

The background is a dark navy blue, densely decorated with a variety of ornate, colorful motifs. At the top, there are golden chains and pendants, including a blue butterfly and a red strawberry. Below these, there are vibrant pink and orange lilies, blue and purple flowers, and a blue frog. A winding snake with orange, blue, and black patterns is visible on the left and right sides. In the bottom corners, there are more snakes and a blue frog. A large, ornate golden scrollwork design frames the bottom of the central text area. A portion of a piano keyboard is visible on the left and right sides, with a blue wavy line flowing over it. A small golden beetle is also visible on the left side.

SLS

BAHA MAR

BANQUET
&
EVENT MENUS



A MESSAGE FROM THE GENERAL MANAGER

As we delve into the preparations for your event, I would like to introduce you to our banquet menu. Our culinary team has carefully curated a selection of dishes to cater to a variety of tastes and preferences. We take pride in offering creative and diverse culinary options that incorporate both traditional and innovative elements.

Our philosophy is to ensure that your attendees have a culinary experience that complements the overall success of your event. From savory appetizers to delectable main courses and delightful desserts, our menu is designed to leave a lasting impression. We understand the importance of exceptional dining in making your event memorable.

Our conference services team of professionals are not just about delivering on the day of the event but also about helping you to create a positive and memorable experience. Through thoughtful collaboration, we will tailor our services to the specific needs and preferences of your program. This holistic approach, combined with personalized service and creative culinary offerings, will ensure that your attendees have a positive and memorable experience from start to finish.

My team is excited to collaborate with you and ensure that the culinary aspect of your event is a standout success.

Thank you for choosing our hotel for your event, and we look forward to exceeding your expectations.

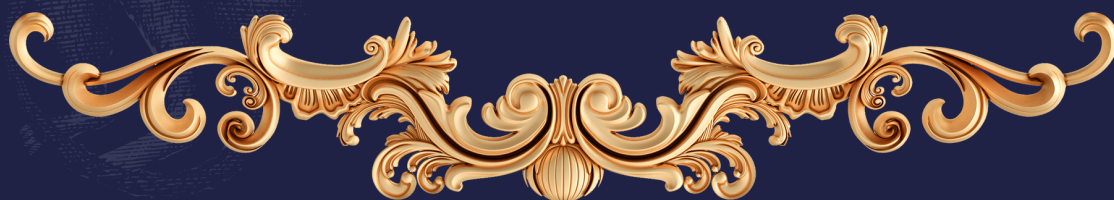
Warm regards,

Carsten Wiegandt
General Manager



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BREAKFAST BUFFETS

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection Included
ALL prices are per person | 2 hour max for services

SE CONTINENTAL \$50



Freshly Squeezed Orange Juice and
Grapefruit Juice

Sliced Seasonal Fruits and Berries

Assorted Croissants, Muffins and Danishes

Assorted Bagels, Cream Cheese

Assorted Cereals with Whole Milk, 2% Milk and
Almond Milk

Individual Yogurts and Granola (D/N)

Chia and Coconut Parfaits
Sliced Breads, Butter and Preserves (D/S)

ALL AMERICAN \$62 BREAKFAST



Freshly Squeezed Orange Juice and
Grapefruit Juice

Sliced Seasonal Fruits and Berries

Fresh Baked Pastries

Assorted Cereals with Whole Milk, 2% Milk and
Almond Milk

Choice of Fluffy Scrambled Eggs or Scrambled Egg
Whites

Breakfast Potatoes with Fresh Herbs

Choice of Applewood Smoked Bacon
or Turkey Bacon

Choice of Pork or Chicken Sausages

Brioche French Toast, Maple Syrup and
Toasted Coconut (D/G/E)

Prices are subject to 15% Service Charge and 10% VAT. Should you have any dietary requirements or allergies, please alert your manager. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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HEALTHY START \$60



Freshly Squeezed Orange Juice and
Grapefruit Juice

Sliced Seasonal Fruits & Berries

Bran Muffins & Banana Bread (G/D)

Detox Smoothie, Green Juices

Yogurts Parfaits, Chia and Coconut Parfaits (G/S)

Steel Cut Oatmeal, Assorted Toppings

Egg Whites, Mushroom and Spinach Frittatas (D)

Turkey Bacon

Chicken Sausages

GLUTEN-FREE \$58 BREAKFAST



Green "Detox Juice" -
(Kale, Cucumber, Celery, Green Apple, Spinach)

Freshly Squeezed Orange Juice and
Grapefruit Juice

Sliced Seasonal Fruits and Berries

Chia Seed and Red Quinoa Coconut Yogurt Parfait

Lemon Cake with Poppy Seeds (S/G/D)

Selection of Gluten-Free Breads and Pastries

Egg Whites Scrambled with Sunblush Tomatoes

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BAHAMIAN \$59 BREAKFAST



(PRICED PER PERSON)

Local Boiled Fish with Johnny Cake

Yellow Grits

Steam Tuna

Scrambled Eggs

Coconut Bread

Banana Bread

Banana Pancakes with Whip Cream

French Toast with Guava Sauce

Herb Potatoes

Applewood Bacon or Turkey Bacon

Bread Pudding

ENHANCE YOUR BREAKFAST



BREAKFAST SANDWICHES (EACH)

\$18

Bacon, Egg, and Cheese on Homemade Bagel (G/P/D)

Mini Cuban Sandwiches (P/D/G)

Bagel with Smoked Salmon, Capers,
Shaved Onion, Herbed Cream Cheese and Scrambled Egg Whites

Croque Monsieur (D/G)

Vegan Breakfast Burrito Roasted Salsa, Potato Hash Black Beans,
Peppers, Avocado Tofu Scramble

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BREAKFAST BURRITO **\$18**

ALL OPTIONS INCLUDE
ROASTED TOMATO SALSA AND AVOCADO CREMA

Scrambled Eggs, Salsa Verde, Bacon, Braised Pork, Pepper Jack
Cheese, Hash brown

Egg Whites, Crumble Feta, Spinach, Sundried Tomato, Chicken
Sausage, Wheat Wrap

Scrambled Eggs, Black Beans , Tomato Red Onions, Cilantro
Leaf, Cheddar Cheese, Crispy Potato, Fresno Pepper, Crispy
Bacon

Scrambled Eggs, Crispy Chicken, Spinach, Mozzarella Cheese,
Fresno Pepper, Tomato, Red Onion, Pickles, Homemade Sauce

CHARCUTERIE AND CHEESE BOARD **\$24**
WITH ASSORTED CONDIMENTS AND BREADS

EGG WHITES SCRAMBLED WITH FINE HERBS **\$10**

APPLEWOOD SMOKED BACON **\$10**

CHICKEN SAUSAGE **\$10**

PORK SAUSAGE **\$10**

HUEVOS RANCHEROS (P) **\$14**

TURKEY BACON **\$8**

INDIVIDUAL EGG WHITE FRITTATA **\$24**
WITH ROMESCO SAUCE

Roasted Vegetables
Mushrooms
Potatoes & Bacon

VANILLA PANCAKE **\$24**
WITH CANDIED WALNUTS

CHILAQUILES **\$24**
CHEF ATTENDANT REQUIRED
MIN 25 PEOPLE

EGGS MADE TO ORDER

Corn Tortilla	Cotija Cheese	Red Onions	Avocado
Red Chili Sauce	Crema	Cilantro	

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BREAKFAST STATIONS

BREAKFAST STATIONS



CHEF ATTENDANT FEE \$175
PRICED PER PERSON

MADE TO ORDER EGG STATION \$26
CHEF REQUIRED | (OMELET, TWO EGGS ANY STYLE)

Bacon, Sausage, Onion, Ham, Peppers, Spinach, Mushrooms,
Tomatoes, Asparagus, Scallions, Cheddar and Swiss Cheese

AVOCADO TOAST STATION (G) \$24

Eggs any style, Hollandaise, Sour Dough or Wheat Toast,
Avocado Mash, Slice Radish, Fresno, Crumble Fresco

