



 **Resort World**  
BIMINI

# POLICIES *and* PROCEDURES

## SERVICE CHARGE AND TAX

A 20% Gratuity and 10% VAT tax will be added to all food and beverage selections.

## GUARANTEES

An anticipated attendance number is indicated on all Banquet Event Orders. The Hotel requires an update of this number five (5) business days prior to each specific function. In the event that this update is not received as scheduled, the anticipated attendance number will be used as the guarantee. All food and beverage events are billed at the guaranteed attendance number or the actual number of guests served, whichever is greater. Due to food production schedules, final guarantees may not be reduced.

## OVERSET

The Hotel will prepare a 2% overset for all food and beverage events. Over setting the event ensures that the Hotel will have the food on hand should there be an increase in attendance at the time of the event. It is not advisable to factor this overset when submitting guarantees on plated events.

## DURATION OF MEALS

Our Buffets and Food Stations are all priced as per the below maximum meal duration:

- Breakfast Buffet - 2 Hours
- Lunch Buffet - 2 Hours
- Dinner Buffet - 2 Hours
- Coffee Breaks - 30 Minutes
- Reception Stations added to a Dinner Buffet - 2 Hours
- Reception Stations (No Dinner) - 1 Hour

Should you require additional time for your food presentation this can be arranged. Please speak with your Convention Services Manager for a personalized proposal and pricing.

## SPECIAL MENUS

Resorts World Bimini is proud to accommodate any special dietary meal requests. Please note certain requests will incur additional fees depending on market prices

## ADDITIONAL FEES

Chef Attendants are provided at a charge of \$150.00 per Chef, per event. A minimum of (1) Bartender is required for every 50 guests. Bartenders are provided at a charge of \$150.00 per event based upon three (3) hours of service. Each additional hour incurs a charge of \$50.00. All Buffet Menus require a minimum of 20 guests unless otherwise specified.

## RE-PLATING

To ensure food quality and presentation, Hilton at Resorts World Bimini does not offer re-plating of food items under any circumstances.

## OUTSIDE F&B

No Outside Food and Beverage will be allowed into Hotel premises due to liability and licensing restrictions.

## OUTDOOR EVENTS

The Hotel reserves the right to make the final decision to use indoor facilities in the event of inclement weather. We will do everything possible to advise you of any potential move. This decision must be made no less than four (4) hours prior to the scheduled start time of the event. Delaying this final decision may result in additional labor fees and a late start for your event.

## MEETING MATERIALS

The Hotel will not be held responsible for the damage or loss of any merchandise or meeting materials brought into the hotel or for any items left unattended. Meeting collateral or documents that are left after the close of the meeting or conference will be retained for five (5) days. If not claimed, they will be securely disposed of.

