

WEDDING DINNERS FOR GROUPS FROM 12 TO 24 PERSONS
IN CONJUNCTION WITH EXCLUSIVE USE OF ONE RESTAURANT
ALL COURSES ARE BEING SERVED AT THE TABLE (PLATED SERVICE)

Poinsetta Menu

Rare Seared Salmon with Cauliflower Mousse, Crème Fraichs and fish roe
or
Chicken on Papillotte with Coconut juice, ginger and lime, fresh local fruit sorbet

Herbed Rack of Lamb, Red Pepper, Cous-Cous and Goat's Cheese
or
Fillet of Red Snapper, Herb Crushed new potatoes with a Tomato-Olive Sauce.

Trio of Strawberries:- Brulee, Mousse and Ice-cream
or
Hot chocolate fondant

US 99 per person, plus 18% tax/service

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Ginger Lilly Wedding Menu

Scottish salmon and shrimp terrine with a Lucian cucumber and scotch bonnet morning salad.

Local fruit sorbet

Mahi-mahi and kingfish with a saffron risotto, fire roasted peppers and a local orange butter sauce

Pineapple tart tatin with rum and raisin ice-cream

Ice-cream or sorbet

Tea and coffee

US 69 per person, plus 18% tax/service

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Anthurium Wedding Menu

Smoked salmon and crab mousse with sour cream and toasted creole bread

Local fruit sorbet

Tenderloin of beef with sweet corn mash, calaloo and Cajun roast vegetables

Banana spring roll, mango coulis, vanilla orchid ice-cream

Ice-cream and sorbet

Tea and coffee

US 79 per person, plus 18% tax/service

Flamboyant Wedding Menu

Caribbean octopus and tropical fruit salad with coriander and mint

Local Fruit Sorbet

Roast breast of chicken wrapped in ham with a crab mousse shellfish-red wine sauce

Caramelized Pineapple and ginger tart with toasted coconut ice-cream

Ice cream or sorbet

Tea and coffee

US 79 per person, plus 18% tax/service

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Heliconia Wedding Menu

Seared loin of tuna with sticky rice, christophene and a saffron vinaigrette

Local fruit sorbet

Cajun baked rack of lamb with delcer peppers, goat's cheese and potato dumplings

Bitter chocolate and cinnamon mousse with orange sauce and brandy snaps

Ice-cream or sorbet

Tea and coffee

US 79 per person, plus 18% tax/service

To add unlimited white, red and rose house wine and non-alcoholic beverages to your wedding menus please add US 20 per person plus 18% tax/service to the prices shown below. Alternatively, please choose from our wine list.

At a surcharge an additional appetizer or main course can be added to any of the menus shown below. We are always pleased to discuss special tailor made menus with you.

Surcharge for exclusive use of one restaurant

12 -24 guests from US 300

24 guests and up from US 400

This charge covers all staffing requirements, set up and basic decorations. Additional flower arrangements can be purchased

Prices for flower table arrangements

small centerpiece From US 39

medium centerpiece From US 49

large head table decoration From US 75

CELEBRATORY DINNER BUFFETS FOR WEDDING GROUPS OF 24 PERSONS AND MORE

Themes To Choose From

Caribbean:	US 69 per person
Barbecue:	US 79 per person
Mediterranean:	US 79 per person
World Cuisine:	US 85 per person

All prices subject to 18% tax/service

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12 –24 guests	from US 300
24 guests and up	from US 400

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Prices for flower table arrangements

small centerpiece	From US 39
medium centerpiece	From US 49
large head table decoration	From US 75

CARIBBEAN

Basket of home made bread
Soup served at your table

SALADS

Cuban black bean salad
Caribbean pasta salad
Sweet Potato salad
Soused green pig, peanut and green pepper salad
Local tomatoes with basil
Mixed leaf salad
Caesar salad

DRESSINGS

Emulsified dressing, Sweet chilly sauce
Coconut and lime, Mango, curry vinaigrette
Olives, Capers

CURRY & ROTI STATION

Roti wrappers
Steamed rice
Curries
St.Lucian chicken curry
St.Lucian beef curry
St.Lucian vegetable curry
St.Lucian shrimp curry

