



# EVENTS MENU

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# DINING OPTIONS

## PAVILION

Pavilion serves comfort foods subtly seasoned with local spices that journeyed to the island by centuries of seafaring cultures and immigration waves to the eastern Caribbean Sea. Pavilion offers à la carte service and dishes at chef's open kitchen showcasing our passion for cooking and attention to detail. The menu features individual as well as shared dishes where guests can enjoy a convivial, informal atmosphere.

## SUGAR MILL

Sugar Mill is a vivacious space where guests come to relax and socialize over a glass of wine while appreciating vibrant décor and creative caribbean and international tapas. The culinary focus on modern twists to a traditional small bite menu is accompanied by a large selection of wine by the glass, signature and international classic cocktails.

## REEF HOUSE

Reef House features a 'farm-to-fork' concept where local farmers, fisherman, and on-property Chef's Garden supply the daily provisions. The chefs review the daily catch directly from the dock and visit local farms to establish seasonal crops. Our own garden will enhance the sense of taste and the 'farm-to-fork' concept.

## EVENTS EXCLUSIVE DINING

Dine in leisure with your own service staff and a menu of your choosing from a wide and extensive array of selections in the privacy of a separate event space.



# BREAKFAST

PRE-SET BREAKFAST BUFFET, ON THE TABLE

## RISE & SHINE 22

Orange, pineapple or grapefruit juice

Morning bakery, preserves

Selection of breads, butter, honey

Coffee & tea

## CONTINENTAL 27

Orange, pineapple or grapefruit juice

Seasonal fruit platter

Morning bakery, preserves

Selection of breads, butter, honey

Cereal with yogurt or milk of your choice

Coffee & tea

## AMERICAN 35

Orange, pineapple or grapefruit juice

Morning bakery, preserves

Selection of breads, butter, honey

Assortment of yogurts, cereals & fruits of your choice

Seasonal fruit platter

Vanilla chia pudding cups

Short stack pancakes, maple syrup, fresh berries

Farm eggs any style

Scrambled eggs, breakfast potatoes, roasted tomato, crispy bacon

Country style pork sausages

Coffee & tea

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# THEMED COFFEE & TEA BREAKS

TIME OUT	18
Orange, pineapple or grapefruit juice	
Morning bakery	
Assorted cookies	
Coffee & tea	
CITRUS	21
Orange, pineapple or grapefruit juice	
Lemon curd tartlets, charred meringue	
Mimosa mandarin macaroons	
Orange scented sponge, candied peel	
Citrus segments	
Homemade lemonade	
Coffee & tea	
GRAIN FOR THE BRAIN	24
Orange, pineapple or grapefruit juice	
Banana whole grain porridge	
Dried fruit energy bars	
Yogurt parfit	
Shooter of cereals, red berries	
Quinoa, dates & flaxseed mini muffins	
Coffee & tea	

## SAVORY

35

Orange, pineapple or grapefruit juice

Tomato, mozzarella croissant (v)

Platter of 20 month cured parma ham

Plantain chips, yogurt avocado dip (v)

Gourmet pork sausages

“Philly” cheese steak sandwich, jalapeno

Coffee & tea

## CHOCOLATE

38

Velvety truffle tart

Triple chocolate callet cookies, sea salt sprinkle

40% milk & malt crème brûlée

Ivoire-dipped strawberries, sparkling pearls

Hot chocolate or cold chocolate



## ON THE GO

### PACKED BREAKFAST 34

Selection of individually bottled juices

Mineral water

Ham & cheese croissant

High protein sweet & salty trail mix

Quinoa, date & flaxseed mini muffins

Banana bread

Seasonal fruit salad

### PACKED LUNCH 36

Selection of individually bottled juices

Mineral water

Chilled gazpacho (v)

“Baba ghanouj” grilled eggplant, spring onion (v)

Beef, roquette, horseradish spread, grilled country bread

Selection of macaroons

Exotic fruit minestrone, basil syrup

### ALL DAY SNACK PACK 38

Selection of individually bottled juices

Mineral water

Tomato & buffalo mozzarella panini (v)

Mini cobb salad, char-grilled chicken

Banana bread

Dried fruit energy bars

Whole fruit

# BRUNCH BUFFET

\$120 PER PERSON

## APPETIZER

Freshly baked muffins, danish, scones, croissants, bagels  
Homemade granola, flavored yogurts,  
Simply caribbean sliced vegan salad (v)  
Crushed avocado, poached eggs on toast (v)  
Smoked salmon, capers, red onions, chives, cream cheese  
Caesar salad, parmesan, anchovy, croutons  
Meat, fish & vegetarian taco station  
Crispy bacon, pork sausages  
Omelet station with an array of fillings  
Seasonal freshly sliced fruit, berries