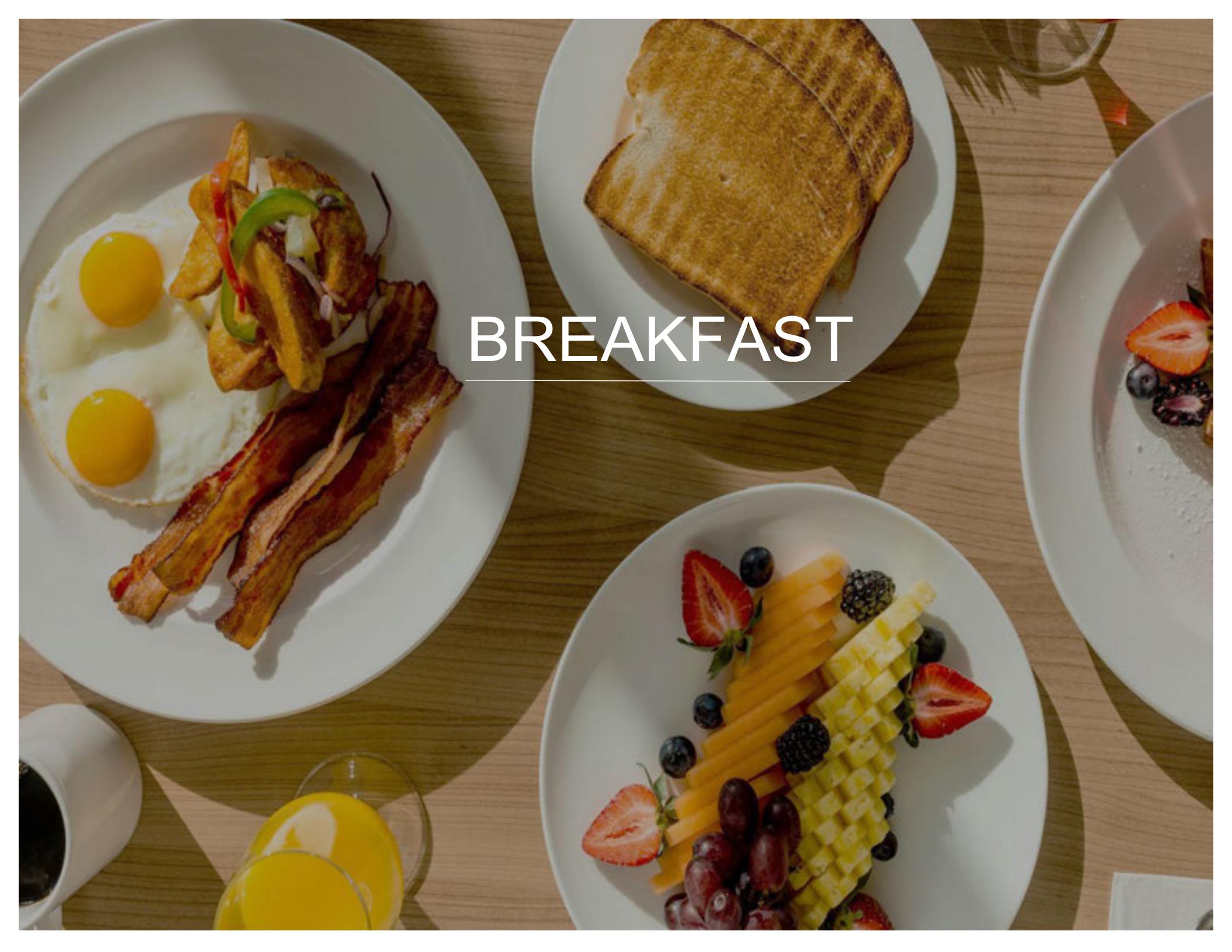
## REGISTRATION DESKS, SIGNAGE AND LITERATURE

No signage of any kind is permitted in the Hotel's Lobby. Signage is only permitted on the Ballroom Level. The Hotel has a reader board screen outside each meeting room so that your event schedule may be publicized. The Hotel reserves the right to remove any signage which is deemed to be inappropriate.

To ensure the comfort of our Hotel Guests and ambiance of our facilities, registration tables, hospitality desks or information desks are not permitted in the Hotel's Lobby or Motor Lobby.

## OUTSIDE VENDORS

The Hotel will permit outside vendors offering services not provided by the Hotel or our in-house audio/visual partner. Please obtain approval from your Convention Services Manager prior to contracting these services. Liability Insurance and a work permit is required before any outside vendor is permitted to enter the Hotel facilities. It is expected that these individual conducts themselves as professionals and work effectively with our team. It is also expected that all individuals be appropriately attired if they are working in any front of the house areas. Vendors must use Hotel employee restrooms and are not permitted access to the Employee Dining Room. Load in or unload through the Hotel's main entrance is strictly prohibited. Any vendor who does not abide by Resorts World Bimini's policies and procedures will be asked to leave the premises.

A collage of breakfast dishes on a wooden table. In the top left, a plate has two fried eggs with bright yellow yolks, two strips of bacon, and a sandwich with melted cheese, lettuce, and a green pepper. In the top center, a plate features two slices of golden-brown toast. In the bottom center, a plate is filled with a variety of fresh fruit, including sliced pineapples, strawberries, blueberries, blackberries, and grapes. In the bottom left, a glass of orange juice and a white cup are partially visible. The word 'BREAKFAST' is overlaid in white capital letters.

# BREAKFAST

---

# Breakfast

(Minimum of 20 Guests)

## GOOD MORNING CONTINENTAL

- Chilled Orange and Grapefruit Juice
- Seasonal Sliced Fresh Fruit and Berries
- Bimini Raisin Bread, Croissants, Danish, and Muffins
- Plain and Vegetable Cream Cheese Butter, Jams, Preserves
- Smoked Salmon with Assorted Bagels, Capers, Red Onions

\$30 per guest

## HEALTHY CONTINENTAL

- Chilled Orange, Grapefruit, Cranberry and Carrot Juice
- Seasonal Sliced Fresh Fruit
- Selection of Cold Cereals
- Assorted Low-Fat Muffins, Whole Grain Bread, Homemade Cranberry Nut Bread
- Low-Fat Plain and Vegetable Cream Cheese
- Assortment of Individual Yogurts with Assorted Toppings of Muesli, Granola, or assorted Mixed Berries

\$40 per guest

## THE AMERICAN BUFFET

- Chilled Orange and Grapefruit Juice
- Scrambled Eggs
- Potato Home Fries
- Applewood Smoked Bacon
- Apple Chicken Sausage
- Display of Freshly Sliced Tropical Fruits and Berries
- Brioche French Toast with Fresh Berries Compote
- Assorted Bagels, Danish, Muffins, Croissants (Plain and Vegetable Cream Cheese)

\$45 per guest

3

All Breakfast Selections are served with  
Freshly Brewed Coffee and a Selection of  
Herbal Teas

A 20% Gratuity and 10% VAT Tax will be  
added to all food and beverage selections

## BREAKFAST ENHANCEMENTS

### BERRIES AND YOGURT PARFAIT

Individual Yogurt, Mixed Berries, Mango Purée, Granola

**\$7 per guest**

### BELGIAN WAFFLES

**\$10 per guest**

### Brioche French Toast

**\$10 per guest**

### BREAKFAST SANDWICH

Canadian Bacon, Scrambled Egg, Aged Cheddar on Croissant or Buttermilk Biscuit

**\$10 per guest**

### WHOLE FRUIT BASKET

**\$45 per dozen**

### BAGELS

Assorted Varieties

Cream Cheese to Include:

