



## CONTINENTAL BREAKFAST

### PLATED CONTINENTAL

Minimum 10 guests

Selection of Local Whole and Sliced Fruits

Fruit Preserve, Organic Nevisian Honey and Butter

Assorted House Made Pastries and Breads

Yogurt Parfait, Mango and Granola

Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas and orange juice

**\$30** per guest

### BANANA BAY CONTINENTAL

Minimum 10 guests

Selection of Local Whole and Sliced Fruits

Assorted House Made Pastries and Breads

Fruit Preserve, Organic Nevisian Honey and Butter

Individual Yogurts layered with Tropical Fruits, Nevisian Honey, Toasted Granola and Nuts

Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station

**\$32** per guest

### PARK CONTINENTAL

Minimum 10 guests

Selection of Local Whole and Sliced Fruits

Assorted House Made Pastries and Breads

Cured Meats Selection

Artisanal Selection of Hard and Soft Cheeses

Fruit Preserve, Organic Nevisian Honey and Butter

Individual Yogurts layered with Tropical Fruits, Nevisian Honey, Toasted Granola and Nuts

Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station

**\$38** *per guest*

Prices reflect 2 hours of continuous service. All prices are in US dollars and subject to 12% tax and 22% service charge. Menu prices may be subject to change based upon availability and market conditions.

## BREAKFAST BUFFET

### SOUTH EAST PENINSULA BUFFET

Minimum 20 guests

Selection of Local Whole and Sliced Fruits

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Assorted House Made Pastries and Breads

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Fruit Preserve, Organic Nevisian Honey and Butter

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Artisanal Selection of Hard and Soft Cheeses |

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Cured Meats Selection

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Yogurt and Cereal Bar

Assorted Cereals Selection of Yogurts Assorted Nuts, Seeds and Dry Fruits Island Granola Bars Chocolate Chips, Peanut Butter, Vanilla Sauce

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Hot Selection

Scrambled Eggs, Garden Herbs, Cheddar Grilled Pork or Chicken Sausage Applewood Smoked Bacon Herb Roasted Potatoes, Peppers, Onions Sauteéd Mushrooms with Herbs Roasted Tomatoes

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Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station

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**\$55** *per guest*

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## BOXED BREAKFAST

24-hour notice required

### BREAKFAST TO GO

Minimum 20 guests

Bottled Water

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Individual Fruit Yogurt

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Seasonal Fruit Salad

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Turkey & Cheese Croissant or Vegetarian Panini

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Homemade Granola Bar

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**\$35** *per guest*

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## BRUNCH

Minimum 30 guests

### BRUNCHING BY THE PARK

Minimum 30 guests

#### Breakfast

Selection of Local Whole and Sliced Fruits Assorted House Made Pastries and Breads Fruit Preserves, Organic Nevisian Honey, Butter and Nutella Charcuterie Board Artisanal Selection of Hard and Soft Cheeses, Dry Fruits & Nuts Individual Yogurts layered with Tropical Fruits

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#### Starters

Hand-Crafted Sushi, Maki Rolls, Pickled Ginger, Fresh Wasabi Smoked Salmon, Lemon Sour Cream Vitello Tonatto, Capers, Anchovies Melon Caprese Salad, Burrata Quinoa Salad, Feta, Pumpkin Assorted Raw Salad Bar, Toppings, Dressings

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#### Soup

Seafood Chowder

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#### Hot Buffet

Applewood Smoked Bacon Hash Brown Potatoes Sautéed Mushrooms Scramble Eggs, Fine Herbs Vegetable Casserole Grilled Catch Of The Day, Lemon-Butter Sauce Joyce Farm Chicken & Dumplings Vegetables Pelau Rice

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#### Carving Live Station

Slow Roasted Beef Tenderloin or Striploin Potato Mousseline Rosemary Jus, Horseradish Sauce Glazed Carrots

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#### Dessert

Pastry Chef's Selections of Miniature Desserts – 4 choices Assorted Tropical Fruits

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Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station

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**\$115** *per guest*

Prices reflect 2 hours of continuous service. All prices are in US dollars and subject to 12% tax and 22% service charge. Menu prices may be subject to change based upon availability and market conditions.

## ENHANCEMENTS

All enhancement action stations require a Chef Attendant. One Chef Attendant per 50 guests at \$250 per attendant.

### OMELET ATELIER

An interactive station where guests can customize their omelets with a variety of fresh ingredients including sliced mushrooms, tomatoes, red onions, sweet bell peppers, scallions, sour cream, bacon, ham, smoked salmon, baby spinach, shredded cheddar. Minimum 30 guests

**\$15** *per guest*

### TROPICAL BLISS SIPS: CUSTOM SMOOTHIE OASIS

Revitalize your morning with a tropical blend of fresh ingredients. Mix and match to create your own custom sip. Minimum 30 guests

**\$12** *per guest*

### AVOTOAST ARTISTRY

Craft your ideal morning indulgence with our Avocado Toast Bar with a variety of ingredients featuring smashed avocado, smoked salmon, prosciutto, bacon bits, tomato salsa, mango salsa, cotija cheese and grilled vegetables. Minimum 30 guests

