



BANQUET MENUS 2024



SUGAR BEACH
A VICEROY RESORT • ST. LUCIA

BREAKFAST

CONTINENTAL

Selection of 2 Fresh Local Juices
Basket of Pastries from The Sugar Beach Bakery
Croissants, Pains au Chocolat, Danish Pastries &
Toast Selection of Preserves & Butter
Seasonal Fruit Salad
The Sugar Beach Blended Coffee
Selection of Teas & Herbal Infusions

PRICE PER PERSON: \$35

EUROPEAN CONTINENTAL

Selection of 2 Fresh Local Juices
The Sugar Beach Bakery Basket Croissants,
Pains au Chocolat, Danish Pastries & Toast
Selection of Preserves & Butter Assorted
Mild Artisanal Cheeses
Artisan Breakfast Cold Cut Meats
Fresh Seasonal Fruit Salad
The Sugar Beach Blended Coffee
Selection of Teas & Herbal Infusions

PRICE PER PERSON: \$45

AMERICAN

Selection of 2 Fresh Local Juices
The Sugar Beach Bakery Basket Croissants,
Pains au Chocolat, Danish Pastries & Toast
Selection of Preserves & Butter
Full English Scrambled Eggs, Dry Cured Bacon,
Sausage, Hash Browns, Mushrooms & Tomatoes
The Sugar Beach Blended Coffee
Selection of Teas & Herbal Infusions

PRICE PER PERSON: \$50

Prices are subject to 10% service charge, 10% VAT, and 5% banquet charge. Prices, service charge, and VAT are subject to change. All prices are quoted in United States Dollars.

*Some items only available during select season.

BREAKFAST

ISLAND BREAKFAST

Selection of 2 Fresh Local Juices
The Sugar Beach Bakery Basket Croissants,
Pains au Chocolat, Danish Pastries & Toast
Selection of Preserves & Butter
Dry Cured Bacon, Sausage
Scrambled Eggs and Hot Sauce
Johnny Bakes & Saltfish
The Sugar Beach Blended Coffee
Selection of Teas & Herbal Infusions

PRICE PER PERSON: \$45

CHAMPAGNE BREAKFAST

House Brut Champagne
Selection of 2 Fresh Local Juices
The Sugar Beach Bakery Basket Croissants,
Pains au Chocolat, Danish Pastries & Toast
Selection of Preserves & Butter
Smoked Salmon, Creme Fraiche,
Sour Dough Flatbread & Oscietia Caviar
Fresh Figs & Aged Iberico Ham
The Sugar Beach Blended Coffee
Selection of Teas & Herbal Infusions

PRICE PER PERSON: \$60

WELLBEING BREAKFAST

Selection of 2 Fresh Local Juices
Green Juice Granny Smith Apple, Kale, Cucumber,
Spinach, Lemon, Young Ginger
Fruit & Berry Bowl
Vanilla Chia Bowl Dates, Cacao, Brazil Nuts, Hemp, Fruits
Bircher Muesli, Apples, Goji Berries, Nuts
Home-Made Granola, Nuts, Greek Yogurt
The Sugar Beach Blended Coffee
Selection of Teas, Herbal Infusions & Green Tea

PRICE PER PERSON: \$45

BREAKFAST

INDIVIDUALS BREAKFAST ITEMS

Selection of 2 Fresh Local Juices
Choose from the following items to enhance your set
breakfasts or create your own;

JUICES

Fresh Passionfruit, Grapefruit or Carrot Juice. **\$9**

Green Juice. **\$9**

Granny Smith Apple, Kale, Cucumber, Spinach,
Lemon, Young Ginger

Ruby Red Juice. **\$9**

Carrot, Beetroot, Orange, Lemon, Ginger

SMOOTHIES

Yogurt, Strawberry, Raspberry, Blueberry,
Local Bee Pollen, Honey Maca-Cacao Energy. **\$9**

