MEETING & EVENT MENUS



CONTINENTAL BREAKFAST

Start the day with a wholesome selection of breakfast favorites that will energize your guests for the day's agenda.

PLATED CONTINENTAL	BANANA BAY CONTINENTAL
Minimum 10 guests	Minimum 10 guests
Selection of Local Whole and Sliced Fruits	Selection of Local Whole and Sliced Fruits
Fruit Preserve, Organic Nevisian Honey and Butter	Assorted House Made Pastries and Breads
Assorted House Made Pastries and Breads	Fruit Preserve, Organic Nevisian Honey and Butter
Yogurt Parfait, Mango and Granola	Individual Yogurts layered with Tropical Fruits, Nevisian Honey, Toasted Granola and Nuts
Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas and orange juice	Freshly brewed regular coffee, decaffeinated coffee, a selection of
\$30 per guest	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, To	asted Granola and Nuts
Freshly brewed regular coffee, decaffeinated coffee, a selection of I	
	nerbal teas, orange juice, green juice and a detox water station

- 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

Let your guests enjoy the first meal of the day at their pace with a breakfast buffet.

SOUTH EAST PENINSULA BUFFET

Minimum 20 guests

Selection of Local Whole and Sliced Fruits

Assorted House Made Pastries and Breads

Fruit Preserve, Organic Nevisian Honey and Butter

Artisanal Selection of Hard and Soft Cheeses

Cured Meats Selection

Yogurt and Cereal Bar

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

Hot Selection

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

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

\$55 per guest

- Prices reflect 2 hours of continuous service.
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BOXED BREAKFAST

For mornings that require breakfast-on-the-go.

BREAKFAST TO GO

Minimum 20 guests

Bottled Water

Individual Fruit Yogurt
Seasonal Fruit Salad
Turkey & Cheese Croissant or Vegetarian Panini
Homemade Granola Bar

\$35 per guest

- 24-hour notice required
- 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.

BRUNCH

Delight your guests with a brunch filled with breakfast favorites and a selection of island-inspired and international dishes.

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

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

Soup

• Seafood Chowder

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

Carving Live Station

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

Dessert

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

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

\$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

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

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

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

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

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

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

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- Menu prices may be subject to change based upon availability and market conditions.

Morning Break

Fuel productivity with a delightful morning break option.

CHRISTOPHE HARBOUR Minimum 20 guests	BRIMSTONE HERITAGE Minimum 20 guests
Passionfruit Yogurt Parfaits	Caribbean Chia Pudding
Assorted Muffins	Turkey Cuban Sandwich
Tropical Ham & Cheese Panini	Mango-Coconut Scones
Caribbean Granola Bars	Tropical Mini Tarts
Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station	Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station
\$24 per guest	\$25 per guest

HEIRLOOM HARVEST INDULGENCE

Minimum 20 guests

Selection of Local Whole and Sliced Fruits	
Fruit Yogurt with Berry Compote and Toasted Muesli	
Guava & Cheese Pastries	
Banana & Walnut Bread	
Freshly brewed regular coffee, decaffeinated coffee, a selection of h	erbal teas, orange juice, green juice and a detox water station
\$25 per guest	
 Prices reflect 2 hours of continuous service. All prices are in US dollars and subject to 1206 tay an 	nd 2206 convice charge
 All prices are in US dollars and subject to 12% tax an Menu prices may be subject to change based upon a 	
Afternoon Break	
Re-energize your guests with a mid-afternoon break.	
WELCOME TO THE PARK Minimum 20 guests	GOVERNOR'S HOUSE INTERLUDE Minimum 20 guests
Selection of Local Whole and Sliced Fruits	Mini Jamaican Beef Patties
Freshly Baked Cookies – 3 Choices	Saltfish and Avocado Crostini
Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station \$16 per guest	Mango and Passionfruit Cheese Cake
	Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station
	Kittitian Rum Cake
	\$25 per guest
TURTLE BEACH BREAK	THE PARK DIPPING
Minimum 20 guests	Minimum 20 guests
Jerk Chicken Sandwich	Toppings Marianted Olive Capers Feta Chaese Sunday Tematees
Mango BBQ Pulled Pork Sliders	Marinated Olive, Capers, Feta Cheese, Sundry Tomatoes
Pineapple Upside Down Cake	Dips Hummus, Baba Ganoush, Sweet Bell Pepper, Pumpkin Dip,