Traditional, Low Fat, Vegetable and Berry

**\$60 per dozen**

### BREAKFAST QUICHE TARTS

(Select Two)

- **Lump Crabmeat**  
Goat Cheese, Roasted Red Bell Pepper
- **Roasted Leek**  
Smoked Salmon, Gruyere Breakfast
- **Ham**  
White Cheddar, Roasted Onion
- **Spinach**  
Bacon, Smoked Cheddar
- **Broccoli**  
Zucchini, Red Bell Pepper

**\$8 per guest**

### OMELET AND EGG STATION\*

- Choice of Whole Country Fresh Eggs, Egg Beaters or Egg Whites
- Fillings of Swiss, Cheddar, Goat Cheese, Country Ham, Smoked Salmon, Spinach, Scallions, Mushrooms, Onions, Bell Peppers, Tomatoes, Fine Herbs

**\$15 per guest**

4

\*Chef Required

(1 Chef Attendant for every 50 Guests at \$150 each)

A 20% Gratuity and 10% VAT Tax will be added to all food and beverage selections

## BEVERAGES

---

FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE, AND SELECTION OF HERBAL TEAS.

**\$95 per gallon**

### COFFEE STATION

All Day

**\$35 per person**

With Soft Drink Enhancement

**\$45 per person**

With Soft Drink and Bottled Water Enhancement

**\$50 per person**

### FRESH FRUIT JUICES

**\$58 per gallon**

Florida Orange Juice, Grapefruit Juice, Cranberry or Tomato Juice

### BOTTLED WATER

**\$5 each**

### COCA-COLA BRAND SOFT DRINKS

**\$5 each**

### COLD MILK

**\$5 each**

Whole, Skim, and Chocolate Milk

### ASSORTED GATORADE DRINKS

**\$6 each**

### ASSORTED RED BULL® ENERGY DRINKS

**\$6 each**

### BLOODY MARY

**\$15 each**

### MIMOSA

**\$15 each**

\*To be Replaced or Removed after 2 hours in order to sustain Industry Quality Standard

# BRUNCH BUFFET

(Minimum of 50 Guests)

\$75 per guest

## SEASONAL SLICED FRESH FRUIT

Fresh Berries, Cinnamon Whipped Cream

## SMOKED FISH BOARD

Smoked Salmon, Smoked Trout, White Fish

## FRESHLY BAKED BAGELS

Cream Cheese, Red Onion, Chopped Egg, Capers,  
Freshly Chopped Dill

## BUFFALO MOZZARELLA

Plum Tomatoes, Basil, Extra Virgin Olive Oil

## SALAD STATION:

- Bouquet of Baby Lettuce
- Sweet Bell Pepper Salad

Feta Cheese, Fresh Cilantro

To Include: Assorted Dressings and

Garnishes (i.e. Sweet Bell Peppers, Grape

Tomatoes, Button Mushrooms, Red Onions,

Garlic Croutons, Shredded Carrots, Dutch Cucumber)

## OMELET STATION

- Fresh Scrambled Eggs, Poached Eggs
- Black Forest Ham, Wild Mushrooms, Sweet Bell Peppers, Maui Onion, Tomato, Fresh Herbs
- Assorted Grated Cheeses
- Crispy Bacon and Breakfast Sausage
- Herb Marinated Baked Tenderloin of Beef

