



THE SHORE CLUB

LONG BAY BEACH

BANQUETING MENUS 2018



BREAKFAST



SHORE CLUB CONTINENTAL BREAKFAST \$22 per person

JUICES AND FRUITS

Freshly squeezed orange Pink grape fruit, Pineapple, Apple Cranberry ,
Assorted fresh fruits

CEREALS Bircher muesli with fresh mango, Steel-cut oats with your choice of skimmed milk,
whole milk or cream

FROM OUR BAKERY A daily assortment of freshly prepared breakfast pastries and muffins

BREADS: White Whole wheat, Seven-grain

A selection of homemade preserves

COFFEE AND TEA Freshly brewed Java Island coffee Freshly brewed Java Island decaffeinated
coffee Harney & Sons tea: English breakfast, Earl Grey, Earl Grey (decaffeinated), Darjeeling,
sencha, Chinese flower, mint

PRIVATE BREAKFAST STATIONS

FROM OUR BAKERY \$10 per person

A daily assortment of freshly prepared breakfast pastries: Croissants, Pains au chocolate,
Cinnamon rolls Blueberry muffins, Danish pastries, Doughnuts, Banana bread

BREADS: White, Whole wheat, Seven-grain,

A selection of homemade preserves

JUICES, FRUITS AND BLENDS \$14 per person

JUICES: Freshly squeezed orange Pink grapefruit Apple Cranberry Young coconut water
Assorted fresh fruits

BLENDS: Long bay Blend: Carrot, beetroot and passion fruit

Digest: Papaya, orange, pineapple, fennel, mint

Berry Beauty: Red grapes, strawberry, blueberry

Mock-choc banana smoothie: Banana, nut milk, carob powder

PRIVATE BREAKFAST STATIONS

OMELETTE AND EGG STATION \$12 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 \$12 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 \$11 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

Baby mixed leaves and house dressing

ALL IN BREAKFAST \$28 per person (includes private chef)

JUICES AND FRUITS Freshly squeezed orange Pink grape fruit, 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, Seven-grain,

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, banana and passionfruit Steel-cut oats with a choice of skimmed, whole milk or cream

COFFEE AND TEA Freshly brewed Java Island coffee, Freshly brewed Java Island decaffeinated coffee

Harney & Sons tea: English breakfast, Earl Grey, Earl Grey (decaffeinated), Darjeeling, sencha, Chinese flower, mint



BRUNCH



SHORE CLUB BRUNCH BUFFET MENU \$50 per person

JUICES, BLENDS AND COCKTAILS Freshly squeezed orange Pink grape fruit, Pineapple, Apple, Cranberry

Long Bay Blend: Carrot, beetroot and passionfruit

Mimosa, Bloody Mary

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 EGGS STATION

Double organic whole-egg omelette or egg-white omelette with your choice of fillings: Ham, Smoked salmon, Spinach, Fresh tomato, Sautéed field mushrooms, Onions, Leek, 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 tart, Fruit tartlets

LIGHT BRUNCH MENU \$30 per person

BEVERAGES Bloody Mary Bloody, Caesar Mimosa

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

LUNCH



TAMARIND LUNCH (SERVED FAMILY STYLE) \$50 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 of 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 yoghurt and mango chutney

SWEET PLATES

Ripe mango fritters with vanilla sugar, mango ice cream and syrup

TURMERIC LUNCH (SERVED FAMILY STYLE) \$65 per person

SNACK PLATES

Ceviche of Native reef fish with salsa of lime and plantain chips

Grilled tiger prawn with orange, palm heart, fennel, almond and red pepper dressing

Spiced organic chicken satay with barley, dried fruit and nut salad, tahini and yogurt sauce

MAIN PLATES

Caribbean spiced grilled chicken with Romaine, bacon, avocado, mango and lime aioli

Grilled salmon with parsley, lemon, saffron, onions, grapes and pine nuts

Prawn roll: poached prawn, avocado, mango and mayonnaise

Long bay slider burger: Angus beef burger, Swiss cheese, tomato relish, bacon, tomato and lettuce