JUICE & SMOOTHIE BAR \$18
(SELECT THREE)

Carrot Ginger

Green "Detox"

Mixed Berries

Green Apple, Beets, Strawberry and Flax Seed

Orange and Carrot

Guava and Pineapple

Melon and Ginger

Mango and Mint

Fresh Smoothie of the Day

GRITS STATION (G/D) \$18

Crab Meat (additional \$8), Boiled Shrimp, Creole Sauce, Chopped Ham,
Bourbon Mushrooms, Caramelized Onions, Spinach, Bacon, Shredded
BBQ Pork, Swiss and Gruyère Cheeses

OATMEAL STATION (G/D) \$18

TOPPINGS:

Toasted Coconut, Raisins, Chocolate Pearls, Brown Sugar, Granola, Dry
Apricots, Honey, Fresh Berries, Banana, Simple Syrup, Toasted Nuts,
Strawberries

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PANCAKE STATION

\$22

Red Velvet

Vanilla

Guava

TOPPINGS:

Toasted Coconut, Candied Walnuts, Chocolate Chips, Chocolate Sauce, Caramel Sauce, Whip Cream, Fresh Berries, Strawberries

BREAKFAST ON-THE-GO (PER PERSON)

\$51

BOTTLED JUICE (SELECT 1)

Orange
Cranberry
Apple

BAKERY (SELECT 1)

Butter Croissant
Chocolate Croissant
Blueberry Muffin

FRESH FRUIT (SELECT 1)

Whole Fruit
Local Fruit Salad

YOGURT (SELECT 1)

Plain Greek Yogurt
Fruit Yogurt

BREAKFAST SANDWICH (ADD ON)

Choice of Scrambled Eggs or Egg Whites Scrambled

Smoked Ham and Swiss Cheese on Ciabatta

Toasted Bagel, Whipped Feta Cream, Smoked Salmon, Red Onion, Capers, Spinach

PLATED BREAKFAST (PER PERSON)

\$51

All Plated Breakfasts come with Coffee a **Choice of 1 Juice** (Orange, Grapefruit or Apple) and Assorted Pastries (Butter Croissants, Muffins, Danishes).

EGGS (SELECT 1)

Fluffy Scrambled Eggs
Eggs Benedict (G)
Mushrooms and Zucchini
Egg White Frittata
Egg Whites Scrambled

BAKERY (SELECT 1)

Potato and Yuca Hash with Spanish Chorizo (P)
Crispy Breakfast Potatoes with Chimichurri
Roasted Marble Potatoes with Herbed Olive Oil

PROTEIN (SELECT 1)

Applewood Smoked Bacon (P)
Pork Sausage (P)
Turkey Bacon
Chicken Apple Sausage
Vegan Patty

VEGETABLES (SELECT 1)

Slow Roasted Tomatoes Provençal
Roasted Exotic Mushrooms
Grilled Asparagus

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BREAKFAST BEVERAGES



PRICED PER THE GALLON
WITH THE BELOW LISTED ITEMS:

COFFEE \$100
(REGULAR/DECAF)

HOT WATER \$100
WITH A SELECTION OF TEAS

ICED WATER \$60

INFUSED WATER \$85

ICED TEA \$100

JUICES \$100
(CRANBERRY, APPLE, ORANGE, GRAPEFRUIT, PINEAPPLE)

LEMONADE \$110

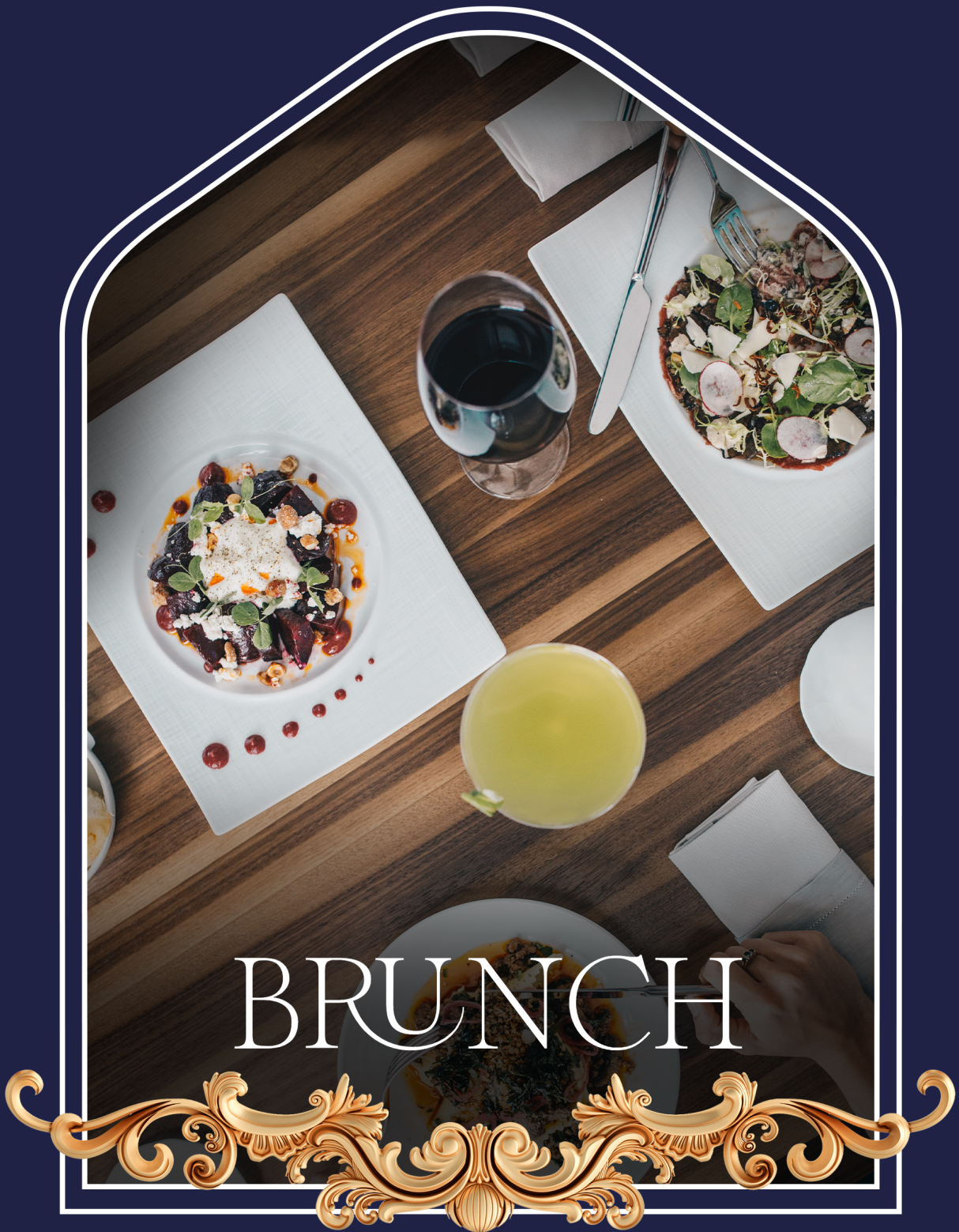
FRUIT PUNCH \$110

BAHAMA MAMA \$140

MIMOSAS \$16
PER COCKTAIL

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BRUNCH



PRICED PER PERSON (MIN. 40 GUESTS)
CHEF ATTENDANT FEE

BRUNCH SO HARD \$145

Freshly Squeezed Orange Juice and Grapefruit Juice

Sliced Seasonal Fruits and Berries

Assorted Croissants, Muffins and Danishes

Assorted Bagels and Cream Cheese

Smoked Salmon and Accompaniments

Assorted Cereals

Lemon Poppy Seed Cake

Huevos Rancheros (P)

Fluffy Scrambled Eggs with Scallions

Pork Sausage Or Chicken Sausage

Applewood Smoked Bacon

Fried Chicken and Waffles (G/D)