CONDIMENTS

Roasted coconut, Mango chutney, Fried plantain

CARVING STATION WITH CHEF IN UNIFORM

Roast local suckling pig
Apple sauce
Mustard
Pan gravy

ON THE GRILL

Cajun chicken
Bbq spare ribs
Blackened mahi-mahi with tropical fruit salsa
Creamy sweet potato mash
Vegetables pillau rice
Steamed local vegetables

SELECTION OF DESSERTS FROM THE DESSERT TABLES

ADDITIONAL ITEMS FOR CARIBBEAN BUFFET

King prawn kebab- main course - \$US 7 PER PERSON
Sirloin steak on the grill – main course - \$US 5 PER PERSON
Lamb cutlets – main course - \$US 5 PER PERSON

MEDITERRANEAN

Basket of homemade bread
Soup served at your table

SALADS

Tomato, mozzarella and basil
Yoghurt, cucumber, garlic and mint
Greek salad
Spanish potato and red onion salad
Tuna nicoise
Caesar

DRESSINGS

Anse Chastanet emulsified dressing, Thousand Island
Pesto, Aioli, Lemon olive oil, Capers, Marinated kalamata olives

PASTA COOKING STATION WITH CHEF IN UNIFORM

Pastas
Fusilli, Penne, Tagliatelle

SAUCES

Tomato and basil, Carbonara, Pesto

MEAT AND SEAFOOD

Chicken
Shrimp
Pancetta

GARNISHES

Chopped onion, Mushrooms
Pine-nuts, Parsley garlic butter
Parmesan cheese

ON THE GRILL

Pork cutlet with pineapple papaya relish
Feta, rosemary and garlic rubbed chicken
Kingfish chermoula

Tangine of lamb
Seafood paella
7 Vegetable cous-cous
Ratatouille
Lemon and rosemary roast potatoes

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ADDITIONAL ITEMS FOR MEDITERRANEAN BUFFET

Striploin steak – main course – \$US 5 PER PERSON

Lamb cutlets – main course – \$US 5 PER PERSON

King prawn kebab – main course – \$US 7 PER PERSON

WORLD CUISINE

Basket of homemade breads
Soup served at your table

SALADS

Russian potato salad
Waldorf
Garnished eggs
Tomato, feta and basil
Soused cucumber, lime and cane sugar
Mixed leaves
Caesar salad

DRESSINGS

Anse Chastanet emulsified dressing
Lemon olive oil
Bajan hot sauce
Thousand island
Olives
Capers

CARVING STATION WITH CHEF IN UNIFORM

Honey roast glazed ham
Oven roast prime striploin of beef
Apple sauce
Roast gravy
Horse radish
Mustard

ON THE GRILL

Salmon Teriyaki
Pork loin with lemon, cumin and garlic
Calypso spiced mahi
Chicken and plantain satay

Herb roast potatoes
Basil rubbed mixed vegetables
Creamed sweet potatoes

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ADDITIONAL ITEMS FOR WORLD BUFFET

Striploin steak – main course - \$US 5 PER PERSON

Lamb cutlets – main course - \$US 5 PER PERSON

King prawn kebabs – main course - \$US 7 PER PERSON

BARBECUE

Basket of homemade breads
Soup served at your table

SALADS

Two bean and roasted pine-nuts
Grilled artichoke and red pepper
Greek style mushroom
Cucumber, feta and marjoram
Tomato, cumin and sherry vinegar
Mixed leaf
Caesar

DRESSINGS

Anse Chastanet emulsified dressing
Yoghurt
Coconut
Thousand Island
Spiced Olives
Chopped Nuts

BBQ STATION

Lemon spiced chicken thighs
Pork spare ribs
Sirloin and king prawn kebab
Roast leg of lamb with Moroccan spices
Curry rubbed kingfish
Sirloin steak

Mango chutney
St.Lucian pepper sauce
Mint sauce
Bbq sauce
Fruit salsa
Mustard

Saffron pilaf rice
Buttered sweet corn
Steamed mixed vegetables
Baked potatoes – chive and garlic, sour cream and butter

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