## BELGIAN WAFFLES

Complimented with Butter, Maple Syrup,  
Whipped Cream and Fresh Berries

## SLIDERS

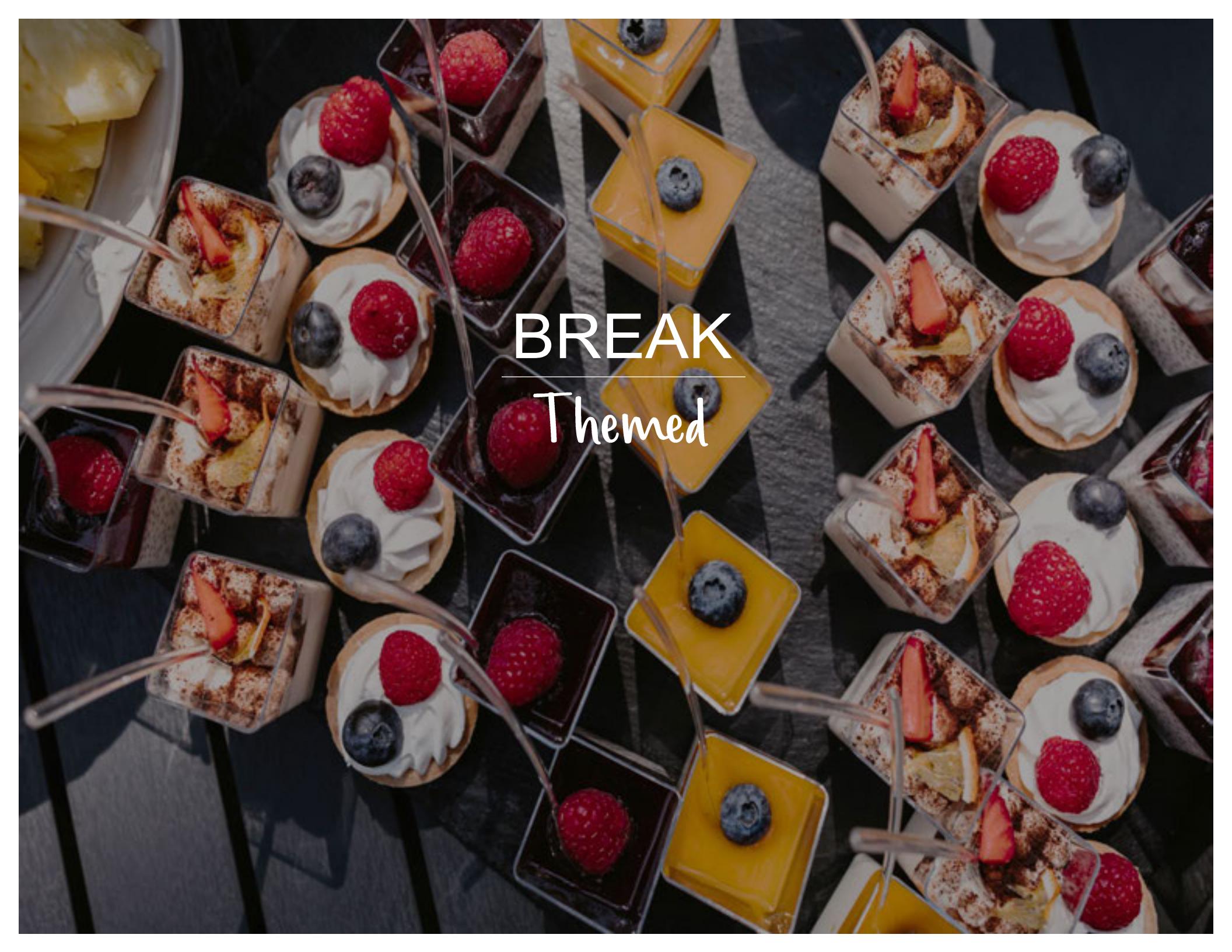
- Beef Slider with Caramelized Onions on Potato Bun
- Portobello Mushroom Slider, Tomatoes, Amarillo Aji Aioli on Brioche Roll

## INTERNATIONAL CHEESE DISPLAY

- Imported and Domestic Artisan Cheeses on a Bountiful display of Seasonal Fruits and Berries
- Cheeses Include: Brie, Camembert, Blue Cheese, Goat Cheese, Hard and Soft Ripened Cheese

## DESSERT DISPLAY

- Miniature Cupcakes
- Miniature French/Caribbean Desserts
- Petit Fours



# BREAK

---

## Themed

# Breaks THEMED

## EVERYDAY CAN BE SUNDAE

- Double Fudge Chocolate, Vanilla and Strawberry Ice Cream
- Toppings: Rainbow and Chocolate Sprinkles, Hot Fudge, Butterscotch, Fresh Strawberries, Pineapple, Crushed Reese's, M&M's, Crushed Oreos, Whipped Cream
- Assorted Flavors of Frozen Yogurt and Fruit Bars

**\$20 per guest**

## POPCORN BREAK

- Chocolate Zebra with Syrup Dips: Caramel, Almond, Coffee, Toffee, Cajun, Jalapeno Cheddar, Cinnamon, Amarena, Balsamic Molasses, Peach, Cinnamon Pear
- Sparkling Water, Limeade, Lemonade

**\$18 per guest**

## THE HEALTHY POWER BREAK

- Fresh Low-Fat Fruit Yogurt, Smoothies
- Fat Free Snack Wells Cookies, Power Bars, Granola Bars, Carrot Zucchini Bread
- Fresh Assorted Juices

**\$18 per guest**

## STRAWBERRY FIELDS FOREVER

- Lemon Poppy Seed Pound Cake
- Fresh Belgian Waffles
- Strawberry Shortbread with Trimmings
- Strawberry Ice Cream with Sprinkles, Chocolate Sauce, Strawberry Marmalade, Strawberries and Vanilla Whipped Cream

**\$22 per guest**

## THE SWEET & SALTY BREAK

- Chocolate Chip Cookies
- White Chocolate Macadamia Nut Cookies
- Reese's Peanut Butter Cups
- Chocolate covered Oreos
- Strawberries
- Assorted Vegetable Chips
- Potato Chips
- Cheesecake Pops

**\$24 per guest**

### Chocolate Dipped Pretzels

**\$5 per guest** **Chips, Salsa, Guacamole**

### Miniature Raspberry Tarts

**\$6 per guest** **Jumbo New York Pretzels**

All Break Selections are served with Freshly Brewed Coffee and a Selection of Herbal Teas and Iced Tea.



