas

Iced Tea or Lemonade +12.00

STARTER (SELECT TWO) Mediterranean Eggplant and Chickpea Salad

Chef's Salad

Egg, Crispy Pancetta, Lettuce, Tomato, Onions, Cucumbers

Orecchiette Pasta Salad Roasted Peppers, Green Goddess Dressing

Selection of Breads and Rolls

MAIN (SELECT TWO) Chimichurri Marinated Skirt Steak

Chicken & Wild Mushrooms

Catch of the Day
Cherry Tomatoes, Black Olive
and Capers

SIDES

Roasted Turmeric Cauliflower Wild Rice Pilaf

DESSERT

Mixed Berry Frangipani Tart Blondies Tropical Cheesecake Apple Crumble Tart

Mango Passionfruit Verrine

Coffee, Decaffeinated Coffee, International and Flavored Hot Teas

Iced Tea or Lemonade +12.00

# FROM OUR GRILL LUNCH MENU 145.00

\*Chef Attendant @ 250.00 Each, One Per Every 50-75 Guests

STARTER

Sweet Potato

Pomegranate, Yogurt

Mixed Garden Greens

Charred Scallion Passionfruit Dressing

Grilled Street Corn Salad

Chipotle Aioli

Panella Cheese, Crispy Onions, Cilantro

MAIN (FROM THE GRILL)

Choice of Four Items

Cajun Spiced Local Fish

Tiger Shrimp Skewers

Peppers, Onions

Jerk Chicken Thighs

Grilled Ribeye Steak

Vegetable Kebabs

SIDES

Potato Salad

Mac & Cheese

Coleslaw

DESSERT

Blueberry Cheesecake

Chocolate Tart

Sour Cherry Tart

Mini Vanilla Cupcakes

Gluten Free Brownies

Mixed Berry Financier

Coffee, Decaffeinated

Coffee, International and

Flavored Hot Teas

Iced Tea or Lemonade +12.00

## BEACH DAY BBQ 165.00

Minimum of 20 Guests \*Chef Attendant @ 250.00 Each, One Per Every 50-75 Guests

STARTER

Three Grain Salad

Sesame Chipotle Dressing,

Market Vegetables

Mixed Garden Greens

Charred Scallion

Passionfruit Dressing

Caprese Pasta Salad

Heirloom Tomato, Mozzarella,

Olive oil

Nacho Station +20

Cheese Sauce, Pico de Gallo,

Guacamole, Jalapeños, Sour Cream

MAIN

(SELECT 4)

Kobe Beef Hot Dogs

Angus Beef Burgers

Chicken Wings

Buffalo, BBQ, Sweet Chili

Bourbon BBQ Pork Ribs

Vegetable Kebabs

SIDES

Coleslaw

Bacon Potato Salad

Terra Chips

Corn on the Cob

DESSERT

Red Velvet Cupcake

Mix fruit Sable

New York cheesecake

Hazelnut Choux

Strawberry Pavlova



# LUNCH & DINNER STATIONS

\*CHEF ATTENDANT | 250.00 PER STATION

## CONCH SALAD STATION 57.00

\*Chef Attendant @ 250.00 Per Station

Fresh Conch, Peppers, Onion, Tomato, Pineapple, Goat Pepper, Cilantro

## SNACK BAR 30.00

Choice of 1 Item

Crudité

Hummus, Grilled Pita

Guacamole

Crispy Tortilla Chips

Selection of International Cheese *Bread, Crackers, Pepper Felly* 

Charcuterie Board Pickles, Olives, Mustard, Bread, Crackers

## AFTERNOON TEA SANDWICH STATION 65.00

\*Chef Attendant @ 250.00 Each, One Per Every 50-75 Guests

Smoked Salmon

Horseradish Cream Cheese, Petrossian Caviar, Profiterole

Coronation Chicken Salad Multigrain Roll

Truffle Egg Salad
Pecorino, Chives, Wheat Bread

Cucumber and Whipped Feta Cheese Mint and Lime, White Bread

Prosciutto

Romesco Sauce, Parmesan, Sourdough Baguette

## CHILLED SEAFOOD STATION 95.00

\*Chef Attendant @ 250.00 Per Station

## OYSTER BAR 60.00

\*Chef Attendant @ 250.00 Per Station

Cocktail Sauce, Mignonette, Lemon, Hot Sauce Poached Lobster, Jumbo Shrimp Cocktail, Oysters, Snapper Ceviche, King Crab Cocktail Sauce, Mignonette, Lemon, Hot Sauce

