



GRAND ISLE

RESORT & RESIDENCES



WEDDING MENU

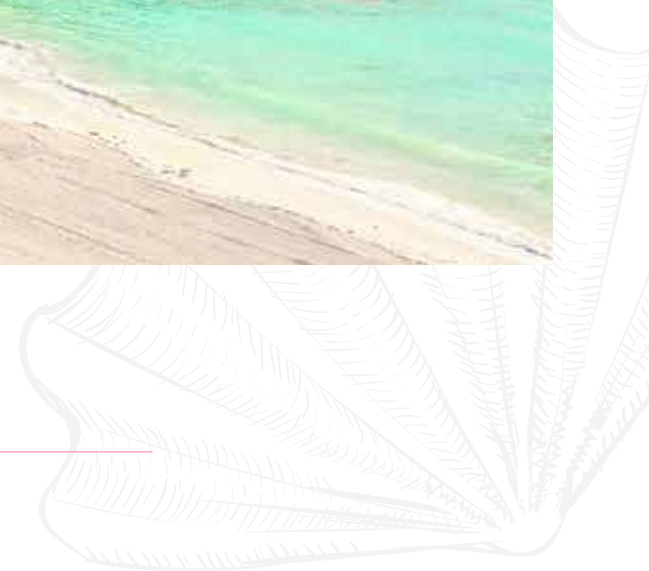




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VENUE RENTAL & SET UP

Grand Isle Resort & Residences offers several open air venues for Groups.

Resort set-up includes tables, rounds or rectangular, with white resort linen and white padded garden chairs.



OCEAN VIEW TERRACE

\$2,000

A secluded terrace located below the pool area with a spectacular view of Emerald Bay. Perfect for groups of 25 - 60 people. Can be used for cocktail receptions, dinners as well as other special group meals 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.



EMERALD BAY BEACH & 23 NORTH

Grand Isle Resort & Residences beach can be used for tropical beach dinners and private beach bonfires.

Reception & Dinners: \$2,500 Beach or Pool Deck

23 North Beach Club: \$5,000

Private beach bonfires require a \$500 set up / clean up fee



PALAPA GRILL & UPPER POOL DECK

Resort Buy Out, 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.



BREAKFAST & BRUNCH

All breakfast and brunch buffets are served with freshly brewed coffee, decaffeinated coffee, selection of teas and orange juice.

A selection of butter, jams and preserves will also be available with every buffet.

CONTINENTAL BREAKFAST

Seasonal Fresh Fruit Salad

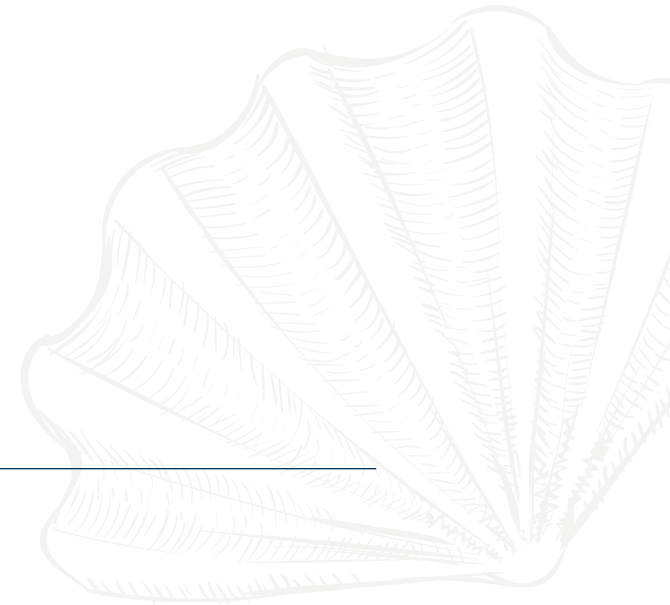
Assorted breakfast breads and pastries

Plain and Cinnamon Bagels

Assorted Yogurts

Butter, Jams, Cream Cheese and Preserves

\$25 per person



BUFFET ENHANCEMENTS

Live Omelet Station whole eggs, egg whites, ham, mushrooms, bacon, spinach, onions, tomatoes & peppers Selection of Cheeses, Bacon & Breakfast Potatoes