## MAIN

Glazed root vegetables (v)  
Roasted fingerling potatoes, caramelized onions (v)  
Seared local wahoo, fennel slaw  
Action station: slow cooked prime rib, triple cooked potatoes,  
Horseradish & mustard sauce

## DESSERT

Praline & zingy lime profiteroles  
Almond butter chocolate crunch  
Farmers fruit shortcakes  
Guava brûlée

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# TRAY SET MENU

WE SERVE ONE OF THE FOLLOWING MENUS TO EACH GUEST.  
THIS IS A GREAT ALTERNATIVE TO A PLATED LUNCH IF YOUR GUESTS' TIME IS LIMITED.

## VEGETARIAN 38

Roasted root vegetable salad, brown sugar glazed goat cheese  
Baba ghanoush, grilled eggplant, johnny cake  
Brie cheese, roquette, grilled vegetables, bread  
Tangy citrus tart, torched meringue, grenadine syrup  
Coffee, tea, herbal infusions

## MEAT 45

Thai beef salad, cucumber, red onion, sprouts  
Barley, cooked ham & vegetable soup  
"Club" grilled chicken, heirloom tomato, bacon, lettuce  
Spiced coconut bavaroise, almond dacquoise, mango gelee  
Coffee, tea, herbal infusions

## FISH 52

Local seafood salad, chickpeas, lime dressing  
Chilled leek, potato & smoked salmon soup  
Spicy prawn cocktail wrap

## DESSERT

Caramelized banana, hazelnut crunch, chocolate streusel  
Coffee, tea, herbal infusions

# A LA CARTE

## APPETIZER

Sweet potato, coconut & ginger soup (v)	13
Asparagus quiche, sweet wine, parmesan fondue (v)	19
Semi dried tomatoes, buffalo mozzarella, pickled red onions, balsamic dressing (v)	22
Curly kale caesar salad, poached egg, croutons	21
Lobster cocktail, spicy sauce	27
Parma ham, tropical fruit salad, port reduction	28
Tuna belly tataki, daikon, snow peas, spring onion	42

## MAIN

### Vegetarian (v)

Warm grilled vegetable mosaic, red onion jam, blue cheese dressing	23
Pistachio risotto, broccoli, peas, spinach, haricot vert, callaloo, zucchini, basil	29

### Fish

Mediterranean style seared red snapper, mussels	34
Shallow fried mahi mahi, leek squash risotto, citrus emulsion	35
Pan seared halibut, fennel ragout, bisque	38

### Meat

Thyme marinated chicken breast, roasted apple, sun dried tomato, cipollotto	31
Crispy pork belly, smoked cheddar dauphinoise potatoes, truffle sauce	36
Roasted lamb rack, vegetable caponata stuffed tomato, wilted spinach	38
Slow roasted beef sirloin, baked potato, cabernet reduction	42
Add a half island lobster to any of your mains	45

## DESSERT

Warm apple & cinnamon toasted crumble, ice cream	14
Tangy citrus tart, torched meringue, grenadine syrup	14
Vanilla baked cheesecake, homemade golden graham crust, strawberry sauce	15
Five layer chocolate cake, milk mousse, bitter ganache. raspberry chambord	15

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# WORKING LUNCH BUFFET

WE SERVE ONE OF THE FOLLOWING MENUS AS A MINI BUFFET.  
THIS INVITES YOUR GUESTS TO DINE DURING THEIR MEETING.

## SENSE OF TASTE

52

Roasted pumpkin, eggplant salad (v)  
Baked cauliflower, chargrilled sweet corn (v)  
Fisherman red snapper, yellow curry, coconut sauce  
Pan seared grouper, carrot papaya slaw  
Cajun chicken breast, roasted eggplant  
Curried mutton, peas & rice  
Drive me bananas & choco chip bread  
Soft set mango cheesecake  
Coffee, tea, herbal infusions

## SEA & LAND

65

Giant olives, homemade pickled vegetables (v)  
Selection of tomato, rosemary & olive focaccia bread (v)  
Selection of cold cuts to include parma ham, salami, forest ham,  
Mortadella, garlic wilted “tuscan” cabbage, melon (v)  
Surf n’ turf skewers  
Slow cooked beef sirloin “tagliata style”, roquette, cherry tomato  
“Pick me up” mascarpone, espresso & amaretti  
Fruit crostata  
Coffee, tea, herbal infusions



# BUFFET

WE SERVE ONE OF THE FOLLOWING MENUS IN YOUR PRIVATE EVENT VENUE.

