



## CONTINENTAL BREAKFAST

All Breakfast Buffets are served with Fresh Orange, Grapefruit & Apple Juices, Freshly Brewed Coffee. Decaffeinated Coffee & a Selection of Fairmont Organic & Estate Teas, Fruit Preserves & Butter.

All Egg products are from Cage Free raised Hens.

### **THE SUNRISE**

30 per guest

Freshly Baked Muffins, Danish & Croissants

Fresh Sliced Fruit Platter

Individual Low Fat & Fruit Yogurt

### **THE ORCHID**

39 per guest

House Made Assorted Fruit Smoothies (V)(GF)

Baked Granola & Fruit Clusters

Assorted Healthy Muffins

Assorted Bagels & Sliced Breads with Cream Cheese (Toaster)

Individual Low Fat & Fruit Yogurt (GF)

Fresh Sliced Fruit Platter

Turtle Hill Honey & Yogurt Dip (GF)

Basket of Assorted Whole Fruit

Homemade Bircher Muesli with Berries and Walnuts (GF)

Assorted Dry Cereals, Chilled Milk & Bananas

Hard Boiled Eggs

# BREAKFAST SMOOTHIES

## **PICK ME UP**

12 per Liter

Raspberry, Banana, Apple, Soy Milk (DF)

## **ENERGIZER**

12 per Liter

Grape Fruit, Apple, Spinach, Almond Milk,  
Protein Powder (DF)

## **STRESS BUSTER**

12 per Liter

Carrot, Green Apple, Ginger, Turtle Hill Honey

## **HANGOVER HEAVEN**

13 per Liter

Peanut Butter, Banana, Mini Doughnut

## **GO GREEN SMOOTHIE (NON DAIRY)**

14 per Liter

Green Grapes, Green Apple, Honeydew Melon,  
Fresh Mint, Apple Juice

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# BREAKFAST LIVE STATIONS

All Live Stations require a Chef - Chef Attendant's fee of \$150 per Chef (minimum of 2 hours for every 75 guests) is applicable.

## CREPERIE

14 per guest

Chocolate Sauce, Sliced Bananas, Caramel Sauce, Diced Strawberries, Sweetened Cream Cheese, Mix Berry Compote & Nutella

## OMELET

12 per guest

Made to order Omelets with a Selection of Fillings: Cheddar Cheese, Spinach, Tomato, Mushrooms, Peppers, Scallions, Ham, Bacon, Smoked Salmon & Baby Shrimp

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# THE PLATED BREAKFAST

All Plated breakfasts are served with Fresh Orange, Grapefruit & Apple Juices, Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Fairmont Organic & Estate Teas, a Basket of Freshly Baked Breakfast Pastries and Breads with Preserves & Butter and Seasonal Sliced Fruits.

**ENGLISH BREAKFAST** 30 per guest

Scrambled Eggs with Grilled Tomato, Sautéed Mushrooms (GF) Bacon, Sausage, Pan-Fried Potatoes with Onion & Baked Beans

**ST. GEORGES BREAKFAST** 31 per guest

Salted Cod Fish, Sautéed Onion, Grilled Bananas, Hard Boiled Eggs, Steamed Potatoes, Avocadoes, Tomato Sauce & Johnny Bread

**BUTTERMILK PANCAKE** 22 per guest

Freshly made Buttermilk Pancakes with a Selection of Fillings: Seasonal Berries, Sliced Bananas, Toasted Almonds, Chocolate Chips, Whipped Cream, Maple Syrup & Sausage Links

**CARRIBEAN BREAKFAST** 23 per guest

Ackee & Salt Fish, Sweet Plantain & Fried Bakes

**CHICKEN & WAFFLES** 23 per guest

Oven Fried Chicken Strips, Buttermilk Waffles & Whipped Butternut Squash

# BREAKFAST BUFFET

All Breakfast Buffets are served with Fresh Orange, Grapefruit & Apple Juices, Freshly Brewed Coffee. Decaffeinated Coffee & a Selection of Fairmont Organic & Estate Teas, Fruit Preserves & Butter.

All Egg products are from Cage Free raised Hens.

## **THE SOUTHAMPTON** 42 per guest

### **BREAKFAST**

Freshly Baked Muffins, Danish  
Croissants

Basket of Assorted Whole Fruit

Fresh Sliced Fruit Platter

Assorted Bagels & Sliced Breads with  
Cream Cheese (Toaster)

Granola & Assorted Dry Cereals, Chilled  
Milk & Bananas

Homemade Bircher Muesli with Honey &  
Berries (GF)

Old Fashioned Hot Oatmeal with Raisins  
& Brown Sugar

(Optional Choice-Gluten Free Old  
Fashioned Oatmeal)

Individual Low Fat & Fruit Yogurt (GF)

Pre-Selected Choice of One:  
Hash Browns

Fried Skillet Potatoes with Onions &  
Peppers

Cheese Baked Tomatoes

Tater Tots (V)

## **THE BERMUDA BREAKFAST** 47 per guest

Freshly Baked Muffins, Danish, Croissants &  
Portuguese Donuts

Fresh Sliced Fruit Platter (GF)

Fluffy Scrambled Eggs (GF)

Bermuda Cod Fish Cakes

Plain & Chicken Cassava Pie with Chow Chow  
(GF)

Beef & Cheddar Mini Pies

Mini St. Georges Vegetable Turnover

St. David's Fish Hash Spring Roll

Boiled Cod Fish with Potatoes & Eggs (GF)

Sides: Avocado, Tomato Sauce, Sautéed Onions  
& Olive Oil (GF)

Crisp Bacon, Whole Bananas

Pre-Selected Choice of One:

Crispy Bacon

Turkey Bacon

Chicken & Apple Sausage

Pork Sausage Links

Selected Choice of One:

Fluffy Scrambled Eggs – Side of  
Shredded Cheddar (GF)

Spinach & Chorizo Scrambled Eggs (GF)

Omelets, Plain OR Three Cheeses (GF)

Pre-Selected Choice of One:

Banana Pancakes OR Buttermilk  
Pancakes with Warm Maple Syrup &  
Whipped Butter

Cinnamon French Toast with Warm  
Maple Syrup & Whipped Butter

Belgian Waffles with Whipped Cream,  
Fresh Berry Compote & Warm Maple  
Syrup

# BREAKFAST BUFFET ENHANCEMENTS

The Breakfast Enhancements are to compliment our existing Breakfast Buffet.

## BREAKFAST MUFFINS (GF)

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<b>Parmesan Hash Brown</b>	42 per dozen
<b>Bacon (Wrapped)</b>	45 per dozen
<b>Corned Beef Hash</b>	48 per dozen
<b>Cheese &amp; Veggie</b>	36 per dozen

## YOGURT PARFAITS

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<b>Toasted Coconut, Pineapple &amp; Oatmeal, Coconut Yogurt (DF)</b>	36 per dozen
<b>Poached Apple, Pecans, Caramel Yogurt</b>	36 per dozen
<b>Peach Compote, Granola, Turtle Hill Honey, Greek Yogurt</b>	36 per dozen
<b>Blackberries, Graham Crackers, Granola, Blackberry Yogurt</b>	38 per dozen
<b>Forest Berries, Lemon Zest, Chia Seeds, Lemon Yogurt</b>	40 per dozen

## EGGS BENEDICTS

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<b>Poached Eggs, Toasted English Muffin, Hollandaise Sauce</b>	84 per dozen
<b>Guacamole &amp; Chorizo Eggs Benedict, Honey Chipotle Lime Hollandaise</b>	96 per dozen
<b>Lump Crab Eggs Benedict</b>	108 per dozen
<b>Savory Waffle Benedict, Smoky Bacon, Maple Hollandaise</b>	108 per dozen

## BREAKFAST SANDWICHES

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<b>Bacon, Egg &amp; Cheese on Flaky Croissant</b>	9 each
<b>BLT with Poached Egg, Cheese on Multi Grain Toast</b>	9 each
<b>Fried Egg, Charred Onions, Provolone and Guacamole on Whole Wheat Toast</b>	11 each

## BREAKFAST ENHANCEMENTS

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**Scottish Smoked Salmon  
Platter (GF) - Dill Creme  
Fraiche, Bermuda Onions,  
Capers, Lemon Wedges** 12 per guest

**Chia Pudding - with  
Granola, Dried Fruits &  
Nuts (DF)** 6 per guest

**House Made Granola - with  
Plain Yogurt & Mixed  
Berries** 6 per guest



## SWEET & SAVOURY

### GOMBEY

22 per guest

Avocado Bread, Vegetable Quiche (V)

Traditional Bermuda Rum Cake

Banana Bread

### PUB BREAK

25 per guest

Soft Pretzels with Sweet & Spicy Mustard Sauce

Pigs in Blanket

Bacon Dusted Onion Rings

Cajun Flavored Popcorn

Individual Bags of Cracker Jacks

### AFTERNOON TEA

25 per guest

Freshly Baked Plain & Blueberry Scones

Home made Jams & Marmalades, Clotted Cream

Mini Fruit Tarts, Chocolate Profiterole,  
Macaroons

Assorted Tea Sandwiches:

