

# BBQ ON THE BEACH

*From 6pm to 11pm | Last reservation 8pm | 3 Hours Duration*

*Minimum 8 | Maximum 24*



TUCKER'S POINT  
BERMUDA

## BBQ ON THE BEACH

From 6pm to 11pm | Last reservation 8pm | 3 Hours Duration  
Minimum 8 | Maximum 24

Pre-selected menu served family style or individually plated  
Price \$135 per adult | \$ 75 Children 5 to 12 | \$45 Children under 5 | + 17% Service Charge  
Setup fee \$250 | Dedicated Chef fee \$120 | Dedicated Service fee \$90  
Beach Bonfire Add-on: Medium \$400 | Large \$500

### TO START WITH

*Choose 1 individual or Choose 3 served Family Style – any additional is \$18*

TUNA TARTARE | Chives, Ginger, Red Peppers, Bermuda Onion, Capers, Sesame Oil  
LOCAL WAHOO CEVICHE | Guacamole, Tortilla Chips  
BERMUDA FISH CHOWDER  
HEIRLOOM TOMATO GAZPACHO | Sweet Corn, Lemon Oil  
CRISPY CALAMARI | Zucchini, Kale, 'Nduja Aioli, Lemon  
VEGETABLE CRUDITIES | Hummus | Pita Chips  
CAESAR SALAD | Aged Parmesan, Crostini, Traditional Caesar Dressing  
ANCIENT GRAIN SALAD | Farro, Arugula, Pepitas, Orange, Feta, Citrus Dressing  
ROASTED BABY BEETS | Red & Green Leaf Lettuce, Labneh, Humboldt Fog, Hazelnuts, Balsamic Vinaigrette  
OYSTER & SUSHI | Available a la carte

### MAIN COURSES

*Choose 3 served Family Style – any additional is \$26*

SHRIMP KEBABS | Sweet and Spicy Glaze  
LOCAL TUNA STEAKS | Soy Ginger, Scallion  
GRILLED LOCAL FISH | Jalapeno Pepper Jam  
SALMON FILLET | Grilled Pineapple Salsa  
HALF CHICKEN, Lemon, Rosemary, Yoghurt, Roasted Garlic Demi-Glace  
FREE RANGE CHICKEN KEBABS | Tikka Sauce  
BERMUDA JERK CHICKEN LEGS  
ITALIAN SPICED SAUSAGE  
PORK CHOP | Salsa Macha  
GRILLED RANCHERO RUBBED FLANK STEAK, Chimichurri Sauce  
BEEF TENDERLOIN | Ginger and Garlic Sauce  
GRILLED LAMB CHOPS / Fresh Mint Sauce  
VEGAN ITALIAN SAUSAGE  
VEGAN BEEF BURGERS | Potato Buns

### SIDES

*Choose 3 served Family Style – any additional is \$10 per person*

GRILLED FARM FRESH VEGETABLES  
GRILLED MEXICAN CORN with Cotija Cheese, Lime Ancho Mayonnaise, Cilantro  
GRILLED ASPARAGUS / Citrus Vinaigrette (Vegan)  
GRILLED BROCCOLINI Garlic Chili Olive Oil (Vegan)  
MISO MARINADED KING TRUMPET (Vegan)  
BAKED POTATOES Stuffed with Aged Cheddar, Red Onions and Chives  
FARRO, ARUGULA, Pepitas, Orange, Feta, Citrus Dressing  
TRADITIONAL BERMUDA POTATO SALAD with Peas and Eggs  
WATERMELON, FETA, CUCUMBER, Jalapeno, Ginger Lime Dressing  
MACARONI SALAD, Crunchy Vegetables, Parmesan Cheese, White Balsamic Dressing  
MISO CABBAGE SLAW with Cilantro and Lime (Vegan)  
TRUFFLE FRIES

### DESSERT

*Choose 1 individual or Choose 3 served Family Style – any additional is \$12 per person*

Passion Fruit Coconut Cheesecake | Match Chocolate Cake  
Assorted Mochi | 7 Layer Chocolate Cake | Mixed Fruit Platter

*Cancellations must be received at least 48 hours in advance.  
The full event charge will apply in cases of late cancellation or no-show.  
Special event not eligible for Members or residence Discounts.*



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