SWEET PLATES Hot, crunchy cheesecake with berry compote and tropical fruits

LUNCH RAW BAR \$140 per person (includes private chef)

SCENT OF THE SEA Market oysters with shallots and sherry vinegar

Alaskan king crab leg with spicy aioli

California roll with tobiko

Pineapple and vodka-cured copper-river salmon

Octopus salad, olives and fire-roasted peppers

Mussel salsa with mango, papaya and cucumber South Caicos conch ceviche

Baby scallops with yuzu juice

New style tuna sashimi with Japanese dressing

A selection of salads and freshly baked breads and rolls

ANTIPASTO LUNCH BUFFET MENU \$70 per person

Buffalo Mozzarella with Sicilian-style sweet and sour vegetables, pine nuts, arugula and green olives Insalata Primavera: seasonal green vine vegetables, potatoes, leaves and seeds

Crispy fried baby artichokes with roasted and raw green beans in a peperonata dressing

Gorgonzola with roast heirloom beetroots and pears, shaved endive and walnuts

Panzanella: marinated tuna and anchovies, bread, tomato and roast pepper salad

Prosciutto San Daniel: fresh figs, caramelized onions and grilled endive Air-dried beef with shaved zucchini, pickled beetroots and horseradish

Cured meats and artisan cheese platter

Marinated olives

A selection of freshly baked breads and rolls

CASTAWAY BEACH BARBEQUE LUNCH MENU \$90 per person includes chef

SNACKS Guacamole and salsa with plantains

Vegetable rice-paper rolls Avocado and cucumber and mango sushi rolls

SALADS Baby tomatoes Ligurian penne pasta salad

Grilled zucchini, eggplant and mozzarella

Haitian slaw

Romaine, aioli, capers and anchovies

FROM THE BARBEQUE GRILL Grilled native lobster (In season only)

Garlic and rosemary organic chicken

Spiced lamb chops

Pork, pineapple and red pepper skewers

Barbeque corn, Macaroni cheese

SAUCES Tropical spice salsa Homemade tamarind barbeque Jalapeno, Chimmichurri

Freshly baked breads and rolls

SWEET TREATS Chocolate brownies, Fresh fruit skewers and mini cheesecake

AFTERNOON TEA STATION



AFTERNOON TEA MENU \$30 per person

TEA AND COFFEE Harney & Sons tea: English breakfast, Earl Grey, Earl Grey decaffeinated, Darjeeling, sencha, Chinese flower, mint Freshly brewed Java Island coffee

PETIT SANDWICH Cucumber, dill, and sour cream

Oak-smoked salmon with Bermuda onion

Black forest ham, Swiss cheese and grain mustard

REFRESH Homemade lemongrass infused lemonade

SWEET TREATS English scones with cream and strawberry jam

Freshly-made cake of the day

Raspberry and almond tartlets

COFFEE BREAK



COFFEE BREAK MENU \$20 per person

COFFEE AND TEA Freshly brewed Java Island coffee

Harney & Sons tea: English breakfast, Earl Grey, Earl Grey decaffeinated, Darjeeling, sencha, Chinese flower, mint

SNACKS

Oatmeal and raisin cookies

Energy bars

Chocolate brownie

Mini pineapple teacake

Yoghurt pretzels

WELLNESS CUISINE HEALTHY BREAK MENU \$30 per person

SWEET TREATS

Coconut date cookies

Banana chocolate brownies

Skinny oatmeal and chocolate chip

Energy bars

REFRESHING JUICES, SMOOTHIES AND TEAS Waterfall: Carrot, ginger, celery and green apple

Mock-choc banana smoothie: Banana, nut milk and carob powder

Herbal teas: Chamomile, peppermint, Japanese, Ginger tea

CANAPES SELECTIONS \$ 72 PER DOZEN
(MINIMUM 1 DOZEN OF EACH SELECTION REQUIRED)