Canaries Potatoes with Mojo Verde Sauce

Chocolate Mousse (D)
(Contains Alcohol)

Lemon Pie with Italian Meringue (D/G/P)

Sweet and Salty Popcorn

Exotic Fruit Salad with Ginger Vanilla Syrup

Pecan Pie (G/N/D)

CARVING STATION (SELECT TWO)

Herb Marinated Striploin with Chimichurri Sauce

Maple Glazed Ham with Pineapple Salsa

Whole Rotisserie Chicken in Pan Juices

Slow Roasted Turkey with Cranberry Sauce and
Thyme Gravy

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ENHANCEMENTS BRUNCH

CHEF ATTENDANT FEE \$175
CHEF FEE APPLICABLE PER STATION | ONE PER EVERY 50 GUESTS

MADE TO ORDER EGG STATION **\$20**
(OMELET, TWO EGGS ANY STYLE)

Bacon, Sausage, Onion, Ham, Peppers, Spinach, Mushrooms,
Tomatoes, Asparagus, Scallions, Cheddar and Swiss Cheeses

OATMEAL STATION **\$20**

TOPPINGS:

Toasted Coconut, Raisins, Chocolate Pearls, Brown Sugar, Granola, Dry
Apricots, Honey, Fresh Berries, Banana, Simple Syrup, Toasted Nuts

GRITS STATION **\$18**

Crab Meat (additional \$8), Boiled Shrimp, Creole Sauce, Chopped
Ham, Shredded BBQ Pork, Bourbon Mushrooms, Caramelized
Onions, Spinach, Bacon, Swiss and Gruyère Cheeses

AVOCADO TOAST STATION **\$24**
(CHEF ATTENDANCE FEE REQUIRED)

Eggs any style, Hollandaise, Sour Dough or Wheat Toast, Avocado
Mash Slice Radish, Fresno, Crumble Fresco

"CAJA CHINA" WHOLE ROASTED SUCKLING PIG (P) **\$60**
(MIN 30 GUESTS)

Sweet Plantains, Yuca, Cilantro Chimichurri and Mojo Sauce

ASSORTED SUSHI AND NIGURI **\$55**

Tuna, Shrimp, Salmon and Avocado

Spicy Tuna, California, Vegetable and Salmon Rolls

RAW BAR STATION **\$98**

Cocktail Sauce, Pink Sauce, Remoulade, Tabasco, Mignonette

Assorted Ceviche

East and West Coast Oysters with Assorted Sauces (S)

Tuna Tartare

Poached Shrimp (S)

Lobster Cocktail (S)

Crab Legs (+\$45 per person) (S)

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PANCAKE STATION

\$22

Red Velvet

Vanilla

Guava

TOPPINGS:

Toasted Walnuts, Chocolate Chips, Chocolate Sauce, Caramel Sauce,
Whipped Cream, Fresh Berries, Strawberries

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BREAK



BREAK



PRICED PER PERSON FOR 30 MINS BREAKS

THEMED BREAK:

ENERGY BREAK

\$29

PowerBar
Green Apples
Chocolate and Praline Rice Krispy Bars
Assorted Energy Drinks

SPA BREAK

\$32

Cucumber and Lime Infused Water
Coconut Passion Fruit Cake
"Detox" Juice Shooters
Tropical Fruit Smoothies

THE BAKER (G/D) ALL ITEMS BELOW | PER DOZEN

\$30

Butter Croissants
Chocolate Croissants
Assorted Danishes
Assorted Muffins

TEA TIME

\$32

Assorted Tea Sandwiches (G/D)
Selection of Macarons
Chocolate Brioches and Madeleines
Artisan Teas

BACK TO SCHOOL

\$29

Buttered Popcorn
Bags of Potato Chips
Rice Crispy Treats
Assorted Chocolate Bars

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SPORTS BOOK**\$36**

Chips and Salsa
Soft Pretzels with Grainy and Dijon Mustard (G)
Mini Pigs In a Blanket with Honey Mustard
Confit Chicken Wings with Blue Cheese Dressing (D)

MEDITERRANEO MEZZE**\$32**

Hummus and Baba Ganoush with Lavash Chip (G)
Mini Greek Salad
Fruit Skewers
Spanakopita
Individual Crudites

GLUTEN-FREE CORNER**\$32**

Double Chocolate Cookies (GF)
Blueberry Muffins (GF)
Tropical Fruit Skewers with Vanilla Yogurt Dip

JUICE BAR

MIXOLOGIST FEE \$125

\$27

Spinach, Apple, Celery and Parsley, Carrot, Green Apple, Celery,
Kale and Spinach, Flax Seed Cinnamon and Purified Water

Assorted Vitamin Waters

Illy Gourmet Coffee, Decaf Coffee and Assorted Specialty Teas

SPANISH TAPAS**\$40**

Pan Con Tomato with Serrano Ham (G/P)
Churros, Dulce De Leche Sauce (G/D)
Olives and Almonds
Octopus Escabeche

COOKIES
(PER DOZEN)**\$50**

Chocolate Chip Cookies
Oatmeal Cookies
Crinkle Cookies
Macadamia Nut Cookies
Peanut Butter Cookies

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CREATE YOUR OWN TRAIL-MIX (SELECT 4)
Selection of Toppings for Your Trail Mix Creation!

\$23

Granola	Plain Nuts
Spiced Nuts	Pretzels
M&M's Plain	Popcorn
M&M's Nuts	Milk Chocolate Chips
Honey Roasted Nuts	White Chocolate Chips
Salted Nuts	Dried Fruit: (SELECT 2)
	Craisins, Raisins, Banana, Mango,
	Coconut Flakes

BREAK ENHANCEMENTS



Churros with Dulce De Leche Sauce	\$10
Assorted Cookies	\$8
Flavored Popcorn	\$9
Selection of Vitamin Water	\$11
Mixed Nuts	\$11
Whole Fruit	\$7
Mini Cuban Sandwiches (G/D/P)	\$10
Individual Bags of Chips	\$7
Sliced Fruit	\$9
Fruit Salad	\$9
Bowl of Berries	\$12
Boozy Popsicles	\$13
Pretzel Sticks with Grainy and Dijon Mustards (G)	\$10
Selection of Tea Sandwiches (G/D)	\$12
Chips, Guacamole and Salsa (G)	\$13
Assorted Candy Bars	\$9
Short Rib Empanadas with Roasted Garlic Aioli	\$12

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HIGH TEA TIME! \$55



PRICED PER PERSON
BARISTA STATION FEE \$125 PER EVERY 50 GUESTS

BARISTA STATION TO INCLUDE:

Espresso, Cappuccino, Lattes and Iced Coffee
Assorted Flavored Syrups
Chocolate Shavings
Cinnamon and Nutmeg Sprinkles
Rock Sugar Stirrers
Whipped Cream

CHOICE OF THREE TEA SANDWICHES

Smoked Salmon on Wheat
Sliced Ham with Mayo and Mustard on White
Cucumber and Cream Cheese on White
Roast Beef with Horseradish and Mayo on Wheat

SWEETS

Mini Eclairs (G/D)
Mini Macaron (N/E)
Lemon Pie with Italian Meringue (G/D/P)
Mini Financiers (N/D/G)
Fruit Tart
Scones with Jam and Cream

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LUNCH

PRICED PER PERSON | 2 HOURS MAX FOR SERVICES

THE USUAL SUSPECTS (BUILD YOUR OWN)

\$78

SALADS

BABY WEDGE SALAD (P/D)

Maytag Blue Cheese, Bacon, Green Apple, Scallions, and Tomato with Buttermilk Ranch Dressing

LOCAL PICKED GREENS

Citrus Supremes, Feta, Shallots and Plantains with Croutons and Lemon Dressing

FARFALLE PASTA SALAD

Cherry Tomato, Cucumber, Red Onion, Capers, Feta Cheese, Red Wine Vinaigrette

FROM THE GRILL (SELECT THREE)