#### CAVIAR STATION MP

\*Chef Attendant @ 250.00 Per Station

Beluga Caviar, Egg Whites, Egg Yolks, Shallots, Chives, Crème Fraiche, Blinis, Brioche

## SEAFOOD RISOTTO STATION 40.00

\*Chef Attendant @ 250.00 Each, One Per Every 50-75 Guests

Risotto

Cooked to Order in a Parmesan Wheel

SEAFOOD (CHOOSE ONE) Shrimp, Conch, Bahamian Lobster

Freshly Shaved Truffles +MP

# TRUFFLE MAC & CHEESE STATION 45.00

\*Chef Attendant @ 250.00 Each, One Per Every 50-75 Guests

A C C O M P A N I M E N T S Grated Parmesan, Grilled Chicken, Bacon, Shrimp, Bahamian Lobster, Broccoli

Freshly Shaved Truffles +MP

## BAKED POTATO BAR 40.00

\*Chef Attendant @ 250.00 Each, One Per Every 50-75 Guests

A C C O M P A N I M E N T S Grated Parmesan, Shredded Cheddar Cheese, Bacon, Shrimp, Bahamian Lobster, Scallions, Sour Cream

Freshly Shaved Truffles +MP

## LIVE PASTA STATION 50.00

\*Chef Attendant @ 250.00 Each, One Per Every 50-75 Guests

PASTA Fussili, Rigatoni, Penne

S A U C E S Tomato & Basil, Alfredo

A C C O M P A N I M E N T S Grated Parmesan, Sauteed Mushrooms, Olives, Meatballs, Grilled Chicken, Bacon, Italian Sausage

Freshly Shaved Truffles +MP

## POKE BOWL STATION 65.00

\*Chef Attendant @ 250.00 Each, One Per Every 50-75 Guests

Sushi Rice and a Selection of Toppings to Choose From

PROTEIN (CHOOSE TWO) Marinated Ahi Tuna, Salmon, Chicken, Crispy Tofu

VEGETABLES Edamame, Seaweed Salad, Charred Broccoli, Carrots, Cucumber, Cabbage, Mixed Greens, Scallions, Radish

S A U C E S Sesame Soy, Siracha, Sweet Soy, Ponzu Sauce, Spicy Mayo

## TACO STATION 75.00

\*Chef Attendant @ 250.00 Each, One Per Every 50-75 Guests

White Corn Tortillas

PROTEIN (CHOOSE TWO) Grilled Mahi Mahi, Pulled Chicken, Carne Asada, Bahamian Lobster +15.00

A C C O M P A N I M E N T S Cabbage Slaw, Spicy Aioli, Cilantro, Lime

S A U C E S Pico de Gallo, Guacamole, Hot Sauce

#### CARVING STATIONS

\*Chef Attendant @ 250.00 Each, One Per Every 50-75 Guests

GRILLED THOMAHAWK STEAK 85.00 Crispy Potatoes, Truffle Jus

PRIME RIB 75.00 Mashed Potato, Jus

CHATEAUBRIAND 70.00 Jus, Celeriac Mash

COSTA TROMPO STATION 65.00 Tacos al Pastor, Freshly Made Corn Tortillas, Guacamole

PESTO ROASTED CHICKEN 45.00 Jus, Fingerling Potato

ROASTED SALMON FILET 60.00 Roasted Vegetable, Tomato Caper Verge

## DESSERT STATION 40.00

\*Chef Attendant @ 250.00 Each, One Per Every 50-75 Guests

Tropical Verrine

Vanilla Strawberry Panna Cotta

Passionfruit Tart

Chocolate Manjari Cake

Guava Bread Pudding
Pin Drop Rum Sauce

## DESSERT ACTION STATION 18.00

Fruit Flambe, Pin Drop Rum, Vanilla Ice-Cream (Action Station)