CANAPÉS FROM THE GARDEN
COLD

Vegetable rice-paper rolls of avocado, mint and mango
Red rice maki roll with Bhutanese red rice and broccolini
Gazpacho shots: chilled Spanish tomato soup
Gorgonzola crostini Roast heirloom beetroots and pears, shaved endive and walnuts
Buffalo mozzarella with Sicilian-style sweet and sour vegetables, pine nuts, arugula and green olives

HOT

Vegetable cigarettos with sweet chilli dip
Bean slider burger with spa beans and herbs, avocado and tomato salsa
Indian spiced samosa with potatoes, peas, coriander, spinach and mint yoghurt dip
Goats cheese tartlet with pine nuts, broccolini, roast peppers and beet sour cream
Vegetable tempura, asparagus, shiitake, sweet potato, ponzu sauce

CANAPÉS FROM THE SEA
COLD

Shrimp rice-paper rolls of avocado, mint, mango
King salmon maki roll with Bhutanese red rice and broccolini
California roll with jumbo lump crab, spicy mayonnaise and tobiko
Conch salad with sweet peppers, watermelon and spicy lime dressing
Mini reef fish tacos with mango, black beans, Manchego and guacamole

HOT

Island cracked conch with Caribbean tartar, lime and chilli
Conch fritters with 'flamingo' dipping sauce and lime

Thai fish cakes with cucumber, chili and lime
Toasted coconut shrimp with Bambarra rum-infused aïoli

CANAPÉS FROM THE LAND

COLD

Foie gras tourchon with mango and vanilla chutney
Duck confit with crostini, saffron and pear jam
Chicken and papaya salad with spiced shredded organic chicken and papaya salad
Poached sesame chicken marinated shiitake, radish salad and citrus dressing

HOT

Oxtail cigarettos with sweet chili dip
Slider burger with Angus beef and Cheddar in mini homemade buns
Chicken satay strips with peanut dipping sauce
Momofuku-style roast duck with ginger and scallion
Spiced lamb kofta kebabs with cooling mint and cucumber sauce

CANAPES FROM THE PATISSIER

Miniature key lime pie with graham cracker
Chocolate mousse cups
Coffee crème brûlée cups
Miniature vanilla bean cupcakes
Miniature Swiss chocolate cupcakes
Fresh fruit and pastry cream tarts
Miniature chocolate and passion fruit tarts
Espresso and chocolate Opera squares
Miniature tiramisu martinis
Lemon curd and blueberry tarts
Miniature strawberry shortcake
Mint vodka infused watermelon



DINNER MENUS



WELLNESS CUISINE SET DINNER

\$110 per person

Spa dinner menu items are served family style with amuse-bouches and an individually plated dessert

AMUSE-BOUCHES

Chilled raw soup of avocado, sweet corn and red pepper salsa with mint

APPETISERS

Native reef ceviche salad with palm heart, tomato, cucumber and Romaine with a spiced tomato dressing

Raw salad with apple cider and mustard vinaigrette

Red rice maki roll

ENTRÉES

Boston lettuce cups with seven-grain black bean burgers and cherry tomato salsa, mock sour cream and raw beet slaw

Cumin-crusted chicken skewers with grape, barley, celery and walnut salad with tahini yoghurt sauce

Seared Salmon with cauliflower, quinoa tabbouleh and smoky eggplant purée Roasted red beets with feta cheese

SWEET TREATS

Very berry cheesecake

Wellness energy cookies

3 COURSE MENU

CHOICE OF ONE OF EACH COURSE \$115 PER PERSON

APPETISERS

Tuna pica with olives, coconut and toasted almonds in a light ponzu dressing
Curried pumpkin and coconut soup with a hint of cilantro, lemongrass and coconut
Beetroot and vodka cured salmon, pineapple salsa of life cilantro aioli