Open Faced – Spicy Egg, Whipped Avocado on  
Brown Toast

Slow Cooked Tomato & Mozzarella on Herb  
Focaccia

Smoked Salmon Dome on a Cucumber (GF)

Chicken Salad Slider

### ST DAVID'S MARKET

25 per guest

Fruit Skewers with Mango Dipping

Selection of Seasonal Vegetable Crudités

Pita Bread & Chips

Hummus, Boursin & Pimento, Chipotle Sour  
Cream

Roasted Tomato Salsa

### WELL BEING

22 per guest

Honeydew & Kale Juice

Mix Berry Muesli

House made Granola Bars

Avocado on Whole Wheat Toast (V)

Tropical Fruit Skewer

Dried Fruit & Nuts

# THE BREAK A LA CARTE

## FRUIT & YOGURT

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**Whole Fresh Fruit** 3 per piece  
(Bananas, Oranges, Pears, Apples)

**Fresh Sliced Fruit Platter** 14 per guest  
(serves 4 persons)

**Seasonal Mix of Berries** 25 per bowl

**Fresh Fruit Skewers with** 42 dozen  
**Mango Dipping Sauce**

**Individual Low Fat, Plain &** 5 each  
**Fruit Yogurt Cups (GF)**

## SANDWICHES

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**Selection of Finger** 11 guest  
**Sandwiches (Egg Salad, Roast Beef, Roasted Turkey, Ham & Cheese, Tuna Salad)**

**Selection of Open Faced** 12 guest  
**Bruschetta (Pulled Chicken Salad, Smoked Salmon & Chive Cream Cheese, Tomato & Mozzarella)**

**Assorted Mini Quiche** 14 guest  
**Lorraine & Florentine (V)**

## CANDY BARS & SNACKS

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**Assorted Candy Bars** 4.50 each  
(Snickers, M&M's Mars)

**Individual Bags of** 5 each  
**Pretzels, Popcorn & Potato Chips**

**Selection of Dried Fruits &** 25 per bowl  
**Nuts**

**Toasted Chocolate &** 22 per bowl  
**Cranberry Nut Clusters**

**Assorted Chocolate &** 14 per bowl  
**Fruity Meringues**

**Granola Bars, Energy Bars** 6 each  
**& Nutri-Grain Bars**

## PASTRIES & SWEETS

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**Individual Banana - Walnut** 42 dozen  
**Bread**

**INDIVIDUAL PETITE** 30 dozen  
**TARTS - Choice of Two:**  
**Fruit & Creme (NF), Salted Caramel Chocolate (NF), Lemon Meringue (NF), Key Lime (NF), Dutch Apple (NF), Peach Crumble(NF)**

**Warm Freshly Baked** 42 dozen  
**Scones & Grand Marnier Biscuits with Devonshire Cream & Strawberry Preserves**

**Assorted Cupcakes (Red Velvet, Vanilla,** 6.50

**Chocolate)(NF)**

**Assorted Breakfast Pastries** 42 dozen

**Freshly Baked Cookies (Oatmeal Raisin, Chocolate Chip, Peanut Butter & Sugar)** 31 dozen

**Chocolate Fudge Brownies & Blondies** 40 dozen

**Coconut Macaroons (GF)(DF)** 49 dozen

**Fresh Fruit Tarts & Assorted French Pastries** 46 dozen

**Chocolate Dipped Strawberries (GF, NF, VEGAN)** 42 dozen

**Assorted Chocolate Truffles (GF)** 42 dozen

# BREAK BEVERAGE

<b>Freshly Brewed Coffee, Decaffeinated Coffee &amp; Selection of Fairmont Teas (Includes milk, cream, honey &amp; sliced lemon)</b>	95 per gallon	<b>Freshly Brewed Coffee, Decaffeinated Coffee &amp; Selection of Fairmont Teas (Includes milk, cream, honey &amp; sliced lemon)- Half Day Unlimited Service</b>	8 per guest
<b>Freshly Brewed Coffee, Decaffeinated Coffee &amp; Selection of Fairmont Teas (Includes milk, cream, honey &amp; sliced lemon) - Full Day Unlimited Service</b>	15 per guest	<b>Bottles of Assorted Sodas including Diet, Bottled, Juices and Still Water</b>	5 each
<b>Individually Bottled Ice Tea, Red Bull, Energy Drink</b>	6 each	<b>Individually Bottles Mineral Water San Pellegrino or Perrier</b>	6 each
<b>Pure Water Dispenser</b>	25 per 3 gallons bottle	<b>Lemonade &amp; Freshly Brewed Ice Tea</b>	22 per quart
<b>Apple, Cranberry, Pineapple, Prune &amp; Tomato Juices</b>	27 per quart	<b>Freshly Squeezed Orange OR Grapefruit Juices</b>	35 per quart
<b>Fruit Punch</b>	55 per gallon		



## AFTERNOON

All Lunch Buffets served with Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fairmont Organic & Estate Teas.

All Live Stations require a Chef - a Chef Attendant's fee of \$150 per Chef (minimum of 2 hours) is applicable.

### **The Island Deli**

52 per guest

Bread Display with Assorted Loaves & Rolls with Butter, Chef's Soup of the Day, Potato Chips

#### SALADS

*Choose any 3 salads from the choices below; \$5 per guest surcharge for any additional salads*

Caesar Salad, Romaine Hearts, Shaved Parmesan, Garlic Croutons & Creamy Caesar Dressing (V)(GF)

Mesclun Greens, Radish & Herb Vinaigrette (V)(GF)

Strawberry, Feta & Spinach Salad, Honey Mustard Dressing

Quinoa Salad, Sautéed Shallots, Peppers, Dried Cranberries, Roasted Almonds, Green Peas, Blueberries, Sautéed Green Beans, Sweet Lemon Vinaigrette

Yukon Gold Potato Salad, Chopped Eggs, Dill Pickles & Crumbled Bacon

Country Slaw with Pineapple Dressing (V)(GF)

Coriander Seared Yellow Fin Tuna with Citrus & Fennel Salad

Buffalo Mozzarella & Tomato Caprese Salad, Oregano & Balsamic Drizzle (V)(GF)

#### SANDWICHES AND WRAPS

*Choose any 4 Sandwiches including one Gluten free from the choices below; \$5 per guest surcharge for any additional sandwiches*

### **Tastes of Bermuda**

49 per guest

Bread Display with Assorted Loaves & Rolls with Butter

#### SOUPS & SALADS

Fish Chowder with Johnny Bread, Sherry Pepper & Goslings Black Rum

Mixed Green Salad, Cucumber, Cherry Tomato, Peppers, Honey Lime & Balsamic Vinaigrettes (V)(GF)

Bermuda Potato Salad, Russet Potatoes, Green Beans, Boiled Egg, Mayonnaise (V)(GF)

Southampton Cole Slaw, Duo of Cabbage, Carrots & Lime (V)(GF)

#### HOT SELECTIONS

Pan Fried Wahoo with Tartar Sauce

Turtle Hill Honey Glazed BBQ Chicken

Cassava Pie with Chow Chow

Hop n' John Rice

Bermuda Mac n' Cheese

Bouquet of Seasonal Vegetables

#### DESSERTS

Banana Bread

Coconut Gosling Rum Balls

Carrot Cake (NF)

Warm Bermuda Bread Pudding with Sauce Anglaise

## Poultry

Roasted Turkey with Chipotle Aioli on a Grilled Ciabatta  
Pulled Chicken Salad with Grapes, Dried Cranberries, Pecans & Celery on Mini Brioche  
Chicken Fajita Wrap with Marinated Vegetables, Harissa Mayo & Pepper Jack Cheese

## Seafood

Smoked Salmon with Cucumber Slaw, Red Onion, Crème fraiche & Artisanal Lettuce on Whole Wheat Toast  
Tuna Salad with baby lettuce & Avocado on a Whole Wheat Wrap  
Shrimp & Crab Salad with Mango Salsa & Marie Rose Sauce on a Jalapeno Brioche

## Ham

Prosciutto Strips, Brie Cheese, Caramelized Figs with Charred Peppers on Light Whole Meal Roll  
Smoked Virginia Ham, Swiss Cheese, Grainy Mustard, Green Cabbage Slaw on Multi Grain

## Beef & Lamb

Beef Brisket with Chile, Paprika, Caramelized Onion, Tomato, Worcestershire & English Mustard on Light Whole Meal Bread  
Corned Beef with Gherkins, Swiss Cheese & Sauteed Mushrooms, Onion Chutney on Rye Bread  
Moroccan Spiced Lamb Wrap with Iceberg Lettuce, Mint & Cumin Yogurt

## Vegetarian

Buffalo Mozzarella with Vine Ripened Tomatoes & Pesto on Baguette  
Fire-Roasted Bell Peppers, Grilled Zucchini, Wilted Spinach, Herb Goat Cheese & Pesto Mayo on a Focaccia  
Zaatar Spiced Smashed Chickpea, Tahini Sauce, Slow Cooked Tomato, Butter lettuce on Herb Focaccia Bread