## CANAPÉS 15.00

Per Piece

V E G E T A R I A N Crispy Rice

Avocado, Pickled Mushrooms

Macaroon

Beet & Goat Cheese

Mushroom Tart

Local Oyster Mushrooms,

 ${\it Truffle}, {\it Thyme}$ 

Saffron Arancini

Truffle Aioli

Spinach

Artichoke & Manchego Profiterole

Summer Gazpacho

Cucumber, Melon, Mint

Caprese Skewers

Balsamic Glaze

Vegetable Spring Rolls

Hoisin Sauce

COLD

Tropical Conch Salad

Fresh Conch, Peppers, Onion, Tomato,

Pineapple, Goat Pepper, Cilantro

Compressed Watermelon

Feta Cheese, Basil

Smoked Salmon Tartar

Cucumber Raita, Blini

Ahi Tuna Tacos

Wontons, Sesame Soy, Sriracha Mayo

Prosciutto Melon

Prosciutto de parma, Seasonal Melon

Cucumber Melon Gazpachio

Beluga Caviar

Crème Fraiche, Chives, Blini MP

Spiny Lobster Roll

Yuzu Aioli, Grilled Brioche +5.00

Beef Tartar

Truffle Oil, Parmesan Flakes,

Crostini +5.00

## CANAPÉS 15.00

Per Piece

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Chicken Satay

Coconut Peanut Sauce

Croquette

Brie Cheese, Picked Chicken

Beef Short Rib

Crispy Potato, Jalapeño Cream

Beef Meatballs

Tomato Sauce

Bacon & Goat Cheese

Stuffed Medjool Dates

Crispy Crab Cakes

Calypso Sauce

Coconut Shrimp

Sweet Chili

Mini Beef Slider

Bacon Jam, Herb Mayo

Oysters Rockefeller

Parmesan Cheese, Hollandaise +10

## DESSERT CANAPÉS 13.00

Per Piece

Green Apple

Coconut Bounty

Coffee Opera

Red Cherry

Strawberry Sable

Mini Cheesecake

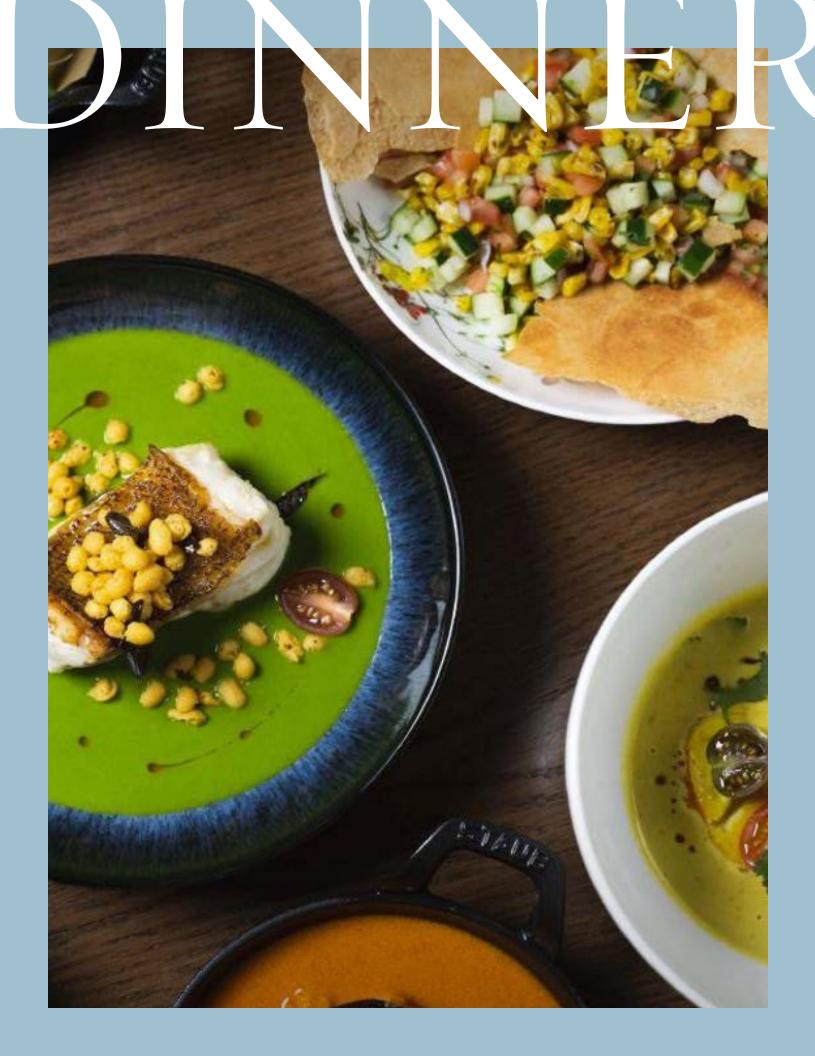
Exotic Pavlova

Key Lime Pie

Chocolate Choux

Cherry Cinnamon Crumble

Orange Chocolate Tart



## PLATED DINNER

THREE COURSE 160.00 FOUR COURSE 185.00

Pre-Selected Choice of Up to Three | +35.00 Individual Pre-Selected Style

CHILLED STARTER

Ahi Tuna Tartare

Avocado, Frisee, Yuzu Aioli

Smoked Salmon

Yogurt, Cucumber, Radish,

Seeded Lavoch

Cucumber Melon Gazpacho

Olive Oil

Tropical Conch Salad

Fresh Conch, Peppers, Onion, Tomato, Pineapple, Goat Pepper, Cilantro

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SALAD

Mediterranean Feta Salad

Burrata

Strawberry Tomato Compote,

Basil, Herb Crostini

Mixed Green Salad,

Cucumber, Cherry Tomatoes, Radish, Charred Scallion

Passionfruit Dressing

Lobster and Avocado Salad

Red Onion, Cucumbers +16.00

SOUP

Goat Cheese & Butternut

Squash Soup

Bahamian Conch Chowder

Tomato, Potato, Local Conch, Thyme

Sweet Corn Soup

