



GRAND ISLE

RESORT & SPA



CATERING & BANQUET MENU

..... 2016



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WEDDINGS & HONEYMOONS

Grand Isle Resort & Spa offers customized wedding packages ideal for couples looking for an intimate exclusive beach destination. The powdery white sand makes this the perfect shoeless destination. **If you envision a magical blue seascape as your backdrop for reciting your vows - this is your heaven.** In addition to creating your dream wedding, our wedding experts can help create events

leading up to the wedding, and assist with planning the overall celebration. By day, you might wish to arrange for a private dining reception overlooking the pool and beach. If your celebration begins at night, start with cocktails around the bonfire and dance the night away - a memorable experience that will last a lifetime.



VENUE RENTAL & SET UP

Grand Isle Resort & Spa offers several open air venues for Groups. Venue rental fees include one-time furniture removal and site set-up fees. If a Group

would like to use the same venue for multiple functions during the course of its event, additional set-up fees may apply.



OCEAN VIEW TERRACE

\$2,000

A scheduled terrace located below the pool area with a spectacular view of Emerald Bay. Perfect for groups of 25 - 50 people. Can be used for intimate wedding ceremonies, cocktail receptions, reception dinners as well as other special group dinners and dancing.



OVERLOOK PALAPA

\$500

The ideal location for an intimate dinner or cocktail party of up to 15 guests. Space is versatile and can be set up with a royal table or reception style. For larger parties, the Overlook Palapa may be used in conjunction with the Ocean View Terrace.



EMERALD BAY BEACH

Set Fees Only; Vary According to Event

The beach adjacent to Grand Isle Resort & Spa can be used for tropical wedding ceremonies and private beach bonfires. Set up fees for wedding ceremonies vary according to the number of chairs needed. Private beach bonfires require a \$300 set up / clean up fee.



THE PALAPA GRILL & UPPER POOL DECKS

Resort buyout, prices vary

This venue can accommodate up to 100 people. The bar area can accommodate up to 80 people under the patio roof plus outdoors along the upper pool deck for cocktail receptions. Rental of this function space includes exclusive use (the restaurant and bar will be closed to other resort guests and the public during the function) and the upper pool deck. It provides an ideal setting for the group dinners, wedding and cocktail receptions, and dancing.



HORS D'OEUVRES

When selecting items for your event, plan to offer two pieces of each item per person. Hors d'oeuvres pricing is based on a minimum of twelve (12) pieces per order and is subject to change based on

market values. All items are displayed. Passed hors d'oeuvres service may be provided for an additional \$35 per hour, per server. Recommended 1 server per every 25 guests.



CHILLED HORS D'OEUVRES

Deviled Eggs dijon mustard, peppers and parsley	\$1.50
Stuffed Cherry Tomatoes herb cream cheese	\$1.50
Seasonal Fresh Fruit & Cheese Canape mango cream cheese	\$1.50
Prosciutto Wrapped Melon cantaloupe & honeydew	\$2.25
Curried Chicken Canapes dill aioli & toasted brioche	\$2.00
Herbed Goat Cheese Canapes basil croute & sweet tomato chutney	\$2.00
Smoked Salmon Canapes chive mustard butter	\$2.50
Crabmeat Crostini chives and creme fraiche	\$2.50
Poached Shrimp Canapes lemon creme fraiche & pumpernickel	\$2.50
Tuna & Avocado Tartare sesame wonton crisps	\$2.75
Lobster Crostini lemon aioli & dill	\$3.00



HOT HORS D'OEUVRES

Wild Mushroom Tart basil hollandaise	\$1.50
Conch Fritters calypso sauce	\$1.50
Crispy Chicken Wings chipotle ranch sauce	\$2.00
Vegetable Spring Rolls hot mustard & sweet and sour sauce	\$2.00
Tomato & Mozzarella Bruschetta mozzarella di Butala & fresh basil	\$2.00
Kobe Beel Pearls tamarind honey glaze	\$2.50
Mini Lobster Fritters Nassau Royale Marie Rose sauce	\$2.75
Chicken Curry Pulls puff pastry & pesto aioli	\$2.50
Shrimp Spring Rolls plum sauce	\$2.75
Petite Crab Cakes Coconut Curry Aioli	\$3.00



