



BANQUET MENUS AND GUIDELINES 2020

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BREAKFAST BUFFETS

MINIMUM 10 GUESTS

EASY BREAKFAST

SELECTION OF FRUIT JUICES (YOUR CHOICE OF 3)
CALIFORNIA ORANGE, RUBY GRAPEFRUIT, APPLE, CRANBERRY

HOMEMADE BREAKFAST MINI PASTRIES (3 P/PERSON)
BUTTER CROISSANTS, ASSORTED DANISH AND MUFFINS

WHITE AND WHOLE WHEAT BREADS, CREAM CHEESE, BUTTER AND PRESERVES

WHOLE MILK, SKIM MILK, ALMOND AND SOY MILK
(ON REQUEST LACTOSE FREE MILK)

FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE
SELECTION OF FINE ENGLISH TEA
\$24.00 PER PERSON

PAGET CONTINENTAL BREAKFAST

SELECTION OF FRUIT JUICES (YOUR CHOICE OF 3)
CALIFORNIA ORANGE, RUBY GRAPEFRUIT, APPLE, CRANBERRY

HOMEMADE BREAKFAST MINI PASTRIES (3 P/PERSON)
BUTTER CROISSANTS, ASSORTED DANISH AND MUFFINS

WHITE AND WHOLE WHEAT BREADS, CREAM CHEESE, BUTTER AND PRESERVES

SEASONAL FRUIT SALAD
WATERMELON, MELON, STRAWBERRY, PINEAPPLE, PEAR AND APPLE

SELECTION OF INDIVIDUAL BOXED BREAKFAST CEREAL

WHOLE MILK, SKIM MILK, ALMOND AND SOY MILK
(ON REQUEST LACTOSE FREE MILK)

FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE
SELECTION OF FINE ENGLISH TEA
\$34.00 PER PERSON

SOUTHSHORE BREAKFAST

SELECTION OF FRUIT JUICES (YOUR CHOICE OF 3)
CALIFORNIA ORANGE, RUBY GRAPEFRUIT, APPLE, CRANBERRY

HOMEMADE BREAKFAST MINI PASTRIES (3 P/PERSON)
BUTTER CROISSANTS, ASSORTED DANISH AND MUFFINS

WHITE AND WHOLE WHEAT BREADS, CREAM CHEESE, BUTTER AND PRESERVES

SEASONAL FRUIT SALAD

HOMEMADE GRANOLA WITH RAISINS AND CRANBERRIES

SELECTION OF INDIVIDUAL BOXED BREAKFAST CEREAL

SELECTION OF FRUIT AND PLAIN YOGURT

WHOLE MILK, SKIM MILK, ALMOND AND SOY MILK
(ON REQUEST LACTOSE FREE MILK)

HOT

SCRAMBLED EGGS

COUNTRY STYLE PORK **OR** CHICKEN SAUSAGES

CRISPY APPLEWOOD SMOKED BACON

BREAKFAST POTATO (SWEET AND YUKON)

SAUTEED MUSHROOMS

FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE

SELECTION OF FINE ENGLISH TEA

\$46.00 PER PERSON

BREAKFAST ENHANCEMENTS

SAVORY CROISSANT

SCRAMBLED EGG, APPLEWOOD BACON, CHEDDAR CHEESE, TOMATO CHUTNEY, CHEESE CROISSANT
\$ 9.00 PER PERSON

BREAKFAST SANDWICH

ENGLISH MUFFIN, FRIED EGG, BLACK FOREST HAM, CHEDDAR CHEESE, MUSHROOM
\$ 9.00 PER PERSON

BERMUDA FISH CAKE

TRADITIONAL ISLAND COD FISH CAKE WITH HOMEMADE BANANA CHUTNEY
\$9.00 PER PERSON

SCOTTISH SMOKED SALMON

TOMATO, ONION, CAPERS, CUCUMBER, CHIVES CREAM CHEESE, BOILED ORGANIC EGG
\$ 12.00 PER PERSON

SLICED CHEESE PLATTER

SWISS, CHEDDAR, MONTEREY JACK
\$ 7.00 PER PERSON

SLICED CURED COLD CUT PLATTER

SMOKED TURKEY, BLACK FORSET HAM, SALAMI
\$10.00 PER PERSON

LIVE OMELETTE STATION

SELECTION OF TOPPINGS
\$8.00 PER PERSON (CHEF FEE NOT INCLUDED)

EGGS BENEDICT

TOASTED ENGLISH MUFFIN, APPLEWOOD BACON, POACHED EGG, ASPARAGUS, HOLLANDAISE SAUCE
\$ 10.00 PER PERSON

BRIOCHE FRENCH TOAST

WHIPPED CREAM, MAPLE SYRUP, BERRY COMPOTE
\$ 12.00 PER PERSON

PANCAKES

WHIPPED CREAM, MAPLE SYRUP, BERRY COMPOTE
\$8.00 PER PERSON

BOXED BREAKFAST

BOX #1

TRIO OF CROISSANT, DANISH AND MUFFIN
WHOLE FRUIT
FRUIT YOGURT
BUTTER AND STRAWBERRY JAM
GRANOLA BAR
ORANGE JUICE OR WATER
\$21.00 PER PERSON

BOX #2

TRIO OF CROISSANT, DANISH AND MUFFIN
WHOLE FRUIT
FRUIT YOGURT
BUTTER AND STRAWBERRY JAM
GRANOLA BAR

EGGS SALAD BURRITO, POTATO, SCALLION, CHEDDAR CHEESE

OR

WHOLE GRAIN SANDWICH WITH GRILLED VEGETABLES AND GARLIC BOURSIN CHEESE

ORANGE JUICE OR WATER
\$33.00 PER PERSON

PLEASE ENQUIRE ABOUT OUR GLUTEN FREE AND VEGAN OPTIONS

COFFEE BREAKS

MINIMUM 15 GUESTS

BREAK 1

FRESHLY BREWED COFFEE OR FINE ENGLISH TEA
FULL CREAM, LOW FAT & SOY MILK
ASSORTED HOMEMADE COOKIES
KIND BARS

22.00\$ PER PERSON

BREAK 2

FRESHLY BREWED COFFEE OR FINE ENGLISH TEA
FULL CREAM, LOW FAT & SOY MILK
BANANA CAKE
POPCORN
MIXED NUTS
FRUIT SKEWERS

\$26.75 PER PERSON

BREAK 3

FRESHLY BREWED COFFEE OR FINE ENGLISH TEA
FULL CREAM, LOW FAT & SOY MILK
VEGETABLE CRUDITÉ, ASSORTED DIPS
FRUIT SKEWERS
POTATO CHIPS
SELECTION OF SLIDERS:
BRIOCHE BUN WITH HAM AND CHEESE
CROISSANTS WITH SMOKED SALMON, AVOCADO AND CREAM CHEESE