**\$15** *per guest*

### WAFFLES OR PANCAKES STATION

Indulge in the perfect morning treat at our waffles and pancakes station, where you can customize your stack with an array of toppings, sauces and delectable extras. Minimum 30 guests

**\$12** *per guest*

### CARIBBEAN FRITTER OASIS

Indulge in the flavors of the Caribbean with our interactive fritters station, where you can savor freshly prepared fritters expertly crafted by our chefs, exclusively at Park Hyatt St. Kitts. Fritters Selection: Saltfish, Plantain, Cassava, Conch Minimum 30 guests

**\$16** *per guest*

### EGG BENEDICT BAR

A sophisticated station where guests can enjoy the classic Eggs Benedict dish with a choice of toppings, including smoked salmon, spinach, or traditional Canadian bacon, all topped with hollandaise sauce. Minimum 30 guests

**\$12** *per guest*

### SALMON SENSATIONS

Elevate your breakfast or brunch experience with a delectable smoked salmon station, featuring a variety of smoked salmon cuts, artisanal bagels, a selection of cream cheeses, and an array of complementary toppings. Minimum 30 guests

**\$18** *per guest*

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## MORNING BREAK

### CHRISTOPHE HARBOUR

Minimum 20 guests

Passionfruit Yogurt Parfaits

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Assorted Muffins

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Tropical Ham & Cheese Panini

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Caribbean Granola Bars

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Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station

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**\$24** per guest

### BRIMSTONE HERITAGE

Minimum 20 guests

Caribbean Chia Pudding

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Turkey Cuban Sandwich

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Mango-Coconut Scones

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Tropical Mini Tarts

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Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station

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**\$25** per guest

### HEIRLOOM HARVEST INDULGENCE

Minimum 20 guests

Selection of Local Whole and Sliced Fruits

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Fruit Yogurt with Berry Compote and Toasted Muesli

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Guava & Cheese Pastries

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Banana & Walnut Bread

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Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station

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**\$25** per guest

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## AFTERNOON BREAK

## WELCOME TO THE PARK

Minimum 20 guests

Selection of Local Whole and Sliced Fruits

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Freshly Baked Cookies – 3 Choices

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Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station

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**\$16** *per guest*

## TURTLE BEACH BREAK

Minimum 20 guests

Jerk Chicken Sandwich

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Mango BBQ Pulled Pork Sliders

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Pineapple Upside Down Cake

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Mango Coconut Tres Leches Cake

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Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station

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**\$25** *per guest*

## GOVERNOR'S HOUSE INTERLUDE

Minimum 20 guests

Mini Jamaican Beef Patties

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Saltfish and Avocado Crostini

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Mango and Passionfruit Cheese Cake

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Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station

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Kittitian Rum Cake

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**\$25** *per guest*

## THE PARK DIPPING

Minimum 20 guests

Toppings

Marinated Olive, Capers, Feta Cheese, Sundry Tomatoes

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Dips

Hummus, Baba Ganoush, Sweet Bell Pepper, Pumpkin Dip, Mango Salsa, Tzaziki

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Chips

Plantain, Pita, Tortilla, Sweet Potato, Cassava, Lavash, Raw Vegetables Crudités

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**\$28** *per guest*

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## ENHANCEMENTS

### EMPANADA EUPHORIA

Elevate your coffee break experience with a tantalizing empanada station. Minimum 20 guests

Empanadas

Venezuelan Beef and Beans, Argentinian Ham and Cheese, Puerto Rican Shredded Chicken, Saltfish and Plantain

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Sauces

Coriander Aioli, Salsa Verde, Red Mojo, Crema

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### HOLY GUACAMOLE

Add a fresh twist to your coffee break with our interactive guacamole station. Minimum 20 guests

Guacamole

Classic | Mango & Pomegranate | Bacon – Grilled Corn | Mint And Pea | Beetroot

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Chips

Plantain, Grilled Ciabatta, Tortilla, Lavash, Raw Vegetables Crudités

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**\$16** *per guest*

QUICHE HAVEN

Elevate your coffee break experience with our quiche station, featuring an array of savory quiches inspired by Caribbean flavors and international favorites. Minimum 20 guests

Jerk Chicken and Pineapple Quiche

Callaloo and Cheese Quiche

Plantain and Bacon Quiche

Caribbean Seafood Quiche

Guava and Cream Cheese Quiche

**\$21** *per guest*

THE PARK CHEESECAKE FACTORY

Transform your break with our live station featuring four Caribbean inspired cheesecake offerings. Minimum 20 guests

Pineapple and White Chocolate

Mango and Coconut Rum Bliss

Passionfruit Paradise

Spiced Caribbean Chocolate

**\$22** *per guest*

Toppings

Tomato Salsa, Cotija Cheese, Black Beans Salsa, Lime , Jalapeños

**\$16** *per guest*

DONUT WALL

Elevate your break with our captivating donut wall. Minimum 20 guests

Assorted Selection of Fresh Donuts with Toppings

**\$14** *per guest*

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## LUNCH BUFFET

### PARK DELI BUFFET

Minimum 25 guests

#### Starters

Carib Caesar Salad Station, Mango Dressing, Parmesan, Croutons  
Melon Caprese, Mozzarella, Basil Caribbean Pasta Salad, Jerk  
Chicken, Pineapple, Ham