## CHEF'S FARM TO FORK

140

### APPETIZER

Mediterranean purple cauliflower couscous (v)  
Lebanese salad, lemon dressing, croutons (v)  
Courgette escapece, garden mint (v)  
Grilled yellow fin tuna, cucumber, barley  
Fish salad, orange segments, bell peppers, kalamata olives, crispy garlic  
Spanish crab salad, red onions, avocado, tomato  
Traditional "vitello tonnato", roquette, parmesan shaving  
Chargrilled lamb salad, lentils, young carrots

### SOUP & BREAD

Greek chicken lemon soup  
Mini rolls, zatar, onion  
Flavored local chapati, chili, sumac

### MAIN

Vegetarian moussaka (v)  
Traditional spanish tortilla (v)  
Vegetarian tajine, dry apricots, couscous (v)  
Fried grouper, creole sauce  
Grilled shrimp, garlic lemon sauce  
Grilled fillet of tuna, warm greek salad

### CARVING STATION

Oven baked catch of the day en papillote, kalamata olives, cherry tomato  
Herbs spit fire whole lamb rack

### DESSERT

Flaky pistachio walnut baklava, orange blossom syrup  
Orange, bitter almond frangipane  
Pineapple, rosemary & honeycomb pannacotta  
Cocoa maria biscuit salame  
Coffee, tea, herbal infusions

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## APPETIZER

Greens with mango, avocado, passion fruit dressing (v)  
Quinoa tempered salad, cilantro, fried cashew nuts (v)  
Cold lentil, roasted pineapple salad (v)  
Marinated calamari, crab meat salad, lemon juice, jalapeno  
Local conch chowder

## MAIN

Mac & cheese (v)  
Paneer butter masala, green peas (v)  
“Aloo akbari” potato, cauliflower curry (v)  
Selection of meat, fish, vegetable skewers in tandoor, yoghurt & spice marinated  
Condiments: tomato, cucumber, onion rings, green chili, mint yogurt  
Lobster, lemon caper butter  
Grilled mahi mahi filet, creole sauce  
Jamaican jerk-rubbed chicken breast  
West indies roti station: Chicken, seafood or vegetarian curry wrapped in made-to-order roti,  
mango chutney & cucumber raita

## DESSERT

Coco nutz rum cake  
Mango garden mint cheesecake  
Guava & brown sugar burnt crème brûlée  
Caribbean chocolate crunch  
Exotic island salad  
Coffee, tea, herbal infusions



# CANAPE MENU

WE SERVE THE FOLLOWING ITEMS ON PLATTERS TO YOUR GUESTS DURING A  
STANDING EVENT.

## VEGETARIAN

30 PER DOZEN

Bruschetta, olive tapenade, roasted vegetables  
Grilled courgette, goat cheese parcel  
Gorgonzola, asparagus quiche  
Mini margherita pizza, basil & buffalo mozzarella  
Savory tart, red pepper confit, pesto  
Spinach, goats cheese empanada

## MEAT

35 PER DOZEN

Char grilled asparagus wrapped in parma ham  
Mini beef tartare, soy, spring onion, sesame oil  
Mini bangers, smoked mash  
Mini thai chicken slider  
Traditional foie gras au torchon, brioche bun, blueberry  
Teriyaki marinated flank steak, pickled cucumber

## FISH

38 PER DOZEN

Conch fritters  
Cauliflower mousse, caviar  
Local lobster, mango cream cheese, chives  
Local salt cod brandade, saffron bread  
White fish ceviche, piquillo peppers  
Traditional fish & home-made chips, tartar sauce

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SWEET

23 PER DOZEN

Assorted eclairs

Bitter chocolate tarts

Brown butter financier

Cheesecake bites

Citrus madeline

Exotic fruit pavlovas

Honey cone & hazelnut cream

Lemon thyme & pineapple shooters

Mini red fruit macaroon

Milk chocolate passion pops

Pistachio & raspberry profiteroles

Praline & port



## CANAPE ENHANCEMENT

PRICES ARE QUOTED PER PERSON & REQUIRE A MINIMUM OF 40 GUESTS.

A CHEF ATTENDANT FEE OF \$200 PER 40 GUESTS IS REQUIRED.

