



BANQUET **MENUS**





Breakfast Options

PALMS CONTINENTAL BREAKFAST

\$36 PER PERSON

JUICES AND FRUITS

Freshly squeezed orange, pink grapefruit,
pineapple, apple, cranberry
Assorted fresh fruits

CEREALS

Bircher Muesli with fresh mango
Steel-cut Oats
Skimmed milk, whole milk, soy milk or cream

FROM OUR BAKERY

A daily assortment of freshly prepared
breakfast pastries and muffins

Breads: white, whole wheat, seven-grain
with a selection of homemade preserves

COFFEE AND TEA

Freshly brewed Java Island coffee regular or
decaffeinated

Harney & Sons Tea: English Breakfast, Earl
Grey, Earl Grey (decaffeinated), Darjeeling,
Sencha, Chinese Flower, Mint

PRIVATE BREAKFAST STATIONS

FROM OUR BAKERY

\$20 PER PERSON

A daily assortment of freshly prepared
breakfast pastries: croissants, pain au
chocolate, cinnamon rolls, blueberry
muffins, Danish pastries, doughnuts,
banana bread

Breads: White, whole wheat and seven-
grain with a selection of homemade
preserves

JUICES, FRUITS AND BLENDS

\$35 PER PERSON

Freshly squeezed orange, pink grapefruit,
pineapple, apple, cranberry, young
coconut water
Assorted fresh fruits

JUICE BLENDS:

The Palms Blend: carrot, beetroot, and
passion fruit

Digest: papaya, orange, pineapple, fennel,
and mint

Berry Beauty: red grapes, strawberry, and
blueberry

Mock-Choc Banana Smoothie: banana, nut
milk and carob powder

HEALTHY BARS:

\$90 PER DOZEN

Protein & Energy Bars

Prices are subject to change and are subject to 12% government tax and 18% service charge.

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Breakfast Options

PRIVATE BREAKFAST STATIONS

(continued)

OMELETTE AND EGG STATION

\$24 PER PERSON (includes private chef)

Double organic whole-egg omelette or egg-white omelette with a choice of fillings:

Shrimp and dill, ham, smoked salmon, spinach, fresh tomato, sautéed field mushrooms, onions, peppers, mixed herbs, Gruyère or cheddar cheese

PANCAKES, HOTCAKES, WAFFLES AND TOAST

\$20 PER PERSON (includes private chef)

Buttermilk pancakes with maple syrup and Vermont butter

Chocolate hotcakes with chocolate sauce

Coconut waffles, berry salad and chocolate with mascarpone

Banana-filled French toast with fresh mango, passionfruit curd and crunchy pecans

QUICHE

\$24 PER PERSON

Organic whole-egg or egg-white quiche with a choice of fillings:

Smoked salmon

Leek and ricotta cheese

Sautéed field mushrooms and parsley

Oak-smoked ham and cheddar cheese,

crisp bacon, Brie and roasted peppers

Served with baby mixed leaves and house dressing.

ALL IN BREAKFAST

\$47 PER PERSON (includes private chef)

JUICES AND FRUITS

Freshly squeezed orange, pink grapefruit, pineapple, apple, cranberry

Assorted fresh fruits

FROM OUR BAKERY

A daily assortment of freshly prepared breakfast pastries, muffins and Danish pastries

Breads: White, whole wheat and seven-grain with a selection of homemade preserves

HOT ITEMS

Banana-filled French toast with fresh mango, passionfruit coulis and crunchy pecans

Long Bay Breakfast: Organic scrambled eggs with potato roesti, roast tarragon tomatoes, grilled mushrooms, applewood-smoked bacon, chicken or pork sausages

CEREALS

Bircher muesli with fresh mango

Steel-cut oats

Your choice of skimmed milk, whole milk or cream

COFFEE AND TEA

Freshly brewed Java Island coffee regular or decaffeinated

Harney & Sons tea: English breakfast, Earl Grey, Earl Grey (decaffeinated)

Darjeeling, Sencha, Chinese Flower, Mint

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Brunch

PALMS BRUNCH BUFFET MENU

\$85 PER PERSON

JUICES, BLENDS AND COCKTAILS

Freshly squeezed orange, pink grapefruit, pineapple, apple, cranberry

Long Bay Blend: Carrot, beetroot and passionfruit

FRESH CUT TROPICAL FRUITS AND BERRIES

A selection of local and exotic fruit platters

FROM OUR BAKERY

A daily assortment of freshly prepared pastries and muffins

Banana-filled French toast with fresh mango and passionfruit curd

CLASSICS

Caribbean Caesar salad

Reef fish tacos with black beans, mango salsa and Manchego cheese

HOT BUFFET ITEMS

Organic jerk chicken with tropical fruit slaw

Mini beef sliders

OMELETTE AND EGG STATION

Double organic whole-egg omelette or egg-white omelette with a choice of fillings:

