



CARIBBEAN *Menu*



**Luxury
Class
Elegance**

CARIBBEAN PACKAGES

ALL CARIBBEAN PACKAGES INCLUDE THE FOLLOWING:

- **Cutlery, Glassware & Dishes**
- **Floor Length Tablecloths & Napkins**
- **Professional Event Staff**
- **Dedicated Event Coordinator**
- **Bartenders**
- **Coat Check Service**
- **Lobby Attendant**
- **Dance Floor**
- **Microphone**
- **Podium**
- **Bridal Suite**
- **Ballroom Set Up**
- **Decorative Charger Plates**

CARIBBEAN PACKAGES

GOLD MENU

*(*inquire pricing)*

Monday To Thursday

Lunch & Dinner

Friday & Sunday

Lunch & Dinner

Saturday

DIAMOND MENU

*(*inquire pricing)*

Monday To Thursday

Lunch & Dinner

Friday & Sunday

Lunch & Dinner

Saturday

Custom menus can be created to accommodate your groups' catering needs.

Note: For Morning Events, facility must be cleared no later than 2:00 pm.
For Evening Events, facility must be cleared no later than 2:00 am.

COCKTAIL HOUR

Jerk Chicken Wings
Cocktail Patties (Spicy Beef & Vegetables).
Vegetable Spring Roll with Sweet Chili Jerk Sauce

BUFFET DINER MENU:

SOUP

Corn & Pumpkin Soup

SALADS

Mixture of Seasonal Greens

Accompanied by sliced cucumber halves, cherry tomatoes, julienne bell peppers, dried cranberries, raisin pieces and house dressings.

Zesty Coleslaw

Shredded cabbage, carrot and purple cabbage tossed in a mayonnaise and vinegar dressing.

Macaroni Salad

Cooked macaroni tossed with diced vegetable, olive oil and herb dressing.

ENTREES

Jerk Chicken

Chicken marinated in jerk marinade overnight and baked.

Shrimp Pasta

Penne pasta and shrimp cooked and tossed with julienne vegetables, parmesan cheese in a scotch bonnet cream broth.

Rice & Peas

Rice and peas cooked in coconut milk, and spices.

Braised Cabbage

Cabbage, mixture of vegetables julienne and braised in olive oil and butter au jus.

DESSERTS

Rum and Raisin Bread Pudding

Carrot Cake

Cornmeal Pudding

Fresh Fruit Bowls and Berries Display

DIAMOND

COCKTAIL HOUR

Festival Served with Ackee & Salt Fish Dip
Cocktail Patties Spicy Beef & Vegetable
Coconut Shrimp Served with Spicy Mango Chutney
Spring Roll Served with Sweet Chili Jerk Sauce

SOUP

Pumpkin Soup

SALADS

Potato and Egg Salad

Cooked Potatoes and Eggs Medium Diced tossed with a Mixture of Vegetable in Dijon Mustard and Mayonnaise Dressing.

Zesty Coleslaw

Shredded cabbage, carrot and purple cabbage tossed in a mayonnaise and vinegar dressing.

Macaroni Salad

Cooked macaroni tossed with diced vegetable, olive oil and herb dressing.

ENTREES

Jerk Chicken

Chicken marinated in jerk marinade overnight and baked.

Stewed Curried Goat

Slow cooked, seasoned goat and potatoes

Jerk Lemon Pepper Rub Atlantic Salmon

4oz cut Atlantic Salmon, Rub with Jerk Lemon Pepper, Marinated, and Baked. Served with a Scotch Bonnet Aioli, and Bell Pepper Slaw.

Steamed White Rice

Basmati Rice Seasoned and Steamed.

Rice & Peas

Rice and peas cooked in coconut milk, and spices.

Braised Cabbage

Cabbage, mixture of vegetables julienne and braised in olive oil and butter au jus.

DESSERTS

Sweet Potatoes Pudding

Carrot Cake

Coconut Cream Pie

Rum and Raisins Bread Pudding

Freshly Sliced Fruit & Berries Display

PREMIUM OPEN BAR

UP TO 8 HOURS - INCLUDES JUICE AND SOFT DRINKS

SPIRIT | LIQUOR | LIQUEUR

Polar Ice Vodka | Lamb's Rum | Tanqueray Gin |
Wiser Special Blend Whisky | Ballantine's Scotch |
Grey Goose Vodka | Bacardi Black rum |
Tanqueray Dry Gin | Crown Royal whiskey |
Johny Walker Black Scotch | Tequila Olmeca |
Peachtree Schnapps | O'Casey's Irish Cream |
Malibu Coconut Rum | southern comfort |
Triple Sec | Campari | McGuinness Melon Liqueur |
McGuinness Blue Curacao | McGuinness Crème De
Banane | Amaretto | Bolivar Coffee liqueur |
Jagermeister | Ramazzotti Sambuca | Sweet
Vermouth | Iced Tea | Sour Puss Raspberry |
Liquor | Lemoncello.

