



# BANQUET MENUS 2023



**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**

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\*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.		<b>\$9</b>
6 Options	price per person.	<b>\$50</b>
10 Options	price per person.	<b>\$75</b>

## COLD

Smoked Salmon Rillettes Eclair, Confit Lemon, Dill.  
Ahi Tuna, Ginger Vinaigrette, Avocado Purée.  
Butter Poached Lobster, Brioche, Truffle, Pea Purée.  
Iberico Ham, Smoked Tomatoes, Salsa Verde, Country Bread.  
Duck Foie Gras Bonbon, Apple & Lime Purée.  
Mooli Taco, Beetroot Tartare, Habanero.  
Red Rice Sushi, Pickled & Raw Vegetables, Chilli.  
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.  
Truffle Sandwich, Brie, Black Truffle.

## 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.		<b>\$9</b>
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10 Options.	price per person.	<b>\$75</b>

## BOWLS

### COLD FISH

- Tuna Tartare, Ginger & Soy Dressing. **\$14**
- Octopus Ceviche, Sweet Potatoes, Lime & Lemon. **\$14**

### MEAT

- Iberico Ham, Sundried Tomatoes, Country Bread. **\$14**
- Spicy Steak Tartare, Soy Cured Egg Yolk, Crispy Parmesan. **\$12**
- Wagyu Beef Sirloin, Spring Onion Purée, Smoked Tomatoes, Beef Jus. **\$18**
- Slow Cooked Neck of Lamb, Dried Fruit Couscous, Coriander. **\$14**

### VEGETARIAN

- Burrata, Tomatoes, Cherry Tomato Jus. **\$14**
- Chilled Spring Pea & Bean Soup, Sweet Peas, Fava Beans, Snap Peas. **\$14**
- Asparagus Risotto, Lemon, Parmesan. **\$12**
- Herb Ravioli, Smoked Aubergine, Herbal Broth. **\$14**

### 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). **\$115**

One starter, one salad, one main course, one dessert. (4 course Menu). **\$125**

One starter, one salad, one soup, one main course, one dessert. (5 course Menu). **\$145**

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.

Foie Gras, St Lucian Dark Chocolate, Local Passion Fruit, Yogurt & Ras Al Nout.

Wagyu Beef Carpaccio, Red Pepper Relish, Porcini, Mustard Green, Mooli Taco, Beetroot Tartare, Habanero.

Red Rice Sushi, Pickled & Raw Vegetables, Chilli.

Mayonnaise, Crispy Onions.

Tataki Yakitori Beef, Pickled Ginger, Wasabi, Garlic Chips.

## 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

Lentil & Foie Gras

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). **\$115**

One starter, one salad, one main course, one dessert. (4 course Menu). **\$125**

One starter, one salad, one soup, one main course, one dessert. (5 course Menu). **\$145**

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, Morel 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, Carmel 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. **\$115**

Choose 6 Starter & Salads:

1 Soup | 4 Main Course | 3 Vegetable | 1 Side | 6 Desserts. **\$150**

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

King Crab, Spiced aioli

Classic Shrimp & Cocktail Sauce

## SOUPS

Curried Pumpkin & Sweet Potato

Wild Mushroom, Truffle & Chives

Lentil & Foie Gras

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. **\$115**

Choose 6 Starter & Salads: 1 Soup | 4 Main Course | 3 Vegetable | 1 Side | 6 Desserts. **\$150**

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

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## 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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# BUFFET LUNCH & DINNER

## CREATE YOUR MENU;

Choose 4 Starter & Salads: 1 Soup | 3 Main Course | 2 Vegetable | 1 Side | 4 Desserts. **\$115**

Choose 6 Starter & Salads: 1 Soup | 4 Main Course | 3 Vegetable | 1 Side | 6 Desserts. **\$150**

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

## 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. **\$60**

#### SUCKLING PIG

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

Minimum 15 pax

#### DIM SUM

Hakau, Siew Mai, Char Siu Bao, Spring Rolls, Sesame Prawn Toast,

Black Vinegar, Ginger, Green Onion. **\$25**

#### CRAVING

Full Menu. **\$75**

Prime Rib, Beef Jus, Horseradish & Pop Overs. **\$35**

Beef Wellington, Truffle Sauce. **\$35**

Rotisserie Chicken, Tarragon Jus. **\$25**

#### STREET TACO CORNER

Full Menu. **\$45**

Corn Taco, Salsa, Condiments Pulled Pork. **\$20**

Corn Taco, Salsa, Condiments Baja Shrimp. **\$24**

Corn Taco, Salsa, Condiments, Buttermilk Chicken. **\$20**

# BUFFET LUNCH & DINNER

## ENHANCE YOUR BUFFET WITH LIVE FOOD STATIONS;

### FOOD STATIONS

All stations include a Chef

#### SLIDER STATION

Beef & Chicken Sliders, Brioche Bun, Secret Sauce,  
American Cheese, Traditional Condiments, Griddled Onions. **\$25**

#### CEVICHE

Full Menu. **\$45**

Seabass, Tigers Milk, Sweet Potato, Corn, Red Onion,  
Coriander, Plantain. **\$25**

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

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

#### ISLAND BBQ

Full Menu. **\$110**

Mahi-Mahi, Souski Sauce. **\$20**

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

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

Angry Chicken, Island Hot Sauce. **\$15**

Baby Back Pork Ribs, BBQ Sauce. **\$15**

Grilled Beef Strip Steak, Chimichurri Sauce. **\$20**

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. **\$20**

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. \$40

Choose option from each of the below 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. **\$35**

Cheese sauce, Pico de Gallo, Guacamole, Artichoke & Spinach dip

Crudites & Dips. **\$30**

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

Charcuterie Platter. **\$35**

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.

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

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

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

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\*Some items only available during select season.

# 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

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