

The image shows an outdoor wedding reception at Rosewood Baha Mar. In the foreground, a long table is elegantly set with a white and green patterned tablecloth, dark plates, folded white napkins, and woven placemats. The centerpiece is a lush arrangement of tropical fruits, including coconuts and bananas, along with greenery and small candles. Woven wicker chairs are tucked under the table. Above the seating area, several large, spherical, woven wicker pendant lights hang from a dark metal frame. In the background, a buffet station with various food containers is visible, surrounded by dense tropical foliage and palm trees. The overall atmosphere is sophisticated and tropical.

ROSEWOOD  
BAHA MAR  
NASSAU

*Bespoke*  
WEDDING CELEBRATION



# Bespoke

## WEDDING CELEBRATION

### *Inclusions:*

- Selection of Four Butler Passed Hors d'oeuvres for Cocktail Hour
- Celebratory Toast
- Stations Style Dinner
- Personally Designed Wedding Cake
- Four Hours of Open Premium Bar

<i>Price per Guest</i>	<i>\$365.00</i>
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<i>plus 15% service charge and VAT (currently at 10% VAT)</i>	
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*We would be Delighted to Curate a Special Menu  
with our Executive Chef to Meet your Specific Preferences*





# Cocktail RECEPTION

*Please Select Four Butler Passed Hors d'Oeuvres from the List Below*

Fried Olives Stuffed with Goat Cheese  
Crispy Rice, Avocado, Pickled Beets  
Pear, Blue Cheese Crostini  
Roasted Vegetables and Feta Bruschetta  
Saffron Arancini  
Spinach & Manchego Puff  
Tropical Conch Salad  
Crispy Crab Cakes  
Coconut Shrimp, Sweet Chili  
Smoked Salmon Tartar, Lime Crème  
Fraîche, Crispy Sourdough  
Spiny Lobster and Chive Salad, Grilled Brioche  
Pesto Char Grilled Chicken Mini Burger  
Brie and Smoked Chicken Croquettes  
Pulled Duck Vol au Vent  
Mozzarella in Carroza  
Bruschetta Pomodoro

Beef Carpaccio, Blini, Truffle Oil,  
Parmesan Flakes  
Polenta & Beef Stew  
Bresaola, Truffle, Mozzarella Mini Sandwich  
Beef Meatballs, Tomato Sauce  
Pigs in a Blanket  
Sopes, Handmade Thick Corn Tortilla, Beans,  
Salsa and Traditional Garnish  
Bonito Tuna, Yellow Beets, Radish, Apple,  
Jicama, Soy Sauce  
Chicken Quesadilla, Onions, Tomato  
and Chipotle  
Carne Asada "Poc Chuk", Skirt Steak, Refried  
Beans, Pickled Cabbage and Red Salsa  
Taco Al Pastor, Annatto and Citrus  
Marinated Pork, Onions, Cilantro, Pineapple  
Caprese Skewers  
Prosciutto Melon Cubes



# Dinner RECEPTION

## *Celebratory Toast*

## *Salad Station*

### **Greens**

Frisee, Baby Spinach, Arugula, Mixed  
Endives, Radicchio

### **Mozzarella Bar**

Dry Figs, Melon, Mustard, Tomato

### **Vegetable Antipasti**

Lemon Marinated Artichokes, Grilled  
Vegetable Platter, Roasted Cauliflower

### **Condiments**

Croutons, Sliced Parmesan, Capers, Sundried  
Tomatoes, Lemon Wedges, Bell Peppers, Olives

### **Dressings**

Caesar, Balsamic Dressing, Basil Pesto, French  
Dressing, Balsamic, Extra Virgin Olive Oil

## *Carving Stations\**

### **Chateaubriand**

Jus, Celeriac Mash



### **Whole Roasted Salmon**

Roasted Vegetables, Hollandaise

## *Pasta Station\**

### **Pasta**

Mushroom Ravioli, Paccheri, Fusilli

### **Sauces**

Tomato & Basil, Beef Ragu, Alfredo  
Accompaniments

### **Accompaniments**

Bacon, Chilli Flakes, Grated Parmesan, Grilled  
Vegetables (Eggplant, Zucchini, Asparagus),  
Olives, Anchovies, Grilled Chicken