Shrimp and dill, ham, smoked salmon, spinach, fresh tomato, sautéed field mushrooms, onions, peppers, mixed herbs, Gruyère or cheddar cheese

Eggs Benedict: Poached eggs, shaved ham, rocket and Hollandaise sauce on English muffins

DESSERT

Mini Catalan creams

Chocolate tarts

Fruit tartlets

LIGHT BRUNCH MENU

\$55 PER PERSON

BRUNCH SNACKS

Ham, egg and cheese croissant

Tropical fruit skewers

'BLAT' sliders

(bacon, lettuce, avocado and tomato)

Mini sausage popovers

Caesar salad

California roll

Conch fritters

**Add the bottomless Bloody Mary
or Mimosa Bar \$48 pp**

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Lunch

LUNCH SERVED FAMILY STYLE

\$84 PER PERSON

SNACK PLATES

Conch Fritters with 'flamingo' dipping sauce and lime

Reef Fish Tacos with black bean, mango salsa, Manchego cheese and guacamole

Spiced Beef Stick with marinated Angus beef, chimichurri sauce, oregano, and cucumbers

MAIN PLATES

Gypsy-style Heirloom Tomatoes with red onion, cucumber, mint almonds and feta cheese

Caesar Salad with crisp romaine, bacon, croutons, eggs, and anchovies in a classic dressing

Jerk Chicken Wrap with vegetable slaw, avocado and hot sauce

West Indian Spiced Fried Fish with sweet potato fries, mint yogurt, and mango chutney

SWEET PLATES

Ripe Mango Fritters with vanilla sugar, mango ice cream and syrup

BOXED LUNCH TO GO

Boxed lunches are packaged with condiments and utensils ready to go! 24 hours' notice is required for box lunches

Jerk Chicken Wrap – Arugula, grilled pineapple, grilled jerk chicken and herb mayo \$36

Curried Chicken Salad – mango chutney, arugula and apples served on ciabatta \$34

Grilled Vegetables – brie, chickpea puree, roasted peppers on focaccia \$24

Roast Beef Panini – horseradish cream, arugula, caramelized onion \$32

All Sandwiches and Wraps are served with the following:

Gourmet potato chips

Pasta or grilled vegetable salad

Whole fruit (banana or apple)

Fresh baked cookie

Soft drink or mineral water (choice of)

COFFEE BREAKS & HOSPITALITY SUITES

Non-Alcoholic Beverages

Coffee & Tea Station \$95 per per gallon (serves 25)

Canned Soft Drinks \$5

Bottled Fiji Water (25oz) \$10

Iced Tea \$85 per gallon

Mint & Cucumber Fizz \$95 per gallon

Caribbean Fruit Punch \$95 per gallon

Spa Water – \$85 per gallon

infused filtered water with cucumber, melon, berries or citrus

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Lunch

DELI STYLE LUNCH MENU

\$75 PER PERSON

SOUPS & SALADS - SELECT THREE

Tomato and Roasted Red Pepper Bisque

Baby Romaine Cesar Salad with Peppercorn Croutons, Anchovy Dressing and Parmesan Cheese

Fingerling Potato Salad, Hard Boiled Egg, Crispy Bacon, Creamy Dill Dressing

Pasta Salad with Peppers, Olives, Cucumber, Cherry Tomato and Oregano Dressing

Chop Salad with Avocado, Blue Cheese Crumbles, Bacon, Tomato and Ranch Dressing
Southwest Salad with Iceberg, Roasted Corn, Peppers, Onion, Lime Vinaigrette and Chipotle Cream

SANDWICHES - SELECT THREE

Rosemary & Garlic Chicken with Sun Dried Tomato Aioli, Spinach and Mozzarella on Focaccia

Roasted Turkey Breast, Cranberry Mayonnaise, Arugula and Brie on Baguette

Roast Beef, Spiced Cheddar Cheese Spread, Caramelized Onions and Arugula on Baguette