HORS D' OEUVRES DISPLAYS

Snack Tray chips with assorted dips, nuts & pretzels	\$2.25
Fresh Crudite crisp vegetables with savory dips	\$3.00
Starburst of Fruit assorted seasonal fruit & yogurt dip	\$3.00
Sweet bites petite pastries, cookies & chocolate dipped strawberries	\$4.00
Cheese Course assorted imported Cheeses with fruit & crackers	\$5.00
Smoked Atlantic Salmon capers, onions, tomato, lemon, melba toast & crackers	\$6.00
Sliced Deli Platter assortment of sliced meats & cheeses served with rolls, champagne mustard & mayonnaise	\$6.25

*All hors d'oeuvres displays pricing is subject to change based on market values. All items are displayed on platters; passed service is not available.
Price values are per person.*



DINNER BUFFETS

All buffets will be replenished for ninety minutes and include coffee and tea service. Prices are per person. A minimum of 15 persons is required. For parties less than 15, add \$4 per person. Buffet dinners can be provided for a maximum of 50 guests in our Ocean View Terrace. Prices include use of the Resort's standard event

tables, chairs, china, glassware, flatware and basic white linens. Two servers are included for up to 50 guests. Additional servers are required for groups larger than 50 guests, and will be charged at \$35 per server. The additional number needed will be determined by the Hotel Manager, and agreed to in advance by the Group.



A TASTE OF THE BAHAMAS

STARTERS

Conch Chowder plantain chutney

Conch Fritters calypso sauce

Mixed Greens Salad assorted dressings

Tropical Fruit assorted fresh fruits with coconut dip

ENTREES

Bahamian Fried Chicken mango tomato sauce

Jerk Marinated Flank Steak goat pepper chimichurri

SIDES

Island Fish Cakes pineapple & papaya salsa

Bahamian Peas & Rice coconut scented Fried Plantains

Bahamian Style Macaroni and Cheese

DESSERTS

Bahamian Guava Duff Pineapple Upside Down Cake

\$50 per person



ISLAND BARBECUE

SALADS

Caesar Salad

Vine Ripened Tomato basil pesto dressing

Baby Mixed Greens assorted dressings

Tropical Fruit assorted fresh fruits with coconut dip

ENTREES

Grilled Tuna or Mahi Mahi

Top Sirloin Steak sauteed mushrooms & onions

Baby Back Ribs guava ginger BBQ sauce

Grilled Organic Chicken lemon thyme glaze

SIDES

Corn on the Cob

Bahamian Style Macaroni and Cheese

Fruit Salad

Baked Potatoes cheddar cheese, sour cream, bacon & butter

DESSERTS

Key Lime Pie

Strawberry Cheese Cake

*\$55 per person for two entrees | \$60 per person for three entrees | \$65 per person for four entrees
The buffet will be replenished for ninety minutes and includes coffee and tea service.*



BAHAMIAN SURF & TURF

STARTERS

Caesar Salad

Baby Mixed Greens assorted dressings

Conch Fritters calypso sauce

Shrimp Cocktail

Steamed Asparagus orange vinaigrette

Pasta & Crab Salad

ENTREES

Bahamian Lobster Tail array of sauces

Blackened Nassau Grouper

Roasted Prime Rib of Beef bearnaise sauce

SIDES

Herbed Fingerling Potatoes

Grilled Vegetables

DESSERTS

Bahamian Rum Cake

Guava Bread Pudding vanilla rum sauce

Fresh Fruit Salad



\$70 per person

The buffet will be replenished for ninety minutes and includes coffee and tea service.



PLATED DINNERS

All plated dinner entrees are served with a choice of soup or salad and dessert plus chefs selection of fresh vegetables. rolls and butter and coffee and tea service
Prices include use of the Resort's standard event

tables chairs. china. glassware. flatware and basic white linens. Plated dinners can be provided for a maximum of 20 guests, depending on venue selection.