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#### Sandwiches

Mango BBQ Pork Sliders, Coriander Slaw Roast Beef Melt,  
Cheddar, Caramelized Onion Crispy Chicken Sliders Tropical  
Veggie Burrito, Garbanzo Spread

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#### Desserts

Coconut Rum Tres Leches Cake Double Fudge Brownie Seasonal  
Sliced Fruits

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**\$55** *per guest*

### ISLAND HARMONY BUFFET

Minimum 25 guests

#### Starters

Fingerling Potato Salad, Grilled Red Onions, Celery, Mustard  
Dressing Quinoa Salad, Pico de Gallo, Corn, Citrus Vinaigrette  
Mixed Local Greens Salad, Almond, Nevisian Mango Vinaigrette

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#### Entrees

Grilled Catch of the Day, Pineapple Salsa Wood Roasted Jerk  
Chicken, Caribbean Jus Roasted Sweet Potato Steamed Coconut  
Rice Vegetables Casserole

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#### Desserts

Kittitian Rum Cake Seasonal Sliced Fruits Guava Cheesecake

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**\$65** *per guest*

### NARROW'S WAY BUFFET

Minimum 25 guests

#### Starters

Assorted Raw Salad Bar, Toppings, Dressings Roasted Beetroot Salad, Citrus, Walnuts, Feta Cheese Organic Tomato Salad,  
Balsamic, Mint Potato Salad, Egg, Green Onion, Smoked Salmon

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#### Entrees

Caribbean Fish & Prawns Curry Slow Cooked Beef Short Ribs, Pineapple Jus Jerk Slow-Roasted Pork Shoulder, Fried Plantain St  
Kitts Farmers Vegetable Lasagna Roasted Garlic Mashed Potatoes Caribbean Rice & Peas

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#### Desserts

Banana Pudding, Vanilla Wafers Seasonal Sliced Fruits Mango Cheesecake

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**\$85** *per guest*



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## PLATED LUNCH

### PLATED LUNCH

Minimum 10 guests

#### Starters

Vine Ripened Tomatoes, Fresh Mozzarella, Garden Basil, Balsamic, Olive Oil Caribbean Quinoa Salad, Black Beans, Mango, Greens Nevisian Roasted Vegetable Salad, Goat Cheese, Nevisian Honey Dressing, Greens Pumpkin Soup, Coconut Milk, Ginger, Crispy Onion, Coriander Oil Conch Chowder, Dumplings, Corn, Herbs

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#### Entrees

Seared Mahi Mahi, Sweet Potato, Pumpkin Textures, Grilled Pineapple Salsa Jerk Spiced Chicken Breast, Rice & Peas, Sautéed Vegetables, Rum Jus Grilled Pork Chop, Garlic Mashed Potatoes, Glazed Root Vegetables, Mustard Gravy Local Mushroom Risotto, Parmesan, Citrus Oil, Spinach Braised Beef Short Rib, Citrus Polenta, Corn Fritters, Mango Jus

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#### Desserts

Mango Cheesecake, Compote, Coulis, Merengue Caribbean Rum Bread and Butter Pudding, Vanilla Sauce Passionfruit Panna Cotta, White Chocolate, Almonds Chocolate Rum Delight, Tropical Flavors, Crumble

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Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station

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**\$75** *per guest*

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## BOXED LUNCH

### LUNCH TO GO

Minimum 10 guests

Choice of One Soft Drink or Bottled Water

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#### Choice of Sandwich

Roast Beef Melt, Cheddar, Caramelized Onion Grilled Vegetable Panini Tomato & Mozzarella Focaccia Jerk Chicken Salad, Egg

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Whole Fresh Fruit

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Mediterranean Pasta Salad

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Potato Chips

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Chocolate Brownie

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**\$45** *per guest*

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## HORS D'OEUVRES

Minimum 25 guests Choice of: 4 pieces per guest - \$36 6 pieces per guest - \$54 8 pieces per guest - \$64 10 pieces per guest - \$70 12 pieces per guest - \$80

### FROM THE SEA

Seafood Ceviche, Passionfruit, Leche De Tigre, Chili

Smoked Fish Rilletes On Toast, Fried Capers, Paprika Dust

Johnny Cakes, Lump Crab Salad, Caviar

Coconut Crispy Shrimp, Mango Salsa, Red Onion

Conch Fritters, Lime-Coriander Aioli

### FROM THE LAND

Island Beef Patties, Tamarind Sauce, Coriander

Jerk Chicken Skewers, Grilled Pineapple Salsa

Braised Beef Croquettes, Roasted Garlic Aioli

Foie Gras, Spiced Brioche, Mango Chutney

Mini BBQ Pork Sliders, Brioche, Tropical Slaw

### FROM THE FARM

Local Beetroot Gazpacho, Cotija Cheese, Melon

Crispy Plantain, Guacamole, Mango Textures

Pineapple Glazed Veggie Meatball, Coconut

Pumpkin Arancini, Saffron Aioli, Shaved Manchego

Cuban-style Guava and Cheese Empanadas

### ON THE SWEET SIDE

Assorted Mini Eclairs

Chocolate and Orange Tartlet

Dulce De Leche Truffles

Mini Passionfruit Cheesecake

Mini Apple Pie

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## PLATED DINNER

## COURSED DINNER

Includes house made selection of bread, rolls and butter, freshly brewed coffee, decaffeinated coffee, herbal & leaf teas Minimum 25 guests