Basil Oil, Popcorn

Tuscan Tomato

Sourdough Croutons

INTERMEZZO + 10.00

Mango Sorbet

Guava Sorbet

Coconut Sorbet

Mango, Passionfruit Sorbet

MAIN

Seafood

Herb Crusted Salmon, Fennel Cream,

Stewed Lentils, Citrus Salad

Peekytoe Crab Cake

Celeriac Remoulade, Grapefruit,

Ginger Syrup

Pan-Fried Seabass

Potato, Artichoke, Black Olives,

Saffron Cream

MEAT AND POULTRY

Ribeye

Braised Mushroom & Asparagus,

Garlic Butter

Angus Tenderloin

Celeriac Puree, Glazed Carrots,

Maderia 7us

Roast Chicken Breast

Creamy Polenta, Roasted Shallots,

Peas, Mustard Jus

VEGETARIAN

Cheese Ravioli

Pumpkin Velouté, Parmesan

Potato Gnocchi

Parmesan Alfredo, Wild Mushrooms

Vegetable Coconut Curry

Rice Pilaf

MAKE IT A SURF & TURF

Grilled Half Lobster Tail

Bearnaise | +45.00

DESSERT

Gianduja

Hazelnut Cake/Praline Cremieux, Gianduja Whipped

Ganache, Hazelnut Praline Mousse

Tropicana

Coconut Mousse, Mango Passionfruit Ganache,

Chocolate Cake, Mango Gel

Irish Cappuccino

Bailey's Cream, Coffee Crunch Mascarpone Mousse,

Coffee Sauce

Guava Pavlova

Vanilla Chantilly, Crispy Meringue,

Guava Dome, Raspberry Sauce

Tropical Cheesecake

Coconut Roche, Fruit Jelly, Mango Coulis

Chocolate Tart

Bittersweet Chocolate Ganache, Hazelnut Micro

Sponge Cake, Vanilla Crème Anglaise

Flexi Chocolate Ganach

Raspberry Spread/White Chocolate Sand,

Mango-passion Piping, Micro Coco Sponge

Coffee, Decaffeinated Coffee, International

and Flavored Hot Teas Iced Tea | + 5.00

## BAHAMIAN BUFFET 175.00

Minimum of 20 Guests

SALAD

Conch Salad

Fresh Conch, Peppers, Onion, Tomato, Goat Pepper, Cilantro Coleslaw

Potato Salad

Garden Salad

Orange Vinaigrette

Selection of Country Breads, Rolls

MAIN

Lemon & Herb Snapper

Pan-Seared Chicken

Creole Sauce

Smothered Pork Ribs

BBQ Sauce

Skirt Steak

Tamarind Glaze

Coconut Curry Cauliflower

Bahamian Peas & Rice

Pigeon Peas, Jasmine Rice

Local Mac 'n' Cheese

Elbow Pasta, Three Cheese Blend

DESSERT

Mango cheesecake

Pineapple Upside

Bahamian Coconut Tart

Guava Duff

Rum Cake

Bahama Mama Mouse Cake

## ESSENTIAL 185.00

Minimum of 20 Guests

SALAD

Assorted Garden Greens

With Charred Scallion

Passionfruit Dressing

Kale Ceasar Salad

Jalapeño Breadcrumbs,

Parmesan Cheese

Tomato, Mango, Cucumber Salad

Paprika Dressing

Pumpkin & Couscous Salad

With Crumbled Goat Cheese