SOUP OR SALAD

Lobster Bisque cognac & creme fraiche

Bahamian Conch Chowder plantain chutney

Roasted Tomato Bisque saffron basil

White Asparagus & Corn Veloute shaved asi ago cheese

Brandied Mushroom Soup cream and chives

Caesar Salad garlic croutons & aged parmesan

Baby Mixed Greens Salad asparagus, tomatoes & raspberry vinaigrette

Vine Tomato & Mozzarella Salad sweet tama rind vinaigrette

Red Oak Salad bibb lettuce, pear tomatoes & balsamic vinaigrette

Select One

Add an additional course of soup or salad for \$6 per person.



ENTREES

Honey Sage Grilled Pork Chop apple, red onion and Calvados slaw & dauphinoise potatoes	\$35
Ancho Chicken Black bean corn relish & sweet chili glaze	\$37
Tamarind Glazed Chicken asparagus risotto & thymejus	\$39
Pan Roasted Nassau Grouper sundried tomato risotto & champagne buerre blanc	\$45
Pan Seared Red Snapper roasted corn & sweet pea succo tash, lobster cream	\$46
Spiced Rubbed Salmon mango relish sweet potato mash	\$48
Jerk Beef Tenderloin sauteed Lyonnaise potatoes & porcini mushroom Vitamalt reduction	\$50
Ahi Tuna Filet cherry tomato and onion relish, balsamic glaze and wasabi whipped potatoes	\$52
Beef Tenderloin & Lobster Tail Vitamalt reduction, drawn butter & au gratin potatoes	\$65

*Select Up to Three
Vegetarian options are available upon request.*



DESSERTS

Key Lime Pie raspberry & lemon coulis

New York Style Cheesecake raspberry coulis & whipped cream

Bahamian Guava Duff brandy guava sauce

Wild Berry Mille-Feuille puff pastry with almond cream

Fresh Fruit Salad macerated fruits & violet sauce

Select One



COLD DINNER APPETIZERS

- Beef Carpaccio** field greens, red onions & balsamic glaze
- Chilled Shrimp Cocktail** roasted tomato horseradish sauce
- Salmon Tartare** micro greens & Asian vinaigrette

Add an additional \$15 per person for any of the above items.

HOT DINNER APPETIZERS

- Jumbo Lump Crabcake** micro greens, coconut curry aioli & citrus salsa
- Seared Sea Scallops** wild mushroom ragout and basil oil
- Seafood Ravioli** roasted sweet pepper chive sauce

Add an additional \$15 per person for any of the above items.



INTERMEZZO

- Grapefruit & Champagne Sorbet**
- Wild Raspberry & Vodka Sorbet**
- Mango Mojito Sorbet**
- Lemon Rose Sorbet**
- Blackberry Sorbet**

Add an additional \$5 per person for any of the above items.

All plated dinner entrees can be augmented with cold appetizers, hot appetizers or an intermezzo course



BAR MENU

All prices for bars, whether hosted or cash, include one complimentary bar set up. For additional bars during the event, a minimum set up fee of \$75 per bar will be charged.

A fee of \$100 per bartender is required for bars utilized up to three hours. For each additional hour, \$35 per

bartender per hour will be charged. Grand Isle Resort & Spa reserves the right to determine the number of bartenders required based on the Group's needs and size.

Frozen/blended drink stations require an additional bartender surcharge of \$100 per station.

All prices subject to a 20% service charge and to change.



HOSTED OR CASH BAR - BY THE DRINK

Standard Brands	\$9.00
Premium Brands	\$11.00
Select Wines	Varies by selection
House Wines	\$10.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
Soft Drinks	\$3.50
Bottled Water (small)	\$3.50
Mineral Water (small)	\$3.50
Rum Punch per Gal Ion	\$90.00
Bahamian Fruit Punch per Gallon	35.00 (non-alcoholic)
Event "Signature Orink"	Varies by drink

STANDARD BRAND LIQUORS

Dewars Scotch, Beefeater Gin, Gordon's Gin, Finlandia, Absolut Vodka, Bacardi Select Rum, Bacardi Superior Rum, Captain Morgan Spice Rum, El Jimador Tequila

First Hour:	\$25.00 per person
Second Hour:	\$17.00 per person
Additional:	\$12.00 per person

PREMIUM BRAND LIQUORS

Johnnie Walker Red Label Whisky, Crown Royal Scotch, Bombay Sapphire Gin, Kettel One Vodka, Bacardi Anejo Rum, Meyers Dark Rum, Patron Anejo Tequila

First Hour:	\$35.00 per person
Second Hour:	\$25.00 per person
Additional:	\$20.00 per person

FROZEN DRINKS & TROPICAL COCKTAILS

A variety of pina colodas, daiquiris, margaritas and more, blended to order, and served with appropriate condiments \$12.00 each. A \$100 Bartender fee per station will apply.