Egg Salad with Butter Lettuce and Curry Mayonnaise on Croissant

Smoked Salmon, Chive Cream Cheese, Watercress and Tomato on Rye Bread

Roasted Pork, Apple Chutney, Endive and Feta on Sour dough

Roasted Pepper, Grilled Zucchini and Goat Cheese in Sun Dried Tomato Wrap

SWEETS

Selection of Pastry Chef's signature cookies, bars, brownies, and fresh fruit

ISLAND-STYLE BUFFET LUNCH

\$105 PER PERSON

SALADS & CONDIMENTS

Tropical Garden Salad with Papaya & Mango Dressing

Island Style Coleslaw

Fresh Tomato & Cucumber Salad

Mango Salsa

Scotch Bonnet Pepper Sauce

Tamarind Chutney

ENTREE

BBQ Chicken

Curried Goat

Native Grilled Fish with Pickled Vegetables

Brown Beef Stew

Island Vegetable Rundown

RICE, STARCHES & SIDES

Rice & Peas

Fried Plantains

Johnny Cakes

Callaloo

Steamed Cabbage & Carrots

DESSERTS

Jamaican Rum Cake

Coconut & Mango Tart

Banana Fritters with Cinnamon & Sugar

Tropical Fruit Platter

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Receptions

VEGETARIAN CANAPES

MINIMUM 2 DOZEN. \$85 PER DOZEN

COLD

Heirloom tomato bruschetta with parmesan
Chilled summer roll with mango, vegetables,
and mint in rice paper

Compressed watermelon with feta mousse and
pistachios

Chilled gazpacho shooters with cucumber
salad and multigrain crouton

Roasted beets with goat cheese and hazelnut
drizzle

HOT

Truffle grilled cheese sandwiches with tomato
jam Indian spiced potato vegetable stuffed
samosa and mint chutney

Fried vegetable spring roll with sweet chili dip

Aromatic Panner Kebab with mint chutney
Vegetable dum-sum with ginger soy

CANAPÉS FROM SEA

MINIMUM 2 DOZEN. \$85 PER DOZEN

COLD

Caicos conch ceviche with ginger & scallion
Mini Caicos lobster rolls (Only on Season)

Lobster rolls with pickled ginger mayo, crispy
shallots in brioche (Only on Season)

California sushi rolls with wasabi and pickled
ginger

Shrimp cocktail in mini martini glasses with
horseradish tomato sauce

Chilled summer roll with prawns, vegetables,
and mint in rice paper

Ahi Tuna tartar with wasabi and miso

HOT

Mahi Mahi taco with lime-cilantro sour cream

Coconut shrimp tempura with mango dip

Mini crab cakes with lemon jam and cilantro

Shrimp satay with pineapple sambal and scallions

Fish & Chips with tartar sauce

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Receptions

PASSED CANAPES FROM LAND CANAPÉS

MINIMUM 2 DOZEN. \$85 PER DOZEN

COLD

Beef tartar on multigrain crostini

Roast beef on Yorkshire with horseradish aioli

Smoked duck breast with blueberry chutney

Prosciutto with melon salsa on olive oil crostini

Prosciutto wrapped pear with creamy brie

Beef Carpaccio on sour dough cracker
with truffle oil and fried capers

HOT

Indonesian chicken satay with peanut sauce and
roasted peanuts

Jerk chicken wontons with passion fruit sauce

Indian Spiced Lamb kofta kebab with mint chutney

Mini beef sliders with truffle aioli, arugula, aged
cheddar, and tomato jam

Mini BBQ pulled pork sliders with pickled cabbage
slaw

Fried chicken on cheddar biscuits with spicy mayo

Mini beef patties with West Indian spices and cool
sour cream dip

Beef satay with chimichurri sauce

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Food Stations

MINIMUM 15 GUESTS
PRICES PER PERSON

TRADITIONAL ANTI-PESTO PLATTER

Meats

Salami, Mortadella, Prosciutto,

Cheeses

Brie, Gorgonzola, Artisanal Goat, Aged
Cheddar, Gouda, Parmesan Block

Condiments

Marmalades and chutneys,
breads, and crackers
Hummus, Babaganoush,
muhammara, zaatar flatbreads,
Olives, harissa, preserved lemons
\$65

SEAFOOD BAR

Poached Lobster, Steamed Mussels, Lemon
Garlic Shrimp, Jumbo Lump Crab Salad
Assorted sauces and garnishes
\$75

CEVICHE BAR

Conch, Tuna, Local Fish,
Shrimp with various sauces and garnishes
Fried flour tortilla and corn chips
\$45

SHRIMP COCKTAIL

Iced Jumbo Shrimp with traditional
cocktail sauce, Mary Rose sauce, chipotle
mango sauce, lemon
\$45

MEXICAN

Fried corn tortillas, yucca chips,
house salsa, black bean & cumin
dip, cilantro and jalapeno cream
\$45

SUSHI BAR

Assorted Maki Rolls Including
Spicy Tuna, Conch, California, Vegetarian,
Tempura Shrimp
Served with wasabi, pickled ginger, soy
sauce and seaweed salad
\$45