Kobe Hotdog

Cajun Local Fish Burger

Angus Beef Burger

Impossible Burger

CHEESE:

Sliced Cheddar

Sliced Swiss

Pepper Jack

Provolone

CONDIMENTS:

Sliced Tomatoes

Bibb Lettuce

Homemade Pickles

Assorted Chips

Grainy Mustard Ketchup

Dijon Mustard

Mayo

Basil Pesto (N)

BREAD:

Gluten Free Bread

Hotdog Bun

Lettuce Wrap

Brioche

Tortilla Wrap

DESSERTS:

Lime Cheesecake (D)

Carrot Cake (G/D)

Fresh Baked Cookies (G/D)

Apple Tart

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POWER PICNIC

\$86

SOUP

Chicken Noodle Soup
with Freshly Baked Rolls

SALADS

KALE AND QUINOA SALAD (N/D)
Blueberries, Almonds, Feta and Shaved Onion with a
Herb Vinaigrette (D/G)

HEIRLOOM TOMATO AND CUCUMBER SALAD
Farro, Scallions and Halloumi Cheese with an Oregano
Lemon Dressing (D/G/E)

POACHED SALMON NICOISE
Haricots Verts, Grape Tomatoes, Potatoes, Boiled Egg, Shaved
Red Onion and Nicoise Olives with Red Wine Vinaigrette

PRE-MADE SANDWICHES

TURKEY AND AVOCADO CLUB (G/D)
Shallot Mayo, Applewood Bacon, Heirloom Tomato
and Bibb Lettuce on Sliced Brioche

FALAFEL AND NAAN
Lettuce, Tomato, Red Onion, Cucumber Yogurt, Tahini

STRIPLOIN ROAST AND MAYTAG (G/D)
Pickled Red Onion, Watercress, Radish and Tomato Jam

SMOKED CHICKEN WRAP (D/G)
Black Beans, Queso Fresco, Tortilla Crisps, Pickled
Onion and Smoked Corn

HOMEMADE PICKLES AND ASSORTED CHIPS

DESSERTS

RASPBERRY CHOCOLATE TART (D)

PISTACHIO FINANCIERS WITH STRAWBERRY GANACHE (D/G/N)

BERRY CHEESECAKE WITH GRAHAM CRACKER CRUST (D/G/N)

WHITE CHOCOLATE DIPPED CAKE POPS (D/G)

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JUNKANOO PARADE

\$86

SOUP

BAHAMIAN CONCH CHOWDER

TRADITIONAL JOHNNY CAKE

SALADS

COLESLAW (D)

POTATO SALAD (S)

LOCALLY GROWN FIELD GREENS
with Plantain Chips and Mango Lime Dressing

MAINS

PAN-ROASTED LOCAL CATCH OF THE DAY (G/D)
with Peas and Rice, Citrus Salsa and Bahamian Hot Sauce Aioli

GRILLED MARINATED JERK CHICKEN (G)
Pineapple and Ghost Pepper Chutney, Sweet Plantains

BAHAMIAN MACARONI AND CHEESE (G/D)

DESSERTS

BANOFFEE PIE (P/G/D/N)
Milk Chocolate Mousse with Bananas and Caramel

RUM CAKE (G/D)
Spiced Rum Soaked Cake Topped with Whipped Cream and Berries

GUAVA DUFF (G/D)

FEAST OF THE GODS

\$98

SOUP

GREEN LENTIL AND HARISSA SOUP (G)
with Grilled Flatbread

SALAD

MEDITERRANEAN CHOPPED SALAD (G/D)
Cucumber, Tomato, Red Onion and Halloumi with Oregano
Lemon Vinaigrette

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GREENS AND QUINOA (G/D)

Olives, Persian Cucumber, Diced Peppers, Feta and Green Tahini with Sherry Dressing

COUSCOUS SALAD (G)

Roasted Vegetables, Fine Herbs, Dried Fruit, Pine Nuts and Madras Curry with a Lemon Emulsion

MAINS

TANDOORI CHICKEN BREAST AND SAFFRON RICE (G/D)

GRILLED SNAPPER FILET

Lemon and Mint Chimichurri, Harissa Roasted Crushed New Potatoes

IMPOSSIBLE VEGETABLE MOUSSAKA

with Fresco Chilies and Almond Glazed Green Beans

DESSERTS

SAFFRON CREME BRULEE WITH BERRIES (G/P)

STICKY TOFFEE PUDDING WITH SPICED CARAMEL SAUCE (G/E/N)

BAKLAVA (N/D)

MALIBU'S MOST WANTED

\$98

SOUP

SMOKEY WHITE BEAN SOUP WITH PANCETTA CRISPS (P)

SALADS

CLASSIC CAESAR SALAD (D/E/G)

Focaccia Croutons, Bacon and Shaved Parmesan

COASTAL SALAD (D)

Black Beans, Pickled Onion, Queso Fresco, Roasted Corn, Tomato and Cilantro with Honey Chipotle Dressing

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MAINS

MARINATED GRILLED SKIRT STEAK (G)
with Piquillo Pepper and Cilantro Chimichurri, Yuca Fries

BAKED GROUPE (G)
with Citrus Pasilla and Acho Pepper Rub, Caramelized
Lemon and Cilantro Lime Farro

PEPPER JACK MAC 'N CHEESE (G/D)
with Fried Green Tomatoes

ELOTE STREET CORN (D)
with Fresco Chilies, Tajin, Crema and Cilantro

DESSERTS

BAKED APPLE CRUMBLE WITH MALTED MILK (D/G)

COCONUT ENTREMENTS SALTED CARAMEL POPCORN PENCETTA (D)

JAMAICAN SPICE CAKE WITH RUM SAUCE

FEISTY LATIN

\$95

SOUP

SANCOCHO "BEEF STEW"

SALADS

ENSALADA VERDE "GREEN SALAD"
Cucumber, Radish, Iceberg Lettuce, Tomato, Red Onion,
Red Wine Vinaigrette

ENSALADA RUSA "BEET SALAD"
Beet, Potato, Carrots, Peas, Egg

AVOCADO AND TOMATO SALAD
Avocado, Tomato, Red Onion, Arugula Citrus Dressing

MAINS

VACA FRITA "CRISPY SHREDDED BEEF"
Citrus Mojo Onions, Sweet Plantains

SOFRITO MARINATED PORK LOIN NATURAL JUS
Moro Rice (Black Rice)

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YUCCA FRIES' WITH CHIMICHURRI

GRILL MAHI WITH PINEAPPLE MANGO SALSA

DESSERT

TRESE LECHE

RICE PUDDING

CHURRO WITH CHOCOLATE AND CARAMEL SAUCE

THE ITALIAN JOB

\$98

SOUP

MINISTRONE AND ORZO SOUP WITH FOCACCIA (G)

SALADS

PANZANELLA SALAD

Jubilee Tomatoes, Rustic Bread and Fresh Basil with Red Wine Vinaigrette (G)

ANTIPASTI SALAD

Romaine Lettuce, Radicchio, Pepperoncini, Kalamata Olives, Shallots, Shaved Parmesan and Dry-Aged Salami with Oregano Dressing (D/P)

CAPRESE SALAD

Fresh Mazzarella, Heirloom Tomato, Basil and Baby Arugula with an Aged Balsamic (D)

MAINS

LEMON CAPER CHICKEN BREASTS (G)
with Basil Linguine

GRILLED HANGER STEAK AND ROASTED PIQUILLO PEPPERS
Salas Verde, Roasted Broccolini

WILD MUSHROOM RISOTTO (G/D)
with Goat Cheese Cream

DESSERT

LEMON TIRAMISU (G/D/P)

COFFEE BABA AU RHUM PANNA COTTA WITH CARAMEL (G/D/P)

CHOCOLATE HAZELNUT PRALINE ROCHER TART (G/N/D)

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PLATED LUNCH

PRICED PER PERSON | 2 HOURS MAX FOR SERVICE

FIRST (PICK ONE)