\$34 PER PERSON

INDIVIDUAL BREAK SELECTION

FOOD ITEMS

ASSORTED HOMEMADE COOKIES	\$12.00 PER DOZEN
BAGS OF CHIPS (3 FLAVORS)	\$2.50 PER BAG
BAG OF POPCORN	\$4.00 PER BAG
ASSORTED KIND BARS	\$6.50 EACH
GRANOLA BAR	\$4.00 EACH
WHOLE FRUIT	\$3.00 PER PIECE
ASSORTED YOGURTS	\$7.50 PER PERSON
CHILLED FRUIT SALAD	\$12.50 PER PERSON
BANANA BREAD	\$9.00 PER PERSON
DRIED FRUITS AND NUTS	\$15.00 PER PERSON
FRUIT JUICES (YOUR CHOICE OF 3) ORANGE, GRAPEFRUIT, PINEAPPLE, APPLE, V8, CRANBERRY	\$12.00 PER PERSON

BEVERAGES

FRESHLY BREWED GOURMET COFFEE, DECAFFEINATED COFFEE, TEA SELECTIONS	\$80.00 PER GALLON
ASSORTED SODAS	\$7.00 EACH
MINERAL WATER (STILL /SPARKLING) HALF BOTTLES	\$5.00 EACH
CHILLED ORANGE AND APPLE JUICES	\$8.00 EACH
HOUSEMADE ICED TEA	\$6.50 EACH
RED BULL OR VITAMIN DRINKS	\$8.50 EACH
SMOOTHIE OF THE DAY	\$15 EACH

AFTERNOON HIGH TEA

ASSORTED HOMEMADE CAKES: BANANA, RED VELVET, CHEESECAKE, CHOCOLATE LOLLIPOP

MINIATURE PASTRIES AND MACAROONS

ENGLISH SCONES, VANILLA CREAM AND STRAWBERRY JAM

SELECTION OF FINGER SANDWICHES:
SMOKED SALMON, CAPERS, CREAM CHEESE MINI CROISSANTS

CHICKEN SALAD MINI BUNS

VEGETABLE AND GOAT CHEESE MINI WRAP

TUNA SALAD FINGER SANDWICHES

FULL CREAM, LOW FAT AND SOY MILK
FRESHLY BREWED COFFEE OR SELECTION OF FINE ENGLISH TEA

\$39.00 PER PERSON

SANDWICHES

FINGER SANDWICHES

CHOICE OF 6 SANDWICHES @ **\$26.00 PER PERSON**

MOZZARELLA, ROASTED PEPPER, TOMATO, PARMESAN

CHICKEN SALAD

MARINATED VEGGETABLES, AVOCADO CREAM

BLACK FOREST HAM, CHEDDAR CHEESE, HONEY MUSTARD SAUCE

SMOKED TURKEY, GRUYERE CHEESE, DIJON MUSTARD

EGG SALAD

TUNA SALAD

CHEF'S SANDWICHES

CHOICE OF EITHER

3 SANDWICHES @ **\$27.00 PER PERSON**

OR

4 SANDWICHES @ **\$36.00 PER PERSON**

CROISSANT WITH SMOKED SALMON, CAPERS, ONION
CHIVE CREAM CHEESE, HORSERADISH MAYO

CIABATTA BREAD, ROASTED PEPPERS, ZUCCHINI, PICKLED ONION
GOAT CHEESE, ROASTED PEPPER CREAM

BLACK OLIVE COUNTRY BREAD, SPECK, ARTICHOKE PESTO, PICKLED ARTICHOKE
BRIE, LETTUCE, AURORA SAUCE

ROSEMARY FOCACCIA WITH BEEF BRESAOLA, MOZZARELLA
SUNDRIED TOMATO TAPENADE, ARUGULA

ROASTED BEEF CIABATTA WITH CARAMELIZED ONION, STILTON CHEESE
ARUGULA, AIOLI SAUCE

BRIOCHE BUN WITH CHICKEN, MUSHROOM AND CELERY SALAD
SUNDRIED TOMATO PESTO, ROASTED TOMATO AND FRISEE SALAD

CHICKEN CAESAR SALAD WRAP

SUSHI SELECTION

CLASSIC NIGIRI \$42.00 PER DOZEN

SMALL HAND PRESSED RICE BALL TOPPED WITH RAW, MARINATED OR COOKED FRESH FISH AND SHELLFISH

CRAB, SHRIMP, TUNA, OCTOPUS, SALMON, EEL, YELLOW TAIL, WAHOO

MAKI

CALIFORNIA MAKI: CUCUMBER, AVOCADO, CRAB P/Dozen	\$30.00
RAINBOW: CALIFORNIA ROLL, WRAPPED WITH TUNA, SALMON AND YELLOW TAIL P/Dozen	\$30.00
BERMUDA: SPICY TUNA, YELLOW TAIL OR WAHOO WITH SCALLIONS, WRAPPED IN SALMON	\$30.00
PHILI: CREAM CHEESE AND AVOCADO WRAPPED WITH SMOKED SALMON P/Dozen	\$28.00
911: SPICY TUNA WITH SCALLIONS P/Dozen	\$30.00
URAMAKI: TEMPURA SHRIMPS WRAPPED WITH SEAWEED, RICE AND ALMONDS p/Dozen	\$32.00
BREEZE: SPICY TUNA, SALMON AND WAHOO ROLL TEMPURA P/Dozen	\$32.00
JURASSIC: CRAB, CUCUMBER, AVOCADO, WRAPPED IN SMOKED EEL P/Dozen	\$34.00
DYNAMITE: SPICY GRILLED SCALLOPS INSIDE OUT SESAME SEEDS AND SCALLIONS P/Dozen	\$34.00