SALAD BAR

Baby Spinach, Arugula,
Romaine Hearts, Baby Kale, Mixed Greens,
Iceberg, Red Cabbage
Tomatoes, Cucumber, Radish,
Baby Carrots, Sweet Peppers, Broccoli,
Cauliflower, Mushrooms, Beets
Sunflower Seeds, Cashews, Walnuts,
Dried Cranberries, Croutons, Quinoa,
Black Beans

Dressings

Balsamic Vinaigrette, Green Goddess,
Cesar, Lemon Dressing, Bleu Cheese
\$32

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Interactive Live Stations

One chef attendant required per 30 guests-\$150

SLIDER BAR

\$45

Fish Burger – salmon and local white fish patty, olive, caper and tomato tartar sauce, arugula

Kobe Beef – aged cheddar, tomato jam, caramelized onion, truffle aioli

Buffalo Chicken – fried buttermilk chicken breast, hot sauce, blue cheese crumbles

Served with house kettle chips and sweet potato fries

BBQ STATION

\$45, SELECT TWO

Jerk Chicken

Authentic Caribbean spice rub, grilled over charcoal

Jamaican Jerk Pork

Slow-marinated island-style

Grilled Caribbean Snapper

Lime, coriander & chili

BBQ & Bambarra Rum-Glazed Prawns

Brushed with spiced rum butter

Grilled Sweet Corn

Chili-lime seasoning

Served with Caribbean coleslaw, potato salad & Johnney Cake

Si Si TACO TRUCK

\$45, SELECT TWO

Braised Brisket – pickled red onion, fresh cilantro, ancho chili sauce

Grilled Fish – cabbage slaw, lime sour cream, fresh avocado

Chicken Tinga – shredded lettuce, cheddar cheese

Lobster or Shrimp – pineapple-mango salsa, avocado, jalapeno cream

Carnitas (Pork Shoulder) – Cotija cheese, cilantro, and lime

Sauces to add: Traditional salsa, chipotle sauce, salsa Verde, salsa roja, Guajillo Sauce guacamole, pico de gallo

ASIAN NOODLE STATION

\$45

Egg noodles stir fried with choice of meat, vegetables, and sauces

Protein

Five Spice Chicken, Ginger Garlic Beef, Shrimp, Pork

Vegetables

Mushrooms, Bell Peppers, Shallots, Cabbage, Broccoli, Snow Peas, Scallion, Ginger, Garlic, Chilies

Toppings

Sambal, sesame oil, sweet and sour, chili oil, soy sauce, lime, chopped peanuts, toasted sesame seeds, green onions

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Interactive Live Stations

One chef attendant required per 30 guests-\$150

PASTA BAR

\$45

Pasta

Penne, Fettuccine, Spaghetti, Macaroni

Sauces

Arrabbiata, Marinara, Alfredo, Pesto

Protein Choices

- Shrimp
- Angus Beef
- Chicken
- Pork

Vegetarian

Mushrooms, spinach, tomatoes, chili flakes, roasted garlic, parmesan cheese

INDIAN MUMBAI DABBAWALLA STATION

\$45

Chicken Tikka Masala (or)

Paneer Tikka Masala (Vegetarian)

Indian-spiced, marinated tandoori chicken simmered in a rich tomato-cashew gravy.

Slow-Braised Beef Rogan Josh

Angus beef marinated with homemade spices and slow-cooked for 6 hours in a blended Kashmiri-style curry base

Sides

- Saffron Pulao
- Garlic Naan Bread
- Dal Dhaka
- Mint Chutney
- Raita

RISOTTO BAR

\$55, SELECT ONE

Jamboo Shrimp – saffron risotto with Jamboo Shrimp topped with chimichurri sauce

Braised Short ribs– rich demi-glace, braised short ribs with Parmesan cheese

Lobster– Freshly caught South Caicos Lobster, Parmesan crackers, saffron broth (only in season)

Vegetarian Options \$45

Mushroom & Truffle – wild mushrooms and truffle oil risotto with Parmesan tuille

MASHTINI BAR

\$55, SELECT ONE

Artfully presented small plates with mashed potatoes

Lamb Lollipop – herb roasted rack of lamb, whipped potato, merlot demi-glace and rosemary crumble

Tenderloin of Beef – Dijon crusted tenderloin, whipped potato, port wine jus, tobacco onion

Duck Confit – duck leg, whipped potato, cranberry and orange sauce

Caicos Lobster – butter poached Caicos lobster, whipped potato, truffle mushrooms and Béarnaise sauce

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Interactive Sweet Stations

— ONE CHEF ATTENDANT REQUIRED PER 30 GUESTS-\$150 —

SOMETHING SWEET...

Dessert stations to enhance your event!