Selection of Country Breads, Rolls

MAIN

Grilled Chicken

Mushroom Cream Sauce

Pan Seared Salmon Fillet

Dill & Caper Emulsion

Angus Beef Tenderloin

Green Peppercorn Sauce

Penne Pesto

Green Beans

Spring Onion Mash

Vegetable Caponata

Jasmine Rice

DESSERT

Hazelnut, Coffee & Caramel Trifle

Apple Pie

Guava Cake

Chocolate Rum Cake

Mango Passion Verrin

Bahamian Pineapple Tart

Coffee, Decaffeinated

Coffee, International and

Flavored Hot Teas +5.00

#### FRESH FROM OUR GRILL 200.00

Minimum of 20 Guests \*Chef Attendant @ 250.00 Each, One Per Every 50-75 Guests

SALAD

Assorted Garden Greens
With Green Goddess Dressing

Quinoa, Pomegranate, Roasted Butternut, Broccoli Salad Lemon Vinaigrette

Kale Ceasar Salad Jalapeno Breadcrumbs, Parmesan Cheese + Selection of Country Breads, Roll

MAIN

Angus Beef Ribeye Horse Radish Cream

Baby Back Ribs

Bourbon BBQ Sauce

Roasted Chicken Breast Garlic & Cilantro

Maple BBQ Chicken Brochettes With Red Peppers

Fire Roasted Prawn Lime Dressing

Grilled Red Snapper Lemon and Thyme

A C C O M P A N I M E N T S Local Seasonal Market Vegetables

Chili Mac and Cheese

Oven-Roasted Potato Salad With Green Onion

Sweet and Sour Coleslaw

DESSERT
Raspberry Guava Verrine
Whisky Delight
Tiramisu Verrine
Caramel Flan
Chocolate Tart

Coffee, Decaffeinated Coffee, International and Flavored Hot Teas + 5.00



## WINES

CHAMPAGNE 2251 Providence by Cordeuil Père et fille NV	вть. 135.00
2550 Perrier – Jouët «Grand Brut» NV	175.00
2551 Ruinart «Blanc de Blancs» NV	375.00
1064 Billecart – salmon «Rosè» NV	400.00
1096 Laurent – Perrier «Grand Siécle N.24» NV	750.00
2563 Perrier – Jouët «Belle Èpoque Rosè» 2006	950.00
SPARKLING WINE 2252 Providence by Cava Rimarts, Penedés NV	66.00
0000 Cavicchioli Prosecco, Italy NV	80.00
0000 Picamelot Cremant de Bourgogne Brut, France NV	90.00
0143 Bortolomiol «Prior» prosecco, valdobbiadene brut 2021	95.00
1052 Arnaud lambert «Crémant de Loire, Rosé» Brut Nature NV	750.00
WHITE WINE	
2254 Chardonnay – Providence by Callovray et Terrier 2021	73.00
2253 Sauvignon Blanc – Providence 2021	58.00
0000 Sauvignon Blanc – Murphy-Goode 2022	80.00
0000 Chardonnay – Murphy-Goode 2022	80.00
0000 Riesling- Dr. Loosen 2020	65.00
0000 Chardonnay – William Fevre Petit Chablis 2022	125.00
0000 Pinot Grigio – Jermann 2022	140.00
0000 Chardonnay – Landmark 'Overlook' 2022	125.00