Maca Energy. **\$12**

Maca, Cacao, Cinnamon, Banana, Strawberries, Coconut

Fitness & Protein. **\$12**

Omega Seed Butter, Chia, Dates, Raw Almond Milk,
Wild Blueberries, Hemp

BOWLS

Wild Blueberry Bowl. **\$19**

Jungle Peanut Butter, Fresh & Dried Fruit

St Lucian Vanilla Chia Bowl. **\$19**

Dates, Cacao, Brazil Nuts, Hemp, Fruits

Seasonal Fruit with Yogurt, Pollen,
Salted Oats & Seeds. **\$14**

Bircher Muesli, Apples, Goji Berries, Nuts. **\$12**

Fresh Fruit Bowl, Seasonal Berry Bowl. **\$14**

Granola & Yoghurt With Berries. **\$14**

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BREAKFAST

SUGAR BEACH BAKERY

Toast

Choice of White, Brown, Sour Dough, Granary or Rye. **\$9**

Basket of Pastries Including, Croissants,
Pains au Chocolate, Danish Pastries. **\$14**

SUGAR BEACH SIGNATURE DISHES

Scrambled Eggs En Brioche' with Caviar. **\$40**

Local Lobster & King Crab Omelet, Chili, Mascarpone,
Seaweed Butter. **\$40**

Wild Mushrooms, Jumbo Asparagus, Toasted Brioche,
Poached Organic Egg. **\$40**

Eggs Benedict, Aged Iberico Ham, Hollandaise. **\$35**

Crisp Parmesan Organic Egg, Jumbo Asparagus,
Truffle Hollandaise. **\$46**

Avocado, Cumin, Lime, Chili, Granary Toast. **\$18**

with 2 Poached Eggs. **\$23**

with Smoked Salmon. **\$29**

with Aged Serrano Ham. **\$29**

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CANAPES

60 MINUTES OF SERVICE

Each Individual Canape.	\$10
6 Options price per person.	\$55
10 Options price per person.	\$85

COLD

Smoked Salmon Rillettes Eclair, Confit Lemon, Dill.
Ahi Tuna, Ginger Vinaigrette, Avocado Purée.
Butter Poached Lobster, Brioche, Pea Purée.
Iberico Ham, Smoked Tomatoes, Salsa Verde, Country Bread.
Mooli Taco, Beetroot Tartare, Habanero.
Red Rice Sushi, Pickled & Raw Vegetables, Chili,
Mayonnaise, Crispy Onions.
Tataki Yakitori Beef, Pickled Ginger, Wasabi, Garlic Chips.

HOT

Black Tiger Prawn Satay, Fruit Chutney.
Confit Fish Cakes, Tartar Mayonnaise, Pea Purée.
Torched Salmon, Apple Purée, Caviar.
Angus Beef Burger, Spicy Tomato Relish.
Chicken Samosa, Coriander & Yoghurt Dip.
Slow Cooked & Roasted Pork Belly, Apple, Citrus Panko.
Sea Bream Spring Roll, Samphire, Tobiko Egg Emulsion.
Potato Mille-feuille, Smoked Tomato Ketchup.
Roasted Cauliflower, Cauliflower Purée, Spiced Oil.

SWEET

Cheesecake Cone.
Strawberry Doughnut.
Caramel Mille-Feuille, Pecan Nuts.
Raspberry Tart.
Coffee Crème Choux.
Chocolate Fondant, Pistachio Cream.
Lemon Tart.

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Each Individual Canape.		\$10
6 Options.	price per person.	\$55
10 Options.	price per person.	\$85

BOWLS

COLD FISH

Tuna Tartare, Ginger & Soy Dressing. **\$15**

Mahi Mahi Ceviche, Sweet Potatoes, Lime & Lemon. **\$15**

MEAT

Iberico Ham, Sundried Tomatoes, Country Bread. **\$15**

Spicy Steak Tartare, Soy Cured Egg Yolk, Crispy Parmesan. **\$14**

Wagyu Beef Sirloin, Spring Onion Purée,

Smoked Tomatoes, Beef Jus. **\$18**

Slow Cooked Neck of Lamb, Dried Fruit

Couscous, Coriander. **\$15**

VEGETARIAN

Burrata, Tomatoes, Cherry Tomato Jus. **\$15**

Chilled Spring Pea & Bean Soup, Sweet Peas,

Fava Beans, Snap Peas. **\$15**

Asparagus Risotto, Lemon, Parmesan. **\$13**

Herb Ravioli, Smoked Aubergine, Herbal Broth. **\$15**

HOT FISH

Confit Cod, Edamame Purée, Black Olive Jus. **\$16**

Torched Mackerel, Crushed Tomatoes. **\$14**

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PLATED LUNCH & DINNER

CREATE YOUR SET MENU;

One starter, one main, one dessert. (3 Course Menu). **\$130**

One starter, one salad, one main course, one dessert. (4 course Menu). **\$150**

One starter, one salad, one soup, one main course, one dessert. (5 course Menu). **\$165**

All menu's include Artisan bread, one sorbet, four petit fours, tea & coffee.