ICEBERG WEDGE	\$17
Maytag Blue Cheese, Pear, Crispy Shallots, Baby Heirloom Tomatoes, Smoked Lardons and Chive with Creme Fraiche	
MESCAL AND LIME CURED SALMON	\$19
Frisse, Watercress, Pickled Shallots, Radish, Cilantro Cream, Caviar Oil	
RED AND YELLOW BEET SALAD	\$16
Peppery Greens, Gorgonzola Dolce Cheese, Orange Segments, Pumpkin Seeds and Chili Oil with Citrus Dressing	
HEIRLOOM TOMATO CARPACCIO	\$17
Mascarpone and Goat Cheese Mouse, Toasted Pine Nuts, Smoked Salt, Spiced Balsamic	
CLASSIC CAESAR SALAD	\$16
Garlic Sourdough Croutons, Shaved Parmesan and Bacon with White Anchovy Dressing	
CAULIFLOWER SOUP	\$16
with Pancetta Lardons and Truffle Brioche	
ROASTED CORN SOUP	\$21
with Bahamian Lobster and Johnny Cake	

SECOND (PICK ONE)

CRISPY FILET OF SALMON	\$64
with Crushed Herbed New Potatoes, Braised Fennel and Sauce Vierge	
SEARED COBIA	\$66
with Warm Long Bean and Baby Bok Choy Salad, and Dashi Broth	
GRILLED NASSAU GROUPER	\$64
with Cilantro Aioli, Citrus Tomato Salas and Aun Dried Tomato Rice	
PAN ROASTED AIRLINE CHICKEN BREAST	\$58
with Ancient Grains, Roasted Exotic Mushrooms and Thyme Chicken Jus	
GRILLED HANGER STEAK	\$64
with Manchego Polenta, Chorizo and Aprioct Potatoes and Red Wine Jus	
SMOKED PAPRIKA RUBBED SKIRT STEAK	\$62
with Yuca and Chorizo Hash, and Red Chimichurri	

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EGGPLANT PARMESAN \$46
with Tomato Sauce, Mozzarella and Fresh Basil

FRESH RICOTTA AND SPICED BUTTERNUT SQUASH OPEN RAVIOLI \$48
with Roasted Exotic Mushrooms & Parmesan Cream

DESSERT (PICK ONE) \$20

Marble Cheesecake with Sorbet (D)

Mascarpone with lime Sorbet (D)

Lemon Tart

Chocolate Crunchy with Hazelnut Biscuit, Chocolate Ganache and Chocolate Chantilly

Classic Black Forest Cake

Exotic Bahamian Vacherin with Mango

Citrus Savarin Soaked in Exotic Rum Syrup with Mango Sorbet

LIKE A BOSS BENTO BOX

PRICED PER PERSON, MAX OF 50 PEOPLE

BENTO 1 \$73

LOCAL GREEN AND SHAVED VEGETABLES
with Ginger Dressing

SPICY TUNA ROLL
with Pickled Ginger Wasabi and Soy Sauce

PAN ROASTED SALMON
with Tomato Confit and Gremolata

STEAMED RICE

MANGO STICKY RICE (D)

BENTO 2 \$73

SOBA NOODLE SALAD

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CALIFORNIA ROLL
with Pickled Ginger, Wasabi and Soy Sauce

SEARED TUNA TATAKI
with Citrus Ponzu

STEAMED BABY BOK CHOY
with Tomato Confit and Gremolata

COCONUT MOUSSE (GF/V)
with Lychee Pudding

BENTO 3 \$62

COUSCOUS SALAD
with Ginger Dressing

DRIED FRUIT & MINT LEMON DRESSING
Pickled Ginger Wasabi and Soy Sauce

HOMEMADE HUMMUS
Lemon Dressing

TANDOORI CHICKEN (D)
Mint Raita

SAFFRON RICE (D)

CHEESE SOUFFLE (G/D)
Mandarin Oranges, Red Berries and Strawberry Sorbet

To Go LUNCH \$95
BOXED LUNCH | PRICED PER PERSON

SANDWICHES OR WRAPS (PICK THREE)

SMOKED CHICKEN WRAP (G/D)
with Black Beans, Queso Fresco, Tortilla Crisps, Pickled Onions, and Smoked Corn

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JERK MARINATED PORK LOIN (P/D/G)
with Cabbage Slaw, Mustard Aioli and Ciabatta

PLT (P/D/G)
with Prosciutto, Tomato, Local Bibb Lettuce, Shallot Mayo
and Brioche

HERB MARINATED ROAST BEEF (G/D)
with Horseradish Mayo, Caramelized Onions, Blue Cheese,
Baby Arugula and Baguette

CLASSIS TURKEY CLUB (G/D)
with Bacon, Bibb Lettuce, Tomato, Avocado and Shallot Mayo

GRILLED CHICKEN CAESAR WRAP (G/D)
with Shaved Parmesan and White Anchovies

MARINATED GRILLED VEGETABLES (G/D)
with Fire Roasted Piquillo Peppers, Baby Arugula, Basil
Aioli and Rosemary Sea Salt Focaccia

FIRE ROASTED VEGETABLES (D)
with Quinoa, Romaine Lettuce, Feta, Arugula Pesto on a
Wheat Wrap

HEIRLOOM TOMATOES AND FRESH MOZZARELLA (D/G/N)
with Balsamic Glaze, Basil Pesto on Ciabatta Bread

SIDES (PICK TWO)

LOCAL MIXED GREEN SALAD
with Shaved Vegetables and
Balsamic Dressing

CLASSIC CAESAR SALAD (G/D)

COLESLAW (D)

POTATO SALAD (D)

PASTA SALAD (G/D)

GREEN & RED APPLES

BAGS OF POTATO CHIP

GRANOLA BARS

SIDES (PICK TWO)

CHOCOLATE CHIP COOKIES (G/D)

RICE CRISPY TREATS (G)

FRUIT SALAD

FUDGE BROWNIES (G/N/D)

RUM CAKE (G/D)

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RECEPTION

RECEPTIONS

COLD RECEPTION STATIONS

(2 HOURS MAX FOR SERVICE | PER PERSON)

ARTISAN CHEESE AND CHARCUTERIE (P/D) \$34
Pickles, Jam Mustard, Bread Sticks and Lavash Chips

ANTIPASTO DISPLAY \$32
Assorted Grilled Vegetables, Cured Meats, Cornichons,
Pickled Vegetables, and Lavash Chips

DIPS STATION \$32
Hummus, Baba Ganoush, Salsa, Guacamole, Garden
Crudites and Rustic Chips

SUSHI & SASHIMI \$75
Spicy Tuna, Salmon and California Rolls; Cucumber
Avocado Maki Rolls, Tuna, Salmon and Shrimp
Sashimi; Soy Sauce, Pickled Ginger and Wasabi

RAW BAR (S) \$98
East and West Coast Oysters, Poached Shrimp, Crab Legs
(+\$15 per person), Local Fish Ceviche and Crab Salad with
Mignonet, Cocktail Sauce, Remoulade and Rocotto Mayo

SALAD JAR SHAKER STATION (SELECT THREE) \$35

(2 HOURS MAX FOR SERVICE | PER PERSON)

CLASSIC CAESAR SALAD (D/G)

COBB SALAD (D/G/P)

SMOKED CHICKEN SALAD (D/G)

LOCAL GREENS AND SHRIMP SALAD WITH PLANTAIN CHIPS AND
MANGO DRESSING

KALE AND QUINOA SALAD

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CAVIAR STATION

(AT MARKET PRICE)

\$35

OSETRA CAVIAR

TRUFFLE CREAM CONES (G/D)

HOMEMADE BLINIS (G)