**\$145** *3 Course - Starter, Entree, Dessert*

**\$185** *5 Course - Starter, Hot Appetizer/Soup, Entr*

## SOUPS

A selection of one soup

Shrimp and Lobster Bisque  
Seafood Ravioli, Sour Cream, Garlic Croutons, Parsley

Butternut Squash  
Coconut, Brioche Croutons, Crispy Prosciutto

Mediterranean Lentil  
Yogurt Mouse, Lime, Sumac, Crispy Onion

## ENTRÉES

A selection of one entree

Braised Short Ribs  
Saffron Polenta, Truffle Jus, Asparagus, Carrots

Prime Beef Tenderloin  
Crispy Onions, Parmesan Mashed Potatoes, Sautéed Vegetables, Rosemary Jus

Tamarind Glazed Chicken Breast  
Sweet Pea Orzo, Truffle Asparagus, Cipollini Onions & Jus

Lamb Rack

## STARTERS

A selection of one starter

Vine Ripened Tomato Salad  
Compressed Watermelon, Mozzarella di Bufala, Garden Basil, Balsamic

Roasted Squash Salad  
Goat Cheese Mousse, Beetroot, Orange Dressing, Pistachio Crumble

Seafood Ceviche  
Catch of the Day, Shrimp, Passifruit, Plantain Crips, Coriander

Artisan Caribbean Salad  
Poached Jerk Chicken Breast, Tomato, Avocado, Cucumber, Mango Dressing

Yellowfin Tuna Two Ways  
Tartar, Tataki, Avocado, Mango, Radish, Pickled Onion

Vitello Tonnato  
Slow Cooked Beef Tenderloin, Tonnato Sauce, Capers, Beetroot

## HOT APPETIZERS

A selection of one appetizer

Pan Seared Crab Cake  
Smoked Mango Salsa, Creole Aioli, Herbs

Braised Beef Ravioli  
Tomato Chutney, Caramelized Onion Foam, Spinach

Park Risotto  
Exotic Mushrooms, Shaved Parmesan, Local Herbs, Truffle Cream

## INTERMEZZO

A selection of one intermezzo

Lime & Lemon  
Champagne, Rose Water Jelly

Mango, Coconut Sorbet, Coconut, Crumble, Lime Jelly

Mojito

Blood Orange, Lime Meringue

Sweet Potato Two Ways, Roasted Eggplant, Mint, Cashews

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Jerked Spiced Snapper Fillet

Plantain Mash, Roasted Pineapple Salsa, Smoked Onion Butter

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Roasted Mahi Mahi

Potato, Cauliflower Textures, Lemon Butter Sauce, Pistachio

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Island Pumpkin Casserole

Coconut Rice, Coriander, Crispy Tofu

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## DESSERTS

A selection of one dessert

Mango Panna Cotta

Lime Meringue, Coconut, Passion Fruit Cream

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Chocolate Mousse Trilogy

Grand Marnier Cream, Raspberry Coulis

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Tropical Mousse Cake

Passionfruit Custard, Coconut

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Pineapple Spiced Cake

Caramelized Pineapple, Coconut Anglaise

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Gianduja Chocolate Tart

Creamy Madagascar Chocolate, Gianduja Mousse, Lemon Jelly

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## STONE BARN EXPERIENCE

Experience the gastronomic proposal of our Stone Barn, awarded as the best fine dining restaurant in the Caribbean. Discover the elemental symphony of flavors where each is a poetic ode to nature's fundamental elements. This experience includes Stone Barn signature house made bread, butter and amuse bouche.

### STONE BARN EXPERIENCE

Minimum 20 guests

**\$195** *9 Courses*

**\$280** *With Wine Pairing*

### 9 COURSES

Brioche

Citrus | Jerk Spices | Sea Salt representing wood

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Yellowfin Tuna

Aji Panca | Passionfruit | Local Herbs | Radish | Jalapeño  
representing water

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Amuse

Crab Johnny Cake | Red Onion | Mango Beef Tartare | Horseradish  
| Caviar Quinoa | Red Pepper | Almond | Leek representing stone

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Green Gazpacho

Beetroot | Goat Cheese | Walnut | Avocado | Apple representing earth

Cedar-Infused Scallop

Celeriac | Celery | Hazelnut | Lardo representing smoke

Angus Prime Striploin

Short Rib | Pumpkin | Onion | Wild Spinach representing fire

Corn-Fed Chicken Breast

Truffle Air | Corn Textures | Breadfruit representing air

Bush Tea

"Ginijito" representing ice

Pina Colada

Coconut | Pineapple | Rum representing force

## 9 COURSES WITH WINE PAIRING

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## FISHERMAN'S VILLAGE FAMILY STYLE DINNER

Immerse yourself in the vibrant local flavors and a sense of unity with the Family Style Menus, prepared by our chefs from our emblematic Fisherman Village restaurant. All family style dinners include house made selection of bread, rolls and butter, freshly brewed coffee, decaffeinated coffee, herbal and leaf teas.