ROSÉ WINE 2255 Providence by Château Calavon 2022	66.00
2233 Frovidence by Chateau Caravon 2022	00.00
0122 Château d' esclans «Whispering Angel», Provence 2023	100.0
RED WINE	
2260 Sangiovese / Cabernet Blend – Argiano «Nonconfunditur» 2018	75.00
2262 Garnacha – Bodegas Borsao «Tres Picos» 2018	60.00
<i>U</i>	
2256 Pinot Noir – Providence by Collvray et Terrier 2021	73.00
2258 Cabernet Blend – Providence by Château de Cérons 2020	98.00
·	
2222 Gamay Noir – Athletes du Vin 2022	80.00
2222 Merlot – Murphy Goode 2022	80.00
2000 DI	00.00
2222 Pinot Noir – Murphy Goode 2022	80.00
2222 Tempranillo – Muga Reserva 2017	125.00
1137 Cabernet Blend – Austin by Austin Hope 2020	135.00
0022 C. L + Pl J Cl. A L 2010	140.00
0022 Cabernet Blend Château Joyeux 2018	140.00

## SIGNATURE COCKTAILS

## EXPERIENCE 24.00

Select one as a signature cocktail, or up to three for a signature bar.

BAHAMA MAMA Coconut Rum, Dark Rum, Orange Juice, Pineapple Juice and Grenadine

SKY JUICE Gin and Coconut Water, Sweet Condensed Milk, Splash of Nutmeg

BLUE SKY BAHAMAS Vodka with Coconut Rum, Blue Curacao, Lime, Syrup and Pineapple Juice

GOOMBAY SMASH Dark Rum, Coconut Rum, Orange Juice and Pineapple Juice

#### FLAVORS OF MEXICO 24.00

Select one as a signature cocktail, or up to three for a signature bar.

MARGARITA CADILLAC Mi Campo Reposado, Grand Marnier, Lemon and Lime Juice, Agave Nectar

PALOMA Silver Tequila, Grapefruit Juice and Pellegrino

CARIBBEAN MARGARITA Mi Campo Blanco, Pineapple Juice, Cointreau Liqueur, Lime Juice, Agave Syrup

MEZCAL MULE Siete Misterios Doba-Yej Mezcal Joven, Ginger Beer, Lime (Zapote Bar, Mayakoba)

## MARTINI BAR 30.00

Select one as a signature cocktail, or up to three for a signature bar.

THE DIRTY Vodka, Dry Vermouth, Olive Juice, Three Olives

S U M M E R Gin, Dry Vermouth, Blackberry and Raspberry

COASTAL CRYSTAL Citrus Vodka, Lemonade, Simple Syrup and Basil, Lemon Peel Garnish

WHITE COSMO
Inspired by Daniel Boulud,
Café Boulud
Grey Goose Vodka, St. Germain,
White Cranberry Juice, Lime Juice

## BUBBLE BAR 26.00

Upgrade to Perrier-Jouët @ 50.00 Select one as a signature cocktail, or up to three for a signature bar.

PEACH SPRITZ Champagne, Vodka, Semi-Sweet Vermouth, Sparkling Water

C O R D O N N I E R Refreshing Pineapple, Orange Juice, Maraschino Liqueur, Topped Off with Champagne.

ORANGE MINT BLISS
White Wine, Soda Water,
Cointreau, and a Splash of Orange
Juice Topped off with Champagne