Completely stocked bar with unlimited consumption of beverages. Based on a drink consumption rate. Cost will be determined on actual consumption. No guest minimum required.



WEDDING ENHANCEMENTS

MUSIC

Four Piece Band \$460 and up

DJ \$285 per hour

ENHANCEMENTS / DECORATIONS

Bridal Bouquet from \$175

Boutonniere from \$35

Bridesmaid Bouquet from \$85

Wedding Arbor from \$600

Centerpieces from \$70

Votive Candles from \$1

Tiki Torches from \$10

Chair Covers from \$4.00

Sashes from \$2.00

Table Runners from \$8.00

3' Pedestals from \$20.00

4' Pedestals from \$25.00

8' Pedestals from \$75.00

Photographer: \$475 for the first hour and \$275 each additional hour

BRIDE STYLING

Hair from \$150

Makeup from \$150

Manicure from \$40

Pedicure from \$55



PLANNING YOUR WEDDING: Getting Married in the Bahamas

APPLICATION FOR WEDDING LICENSE

The couple must be in the Bahamas at the time of application for the marriage license.

RESIDENCY PERIOD

Couples may apply a day after their arrival and can be married once they receive their approved license the day after application.

SINGLE PERSONS

If either party is single and have never been married before, a declaration certifying this fact must be sworn before a notary public or other person authorized to administer oaths in the country of residence. This document must accompany the application for the marriage license. This declaration can also be obtained in the Bahamas from an attorney-at-law or notary public.



DIVORCED

If either party has been divorced, the original final decree or a certified copy must be produced. Where applicable, a translated, certified and notarized copy of the final decree must be produced.

WIDOWS

If either party is widowed, the original death certificate, or certified copy, must be produced. Where applicable, a translated, certified and notarized copy of the death certificate must be produced.

MINORS

Minors (under 18 years) may be married with both parents' consent. Consent forms for minors are available at the registrar general's office.

PROOF OF IDENTIFICATION AND RESIDENCY

Both parties must produce a valid passport, birth certificate and photo id. The parties must also produce evidence of the date of their arrival in the Bahamas. The Bahamas immigration card or entry stamp in your passport will suffice.

BLOOD TEST

A blood test is not required.

FEES

The fee for the license is \$100; certified copies of a marriage certificate are \$20. Marriage licenses are issued at the office of the registrar general. This office is open to the public Mondays to Fridays between the hours of 9:30 a.m. - 4:00 p.m. (with the exception of public holidays)



BANQUET POLICIES & PROCEDURES

BANQUET SERVICE CHARGE

A service charge of twenty (20%) percent will be added to the Group's bill for food, beverages and venue space rental. Additional equipment rental fees will also be added to the Group's bill based on the size of the Group's function and requirements.

CORKAGE

The Resort will permit the provision of wine, cider or champagne to the event meal(s) by the Group only if we do not have the particular selection available. A \$15 corkage and a \$5 storage fee will be charged per bottle.

DAMAGE

Group agrees to be responsible and reimburse Grand Isle Resort & Spa for any damage done by the Group, Group's guests, and contractors.

DECORATIONS, SIGNS, & BANNERS

Decorations and signage should be of professional quality, appropriate for all age groups, and approved by the Resort. No signs or posters are permitted in the main Resort reception area. Only one (1) sign in front of a meeting/function space is acceptable. No balloons, signs, posters, banners or printed material will be allowed to be pinned, taped or affixed in any



way to doors, walls or ceilings. The Resort's in-house facilities team will assist with hanging decorations/banners/signs. Fees for this service will vary based on location of item(s) and labor involved. The Group is responsible for the removal of all decorations.