## Gluten Free Sandwiches

Grilled Vegetables, Avocado & Black Pepper with Melted Blue Cheese on Genius White Bread  
Rocket Leaves, Curried Mushrooms, Mango Chutney on a Gluten Free Roll  
Flash Fried Streak, Quick Sauerkraut, Bacon & Onion Jam, Matured Cheddar, Gluten Free Slider

## DESSERT – END ON A SWEET NOTE

*Choose any 4 desserts from the choices below*

Traditional Carrot Cake (NF)  
Raspberry Almond Tart, Whipped Cream  
Chocolate Chip Blondie  
Creamy Flourless Chocolate Cake (GF,NF)  
Almond Financier  
Freshly Baked Assorted Cookies  
Lemon Meringue Tartelettes (NF)  
Amaretto & Espresso Flavored Tiramisu (whole)  
Traditional Cheesecake (whole) (NF)  
Mini Strawberry Pavlova (NF, DF, GF)  
Seasonal Sliced Fruits (GF, DF)

**Tastes of the Mediterranean** 56 per guest

Bread Display with Assorted Loaves & Rolls with Butter

**SOUPS & SALADS**

Roasted Tomato Soup with Parmesan Straws  
Pita Bread Spreads: Olive, Tapenade, Classic Hummus  
Mixed Green Salad, Cucumber, Cherry Tomato, Peppers, Honey Lime & Balsamic Vinaigrettes (V)(GF)  
Tunisian Salad, Potatoes with Fava Beans, Onions, Tomato, Olives, Grilled Haloumi Cheese & Sumac, Lemon Vinaigrette  
Antipasto Board, Selection of Dry Meats, Grilled Marinated Vegetables & European Cheeses  
Tomato & Mozzarella, Basil Oil & Balsamic Glaze (V)(GF)  
Orzo Pasta Salad, Grilled Peppers, Black Olives & Haloumi Cheese

**HOT SELECTIONS**

Oven Baked Swordfish with Mediterranean Vegetables  
Dijon Marinated Chicken Breast, Roasted Peppers with Parsley Pistou  
Lemon & Oregano Roasted Potato Wedges  
Tagine of Lamb, Fragrant Couscous with Cilantro  
Orecchiette Pasta, Wild Mushrooms, Collard Greens with Cream Alfredo Sauce & Grana Padano  
Vegetable Moussaka

**DESSERTS**

Churros with Chocolate Sauce  
Almond Cake  
Tiramisu  
Orange Casatta  
Amaretti Cookies  
Mini Eclairs

**The Southampton Barbecue** 55 per guest

Homemade Corn Bread with Butter

**SALADS**

Mixed Green Salad, Cucumber, Cherry Tomato, Peppers, Honey Lime & Balsamic Vinaigrettes (V)(GF)  
Baby Kale Caesar, Herb Croutons, Caesar Dressing, Baby Kale, Shaved Parmesans (V)(GF)  
Pineapple Coleslaw, Duo of Cabbage, carrots & Pineapple (V)(GF)  
Greek Salad, Feta Cheese, Tomatoes, Cucumbers, Peppers and Marinated Olives (GF)  
German Potato Salad, Caramelized Onion, Crispy Bacon, Yukon Gold Potatoes, Chopped Eggs with Grain Mustard Dressing (V)(GF)

**FROM THE GRILL & BUFFET – LIVE STATION**

American Black Angus Beef Burgers  
Wahoo Fish Burgers  
Grilled Chicken with Bourbon Barbeque Sauce  
Beef Hot Dogs  
Vegetable Burgers (V)  
Corn on the Cob with Old Bay Butter (V)(GF)  
Roasted Bermuda Pumpkin & Cauliflower

**CONDIMENTS & ACCOMPANIMENTS**

Sautéed Bermuda Onions & Mushrooms  
Kaiser Buns & Hot Dog Buns  
Shredded Iceberg Lettuce, Slice Tomatoes, Onions, Dill Pickles, Mayonnaise, Mustard, Ketchup & Relish  
Butter, Sour Cream, Shredded Cheddar, Bacon Bits

**DESSERTS**

Sliced Watermelon  
Peach Cobbler with Vanilla Ice Cream (NF)  
Gosling Rum Infused Banana Cake (NF)  
Freshly Baked Assorted Cookies  
Triple Chocolate Fudge Brownie (served whole)

**The Express Lunch** 51 per guest

Bread Display with Assorted Loaves & Rolls with Butter

**SOUPS & SALADS**

Chef Choice of Soup:

Field Greens, Cucumber, Tomato, Sliced Red Onion, Peppers, Turtle Hill Honey Dijon Dressing (V)(GF)

Loaded Baked Potato Salad, Shredded Cheddar, Bacon Bits, Sour Cream, Scallion

Broccoli & Bermuda Kale Salad, Candied

Walnuts, Cranberries, Onions & Peppers

**HOT SELECTIONS**

Roasted Chicken Breast with Mushrooms & Tomato Fricassee (GF)

BBQ Tri Tip Steak with Caramelized Onions (GF)

Pan Crusted Mahi, Herb Butter Sauce & Pistachio Pesto

Vegetable Curry with Coconut & Lemon Grass (GF)

Jasmine Rice with Fried Onions (V)(GF)

**DESSERTS**

Lemon Meringue Tart (served whole) (NF)

Berry Cheesecake (NF)

Chocolate Sea Salt Caramel Tarts (NF)

Assorted Cookies

**The Boxed Lunch** 35 per guest

All Boxed Lunched to include: Potato Chips, Cheddar Cheese & Crackers, Vegetable Crudités, Whole Fruit, Granola Bar & Candy Bar

**BUILD YOUR BOX LUNCH**

*Please select one Sandwich or Salad and one Dessert from the choices below:*

**Poultry**

Pulled Chicken Salad with Grapes, Dried Cranberries, Pecans & Celery on Mini Brioche

Chicken Fajita Wrap with Marinated Vegetables, Harissa Mayo & Pepper Jack Cheese

**Seafood**

Smoked Salmon with Cucumber Slaw, Red Onion, Crème fraiche & Artisanal Lettuce on Whole Wheat Toast

Tuna Salad with Baby Lettuce & Avocado on Whole Wheat Wrap

**Ham**

Prosciutto Strips, Brie Cheese, Caramelized Figs

**Gluten Free Lunch** 56 per guest

Assorted Gluten Free Rolls & Butter

**SOUPS & SALADS**

Garden Minestrone, Vegetable Broth with Tuscan White Beans & Fresh Herbs

Mixed Green Salad, Cucumber, Cherry Tomato, Peppers Honey Lime & Balsamic Vinaigrettes

Tuna Salad with Baby Lettuce & Avocado, Honey Mustard Dressing

Buffalo Milk Mozzarella, Arugula & Sliced Tomatoes with Roasted Peppers & Basil Pesto

Southampton Cole Slaw, Duo of Cabbage, Carrots & Lime

**HOT SELECTIONS**

Lamb Leg stuffed with Spinach and Haloumi Cheese

Wahoo Fish Skewers, Onion & Peppers

Basmati Rice

Vegetable Curry with Coconut & Lemongrass

Corn on the Cob with Old Bay Butter

**DESSERTS**

Lemon Drop & Gingerbread Cookies (DF, GF, NF, VEGAN)

Cheesecake (NF)

Raspberry Frangipane Tart

Assorted French Macaroons



with Charred Peppers on Light Whole Meal Roll  
Dry Fried Chorizo with Green Cabbage Slaw,  
Salami & Prosciutto on Multi Grain Bun

#### Beef & Lamb

Beef Brisket with Chile, Paprika, Caramelized  
Onion, Tomato, Worcestershire & English  
Mustard on Light Whole Meal Roll  
Moroccan Spiced Lamb Wrap with Iceberg  
Lettuce, Mint & Cumin Yogurt

#### Vegetarian

Buffalo Mozzarella with Vine Ripened Tomatoes  
& pesto on Baguette  
Fire-Roasted Bell Peppers, Grilled Zucchini,  
Wilted Spinach

#### Gluten Free Sandwiches

Grilled Vegetables, Avocado & Black Pepper with  
melted Blue Cheese on Genius White Bread  
Rocket Leaves, Curried Mushrooms, Mango  
Chutney on a roll  
Flash Fried Steak, Quick Sauerkraut, Bacon &  
Onion Jam, Matured Cheddar, Gluten Free Slider

#### Salads

All Salads are served with Fresh House Baked  
Bread  
Mixed Lettuce with Tomato, Cucumber, Celery,  
Mushrooms & Carrots with Honey Mustard  
Dressing (GF)  
Roasted Sweet Corn, Black Beans & Poblano  
Peppers with Cilantro Dressing (GF)  
Couscous Salad with Parsley, Chopped  
Tomatoes, Diced Onion, Cilantro, Raisins &  
Lemon Confit