STARTERS

Burrata, Peas, Black Olive, Pea & Mint Puree.

Caesar Salad Croquettes, Grilled Gem lettuce, Parmesan Cream.

Hamachi Sashimi, Avocado, Soy-Yuzu Dressing, Jalapeno.

Spiced Soft Shell Crab, Green Chili, Green Papaya Salad,

Sour Mango Dressing.

Herb Cured Salmon Gravlax, Avocado Sour Cream, Radish & Cucumber Chutney.

Wagyu Beef Carpaccio, Red Pepper Relish, Porcini, Mustard Green,

Mooli Taco, Beetroot Tartare, Habanero.

Red Rice Sushi, Pickled & Raw Vegetables, Chili,

Mayonnaise, Crispy Onions.

SALADS

Green Salad, Mixed Leaves, Wild Herbs, Olive Oil & Lemon

Rock Samphire, Heirloom Tomatoes, Strawberries, Cucumber, Parmesan.

Island Lobster Salad, Shaved Palm Hearts, Caviar, Citrus Dressing

Gem Lettuce, Creamy Parmesan Dressing, Crispy Fennel.

Kale Salad, Shaved Apples, Lemon Vinaigrette, Pecorino & Pine Nuts.

Beans, Cured Local Tuna, Soft Boiled Organic Egg, Lemon Vinaigrette.

Mozzarella, Granny Smith Apples, Radicchio & Apple Vinaigrette.

SOUPS

Curried Pumpkin & Sweet Potato

Wild Mushroom, Truffle & Chives

Corn & Chicken Soup

Pepper Pot

Callaloo & Crab

Chilled Tomato, Red Pepper, Raspberry, Sour Dough Croutons

PLATED LUNCH & DINNER

CREATE YOUR SET MENU;

One starter, one main, one dessert. (3 Course Menu). **\$130**

One starter, one salad, one main course, one dessert. (4 course Menu). **\$150**

One starter, one salad, one soup, one main course, one dessert. (5 course Menu). **\$165**

All menu's include Artisan bread, one sorbet, four petit fours, tea & coffee.

SORBETS

Hibiscus
Grapefruit
Lemon
Passion Fruit
Soursop
Lime

MAIN COURSE

Black Seabass, Roasted Parsnips, Parsley & Pear Sauce, Razor Clams, West Indies Curry Oil.
Roasted Mahi- Mahi, Shrimp, Sweet Potato Gnocchi & Rundown Sauce.
Steamed Halibut, Fennel, Fennel Puree, Tomato, Saffron Sauce.
Grilled Lamb Chop, Heirloom Baby Carrot, Green Olive, Harissa & Tapenade Sauce.
Roasted Chicken, Jumbo Asparagus, Spinach, Wild Mushroom Sauce.
USDA Beef Tenderloin, Horseradish Cream, Fondant Potato, Red Wine Sauce.
Slow Roasted Carrot, Yogurt, Vadouvan Curry Sauce & Tuscan Kale.

DESSERTS

Passion Fruit Mousse, Tropical Fruit Salad, Passion Fruit Sauce & Rice Pudding Ice Cream.
Rotisserie Cooked Pineapple, Caramel Sauce, Toasted Coconut Shavings, Chili Ice Cream.
Lemon Tart, Almond, Lemon Confit, Ricotta Ice Cream.
Chocolate Tart, Hazelnuts, Avocado Cream, Cereal Milk Ice Cream.
Strawberry Mousse, Pistachio Crumble, Yogurt, Madras Curry Ice Cream.
Mango Cheesecake, Mango & Coconut Compote.
Soft Fruit Sundae, Pistachio Sponge, Mascarpone Cherry Ice Cream.