ENTREES

Grilled native Mahi mahi filet with aromatic couscous and lemon, herb butter sauce
Pan fried Angus beef filet, creamed spinach, potato soufflé and wild mushroom jus
Grilled chicken supreme with herb crust, polenta, pesto and arugula salad

DESSERT

Date and banana pudding with warm caramel sauce
White chocolate mousse with passion fruit coulis and fresh berries
Lemon meringue tart, raspberry compote



4 COURSE TASTING MENU \$135 PER PERSON

APPETISERS (choice of one)

Pan fried Maryland crab cakes, mango salsa, lemon butter, and arugula
Native lobster bisque finished with Bambarra rum, cream and herbs
Tuna tartar with avocado, mango, crispy wontons

SALAD (choice of one)

Jasmine tea smoked duck breast, Edamame and radish salad
Roasted pumpkin and goats cheese with aged balsamic, Spiced pecan nuts
Artisan Caesar with artichoke, poached salmon, aged parmesan and crispy proscuitto

ENTREES

Surf and Turf of Caicos lobster tail, and Angus beef filet, creamed spinach, potato rostie and red wine jus

DESSERT

Tasting platter of :

Valahronia chocolate cake with Chantilly cream and chocolate honey comb,
Dulche leche cheesecake with salted toffee sauce,
Strawberry mousse with black pepper short bread and macaroons



BUFFET



ISLAND BUFFET

Fresh baked bread rolls, focaccia, parmesan breadsticks

Selection of salads with island inspiration

Conch fritters

Jerked Whole chicken, Honey BBQ ribs, Mustard herb rubbed strip steak, grilled Caicos Mahi mahi with salsa of life, Eggplant parmesan, creole shrimp

Curried chicken with root vegetables and fresh herbs

Caribbean style rice and peas with scotch bonnet peppers and fresh thyme

Corn on the cob with chili butter

Haitian Fire slaw

Chefs selection of desserts

\$115.00 per person

FOOD STATIONS



RAW BAR \$140 per person (includes private chef)

SCENT OF THE SEA

Market oysters with shallots and sherry vinegar

Alaskan king crab leg with spicy aioli

California roll with tobiko

Poached lobster tails with herb drawn butter

Pineapple and vodka-cured copper-river salmon

Octopus salad, olives and fire-roasted peppers

Mussel salsa with mango, papaya and cucumber South Caicos conch ceviche

Baby scallops with yuzu juice

New style tuna sashimi with Japanese dressing

A selection of salads and freshly baked breads and rolls

JERK STATION

A selection of jerked meats (Includes private chef) \$20 per person minimum 30pax

Chicken

Pork loin and ribs

Beef striploin

Served with Festival, jerk jus and slaw

SUSHI STATION

A selection of hand rolls (Includes private chef) \$20 per person Minimum 30pax

The Dragon

Rainbow

California

Spicy tuna

Served with wasabi, soy and Pickled ginger

ANTICUCHO STATION

Tradition flame grilled Peruvian style meats and special Peruvian mole marinade \$15 per person including dips, Grill and private chef, Minimum 30pax