Lobster ceviche & chardonnay	42
Homemade smoked salmon & rosé wine	40
BVI crispy pork & pinot noir	28
Caviar & sparkling rosé	89
Gammon, grilled pineapple & sauvignon blanc	36
Mini beef sliders & whiskey sour	39
Chocolate praline & port	42

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# BEVERAGE

## EXCLUSIVE SELECTION

42 EACH HOUR

Moët & Chandon Imperial Brut, *France*

Clos Pegase, Chardonnay, *USA* (or) Galerie, Equitem, Sauvignon Blanc, *USA*

William Hill Estate Winery, Cabernet Sauvignon, *USA*

Imported beer

Local beer

Chilled juices (mango, orange, pineapple)

Mineral water

Soft drinks

## PREMIUM SELECTION

36 EACH HOUR

Schramsberg Blanc De Blanc, *USA*

Matthiasson, Linda Vista Vineyard, Chardonnay (Organic), *USA*

(or) Petit Clos, Marlborough, Sauvignon Blanc, *New Zealand*

Qupé, Syrah, Zinfandel, *USA* (or) Carmel Road, First Row, Panorama Vineyard, Pinot Noir, *USA*

Imported beer

Local beer

Chilled juices (mango, orange, pineapple)

Mineral water

Soft drinks

## DELUXE SELECTION

30 EACH HOUR

Prosecco Biscardo Millesimato DOC, *Italy*

Qupé “Y” Block Santa Barbara County, Chardonnay (or) Sonoma Coast, Sauvignon Blanc, *USA*

Panorama Vineyard, Monterey Pinot Noir (or) Miura Santa Lucia Highlands, Pinot Noir, *USA*

Imported beer

Local beer

Chilled juices (mango, orange, pineapple)

Mineral water

Soft drinks



# COCKTAIL RECEPTION OFFERS

## GRAND SELECTION

42 EACH HOUR

### CHAMPAGNE

Moët & Chandon Imperial Brut, *France*

### WINE

Domaine Tinel-Blondelet, Arrêt Buffatte,  
Sauvignon Blanc, *France*

Robert Sinskey, Los Carneros, Pinot Noir,  
Organic Farmed, *USA*

### VODKA

Absolut Elyx, *Sweden*

Grey Goose, *France*

### GIN

Tanqueray 10, *London*

Martin Miller, *England*

### RUM

Plantation, Grand Reserve, *Barbados*

Flor De Caña 12 Yrs, *Nicaragua*

### TEQUILA

Herradura Blanco, *Mexico*

Herradura Reposado, *Mexico*

### WHISKEY

Knob Creek, *USA*

JohnieWalker Double Black, *Scotland*

### LIQUEUR

Campari, *Italy*

Limoncello Villa Massa, *Italy*

Aperol, *Italy*

Cointreau, *France*

Imported and domestic beers

Assorted soft drinks, mixers, juices

Still and sparkling water

## SUPERIOR SELECTION

36 EACH HOUR

### SPARKLING WINE

Schramsberg, Blanc De Blancs, *USA*

### WINE

Galerie, Equitem, Sauvignon Blanc, *USA*

Qupé, Syrah, *USA*

### VODKA

Ketel One, *The Netherlands*

42 Below, *New Zealand*

### GIN

Citadelle, *France*

Tanqueray, *London*

### RUM

Plantation 3 Star, *Caribbean*

Flor De Caña 7 Yrs, *Nicaragua*

### TEQUILA

Jose Cuervo 1800 Blanco, *Mexico*

Jose Cuervo 1800 Reposado, *Mexico*

### WHISKEY

Woodford Reserve, *USA*

Black Label, *Scotland*

### LIQUEUR

Campari, *Italy*

Limoncello Villa Massa, *Italy*

Aperol, *Italy*

Cointreau, *France*

Imported and domestic beers

Assorted soft drinks, mixers, juices

Still and sparkling water

## DELUXE SELECTION

30 EACH HOUR

### SPARKLING WINE

Prosecco Biscardo Spumante DOC, *Italy*

### WINE

Qupe, "Y" Block Santa Barbara County, Chardonnay, *USA*

Monterey, Panorama Vineyard, Pinot Noir, *USA*

### VODKA

Skyy, *USA*

Stolichnaya, *Russia*

### GIN

Bombay, *London*

Beefeater, *London*

### RUM

Appelton White, *Caribbean Islands*

Clément Agricole, *Martinique*

### TEQUILA

Lunazul, Blanco, *Mexico*

Lunazul, Reposado *Mexico*

### WHISKEY

Dewar's White Label, *Scotland*

Maker's Mark, *USA*

### LIQUEUR

Campari, *Italy*

Limoncello Villa Massa, *Italy*

Aperol, *Italy*

Cointreau, *France*

Imported and domestic beers

Assorted soft drinks, mixers, juices

Still and sparkling water

Selection of coffee & tea	10 each hour
Selection of soft drinks and juices	15 each hour
Selection of soft drinks, juices and local beers	22 each hour
Selection of standard spirits and mixer (Scotch, rum, vodka, gin, brandy, bourbon includes soft drinks, beers, juices)	32 each hour