### SAILOR'S TABLE LEGACY

Minimum 10 guests

To Share

Crispy Shrimp Tacos, Caribbean Slaw, Avocado Cream, Coriander Nevis Caesar Salad, Romaine, Double Smoked Bacon, Croutons, Mango Sweet & Spicy Plantain, Mango & Chili Salsa, Avocado Puree, Passionfruit Cracked Conch, Fried Conch, Curry-Lime Aioli Jerked Spiced Chicken Wings, Crispy Onions, Spicy BBQ

Entree

Choice of Catch of the Day, Island Pumpkin Puree, Spinach Fritters, Grilled Mushrooms Or Joyce Farm Chicken & Dumplings, Lemongrass Seasoned Rice, Curry Sauce

Dessert

Paradise Coconut Tart Pineapple Chutney, Vanilla Sauce, Soursop Sorbet

### CHEF TERRANCE'S TABLE

Minimum 10 guests

To Share

Fisherman's Caesar Salad, Romaine, Double Smoked Bacon, Croutons, Parmesan Tuna Tostada, Avocado Crema, Caribbean Slaw, Mango Salsa Coconut Conch Ceviche, Red Onion, Cucumber, Tomato, Corn Chips Cracked Conch, Fried Conch, Curry-Lime Aioli Jerked Spiced Chicken Wings, Crispy Onions, Spicy BBQ

Local Entrees

Caribbean Coconut Prawn Curry Joyce Farm Chicken & Dumplings, Lemongrass Seasoned Rice, Curry Sauce Grilled Catch of the Day, Pineapple Salsa, Spinach Fritters, Grilled Mushrooms

Sides

Caribbean Rice and Peas Fried Plantain Roasted Sweet Potato

**\$95** *per guest*

Sautéed Vegetables

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Dessert

Sliced Tropical Fruits Chunky Fudge Chocolate, Brownie,  
Passionfruit Curd, Vanilla Gelato

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**\$120** *per guest*

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## DINNER BUFFET

All dinner buffets include house made selection of bread, rolls and butter, freshly brewed coffee, decaffeinated coffee, herbal & leaf teas.

### THE SUGAR MILL

Minimum 25 guests

Starters

Regional Pumpkin Salad, Goat Cheese, Spinach Shrimp &  
Octopus Ceviche, Coriander, Avocado, Lime, Crispy Tortilla New  
Potatoes Salad, Green Beans, Sausage & Grain Mustard Dressing  
Caribbean Coleslaw, Papaya Seed Dressing Favorite Conch  
Fritters, Island Tartar Sauce Jerk Chicken Salad, Mango Salsa

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Soup

Caribbean Seafood Chowder with Plantain Croutons

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Entrees

Grilled Mahi-Mahi with Passion Fruit Glaze Jerk Pork Tenderloin  
with Pineapple Rum Sauce Curry Goat with Coconut Rice & Peas  
Four Cheeses Macaroni Pie Roasted Squash & Plantain Gratin  
Buttered Vegetables

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Desserts

Banana Cheesecake Rum-soaked Pineapple Upside-Down Cake  
Kittitian Rum Cake Rum Raisin Bread Pudding with Vanilla Sauce  
Sliced Tropical Fruits

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**\$135** *per guest*

### COCKLESHELL BAY

Minimum 25 guests

Starters

Citrus-Marinated Conch Salad with Fresh Herbs Mixed Greens  
with Roasted Breadfruit and Feta Roasted Beet and Goat Cheese  
Salad with Passion Fruit Vinaigrette Seared Tuna, Grilled Mango  
and Avocado Salad, Lime Dressing Caprese Salad, Watermelon,  
Prosciutto Chickpeas Salad, Squash, Lemon Dressing, Feta,  
Cucumber, & Dill Plantain Tostones, Guacamole, Mango

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Soup

Chicken Soup, Coconut Dumplings

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Entrees

Grilled Beed Tenderloin, Mushroom Gravy, Roasted Garlic Fish &  
Shrimp Curry, Roti Slow Roast Leg of Lamb, Rum Jus Coconut  
Rice, Coriander Roasted Garlic Mashed Potatoes Roasted  
Vegetables, Garlic Mojo Penne, Roasted Tomato Marinara

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Jerk Action Station

Chicken Breast Pork Loin Shrimp Skewers Tamarind BBQ  
Pineapple Chutney

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Desserts

Coconut Lime Cheesecake White Chocolate Panna Cotta, Mango  
Pineapple Crumble, Vanilla Sauce Chocolate Mousse Cake with  
Passionfruit Sliced Tropical Fruits

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**\$175** *per guest*

### THE PARK BUFFET

Minimum 25 guests

Starters

Scallops Aguachile, Cucumber, Coriander, Lime Caribbean Spiny Lobster Cocktail, Avocado, Tomato, Passionfruit, Mango Crab Salad Johnny Cakes, Celery, Green Apple, Keta Caviar Roast Beef, Truffle Mayonnaise, Carib Slaw Chicken & Foie Gras Lollipop Cherry Gazpacho Shot, Smoked Duck Breast Gruyere Panna Cotta, Tomato Chutney Salad Bar, Toppings, Dressings