Prices per person

CUPCAKE DECORATING

\$20

Select fours

Key Lime, Vanilla Bean, Swiss Chocolate, Mocha, Coconut, Carrot Cake, Red Velvet, S'Mores, Orange Cream, Strawberry Shortcake, Salted Caramel, Lemon, Raspberry White Chocolate, Cookies & Cream, Peanut Butter Cup, Tiramisu, Rum Cake, Margarita, Nutella, Caramelized Banana

Homemade cupcakes, frostings, and decorations –
let your guests unleash their creativity!

DOUGHNUT STATION

\$20

One chef attendant required per 50 guests- \$200

Made to order doughnuts with assorted glazes, dips and decorations

CHURROS CHURROS

\$20

One chef attendant required per 50 guests- \$200

Classic Mexican churros coated with assorted sauces and cinnamon sugar

I Scream, You Scream, We All Scream for ICE CREAM

\$20

One chef attendant required per 50 guests- \$200

Ice Cream Sundae display with selection of house churned ice creams,
dairy free sorbets, and gelato

Traditional and modern toppings and sauces

GIMME S'MORES

\$20

Bonfire permit required (ask for details)

Homemade flavored marshmallows, graham crackers and bark chocolate
– roast over a bonfire and enjoy!

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The Palms Dinner Buffet Menus

PRICES PER PERSON, MINIMUM 20 GUESTS
BUFFET INCLUDES ARTISANAL BREAD DISPLAY

SELECT THREE \$125, SELECT FOUR \$145, SELECT FIVE \$165

SOUPS & SALADS

Creamy Pumpkin Soup with Spiced Apples and Sage
Caicos Conch and Sweet Corn Chowder
Baby Romaine Cesar Salad with Peppercorn Croutons, Anchovy Dressing and Parmesan Cheese
Jewel Lettuce with Poached Pear, Blue Cheese, Spiced Pecans and Sherry Vinaigrette
Roasted Beets with Goat Cheese, Hazelnuts and Lemon Dressing
Sweet Potato Salad with Curried Peas, Yogurt Dressing and Sultanas
Heirloom Tomatoes, Fresh Mozzarella, Fennel Compote, Balsamic Reduction

ENTRÉES

Roasted Pork Loin with Creamy Rosemary Polenta, Wild Mushroom Sauce
Roasted Chicken Breast Supreme with Sweet Potato Mash and Garlic Broccoli
Flank Steak with Chimichurri Sauce, Grilled Vegetables and Potato Wedges
Jerk Chicken with Spicy Habanero Glaze, Rice and Peas and Pineapple Salsa
Local Grouper with Sweet Corn Succotash, Pernod Cream Sauce and Tomato Salsa
Local Snapper with Tomato, Olive and Caper Salsa, Lemon Beurre Blanc and Vegetable Rice
Grilled Mahi Mahi with Toasted Coconut and Tropical Fruit Salad, Sugar Snap Peas
West Indian Shrimp Curried Stuffed Chicken Breast with Coconut Risotto and Mango Chutney
Grilled Shrimp Skewers with Lemon Butter, Vegetable Risotto and Beurre Blanc

VEGETARIAN ENTRÉES

Wild Mushroom Ravioli with Rose Sauce and Fried Sage
Baked Gnocchi with Butternut Squash Cream, Parmesan Cheese and Fresh Herbs

DESSERTS

Bourbon Pecan Pie with Maple Cream
Chocolate and Salted Caramel Pots du Crème
Fresh Seasonal Fruit
Lemon Meringue Tarts
Apple Pie with Crumble Topping
Fresh Berry Tarts with Lemon Curd
Mango Cheesecake with Mirror Glaze
Traditional Rum Cake with Rum Syrup
Chocolate and Salted Caramel Pots du Crème
Flourless Chocolate Cake with Hazelnut Brittle
Banana Bread Pudding with Vanilla Crème Anglaise

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Island Buffet Menu

\$155 PER PERSON
MINIMUM 20 GUESTS

Buffet includes artisanal bread display
Our chef's favorite island inspired dishes

STARTERS

Caicos Conch Chowder
Yucca & plantain chips with black bean hummus, jalapeno cream dip, tropical salsa
Beetroot and mango slaw with shredded carrots and red cabbage
Roasted sweet potato salad with West Indian curried yogurt, sweet peas, and fresh herbs
Caicos conch fritters with Calypso sauce

FROM THE GRILL

Whole Jerked Cornish hens
with pineapple-habanero glaze
Guava BBQ baby back pork ribs
Spiced skirt steak with chimichurri sauce
Caicos grouper with lemon garlic okra
Curried coconut and lemongrass shrimp skewers

CARVINGS STATION

Rib Eye Carving Station

English Mustard, Horseradish Cream and Demi-Glace and bread rolls

SIDES

Roasted sweet potato with honey-lime glaze
Corn on the cob with chili butter
Island style macaroni & cheese pie
Rice and peas