Mango Coconut Tres Leches Cake	Mango Salsa, Tzaziki	
Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station	Chips Plantain, Pita, Tortilla, Sweet Potato, Cassava, Lavash, Raw Vegetables Crudités	
\$25 per guest	\$28 per guest	
 Prices reflect 2 hours of continuous service. 		
 All prices are in US dollars and subject to 12% tax an Many prices may be subject to change based upon a 		
 Menu prices may be subject to change based upon a Enhancements 	availability and market conditions.	
Enhance your break with signature stations that will elevate your event ex	nerience	
EMPANADA EUPHORIA	HOLY GUACAMOLE	
Elevate your coffee break experience with a tantalizing empanada station. Minimum 20 guests	Add a fresh twist to your coffee break with our interactive guacamole station. Minimum 20 guests	
Empanadas Venezuelan Beef and Beans, Argentinian Ham and Cheese, Puerto Rican Shredded Chicken, Saltfish and Plantain	Guacamole Classic Mango & Pomegranate Bacon – Grilled Corn Mint And Pea Beetroot	
Sauces Coriander Aioli, Salsa Verde, Red Mojo, Crema	Chips Plantain, Grilled Ciabatta, Tortilla, Lavash, Raw Vegetables Crudités	
\$16 per guest		
	Toppings Tomato Salsa, Cotija Cheese, Black Beans Salsa, Lime , Jalapeños	
	\$16 per guest	
QUICHE HAVEN	DONUT WALL	
Elevate your coffee break experience with our quiche station,	Elevate your break with our captivating donut wall. Minimum 20	
featuring an array of savory quiches inspired by Caribbean flavors	guests	
and international favorites. Minimum 20 guests	Assorted Selection of Fresh Donuts with Toppings	
Jerk Chicken and Pineapple Quiche	Č14	
Callaloo and Cheese Quiche	\$14 per guest	
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

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Lunch Buffet

Craft your culinary adventure with buffet offerings inspired by the locale.

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

Sandwiches

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

Desserts

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*

Entrées

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

- Coconut Rum Tres Leches Cake
- Double Fudge Brownie
- Seasonal Sliced Fruits

\$55 per guest

Desserts

- Kittitian Rum Cake
- Seasonal Sliced Fruits
- Guava Cheesecake

\$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

Entrées

- 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

Desserts

- Banana Pudding, Vanilla Wafers
- Seasonal Sliced Fruits
- Mango Cheesecake

\$85 per guest

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Plated Lunch

Customize your dining experience from a curated menu of island-inspired selections.

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

Entrées

- 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

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*

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

\$75 per guest

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Boxed Lunch

When the agenda requires your guests to be on the go, select this wholesome option to keep the agenda flowing.

LUNCH TO GO

Minimum 10 guests

Choice of One Soft Drink or Bottled Water

Choice of Sandwich

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

Whole Fresh Fruit

Mediterranean Pasta Salad

Potato Chips

\$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	FROM THE LAND
Seafood Ceviche, Passionfruit, Leche De Tigre, Chili	Island Beef Patties, Tamarind Sauce, Coriander
Smoked Fish Rillettes On Toast, Fried Capers, Paprika Dust	Jerk Chicken Skewers, Grilled Pineapple Salsa
Johnny Cakes, Lump Crab Salad, Caviar	Braised Beef Croquettes, Roasted Garlic Aioli
Coconut Crispy Shrimp, Mango Salsa, Red Onion	Foie Gras, Spiced Brioche, Mango Chutney
Conch Fritters, Lime-Coriander Aioli	Mini BBQ Pork Sliders, Brioche, Tropical Slaw
FROM THE FARM	ON THE SWEET SIDE
Local Beetroot Gazpacho, Cotija Cheese, Melon	Assorted Mini Eclairs
Crispy Plantain, Guacamole, Mango Textures	Chocolate and Orange Tartlet
Pineapple Glazed Veggie Meatball, Coconut	Dulce De Leche Truffles
Pumpkin Arancini, Saffron Aioli, Shaved Manchego	Mini Passionfruit Cheesecake
Cuban-style Guava and Cheese Empanadas	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