## *Dessert Station*

Personally Designed Wedding Cake by our  
Executive Pastry Chef

Coffee, Decaffeinated Coffee, International  
and Flavoured Hot Teas

*\*Indicates the requirement of a chef attendant*







# Wedding CAKE

## *The Flavors*

*Select Up to Two*

Vanilla  
Chocolate  
Red Velvet  
Confetti  
Lemon  
Marble  
Rum  
Pina Colada

## *Enhancement | Mini Pastries*

*Choose Three*

Strawberry Hibiscus Pavlova  
Crunchy Almond Choux  
Apple Tart  
Baha Mama Mousse Cake  
Chocolate and Date Bombe  
Cinnamon Banana Macarons  
Black Forest  
Guava Puffs

*\$39.00 per person*

## *The Fillings*

*Select Up to Two*

Vanilla	Mango
Chocolate	Peach
Cream Cheese	Pomegranate
Strawberry	Pumpkin
Raspberry	Cranberry
Passion Fruit	



# FOUR HOURS OF *Open Bar*

## *Premium*

*Included in Package*

### **Liquor**

*Vodka* | Ketel One

*Gin* | Tanqueray 10 and Bombay Sapphire

*Rum* | Diplomatico Blanco and Bacardi

8 Gran Reserve

*Tequila* | Don Julio Reposado and Patron Silver

*Mezcal* | Mina Real Reposado

*Whiskey* | Chivas Regal and Jack Daniels

### **Liquors**

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

### **Wines**

Josh Cabernet Sauvignon

Oyster Pinot Noir

Gnarly Head Chardonnay

Beyond Sauvignon Blanc

Graham Beck Blanc Brut Sparkling Wine

*\$27 per person, per additional hour*

## *Exclusive*

*Add \$26 per person*

### **Liquor**

*Vodka* | Wheat Gold Label, Grey

Goose, and Ciroc

*Gin* | Hendricks

*Rum* | Plantation 20 Year and

Diplomatico Reserva

*Tequila* | Casa Amigo Reposado &

Anejo, and Ochoa Plata

*Mezcal* | Joven Delirio

*Whiskey* | Johnnie Walker Black and

Maker's Mark

### **Liquors**

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

### **Wines**

"Bonanza" by Camus Cabernet Sauvignon

Josh Pinot Noir

Bouchard Pere & Fils Macon Lugny Chardonnay

Santa Margherita Pinot Grigio

Domaine Carneros by Tattinger Sparkling Wine

*\$31 per person, per additional hour*







# LATE NIGHT *Bites*

## *Breakfast at Midnight*

Miniature Pancakes & Waffles

Bite Sized Egg, Bacon and Cheese Sandwiches

Served with Strawberry Compote, Fresh Whipped Butter, Maple Syrup and Whipped Cream

## *Sliders Station*

Beef & Provolone Sliders, Classic Remoulade

Impossible Sliders, Siracha Mayo

Crispy Chicken Sliders, Honey Barbeque

## *Artisanal Flatbread*

*Choose Three*

Mozzarella and Tomato Caprese

Garlic Chicken, Avocado, Bacon, Chipotle Ranch Drizzle

Caramelized Onion and Goat Cheese

Prosciutto and Fig

Meatball, Ricotta, and Basil

## *Say Cheese!*

*Choose Three*

Pear and Gouda Grilled Cheese

Smoked Ham Grilled Cheese

Classic Cheddar, Tomato Jam

Three Cheese, Sliced Vine Ripened Tomato

Roasted Beef, Provolone

## *It's a Fiesta!*

*Miniature tacos, Choose Three*

Pulled Pork, Pineapple, Jalapeno

Braised Chicken, Guajillo Chilli

Ribeye, Avocado Smash

Baja Style Fish, Chipotle

Cauliflower & Pepper Sauce (*Vegan*)