DESSERTS

Banana bread pudding with cinnamon chocolate sauce
Coconut cream pie with toasted coconut cookie crust
Mango Cheesecake with Mirror Glaze
Key lime cake with lime curd
Watermelon with minted syrup

Wellness Buffet Menu

\$145 PER PERSON

Menu includes three courses, healthy gluten free bread service, coffee, and tea service

FRESH SALAD BAR & SOUP

Romaine, Spinach, Kale, cherry tomatoes, cucumber, shredded carrots, radish, sprouts, Quinoa, chickpeas, roasted sweet potato
Dressings: Lemon-herb vinaigrette, balsamic, tahini yogurt Assorted seeds & nuts (pumpkin, sunflower, almonds)
Roasted Tomato & Basil Soup (vegan)

COLD WELLNESS SELECTIONS

Mediterranean Quinoa Tabbouleh,
Chilled Soba Noodle Salad
with sesame & spring vegetables
Greek Yogurt Parfaits with honey & granola

HOT ENTRÉES

Grilled Lemon Herb Chicken

Served with light citrus jus

Baked Atlantic Salmon

With dill yogurt sauce

Roasted Vegetable & Lentil Stew

Rich in protein and fiber

SIDES

Brown Rice Pilaf, Herbs Steamed Seasonal Vegetables, Roasted Sweet Potatoes, Whole Wheat Pasta with light olive oil & fresh basil

DESSERTS

Chia Seed Pudding with mango compote,
Mini Oat & Almond Bites,
Fresh Fruit Tartlets

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Plated Dinner Menus

3 COURSE MENU \$145 PER PERSON

Menu includes three courses, bread service, coffee, and tea service

For parties of 20 or more, entrée selection must be confirmed 72 hours prior to event

APPETIZERS

The Palms Caesar Salad

Classic Crunchy Romaine Hearts, smoked bacon crisp, shaved parmesan, baby focaccia croutons.

ENTRÉE

Filet of Prime Beef

with sautéed asparagus and fondant potato, red wine jus

or

Chicken Breast Supreme

with bacon sautéed creamy mushroom sauce jus, saffron risotto

or

Caicos Bank Snapper

with Italian vegetable Ratatouille, creamy garlic mash and lemon beurre blanc

VEGETARIAN ENTRÉE

Green Peas & Asparagus Risotto, parmesan cheese and micro basil balm

Desserts

Signature Sticky Toffee Pudding

served with caramelized toffee sauce, vanilla ice cream and brandy snap

Plated Dinner Menus

4 COURSE MENU \$159 PER PERSON

Menu includes four courses, bread service, coffee and tea service

For parties of 20 or more, entrée selection must be confirmed 72 hours prior to event

SALAD

Artisanal Lettuce Bundled in a Cucumber Ribbon. Served with spice poached pear, candied walnuts, cherry tomato, radish, truffle-honey vinaigrette, and goat cheese fritter

APPETIZER

Crispy Crab Cake

Served with organic mango salsa, fresh passion chili aioli, and sweet potato nest

ENTRÉE

Aged Angus Beef tenderloin, truffle mushroom mousseline, garden vegetables and Merlot demi-glace

or

Chicken Breast Supreme with bacon sautéed cremini mushrooms sauce, saffron risotto

or

Caicos Bank Snapper with Italian vegetable Ratatouille, creamy garlic mash and lemon beurre blanc

VEGETARIAN OPTION

Caribbean Pumpkin Risotto with asparagus tips, parmesan cheese and micro basil balm

DESSERT TASTING

Signature Sticky Toffee Pudding, Belgium chocolate fondant, White chocolate snow, Salted caramel Ice cream and coral garnish

no substitutions for this menu

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Plated Dinner Menus

5 COURSE MENU
\$189 PER PERSON

Menu includes five courses,
bread service, coffee, and tea service
For parties of 20 or more, entrée selection
must be confirmed 72 hours prior to event

AMUSE BOUCHE Chef Selection

STARTER

Beet & Burrata Salad

Aromatic Italian burrata cheese, organic red
yellow beets, orange segments, red radish,
balsamic glaze, micro greens

APPETIZER

Conch Chowder

Freshly caught Bambarra flambeed caicos conch
chowder, island festive bread

ENTRÉE (A CHOICE OF)

Surf & Turf

8oz Angus beef tenderloin, 5oz South Caicos
grilled lobster, potato fondant, Brussel sprouts,
truffle red wine jus (Lobster only on season will
provide alternative seafood off season)

Grouper

Freshly caught native grouper with quinoa Paulo,
asparagus, and lemon beurre blanc

Lamb Rack

Grilled lamb rack, saffron risotto, and rosemary
theme jus

VEGETARIAN OPTION

Pumpkin Ravioli Handmade organic pumpkin
ravioli, brown butter jus, sage, toasted almonds

CHEESE COURSE

A selection of cheeses from around the world,
served family-style for the table, accompanied
by artisanal breads, crackers, fresh berries, and
chutney.