# LUNCH

---

# Box Lunch

---

All Grab-n-Go Lunches are accompanied by Potato Chips,  
Fresh Fruit Salad, Freshly Baked Cookie and a Bottle of Water

## Salads (Select One):

- Red Potato, Smoked Bacon, Roasted Pepper, Goat Cheese, Cilantro Aioli
- Tomato, Cucumber, Crumbled Queso de Pais, Olives, Herb Croutons
- Mediterranean Pasta Salad
- Traditional Coleslaw

## Sandwich (Select One):

- Jerk Chicken Wrap, Tomato, Pineapple Chutney, Romaine Hearts
- Roast Beef, Ciabatta Bread, Caramelized Onions, Blue Cheese Mayonnaise
- Grilled Vegetables and Mushroom Wrap, Goat Cheese, Semi Dried Tomato Pesto, Arugula
- Roasted Turkey Breast, Bacon, Tomato and Lettuce, Texas Toast, Mustard Spread
- Tuna Salad Hoagie, Roasted Garlic Lemon Mayo, Roasted Peppers
- Hickory Smoked Ham and Cheese, Lettuce, Tomatoes, Honey Mustard Mayonnaise

\$45 per guest

# Plated Lunch

(Minimum of 20 guests)

**\$45 per guest**

Choice of Soup or Salad, Entrée Selection and  
Dessert Selection

## ROLLS AND BUTTER

## SOUPS / SALADS

- Butternut Squash Soup, Garlic Croutons
- Conch and Clam Chowder
- Baby Romaine Caesar  
Parmesan Cheese, Herb Croutons, Anchovy, Caesar Dressing
- Fully Loaded Wedge Salad  
Bacon, Blue Cheese Crumbles, Cherry Tomatoes, Tarragon, Chives, Blue Cheese Dressing
- Caprese Salad  
Tomato, Mozzarella, Basil, Balsamic Olive Oil
- Watermelon and Goat Cheese  
Young Arugula

## MAIN

- Pan Seared Grouper  
Roasted Potatoes, White Wine Tomato Basil Sauce
- Teriyaki Glazed Chilean Salmon  
Stir Fry Vegetables, Steam Jasmin Rice, Scallion
- Cajun Grilled Mahi-Mahi Tropical Relish  
Bahamian Peas and Rice, Roasted Carrots
- Prosciutto Wrapped Chicken Breast  
Sweet Potato Puree, Green Beans, Pearl Onion Jus
- Grilled Flat Iron Steak, Mushroom Ragout  
Green Asparagus, Oven Dried Tomatoes
- Eggplant Cannelloni  
Spinach and Ricotta, Plum Tomato Ragu

## DESSERTS

- Chocolate Rum tart  
Spicy Butterscotch Sauce, Almond Tulip Wafer
- Rosemary Infused Orange Coconut Crème Brûlée  
Garnished with Crispy Toasted Coconut and Orange Segments

# Lunch Buffet

## SAVOR THE SUN

(Minimum of 20 Guests)

**\$50 per guest**

### SALAD

- Seasonal Mixed Greens, Julienne Carrot, Cherry Tomatoes  
Choice of Two Dressings: Herb Vinaigrette, Balsamic Vinaigrette, Buttermilk Ranch or Bleu Cheese

### COMPOSED SALAD

(Select Two)

- Roasted Potato Salad, Bacon, Dijon Dressing
- Pasta Salad with Salami, Provolone Cheese, Roasted Tomatoes, Black Olives, Pesto Emulsion
- Fiesta Salad, Sweet Corn, Black Beans, Avocado, Red Onion and Cilantro

### SANDWICHES & WRAPS

(Select Three)

- Chicken Caesar Salad Wrap
- Tuna Salad, Lettuce and Tomato in Whole Wheat Wrap
- Turkey Club in Spinach Tortilla
- Sliced Roast Chicken, Portobello Mushrooms, Tomatoes, Basil Pesto on Ciabatta Black
- Forest Ham, Swiss Cheese, Tomatoes, Lettuce, Cornichon on Brioche
- Roasted Vegetables, Zucchini, Yellow Squash, Red Pepper and Sautéed Mushrooms on Ciabatta  
Condiments: Dijon Mustard, Basil Aioli, Chipotle Aioli

### SWEET BITES

- Chocolate Mousse Cup
- Strawberry Shortcake

# Lunch Buffet

## BBQ BEACH BASH

(Minimum of 20 Guests)

\$65 per guest

### SALADS

- Bacon Ranch Macaroni Salad
- Three Bean Salad
- Red Onion, Corn and Sundried Tomato
- Organic Mixed Greens Garden Salad with Tropical Fruit Vinaigrette

### FROM THE GRILL

- Smoky Pork Ribs with Guava BBQ Sauce
- All Beef Kosher Hot Dogs
- Wagyu Beef Burger
- Pan Seared Mahi-Mahi

### TOPPINGS

- Lettuce
- Mustard
- Tomatoes
- Mayonnaise
- Pickles
- Ketchup
- Onions
- Reggae
- Relish

### SIDE DISHES

- Corn on the Cob
- Coleslaw
- Bahamian Potato Salad

### DESSERTS

- Mixed Berry Cake  
Two-Layer Vanilla Cake with Blackberries, Raspberries, Blueberries, Strawberries, Whipped Cream, Mascarpone Cheese, topped with White Chocolate Curls
- Chocolate Walnut Pecan Pie with Drizzled Caramel Sauce

# Lunch Buffet

## WELCOME TO THE BAHAMAS

(Minimum of 20 Guests)