*All prices are in USD and quoted per person excluding 18% service charge.*

## SPECIALTY WINES

### CHAMPAGNE

Moët & Chandon Imperial Brut, <i>France</i>	120
Moët & Chandon Ice Imperial, <i>France</i>	140
Moët & Chandon Grand Vintage, <i>France</i>	185
Veuve Clicquot Brut Yellow Label, <i>France</i>	130
Veuve Clicquot Rich, <i>France</i>	175
Dom Pérignon Brut, <i>France</i>	485
Dom Pérignon P2 Oenotheque, <i>France</i>	804

### CHAMPAGNE ROSÉ

Moët & Chandon Imperial Rosé, <i>France</i>	145
Veuve Clicquot, Brut Rosé, <i>France</i>	155
Dom Pérignon Rosé, <i>France</i>	735

### SPARKLING WINE

Prosecco Biscardo Spumante DOC, <i>Italy</i>	60
Schramsberg Blanc De Noir, <i>USA</i>	95
Schramsberg Blanc De Blancs, <i>USA</i>	115

### SPARKLING ROSÉ

Schramsberg Brut Rosé, <i>USA</i>	105
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## WHITE WINE

LDB MCMLXIV. Edt. #1, Lake County, Sauvignon Blanc, <i>USA</i>	69
Sonoma Coast, Sauvignon Blanc, <i>USA</i>	70
Domaine Pascal Renaud, Pouilly Fuissé, Chardonnay, <i>France</i>	95
Chateau Ste Michelle, Eroica Riesling, Washington, <i>USA</i>	95
Grgich Hills, Chardonnay, Napa, Organic Farmed, <i>USA</i>	115
Captûre, Les Pionniers, Sauvignon Blanc, <i>USA</i>	140
Donelan, Nancie, Sonoma Coast, Chardonnay, <i>USA</i>	165

## ROSÉ WINE

LDB MCMLXIV. Edt. #1, Grenache, Santa Barbara County, <i>USA</i>	69
Grgich Hills, Rosé-Sangiovese Rosé, Napa, Organic Farmed, <i>USA</i>	70
Château De Montfaucon, Lirac, Organic, Bordeaux, <i>France</i>	80
Robert Sinskey, Vin Gris Of Pinot Noir, Napa, Organic Farmed, <i>USA</i>	85
Azur Rosé, Grenache -- Syrah, Napa <i>USA</i>	85
Domaine Serene, Multi-Vintage 'R' Rosé Version Xi, Oregon, <i>USA</i>	115
Gargiulo Vineyards, Rosato Di Sangiovese, Napa, <i>USA</i>	120

## RED WINE

LDB MCMLXIV. Edt. #1, Cabernet Sauvignon, California, <i>USA</i>	73
Qupé, Syrah, Central Coast, <i>USA</i>	85
Robert Sinskey, Los Carneros, Pinot Noir, Napa, Organic Farmed, <i>USA</i>	120
William Hill Estate Winery, Central Coast, Cabernet Sauvignon, <i>USA</i>	155
Next Door, Cabernet Sauvignon, Napa, Organic, <i>USA</i>	195
Shafer, One Point Five, Stags' Leap District, Cabernet Sauvignon, <i>USA</i>	295

Ask for our whimsical wine list to tantalize your taste buds.



# HAND CRAFTED COCKTAILS

19 PER GLASS

## CARIBBEAN

Dark & Stormy

*rum, lime, bitters, ginger beer*

Mai Tai

*rum, orange curacao, lime, orgeat*

Rum Swizzle

*dark rum, apricot brandy, bitters, lime*

## CLASSIC

Vesper Martini

*vodka, gin, aromatized wine*

Tommy Margarita

*tequila, citrus, agave*

Manhattan

*bourbon, sweet vermouth, bitters*

## ROSEWOOD LITTLE DIX BAY SIGNATURE

Purple Haze

*butterfly pea gin, citrus, ginger beer, bitters*

Pineapple Express

*pineapple gin, citrus, elderflower, sparkling wine*

Reef Paloma

*thyme & lemon grass tequila, citrus, grapefruit soda*

AFTER DINNER

Espresso Martini

*vodka, coffee, coffee liqueur, vanilla*

Uno Mas

*tequila, sweet vermouth, bitters*

MOCKTAILS

11 PER GLASS

Mango Mule

*mango, ginger beer, citrus*

Cucumber Cooler

*cucumber, almond, ginger ale*

Watermelon Agua fresca

*watermelon, lime, agave, seltzer*