LUNCH BUFFETS

LUNCH #1 - BOCADILLOS

SOUPS AND SALADS

ROASTED TOMATO SOUP WITH GARLIC CROUTONS

CAESAR SALAD

WRAPS AND SANDWICHES

CIABATTA PARMIGIANA STYLE WITH EGGPLANT, MOZZARELLA, TOMATO, SUNDRIED TOMATO PESTO, BASIL, PARMESAN CHEESE

CHICKEN SALAD WRAP

SMOKED SALMON CROISSANT, HORSERADISH MAYO, CAPERS, ONION, CHIVE CREAM CHEESE

CONDIMENTS

POTATO CHIPS

KOSHER PICKLES

DESSERT

FRUIT SALAD

DOUBLE FUDGE CHOCOLATE CAKE

\$38.00 PER PERSON

LUNCH #2 - HEALTHY FARMER

SOUPS AND SALADS

BERMUDIAN FARMER VEGETABLE CHOWDER

SAFFRON QUINOA AND ROASTED BEETROOT SALAD

FRISSE SALAD, BLUE CHEESE CRUMBLE, PEAR, WALNUT

BRESAOLA CARPACCIO, ARUGULA, PARMESAN SHAVING, LEMON JUICE

HOT

HOMEMADE BREAD AND SPINACH KNODEL (DUMPLING), TOMATO SAUCE, DRIED RICOTTA

FRESHLY BAKED ASSORTED ROLLS AND COUNTRY MULTIGRAIN BREADS

DESSERT

FRESH FRUIT SALAD

GRANOLA AND YOGURT CHEESE CAKE

\$44.00 PER PERSON

LUNCH #3 - AROUND THE WORLD

SOUP AND SALADS

SOUP OF THE DAY

FATTOUSH SALAD

THAI CHICKEN NOODLE SALAD

COLD ROAST BEEF, PARMESAN SHAVINGS, ARTICHOKE, ARUGULA, PITA BREAD

HOT

MIXED VEGETABLE COUS-COUS

MAHI-MAHI WITH CURRY SAUCE

DESSERT

APPLE STRUDEL

FRESH FRUIT SALAD

\$50.00 PER PERSON

LUNCH #4 - ITALIAN LUNCH

SOUP AND SALADS

TUSCAN RIBOLLITA WITH BEANS AND KALE

CAPRESE SALAD

VEAL TONNE`

PASTA AND CAPONATA SALAD

HOT

NEOPOLITAN MEAT BALLS IN RED PIZZAIOLA SAUCE

ROASTED POTATO

DESSERT

FRESH FRUIT SALAD

PANNA COTTA

\$55.00 PER PERSON

LUNCH #5 - DELUXE LUNCH

SOUP AND SALADS

BERMUDIAN FISH CHOWDER

SHRIMP AND MANGO SALAD

ORANGE CAESAR SALAD

CAPRESE SALAD

HOT

LOCAL BLACKENED PAN-FRIED MAHI-MAHI WITH LIME AND BUTTER SAUCE

MIXED ROASTED VEGETABLES

SLOW COOKED ORGANIC CHICKEN WITH RED WINE SAUCE

GRATINATED POTATO

DESSERT

MINI PASTRIES

FRESH FRUIT SALAD

\$60 PER PERSON

**LUNCH #6 BUILD YOUR OWN LUNCH BUFFET
PRICES PER PERSON**

OPTION 1 \$53.00

2 APPETIZERS
2 MAIN COURSES
1 SIDE
1 SOUP
2 DESSERTS

OPTION 2 \$60.00

3 APPETIZERS
2 MAIN COURSES
2 SIDES
1 SOUP
2 DESSERTS

OPTION3 \$75.00

3 APPETIZERS
3 MAIN COURSES
3 SIDES
1 SOUP
3 DESSERTS

APPETIZER

GREEK SALAD
CAPRESE SALAD
SHRIMPS AND STRING BEAN SALAD, AURORA SAUCE
VEGETABLE ESCABECHE
NICOISE RICE SALAD
FATTOUSH SALAD
CHICKEN, NOODLES AND PAW-PAW THAI SALAD
ROAST BEEF CARPACCIO, PARMESAN SHAVINGS, ARTICHOKE, ARUGULA, PITA BREAD
MEDITERRANEAN PASTA SALAD, MOZZARELLA, TOMATO, BLACK OLIVES, CAPERS,
SUNDRIED TOMATO DRESSING
SICILIAN CAPONATA WITH EGGPLANT, BELL PEPPER, RAISINS, OLIVES, CAPERS, BASIL, VINEGAR
SAFFRON QUINOA AND ORGANIC CHICKEN SALAD WITH STRAWBERRY, RED ONION, MAYONNAISE
FRISEE SALAD, BLUE CHEESE CRUMBLE, PEAR, WALNUT
GRILLED VEGETABLES
CLASSIC CAESAR SALAD

SOUP

TOMATO SOUP
TUSCANY RIBOLLITA
BERMUDIAN FISH CHOWDER
LENTIL SOUP

SIDES

ROASTED VEGETABLES
VEGETABLE COUS-COUS
GRILLED POLENTA
HERB ROASTED FINGERLING POTATOES
PLAIN RICE
STIR FRIED RICE
POTATO GRATIN
CHEESY CAULIFLOWER GRATIN

MAIN COURSE

HOMEMADE BREAD AND SPINACH KNODEL, TOMATO SAUCE, DRIED RICOTTA
EGGPLANT PARMIGIANA
HAM AND MUSHROOM LASAGNA
TRUFFLE MAC & CHEESE
CREPES WITH RICOTTA AND SPINACH
ROASTED CHICKEN WITH ROSEMARY JUS
PAN-FRIED MAHI-MAHI, LEMON BUTTER SAUCE
ROASTED SCOTTISH SALMON, MANGO SALSA
CHICKEN MUSHROOM SCALOPPINI
LAMB KOFTA, RAJITA
TURKEY BREAST MILANESE STYLE
NEAPOLITAN MEAT BALLS IN RED PIZZAIOLA SAUCE

DESSERT

LIMONCELLO PANNA COTTA
DOUBLE FUDGE CHOCOLATE CAKE
PRALINE CHOCOLATE GANACHE CAKE
GRANOLA CHEESE CAKE
BREAD AND BUTTER PUDDING
CREAM CARAMEL
APPLE STRUDEL
WHITE CHOCOLATE MOUSSE, RASPBERRY SAUCE
FRUIT TART
TIRAMISU
FRUIT SALAD

BOXED LUNCHEONS

BOX #1

CHICKEN SALAD SANDWICH
VEGETARIAN SLIDER BRIOCHE BUN
1 BAG POTATO CHIPS
1 APPLE
1 GRANOLA BAR
BROWNIE
\$35.00 PER PERSON

BOX #2

CHICKEN CAESAR WRAP
SMOKED SALMON CROISSANT WITH CHIVE CREAM CHEESE
MEDITERRANEAN QUINOA SALAD
1 BAG POTATO CHIPS
1 APPLE
NY CHEESE CAKE
OVERSIZED CHOCOLATE CHIP COOKIE
\$42.00 PER PERSON