CLASSIC ACCOMPANIMENTS

HOT RECEPTION STATIONS

PRICED PER PERSON | MIN OF 50 PEOPLE | \$175 CHEF ATTENDANT FEE
PER EVERY 50 GUESTS APPLICABLE PER STATION

LIVE PAELLA STATION

MIN OF 60 PEOPLE (SELECT TWO) | CHEF ATTENDANT

\$74

ALL PAELLA ARE ACCOMPANIED BY
GARLIC AIOLI AND ROMESCO SAUCE

VALENCIAN CHICKEN AND MUSHROOM PAELLA

BEEF PAELLA

Zucchini, Tomatoes, Onion and Flank Steak

VEGETABLE PAELLA

ADDITIONAL CHARGE OF \$18 FOR:

Paella De Sepias Y Pulpo (Calamari and Octopus Paella)

Bahamian Seafood Paella (S)

Shrimp, Lobster and Clams

CAJA CHINA

(MIN OF 30 PEOPLE) | CHEF ATTENDANT

\$74

TENDER, CRISPY SKIN LOCAL SUCKLING PIG (P)

YUCA FRIES, PLANTAINS AND MOJO AIOLI (D)

LIME WEDGE

PASTA STATION

(CHEF ATTENDANT FEE)

\$46

PASTA

Linguine, Rigatoni, Mushroom Ravioli

SAUCE

Pomodoro, Alferdo, Basil Pesto

ACCOMPANIMENTS

Chilli Flakes, Parmesan Cheese, Grill Vegetables (Eggplant, Asparagus, Artichokes) Grill Chicken, Mix Olives, Shrimp, Mix Mushroom

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WOODFIRED GRILL
(CHEF ATTENDANT)

\$74

MARINATED PICCINI STEAK
Cilantro Chimichurri

ARGENTINIAN CHORIZO (P)

SMOKED WHOLE CHICKEN
Salsa Criolla

GRILLED LOCAL LOBSTER TAILS (S) (ADD \$21)

GARLIC MARINATED SHRIMP SKEWERS (S)

SMOKED PINEAPPLE AND GRILLED CORN

RACK OF LAMB (ADD \$18)

SALT-CRUSTED LOCAL CATCH OF THE DAY
CHEF ATTENDANT

\$64

MANGO AND PAPAYA SLAW

SWEET PLANTAINS

FENNEL AND RADISH CITRUS SALSA

HERB MARINATED BEEF TENDERLOIN
(20 PEOPLE PER TENDERLOIN | CHEF ATTENDANT)

\$71

RUSTIC BREAD WITH BUTTER

SHALLOT AND RED WINE JUS
MASHED POTATO

TACO STATION
MIN OF 50 PEOPLE | CHEF ATTENDANT

\$74

SALSA BAR

Guacamole, Roasted Tomato Salsa, Pico De Gallo, Mango
Corn Black Bean Salsa, Salsa Verde, Tortilla Chips

ADOBO MARINATED CHICKEN

CHIMI MARINATED STEAK FAJITA

CITRUS MARINATED SHRIMP FAJITA

CORN AND FLOUR TORTILLA

CHEESE QUESDILLA

ACCOMPANIMENTS

Cilantro, Jalapeno, Onions, Tomato, Lettuce, Lime Wedge,
Shredded Cheddar, Cotija Cheese, Lime, Sour Cream,
Chipotle Crema

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PRIME RIBEYE ROAST
(CHEF ATTENDANT)

\$78

ASSORTED BREADS (D/G)

Butter and Olive Oil

CREAMY HORSERADISH (D)

ROASTED VEGETABLES

RED WINE JUS

CONCH AND CEVICHE STATIONS
(CHEF ATTENDANT FEE | CHEF ATTENDANT)

\$57

Conch, Pepper, Onions, Goat Pepper, Cilantro,
Shrimp Aguachile, Ceviche of the day

SLIDER STATION (SELECT THREE)

\$50

SLS SLIDER (D/G)

Truffle Aioli, Gruyere and Crispy Lettuce

IMPOSSIBLE SLIDER (D/G)

Sauteed Onions, Shitake Mushrooms and Melted Cheddar Tomato Jam

CRISPY BUFFALO CHICKEN SLIDER (D/G)

Blue Cheese Spread and Shaved Celery

BBQ PULLED PORK (D/G)

Pickled Onions and Brioche Bun, Coleslaw, Pickles

LAMB SLIDER (D/G)

Harissa Labneh, Pickled Shallots, Crispy Lettuce and Feta

ROASTED MUSHROOMS SLIDER (D/G)

Piquillo Pepper Aioli, Crispy Lettuce, Goat Cheese and Sundried Tomato

FISH FRY STATION

\$69

CRISPY LOCAL CATCH OF THE DAY

CRACKED LOBSTER (ADD \$21) (S)

CRACKED CONCH (ADD \$14) (S)

TARTAR SAUCE (D)

LEMON AND LIME WEDGES

BAHAMIAN HOT SAUCE AIOLI (D)

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DESSERT STATION (SELECT THREE)

\$35

COCONUT PAVLOVA (D/P)
Pineapple

COFFEE PANACOTTA (G)

STRAWBERRY FINANCIER (G/F)
Berry Compote

STRAWBERRY SHORTCAKE (D)

LEMON TART

APPLE TART

CARAMELIZED PRALINE CHOCOLATE CHOUX (N/D)

LIVE SUNDAE DESSERT STATION
(SELECT THREE ICE CREAMS)

\$70

VANILLA

CHOCOLATE

STRAWBERRY

PISTACHIO

TOPPINGS:

MARSHMALLOW

SPRINKLES

CHOCOLATE SAUCE

CARAMEL SAUCE

CHERRY IN LIQUOR

FRESH STRAWBERRY

FRESH BLUEBERRY

FRESH WHIPPED CREAM

CANAPES
(SERVED IN INCREMENTS OF 25)

HOT

BEEF SHORT RIB EMPANADAS \$13
Caramelized Onions, Gruyere Cheese & Roasted Garlic Aioli

NEW ZEALAND LAMB AND LOLLYPOPS IN LAMB JUS \$13

SPANAKOPITA \$11

TOMATO SOUP SHOOTER \$10
Grilled Cheese

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LOCAL BAHAMIAN CONCH FRITTER	\$13
TRUFFLE AND PARMESAN RISOTTO ARANCINI Basil Aioli	\$13
SWEET AND SOUR SHRIMP POCKET	\$12
AVOCADO FRIES Harissa Aioli	\$12
MUSHROOM BAO BUN Hoisin Sauce	\$12
POPCORN SHRIMP Buffalo Dip	\$13
JERK CHICKEN SKEWER PINEAPPLE SALSA	\$12
IMPOSSIBLE CRISPY WONTON Sweet Aioli	\$13
COLD	
TUNA TATAKI Wasabi Aioli, Ponzu and Avocado Mousse on Wonton Chips	\$13
SMOKED SALMON MOUSSE TART	\$13
SPICY TUNA CRISPY NORI CHIP	\$13
CHICKEN LETTUCE PICKLED GINGER CUP	\$13
MINI SEARED BEEF TENDERLOIN Horseradish Cream on Crostini	\$13
CEVICHE	\$10
LOCAL CONCH SALAD	\$12
TROPICAL LOBSTER SALAD TOSTADA	\$16
MINI SALMON POKE WONTON TACOS Seaweed and Citrus Ponzu	\$12
CAVIAR DEVEILED EGGS Herbed Creme Fraiche, Shallots and Chives	\$18
STUFFED GRILLED EGGPLANT Piquillo Puree, Chimichurri	\$10
WATERMELON FETA SKEWERS Slow Roasted Tomatoes, Crushed Pistachios and Balsamic Glaze	\$10

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TRUFFLE AVOCADO CRISPY RICE
Micro Cilantro

\$12

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DINNER



PRICED PER PERSON

LA VIE EN ROSE

\$165

SOUP

CLASSIC FRENCH ONION SOUP (D/G)
with Freshly Baked Bread and Butter, Gruyere Croutons

SALADS

NEW POTATO SALAD (D)
Boiled Eggs, Scallions, Piquillo Peppers and Creamy Dressing