\$10 per person (Chef Required prepared to order)

Eggs Benedict poached eggs, grilled ham, toasted english muffin, hollandaise

\$10 per person

Coconut French toast local bread, cinnamon custard, whipped cream, raspberry compote

\$7 per person

Buttermilk Pancakes raspberry compote, maple syrup

\$5 per person

Breakfast Burritos scrambled eggs, breakfast sausage, onions, bell peppers, tomatoes, cheddar cheese

\$5 per person

Breakfast served with freshly brewed coffee, decaffeinated coffee, selection of teas buffet enhancements to compliment continental buffet



BRUNCH BAHAMIAN STYLE

Seasonal Fresh Fruit Salad

Assorted breakfast breads and pastries

Eggs Benedict with a selection of assorted toppings: classic, seafood, salmon

Coconut French toast local bread, cinnamon custard, whipped cream, raspberry compote

Pasta Salad with fresh vegetable, spinach & basil pesto dressing

Bahamian Cobb salad greens, dried mangoes, avocado mousse, grape tomatoes, bacon, egg, blue cheese, honey-avocado vinaigrette

\$35 per person

Brunch served with freshly brewed coffee, decaffeinated coffee, selection of teas.



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 \$100 per hour, per server. Recommended 1 server per every 25 guests.



CHILLED HORS D' OEUVRES

Deviled Eggs dijon mustard, peppers and parsley	\$3.50
Tomato Bruschetta	\$4.50
Seasonal Fresh Fruit & Cheese Canape mango cream cheese	\$4.50
Prosciutto Wrapped Melon cantaloupe & honeydew	\$4.50
Curried Chicken Canapes aioli curried chicken salad, golden raisins & toast-ed brioche	\$4.50
Herbed Goat Cheese Canapes basil croute & sweet tomato chutney	\$4.50
Smoked Salmon Canapes chive crema	\$4.50
Crabmeat Crostini crab salad topped with chives	\$4.50
Shrimp Cocktail horseradish cocktail sauce	\$5.50
Tuna & Avocado tartare sesame wanton crisps	\$5.50
Lobster Crostini lemon aioli & dill	\$5.50
Lobster Vietnamese Rolls mango infused soy sesame ginger dip	\$5.50



HOT HORS D' OEUVRES

Wild Mushroom Duxelle minced mushroom top of light airy bread	\$3
Conch Fritters calypso sauce	\$3
Crispy Chicken Wings chipotle ranch sauce	\$3
Tofu Crisp sweet chili saffron dip	\$3
Pulled Pork Bytes sweet tangy BBQ sauce, tri-color slaw topped on mini brioche	\$4
Mini Beef Stroganoff Bytes encased in empanada dough	\$5
Mini Shrimp Poppers sweet chili dip	\$5
Chicken Curry Puffs Potatoes, carrots & onion encased in empanada dough	\$4
Tempura Lobster Bytes soy sesame ginger dip, pickle slaw & carrots in lettuce cup	\$5
Petite Crab Cakes lemon dill aioli	\$5



HORS D'OEUVRES DISPLAYS

Fresh Crudité crisp vegetables with savory dips	\$6
Starburst of Fruit assorted seasonal fruit skewers & yogurt mint dip	\$6
Sweet Bytes petite pastries, cookies & chocolate dipped strawberries	\$8
Cheese Course assorted imported cheeses with fruit & crackers	\$10
Smoked Atlantic Salmon capers, onions, tomato, lemon, melba toast & crackers	\$10
Sliced Deli Platter assortment of sliced meats & cheeses served with rolls, champagne aioli	\$11

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.**



LIVE STATIONS

All stations will be replenished for ninety minutes. Prices are per person. A minimum of 15 persons is required. For parties less than 15, add \$4 per person.