VEGETARIAN BOX

GRILLED VEGETABLES AND CREAM CHEESE SANDWICH
HUMMUS AND PITA CHIPS
QUINOA MEDITERRANEAN SALAD
1 BAG CHIPS
1 APPLE
NY CHEESE CAKE
OVERSIZED CHOCOLATE CHIP COOKIE
\$39.00 PER PERSON

PLEASE ENQUIRE ABOUT OUR GLUTEN FREE AND VEGAN OPTIONS

CANAPES

3X PIECES P/PERSON \$ 15.00

5X PIECES P/PERSON \$ 22.00

8X PIECES P/PERSON \$ 33.00

COLD

MINI PINZIMONIO (VEGETABLE CRUDITEE) WITH RAIJTA
TUNA TATAKI, CRUNCY RATATOUILLE, LEMON
PAPRIKA HUMMUS AND CUCUMBER TART, TOMATO CONFIT, SESAME SEEDS
TOMATO GAZPACHO SHOT, MINI MOZZARELLA
CRAB AND RASPBERRY SALAD
BELL PEPPER, HERBED BOURSIN CHEESE, PISTACHIO PRALINE
TORCHED SALMON, LEMON AND CAPER RISOTTO PANCAKE, STRAWBERRY
"CARBONARA" DEVILED EGG, CRISPY BACON
ASPARAGUS FRITTATA, TRUFFLE SOUR CREAM

HOT

LAMB KOFTA, YOGURT MINT JELLY
FRIED MEATBALL, TOMATO CHUTNEY
TRUFFLE MAC & CHEESE BITES
FILO WRAPPED BRIE, BERRY JAM
VEGETABLE SPRING ROLL, SWEET AND SOUR SAUCE
GRUYERE GOUGERE
MINI MUSHROOM RISOTTO CAKE
CHICKEN CORDON BLUE
HOISIN BEEF SATAY, GRILL POLENTA, SESAME SEED, SCALLION
MINI BERMUDA FISH CAKE, BANANA CHUTNEY

CULINARY STATIONS

ONE CHEF REQUIRED FOR EVERY 60 GUESTS

CHEF CHARGE: (\$130.00 FOR A MINIMUM OF 3 HOURS, \$ 30.00 EACH FOR EACH ADDITIONAL HOUR)

CHEESES AND CHARCUTERIE

BRIE, MANCHEGO, STILTON, FRESH GOAT CHEESE, AGED CHEDDAR CHEESE

SALAMI, PARMA HAM, CHORIZO, BRESAOLA

MANGO CHUTNEY

SPICED MIXED NUTS, MARINATED OLIVES, WHOLE GRAIN MUSTARD

GRILLED BAGUETTE CROUTONS, LAVASH, CRACKERS, GRISSINI

\$28 PER PERSON

PASTA – YOUR CHOICE OF THREE

RIGATONI BOLOGNESE

CALAMARATA PUTTANESCA STYLE WITH BLACK OLIVES, CAPERS, TOMATO SAUCE, CHILI

GORGONZOLA AND WALNUT CREAM GNOCCHI

BROCCOLINI AND PORK SAUSAGE ORECCHIETTE

TRUFFLE AND ASPARAGUS MAC & CHEESE

PACCHERI NORMA STYLE, EGGPLANT, RICOTTA, AGED RICOTTA

MUSHROOM CREAM AND PECORINO CASERECCO

TALEGGIO AND ZUCCHINI LASAGNA

\$23.00 PER PERSON

GRILLED SKEWERS

LAMB KOFTA

CHIMICHURRI ANGUS BEEF STRIPLOIN SATAY

SALMORIGLIO SWORDFISH SKEWER

INDONESIAN CHICKEN SATAY

VEGETABLE SKEWER WITH MUSHROOM, BELL PEPPER, ZUCCHINI, CHERRY TOMATO

FINGERLING POTATO, RED ONION

3 P/PERSON \$30.00 PER PERSON

6P/PERSON \$45.00 PER PERSON

GARDEN MARKET

CAESAR SALAD

CAPRESE SALAD

QUINOA, GOAT CHEESE, GINGER AND ROASTED VEGETABLES SALAD

VEGETABLE CRUDITES WITH DIPS

MESCLUN SALAD, SELECTION OF DRESSINGS

\$26.00 PER PERSON

SUSHI

SELECTION OF MAKI AND NIGIRI (3PCS P/PERSON)
PLEASE SEE SELECTION AVAILABLE ON PAGE 11
\$28.00 PER PERSON

TARTARE - (CHEF REQUIRED)

VEGETARIAN, PRIME BEEF AND LOCAL TUNA TARTARE
SELECTION OF CONDIMENTS AND BREAD CROUTONS
\$28.00 PER PERSON

**SHRIMPS AND OYSTER STATION
(NOT FOR OUTDOOR SUMMER EVENTS)**

POACHED SHRIMP AND RAW OYSTERS ON HALF SHELL
SERVED ON ICE WITH CONDIMENTS
MARKET PRICE PRICED PER DOZEN

PAELLA

BOMBA RICE, MIXED SEAFOOD, CHICKEN, SAFFRON, GREEN PEAS, BELL PEPPER
\$26.00 PER PERSON

CARVING STATIONS

**YOUR CHOICE OF TWO ITEMS \$37.00 PER PERSON
ALL ARE SERVED WITH ASSORTED ROLLS AND CONDIMENTS
ONE CHEF REQUIRED FOR EVERY 60 GUESTS**

CHEF CHARGE: (\$130.00 FOR A MINIMUM OF 3 HOURS, \$ 30.00 EACH FOR EACH ADDITIONAL HOUR)

PRIME RIB OF BEEF

HORSERADISH, MUSTARD, SPICY MAYO, BBQ

CHIMICHURRI PRIME BEEF TENDERLOIN

HORSERADISH, MUSTARD, SPICY MAYO, BBQ

ROASTED LAMB LEG

YOGURT MINT SAUCE

SUCKLING PIG PORCHETTA

WHOLE ROASTED HERBED SUCKLING PIG, SOUR CABBAGE, MUSTARD

ROASTED WHOLE TURKEY

MUSHROOM MAYO, CRANBERRY SAUCE, TOMATO, LETTUCE

ROASTED ATLANTIC SALMON

CURRY MAYO, CHIVE CREAM CHEESE, ZUCCHINI ESCABECHE

S'MORES

S'MORES OVER A FIREPIT
GRAHAM CRAKERS, CHOCOLATE
FIREPIT REQUIRED FOR A FEE OF \$200.00
\$12.00 PER PERSON

DESSERT

MINIATURE PRALINE, ÉCLAIR, PARIS BREAST, RUM CAKE, YOGURT CHEESECAKE,
CHOCOLATE MOUSSE, FRUIT TART, MACAROONS, FRUIT SALAD
\$30.00 PER PERSON