DESSERT

Signature Belgium Chocolate Fondant Cake
Served with Fudge caramel, vanilla ice cream and
burnt fennel chocolate snap

Wellness Plated Dinner Menus

4 COURSE MENU
\$165 PER PERSON

Menu includes three courses, gluten free
bread service, coffee, and tea service

For parties of 20 or more, entrée selection
must be confirmed 72 hours prior to event

APPETIZERS

Roasted Beet Carpaccio

Goat cheese, arugula, walnuts, balsamic
reduction

2ND COURSE

Turmeric Lentil Soup

With coconut milk, cilantro, and lime

ENTRÉE

Lemon-Thyme Chicken Supreme

With farro risotto, steamed broccolini,
and a light jus

or

Herb-Crusted Salmon

Served with quinoa pilaf, roasted asparagus,
and a citrus-dill yogurt sauce

or

Cauliflower Steak

with Tahini & Pomegranate

Served with wild rice and sautéed greens

DESSERT

Dark Chocolate Avocado Mousse

With orange zest and toasted almonds,
blood orange sorn

Prices are subject to change and are subject to 12% government tax and 18% service charge.

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Dinner Buffet Enhancements

PRICES PER PERSON
MINIMUM 20 GUESTS

Rack of Lamb Per Person-\$45

Spicy mustard, herb crust, warm cous cous salad and mint jelly

Lobster Cook Out (Seasonal Only) Per Person-\$55

Grilled 8oz Lobster tails with drawn butter,
chimichurri sauce, corn hushpuppies

Grilled Flank Steaks Per Person-\$45

Grilled to order steaks (6oz), garlic broccoli, signature house steak sauce

Whole Roasted Turkey Per Person-\$45

Citrus brined organic turkey, bread and sausage stuffing,
cranberry sauce, gravy

Salmon en Croute Per Person-\$45

Truffle spinach, puff pastry, salmon, and crab mousse with wild rice pilaf

Rib Eye Carving Station Per Person-\$55

English mustard, horseradish cream and demi-glace and bread rolls

Mojo Pork Loin Per Person-\$35

rum and orange glazed pork loin, chorizo stuffing, fried plantain

Jerk Chicken Wings Per Person-\$35

Jamaican jerk wings, truffle butter, vegetable curetrie, ranch dressing, fries

Sucking Pig Per Person-\$45

Spit-roasted suckling pig with apple and
ginger chutney, sweet potato gougeres

Prices are subject to change and are subject to 12% government tax and 18% service charge.

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Celebration Cakes

WEDDINGS, BIRTHDAYS, SPECIAL OCCASIONS OR JUST BECAUSE...

CAKE FLAVORS

Vanilla Chiffon

Light vanilla bean chiffon cake with vanilla mousse and vanilla butter cream

Chocolate Lovers

Dark chocolate sponge, dark chocolate mousse filling and milk chocolate butter cream

Lemon Bavarian

Lemon pound cake with lemon curd and lemon butter cream frosting

Caribbean Carrot Cake

Spiced carrot cake with pineapple and coconut, ginger syrup and cream cheese filling

Southern Style Red Velvet

Traditional red velvet recipe with cream cheese filling and vanilla butter cream

Caribbean Rum Cake

Classic butter cake soaked with spiced dark rum,
brown sugar cream filling and vanilla buttercream frosting

Strawberry Shortcake

White genoise cake with fresh strawberry compote, strawberry syrup
and vanilla pastry cream filling, iced with vanilla butter cream

Tiramisu Cake

Frangelico soaked sponge cake with mascarpone filling and espresso butter cream frosting

CELEBRATION CAKE PRICING

Specialty Cakes will be priced on an individual bases

8" round	\$89.00
10" round	\$109.00
12" round	\$139.00
10" square	\$149.00
12" square	\$159.00

Celebration Cakes include butter cream
frosting in flavor/color choice, decorations
including fresh fruit, writing of choice

Pricing for Wedding Cakes includes consultation with pastry chef to design your unique cake,
cake tasting for bride and groom to select up to three flavors

Additional guests are welcome, and will be charged \$15.00/person

Cake tastings must be confirmed with 48 hours' notice

Rolled Fondant will be an additional 30% of cost of original cake

Sugar flowers are priced starting at \$10.00 each

Fresh flowers must be delivered to kitchen 2 hours prior to set up time agreed upon

Cake delivery to properties other than The Palms will incur a \$50 delivery charge

WEDDING CAKE PRICING

Pricing is based on three tier cakes with butter cream frosting

Serves 30	\$350.00
Serves 45	\$450.00
Serves 60	\$600.00
Serves 80	\$800.00
Serves 100	\$990.00

Prices are subject to change and are subject to 12% government tax and 18% service charge.