**** One (1) Chef required for every 40 guests. Chef fee for live stations \$165 each.**



SEAFOOD STATION

Smoked Oysters

Fresh Cured salmon

Shrimp Cocktail

Seafood Ceviche

Mussels or Conch Salad cooked to order (please select one)

\$39 per person

** Chef required



SALAD STATION

Please select three

Bahamian Salad mixed greens, onions, red & green peppers, tossed in citrus aioli

Caesar Salad garlic croutons & aged parmesan

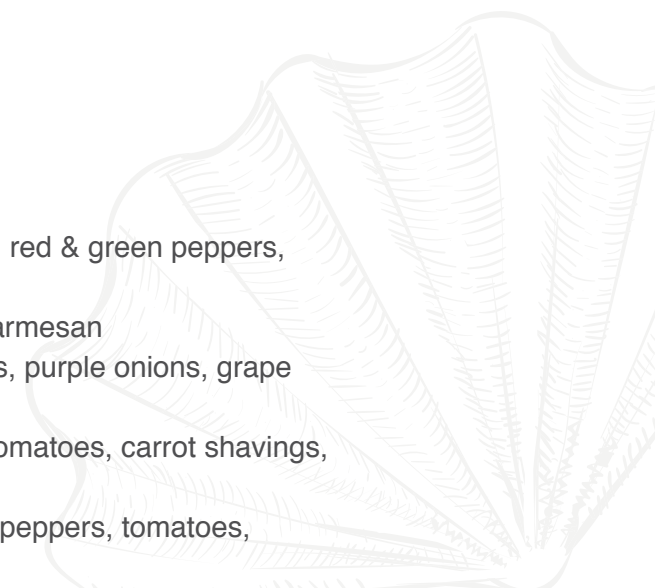
Baby Mixed Greens Salad baby carrots, purple onions, grape tomatoes & raspberry vinaigrette

Chilled Asparagus Salad asparagus, tomatoes, carrot shavings, champagne vinaigrette

Tabbouleh Salad cracked wheat grain, peppers, tomatoes, onions, citrus vinaigrette

Spring Mix Salad cranberries, walnuts, mushrooms, red onions, feta, raspberry vinaigrette

\$22 per person





SEAFOOD STATION

Assorted Sushi Rolls

\$33 per person



PASTA STATION

Proteins: sautéed shrimp, calamari, chicken and beef

Pastas: linguine, penne and farfalle

Sauces: Alfredo, Marinara and Pesto

Fresh Vegetables & Accompaniments: mushrooms, carrots, broccoli, roasted red pepper, tri-color peppers, red onions, fresh basil, parmesan cheese, garlic, white wine, olive oil

\$39 per person

** Chef required



THE CARVING BOARD

**Lamb Rack, Prime Rib, Cornish Game Hen,
Flank Steak, Pork tenderloin**

\$22 per person for one choice

\$39 per person for two choices

\$53 per person for three choices

** Chef required



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 \$100 per server. The number attendant needed will be determined by the Hotel Manager, and agreed to in advance by the Group.

**** Buffet attendant (chef) \$165**

A TASTE OF THE BAHAMAS

STARTERS

Corn & Conch Chowder

Conch Fritters calypso sauce

Mixed Greens Salad assorted dressings

ENTREES

Bahamian Fried Chicken tamarind ketchup

Jerk Marinated Flank Steak goat pepper chimichurri

Snapper in Papillote plantain, sweet potato citrus lime vinaigrette

SIDES

Bahamian Peas & Rice

Bahamian Style Macaroni and Cheese

Potato Salad with curry dijon aioli

Coleslaw

DESSERTS

Bahamian Guava Duff

Coconut and Pineapple Tart

\$100 per person

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





ISLAND BARBEQUE

SALADS

Caesar Salad

Panzanella-Grilled Toasted Bread ripened tomatoes, anchovies, balsamic glaze

Baby Mixed Greens assorted dressings

ENTREES

Grilled Mahi Mahi

Top Sirloin Steak horseradish crema

Baby Back Ribs guava BBQ sauce

Grilled Cornish Game Hens lemon thyme jus

SIDES

Corn on the Cob

Bahamian Style Macaroni and Cheese

Grilled vegetables

Baked Potatoes cheddar cheese, sour cream, bacon & butter

DESSERTS

Apple Crumble

Classic Cheesecake grilled pineapple chutney

Grilled Fruit Kebabs coconut yogurt dip

\$80 per person for two entrees

\$90 per person for three entrees

\$100 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

Coconut Shrimp Bytes

Penne & Crab Salad

ENTREES

Bahamian Lobster Tail array of sauces

Blackened Nassau Grouper

Roasted Prime Rib of Beef béarnaise sauce

SIDES

Herbed Garlic Roasted Potatoes

Grilled Vegetables

DESSERTS

Bahamian Rum Cake

Guava Bread Pudding vanilla rum sauce **Fresh Fruit Salad**

\$110 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

Roasted Tomato & Sweet Potato Bisque basil ginger cream

Thai Curry Seafood Bisque lobster, shrimp, & crab meat

Pigeon Pea Soup

Roasted Corn & Coconut chowder

Caesar Salad garlic croutons & aged parmesan

Baby Mixed Greens Salad baby carrots, purple onions, grape tomatoes & raspberry vinaigrette