PLATED DINNER MENU

**DESIGN YOUR OWN MENU BY CHOOSING
2 APPETIZERS, 2 MAIN COURSES AND 2 DESSERTS**

**(FOR ANY EXTRA CHOICE, THERE WILL BE A CHARGE OF \$8.50 PER PERSON PER COURSE IN
ADDITION TO COST OF THE DISH)**

TASTING MENU AVAILLABLE ON REQUEST

APPETIZERS

COLD APPETIZERS

**TORCHED SMOKED SALMON BATONNET
MARINATED IN GREEN TEA, SAFFRON QUINOA, GINGER, PEAR AND STRAWBERRY SALAD,
HORSERADISH MAYO**

**TUNA TARTARE
FRESH LOCAL TUNA, OYSTER PONZU SAUCE, SEAWEED SALAD, WASABI MAYONNAISE**

**WAHOO CARPACCIO
PINK PEPPERCORN, MIX GREEN SALAD, LIME JUICE**

**POACHED PINK SHRIMP AND STRING BEAN SALAD
ORANGE WEDGE, BLACK OLIVES, AURORA SAUCE**

**JONAH CRAB RUSSIAN SALAD
POACHED JONAH CRAB, DICED VEGETABLES,
BURNT PEPPER COCKTAIL SAUCE, TOMATO POWDER, NASTURTIUM LEAF**

**ORGANIC ANGUS BEEF TARTARE
HOMEMADE CARROT KETCHUP, BRAISED LETTUCE, SHALLOT AND CARROTS "TOP SOIL"**

**FOIE GRAS TORCHON
PUMPKIN JAM, DUCK SPECK, PAN BRIOCHE PANETTONE STYLE**

**TENDERLOIN CARPACCIO
POUNDED THIN BEEF TENDERLOIN CARPACCIO, DICED PEPPERS, PECORINO CHEESE
MESCLUN SALAD, LIME DRESSING**

**RED QUINOA SALAD
ROASTED HEIRLOOM BEETS, TUCKER'S FARM GOAT CHEESE, RED RADDISH AND BEET POWDER,
CHERRY TOMATO, HONEY MUSTARD MAYO**

**AVOCADO AND MOZZARELLA SALAD
CHERRY MOZZARELLA, FRESH AVOCADO, CHERRY TOMATO, BASIL, RED ONION, PAPADOM**

HOT APPETIZERS

CRAB CAKE

ORANGE MUSTARD SAUCE, SPICY SEAWEED COLESLAW

SALMON CAKE

SPICY QUINOA SALAD, EDAMAME, MANGO MAYO

ROASTED OCTOPUS

LIME AND POTATO CREAM, SPINACH, FRIED CAPERS, ROASTED PEPPER PESTO

DUCK CONFIT CAKE

MANGO HOISIN SAUCE, WARM SHIITAKE MUSHROOM AND BOK CHOY SALAD

SEA BASS AND BURRATA CROQUETTAS

ROASTED TOMATO FILETS, GARLIC CHIPS, AGED BALSAMIC VINEGAR, MESCLUN SALAD

WILD BOAR SAUSAGE

CANNELLINI BEAN STEW AND SPINACH

MIDDLE COURSES

EACH \$12.00

BABY ROMAINE ORANGE CAESAR SALAD

BRIOCHE CROUTONS, CARAMELIZED ORANGE ZEST, PARMESAN SHAVINGS

MESCLUN SALAD

MIX GREEN SALAD, TOMATO, BALSAMIC DRESSING

BABY ICEBERG WEDGE

PISTACHIO, STILTON CHEESE DRESSING,
SPICY CRISPY CHORIZO

ITALIAN LENTIL SOUP

POLENTA CROUTONS, ROSEMARY OIL

PARSNIP SOUP

STILTON CHEESE FRITTERS, SPINACH

TUSCAN RIBOLLITA

BREAD AND CANNELLINI BEAN SOUP, TUSCAN BLACK KALE, CROUTON, ROSEMARY OIL

TRADITIONAL BERMUDIAN FISH CHOWDER

BERMUDA BLACK RUM AND SHERRY PEPPER

VEGETARIAN CHOWDER

VEGETARIAN VERSION OF BERMUDA CHOWDER, FRESH GOAT CHEESE CROUTONS,
BERMUDA BLACK RUM

MAIN COURSES

FISH OPTIONS

ROASTED HONEY GLAZED SALMON **\$78.00**
SPICY BEETROOT QUINOA SALAD, VEGETABLE SPAGHETTI, CHIVE CREAM CHEESE

SWEET PAPRIKA ROCKFISH **\$84.00**
LIME AND BUTTER SAUCE, GREEN PEAS AND SCALLION STIR FRIED RICE,
MANGO SWEET CHILI COMPOTE

BAKED HALIBUT **\$84.00**
ROSEMARY LEMON SAUCE, FRIED CAPERS, TOASTED CASHEW, STUFFED BOK CHOY

LOCAL CATCH **\$84.00**
ROASTED VEGETABLES, WHITE WINE AND TARRAGON SAUCE

SWORDFISH STEAK **\$80.00**
MARINATED AND GRILLED SWORDFISH, STRING BEANS, ROASTED POTATO, SALMORIGLIO

MEAT OPTIONS

CABERNET SAUVIGNON BRAISED BEEF **\$75.00**
BRAISED BEEF IN A FULL BODY CABERNET WINE, CARROT, PAN SEARED POLENTA

ORGANIC NIMAN RANCH PORK CHOP **\$75.00**
HERBED PORK CHOP, SAUTEED SPINACH AND POTATOES, HONEY MUSTARD SAUCE, GREEN BEANS

PAN SEARED PRIME BEEF TENDERLOIN **\$89.00**
PINOT NOIR WINE SAUCE, BROCCOLINI, CREAMY SCALLOPED POTATO, MUSHROOM BUTTER

ORGANIC SLOW COOKED CHICKEN SUPREME **\$80.00**
SOUS VIDE CHICKEN FRENCHED BREAST, GARLIC CHICKEN JUS, WILTED SPINACH, MASHED POTATO