## *Hot Potato*

Freshly Cut Steak Fries

Truffle and Parmesan Fries

*Accompanied by a "Make your Own Fry Bar" to Include: Queso, Scallions, Crumbled Bacon, Avocado Ranch, Sriracha Mayo, Pickled Onions, Chopped Parsley, Sliced Jalapenos*

*All Stations are Priced at \$24.00 Per Person*



ROSEWOOD

BAHA MAR

NASSAU

*Timeless*  
WEDDING CELEBRATION



# *Timeless* WEDDING CELEBRATION

## *Inclusions:*

Selection of Four Butler Passed Hors d'oeuvres for Cocktail Hour  
Celebratory Toast  
Appetizer or Salad Course  
Plated Dinner  
Personally Designed Wedding Cake  
Four Hours of Open Premium Bar

<i>Price per Guest</i>	<i>\$325.00</i>
<i>plus 15% service charge and VAT (currently at 10% VAT)</i>	

*We would be Delighted to Curate a Special Menu  
with our Executive Chef to Meet your Specific Preferences*







# Cocktail RECEPTION

*Please Select Four Butler Passed Hors d'Oeuvres from the List Below*

- |  |   |
|--|---|
| Fried Olives Stuffed with Goat Cheese                      | Beef Carpaccio, Blini, Truffle Oil, Parmesan Flakes                               |
| Crispy Rice, Avocado, Pickled Beets                        | Polenta & Beef Stew   |
| Pear, Blue Cheese Crostini                                 | Bresaola, Truffle, Mozzarella Mini Sandwich                                       |
| Roasted Vegetables and Feta Bruschetta                     | Beef Meatballs, Tomato Sauce  |
| Saffron Arancini   | Pigs in a Blanket   |
| Spinach & Manchego Puff                                    | Sopes, Handmade Thick Corn Tortilla, Beans, Salsa and Traditional Garnish         |
| Tropical Conch Salad                                       | Bonito Tuna, Yellow Beets, Radish, Apple, Jicama, Soy Sauce                       |
| Crispy Crab Cakes  | Chicken Quesadilla, Onions, Tomato and Chipotle                                   |
| Coconut Shrimp, Sweet Chili                                | Carne Asada "Poc Chuk", Skirt Steak, Refried Beans, Pickled Cabbage and Red Salsa |
| Smoked Salmon Tartar, Lime Crème Fraîche, Crispy Sourdough | Taco Al Pastor, Annatto and Citrus Marinated Pork, Onions, Cilantro, Pineapple    |
| Spiny Lobster and Chive Salad, Grilled Brioche             | Caprese Skewers   |
| Pesto Char Grilled Chicken Mini Burger                     | Prosciutto Melon Cubes  |
| Brie and Smoked Chicken Croquettes                         |   |
| Pulled Duck Vol au Vent                                    |   |
| Mozzarella in Carroza                                      |   |
| Bruschetta Pomodoro  |   |