Chilled Asparagus Salad asparagus, tomatoes, carrot shavings, champagne vinaigrette

Tabbouleh Salad cracked wheat grain, peppers, tomatoes, onions, citrus vinaigrette

Select One

Add an additional course of soup or salad for \$10 per person.

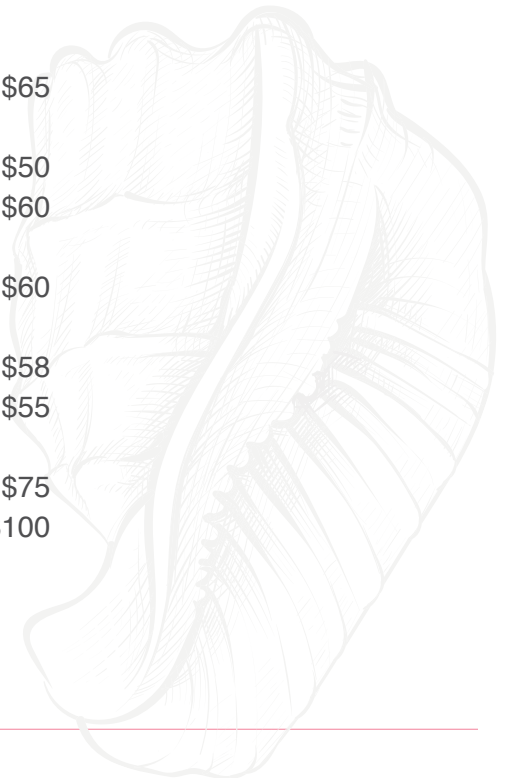


ENTREES

Grilled Pork Chop stewed legumes, bed of sautéed spinach greens and cognac reduction	\$65
Chipotle Tamarind Glazed Chicken wild rice pilaf, thyme jus	\$50
Pan Roasted Nassau Grouper cracked chickpea cake, tri-color slaw, mango chutney	\$60
Pan Seared Red Snapper sun dried tomato relish, sweet pea puree, lemon lobster cream	\$60
Blackened Mahi grilled pineapple salsa, coconut red bliss potatoes	\$58
Ahi Tuna Filet angel hair al fresca, capers, cherry tomatoes in olive oil and white wine	\$55
Rib Eye Steak roasted potatoes and red wine reduction	\$75
Beef Tenderloin 5 oz. & Lobster Tail 9 oz. garlic mashed potatoes, drawn butter & mushroom demi-glaze	\$100

Select up to three

Vegetarian options are available upon request.





DESSERTS

Classic Cheesecake raspberry coulis & whipped cream

Bahamian Guava Duff brandy guava sauce

Raspberry Bavarian Cream

Fresh Fruit Salad macerated fruits & hibiscus sauce

Cherry filled Crepe blueberry compote

Select One



COLD DINNER APPETIZERS

Beef Carpaccio field greens, red onions & balsamic glaze

Lobster Timbale wine poached lobster layered with mango & avocado slices, wonton crisps, beet shavings

