
PARK HYATT®

PARK HYATT ST. KITTS

MEETING & EVENT MENUS



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

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 Sausage
- 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

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BOXED BREAKFAST

24-hour notice required

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*

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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

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*

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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*

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*

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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Morning Break

CHRISTOPHE HARBOUR

Minimum 20 guests

Passionfruit Yogurt Parfaits

Assorted Muffins

Tropical Ham & Cheese Panini

Caribbean Granola Bars

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

\$24*per guest*

BRIMSTONE HERITAGE

Minimum 20 guests

Caribbean Chia Pudding

Turkey Cuban Sandwich

Mango-Coconut Scones

Tropical Mini Tarts

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

\$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 herbal teas, orange juice, green juice and a detox water station

\$25*per guest*

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Afternoon Break

WELCOME TO THE PARK

Minimum 20 guests

- Selection of Local Whole and Sliced Fruits
 - Freshly Baked Cookies – 3 Choices
 - Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station
- \$16** per guest

TURTLE BEACH BREAK

Minimum 20 guests

- Jerk Chicken Sandwich
 - Mango BBQ Pulled Pork Sliders
 - Pineapple Upside Down Cake
 - Mango Coconut Tres Leches Cake
 - Freshly brewed regular coffee, decaffeinated coffee, a selection of herbal teas, orange juice, green juice and a detox water station
- \$25** per guest

GOVERNOR’S HOUSE INTERLUDE

Minimum 20 guests

- Mini Jamaican Beef Patties
 - Saltfish and Avocado Crostini
 - 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

THE PARK DIPPING

Minimum 20 guests

- Toppings
 - Marinated Olive, Capers, Feta Cheese, Sundry Tomatoes
 - Dips
 - Hummus, Baba Ganoush, Sweet Bell Pepper, Pumpkin Dip, Mango Salsa, Tzaziki
 - Chips
 - Plantain, Pita, Tortilla, Sweet Potato, Cassava, Lavash, Raw Vegetables Crudités
- \$28** per guest

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Enhancements

EMPANADA EUPHORIA

HOLY GUACAMOLE

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

Sauces
Coriander Aioli, Salsa Verde, Red Mojo, Crema

\$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

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

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

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*

Sandwiches

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

Desserts

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

\$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*

Entrées

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

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

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

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

Chocolate Brownie

\$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 Rillettes 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

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

HOT APPETIZERS

A selection of one appetizer

Pan Seared Crab Cake

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

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

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

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

\$195 9 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

Amuse
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 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*

Piña 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*

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*

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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*

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*

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*

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*

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upon availability and market conditions.

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

Wasabi, Ginger, Soy Sauce

Wakame Salad

\$30 *per guest*

SPANISH STATION

Minimum 25 guests

Tapas

- Spanish Tortilla
- Andalusian Gazpacho
- Marinated Olives
- Galician Style Octopus
- Serrano Ham Croquettes
- Manchego 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
<i>Grain Mustard Jus, Béarnaise Sauce, Rosemary Jus</i>
Wood Roasted Whole Jerk Chicken \$22 per guest
<i>Tamarind BBQ Jerk Glaze, Mango Chutney</i>
Mustard & Rosemary Rubbed Ribeye \$42 per guest
<i>Horseradish Cream, Port Jus</i>
Jerk Pork Loin Spicy Pineapple Chutney \$25 per guest
<i>Rum Jus</i>
Whole Caribbean Catch \$35 per guest
<i>Mango Salsa, Fresh Lemon</i>

GELATO BAR

Minimum 25 guests

Chef's Selection of Gelatos and Condiments
\$25 <i>per guest</i>

Assorted Antipasti Station, Focaccia Bread
Pasta Bar
Penne, Spaghetti, Tagliatelle
Sauces
Marinara, Bolognese, Alfredo, Pesto
Protein
Chicken Breast, Shrimp, Calamari, Catch of the Day
Toppings
Mushrooms, Onion, Garlic, Spinach, Chili, Parmesan, Bell Pepper
\$35 <i>per guest</i>

LATE NIGHT SNACKS
<ul style="list-style-type: none"><i>Minimum 25 guests</i><i>Only available in addition to a reception or dinner package</i>
Savory
<i>Choice of two</i>
<ul style="list-style-type: none">Pineapple BBQ Chicken WingsMini Beef CheeseburgersMozzarella Sticks & Marinara SauceMini Fish & ChipsPulled Chicken Empanadas
Sweet
<i>Choice of one</i>
<ul style="list-style-type: none">Mini CheesecakeBrownie & CaramelTropical Fruit Skewers
\$30 <i>per guest</i>

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

MERLOT

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*

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 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

SUPER 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

\$80 *per person*

LABOR CHARGES

Bartender | \$200

- Up to three hours
- One bartender per 50 guests

- 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

\$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
- Hennessy 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

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

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

CHAMPAGNE

Ayala by Bollinger NV Brut | \$125 per bottle

Bollinger Special Cuvee Brut | \$195 per bottle

Billecart Salmon Reserve Brut | \$215 per bottle

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

ROSE

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

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

SPARKLING

Astoria, Prosecco Brut, Prosecco | \$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

\$22*per drink*

COSMOPOLITAN

Vodka, Cointreau, Cranberry Juice, Lime

\$20*per drink*

ALEXANDER HAMILTON'S RUM OLD FASHIONED

FRENCH 75

Rum, Angostura Bitters, Simple Syrup

\$22

per drink

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

Belvedere | \$180 per bottle

Absolut | \$155 per bottle

Ciroc | \$195 per bottle

GIN

Tanqueray | \$140 per bottle

Bombay Sapphire | \$145 per bottle

Gordon's | \$130 per bottle

RUM

Bacardi Silver | \$150 per bottle

Captain Morgan Spiced | \$160 per bottle

Mount Gay Eclipse | \$160 per bottle

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

TEQUILA

Jose Cuervo Silver | \$130 per bottle

Jose Cuervo Gold | \$130 per bottle

LIQUERS

Jagermeister | \$155 per bottle

BITTERS

Aperol | \$150 per bottle

Cointreau | \$160 per bottle

Sambucca | \$130 per bottle

Kahlua | \$140 per bottle

Bailey’s Irish Cream | \$150 per bottle

WHISKEYS & SINGLE MALTS

Johnnie Walker Black Label | \$190 per bottle

Chivas Regal 12 YO | \$165 per bottle

Johnnie Walker Red Label | \$130 per bottle

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

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

Decaffeinated Coffee | \$115 per gallon

Campari | \$140 per bottle

BEERS

Local | \$8 per bottle

- Carib, Skol, Stag

Imported | \$12 per bottle

- Heineken, Bud Light

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

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



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