PETIT FOURS

Turkish Delight
Pralines
Macaroons
Pistachio Biscotti

BUFFET LUNCH & DINNER

CREATE YOUR MENU;

Choose 4 Starter & Salads: 1 Soup | 3 Main Course | 2 Vegetable | 1 Side | 4 Desserts. **\$130**

Choose 6 Starter & Salads: 1 Soup | 4 Main Course | 3 Vegetable | 1 Side | 6 Desserts. **\$170**

All options include a bread station with butter, olive oil & balsamic
Enhance your buffet with our live food stations.

SALADS & STARTERS

Cured Beetroot & Gin Salmon Fillet, Traditional Condiments.
Tuna Poke Bowl, Rice, Edamame, Green Onion, Nori & Yuzu Dressing
Classic Caesar Salad
Potato Salad, Bacon & Chive
Burrata, Heirloom Tomatoes & Basil
Village Salad & Feta Cheese
Melon & Aged Iberico Ham & Black Pepper Dressing
Big Green Salad, Mixed Leaves, Kale, Spinach, Asparagus
Jumbo Asparagus, Parma Ham & Rocket
French Bean, Hazelnut & Orange
Grilled Fennel, Shaved Pear & Pecorino
Heirloom Tomatoes, Wasabi Aioli & Toasted Pine Nuts
Globe Artichokes, Preserved Lemon & Citrus Mayo
Classic Shrimp & Cocktail Sauce

ADD ON

100g King Crab, Spiced Aioli. **\$35**

SOUPS

Curried Pumpkin & Sweet Potato
Wild Mushroom, Truffle & Chives
Corn & Chicken Soup
Pepper Pot
Fish Bouillon
Callaloo & Crab

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BUFFET LUNCH & DINNER

CREATE YOUR MENU;

Choose 4 Starter & Salads: 1 Soup | 3 Main Course | 2 Vegetable | 1 Side | 4 Desserts. **\$130**

Choose 6 Starter & Salads: 1 Soup | 4 Main Course | 3 Vegetable | 1 Side | 6 Desserts. **\$170**

All options include a bread station with butter, olive oil & balsamic

Enhance you buffet with our live food stations.

MAIN COURSE

BBQ Drunken Lamb Chops

Lamb Rack, Herb Crust, Olive, Confit Tomato & Jus

Slow Cooked BBQ Baby Back Ribs

Jerk Pork Tenderloin Kebabs

Pork Chop & Apple Sauce

Island Style Braised Pork Rib

Grilled Chicken & Tikka Sauce

Rotisserie Chicken & Mushroom Sauce

Tandoori Chicken, Pickled Mooli, Cucumber & Yogurt

Roasted Mahi-Mahi, Oranges & Fennel

Tuna Steaks, Spiced Red Pepper Relish

Salmon, Asparagus & Hollandaise Sauce

Seabass & Niçoise Garnish

Kingfish Basted in Curry Spices, Pickled Cucumber

Strip Steak, Peppercorn Sauce

Short Ribs, Braised With Island Pineapple

VEGETABLES

Buttered Corn, Jalapeno & Cumin Butter

Christophe Gratin

Buttered Season Vegetables

Creamed Spinach

Roasted Cauliflower, Tahini & Olive Oil

Butter Roasted Heirloom Carrots & Mint

Sauté Wild Mushrooms, Garlic & Kale

Griddled Cabbage & Bacon

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SIDES

Baby Baked Potatoes, Sour Cream & Chive

Creole Rice

Rice & Peas

Roasted Herb Potatoes

Sweet Potato Gratin, Rosemary & Miso Cream

Garlic Mash

Mac & Cheese

Steamed Basmati Rice

DESSERTS

Rum Cake

Pineapple Upside Down Cake

Sugar Donuts, Nutella, Raspberry, Vanilla Custard

Opera Cake, Buttercream, Chocolate Ganache, Almond

Key Lime Pie

Lemon Tart

Chocolate Tart

Exotic Fruit Tart

Mango Cheesecake

Peanut Butter Pie

Apple Pie

Banana Cream Pie

Eclairs, Coffee, Chocolate, Pistachio

Red Velvet Cake

Carrot Cake

Chocolate Cake

Hummingbird Cake

Millefeuille, Island Vanilla Custard, Puff Pastry

Coconut Pudding

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BUFFET LUNCH & DINNER

ENHANCE YOUR BUFFET WITH LIVE FOOD STATIONS;