# *Dinner* RECEPTION

## *Celebratory Toast*

## *First Course*

*Choose One Starter, Salad, or Soup*

### **Chilled Starter**

Tuna Tartare, Olives, Avocado, Bearnaise

Salmon Carpaccio, Yoghurt, Crudités

Poached Prawns, Mango Crème Fraîche,  
Micro Herbs

Tropical Conch Salad

Ricotta, Octopus, Celery Gazpacho

### **Hot Starter**

Zucchini & Lemon Risotto

Tiger Prawn, Roasted Vegetables Romesco

Meatballs, Asparagus Sauce Polenta

Half Lobster Tail, Celery Root, Snow Peas,  
Carrot Butter +15.00

Grilled Lamb Chops, Fava Jus, Green Peas,  
Glazed Shallots +15.00

### **Salad**

Mediterranean Feta Salad

Burrata, Cherry Tomato Compote,  
Basil, Herb Crostini

Granny Smith Apple and Zucchini  
Salad, Greens, Toasted Pumpkin Seeds

Crab Salad, Buffalo Cream &  
Green Beans

Lobster and Avocado Salad, Red  
Onion, Cucumbers

### **Soup**

Goat Cheese & Butternut Squash Soup

Bahamian Conch Chowder

Smoked Corn and Duck Soup

Courgette & Cod Soup, Bread Chips

*Intermezzo | + 10.00 Frozen Watermelon & Gin Peach & Mint Granita*







# *Dinner* RECEPTION

## *Second Course*

*Select up to Two Options to Offer Your Guests. \**

*Exact Counts Must be Provided a Minimum of 14 Days in Advance*

### **Fish**

Spiny Lobster, Pumpkin Purée, Roasted Baby Carrots, Bisque +25.00

Pan-Seared Salmon, White Fennel Cream, Baby Bok Choy

Red Mullet, Eggplant, Cherry Tomato, Buffalo Mozzarella

Pan-Fried Seabass, Potato, Artichoke, Black Olives

### **Meat and Poultry**

Lamb Rack, Salt Baked Sweet Potatoes, Crushed Herbs Sauce +20.00

Ribeye, Braised Mushroom & Asparagus, Garlic Butter

Angus Tenderloin, Braised Lettuce, Confit Tomato

Roast Chicken Breast/Guinea Fowl, Creamy Potato, Roasted Shallots, Mustard Jus

### **Vegetarian**

Mushroom Ravioli, Pumpkin Velouté, Parmesan

Crispy Polenta, Mushroom Ragu, Wilted Spinach

Potato Gnocchi alla Norma, Eggplant, Cherry Tomato

Aubergine Parmigiana

Duet Roasted Tenderloin & Half Lobster Tail, Creamed Spinach, Bearnaise +45.00

Lamb Chop & Grilled Prawn, Potato Mille Feuille, Hazelnut Jus +45.00

## *Third Course*

Personally Designed Wedding Cake

Coffee, Decaffeinated Coffee, International and Flavoured Hot Teas



# Wedding CAKE

## *The Flavors*

*Select Up to Two*

Vanilla  
Chocolate  
Red Velvet  
Confetti  
Lemon  
Marble  
Rum  
Pina Colada

## *Enhancement | Mini Pastries*

*Choose Three*

Strawberry Hibiscus Pavlova  
Crunchy Almond Choux  
Apple Tart  
Baha Mama Mousse Cake  
Chocolate and Date Bombe  
Cinnamon Banana Macarons  
Black Forest  
Guava Puffs

*\$39.00 per person*

## *The Fillings*

*Select Up to Two*

Vanilla	Mango
Chocolate	Peach
Cream Cheese	Pomegranate
Strawberry	Pumpkin
Raspberry	Cranberry
Passion Fruit	







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Fresh Whipped Butter, Maple Syrup  
and Whipped Cream

## *Sliders Station*

Beef & Provolone Sliders,  
Classic Remoulade

Impossible Sliders, Siracha Mayo

Crispy Chicken Sliders,  
Honey Barbeque

## *Artisanal Flatbread*

*Choose Three*

Mozzarella and Tomato Caprese

Garlic Chicken, Avocado, Bacon,  
Chipotle Ranch Drizzle

Caramelized Onion and  
Goat Cheese

Prosciutto and Fig

Meatball, Ricotta, and Basil

## *Say Cheese!*

*Choose Three*

Pear and Gouda Grilled Cheese

Smoked Ham Grilled Cheese

Classic Cheddar, Tomato Jam

Three Cheese, Sliced Vine  
Ripened Tomato

Roasted Beef, Provolone

## *It's a Fiesta!*

*Miniature tacos, Choose Three*

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Braised Chicken, Guajillo Chilli

Ribeye, Avocado Smash

Baja Style Fish, Chipotle

Cauliflower & Pepper Sauce (*Vegan*)

## *Hot Potato*

Freshly Cut Steak Fries

Truffle and Parmesan Fries

*Accompanied by a "Make your Own Fry Bar"*  
*to Include:* Queso, Scallions, Crumbled Bacon,  
Avocado Ranch, Sriracha Mayo, Pickled  
Onions, Chopped Parsley, Sliced Jalapenos

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