CONFIT BEET SALAD (D)
Goat and Feta Cheeses, Local Mustard Greens, Candied Pistachios and Champagne Vinaigrette

KALE AND ROASTED BUTTERNUT SQUASH SALAD (D)
Dried Cranberries, Green Beans, Goat Cheese and Buttermilk Dressing

MAINS

GRILLED COBIA FILET
Orange Cardamom Reductions and Braised Fennel

COFFEE AND SMOKED PAPRIKA RUBBED PRIME STRIPLOIN
Roasted Garlic Potato Puree, Caramelized Shallots and Gorgonzola Cream

EXOTIC MUSHROOM RISOTTO (D/G)
Toasted Pine Nuts and Remolata

DESSERT

BLACK FORST TART (D/P/G)

CARROT CAKE (D/G)

CHOCOLATE HAZELNUT TART (D/N/G)

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AMERICAN BEAUTY

\$192

SOUP

ROASTED CORN AND LOBSTER CHOWDER (D/S)
with Freshly Baked Bread and Butter

APPETIZERS

ICEBERG WEDGE (D/P)
Bacon, Boiled Eggs, Radish, Crispy Shallots, Maytag Blue Cheese,
Cherry Tomatoes and Homemade Ranch Dressing

SHRIMP ESCOVITCH (S)
Pepper, Onions, Goat Pepper, Plantain Chips

GRILLED ASPARAGUS SALAD (D)
Arugula, Fresh Mozzarella and Sundried Tomato Pesto

MAINS

ROTISSERIE CHICKEN
Sweet Corn Succotash, Thyme Chicken Jus

PRIME BEEF TENDERLOIN (G/D)
Parmesan Whipped Mashed Potatos, Confit Onions and Barolo
Wine Jus

SAUTEED SHRIMP | GNOCCHI (G/D)
Sweet Garlic Cream and Wilted Spinach

ROASTED VEGETABLES

DESSERT

POACH PEAR ALMOND FINANCIER (GF)

DULCE DE LECHE MOUSSE (N/D)
Pecan Praline

STRAWBERRY TRIFLE (D)

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PLATED DINNER
(2 HOURS MAX FOR SERVICE)

SOUP (SELECT ONE)

LOCAL LOBSTER BISQUE	\$35
Roasted Corn and Jalapeno Cornbread Croutons	
CAULIFLOWER SOUP	\$23
Pancetta Lardons and Truffle Brioche	
BAHAMIAN CONCH CHOWDER	\$27
Johnny Cake	
FRENCH ONION SOUP	\$23
Gruyere Croutons	
ROASTED BUTTERNUT SQUASH SOUP	\$23
Coconut Croutons and Toasted Coconut	

SALAD (SELECT ONE)

BEET CARPACCIO SALAD	\$26
Goat Cheese Mousse, Pears, Peppery Greens and Walnuts with Champagne Vinaigrette	
GRILLED ASPARAGUS AND CRISPY POTATO SALAD	\$23
Aged Goat Cheese, Local Greens and Slow Roasted Tomatoes with Grainy Mustard Sherry Dressing	
MELON AND SERRANO SALAD	\$26
Cantaloupe, Thin Sliced Serrano Ham, Creamy Gorgonzola, and Frisee with Pecan Vinaigrette	
THREE SISTERS SALAD	\$23
Local Greens, Greens Beans, Butternut Squash, Dried Cranberries and Goat Cheese with Apple Cider Buttermilk Dressing	
PANZANELLA, HERITAGE	\$23
Heritage Tomatoes, Cucumber, Red Onion, Olives, Peppers, Croutons and Capers	
ROASTED BEET SALAD	\$23
Goat Cheese, Watercress and Candied Hazelnuts	
BURRATA SALAD	\$26
Compressed Melon, Heirloom Tomatoes and Petite Greens with Aged Balsamic Dressing	

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APPETIZER (SELECT ONE)

TUNA TATAKI	\$35
Piquillo Pepper Essence, Tapenade and Huancaína Sauce on Baby Greens	
RISOTTO CARBONARA	\$24
Smoked Pork Belly and Poached Egg on a Parmesan Wafer	
PAN SEARED DIVER SALLOPS	\$32
Corn Mousseline, Romesco and Crispy Serrano Ham	
LOCAL SNAPPER TIRADITO	\$29
Crispy Cancha Peruvian Corn, Aji Amarolli Sauce, Leche de Tigre Citrus Marinad, Smoked Sweet Potato Crispy Plantains and Mirco Cilantro	
ROASTED BUTTERNUT SQUASH STUFFED AGNOLOTTI PASTA	\$32
Soft Ricotta and Beurre Noisette	
BROWN BUTTER ROASTED HOMEMADE GNOCCHI	\$29
Fresh Black Truffle Cream, Parmesan Wafer	

ENTREE (SELECT ONE)

PAN ROASTED CHICKEN BREAST	\$65
Duck Fat Confit New Potatoes, Piquillo Peppers, Exotic Mushrooms and Thyme Chicken Jus	
ROTISSERIE CHICKEN	\$65
Sautéed Kale, Ancient Grain Risotto and Carrot Puree in a Pan Jus	
ROASTED SALMON FILET	\$71
Patatas Canarias, Mojo Verde Sauce, Sautéed Garlic Spinach and Salmon Caviar Sauce	
GRILLED BRANZINO FILET	\$74
Cauliflower Puree, Eggplant Caviar, Tomato Confit, Mint and Lemon Relish, and Pea Tendrils	
LOCAL SNAPPER FILET	\$72
Sweet Potato Puree Pickled Papaya Slaw and Cilantro Aioli	
BRAISED BEEF SHORT RIBS	\$85
Creamy Potato Puree, Grilled Lemon Asparagus and Parsnip Crisps in Rosemary Jus	
GRILLED HANGER STEAK	\$82
Duck Fat Cooked Crispy Potatoes and Smoky Brussels Sprouts in a Red Wine Shallot Jus	
VANILLA BUTTER POACHED LOBSTER OPEN RAVIOLI	\$98
Creamed Corn, Roasted Squash, Ricotta and Tarragon Oil	

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SURF & TURF **\$111**
Caribbean Lobster, Whipped Mashed Potatoes, Exotic
Mushrooms and Bordelaise

THIN SLICED EGGPLANT PARMESAN **\$50**
Spiced Tomato Sauce and Fresh Basil

EXOTIC MUSHROOMS RAVIOLI **\$58**
Mushroom and Truffle Cream, and Herbed Crumbs

PLATED DESSERT **\$23**

LEMON TART
Lemon Sorbet

TROPICAL VACHERIN
Coconut Meringue, Exotic Sorbet, Lime Chantilly and Passion
Fruit Sauce

MEGA PROFITEROLE
Vanilla Ice Cream with Caramelized Hazelnuts and Chocolate Sauce

CAPPUCCINO SEMIFREDDO
Poached Pear and Vanilla Mascarpone Cream

BLUEBERRY MOUSSE
Mango Filling, Mango Chili Sauce and Blueberry Ice Cream

CHOCOLATE RASBERRY DELIGHT (D)
Mix Berry Sorbet

MANGO SPICE CHEESECAKE (D)
Mascarpone Vanilla Ice Cream

RASPBERRY CHOCOLATE MOUSSE SPHERE
Passion Fruit and Cherry Ice Cream

TASTE OF SLS **\$325**
PRICED PER PERSON | 2 HOURS MAX FOR SERVE

KATSUYA
Live Sushi and Sashimi Display, Assorted Maki Rolls, Soy Sauce,
Wasabi and Pickled Ginger

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CLEO

Signature Cleo Dips: Hummus; Baba Ganoush; and Feta Labneh,
Lavash Chips, Grilled Flatbreads, Chopped Salad, Spankopita
and Spicy Cigars, Shawarma Live Station

CARNA

Dario's Signature Charcuterie and Cheese, and Cheese, and
Pickled Italian Vegetables, Live Grill Station with Prime Striploin,
Rack of Lamb, Truffle Brioche and Chimichurri, Whipped
Mashed Potato