#### DESSERTS

Oatmeal Raisin Cookie (NF)  
Chocolate Pecan Brownie  
Strawberry Pavlovas (DF, GF, NF)  
Mini Apple Tart Tatin



## ACTION STATIONS

### COLD

#### **BERMY FRESH LETTUCE** 22 per guest

**(V)(GF)**

Mixed to Order (75 guest minimum)

Local Hydroponic Lettuces & Cresses

Shaved Crudit , Pea Tendrils, Nasturtium, Pickle Vegetables, Avocado, Lemon & Balsamic Vinaigrette, Blood Orange Vinaigrette Grilled Chicken & Blackened Shrimp

#### **CAESAR SALAD STATION** 21 per guest

Make your own

Caesar Salad served from Parmesan Wheel

Toppings: Grilled Chicken, Grilled Shrimp, Bacon, Smoked Salmon, Boiled Eggs, Parmesan Shavings, Mixed Peppers, Charred Onions & Crispy Lavash, House Made Creamy Caesar Dressing

#### **AVOCADO TOAST BAR** 23 per guest

Make your own

Breads & Toasts: Herb Focaccia, Garlic butter & Parmesan, Plain Baguette, Whole Wheat Toast, Fried Tortillas

Toppings: Egg Salad, Smoked Salmon, Grilled, Chicken, Feta Cheese, Bacon Crumbs, Pineapple Salsa, Furikake Sesame Seeds &

### HOT

#### **PASTA STATION (V)** 29 per guest

Choice of Pasta: Fusilli, Cheese Tortellini & Whole Wheat Spaghetti, Fettuccini

Sauces: Basil Marinara, Roasted Garlic Alfredo & Pesto

Accompaniments: Red Onions, Garlic, Artichoke, Spinach, Tomatoes, Peppers, Mushrooms, Zucchini & Eggplant

Proteins: Ham, Shrimp, Ground Chicken, Spicy Sausage, Pancetta

Chili Flakes & Shaved Parmesan

#### **FRESH FISH MARKET STATION (GF)** 40 per guest

Served on an Ice Bar: Mahi Mahi, Wahoo, Salmon & Tuna

Saut ed to Order: Served with Seaweed Salad, Lemon Butter Sauce, Guacamole, Fresh Lemon & Lime Wedges

#### **CARVING STATION**

Slow Roasted USDA Beef, Served with Horseradish, Dijon & Pommery Mustard, Cabernet Jus & Assorted Rolls

Prime New York Strip Loin – 29 per guest

Togarashi Spices, Chopped Jalapenos, Roasted Peppers

Herb & Dijon Crusted Rib Eye – 30 per guest

Roasted Tenderloin – 38 per guest

**CARRIBEAN MAHI MAHI** 24 per guest  
**(GF)**

Banana Leaf Wrapped served with Charred Pineapple Salsa, Citrus Butter Sauce & Jalapeno Bread

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# SPECIALTY STATIONS

## PAELLA STATION

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**Mixed Paella - Selection of Seafood, Spicy Sausage & Chorizo, Chicken & Truffle & Vegetables (served with Lemon Aioli & Garlic Crostini)** 34 per guest

**Seafood with Calamari, Clams, Mussels & Shrimp (served with Lemon Aioli & Garlic Crostini)** 29 per guest

**Chicken with Truffle scented Mushrooms (served with Lemon Aioli & Garlic Crostini)** 27 per guest

**Vegetarian (served with Lemon Aioli & Garlic Crostini)** 25 per guest

**Hop n' John (served with Lemon Aioli & Garlic Crostini)** 21 per guest

## SPECIALTY STATION

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**SANDY'S MARKET (V)(GF)** 24 per guest  
Choice of Locally Grown Produce: Asparagus, Parsnips, Red Onions, Beets, Carrots, Broccoli, Pumpkin, Bok Choy, Mushrooms, Red & Yellow Peppers **(Sautéed to order in extra virgin olive oil or butter)**

**Condiments:** Balsamic, Chili Salsa, Soy Sauce, Tofu

**GYRO STATION** 23 per guest  
**Choice of Protein:** Chicken OR Pork OR Lamb

**Choice of Bread:** Pita, Tortilla & Soft Bun

Tomatoes, Red Onions, Arugula, Chili Sauce, Green Bell Peppers, Tahini Sauce, Tzatziki & Hummus

**Poke Bar** 19 per guest  
Prepared to Order by Chef: Fresh Local Wahoo, Seaweed Salad, Guacamole, Grilled Pineapple, Scallion, Furikake & Coconut Sauce

**Ice Sculptures**  
Fairmont Southampton's Kitchen Artist can create customised ice sculpture for your event needs

Ice starts at \$400 per piece

# SWEET RECEPTIONS

## **Chocolate Fondue Waterfall** 17 per guest

Three-Foot Tower of Cascading Molten, Milk Chocolate, Dark Chocolate

Served with Strawberries, Pineapple, Baby Bananas, Honeydew & Cantaloupe Melon, Mini Biscotti, Marshmallow Puffs, Pound Cake Fingers & Strawberry Meringue

(\$1,000 minimum or 75 guest)

## **Sundae Station** 15 per guest

Make you own Ice Cream Sundae

Vanilla and Chocolate Ice Cream

Crushed Oreo & Choc Chip Cookies

Chocolate & Vanilla Cake

Strawberry Topping, Caramel Bananas

Vanilla Sauce, Whipped Cream

## **Smore's Station** 10 per guest

Graham Crackers

Large Marshmallows

Dark Chocolate Chunks

Caramel Sauce

(Beach Bonfire (EXTRA) -\$500)

## **Chocolate Dipped Strawberry** 19 per guest

Dark & White Couverture Chocolate, Graham Crumbs, Toasted Coconut, Colored Sanding Sugar, Chocolate Cookie Crumbs, Toasted Ground Nuts

## **Tiramisu Station** 16 per guest

Espresso, Lady Fingers, Mascarpone Cream, Chocolate Shavings, Cocoa Powder, Pistachio Powder, Strawberry Powder, Caramelized Almonds, Oreo Crumble, Feuillentine, Berry Topping

## **Little Creperie** 16 per guest

Made to Order Crepes

Selection of Condiments: Dulce De Leche, Chocolate Sauce, Strawberries, Banana Compote, Whip Cream, Toasted Pecans, Shredded Coconut, Grand Marnier

## **Bermuda Banana Flambe (GF, NF)** 21 per guest

Caramelized with Brown Sugar & Dark Rum

Served over Vanilla Bean Ice Cream & Chantilly Cream

# RECEPTION HORS D'OEUVRES - A LA CARTE

## COLD HORS D'OEUVRES

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<b>Caprese Skewer (V)</b>	5.50 per piece
<b>Endive Crab Salad</b>	5.50 per piece
<b>Prosciutto &amp; Mozzarella Parcels with Frisee Salad</b>	5.50 per piece
<b>Dates with Goats Cheese &amp; Pistachios (V)</b>	5.50 per piece
<b>Beetroot &amp; Feta Cheese with Orange Segment (V)</b>	5.50 per piece
<b>Duck Rilette, Caramelized Fig on Brioche</b>	5.50 per piece
<b>Island Chicken Salad in Savory Profiteroles</b>	5.50 per piece
<b>Smoked Salmon with Creme Fraiche, Buckwheat Blinis &amp; Caviar</b>	5.50 per piece
<b>Sesame Crusted Tuna Tataki, Lemon Aioli, Cucumber</b>	5.50 per piece
<b>Shaved Prosciutto, Balsamic Glazed Melon with Local Basil on an Herb Toast</b>	6 per piece
<b>Smoked Duck Mousse with Raspberry Butter on Rosemary Brioche</b>	6 per piece
<b>Sesame Crusted Tuna Medallion with Lime &amp; Ginger</b>	6 per piece
<b>Maki Roll Selection</b>	6 per piece

## HOT HORS D'OEUVRES

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<b>Potato - Leek &amp; Feta Cheese Vol au vent (V)</b>	5.50 per piece
<b>Vegetable Egg Rolls with Sweet &amp; Sour Sauce (V)</b>	5.50 per piece
<b>Tomat, Onion &amp; Goat Cheese Puffs</b>	5.50 per piece
<b>Vegetable Samosa with Mint Cucumber Raita (V)</b>	5.50 per piece
<b>Pigs in a Blanket</b>	5.50 per piece
<b>Classic Mini Quiche with Spinach</b>	5.50 per piece
<b>Popcorn Shrimp with Green Chili &amp; Tomato Aioli</b>	5.50 per piece
<b>Bermuda Fish Cake with Island Tartar Sace</b>	5.50 per piece
<b>Mini Truffle Grilled Cheese Bites</b>	5.50 per piece
<b>Pancetta &amp; Brie Cheese Arrancini with Walnut Pistou</b>	6 per piece
<b>Mini Beef Wellington</b>	6 per piece
<b>Chicken Tikka Skewers with Mint Onion Chutney</b>	6 per piece
<b>Pork Satay with Peanut Sauce</b>	6 per piece
<b>Spiced Beef Skewers with Romesco</b>	6 per piece

**Creamy Crab Mousse & Avocado Profiterole** 6 per piece

**Beef Satay, Sesame & Ginger Marinated Beef Skewers** 6 per piece

**Bermuda Beets & Goats Cheese in mini waffle cups** 6 per piece

**Crispy Shrimp with Spicy Aioli** 6 per piece

**Moroccan Lamb Chop with Cumin Raita** 8 per piece

**Crispy Fried Crab Croquete with Curry Aioli** 9 per piece

# RECEPTIONS

Minimum of 25 Guests for Reception Displays & Stations

Live & Action Stations require a Chef - a Chef's Attendant's fee of \$150 per Chef (minimum of 2 hours) is applicable. One Chef required per 75 guests.