FOOD STATIONS

All stations include a Chef

SUSHI AND SASHIMI

Selection of Sushi, Sashimi & Maki Rolls

Traditional Garnishes

Eight Pieces per guest. **\$45**

Including Four Pieces of Sashimi. **\$60**

OYSTERS

Selection of European Oysters,

Selection of Hot Sauces & Vinegars. **MARKET PRICE**

RAW BAR

Dressed Crab, Lobster Cocktail, King Prawns, Rock Oysters,

Selection of Hot Sauces & Vinegars. **\$70**

SUCKLING PIG

Roasted Suckling Pig, Brioche Roll, Fennel Slaw, Apple Sauce. **\$35**

Minimum 15 pax

SHAWARMA TERIYAKI

Teriyaki Chicken, Crunchy Cabbage, Spicy Togarashi Aioli, Pickled

Ginger, Spring Onion. **\$30**

CARVINGS

Full Menu. **\$85**

Prime Rib, Beef Jus, Horseradish & Pop Overs. **\$40**

Beef Wellington, Truffle Sauce. **\$40**

Rotisserie Chicken, Tarragon Jus. **\$30**

STREET TACO CORNER

Full Menu. **\$45**

Taco, Salsa, Condiments, Pork Al Pastor. **\$25**

Taco, Salsa, Condiments, Baja Shrimp. **\$28**

Taco, Salsa, Condiments, Buttermilk Chicken. **\$25**

BUFFET LUNCH & DINNER

ENHANCE YOUR BUFFET WITH LIVE FOOD STATIONS;

FOOD STATIONS

All stations include a Chef

HOMEMADE PASTA STATION

Casarecce, Maccheroncini, Radiatori & Bucatini Pasta
Selection of Sauces & Condiments. **\$45**

SLIDER STATION

Beef & Chicken Sliders, Brioche Bun, Secret Sauce,
American Cheese, Traditional Condiments, Griddled Onions. **\$30**

CEVICHE

Full Menu. **\$55**

Seabass, Tigers Milk, Sweet Potato, Corn, Red Onion,
Coriander, Plantain. **\$30**

Mahi Mahi, Tigers Milk, Sweet Potato, Avocado, Coriander,
Red Onion, Crispy Baby Squid. **\$25**

Yellowfin Tuna, Ponzu Tigers Milk, Tobiko, Rice Cracker. **\$30**

ISLAND BBQ

Full Menu. **\$125**

Mahi-Mahi, Souski Sauce. **\$22**

Sugar Cane Shrimp Kebab. **\$25**

Grill Local Tuna, Avocado & Mange Salsa. **\$25**

Angry Chicken, Island Hot Sauce. **\$20**

Baby Back Pork Ribs, BBQ Sauce. **\$20**

Grilled Beef Strip Steak, Chimichurri Sauce. **\$22**

Local Lobster, Pineapple & Seasoned Pepper Salsa. **\$35**

Jerk BBQ . **\$40**

BBQ Jerk Chicken, Slaw, Rice & Peas. **\$40**

BANANA FOSTER. **\$20**

Banana Flambe, Rum, Island Vanilla Ice Cream, Coconut Crumble

SUNDAE STATION. **\$25**

Vanilla, Strawberry, Chocolate Ice Cream,
Berries, Chocolate Chips, Almonds, Pecans, Oreo Crumbs, Smarties,
Caramel Sauce, Chocolate Sauce,
Sprinkles, Toasted Coconut, Graham Crackers,
Whipped Cream, Maraschino Cherries.

BUFFET LUNCH & DINNER

BOXED MEAL. \$45

Please choose one option from either a sandwich or salad, one chips, one sweet. All meals include, water, seasonal whole fruit, condiments & utensils.

SANDWICHES & WRAPS

Chipotle Chicken & Avocado, Lime Aioli Wrap.

Chicken Caesar & Bacon, Creamy Parmesan Dressing Wrap.

Italian Prosciutto, Tomato, Rocket, Avocado, Basil Mayo.

