



Bacolet Beach Club

*Dream Weddings*



## *Food and Beverage*

The dinner can be either served or buffet style. We can also prepare a menu according to your taste preferences and budget. Our chefs are experienced in many different international cuisines from Asian Thai/Philippine/Japanese, Caribbean, Cuban/Latin American, to European French and Italian.

You can also tell us your preferences with regards to the buffet and we can tailor a menu to suit. Please confirm whether you are looking to provide desserts in addition to the wedding cake.

We can offer a pre-paid bar with open/limited bar tab according to your budget with all the standard and premium drinks. You should consider the champagne/sparkling wine you wish to have for the toast as well as the wine for dinner when considering the bar expenditure. We generally recommend reserving a minimum of US\$50.00 per person for a bar tab for weddings.

Should you wish to bring your own champagne we will apply a corkage charge of US\$10.00 per bottle which includes provision of glasses and pouring service. You can either order the wedding cake from us or arrange for an outside supplier. There will be US\$2.00 per person cake cutting charge for cakes brought from outside, which includes cutlery as well as service.

There will be 15% VAT and 10% service charge added to all food and beverage services.



## Menu 1

Buffet setting for choice of 2 appetisers, 1 starter, 2 entrees and side dishes at US\$85.00 per person

### Appetisers

- \* Shrimp Tempura Skewers with Soy Dip
- \* Salmon Fish Cakes with Red Pepper Salsa
- \* Grilled Shrimp & Fruit Salsa Tartlets
- \* Melon Wrapped in Prosciutto
- \* Lobster Mousse Crostinis
- \* Jerk Chicken Mousse Crostinis
- \* Feta & Spinach Galettes

### Starters

- \* Jumbo Shrimp Cocktail with Papaya Brandy Sauce
- \* Grilled Chicken Satay
- \* Spanish Onion Tart with Manchego cheese and Local Spinach dressed with balsamic reduction
- \* Lobster Bisque
- \* Caribbean Fish Chowder with Black Rum Sauce
- \* Butternut Squash Bisque with Crème Fraiche
- \* Classic Caesar Salad
- \* Caprese Salad with Vine Ripened Tomatoes and Mozzarella in Basil Vinaigrette



### Entrees

- \* Roast Sirloin of Beef with Garlic Aioli and Horseradish Cream
- \* Rack of Lamb with Maple-Balsamic Glaze
- \* Herb-rubbed Pork Loin glazed in Cider & Apple Sauce
- \* Lobster Thermidor
- \* Stuffed Chicken Breast in Creamy Marsala Sauce
- \* Pan Seared Duck Breast glazed in Cranberry, Orange Hoisin Sauce
- \* Sautéed Jumbo Shrimps in Creamy Curry Sauce
- \* Roasted Salmon with Cilantro Pesto
- \* Pan Seared Snapper in Champagne Citrus Sauce

### Sides

- Parmesan Mash Potatoes
- Island Inspired Rice Pilaf
- Seasonal Medley of Sautéed Fresh Vegetables

## Menu 2

*Buffet setting for choice of 1 appetiser, soup or salad,  
2 entrees and 2 side dishes at US\$59.00 per person*

*Buffet setting for choice of 2 appetisers, soup or salad,  
3 entrees and 3 side dishes at US\$75.00 per person*

### **Appetisers**

- \* Fried Local Pequillo Peppers
- \* Spring Rolls w/ Sweet Chilli Sauce
- \* Miniature Rotis with Curry Mango/Curry Chicken
- \* Accra (Saltfish Cakes) w/ Hot Pepper Sauce
- \* Cuban Beef Empanadas w/ Mango Mojo Dip
- \* Coo Coo Appetisers w/ Lemon & Herb Shrimp

### **Soups and Salads**

- \* Caribbean Fish Chowder with Black Rum Sauce
- \* Homemade Pumpkin Soup\* Callaloo Soup
- \* Fatoush Salad with Cucumbers and Tomatoes in Balsamic dressing
- \* Tropical Caesar Salad great classic with the edge of Tropical Fruits
- \* Tobago Green Banana and Cucumber Salad with Vinaigrette

### **Entrees**

- \* Jerk Chicken Marinated in Chef's Special Seasoning & Served with BBQ Sauce
- \* Jerk Seasoned Pork Loin Marinated Overnight & Slow Roasted to Perfection
- \* Curry Crab – Tobago Classic
- \* Seafood Thermidor with selection of Crab Meat, Shrimp and Fresh Fish cooked in Cream Sauce
- \* Grilled Mahi-Mahi with Fruit Salsa
- \* Stew Chicken OR Fish Seasoned in Herbs Tobago Style

### **Sides**

- Festival Rice
- Provision and Dumplings
- Macaroni Pie
- Potato Salad
- Coo Coo & Callaloo



## Menu 3

Buffet setting for choice of 1 starter, 2 entrees and 1 dessert at US\$69.00 per person

### Starters

- \* Jumbo Shrimp Cocktail with Papaya Brandy Sauce
- \* Chicken and Fresh Basil Terrine on bed of crisp greens with Red Pepper dressing
- \* Spanish Onion Tart with Manchego cheese and Local Spinach dressed with balsamic reduction
- \* Courgettes and Tomatoes au Gratin with Parmesan Shavings and Basil glaze

### Entrees

- \* Pork Tenderloin house seasoned and grilled served with Mango Demi, Pineapple Relish and Cheddar Polenta
- \* Chicken Picatta with Mushrooms, Capers, Lemon Butter Sauce and Basmati Rice
- \* Grilled Fillet of Fish Salsa Verde on bed of sautéed Christophene, Bok Choy and Basmati Rice
- \* Roasted Red Peppers stuffed with Cajun Spiced Rice topped with Cheddar Parmesan Gratin and Tomato Salsa



### Desserts

- \* Selection of Mini Fruit Tartlets, Chocolate Gateaux and Lemon Cheesecakes
- \* Tropical Fruit Platter
- \* Selection of Continental Cheese and Biscuits

## Menu 4

*Buffet setting for a choice of 1 Appetiser, 1 salad and 2 Entrees and side dishes at US\$54.00 per person*

### **Appetisers**

- \* Crudities with Hummus & Baba Ganouj
- \* Feta and Spinach Filo Pastry Parcels
- \* Spring Rolls with Sweet Thai Chilli Sauce\* Selection of Bruschetta with Tomato, Basil pesto and Mozzarella Salads
- \* Mediterranean Salad with Feta Cheese, Olives and Garden Herb Vinaigrette
- \* Al Fresco Salad with Buffalo Mozzarella & Tomato in Basil Dressing
- \* Tossed Garden Salad w Roasted Red Peppers & Courgettes in Honey & Sesame dressing
- \* Caesar Salad Island Style with Pineapple, Tomatoes and Cucumber

### **Entrees**

- \* Coq au Vin - Chicken Fricassee w Mushrooms cooked in wine and herbs
- \* Chicken Cordon Bleu with Prosciutto and Gruyere Cheese in creamy white wine reduction
- \* Cuban Spiced Pork Tenderloin w Mango Coulis
- \* Grilled Fillet of Snapper with Honey Mustard Glaze
- \* Pasta Primavera w Garlic Prawns and Parmesan Shavings

### **Sides**

- Parmesan Mash Potatoes
- Island Inspired Rice Pilaf
- Seasonal Medley of Sauteed Fresh Vegetables





# Bacolet Beach Club

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