**VEGGIE GARDEN WITH** 19 per guest

**WARM ARTICHOKE DIP (V)**

Selection of Freshly Cut Vegetables

Pita Bread & Vegetable Chips

Hummus, Pimento, Boursin & Southwestern Spreads

With Warm Artichoke Dip (V)

**ARTISANAL BOARD** 26 per guest

Display of Imported Cheeses

European Meats, Grilled & Marinated Vegetables

Sundried Tomato & Ricotta Dip

Freshly Baked Breads, Lavosh, Crackers & Grapes

House made Compotes & Toasted Nuts

**FRESH SEAFOOD BAR** 34 per guest

Display of Fresh Seafood on Ice Bar

Seasonal Shucked Oysters, Clams, Cooked Jumbo Shrimp, Mussels & Jonah Crab Claws Remoulade, Spicy Cocktail Sauce, Tabasco Sauce, Lemon Wedges

(Based on 4 pieces of each per person)

**TACO BAR** 26 per guest

Wheat & Corn Tortillas (soft & hard)

Seasoned Ground Beef & Shredded Chicken

Lettuce, Tomato, Shredded Cheddar Cheese, Red Onions, Chili Sauce, Refried Beans

Fresh Cilantro & Tomato Salsa

Sour Cream & House made Guacamole

**SLIDER BAR** 28 per guest

**Selection of Pre Made Sliders:**

Chicken Tikka with Mango Chutney

Moroccan Lamb with Mint Raita

Local Wahoo with Tangy Tartar Sauce

Angus Beef with Tomato, American Cheese & Onion Chutney

**Accompanied by:** Homemade Pickles, Crispy Fried Onion Rings

**SUSHI BAR** 29 per guest

Sashimi – Salmon, Tuna, Wahoo

Nigiri – Salmon, Tuna

Maki – Crab, Spicy Tuna, Avocado & Cheese, Wasabi, Soy Sauce, Pickled Ginger, Seaweed Salad, Special Sauce

**Sushi Bar Enhancement - Rainbow Roll** 26 per order

**Sushi Bar Enhancement - Rock n' Roll** 27 per order



Rainbow Roll Outside – Tuna, Chives, Sesame, Salmon, Chile

Inside – Avocado, Ponzu Sauce, Crab Meat

(8 pieces)

**Sushi Bar Enhancements -** 29 per order

**Gyu Special Roll**

Gyu Special Roll – Composition – Red Pepper, Lime, Avocado, Carrot, Black Angus Beef, Sesame, Coriander, Fried Onions, Mayonnaise, Chives, Rocket, Teriyaki Sauce, Chile

(8 pieces)

Rock n Roll Outside – Chives, Glazed Salmon, Sesame, Crisps, Teriyaki Sauce, Chile

Inside – Avocado, Mango, Tuna, Asparagus, Spicy Sauce

(8 pieces)

**BERMUDA WELCOME** 28 per guest

Bermuda Fish Cake

St. George Mini Vegetable Turnover

Local Fish Hash Spring Rolls

Banana & Ginger Breads

Assortment of Finger Sandwiches:

Egg Salad

Smoked Chicken

Ham & Cheese

Tuna Salad

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fairmont Teas

**VEGGIE GARDEN WITH** 22 per guest

**WARM CRAB & SPINACH**

**DIP**

Selection of Freshly Cut Vegetables

Pita Bread & Vegetable Chips

Hummus, Pimento, Boursin & Southwestern Spreads

With Warm Crab & Spinach Dip



## EVENING

All Dinner Buffets include Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fairmont Teas.  
All Live Stations require a Chef - a Chef Attendant's fee of \$150 per Chef (minimum of 2 hours) is applicable. A \$10 per guest surcharge for Buffets less than 30 guests is applicable.

**The Gluten Free Dinner** 95 per guest  
Assorted Gluten Free Rolls & Butter

### SOUPS & SALADS

Asparagus Veloute – Walnut & Parsley Pistou

Mixed Green Salad – Mix Peppers, Cherry Tomato, Cucumber, Shaved Onion, Marinated Olives, Roasted Corn, Parmesan Cheese, French Dressing, Balsamic Vinaigrette & Italian Dressing

Couscous Salad – with Herb Roasted Chicken, Lemon Confit, Tomato & Cucumber (V)

Smoked Cauliflower & Broccoli Salad – Onions, Peppers, Cherry Tomatoes & Goats Cheese (V)

Wilted Spinach & Baby Kale Salad – Spiced Salmon Flakes with Crispy Chickpeas & White Balsamic Dressing

Pineapple Coleslaw – Red & Green Cabbage, Raisins, Scallion & Pineapple

### HOT BUFFET

Pan Seared Snapper with Tomato & Mushroom

**The Pink Sands Barbeque** 95 per guest  
Fresh Baked Bread Rolls & Corn Bread, Butter

### COLD SELECTIONS

Organic Garden Greens (V)(GF) – Cucumber, Mixed Peppers, Cherry Tomato, Sliced Onion, Chopped Eggs, Almond Flakes, Shaved Red Radish, House made Pickle, Roasted Corn, French Dressing, Balsamic Vinaigrette & Italian Dressing

Chicken Tortilla Salad – Roasted Peppers, Scallion, Sauteed Onion, Piri Piri Mayo, Fried Tortilla

Mediterranean Seafood Salad (GF) – Grilled Calamari, Crab Meat, Shrimp with Charred Corn

Peruvian Salad – Layers of Rice, Greens, Eggs, Olives, Green Beans, Caper Berry, Charred Onion, Spiced Corn, Avocado, Serrano Ham with Garlic & Herb Vinaigrette

St.David's Slaw – Duo Cabbage, Carrots, Seaweed, Cranberries, Sesame Seeds & Pineapple Vinaigrette

### LIVE FROM THE GRILL

Succotash

Sweet Potato & Pumpkin Gratin

Blistered Cauliflower with Peppadew Sauce

Butter Milk Poached Corn

Seasonal Vegetables, Sautéed in Olive Oil & Rosemary

#### LIVE FROM THE GRILL

Beef Petit Filet Steaks with Caramelized Onion & Red Wine Jus

Jerk Spiced Chicken Thigh, Savory Tomato Confiture

#### DESSERTS

Strawberry Mini Pavlovas (DF, GF, NF)

Traditional Cheesecake (NF)

Flourless Chocolate Cake Bites (GF)

Citrus Berry Panna Cotta (GF, NF)

Assorted French Macaroons (GF)

**The Tastes of Italy** 105 per guest

Tomato Rosemary Focaccia Bread & Crusty Rolls

#### SOUP & SALADS

Garden Minestrone – Vegetable Broth with Tuscan White Beans & Fresh Herbs

Traditional Caesar Salad (V)(GF) – Romaine Lettuce, Toasted Ciabatta & Garlic Anchovy Creamy Dressing

Navy Bean Salad – Chick Peas, Tomatoes, Artichokes & Kale with Herb Vinaigrette

Orzo Salad – Bacon, Spinach, Pine nuts, Lemon Vinaigrette

Beef Petit Filet Steaks

Barbeque Pork Spare Ribs

#### HOT BUFFET

Jerk Spiced Chicken Rosti (GF)

Blackened Wahoo with Pineapple Salsa

Cheddar & Boursin Mac n Cheese

Baked Potatoes in Foil with Condiments (GF)

Butter Milk Poached Corn (V)(GF)

Roasted Cauliflower

#### DESSERT

Fresh Sliced Watermelon

Bourbon & Walnut Derby Pie

Chocolate Fudge Cake (NF)

Petite S'mores Tart (NF)

Peach Cobbler with Vanilla Anglaise (NF)

Whole Berry Cheese Cake (NF)

**The Bermuda's Roots** 95 per guest

Signature Avocado Bread (V)

#### SOUPS & SALADS

Bermuda Fish Chowder with Black Rum & Sherry Peppers – Johnny Cakes & Bread Display with Assorted Loaves, Rolls & Butter

Mixed Greens with Salad Accompaniments – Tomatoes, Cucumber, Red Onions, Mushrooms, Sweet Corn, Bell Peppers, Shredded Carrots, Croutons

Assorted Dressings: Balsamic Vinaigrette, Jalapeno Ranch, Herb Vinaigrette

Potato Salad with Peas & Carrots (V)(GF)