SPECIALTY COCKTAILS

Margaritas, Pina Colada and Daiquiris

GAUTIER COGNAC VS

Du Jardin VSOP Brandy

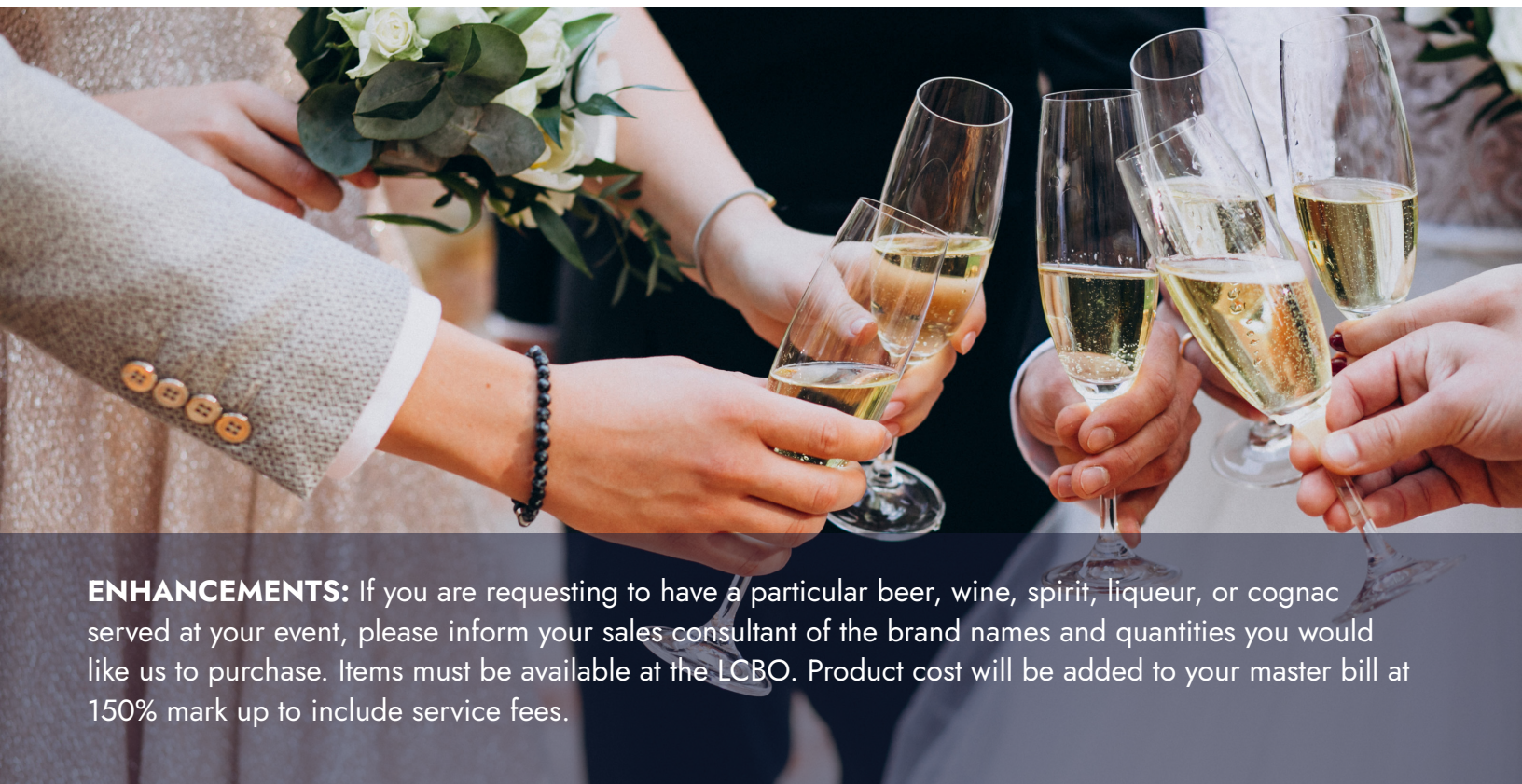
IMPORTED and DOMESTIC BEER

Budweiser | Canadian | Export | Coors Light |
Corona | Heineken | Stella Artois

HOUSE RED AND WHITE TABLE WINES

SPARKLING WINE (FOR TOASTING)

ASSORTED JUICES | SOFT DRINKS | ESPRESSO



ENHANCEMENTS: If you are requesting to have a particular beer, wine, spirit, liqueur, or cognac served at your event, please inform your sales consultant of the brand names and quantities you would like us to purchase. Items must be available at the LCBO. Product cost will be added to your master bill at 150% mark up to include service fees.