DUCK LEG CONFIT **\$82.00**
RISOTTO PANCAKE, ASPARAGUS, ORANGE SAUCE

HERB CRUSTED RACK OF LAMB **\$99.00**
POLENTA CAKE WITH ROASTED PEPPERS, CARROTS, ASPARAGUS, PARMESAN, COLLARD GREENS

BRAISED LAMB SHANK **\$79.00**
RATATOUILLE COUSCOUS, MINT, LAMB JUS

PRIME RIB EYE **\$84.00**
ROASTED POTATO, ASPARAGUS, HOUSE MADE BBQ SAUCE, HIMALAYAN PINK SALT

SURF & TURF **\$99.00**
LOBSTER TAIL AND FILET MIGNON, ROASTED VEGETABLES AND POTATO, PEPPERCORN SAUCE

VEGETARIAN OPTIONS

EGGPLANT PARMIGIANA \$70.00

THIN LAYER OF FRIED EGGPLANT, TOMATO SAUCE, MOZZARELLA, BASIL, PARMESAN

ITALIAN COUS-COUS (FREGOLA) "ORTOLANA STYLE" \$69.00

MUSHROOM, RED AND YELLOW PEPPERS, EGGPLANT, ZUCCHINI, ASPARAGUS, TOMATO SAUCE,
DRIED AGED RICOTTA SHEEP

MUSHROOM AND FONTINA LASAGNA \$70.00

FRESH HOMEMADE THIN PASTA LAYERS, FONTINA CHEESE, SEASONAL MUSHROOM, MORNAY SAUCE

TRUFFLE AND ASPARAGUS MAC AND CHEESE \$70.00

ELBOW MACCHERONI GRATINATED WITH CHEDDAR CHEESE, ASPARAGUS, TRUFFLE BUTTER

DESSERTS

CHEESECAKE GRANOLA

VANILLA YOGURT CHEESECAKE, BLUEBERRY SAUCE, GRANOLA CRUST, FRUIT PUREE

AMARETTO TIRAMISU

MASCARPONE CREAM, AMARETTO LIQUEUR, SAVOIARDI BISCUITS, AMARETTO CRUMBLE

WHITE CHOCOLATE MOUSSE

RASPBERRY GANACHE, FRESH RASPBERRY, WHITE CHOCOLATE BISCUIT

REINETTE APPLE STRUDEL

SALTED CARAMEL, CALVADOS PASTRY CREAM, CARAMEL ICE CREAM

WARM BERMUDIAN BANANA CAKE

WARM TRADITIONAL BANANA BREAD MUFFIN, CARAMEL SAUCE, BANANA ICE CREAM

HAZELNUT ICED MOUSSE

RASPBERRY, LICORICE SAUCE, COFFEE TOP SOIL

BERMUDIAN RUM CAKE

TYPICAL BERMUDIAN SAVARIN SOAKED IN RUM SYRUP, PASTRY CREAM
DARK AND STORMY ICE CREAM

COCONUT PAVLOVA TRIFLE

MERINGUE, VANILLA PASTRY CREAM, COCONUT MOUSSE

MINI MIXED PATISSERIE (FAMILY STYLE)

GLUTEN FREE DESSERTS

FLOURLESS CHOCOLATE ALMOND CAKE
CREAMY HEART, SPICED CARAMEL SAUCE, VANILLA ICE CREAM

PANNA COTTA
WITH FRESH STRAWBERRY AND STRAWBERRY COULIS

CARPACCIO
ROASTED WATERMELON AND PINEAPPLE, MANGO SORBET, MARACUJA DRESSING, MIXED BERRIES

MARINATED FRUIT SALAD
WHIPPED CREAM, LEMON SUGAR DRESSING

DINNER BUFFETS

MINIMUM 25 GUESTS

MEDITERRANEAN

SOUP & SALADS

TUSCAN TOMATO SOUP, CIABATTA CROSTINI

NICOISE TUNA SALAD

SICILIAN CAPONATA

COUS-COUS SEAFOOD SALAD

MAIN COURSE

LOCAL FISH CIOPPINO WITH GREEN OLIVES AND CAPERS, BREAD CROUTONS

BEEF TENDERLOIN

ROASTED ROSEMARY POTATO

GRILLED VEGETABLES

DESSERT

FRUIT SALAD

ALMOND CHOCOLATE CAKE

LIMONCELLO PANNA COTTA

\$95.00 PER PERSON

SUNNY ISLAND

SOUP & SALADS

VEGETABLE CHOWDER

POACHED PINK SHRIMP, STRING BEANS, ROASTED PEPPER, AURORA SAUCE

TROPICAL SWORDFISH CEVICHE

CURRY CAESAR SALAD

ROASTED BERMUDIAN BEET SALAD, CRUMBLLED GOAT CHEESE

MIXED GREEN SALAD, LIME VINAIGRETTE

CARVING

PINEAPPLE AND BBQ MARINATED PRIME RIB EYE

MAIN COURSE

JAMBALAYA STYLE JERK CAJUN CHICKEN

FRESH BERMUDIAN FISH IN LEMON BUTTER SAUCE

BLACK BEAN CARIBBEAN RICE

DOUBLE CHEDDAR CHEESE POTATO GRATIN

ROASTED VEGETABLES

DESSERT

PASSION FRUIT CHEESECAKE

MANGO PARFAIT

COCONUT AND DARK CHOCOLATE CAKE

PAVLOVA MOJITO TRIFLE

\$105.00 PER PERSON

EAST VS WEST

AMERICA AND SOUTH AMERICA

PERUVIAN LOCAL FISH TIRADITO CARPACCIO
ROASTED VEGETABLES

ASIA AND MIDDLE EAST

DAL LENTIL SOUP
THAI PAPAYA CHICKEN SALAD
CHINESE BBQ PORK STIR FRIED RICE

EUROPE

GERMAN BRAISED SHORT RIBS WITH POLENTA
SCOTTISH SALMON, POTATO NOUVELLE, FENNEL AND BUTTER SAUCE
BAKED ZITI, TOMATO, ROASTED VEGETABLES, MOZZARELLA

DESSERT

MINI PATISSERIE
NY CHEESECAKE
DULCE DE LECHE CREM BRULEE
APPLE STRUDEL

\$105 PER PERSON

BBQ BUFFETS

BBQ Buffets can be a live station or set as a buffet

For live station a Chef fees do apply.