\$75 per guest

### SALADS

- Bahamian Organic Grown Mixed Salad  
Garden Green, Papaya Seed Dressing, Balsamic Olive Oil, Ranch Dressing
- The Rush Conch Salad  
Bell Peppers, Tomatoes, Goat Pepper, Lime Juice, Sweet and Spicy Plantain, Basil, Cilantro and Tamarind Dressing

### FROM THE POT

- Creole Shrimp and Grits
- Day Boat Conch Fritters, Calypso Hot Sauce

### FROM THE GRILL

- Thyme Marinated Chicken Breast, Mushroom Sauce
- Jerk Spiced Pork Loin with Eleuthera, Pineapple Salsa

### SIDE DISH

- Baked Mac and Cheese
- Coconut Peas and Rice

### DESSERTS

- Bailey Guava Cheesecake  
Garnished with Fresh Tropical Fruit
- Alice Town Double Banana Bacardi Rum Cake  
Island Coconut Rum Sauce

## CHILLED HORS D'OEUVRES

### Vegetarian

- Heirloom Tomato, Basil & Smoked Mozzarella Bruschetta
- Hummus & Pita Crisp
- Artichoke Bruschetta with Fresh Basil, Grape Tomatoes
- Watermelon and Feta Salad with Aged Balsamic and Mint

\$5 each

### Seafood

- Pan Seared Tuna Tataki  
Soy Ginger Reduction on Crispy Rice Paper
- Sushi Grade Ahi Tuna Tartar  
Sesame and Soy Reduction on Toasted Brioche
- Medallions of Local Lobster  
Curry Mango Chutney on Ciabatta Crostini Rounds
- Smoked Salmon Roulade  
Caviar Crème Fraiche, Crunchy Capers
- Spicy Lobster Salad in Cucumber Cups
- Grilled Shrimp  
Avocado Salsa on Melba Toast
- Smoked Salmon Deviled Eggs

\$8 each

### Meat

- Pan Seared Beef Tenderloin  
Roasted Pineapple Chutney on Crunchy Ciabatta
- Pan-Fried Beef Tenderloin  
Chimichurri and Balsamic Glaze on Crunchy Ciabatta Crouton

\$9 each

## HOT HORS D'OEUVRES

### Vegetarian

- Farmers Market Vegetable Spring Rolls  
Sweet Chili Reduction
- Crispy Cheese Ravioli  
Kalamata Olives, Spicy Tomato Sauce
- Spinach & Ricotta Arancini  
Basil Rosa Sauce

\$5 each

### Seafood

- Coconut Crusted Shrimp  
Mango Ghost Pepper Aioli
- Tarragon Crab Cakes  
Cilantro Remoulade, Sun Dried Tomato Salsa
- Cajun Scallops  
Wrapped in Bacon with Green Onion, Garlic Aioli

\$8 each

### Meat

- Duck Pot Sticker  
Black Bean Chili Sauce
- Mini Black Angus Bacon Cheese Slider
- Mini Turkey Burger Slider  
Caramelized Onion Jam
- Mini Pulled BBQ Pork Slider  
Tangy Red Coleslaw
- Grilled Baby Lamb Chops  
Minted Aioli

\$9 each

A 20% Gratuity and 10% VAT Tax will be added to all food and beverage selections



DINNER

---

# Plated Dinner

(Minimum 20 Guests)

## \*CHOICE OF SALAD OR APPETIZER

### SALADS

- Kale Caesar Salad, White Anchovies  
Parmesan Cheese, Olive Oil Baked Croutons, Crack Black Pepper
- Organic Green Salad  
Crusted Goat Cheese, Marinated Cherry Tomatoes, Balsamic Vinaigrette
- Caprese Salad, Sweet Basil Pesto Dressing  
Heirloom Tomatoes, Fresh Mozzarella, Baby Arugula

### APPETIZERS

- Chilled Grilled Shrimp Cocktail with Citrus, Mango and Horseradish Sauce
- Lobster Ravioli with Garlic Brown Butter Sauce, Flat Leaf Parsley
- Wild Mushroom Risotto with White Truffle Oil

### MAINS

(Choose One)

## FROM THE GARDEN

- Eggplant and Spinach Cannelloni  
Sweet Basil and Tomato Ragout, Olive Oil  
**\$55 per guest**
- Cauliflower Two Way's  
Roasted Cauliflower and Olive Oil  
Puree Cauliflower, Spring Peas  
**\$55 per guest**

All Dinner Selections are served  
with Freshly Brewed Coffee and  
a Selection of Herbal Teas and  
Iced Tea

## FROM THE SEA

- Pan Seared Atlantic Salmon  
Creamy Mashed Potatoes, Asparagus  
**\$70 per guest**
- Blackened Mahi-Mahi  
Herb Polenta Cake, Spinach, Habanero-Mango Salsa  
**\$75 per guest**
- Miso Glazed Chilean Seabass  
Coconut Rice, Bok Choy, Maitake Mushroom Carrot-Ginger Sauce  
**\$85 per guest**
- Grilled Lobster Tail  
Bahamian Peas and Rice, Plantain, Garlic Butter  
**\$90 per guest**