Salmon Tartare micro greens & Asian vinaigrette

Add an additional \$20 per person for any of the above items



HOT DINNER APPETIZERS

Jumbo Lump Crab Cake micro greens, coconut curry aioli & citrus salsa

Artichoke and Goat Cheese Dip w/ tri-color chips

Four Cheese Ravioli seafood marinara, basil pesto

Add an additional \$20 per person for any of the above items



INTERMEZZO

Orange & Champagne Sorbet

Wild Berry & Vodka Sorbet

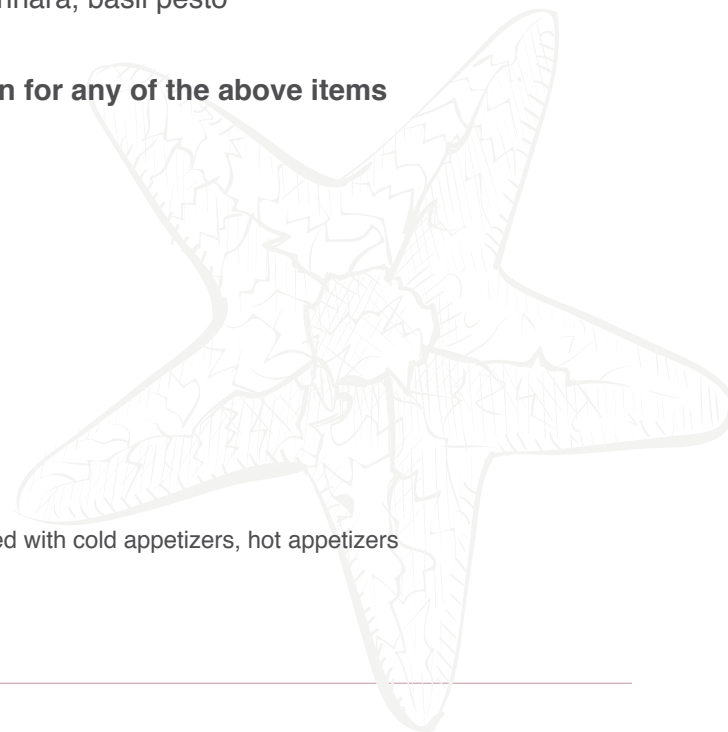
Mango Mojito Sorbet

Lemon Hibiscus Sorbet

Fresh Berry-thyme Sorbet

\$7 per person

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 \$90 per bar will be charged.

A fee of \$125 per bartender is required for bars utilized up to three hours. For each additional hour, \$40 per bartender per hour will be charged. Grand Isle Resort & Residences reserves the right to determine the number of bar-tenders required based on the Group's needs and size.

Frozen/blended drink stations require an additional bartender surcharge of \$125 per station.

All prices subject to a 20% service charge.



HOSTED OR CASH BAR - BY THE DRINK

Standard Brands	\$10
Premium Brands	\$12
Select Wines	Varies by Selection
House Wines	\$11
Domestic Beer	\$6
Imported Beer	\$7
Soft Drinks	\$5
Bottled Water (small)	\$5
Mineral Water (small)	\$5
Bahamian Fruit Punch per Gallon	\$90
Bahamian Fruit Punch per Gallon (Non-Alcoholic)	\$35
Event "Signature Drink"	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: \$28 per person
Second Hour: \$20 per person
Additional: \$15 per person

PREMIUM BRAND LIQUORS

Johnnie Walker Black Label Whisky, Crown Royal Scotch, Bombay Sapphire Gin, Ketel One Vodka, Bacardi Añejo Rum, Meyers Dark Rum, Patron Añejo Tequila

First Hour: \$38 per person
Second Hour: \$28 per person
Additional: \$22 per person

FROZEN DRINKS & TROPICAL COCKTAILS

A variety of Piña Coladas, Daiquiris, Margaritas and more, blended to order, and served with appropriate condiments.

\$15 per drink
A \$125 Bartender fee per station will apply.

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



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. Additional set-up, breakdown and stewarding fees will apply based on size of group and set-up 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 \$25 corkage will be charged per bottle.

DAMAGE

Group agrees to be responsible and reimburse Grand Isle Resort & Residences 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 & Residences 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 & Residences 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 & Residences 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 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 per box per day for storage. Please make prior arrangements with the Hotel Manager for all packages.

OUTDOOR EVENTS

Grand Isle Resort & Residences 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 per person surcharge will be added to the Group's menu price.



MUSIC

Allowed until 11PM.

MINIMUMS & LABOR CHARGE

Grand Isle Resort & Residences 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.

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 & Residences 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 other-wise.



General Inquiries:

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Group Sales and Wedding Inquiries:

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Reservations:

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GRAND ISLE RESORT & RESIDENCES

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Do not hesitate to contact our team at Grand Isle Resort & Residences. 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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GRANDISLERESORT.COM