1 Chef for 60 people. \$130 per hour for a minimum of 3 hours and \$30 per chef for each additional hour

EASY GOING BBQ

SALADS

CAESAR SALAD
POTATO SALAD
COLESLAW

HOT

FRIED FISH FINGERS, TARTARE SAUCE
MAC & CHEESE
CHICKEN DRUMSTICKS, BBQ SAUCE

FROM THE GRILL

HOMEMADE BEEF BURGER
VEGETARIAN BURGER (ON REQUEST)
HOT DOG

SELECTIONS OF BUNS AND SAUCES
SLICED TOMATO

LETTUCE

SELECTION OF CONDIMENTS AND TOPPINGS

DESSERT

HAGEN-DAZS ICE CREAM BARS
FRUIT SALAD

\$75.00 PER PERSON

THE BREEZE BBQ

SALADS

WALNUT, RADICCHIO, FRISEE, PEAR, STILTON, VINAIGRETTE
TOMATO AND RED ONION SALAD
CAESAR SALAD

HOT

PAPRIKA ROASTED POTATO

FROM THE GRILL

CHICKEN THIGHS, BOURBON BBQ SAUCE
CROATIAN BEEF MEATBALLS WITH YOGURT AND PICKLED CUCUMBER
SICILIAN SWORDFISH SKEWERS WITH SALMORIGLIO

DESSERT

STRAWBERRY SHORT CAKE
SEASONAL FRUIT SALAD
BROWNIES

HOMEMADE COOKIES

\$105.00 PER PERSON

ELBOW BEACH BBQ

SALADS

SUMMER VEGETABLE RICE SALAD
MIXED GRILLED VEGETABLE ESCABECHE
CAESAR SALAD

HOT

WHOLE BAKED YUKON POTATO, BLUE CHEESE
TRUFFLED MUSHROOM MAC & CHEESE

FROM THE GRILL

CHIMICHURRI BEEF TENDERLOIN, AROMATIC BUTTER AND SAUCES
4 OZ SPINY LOBSTER TAIL, PARSLEY LEMON BUTTER
CATCH OF THE DAY
LAMB KEBAB, TZAZIKI SAUCE

DESSERT

MINIATURE PASTRIES
NY STRAWBERRY CHEESECAKE
SEASONAL FRUIT SALAD
RED VELVET CARROT CAKE

\$120 PER PERSON

HOSTED BARS

STANDARD BAR

1ST HOUR AT \$30.00 PER PERSON
EACH ADDITIONAL HOUR AT \$25.00 PER PERSON

OR ON CONSUMPTION

SPIRITS AND LIQUORS \$9.50

GOSLINGS BLACK SEAL RUM, COCKSPUR RUM
GOSLINGS SILVER RUM
DEWARS SCOTCH WISKEY
OLD GRAND DAD BURBON
CANADIAN CLUB RYE
CUERVO GOLD TEQUILA
STOLICHNAYA VODKA
BEEFEATER GIN
BRISTOL CREAM SHERRY, CAMPARI

BEERS \$9.00

CORONA, BUD LIGHT, HEINEKEN

WINES \$15.00

SPARKLING - PROSECCO ZARDETTO, ITALY
WHITE - CHARDONNAY, R. MONDAVI PRIVATE SELECTION
PINOT GRIGIO, TORRESELLA, ITALY
RED - MALBEC, CATENA, MENDOZA, ARGENTINA
CABERNET SAUVIGNON, "SUBMISSION"

SOFT DRINKS \$7.00

BOTTLED WATER Small \$5.00, large \$9.50

PREMIUM BAR

1ST HOUR \$36.00 PER PERSON
EACH ADDITIONAL HOUR \$31.00 PER PERSON

OR ON CONSUMPTION

STANDARD SPIRITS AND LIQUORS \$9.50

PREMIUM SPIRITS AND LIQUORS \$11.50

MOUNT GAY RUM
JOHNNIE WALKER RED SCOTCH WISKEY
MAKER'S MARK BURBON
CROWN ROYAL RYE
KETEL ONE VODKA
TANQUERAY GIN

BEERS \$9.00

CORONA, BUD LIGHT, HEINEKEN

WINES \$15.00

SPARKLING - PROSECCO ZARDETTO, ITALY
WHITE - CHARDONNAY, R. MONDAVI PRIVATE SELECTION
PINOT GRIGIO, TORRESELLA, ITALY
RED - MALBEC, CATENA, MENDOZA, ARGENTINA
CABERNET SAUVIGNON, "SUBMISSION"

SOFT DRINKS \$7.00

BOTTLED WATER Small \$5.00, large \$9.50

DRINKS BY THE GALLON (20 GLASSES)

FRUIT PUNCH **\$100**
BERMUDA RUM SWIZZLE **\$200**
YELLOW BIRD **\$300**
PLANTERS PUNCH **\$300**

COGNAC

HENNESSY VS, COURVOISIEUR VS
ALL BRANDS 1.25 OZ
\$15.00 PER PORTION

TROPICAL COCKTAIL BAR

PLANTERS' PUNCH
MOJITO
YELLOW BIRD
MARGARITA
\$ 16.00 EACH

MARTINI STATION

MARTINIS MAY BE MADE WITH ANY OF THE FOLLOWING
VODKAS OR GINS

VODKAS

KETTEL ONE, ABSOLUT, GREY GOOSE

GINS

TANQUERAY, BOMBAY SAPHIRE, HENDRICK'S
MARTINIS ARE AVAILABLE WITH OLIVES, LEMON TWISTS AND ONIONS

SPECIALTY MARTINIS

BELLINITINI, LEMONTINI, CHOCOMARTINI, APPLETINI

\$18.00 EACH

FOOD TASTINGS FOR EVENTS

Complimentary food tastings for 2 people can be arranged for events with a minimum of 50 guests.

The food tastings will take place once the event is confirmed and the initial nonrefundable deposit of \$1000.00 (one thousand) has been paid.

For events with less than 50 guests or without a paid deposit, regular menu prices will apply.

Food tastings will be arranged at a date and time that is mutually agreeable between Mondays and Saturdays during lunch hours only.

To ensure the availability of the items chosen, the date, time and food choices must be confirmed at least two weeks prior.

Plated Dinners

The client should choose up to 2 items from each course that they would like to try. One plate per choice will be made for tasting purposes.

Should clients request more than 2 choices, regular menu prices will apply for the additional choices.

Cake

Cake tastings can be arranged complimentary for up to 3 different cake flavors which will be presented as a taster.

Canapés OR Buffet Dinners

Food tastings for canapé or buffet items **cannot** be arranged.

Wine

Any wine, if required will be charged in full.

Gratuities

Service charges are not complimentary, the client is responsible for the 17% on all food and beverage tasted (according to the menu price).

Tastings should be arranged through the Sales Office - sales@lido.bm

CATERING POLICIES

Menu Selections

To assure that your menu selections can be available, please submit them at least 4 weeks in advance. Our Executive Chef and Sales Associate would be delighted to discuss any requests you may have for specialty menus.

DUE TO HEALTH AND SAFETY REGULATIONS.