## FROM THE LAND

- Thyme Roasted Chicken Breast, Shallot Pan Gravy  
Sweet Potato Hash, Fine Green Bean Bundle  
**\$65 per guest**
- Slow Braised Boneless Beef Short Ribs  
Sweet Potato Fondant, Roasted Vegetables, Cipollini Onions  
**\$75 per guest**
- Grilled 8oz Beef Filet  
Truffle Potato Gratin, Honey Roasted Carrots, Mustard Sauce  
**\$95 per guest**
- Land and Sea  
Duo of 4oz Beef Filet and 4oz Lobster Tail Parsnip Puree Fingerling Potatoes, Green Peppercorn Sauce  
**\$115 per guest**

### DESSERTS

(Choose One)

- White Chocolate Lychee Cheesecake  
Pistachio Mint Macaroon, Rum Passion Glaze
- Warm Apple and Peach Crumble Pie  
Tangy Passionfruit Sauce, Chocolate Stick

# Dinner Buffet

## PASTA PARADISE

(Minimum of 20 Guests)

\$75 per guest

### SALADS

- Greek Salad  
Tomato, Cucumber, Olives and Parsley Salad
- Pesto Panzanella with Red Onions
- Prosciutto, Melon and Arugula Salad  
Balsamic Dressing

### HOT BUFFET

- Parmesan Crusted Chicken with Caper Butter Sauce
- Braised Beef Short Ribs with Mushroom Gravy
- Seared Mahi-Mahi with Olive Salsa

### PASTA STATION

- Choice of Pasta:  
Penne, Spaghetti or Mushroom Ravioli
- Choice of Sauce:  
Alfredo Sauce, Tomato Sauce, Basil Pesto

### DESSERTS

- Lemon Meringue Tart
- Vanilla Bean Panna Cotta
- Pineapple Duff with Rum Sauce

# Dinner Buffet

## AROUND THE CARIBBEAN

(Minimum of 20 Guests)

**\$85 per guest**

### SALAD

- Curry Chicken and Sweet Potato Salad
- Mixed Tomato, Mozzarella, Basil Pesto
- Caesar Salad, Herb Croutons, Parmesan Cheese
- Baby Spinach, Butternut Squash, Cranberry and Feta Cheese

### CARVING

- Mojo Marinated Pork Loin, Major Grey Mango

### CURRY POT

- Trinidadian Curry Chicken, Potatoes
- Jamaican Coconut Curry Seafood: Shrimp, Grouper and Calamari
- Pumpkin and Chickpea Curry
- Beef Massaman Curry

### SIDE DISHES

- Yellow Rice Pilaf
- Grilled Zucchini and Cured Tomatoes
- Fried Sweet Plantain

### DESSERTS

- Key Lime Pie
- Coffee Chocolate Brownie
- Mango Coconut Cheesecake
- Myers Rum Double Layer Chocolate Cake

# Dinner Buffet

---

## SEAFOOD BAKE

(Minimum of 20 Guests)

\$110 per guest

### SALAD

- Char Grilled Octopus  
Lemon Caper Dressing
- Shrimp and Avocado Cocktail  
Served in a Mason Jar
- Smoked Flaked Mahi-Mahi Salad  
Flat Leaf Parsley, Citrus Segments
- Fire Roasted Corn and Zucchini  
Island Coconut Rum Sauce

### SIDE DISHES

- Black Beans and Rice
- Farmers Vegetables Cooked in Tomato Sauce
- Baked Lobster Macaroni and Cheese

### FROM THE GRILL

- Spiny Lobster Tail  
Garlic Melted Butter
- Petit Medallion of Beef, Red Wine Jus
- Thyme Roasted Whole Chicken
- Seafood Boil  
Clams, Shrimp, Conch, Mussels, Corn, Andouille Sausage, Baby Potatoes

### DESSERT

- Coconut Tart
- Potato Bread
- Pineapple Upside Down Cake

# Dinner Enhancements

Based upon 2 Hours of Service (Minimum 20 Guests)

\*Chef Attendant Required (1 per 40 guests) at \$150 each

## SOUP AND GRILLED CHEESE

- Creamy Butternut Squash Soup
- Tomato Bisque Soup
- Bimini Bread Lobster Grilled Cheese
- Cheese Tomato and Mozzarella Grilled Cheese
- Smoked Bacon and Prosciutto Grilled Cheese

**\$35 per guest**

## SLIDERS STATION

- Kalik Beer Pulled Pork
- Crispy Chicken, Sriracha Aioli
- Wagyu Beef and Caramelized Onion
- Crack Conch, Pickle Cabbage Slaw

**\$45 per guest**

## ASIAN BITES

- Vegetable Spring Roll
- Sweet Chili Pork Pot Stickers
- Soy Ginger Tempura Shrimp
- Ponzu Sauce California Roll
- Soy Wasabi Sauce Chicken Satay

**\$45 per guest**

## ARTISANAL DELIGHTS PLATTER

- Marinated Olives
- Pickled Vegetables
- Prosciutto
- Salami
- Ham
- Aged Cheddar
- Maytag Blue, Brie
- Smoked Gouda
- Manchego
- Spiced Mix Nuts,
- Dried Fruits Crackers
- Artisan Bread Rolls