PINK LADY Champagne, Raspbery, Lemonade

JACKIE O

Bemelmans Bar, The Carlyle
X-Rated Vodka, Grey Goose,
Lime Juice, Champagne

## OPEN BAR PACKAGES

#### EXCLUSIVE BAR | THE BLUE MARLIN

98.00 First Hour | 68.00 Additional Hour Per Hour, Per Person | Minimum 2 Hours

VODKA

Chopin, Wheat Gold Label, Poland | Belvedere, Poland

GIN

Tanqueray, London | Plymouth, England

RUM

Diplomatico Reserva Exclusiva, Venezuala | Bacardi 8 Gran Reserve, Puerto Rico

TEQUILA

Cazadores Reposado | Cazadores Anejo, Mexico

MEZCAL

Ojo De Tigre Mezcal Joven 80, Mexico

WHISKEY

Maker's Mark, USA | Chivas Regal 12YR, Scotland WINES

Providence

by Cordeuil Pére et Fille

Chardonnay

William Fevre Petit Chablis

Pinot Grigio

Jermann

Gamay Noir

Athletes du vin

Cabernet Blend

Providence by Château de Cérons

LIQUERS

Bailey's Irish Cream, Ireland Campari, Italy Grand Marnier, France Kahlua, Mexico

Sambuca Romana, Italy

IMPORTED AND

DOMESTIC BEERS

Assorted Soft Drinks, Mixers,

Juices, Sparkling and

Non-Sparkling Water

## PREMIUM | FLAMINGO

75.00 First Hour | 48.00 Additional Hour Per Hour, Per Person | Minimum 2 Hours

V O D K A Ketel One, Netherlands | Titos, USA

G I N Beefeater, London | Bombay, Saffire 94

R U M Diplomatico Blanco, Venezuela | Mount Gay Eclipse, Caribbean Islands

TEQUILA Espolon Blanco | Astral Reposado 80, Mexico

WHISKEY Bulleit Bourbon, USA | Buffalo Trace W I N E S Cavicchioli Prosecco *Italy* 

Sauvignon Blanc *Murphy – Goode* 

Chardonnay

Murphy – Goode

Sangiovese, Cabernet Blend Argiano «nonconfunditur»

Garnacha Bodegas Borsao «tres picos»

LIQUERS
Bailey's Irish Cream, Ireland
Campari, Italy
Grand Marnier, France
Kahlua, Mexico
Sambuca Romana, Italy

IMPORTED AND
DOMESTIC BEERS
Assorted Soft Drinks, Mixers,
Juices, Sparkling and
Non-Sparkling Water

#### DELUXE | YELLOW ELDER

66.00 First Hour | 36.00 Additional Hour Per Hour, Per Person | Minimum 2 Hours

VODKA

Red Turtle, Caribbean Island | Stolichnaya, Latvia

GIN

Beefeater, England | New Amsterdam, USA

RUM

Bacardi Blanca, Puerto Rico | Ron Atlantico Rum Reserva

TEQUILA

Orendain Silver | Newton Gold, Mexico

WHISKEY

Jim Beam Bourbon | Bulleit Bourbon, USA WINES

Providence

by Cava Rimarts, Penedés

Chardonnay

Providence by Callovray et Terrier

Sauvignon Blanc

Providence

Malbec

Royal by Mi Terruno

Cabernet Blend

Royal by Mi Terruno

LIQUERS

Bailey's Irish Cream, Ireland Campari, Italy Grand Marnier, France Kahlua, Mexico

Sambuca Romana, Italy

IMPORTED AND
DOMESTIC BEERS
Assorted Soft Drinks, Mixers,
Juices, Sparkling and
Non-Sparkling Water

## ON CONSUMPTION

EXCLUSIVE 30.00
PREMIUM 26.00
DELUXE 22.00

LIQUOR (INCLUDES MIXERS)
Exclusive Liquors 24.00
Premium Liquors 22.00
Deluxe Liquors 19.00
Liqueurs 16.00

I M P O R T E D B E E R I 4.00
Coors Light Beer, USA
Budweiser
Bud Light
Guinness Stout Beer, Ireland
Heineken Beer, Netherlands
Corona Extra, Mexico
Corona Light, Mexico

DOMESTIC BEER 12.00 Kalik, Bahamian Kalik Gold, Bahamian Kalik Lite, Bahamian Sands, Bahamas Sands Light, Bahamas

NON-ALCOHOLIC 8.00
Coca-Cola
Diet Coke
Sprite Fanta
Orange
Fever Tree Ginger Ale
Fever Tree Tonic Water

MINERAL WATERS Still, 375 mL 6.00 Still, 750 mL 12.00 Sparkling, 375 mL 6.00 Sparkling, 750 mL 12.00

## ROSEWOOD

 $B\ A\ H\ A\quad M\ A\ R$ 

NASSAU