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Bars

ALL HOSTED BARS INCLUDE
ONE BARTENDER PER 75 GUESTS
ADDITIONAL BARS OR BARTENDERS WILL INCUR A FEE

DELUXE BAR SELECTION

Tito's Vodka, Bombay Sapphire Gin, Dewar's White Label Scotch, Jack Daniels Bourbon, Canadian Club Rye, Bacardi Silver Rum, Patron Silver Tequila, Remy Martin Cognac
Soft Drinks & Mixers
House Red & White Wines, Domestic Beers

PREMIUM BAR SELECTION

Grey Goose Vodka, Tanqueray #10 Gin, Johnny Walker Black Label Scotch, Basil Hayden Bourbon, Crown Royal Rye, Appleton 12 Years Aged Rum, Don Julio Silver Tequila, Hennessy VS Cognac

Soft Drinks & Mixers
House Red & White Wines, Domestic Beers & Imported Beers

BEER, WINE & BUBBLES

House Red & White Wines, House Prosecco, Domestic & Imported Beers, Soft Drinks

HOSTED BAR PACKAGES

Prices are per person

DELUXE BAR

First Hour \$65
Second Hour \$80
Third Hour \$95
(Additional Hour \$25)

PREMIUM BAR

First Hour \$75
Second Hour \$95
Third Hour \$120
(Additional Hour \$30)

BEER, WINE & BUBBLES

First Hour \$50
Second Hour \$75
Third Hour \$90
(Additional Hour \$20)

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Hosted Bar Enhancements

AVAILABLE TO ADD ONTO ANY HOSTED BAR PACKAGE

PRICES PER PERSON, UNLESS OTHERWISE STATED

CHAMPAGNE TOAST

Toast with a glass of House Champagne for a special celebration
\$24

SIGNATURE WELCOME COCKTAIL

create a special drink to commemorate the occasion
starting at \$18, per cocktail

MIXOLOGY CLASS

ONE HOUR SESSION

includes bartender, ingredients and consumed beverages
our skilled bar team will teach your guests how to mix a mean drink,
then enjoy a little friendly competition to see who makes the best version
a fun ice breaker for any event
\$120

CONSUMPTION BARS

Wine by the Glass	\$17
Sparkling Wine by the Glass	\$18
Champagne by the Glass	\$28
Domestic Beer	\$10
Imported Beer	\$11
Rum Punch	\$17
Soft Drinks/Juices	\$5
Mineral Water	\$10

Wine Service and Premium Wines by the Bottle are available,
and will be charged on consumption per opened bottle

The Palms may substitute any brand with
a brand of equal or greater value based on availability.

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GENERAL CATERING TERMS AND CONDITIONS

PREFERRED VENDORS

The hotel will provide information regarding preferred and recommended entertainers, photographers, florists, transportation and any other vendor required by clients and their guests.

WEATHER CALLS

For all outdoor functions forecasted weather conditions are always considered before the set-up of the event. If the weather conditions are determined to be inclement, the event will be moved indoors, and client will be contacted in advance by the management team. Possible alternate locations on property will be discussed during the planning stages of the program.

Please note, due to sudden weather changes in the Caribbean, the final decision for any event must be made 3 hours prior to function set up time, once this decision is made, it cannot be changed.

MENU SELECTION AND EVENT ORDERING

Menus must be agreed upon and finalized 30 days prior to the event. Selections, in the case of options on the menus, must be communicated to the catering team 24 hours in advance of event. Due to the nature of our destination, specific food and beverages may not be available. We reserve the right to substitute products of equal or better quality. We will do our best to notify the client in this case.

Caicos Lobster is out of season from April to August, annually; please take this into consideration for menu planning.

GUARANTEED NUMBERS

A final number of attendees must be agreed upon 72 hours in prior to the function. The guaranteed number will be used for final billing. The hotel may be able to accommodate up to 10% over the guaranteed number, but will require 24 hours' notice to increase.

PRICING

All prices are subject to change without notice. An 18% service charge will apply to all food and beverage items. Government Tax of 12% will be added to the final bill and is applicable to all services.

DISPLAYS & SIGNAGE

All displays, exhibits and decorations must be free standing, without attachment to walls, ceilings or floors and be pre-approved by the hotel.

Prices are subject to change and are subject to 12% government tax and 18% service charge.

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