UMAMI BURGER

Umami's Signature Impossible Burger, Crispy Chicken Sandwich
and Classic Stack

SLS DESSERT STATION

KATSUYA - MATCHA LAVA CAKE

CLEO - STICKY PUDDING

CARNA - DARK CHOCOLATE CAKE

ADD ON:
YUZU MARIAYA CHEESECAKE

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PRIX FIXE
MENUS

勝 KATSUYA

\$175

COURSE 1

(FAMILY STYLE)

SHISHITO PEPPERS (D/G/S)
with Yuzu Yogurt, Bonito

GREEN SALAD (G/SS/S)
with Miso Dressing, Ponzu Dressing,
Asparagus, Cherry Tomato, Mix green

SALMON TATKI
with Lightly Seared, Yuzu Miso

CRISPY RICE WITH SPICY TUNA (D/N)
with Grilled Sushi Rice, Spicy Tuna
Tartare, Green Serrano

ASSORTED SPECIALTY ROLLS

BAKED CRAB HAND ROLLS (SS/SF/S)
with Katsuya's Specialty Signature
Soy Paper Roll

COURSE 2

MISO GLAZED BLACK COD (D/G/S)
with Bok Choy

OR

BBQ SHORT RIBS
with Broccolini

OR

JIDORI CHICKEN
with Broccolini

EGG FRIED RICE
(Family style)

COURSE 3

(FAMILY STYLE)

YUZU CHEESECAKE

MATCHA SWISS ROLL

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Cleo



\$150

APPS FAMILY STYLE

CLEO SIGNATURE DIPS

'Hummus, Babaganoush, Lebaneh

SPANAKOPITA

Phyllo, Spinach, Feta, Sesame, Oregano

GREEK SALAD

Campani Tomatoes, Cucumber,
Kalamata Olives, Feta, Oregano, Vinaigrette

KIBBEH

Lebaneh, Dill, Harissa

GRILLED OCTOPUS

Smoked Paprika, Celery, Lebaneh, Grilled Potato

ENTREES

FISHERMAN'S CATCH

OR

TANDOORI CHICKEN TAGINE

OR

MORROCAN LAMB TAGINE

DESSERTS

STICKY TOFFEE PUDDING, KUNFA CHEESECAKE

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BAR PACKAGES



BASIC HOSTED BAR
\$30 FIRST HOUR | \$16 EACH ADDITIONAL HOUR
PRICED PER PERSON

COCKTAILS

SMIRNOFF VODKA
BEEFEATER GIN
CASTILLO LIGHT RUM
MONTEZUMA GOLD TEQUILA
CANADIAN CLUB WHISKY
CAZADORES REPOSADO
DEWAR'S WHITE LABEL

WINES

HOUSE RED
HOUSE WHITE

BEERS

KALIK
KALIK LIGHT

DELUXE HOSTED BAR
\$40 FIRST HOUR | \$25 EACH ADDITIONAL HOUR
PRICED PER PERSON

COCKTAILS

ABSOLUT VODKA
BOMBAY LONDON GIN
BEEFEATER GIN
BACARDI LIGHT RUM
EXOTICO RESPOSADO
JIM BEAM BOURBON WHISKEY
JAMESON IRISH WHISKEY
DEWAR'S 12YR SCOTCH
HENNESSY VS COGNAC

WINES

HOUSE RED
HOUSE WHITE

BEERS

SANDS
SANDS LIGHT
BUD
BUD LIGHT

DELUXE CONSUMPTION BAR

CONSUMPTION COCKTAILS	\$16
CONSUMPTION WINE BOTTLE	\$60
CONSUMPTION DOMESTIC BEER	\$10

PREMIUM HOSTED BAR

\$46 FIRST HOUR | \$27 EACH ADDITIONAL HOUR
PRICED PER PERSON

COCKTAILS

KETEL ONE VODKA
TITO VODKA
BOMBAY LONDON GIN
TANQUERAY GIN
BACARDI LIGHT RUM
MALIBU COCONUT RUM
CAZADORES REPOSADO TEQUILA
EXOTICO RESPOSADO
JACK DANIELS BOURBON
JOHNNIE WALKER BLACK LABEL SCOTCH
JAMESON IRISH WHISKEY
HENNESSEY V.S COGNAC

WINES

HOUSE RED
HOUSE WHITE
SPERONE PROSECCO

BEERS

KALIK
KALIK LIGHT
HEINEKEN
CORONA

PREMIUM CONSUMPTION BAR

CONSUMPTION COCKTAILS	\$18
CONSUMPTION WINE BOTTLE	\$70
CONSUMPTION IMPORT BEER	\$12
CONSUMPTION DOMESTIC BEER	\$10

ELITE PREMIUM HOSTED BAR

\$60 FIRST HOUR | \$31 EACH ADDITIONAL HOUR
PRICED PER PERSON

COCKTAILS

GREY GOOSE VODKA
TITO VODKA
BOMBAY SAPPHIRE GIN
TANQUERAY GIN
BACARDI LIGHT RUM
BACARDI OAKHEART SPICED RUM
MALIBU COCONUT RUM
PATRON TEQUILA
CAZADORES RESPOSADO TEQUILA
MARKER'S MARK BOURBON
MACLELLAN 12YRS SINGLE MALT SCOTCH
JOHNNIE WALKER BLACK LABEL SCOTCH
JAMESON IRISH WHISKEY
HENNESSEY V.S AND VSOP

WINES

HOUSE RED
HOUSE WHITE

BEERS

KALIK
KALIK LIGHT
HEINEKEN
CORONA

ELITE PREMIUM CONSUMPTION BAR

CONSUMPTION COCKTAILS	\$20
CONSUMPTION WINE BOTTLE	\$80
CONSUMPTION IMPORT BEER	\$12
CONSUMPTION DOMESTIC BEER	\$10

BARTENDER FEE OF \$175 TO APPLY
1 PER 50 GUESTS



BEVERAGE
ENHANCEMENTS



ADD BEVERAGES



BEVERAGES CHARGED UPON CONSUMPTION

ASSORTED SODA \$8

BOTTLED WATER \$10

LEMONADE BY THE GALLON \$110

FRUIT PUNCH BY THE GALLON \$110

ICED TEA BY THE GALLON \$100

RED BULL \$10

CHEF'S SEASONAL SMOOTHIES \$10

COCONUT WATER \$10

CONSUMPTION BAR

AVAILABLE ONLY FOR FUNCTIONS WITH LESS THAN 100 GUESTS

DELUXE BAR

COCKTAILS \$16

WINE BOTTLE \$60

BEER \$10

PREMIUM BAR

COCKTAILS \$18

WINE BOTTLE \$70

BEER \$10

ELITE-PREMIUM BAR

COCKTAILS \$20

WINE BOTTLE \$80

BEER \$10



BAHA MAR CATERING & EVENT POLICES

SERVICE FEES

All events have an added 15% gratuity & 10% VAT

GROUPS LESS THAN 25

For all events with under 25 guest, a surcharge of 20% will be applied to all menus.

SECURITY

ALL events requiring a Security Officer & or Lifeguard will be charge \$50 per hour and per personnel.

CANCELATION & FINAL GUEST COUNTS

Cancellations are due fourteen days prior to event.

Final guest counts are due seven days prior to the event. You will be charged the guarantee guest count or the actual guest count, whichever is greater. If your guest count exceeds the final guarantee by over 5%, there will be a surcharge of up to 25% per person over the 5%.

ALCOHOL

No outside alcoholic beverages will be allowed for any conference or function. SLS Baha Mar staff reserves the right to refuse alchol service to anyone who appears intoxicated. The legal drinking age in the Bahamas is 18.

BANQUET EVENT ORDER (BEO)

A BEO will be created with all your event details. Proposed details are due to your Conference Services Manager no later than 30 business days prior to your function(s). Finalized details are due to your Conference Services Manager no later than 14 business days prior to your function(s).