Vine Ripened Tomatoes & Buffalo Mozzarella (V)(GF) – Garden Basil, Aged Balsamic Reduction

#### ANTIPASTI PLATTER

A selection of Cured Meats & Cheeses Marinated Olives, Pickled Vegetables & Fruit Preserves

#### LIVE PASTA STATION

Choice of Pasta: Spinach & Ricotta Tortellini, Fettuccine & Penne

Accompaniments: Cream Sauce, Napolitano Sauce, Pesto Asparagus, Sun Dried Tomatoes, Chili, Garlic Pumpkin, Smoked Salmon, Ground Chicken, Olives, Mushrooms, Shaved Parmesan, Fresh Herbs

#### HOT BUFFET

Three Cheese Vegetable Lasagna

Rustic Beef Meat Balls with Basil Marinara Sauce

Grilled Bronzino Fillet, Artichoke Tomato & Olive Ragout (GF)

Chicken Cacciatore, Sautéed Greens with Garlic, Lemon Confit, Chile Flakes

Roasted Rosemary Potatoes, With Sun dried Tomato (V)(GF)

#### DESSERTS

Tiramisu

Cannoli

Zuppa Inglese Trifle

Citrus Vanilla Panna Cotta (GF, NF)

Limoncello & Blueberry Tart (NF)

Bermuda Style Creamy Coleslaw (V)(GF)

Seafood Salad – Chile & Garlic Marinated Calamari & Shrimp with Lemon Confit

#### BERMUDA FAVORITES

Codfish Cakes with Tangy Tartar Sauce

Grilled Fresh Local Fish with Fresh Corn & Summer Vegetable Succotash

Turtle Hill Honey Glazed Barbeque Chicken

Cassava Pie with Chow Chow

Traditional Hop n John (Black-eyed Peas & Rice)

Sautéed Vegetables

#### MAC N' CHEESE STATION

Bermuda Mac n Cheese (V)

Aged White Cheddar Mac (V)

Served with: Shaved Parmesan, Shredded Cheddar, Chives & Bacon Bits

#### DESSERT

Assorted Bermuda Rum Cakes

Gosling's Rum Balls

Chocolate Banana Cream Pie (NF)

Whole Bermuda Carrot & Pineapple Cake (NF)

Bread & Butter Pudding with Vanilla Sauce (NF)

Amaretto Biscotti

**The South Shore Barbecue** 135 per guest

Fresh Baked Bread Rolls & Corn Bread

**COLD SELECTIONS**

Mixed Greens & Herb Salad (V)(GF) –  
Cucumber, Mixed Peppers, Cherry Tomato,  
Sliced Onions, House made Pickle, Roasted  
Corn, Kalamata Olives, Sliced Mushrooms,  
Shredded Carrot (V)(GF) Champagne  
Vinaigrette, Mango & House Dressing

Cajun Chicken Salad – Black Beans, Corn, Rice,  
Red Peppers & Chipotle Mayonnaise

Beetroot Salad (V)(GF) – Orange, Blue Cheese  
Crumble & Sherry Vinaigrette

Black Kale Salad – Pickle Apple, Candied Pecan,  
Prosciutto Crumbs, Gruyere Crisps & Balsamic  
Glaze

Mixed Bean & Grain Salad – Burgul Wheat,  
Green Lentil, Pepe Pasta, Sundried Tomatoes,  
Quinoa, Onion & Lemon Parsley Vinaigrette

**FRESH SEAFOOD ON ICE (GF)**

Ice Bar filled with Chilled Cooked Shrimps,  
Clams & Mussels

Accompanied by: Lemon & Lime Wedges,  
Tabasco, Cocktail & Remoulade Sauces

**LIVE FROM THE GRILL (GF)**

Herb Marinated Jumbo Shrimp – Drawn Butter &  
Lemon Wedges

Jamaican Jerk Spiced Beef Steaks – Smoked  
Tomato Chutney

**FROM THE HOT BUFFET**

Thyme & Garlic Roasted Chicken, Wild  
Mushrooms & Bourbon BBQ Sauce, Grilled Mahi,

**The Royal Poinciana** 145 per guest

Fresh Baked Bread Display

**SALADS**

Mixed Baby Greens (V)(GF) – Grape Tomatoes,  
Cucumber, Mixed Peppers, Cherry Tomatoes,  
Sliced Onions, Marinated Olives, Sliced Beets,  
Shredded Carrots, Chopped Eggs, Shaved  
Parmesan, Balsamic Vinaigrette, Mango  
Dressing, House Dressing Pommery & Lemon  
Dressing

Quinoa Salad – Sautéed Shallots, Peppers,  
Dried Cranberries, Roasted Almonds, Green  
Peas, Blueberries, Sautéed Green Beans, Sweet  
Lemon Vinaigrette

Ruby Gold & Red Beets – Goats Cheese &  
Scallions (V)(GF)

Roasted Cauliflower Salad – with Chorizo,  
Edamame tossed with green goddess dressing  
and shaved aged Gouda Cheese (V)(GF)

Marinated Lobster & Crab Salad – Avocado &  
Scallion (GF)

Mixed Chicories Salad – with Grapes, Candied  
Walnuts & Aged Balsamic Vinaigrette

Buffalo Mozzarella – with Wilted Spinach,  
Tomatoes, Golden Raisins & Pistachio Pistou  
(V)(GF)

Chicken Rillete – with Herb Butter & Parmesan  
Straws

**FRESH SEAFOOD ON ICE (GF)**

Chef Carved Ice Bar Surrounded By: Chilled  
Jumbo Shrimps & Crab Claws

Accompanied by: Lemon & Lime Wedges,  
Cocktail & Remoulade Sauces

**FISH MARKET LIVE STATION (GF)**

with Homemade Red Chili Sauce

Mixed Seafood Paella – Bomba Rice cooked with Clams, Mussels, Shrimp & Calamari, Seasonal Vegetables, Sautéed in Olive Oil and Rosemary

Local Pumpkin Gratin (V)(GF)

## DESSERTS

Mini Key Lime Tarts (NF)

Whole Apricot Chocolate Sacher Cake

Island Spiced Peach Cobbler with Vanilla Anglaise (NF)

Mango Glazed Cheesecake

Tropical Fruits

Almond Butter Crunch Bars

## LIVE STATION

Banana Flambe with Black Seal Rum & Vanilla Ice Cream (GF, NF)

Mahi – Mahi, Wahoo, Salmon & Tuna Sautéed to Order

Served with: Orange & Lime Butter Sauce, Island Salsa, Seaweed Salad, Lemon & Home Made Kimchi

## FROM THE CARVING STATION

Prime Rib of Beef with Garlic & Herb Crust – Creamed Horseradish, Mustard, Miniature Rolls, Truffle Butter & Yorkshire Puddings

## HOT BUFFET

Seafood Curry Creamy Coconut Bisque with Clams & Jumbo Shrimps

Broiled Lamb Chops with White Bean & Rosemary Ragout

Grilled Chicken (GF) with Gosling Rum BBQ Sauce

Double Baked Potatoes served with side of Crispy Bacon & Sour Cream (GF)

Pumpkin Gratin Layered Pumpkin with three cheeses

## DESSERTS

Banoffee Trifle, Pear Caramel Gateaux

Whole Fruit & Berries Cheesecake (NF)

Whole Black Forest Cake, Mini Opera Cake (NF)

Dark Chocolate Profiteroles (NF)

Lemon & Coconut Cream Tarts (NF)

## COLD APPETIZERS

**Jumbo Shrimp Cocktail (GF)** 16 per guest  
Marie Rose Sauce & Baby Lettuce Salad

**House Cured Salmon** 16 per guest  
Fennel & Beetroot Cured Salmon, Creamy  
Cucumber Slaw, Herb Crostini

**Atlantic Crab & Avocado  
Salad** 16 per guest  
Red Pepper, Plum Tomato, Scallion, Jalapeno,  
Cilantro & Sour Cream

**Peach Gazpacho** 20 per guest  
Lobster Medallion, Guacamole & Charred  
Scallion

**Tuna Tataki** 20 per guest  
Sesame Crusted Seared Tuna with Citrus &  
Spinach Salad

**Coriander Crusted Tuna** 16 per guest  
Frisse & Fennel Salad with Citrus Aioli

**Burrata (V)** 16 per guest  
Cherry Tomato Compote, Baby Rocket Salad &  
Herb Crostini

**Chicken Liver Mousselin** 16 per guest  
Cucumber & Red Romaine Bouquet, Pear  
Compote, Pistachio Crouton

**Peekey Toe Crab & Lobster  
Timbale** 20 per guest  
Mango Avocado Salsa

# HOT APPETIZERS

**Codfish & Potato Cake** 16 per guest

Petit Mesclun Salad Bouquet with Lemon &  
Tartar Sauce

**Goat Cheese Tart** 16 per guest

Leek, Bell Pepper Fricassee & Slow Cooked  
Cherry Tomatoes

**Seared Jumbo Shrimp** 16 per guest

Gingered Butternut Squash Puree, Miso  
Fermented Daikon Radish, Roasted Pumpkin  
Seeds