\$1453 Course - Starter, Entree, Dessert

\$1855 Course - Starter, Hot Appetizer/Soup, Entr

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, Passiofruit, 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

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

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

ENTRé**E**S

A selection of one entree

Braised Short Ribs

INTERMEZZO

A selection of one intermezzo

Lime & Lemon

Saffron Polenta, Truffle Jus, Asparagus, Carrots	Champagne, Rose Water Jelly
Prime Beef Tenderloin Crispy Onions, Parmesan Mashed Potatoes, Sautéed Vegetables, Rosemary Jus	Mango, Coconut Sorbet, Coconut, Crumble, Lime Jelly
	Mojito
Tamarind Glazed Chicken Breast Sweet Pea Orzo, Truffle Asparagus, Cipollini Onions & Jus	Blood Orange, Lime Meringue
Lamb Rack Sweet Potato Two Ways, Roasted Eggplant, Mint, Cashews	
Jerked Spiced Snapper Fillet Plantain Mash, Roasted Pineapple Salsa, Smoked Onion Butter	
Roasted Mahi Mahi Potato, Cauliflower Textures, Lemon Butter Sauce, Pistachio	
Island Pumpkin Casserole Coconut Rice, Coriander, Crispy Tofu	
DESSERTS A selection of one dessert	
Mango Panna Cotta Lime Meringue, Coconut, Passion Fruit Cream	
Chocolate Mousse Trilogy Grand Marnier Cream, Raspberry Coulis	
Tropical Mousse Cake Passionfruit Custard, Coconut	
Pineapple Spiced Cake Caramelized Pineapple, Coconut Anglaise	
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

\$1959 Courses

\$280 With Wine Pairing

9 COURSES

Brioche Citrus | Jerk Spices | Sea Salt representing wood Yellowfin Tuna Aji Panca | Passionfruit | Local Herbs | Radish | Jalapeño representing water Crab Johnny Cake | Red Onion | Mango Beef Tartare | Horseradish | Caviar Quinoa | Red Pepper | Almond | Leek representing stone Green Gazpacho Beetroot | Goat Cheese | Walnut | Avocado | Apple representing 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 | Breadfuit representing air "Ginijito" representing ice Piña Colada

Coconut | Pineapple | Rum representing force

9 COURSES WITH WINE PAIRING

- Prices reflect 2 hours of continuous service.
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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

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

Entrée

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*

\$95 per guest

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
- Sautéed Vegetables

Dessert

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

\$120 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.