ELECTRICAL REQUIREMENTS

Power requirements for Grand Isle Resort & Spa must be handled by the Resort's in-house electrical team. Additional costs will be charged to the Group based on the necessary power requirements needed. Arrangements can be made through the Hotel Manager.

FOOD & BEVERAGE

Due to legal liability for all food and beverages served on premises, as well as licensing restrictions, Grand Isle Resort & Spa requires that only food and beverages purchased from the Resort be served on property with the exception of wedding cakes, pastries and cookies which may be brought onto

the Resort grounds with prior arrangements made with the Hotel Manager. Additional charges for plating and cutting may apply. The fees for buffet food listed herein are for food consumed during.

FUNCTION SPACE

Function space is assigned by the Resort according to the guaranteed minimum number of people anticipated. The Resort reserves the right to reassign appropriate space for the Group's function in the event the estimated number of attendees changes, or as otherwise deemed necessary by the Resort. Functions must be confined to contract designated areas. Venue rental fees apply.

GUARANTEES

In arranging for private functions, the attendance must be definitely specified and communicated to the Resort by 12pm twenty-one (21) days in advance of the event date. This number will be considered a guarantee, not subject to reduction



and charges will be made accordingly. The Resort cannot be responsible for identical services to more than five percent (5%) over the guarantee for parties up to 50 people; parties over 50 people, three percent (3%). If a guarantee is not given to the Resort by 12pm on the date it is due, the higher number on the Banquet Event Order will automatically become the guarantee.

LOST & FOUND

Grand Isle Resort & Spa does not accept any responsibility for the damage or loss of any merchandise or article left at the resort prior to, during, or following the function.

PACKAGE HANDLING

A charge of \$10.00 per box will be assessed for handling packages. Shipments that are received prior to five (5) days before the group's function may be assessed \$5.00 per box per day for storage. Please make prior arrangements with the Hotel Manager for all packages.

MINIMUMS & LABOR CHARGE

Grand Isle Resort & Spa reserves the right to apply minimum staffing requirements and associated labor fees as well as

reasonable set up service charges based upon the size of the Group's function and set up requirements. Function space setups changed within 24 hours to start of the function will result in setup change fees charged to the Group's master account. Fees are based on size of group/meeting and must be consulted with the Hotel Manager prior to change.

MUSIC

Allowed until 11:00 pm

OUTDOOR EVENTS

Grand Isle Resort & Spa reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor/protected location will be made the day of the event based on prevailing weather conditions and the local forecast. Should a Group insist on having a function outdoors, against the Resort's discretion, and the staff later has to re-set indoors due to weather conditions, a \$10.00 per person surcharge will be added to the Group's menu price.

OUTSIDE CONTRACTORS

The Resort reserves the right to advance approval of all outside contractors hired for use by a Group. The Resort



will, upon reasonable notice, cooperate with outside contractors. The Group is responsible for any damage an outside contractor incurs while in the employ of the Group.

PAYMENT

Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Resort, in which case only a deposit shall be paid at the time of the signing of the agreement. The balance of the account is due and payable as determined by the Hotel Manager.

PRICES

The prices herein are subject to increase in the event costs of food, beverages, or other costs of operation increase at the time of the function. The Group grants the right

to the Resort to increase such prices or to make reasonable substitutions on the menu with prior written notice to the Group.

SMOKING

Smoking is permissible only in designated outside areas.

STORAGE

Groups or contractors cannot use the Resort's public areas and service hallways for storage of supplies or equipment.

CONTRACTUAL LIABILITY

Performance of any Banquet Event Order ("BEO") agreement is contingent upon the ability of the Resort management to complete the same, and is subject to labor



troubles, disputes or strikes, accidents, governmental requisitions, restrictions upon travel, transportation, foods, beverages or supplies, and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance.

In no event shall Grand Isle Resort & Spa be liable for the loss of profit or for other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty, or otherwise.

GRAND ISLE RESORT & SPA

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Do not hesitate to contact our team at Grand Isle Resort & Spa. The staff at Grand Isle is always available to help you with your travel planning or to answer questions about our many resort amenities and guest services.



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