**Ocean Scallops (GF)** 23 per guest

Wrapped in Parma Ham, Cauliflower Puree,  
Golden Raisins & Crispy Capers

**Crab Fritters** 23 per guest

Curry Aioli with Cardamon Scented Cucumber &  
Fennel Slaw

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# SALADS

**St. George's Salad** 15 per guest

Bermuda Field Greens, Macerated Strawberries,  
Goat Cheese, Candied Pecans & White Balsamic  
Dressing

**Hearts of Romaine Salad** 15 per guest

Oven Roasted Tomatoes, Grana Padano  
Shavings, Creamy Roasted Garlic Caesar  
Dressing

**Roasted Bermuda Beet Salad** 15 per guest

Mint Creme Fraiche, Candied Walnuts, Pink  
Grapefruit & Frisee

**Boston Bibb Salad (V)** 15 per guest

Shaved Fennel, Bagel Chips, Blood Orange  
Vinaigrette

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# SOUP

**Forest Mushroom Soup** 15 per guest  
**(V)(GF)**  
Mushroom & Thyme Fritter

**Minestrone** 15 per guest  
Cellintini & Rosemary Garlic Bread

**Bermuda Fish Chowder** 15 per guest  
Johnny Bread, Black Rum & Sherry Peppers

**Local Pumpkin & Apple** 15 per guest  
**Veloute (V)**  
House made Parmesan Straw

# LUNCH

**Blackened Mahi Mahi Fillet (GF)** 39 per guest

Warm Potato Salad, Green Beans & Pineapple Salsa

**Herb Roasted Chicken Breast (GF)** 39 per guest

Crushed Warm Potatoes & Olive Salad, Semi Dried Cherry Tomatoes & Mushroom Sauce

**New York Strip Loin** 39 per guest

Potato Parmesan Muffins, Grilled Onions & Balsamic Jus

**Thai Prawn Red Curry** 39 per guest

Seasonal Vegetables, served with Fregrant Jasmine Rice

# DINNER

## MEAT

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**Filet Mignon (GF)** 58 per guest

Bermuda Pumpkin Gratin, Charred Broccolini,  
Sautéed Mushrooms & Truffle Jus

**Charred New York Strip** 58 per guest

**Steak (GF)**

Du Puy Lentil Stew, Glazed Carrots, Roasted  
Peppers, Green Beans & Red Wine Jus

**18-Hour Braised Beef** 58 per guest

**Short Ribs (GF)**

Five-Spice Sweet Potato Mash, Roasted  
Peppers, Crispy Brussel Sprouts with Pickled  
Mustard Seeds, Braising Jus

**Grilled Australian Lamb** 58 per guest

**Chops**

Roasted Garlic Mash Potatoes, Asparagus,  
Caraway Carrots & Shallot Jus

**Chef's Special 17-Spices** 58 per guest

**Dusted Roasted Beef**

**Tenderloin (GF)**

Toasted Shitake & Portobello Mushrooms, Crispy  
Truffle Potato Galette & Balsamic Jus

## POULTRY

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**Chicken Stuffed with** 42 per guest

**Spinach & Ricotta Cheese**  
**(GF)**

Garlic Mash & Sun-Dried Tomato Sauce

**Chicken Roulade with** 42 per guest

**Artichoke & Bacon**

Kabocha Pumpkin Puree & Dijon Spiced Chicken  
Jus

**Confit of Duck Leg (GF)** 42 per guest

Coriander Scented Lentils, Golden Beet &  
Orange Puree

## SEAFOOD

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**Seared Atlantic Red** 46 per guest

**Snapper (GF)**

Lobster Bisque Whipped Potato, Shrimp & Ancho  
Chili Butter Sauce

**Mahi Mahi Sautéed with** 46 per guest

**Banana & Almond (GF)**

Caramelized Banana, Basil Whipped Potatoes,  
Steamed Broccolini, Almond Gremolata & Lemon  
Emulsion

**Pan Seared Fillet of Sea** 46 per guest

**Bass (GF)**

Braised Fennel, Green Beans, Roasted Peppers  
& Saffron Orange Nage

**Blackened Salmon** 46 per guest

Balsamic Glazed Shallots, Asparagus, Braised  
Cherry Tomatoes, Potato Lyonnaise & Citrus  
Blanc

## VEGETARIAN

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**Eggplant Parmigiana** 37 per guest

Basil Marinara, Bechamel & Parmesan Crust

**Vegetable Lasagna** 37 per guest

Tomato Sauce, Arugula Leaves, Basil Pesto

**Vegetable Curry** 37 per guest

Cashew Gravy, Cumin & Onion Scented Rice,  
Naan Bread & Poppadum

**Vegetable Wellington** 37 per guest

Tomato & Fennel Coulis

# COMBINATION ENTREES

The below combination plates are merely suggestions. Our Culinary Team is happy to assist you in creating your own combination plate. Prices will vary.

**Grilled Chicken & Pan Seared Mahi Mahi** 59 per guest  
Potato Rosti, Pan Gravy, Citrus Beurre Blanc

**Grilled Beef Tenderloin & Red Snapper (GF)** 59 per guest  
Basil Whipped Potatoes, Charred Brussel Sprouts, Green Peppercorn Jus & Orange Emulsion, Sautéed Brussel Sprouts

**Black Pepper Crusted Beef Tenderloin & Garlic Shrimp** 59 per guest  
Asparagus, Roasted Turmeric Cauliflower, Pumpkin Gratin, Confit Tomatoes & Merlot Jus

**18-Hour Braised Beef Short Ribs & Salmon (GF)** 62 per guest  
Creamy Polenta, Gosling's Caramelized Onions, Roasted Green Zucchini Glazed Carrots Beef Jus, Mustard & Lemon Sauce

**THE BERMUDA TRIANGLE (GF)** 72 per guest  
Butter Poached Jumbo Shrimp, Lamb Chop & Petit Filet Mignon, Truffle Potato Tart, Celeriac Puree, Merlot Jus & Chive Beurre Blanc

# DESSERTS

**"Grand Cru"** 15 per guest  
Chocolate Gateaux, Praline Crunch, Passion  
Vanilla Syrup

**Black Seal Rum Baba (NF)** 15 per guest  
Caramel Chantilly, Fresh Berries & Mint-Coconut  
Sauce

**Milk Chocolate Panna Cotta** 15 per guest  
Devil's Food Cake, Strawberry Coulis, Croquant

**Coconut Mousse Dome (NF)** 16 per guest  
Gosling's Rum, Creamy Mango & Pineapple  
Chips

**Warm Apple Tart a La Mode** 15 per guest  
**(NF)**  
Cinnamon Ice Cream & Caramel Sauce

**Neo Classic Cheese Cake** 15 per guest  
**(NF)**  
Macerated Strawberries with Orange Zest &  
Strawberry Paper

**"The Chocolate Bombe" (NF)** 16 per guest  
Warm Molten Centre Chocolate Cake, Vanilla  
Bean Ice Cream, Chocolate & Raspberry  
Chambered Sauces

**Raspberry Frangipane Tart** 16 per guest  
Yogurt Sorbet, Candied Basil, Elderflower Creme  
Diplomate

## PLATED MEAL ENHANCEMENTS

### **Intermezzo (GF)**

6 per guest

Homemade Sorbet served with Sparkling Water

### **Fromagerie**

7 per guest

Assorted Cheeses, Grapes & Preserves

*Please ask our Pastry Chef about customized flavors*

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# BREAD SPREADS & BUTTERS

**Flavored Butter Selections** 4 per guest  
Imported French or Irish

**Spreads & Dips Selections** 5 per guest  
Artichoke Butter Bean (V)(GF)

**Spreads & Dips Selections** 5 per guest  
Hot Chili Avocado Spread (V)(GF)

**Spreads & Dips Selections** 5 per guest  
White Bean Hummus (V)(GF)

**Flavored Butter Selections** 4 per guest  
Garlic, Parmesan & Parsley

**Flavored Butter Selections** 4 per guest  
Chili, Cilantro & Lime

**Flavored Butter Selections** 4 per guest  
Tomato & Basil





## BANQUET WINE LIST

Prices are per bottle and with price and vintages subject to change

### CABERNET SAUVIGNON

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**Jordan Alexander Valley** 185 per bottle

**Decoy by Duckhorn, Sonoma** 115 per bottle

**Kendall-Jackson, Vintner Reserve** 95 per bottle

**Robert Mondavi, Private Selection** 90 per bottle

**Josh Cellars, North Coast** 90 per bottle

**Wente Southern Hills, Livermore** 70 per bottle

**Beaulieu Vineyard BV Coastal, California** 75 per bottle

### PINOT NOIR

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**King Estate Acrobat, Oregon** 100 per bottle

**La Crema, Sonoma Coast** 110 per bottle

### MERLOT

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**Rutherford Hill** 115 per bottle