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

COCKLESHELL BAY

Minimum 25 guests

Starters 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

Soup

Caribbean Seafood Chowder with Plantain Croutons

Entrées

- 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

Desserts

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

\$135 per guest

- 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

Soup

Chicken Soup, Coconut Dumplings

Entrées

- 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

Jerk Action Station

- Chicken Breast
- Pork Loin
- Shrimp Skewers
- Tamarind BBQ
- Pineapple Chutney

Desserts

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

\$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

Entrée

- 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

- Prices reflect 2 hours of continuous service.
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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	SALAD BAR Minimum 25 guests
Snapper and Tuna Ceviche	Lettuce Romaine Heart Lettuce, Mixed Greens, Baby Spinach
Mango, Pineapple, Lemon, Lime Tomatoes, Jalapeno, Sweet Potatoes	Dressings Ranch, Caesar, Balsamic Vinaigrette, Olive Oil
Cilantro, Ponzu Sauce, Coconut Lemongrass Sauce	Toppings
\$42 per guest	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	SPANISH STATION Minimum 25 guests
Assorted Maki Rolls	Tapas
Wasabi, Ginger, Soy Sauce	Spanish TortillaAndalusian Gazpacho
Wakame Salad	Marinated OlivesGalician Style Octopus
\$30 per guest	Serrano Ham CroquettesManchego Cheese
	Paella Choice of one Fish & Seafood Chicken & Vegetables Vegetarian
	\$38 per guest
CARVING STATION Minimum 25 guests	CHEF'S TRATTORIA Minimum 25 guests
Pepper CAB Beef Tenderloin \$40 per guest Grain Mustard Jus, Béarnaise Sauce, Rosemary Jus	Assorted Antipasti Station, Focaccia Bread
Wood Roasted Whole Jerk Chicken \$22 per guest Tamarind BBQ Jerk Glaze, Mango Chutney	Pasta Bar Penne, Spaghetti, Tagliatelle
Tamamia DDQ 3CTK Glaze, mango Chuthey	······· Sauces

Whole Caribbean Catch \$35 per guest Mango Salsa, Fresh Lemon	\$35 per guest
	Mushrooms, Onion, Garlic, Spinach, Chili, Parmesan, Bell Pepper
Jerk Pork Loin Spicy Pineapple Chutney \$25 per guest Rum Jus	Toppings
	Protein Chicken Breast, Shrimp, Calamari, Catch of the Day
Mustard & Rosemary Rubbed Ribeye \$42 per guest Horseradish Cream, Port Jus	
	Marinara, Bolognese, Alfredo, Pesto

GELATO BAR

Minimum 25 guests

Chef's Selection of Gelatos and Condiments

\$25 per guest

LATE NIGHT SNACKS

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

Savon

Choice of two

- Pineapple BBQ Chicken Wings
- Mini Beef Cheeseburgers
- Mozzarella Sticks & Marinara Sauce
- Mini Fish & Chips
- Pulled Chicken Empanadas

Sweet

Choice of one

- Mini Cheesecake
- Brownie & Caramel
- Tropical Fruit Skewers

\$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

MERLOT

Mapu, Chile

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

might expect.	The fruit is juicy and ripe with perfectly balanced
acidity.	

\$65 per bottle

\$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

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 PAKCAGES

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

\$70 per person

PREMIUM HOSTED BAR

- Johhnie Walker Black Label Scotch
- Bulleit Bourbon Whiskey

SUPER PREMIUM HOSTED BAR

- Glenfiddich 12 YO Single Malt
- Woodford Reserve 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

\$80 per person

LABOR CHARGES

Bartender | \$200

- Up to three hours
- One bartender per 50 guests

- 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

\$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

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

- 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	CHAMPAGNE
Stag's Leap Cellar, Sauvignon Blanc, Napa Valley, California \$110 per bottle Duckhorn Vineyards, Sauvignon Blanc, Napa Valley, California \$110 per bottle	Ayala by Bollinger NV Brut \$125 per bottle
	Bollinger Special Cuvee Brut \$195 per bottle
	Billecart Salmon Reserve Brut \$215 per bottle
Love Block, Sauvignon Blanc, Marlborough \$90 per bottle	
Chateau St Jean, Chardonnay, Sonoma County, California \$90 per bottle	
Stag's Leap Cellar Karia, Chardonnay, Napa Valley, California \$140 per bottle	
Conundrum White Blend, Chardonnay, Sauvignon Blanc & Semillon, California \$90 per bottle	
Cavaliere d'oro Gabbiano, Pinot Grigio, delle Venezie \$75 per bottle	
Elena Walch, Pinot Grigio, Alto Adige DOC \$75 per bottle	
Chateau Ste Michelle, Riesling, Columbia Valley \$75 per bottle	