Falafel, Avocado, Tomato, Pickle, Red Onion & Spiced Mayo.

SALADS

Shrimp & Avocado, Mixed Leaves & Cocktails Sauce.

Jerk Chicken, Grilled Pineapple & Corn Salad.

Chop Salad, Chicken, Bacon, Romaine, Tomato, Blue Cheese & Ranch Dressing.

Village Salad, Iceberg, Red Onion, Cucumber, Tomato, Feta Cheese, Olives, Lemon Dressing.

CHIPS

Pringles | Lays | Plantain Chips | Vegetable Chips

SWEET

Chocolate Fudge Brownie

Homemade Double Choc Cookie

Double Berry Muffin

Gingerbread Biscuits

PARTY PLATTERS

Each platter serves 8

SUSHI & SASHIMI. \$105

4 Types of Maki Rolls

4 Types of Nigiri

4 Types of Sashimi

SANDWICH & WRAPS. \$70

Salt Beef, Gruyere Cheese, Honey Mustard Mayo Sandwich.

Scottish Smoked Salmon, Cream Cheese & Dill Sandwich.

Crispy Duck, Cucumber, Pine Nuts, Lettuce, Honey & Soy Dressing.

Coronation Chicken, Boston Lettuce, Tzatziki Dressing.

BUFFET LUNCH & DINNER

PARTY PLATTERS

Each platter serves 8

SHARED PLATES & PLATTERS

Nachos & Dips. **\$40**

Cheese Sauce, Pico de Gallo, Guacamole, Artichoke & Spinach Dip

Crudites & Dips. **\$35**

Markets Vegetables, Chive & Sour Cream, Hummus,
Ranch Dressing, Smoked Eggplant Dip.

Charcuterie Platter. **\$40**

Pickles, Olives, Grilled Sourdough.

European Cheese Platter. **\$45**

Crackerbread, Chutneys, Nuts & Grapes.

Grand Cru Chocolate Dipped Strawberries. **\$50**

Mini Cupcake Selection. **\$45**

CELEBRATION CAKES. **\$20**

Minimum 8 persons

PLAIN

Vanilla | Chocolate | Marble | Rich Fruit

SPONGE

Vanilla | Chocolate | Red Velvet

ALMOND

Plain | Pistachio & Almond

FILLING

Vanilla Buttercream | Tiramisu | Dark Chocolate Raspberry Mousse |
Banana Rum Cream | Lemon Mousse

ICING

White Fondant | Butter Cream

BEVERAGE PACKAGES

TIER 1

DOMESTIC OPEN BAR

Cocktails mixed with your choice of the below spirits;

Vodka: Smirnoff, Stolichniya, Absolute

Tequila: Patron Silver, Patron Reposado

Gin: Gordon, 3 Femme

Brandy: Napoleon

Rum: Chairman's White, Mountgay Dark, Marigot Bay Coconut Rum

Whiskey: Johnnie Walker Red Label, Jim Beam

Beer: Piton, Heineken

Prosecco

House White & Red Wine

Soft Drinks: Coke, D.Coke, Sprite, Ginger Ale, Tonic, Soda Water

Assorted Canned Juices

Still & Sparkling Water

PRICE PER PERSON PER HOUR (UP TO 3 HOURS): \$60

ADDITIONAL HOUR PER PERSON: \$45

TIER 2

PREMIUM BAR

Cocktails mixed with your choice of the below spirit;

Vodka: Grey Goose, Ketel One, Tito's

Gin: Tanqueray, Bombay Sapphire

Rum: Mount Gay, El Dorado 12yrs, Chairman's Reserve,
Chairman's Forgotten Cask

Cognac: Hennessy VSOP

Whiskey: Chivas Regal 12, Crown Royal, Johnnie Walker Black,
Gentleman Jack

Tequila: Don Julio Blanco & Don Julio Reposado

Beer: Piton, Heineken & Red Stripe

House Champagne

House White, Rose & Red Wine

Soft Drinks: Coke, D.Coke, Sprite, Ginger Ale, Tonic, Soda Water

Assorted Canned Juices & Fruit Purees

Still & Sparkling Water

PRICE PER PERSON PER HOUR (UP TO 3 HOURS): \$85

ADDITIONAL HOUR PER PERSON: \$65

BEVERAGE PACKAGES

TIER 3

ULTRA PREMIUM BAR

Cocktails mixed with your choice of the below spirits;