Soup

Lobster Bisque, Lemon Crème Fraîche, Lobster Chunks

Entree

Grilled Caribbean Lobster Tail, Jerk-Seasoned Clarified Butter Baked Snapper in Banana Leaves, Coriander Mojo, Chili BBQ Jerk Lamb Chops, Pineapple, Curried Chickpeas and Plantains Seared Shrimp & Scallops, Lemon Butter Sauce Pumpkin Ravioli, Creamy Sauce, Herbs Vegetables Casserole Truffle Potato & Sweet Potato Gratin Mushroom Risotto, Roasted Asparagus

Carving Station

Beef Prime Tenderloin Roasted Lamb Leg Roasted Root Vegetables Rum Jus Horseradish Sauce Grilled Pineapple Salsa Peppercorn Jus

Desserts

Baked American Cheesecake, Blueberries Rum Baba with Double Cream & Rum Syrup Assorted Tartlets Double Chocolate Pudding with Double Cream Sticky Date Pudding with Burnt Butterscotch Sauce Tropical Sliced Fruit

Action Station - Gelato Cart

Chef's Selection of Gelatos and Condiments

**\$250** per guest

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## ENHANCEMENTS

All Action Stations require a Chef Attendant. One Chef Attendant per 50 guests at \$250 per attendant.

### CEVICHE MARKET

Minimum 25 guests

Snapper and Tuna Ceviche

Mango, Pineapple, Lemon, Lime

Tomatoes, Jalapeno, Sweet Potatoes

Cilantro, Ponzu Sauce, Coconut Lemongrass Sauce

**\$42** per guest

### SALAD BAR

Minimum 25 guests

Lettuce

Romaine Heart Lettuce, Mixed Greens, Baby Spinach

Dressings

Ranch, Caesar, Balsamic Vinaigrette, Olive Oil

Toppings

Cherry Tomatoes, Mushrooms, Roasted Corn, Olives, Avocado, Cucumber, Carrots, Shredded Cheese, Croutons

**\$18** per guest

**\$40** Add Jerk Grilled Chicken per guest

**\$48** Add Grilled Shrimp per guest

## SUSHI STATION

Minimum 25 guests

Assorted Maki Rolls

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Wasabi, Ginger, Soy Sauce

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Wakame Salad

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**\$30** *per guest*

## CARVING STATION

Minimum 25 guests

Pepper CAB Beef Tenderloin | \$40 per guest

Grain Mustard Jus, Béarnaise Sauce, Rosemary Jus

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Wood Roasted Whole Jerk Chicken | \$22 per guest

Tamarind BBQ Jerk Glaze, Mango Chutney

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Mustard & Rosemary Rubbed Ribeye | \$42 per guest

Horseradish Cream, Port Jus

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Jerk Pork Loin Spicy Pineapple Chutney | \$25 per guest

Rum Jus

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Whole Caribbean Catch | \$35 per guest

Mango Salsa, Fresh Lemon

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## GELATO BAR

Minimum 25 guests

Chef's Selection of Gelatos and Condiments

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**\$25** *per guest*

## SPANISH STATION

Minimum 25 guests

Tapas

Spanish Tortilla Andalusian Gazpacho Marinated Olives Galician Style Octopus Serrano Ham Croquettes Manchego Cheese

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Paella

Choice of one Fish & Seafood Chicken & Vegetables Vegetarian

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**\$38** *per guest*

## CHEF'S TRATTORIA

Minimum 25 guests

Assorted Antipasti Station, Focaccia Bread

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Pasta Bar

Penne, Spaghetti, Tagliatelle

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Sauces

Marinara, Bolognese, Alfredo, Pesto

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Protein

Chicken Breast, Shrimp, Calamari, Catch of the Day

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Toppings

Mushrooms, Onion, Garlic, Spinach, Chili, Parmesan, Bell Pepper

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**\$35** *per guest*

## LATE NIGHT SNACKS

Minimum 25 guests Only available in addition to a reception or dinner package

Savory

Choice of two Pineapple BBQ Chicken Wings Mini Beef

Cheeseburgers Mozzarella Sticks & Marinara Sauce Mini Fish &

Chips Pulled Chicken Empanadas

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Sweet

Choice of one Mini Cheesecake Brownie & Caramel Tropical Fruit

Skewers

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**\$30** *per guest*

Prices reflect 2 hours of continuous service. All prices are in US dollars and subject to 12% tax and 22% service charge. Menu prices may be subject to change based upon availability and market conditions.





## SIGNATURE WINE SERIES

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

### SAUVIGNON BLANC

Mapu, Chile

Fresh citrus fruit and a richer more tropical note of pineapple. The palate is fresh and crisp, but rounded and softer than you might expect. The fruit is juicy and ripe with perfectly balanced acidity.

*\$65 per bottle*

### CHARDONNAY

Mapu, Chile

Brilliant yellow with green hues and citrus and herbal qualities in the nose. The palate possesses a nice freshness with flavors of white fruits. Excellent length.