ROSE SPARKLING Studio by Miraval, Cinsault Grenache, Cote de Provence | \$80 per Astoria, Prosecco Brut, Prosecco | \$75 per bottle Chateau Sainte Roseline, Grenache Syrah, Cote de Provence | \$75 per bottle **REDS** Duckhorn Vineyards, Cabernet Sauvignon, Napa Valley, California | \$240 per bottle Antica Mountain Select, Cabernet Sauvignon, Napa Valley, California | \$185 per bottle Angelique De Monbousquet, Merlot, Cabernet France & Cabernet Sauvignon Blend, Saint Emilion Grand Cru | \$105 per bottle Sterling Vintner's Collection, Merlot, Central Coast | \$80 per bottle Chateau St Michelle, Merlot, Columbia Valley | \$70 per bottle E. Guigal Cotes Du Rhone Rouge, Syrah Grenache, Southern Rhone | \$80 per bottle Millebuis Bourgogne Cote Chalonnaise, Pinot Noir, Burgundy | \$120 per bottle Elouan, Pinot Noir, Oregon | \$105 per bottle Golden Eye, Pinot Noir, Anderson Valley | \$190 per bottle

- 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

COSMOPOLITAN

Vodka, Cointreau, Cranberry Juice, Lime

\$22 per drink

\$20 per drink

ALEXANDER HAMILTON'S RUM OLD FASHIONED

Rum, Angostura Bitters, Simple Syrup

FRENCH 75

Champagne, Gin, Lime, Simple Syrup

\$22 per drink	\$20 per drink
PENINSULA PUNCH Pineapple Juice, Passionfruit, Ginger Ale, Lemon	NEVISIAN CUCUMBER ALE Mango, Cucumber, Lime, Sprite
\$15 per drink	\$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 All charges are subject to 12% tax and 22% servious Beverages by the Bottle Customize your bar experience by choosing from a selection of renormal selection of the contraction o	ce charge.
VODKA	GIN
Grey Goose \$200 per bottle	Tanqueray \$140 per bottle
Belvedere \$180 per bottle	Bombay Sapphire \$145 per bottle
Absolut \$155 per bottle	Gordon's \$130 per bottle
Ciroc \$195 per bottle	
RUM	TEQUILA
Bacardi Silver \$150 per bottle	Jose Cuervo Silver \$130 per bottle
Captain Morgan Spiced \$160 per bottle	Jose Cuervo Gold \$130 per bottle
Mount Gay Eclipse \$160 per bottle	
Appleton Estate 12 Year Rare Blend \$170 per bottle	
LIQUERS	BITTERS

Jagermeister \$155 per bottle	Aperol \$150 per bottle
Cointreau \$160 per bottle	Campari \$140 per bottle
Sambucca \$130 per bottle	
Kahlua \$140 per bottle	
Bailey's Irish Cream \$150 per bottle	
WHISKEYS & SINGLE MALTS	BEERS
Johnnie Walker Black Label \$190 per bottle	Local \$8 per bottle
Chivas Regal 12 YO \$165 per bottle	• Carib, Skol, Stag
Johnnie Walker Red Label \$130 per bottle	Imported \$12 per bottle ● Heineken, Bud Light
Glenfiddich 12 YO \$250 per bottle	
Talisker 10 YO \$265 per bottle	
Jack Daniel's \$155 per bottle	
SOFT DRINKS	
Soda \$6 per can • Coca Cola, Sprite, Ginger Ale, Ting, Tonic Water, Club Soda	
Preserved Tetrapack Juices \$12 per bottle	
Red Bull \$15 per can	
Aquapanna, Still Water, Large \$10 per bottle	
San Pellegrino, Sparkling Water, Large \$12 per bottle	

- 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 Gallon

Allow your event experience to flow seamlessly with batched beverage offerings.

BY THE GALLON

Coffee \$115 per gallon
Decaffeinated Coffee \$115 per gallon
Tea \$115 per gallon
Iced Tea \$155 per gallon
Fruit Punch \$155 per gallon
Lemonade \$155 per gallon
Infused Water \$115 per gallon
Rum Punch \$350 per gallon

- 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.











DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian

MEETING & EVENT MENUS PARK HYATT ST. KITTS