Vodka: Ciroc, Belvedere, Skullhead, Absolut Elyx

Gin: The Botanist, Hendricks, Monkey 47

Brandy: Napoleon

Rum: Forgotten Cask, Chairman's Reserve 1931, Admiral Rodney

Cognac: Courvoisier VSOP, Remy Martin VSOP

Whiskey: Chivas Regal 12, The Macallan 12, The Glenlivet 12,

Johnnie Walker Blue label, Gentleman Jack

Tequila: Don Julio Blanco, Don Julio Reposado, Don Julio 1942

Beer: Piton, Heineken & Red Stripe

Wine: Sommelier selection of Premium Champagne,

White, Rose & Red Wine

Soft Drinks: Coke, D.Coke, Sprite, Ginger Ale, Tonic, Soda Water

Assorted Canned Juices, Fresh Juices & Fruit Purees

Still & Sparkling Water

PRICE PER PERSON PER HOUR (UP TO 3 HOURS): \$105

ADDITIONAL HOUR PER PERSON: \$85

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CASH BAR

With this, beverages are purchased by guests at the point of service. There is an initial fee of \$150 for 1 bartender. This includes setup of the bar and the first hour of service. One bartender is recommended for every 25 guests.

Additional bartender will be charged at \$100 for the first hour for up to 50 guests. A fee of \$50 per bartender for every additional hour of service thereafter will apply.

DELUXE BRANDS	Cocktails	\$16
	Assorted Beers – Heineken, Piton	\$10
	Wine by the glass (house)	\$16
	Soft Drinks	\$6
	Mineral Water (small)	\$6
	Fruit Juices	\$6

PREMIUM BRANDS	Cocktails	\$18
	Assorted Beers – Heineken, Piton	\$10
	Wine by the glass	\$19
	Soft Drinks	\$6
	Mineral Water (small)	\$6
	Fruit Juices	\$6

COFFEE BREAK SELECTIONS	Sugar Beach Deluxe Fresh Brewed Coffee, Decaf, Tea, Water Sodas \$25 per Person
	Sugar Beach Premium Fresh Brewed Coffee, Decaf, Tea, Water, Sodas, Assortment of Cookies or Pastries \$30 per Person
	Sugar Beach Ultra-Premium Fresh Brewed Coffee, Decaf, Tea, Water, Sodas, Cookies, Pastries, Seasonal Fresh Fruit, Savoury Small Bites, Quiches, Apple Empanadas \$35 per Person

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VENUE RENTAL

LOCATION

Sunset Deck	Events Lawn
Terrace Restaurant	Sugar Club Lawn
Lily Pond Lawn	Pool Deck
Executive Boardroom	Bonte
Cane Bar	Jalousie Indoor Venue
Cane Bar Terrace	Jalousie Outdoor
Saltwood	South Pier Beach
Saltwood Lounge	South Pier Jetty

Venue	Rental Fee with F&B	Per Person Min. F&B Dinner	Cocktail Reception Only
Sunset Deck	\$2,500	\$350	\$350
Lily Pond Lawn	\$1,800	\$130	\$130
Cane Bar Terrace		\$350	\$130
The Great Lawn Lower Tier	\$2,000	\$250	\$130
The Great Lawn	\$4,000	\$300	\$130
Pool Deck	\$8,000	\$350	N/A
Executive Boardroom	\$750	\$50 Coffee Breaks	N/A
South Pier Beach	\$2,000	N/A	N/A
South Pier Jetty	\$4,000	\$300	\$150
Main Beach	\$8,000	\$350	\$150

Food & Beverage Outlets	Minimum Spend
Terrace Restaurant	\$20,000
Cane Bar	\$25,000
Saltwood	\$30,000
Saltwood Lounge	\$12,000
Bonte	\$35,000
Jalousie Grill	\$30,000

Prices are subject to 10% service charge, 10% VAT, and 5% banquet charge. Prices, service charge, and VAT are subject to change. All prices are quoted in United States Dollars.

*Some items only available during select season.