*\$65 per bottle*

### MERLOT

Mapu, Chile

Rich aromatic profile with notes of chocolate and dark cherries. The complex fruit flavors are followed by a smooth, velvety finish.

*\$65 per bottle*

### CABERNET SAUVIGNON

Mapu, Chile

Dark ruby red color with luscious aromas of cherry and blackberries intertwined with cedar and smoke. These notes follow through to the palate with firm tannins with a soft, silky texture and a lingering finish.

*\$65 per bottle*

All charges are subject to 12% tax and 22% service charge. Bartender Fee at \$200 each for a duration of three (3) hours. One (1) Bartender per 50 guests.

## BAR PACKAGES

These packages include full bar setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

### HOST SPONSORED BAR PACKAGES

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes. Unlimited 2 hours Minimum of 20 guests

### SIGNATURE HOSTED BAR

Johnnie Walker Red Label Scotch Jack Daniels Whiskey Smirnoff Vodka Bacardi Silver White Rum Captain Morgan Spiced Rum Gordon's Gin Jose Cuervo Tequila Domestic and Imported Beers: Carib, Skol, Stag, Heineken, Bud Light House White & Red Wine

Sodas & Preserved Juices

Additional Hour | \$20 per person

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**\$70** per person

### PREMIUM HOSTED BAR

Johnnie Walker Black Label Scotch Bulleit Bourbon Whiskey  
Absolut Blue Vodka Bacardi Silver White Rum Mount Gay Golden  
Rum Bombay Sapphire Gin Patron Silver Tequila Hennessey VS  
Cognac Domestic and Imported Beers: Carib, Skol, Stag,  
Heineken, Bud Light House White & Red Wine Sodas & Preserved  
Juices

Additional Hour | \$25 per person

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**\$80** per person

### LABOR CHARGES

Bartender | \$200

Up to three hours One bartender per 50 guests

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### SUPER PREMIUM HOSTED BAR

Glenfiddich 12 YO Single Malt Woodford Reserve Whiskey Johnnie  
Walker Black Label Scotch Grey Goose Vodka Goslings Dark Rum  
Bacardi Silver White Rum Hendricks Gin Teremana Blanco  
Tequila Hennessey VSOP Cognac Domestic and Imported Beers:  
Carib, Skol, Stag, Heineken, Bud Light House White & Red Wine  
Sodas & Preserved Juices

Additional Hour | \$30 per person

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**\$100** per person

### HOSTED BARS ON CONSUMPTION

Signature Hosted Bar

minimum of 20 guests Simple Cocktails & Spirits \$15 per drink  
One liquor type per drink Johnnie Walker Red Label Scotch Jack  
Daniel's Whiskey Smirnoff Vodka Bacardi Silver White Rum  
Captain Morgan Spiced Rum Gordon's Gin Jose Cuervo Tequila  
House White & Red Wine \$16 per glass Domestic Beers \$8 per  
beer Carib, Skol, Stag Imported Beers \$12 per beer Heineken,  
Bud Light Assorted Sodas \$6 per drink Assorted Preserved  
Juices \$10 per drink Imported Still Water 250ml \$6 per bottle  
Aqua Panna Imported Sparkling Water 250ml \$8 per bottle San  
Pellegrino

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Premium Hosted Bar

minimum of 20 guests Simple Cocktails & Spirits \$18 per drink  
One liquor type per drink Johnnie Walker Black Label Scotch  
Bulleit Bourbon Whiskey Absolut Blue Vodka Bacardi Silver White  
Rum Mount Gay Golden Rum Bombay Sapphire Gin Patrón Silver  
Tequila Hennessey VS Cognac House White & Red Wine \$16 per  
glass Domestic Beers \$8 per beer Carib, Skol, Stag Imported  
Beers \$12 per beer Heineken, Bud Light Assorted Sodas \$6 per  
drink Assorted Preserved Juices \$10 per drink Imported Still  
Water 250ml \$6 per bottle Aqua Panna Imported Sparkling  
Water 250ml \$8 per bottle San Pellegrino

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Bartender Fee at \$200 each for a duration of three (3) hours. One (1) bartender per 50 guests. All charges are subject to 12% tax and 22% service charge.

### BUBBLES, WHITE AND RED WINES

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

## WHITES

Stag's Leap Cellar, Sauvignon Blanc, Napa Valley, California | \$110 per bottle

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Duckhorn Vineyards, Sauvignon Blanc, Napa Valley, California | \$110 per bottle

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Love Block, Sauvignon Blanc, Marlborough | \$90 per bottle

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Chateau St Jean, Chardonnay, Sonoma County, California | \$90 per bottle

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Stag's Leap Cellar Karia, Chardonnay, Napa Valley, California | \$140 per bottle

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Conundrum White Blend, Chardonnay, Sauvignon Blanc & Semillon, California | \$90 per bottle

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Cavaliere d'oro Gabbiano, Pinot Grigio, delle Venezie | \$75 per bottle

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Elena Walch, Pinot Grigio, Alto Adige DOC | \$75 per bottle

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Chateau Ste Michelle, Riesling, Columbia Valley | \$75 per bottle