**Wente Sandstone** 70 per bottle

**Carmen, Grand Reserva, Chile** 70 per bottle

**Coppola Diamond Series** 100 per bottle

**Blackstone Winemakers Select** 80 per bottle

**Beaulieu Vineyard BV Coastal, California** 75 per bottle

### OTHER REDS & BLENDS

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**Decoy Red Blend, Sonoma County** 115 per bottle

**Chianti Classica Riserva,** 100 per bottle

<b>Duckhorn Migration, Russian River</b>	135 per bottle
<b>Wente Riva Ranch Arroyo Seco</b>	95 per bottle
<b>Meiomi</b>	110 per bottle
<b>Louis Latour Bourgogne</b>	90 per bottle
<b>Carmel Road Monterey</b>	90 per bottle
<b>Beaulieu Vineyard BV Coastal, California</b>	75 per bottle

## ROSE

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<b>Whispering Angel, Provence</b>	95 per bottle
<b>Mirabeau, Provence</b>	80 per bottle
<b>Beringer White Zinfandel, California</b>	60 per bottle

## CHARDONNAY

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<b>Stag's Leap Wine Cellar, Napa Karia</b>	150 per bottle
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## Banfi, Tuscany

<b>Chateau Pagnac, St. Emilion, France</b>	85 per bottle
<b>Bonterra Zinfandel, Mendocino County</b>	95 per bottle
<b>Clos de los Sietes, Malbec Blend, Argentina</b>	95 per bottle
<b>Rosso di Montalcino, Col D'Orcia, Italy</b>	90 per bottle
<b>Catena Malbec, Argentina</b>	80 per bottle

## SPARKLING

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<b>Veuve Clicquot Yellow Label</b>	200 per bottle
<b>Charles de Laroche Brut N/V</b>	110 per bottle
<b>Moet Chandon Brut Imperial</b>	180 per bottle
<b>Domaine Chandon Rosé N/V</b>	100 per bottle
<b>Prosecco Zardetto</b>	70 per bottle
<b>Ceretto Moscato D'Asti</b>	80 per bottle
<b>Laurent Perrier Rose</b>	280 per bottle
<b>Lamarca Prosecco</b>	80 per bottle

## SAUVIGNON BLANC

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<b>Cloudy Bay, New Zealand</b>	155 per bottle
<b>Pascal Jolivet Sancerre,</b>	105 per bottle

<b>La Crema, Sonoma Coast</b>	110 per bottle
<b>Sonoma Cutrer, Russian River</b>	100 per bottle
<b>Kendall Jackson Chardonnay</b>	90 per bottle
<b>Decoy by Duckhorn, Sonoma</b>	100 per bottle
<b>Wente Morning Fog, Livermore</b>	70 per bottle
<b>Josh Cellars, Sonoma</b>	90 per bottle
<b>Joseph Drouhin, Chablis, France</b>	105 per bottle

## **France**

<b>Matua, New Zealand</b>	85 per bottle
<b>Sancerre, Domaine du Rochoy</b>	100 per bottle
<b>Babich, Marlborough</b>	85 per bottle
<b>Wente Louis Mel, Livermore</b>	70 per bottle

## **AROMATIC VARIETALS & BLENDS**

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<b>Whispering Angel, Provence</b>	95 per bottle
<b>Mirabeau, Provence</b>	80 per bottle
<b>Bringer White Zinfandel, California</b>	60 per bottle
<b>Placido, Pinot Grigio, Italy</b>	45 per bottle
<b>Gavi Principessa Banfi, Italy</b>	65 per bottle
<b>La Crema Monterey Pinot Gris</b>	90 per bottle
<b>Paco &amp; Lola Albarino, Spain</b>	65 per bottle

# CASH BARS

All cash bar pricing is inclusive of gratuity.

**Fairmont Brands** 10 per drink  
*Finlandia Vodka, Bombay Gin, Gosling's Black Seal Rum, Dewar's White Label, Bacardi Superior*

**Premium Brands** 14 per drink  
*Ketel One Vodka, Bombay Sapphire Gin, Crown Royal Whiskey, Jack Daniels Bourbon, Chivas Regal Scotch*

**Presidential Brands** 16 per drink  
*Grey Goose Vodka, Gosling's Old Rum (Limited Supply), Johnny Walker Black Whiskey, Patron Silver Tequila, Tanqueray 10, Maker's Mark Bourbon*

**Wine** 12 per glass  
*Red & White House Wine, Chardonnay Sauvignon Blanc & Cabernet Sauvignon, Pinot Noir*

**Beer** 10 per drink  
*Imported Beer (Bottled) Heineken, Corona, Coors Light, Budweiser & Bud Light*

**Soft Drinks** 5 per drink  
*Regular & Diet Soft Drinks (Coca Cola Products)*

**Mineral Water** 5 per drink  
*Perrier, San Pelligrino*

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# HOST BARS

All pricing is per guest

**Fairmont Brands by Hour** 30 per guest  
*Per Guest, 1st Hour- Unlimited*

**Fairmont Brands by Hour-Additional** 25 per guest  
*Each Additional Hour- Unlimited*

**Premium Brands by Hour** 40 per guest  
*Per Guest, 1st Hour- Unlimited*

**Premium Brands by Hour-Additional** 30 per guest  
*Each Additional Hour- Unlimited*

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# BAR STATIONS

## BERMUDA TROPICAL STATION

**Bermuda Rum Swizzle** 12 per drink

## CLASSIC MARTINI STATION

**Dry Vodka or Gin** 18 per drink

<b>Dark &amp; Stormy</b>	12 per drink	<b>Metropolitan</b>	18 per drink
		<b>Lemon Drop</b>	18 per drink
		<b>Princess Infusion</b>	18 per drink
		<b>Cosmopolitan</b>	18 per drink
		<b>Cotton Candy</b>	18 per drink

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## HOSPITALITY BARS - FULL BOTTLES

Prices per bottle and are subject to change.  
All Full Bottles of Spirits are accompanied by your choice of Six Mixers

### BOURBON

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<b>Jim Bean</b>	155 per bottle
<b>Jack Daniels</b>	195 per bottle
<b>Jack Daniels Single Barrel</b>	240 per bottle
<b>Woodford Reserve</b>	245 per bottle

### RYE WHISKEY

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<b>Canadian Club</b>	135 per bottle
<b>Crown Royal</b>	165 per bottle

### SCOTCH WHISKEY

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<b>Famous Grouse</b>	155 per bottle
<b>Glenlivet</b>	220 per bottle
<b>Chivas Regal</b>	220 per bottle
<b>MacCallan 12 Year</b>	375 per bottle

### RUM

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<b>Gosling's Black Seal</b>	115 per bottle
<b>Gosling's Gold Seal</b>	120 per bottle
<b>Bacardi Superior</b>	120 per bottle
<b>Captain Morgan</b>	140 per bottle
<b>Gosling's Family Old Reserve</b>	280 per bottle

### TEQUILA

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### VODKA

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<b>El Jimador</b>	145 per bottle	<b>Finlandia</b>	125 per bottle
<b>Jose Cuervo Gold</b>	150 per bottle	<b>Absolut</b>	130 per bottle
<b>Patron</b>	260 per bottle	<b>Kettle One</b>	197 per bottle
		<b>Grey Goose</b>	210 per bottle
		<b>Belvedere</b>	240 per bottle

## GIN

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<b>Bombay</b>	135 per bottle
<b>Beefeater</b>	150 per bottle
<b>Bombay Sapphire</b>	155 per bottle
<b>Tanqueray</b>	170 per bottle

## LIQUEUR & BRANDY

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<b>Bermuda Gold</b>	100 per bottle
<b>Bailey's Irish Cream</b>	120 per bottle
<b>Kahlua</b>	125 per bottle
<b>Drambuie</b>	195 per bottle
<b>Hennessy VS</b>	250 per bottle
<b>Remy Martin VSOP</b>	350 per bottle

## BARS ON CONSUMPTION

**Fairmont Brands** 12 per drink  
*Finlandia Vodka, Bombay Gin, Gosling's Black Seal Rum, Dewar's White Label, Bacardi Superior*

**Premium Brands** 14 per drink  
*Kettle One Vodka, Bombay Sapphire Gin, Crown Royal Whiskey, Jack Daniels Bourbon, Chivas Regal Scotch*

**Presidential Brands** 16 per drink  
 Grey Goose Vodka, Gosling's Old Rum (Limited Supply), Johnny Walker Black Whiskey, Patron Silver Tequila, Tanqueray 10, Maker's Mark Bourbon

**Wine** 14 per glass  
*Red & White House Wine, Chardonnay, Sauvignon & Cabernet Sauvignon, Pinot Noir*

**Beer** 12 per drink  
*Imported Beer (Bottled) Heineken, Corona,*

**Soft Drinks** 5 per drink  
*Regular & Diet Soft Drinks (Coca Cola Products)*

*Coors Light, Budweiser & Bud Light*

**Mineral Water**

*Perrier, San Pellegrino*

6 per drink

**Liqueurs**

*Bailey's Grand Marnier, Courvoisier VS,  
Sambuca, Kahlua*

16 per drink