**\$45 per guest**

## BIMINI SEAFOOD FESTIVAL

- Conch Fritters with Calypso Sauce
- Conch Salad Shooters, Lime
- Goat Pepper Shrimp Cocktail Martini with Mango Cocktail Sauce
- Mini Lobster Salad Sandwich, Chipotle Mayonnaise

**\$55 per guest**

## \*THE BUTCHER BLOCK \*

Each selection serves approximately of 20 servings

- Jerk Spiced Crusted Pork Loin Major Grey Mango Chutney, Green Apple Sauce  
**\$200 each**
- Slow Roasted Tom Turkey Sausage Stuffing, Cranberry Sauce, Giblet Gravy  
**\$160 each**
- Baked Atlantic Salmon en Croute Dijon Hollandaise, White Wine Caper Butter  
**\$240 each**
- Garlic Roasted Leg of Lamb Mint Chimichurri, Balsamic Red Wine Jus  
**\$300 each**
- Honey Mustard Crusted Whole Ribeye Caramelized Onion Red Wine Sauce  
**\$320 each**
- Inagua Sea Salt Crusted Whole Grouper Tropical Fruit Relish, Creole Hot Sauce  
**\$380 each**
- Beef Tenderloin Wellington Black Truffle Demi-Glaze  
**\$440 each**

A 20% Gratuity and 10% VAT Tax will be added to all food and beverage selections

\*Enhancements must be accompanied with Dinner selection or minimum selection of three enhancements.

# Dinner

---

## JUNIOR PLATED MENU

\*Available for Children Under 12 Years Old

**\$40 per guest**

Choice of Main accompanied with Side Dish

### MAIN:

- Grilled Chicken Breast
- Chicken Tenders

### SIDE DISH:

- Mashed Potatoes
- Mac and Cheese

OR

Penne Pasta with Meatballs and Tomato Sauce

\*All Selections Come with Adult Selection of Dessert

A vibrant yellow cocktail is the central focus, served in a tall, slender glass with a flared base. The drink is garnished with a slice of yellow fruit, possibly a lime or lemon, and a sprig of green leaves. A clear plastic straw is inserted into the glass. The glass rests on a light-colored wooden surface, likely a beachside table. The background is a blurred, warm-toned image of a beach and ocean under a clear sky.

BAR

# Bar

---

## PACKAGE BAR

### ONE HOUR NON-ALCOHOLIC

House Assorted Soft Drinks, Lemonade, Iced Tea, Bottled Still and Sparkling Water and Freshly Brewed Coffee

**\$12 per guest**

Additional Hours - **\$5 per guest per hour**

### ONE HOUR WINE AND BEER

A wide variety of Wine and Beer, House Sparkling Wine, House White Wine, Red House Wine, Soft Drinks, Still and Mineral Water

International Beers: Budweiser, Heineken, Bud Light, Corona

Domestic Beer: Kalik Regular, Kalik Light, Sands Regular, Sands Light

**\$30 per guest**

Additional Hours - **\$15 each hour**

### ONE HOUR CALL BRAND BAR

Call Brands which include Dewar's Scotch, Jim Beam Bourbon, Gordons Gin, Smirnoff Vodka, Bacardi Light Rum and Jose Cuervo Silver Tequila

**\$35 per guest**

Additional Hours - **\$15 each hour**

### ONE HOUR FULL PREMIUM BAR

Johnny Walker Black Scotch, Makers Mark Bourbon, Bombay Sapphire Gin, Grey Goose and Tito's Vodka, Jose Cuervo Gold Tequila, Jack Daniels, Bacardi Silver, Makers Mark, Hennessy and Don Julio Silver

**\$45 per guest**

Additional Hours - **\$15 each hour**

All bars require one bartender per 50 guests, with a fee of \$150 per bartender for up to Three (3) hours, \$50 each additional hour.

All liquor bar options include non-alcoholic beverages and mixers.

# Bar

---

All bars require one bartender per 50 guests, with a fee of \$150 per bartender for up to Three (3) hours, \$50 each additional hour. A minimum revenue guarantee is required for all Cash Bars.

## HOSTED BAR

### CALL BRAND BAR

Call Brands include Dewar's Scotch, Jim Beam Bourbon, Beefeater Gin, Smirnoff Vodka, Bacardi Light Rum, Seagram's 7 Whiskey and Jose Cuervo Silver Tequila

**\$12 per drink**

## PREMIUM BAR

Johnny Walker Black Scotch, Makers Mark Bourbon, Bombay Sapphire Gin, Grey Goose and Tito's Vodka, Appleton Estate, Jose Cuervo Gold Tequila, Jack Daniels, Bacardi Silver, Makers Mark, Hennessy, Don Julio and Patron Silver

**\$15 per drink**

## HOUSE WINE

A Variety of Red and White Wines - **\$15 per glass**

## DOMESTIC BEER

Kalik Regular, Kalik Light, Sands Regular, Sands Light

**\$9 each**

## IMPORTED BEER

Budweiser, Heineken, Bud Light, Corona

**\$10 each**

## NON-ALCOHOLIC

### FRUIT PUNCH

A refreshing fusion of tropical fruits

**\$65 per gallon**

### WELCOME BAHAMA MAMA

A blend of coconut, and tropical fruit juices

**\$110 per gallon**