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## ROSE

Studio by Miraval, Cinsault Grenache, Cote de Provence | \$80 per bottle

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Chateau Sainte Roseline, Grenache Syrah, Cote de Provence | \$75 per bottle

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## REDS

Duckhorn Vineyards, Cabernet Sauvignon, Napa Valley, California | \$240 per bottle

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Antica Mountain Select, Cabernet Sauvignon, Napa Valley, California | \$185 per bottle

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Angelique De Monbousquet, Merlot, Cabernet France & Cabernet Sauvignon Blend, Saint Emilion Grand Cru | \$105 per bottle

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Sterling Vintner's Collection, Merlot, Central Coast | \$80 per bottle

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Chateau St Michelle, Merlot, Columbia Valley | \$70 per bottle

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E. Guigal Cotes Du Rhone Rouge, Syrah Grenache, Southern Rhone | \$80 per bottle

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Millebuis Bourgogne Cote Chalonnaise, Pinot Noir, Burgundy | \$120 per bottle

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## CHAMPAGNE

Ayala by Bollinger NV Brut | \$125 per bottle

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Bollinger Special Cuvee Brut | \$195 per bottle

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Billecart Salmon Reserve Brut | \$215 per bottle

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## SPARKLING

Astoria, Prosecco Brut, Prosecco | \$75 per bottle

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Elouan, Pinot Noir, Oregon | \$105 per bottle

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Golden Eye, Pinot Noir, Anderson Valley | \$190 per bottle

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Bartender Fee at \$200 each for a duration of three (3) hours. One (1) bartender per 50 guests. All charges are subject to 12% tax and 22% service charge.

## HAND CRAFTED COCKTAILS

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

### NARROW'S WAY RUM PUNCH

Rum, Fruit Juice, Angostura Bitters, Grenadine

**\$22** *per drink*

### COSMOPOLITAN

Vodka, Cointreau, Cranberry Juice, Lime

**\$20** *per drink*

### ALEXANDER HAMILTON'S RUM OLD FASHIONED

Rum, Angostura Bitters, Simple Syrup

**\$22** *per drink*

### FRENCH 75

Champagne, Gin, Lime, Simple Syrup

**\$20** *per drink*

### PENINSULA PUNCH

Pineapple Juice, Passionfruit, Ginger Ale, Lemon

**\$15** *per drink*

### NEVISIAN CUCUMBER ALE

Mango, Cucumber, Lime, Sprite

**\$15** *per drink*

### DARK & STORMY

Dark Rum, Sweet & Sour Mix, Club Soda

**\$20** *per drink*

Bartender Fee at \$200 each for a duration of three (3) hours. One (1) bartender per 50 guests. All charges are subject to 12% tax and 22% service charge.

## BEVERAGES BY THE BOTTLE

### VODKA

Grey Goose | \$200 per bottle

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Belvedere | \$180 per bottle

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Absolut | \$155 per bottle

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### GIN

Tanqueray | \$140 per bottle

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Bombay Sapphire | \$145 per bottle

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Gordon's | \$130 per bottle

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Ciroc | \$195 per bottle

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## RUM

Bacardi Silver | \$150 per bottle

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Captain Morgan Spiced | \$160 per bottle

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Mount Gay Eclipse | \$160 per bottle

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Appleton Estate 12 Year Rare Blend | \$170 per bottle

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## LIQUERS

Jagermeister | \$155 per bottle

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Cointreau | \$160 per bottle

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Sambucca | \$130 per bottle

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Kahlua | \$140 per bottle

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Bailey's Irish Cream | \$150 per bottle

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## WHISKEYS & SINGLE MALTS

Johnnie Walker Black Label | \$190 per bottle

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Chivas Regal 12 YO | \$165 per bottle

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Johnnie Walker Red Label | \$130 per bottle

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Glenfiddich 12 YO | \$250 per bottle

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Talisker 10 YO | \$265 per bottle

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Jack Daniel's | \$155 per bottle

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## SOFT DRINKS

Soda | \$6 per can

Coca Cola, Sprite, Ginger Ale, Ting, Tonic Water, Club Soda

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Preserved Tetrapack Juices | \$12 per bottle

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Red Bull | \$15 per can

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Aquapanna, Still Water, Large | \$10 per bottle

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## TEQUILA

Jose Cuervo Silver | \$130 per bottle

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Jose Cuervo Gold | \$130 per bottle

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## BITTERS

Aperol | \$150 per bottle

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Campari | \$140 per bottle

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## BEERS

Local | \$8 per bottle

Carib, Skol, Stag

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Imported | \$12 per bottle

Heineken, Bud Light

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San Pellegrino, Sparkling Water, Large | \$12 per bottle

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All prices are in US dollars and subject to 12% tax and 22% service charge.

## BEVERAGES BY THE GALLON

### BY THE GALLON

Coffee | \$115 per gallon

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Decaffeinated Coffee | \$115 per gallon

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Tea | \$115 per gallon

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Iced Tea | \$155 per gallon

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Fruit Punch | \$155 per gallon

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Lemonade | \$155 per gallon

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Infused Water | \$115 per gallon

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Rum Punch | \$350 per gallon

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All prices are in US dollars and subject to 12% tax and 22% service charge.