Pork

Chicken

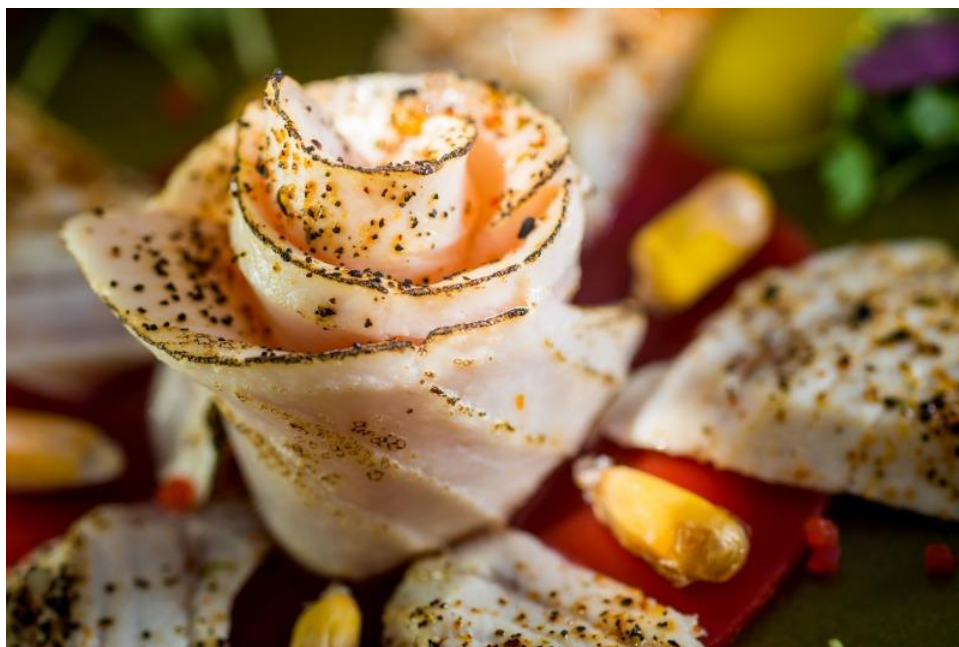
Lamb

Beef

Vegi

CEVICHE STATION

A selection of our signature ceviche including Salmon, Tuna, shrimp along with raw ingredients for the guest to create their own taste \$18 per person, includes private chef, Minimum 30pax



OPEN BAR PACKAGES



Pricing for packages is based on a minimum of 40 guests

ABOUT OUR BAR PACKAGES

Our open bar packages are available for one to three hours, additional hours may also be purchased

One of our highly trained and talented bartenders will be present on each open bar

House wines are included in each open bar package, and will be served at the bar

Wine service is available upon request, and premium wines may also be made available

Premium wines, champagne or sparkling will be charged on consumption per opened bottle

If in any case the brand listed is unavailable, it will be replaced by an equal or greater brand

PREMIUM OPEN BAR

Premium Open Bar includes:

Johnny Walker Black Label Scotch

Basil Hayden Bourbon

Tanqueray #10 Gin

Grey Goose Vodka

Crown Royal Whisky

Appleton 12 Years Aged Rum

Patron Silver Tequila

Hennessy VS Cognac

House Red and White wines, domestic and imported beers, soft drinks, juices and bottled water

One Hour \$55.00 per person Two Hours \$68.00 per person Three Hours \$86.00 per person

Additional Hours \$21.00 per person

DELUXE OPEN BAR

Deluxe Open Bar includes:

Dewar's White Label Scotch

Jack Daniels Bourbon

Bombay Sapphire Gin

Absolut Vodka
Canadian Club Whisky
Bacardi Silver Rum
Sauza Tequila
Hennessy VSOP Cognac
House Red and White wines, domestic and imported beers, soft drinks, juices and bottled water

One Hour \$40.00 per person Two Hours \$58.00 per person Three Hours \$70.00 per person
Additional Hours \$16.00 per person



AUDIO VISUAL AND BUSINESS CENTER SERVICES Fees are priced per day

High Resolution Multimedia Projector \$150.00
Screen \$75.00
Wireless or Lapel Microphone \$50.00
Printer (+1 set cartridge) \$150.00
Wired Telephone (internal/external line) \$50.00
DVD Player, iPod, CD Player \$50.00
Flip Chart and Markers \$30.00
Chair Covers (each) \$6.00
Podium \$50.00
Dance Floor \$400.00
Staging \$150.00
Room Delivery Charges (per room) \$5.00

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.

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. Our catering packages are priced based on a minimum number of 40 guests. We are happy to cater to groups smaller than this, and will design menus accordingly.

GENERAL CATERING TERMS

Prices are quoted in US Dollars and subject to 12% government tax & 18% Service Charge
Please note that prices and menus are subject to change without notice

Spiny lobster from the Turks and Caicos Islands is available only during the lobster season from August 1st to March 31st