NO OUTSOURCED FOOD AND BEVERAGE PRODUCTS ARE PERMITTED WITHIN ELBOW BEACH HOTEL PREMISES

Meal Guarantee

The final number of attendees is required at least 3 business days prior to your function. If attendance should fall below the guarantee, the host is accountable for the number guaranteed.

Bar / Wine

Several bar options are available for indoor or outdoor events.

Bar pricing is based on an hourly rate per person, on consumption or cash basis.

Due to limited wine stock on the island, we guarantee vintages and prices one month before the event.

All bars require one bartender for every 60 guests.

Cash bars require a cashier for every 60 guests at \$35.00 per hour.

Decorations, Music, and Entertainment

Flowers, décor, specialty linens and entertainment can be ordered directly with vendors or with your Sales Associate.

We reserve the right to authorize any music, entertainment or décor on the premises and these items must be approved in advance with the Sales Associate.

Lido Complex is not responsible for any decorating item brought on the premises, before, during and after the event.

All decorating items must be removed after the event, unless authorized by Lido Management.

Tents

Tents needed for outdoor events must be booked by our sales office.

Audio Visual Requests

Please contact your Sales Manager for more details.

Signs and Displays

Pre-approved signage is permitted in the registration area and in private function areas only.

No signs are permitted in the lobby or any other public areas.

Pricing

Food and beverage prices will be guaranteed three months ahead of the function, as market prices fluctuate.

Prices do not include labor and service (see below).

Deposits and Payments

A \$500 nonrefundable booking deposit is required to secure all events for under 50 people.

A \$1000 nonrefundable booking deposit is required to secure all events for over 50 people.

50% payment of the agreed contract is due 3 months in advance of the event.

Full payment of the agreed contract is due 1 month in advance of the event.

Any eventual balance must be covered by a credit card placed on file.

Food and Beverage Cancellation

Up to one month before the event, 50% the amount paid will be refunded over the initial booking deposit.

Less than one month before the event, the amount paid to date will be forfeited.

A cancellation deemed an "Act of God" by management, full refund over the initial booking deposit.

Weather Call

Due to the complexity of outdoor set ups, Lido Complex reserves the right to move the function indoors in the case of inclement weather conditions or ocean tides.

This decision will be made by the sales manager 24 hours before the event.

The back up space in case of inclement weather conditions has to be agreed with the sales manager.

Damages and Lost Property

Lido takes no responsibility for personal items or decorative elements that are brought on the premises before or during an event or the items left on premises for collection after an event.

The client is accountable for any damages incurred to the premises or any other area of the resort by the host, their guests, independent contractors or other agents that are under client's control.

The client will hold blameless Lido Complex for any injury suffered by him or any of his guests, except in the instance where negligence is recognized to be have been caused by a member of the Lido staff.

Music

All outdoor music will end at 11 p.m.

Indoor entertainment can be offered by special arrangement in the Deep Lounge.

Lido Complex reserves the right to authorize any music or entertainment on the premises.

Set Up Charges

Indoor setup: \$4.50 per person with a minimum of \$112.50

Outdoor setup: \$10.00 per person with a minimum \$250.00

For set up in the restaurants, when removal of the existing furniture is required, a \$6.00 per person set up charge applies.

Wedding Ceremony Set Up Charges

\$10 per person with a minimum of \$400

Guest Chairs, Altar Table, Signing Table, Chair and any Musicians Chairs, Linen.

Labor Charges

Chefs and Carvers are required for some menu items and are charged at \$130.00 per chef per hour

Cash bars require a cashier for every 60 guests at \$35.00 per hour

Service Charges

A 17% service and 1% Admin fee are added to all food and beverage charges for the specified start and end time on the contract.

Any labor required after these times, will be charged at the following hourly rates:

\$25 per porter

\$40 per bartenders/waiters;

\$50 per supervisor

Security and Shuttle service

All events taking place at Deep lounge require security personnel.

This will be hired by Lido complex and paid by the client at \$40 per person per hour according to the number of guests and the start / end time.

One security person is required every 50 guests.

Shuttle services is available on site for any events at \$250 per shuttle.

LIDO COMPLEX SITE FEES AS OF JANUARY 2019

EXCLUSIVE EVENING USE IS POSSIBLE FOR ONE OR MORE OF THE AREAS IN THE COMPLEX UNTIL 11.00PM
THE APROVAL OF LIDO COMPLEX MANAGEMENT IS REQUIRED BEFORE
ANY PROPOSAL IS SENT TO A CLIENT.

A RENTAL FEE OR MINIMUM FOOD AND BEVERAGE GUARANTEE WILL BE APPLIED FOR THESE AREAS,
 AS PER BELOW.

THE BELOW FEES ARE SUBJECT TO 17% SERVICE CHARGE.

**PRICES ARE GUARANTEED 3 MONTHS BEFORE THE EVENT
 INCLUDING EVENTS WITH THE CONTRACT ALREADY SIGNED**

SOME OF THE MENUS REQUIRE A MINIMUM CHARGE AND THIS IS NOTED IN THE LISTING

	BUYOUTS		
	HIGH SEASON	LOW SEASON	
LIDO ONLY, EVENING FUNCTIONS	MIN F&B \$ 22,000	MIN F&B \$ 20,000	
MICKEYS EVENING FUNCTIONS (from 4pm)	MIN F&B \$ 22,000	X	CLOSED NOV 1 - APRIL
MICKEY'S SIDE DECK - UP TO 40 PPL	MIN F&B \$ 8,000	X	CLOSED NOV 1 - APRIL
ST. GEORGE ROOM AND DECK, EVENING FUNCTIONS	MIN F&B \$ 4,000	MIN F&B \$ 3,000	
ST. GEORGE ROOM <u>FOR MEETINGS</u> (ROOM FEE)	\$750	\$450	AVAILABLE FOR MEETINGS UNTIL LATEST 5.PM
DEEP	\$7,500 (RENTAL FEE)		AVAILABLE ON REQUEST ONLY, CONTACT LIDO GENERAL MANAGER
SEA BREEZE GAZEBO	MIN F&B \$13,000 Sunday to Thursday MIN F&B \$15,000 Friday and Saturday	MIN F&B \$12,000	AVAILABLE ON REQUEST ONLY, CONTACT GENERAL MANAGER
SEA BREEZE DECK	MIN F&B \$6,000		Available Sunday to Wednesday only
SEA BREEZE LOUNGE	MIN F& B \$30,000		Available Sunday to Wednesday only
MARINA TERRACE (RENTAL FEE)	\$2,000	\$1,500	