



VALENTINES
RESIDENCES
RESORT AND MARINA

Event Planning Guide

Event Information

- **Guarantees** – The Client, or person or party making arrangements on behalf of the client, must submit to the Resort, no later than twelve noon, three (3) business days prior to the scheduled event, a guaranteed number of guests attending all planned events. Final attendance guarantee cannot be decreased within the three (3) business days prior to the event. Food and Beverage menu selections cannot be changed five (5) business days prior to the event. If the guest number guarantee is not received at the appropriate time, the agreed/expected attendance number will be used as the guarantee. Your signature on the Banquet Event Orders indicates your acceptance of the agreed/expected attendance. In some instances, additional advance notice may be required due to menu complexity, holidays, delivery or other constraints.
- Any menus or set up changes requested with three (3) three business days of the scheduled event are subject to labor fees.

<u>Event</u>	<u>Guarantee Due</u>
Monday	Guarantee must be provided by twelve noon on Wednesday for any events on Monday
Tuesday	Guarantee must be provided by twelve noon on Thursday for any events on Tuesday
Wednesday	Guarantee must be provided by twelve noon on Friday for any events on Wednesday
Thursday	Guarantee must be provided by twelve noon on Monday for any events on Thursday
Friday	Guarantee must be provided by twelve noon on Tuesday for any events on Friday
Saturday	Guarantee must be provided by twelve noon on Wednesday for any events on Saturday
Sunday	Guarantee must be provided by twelve noon on Wednesday for any events on Sunday

- **Guarantee Increases** – From the guarantee due date to the schedule event date, guarantee increase requests must be made in writing and approved by the Conference Planning/Service Manager.
- **Oversets** – The resort will set a maximum seating of 3% over the guarantee and will also be prepared with food for a maximum of 3% over the guarantee in case of any eventualities that may occur in the service process, the prepared 3% of food cannot be considered as a part of the guarantee. A surcharge of forty percent (40%) of the contracted per Guest menu price will be charged for any guest served over the three percent (3%). Menu items may be substituted.
- **Food and Beverage** – Due to liability, all food and beverage requirements must be contracted with the Resort and, if necessary, the Resort will purchase items from a licensed purveyor. The Resort is responsible for the quality and freshness of the food for all guests; therefore, no outside food and beverage may be brought in from another source for consumption in the Resorts facilities.
- **Menus** - We request that all menus be finalized a minimum of sixty (60) days prior to the start of your program or event date in order to guarantee availability and pricing. Menu Selection received within Ten (10) days of actual event will incur additional charges for expedited freight. These charges are up to an additional Fifty Two percent (52%) of current menu prices. The Resort will provide catering contracts, referred to as Banquet Event Orders, at approximately thirty (30) days prior to the program dates. Signed Banquet Event Orders will be required at least twenty-one (21) days prior to the program dates in order to confirm the arrangements.
- **Special Dietary Requests:** We strive to meet all special dietary requirements. Please confer with your planning manager for options.
- **Reception Style Menus** – Reception Menus will be limited to a two hour time frame and reception style seating format (thirty percent (30%) of total guarantee). Lunch menus cannot be selected for Dinner Events. For customized menus, please see your Conference Planning/Service Manager.
- **Special Meals Orders** – Special meals are defined as those meals requested, in addition to the principal menu, either contracted in advance or at the time of service. Special meals must be included in the guarantee or actual number, whichever is greater.
- **Minimum Attendance** – Due to menu content, buffet selections may not be ordered for less than the minimum requirement.

- **Prices** are subject to change for unforeseen increases in operational expenses related to the client function. Banquet Menus are subject to change at the Resort's discretion. Current menus will be guaranteed up to ninety (90) days from event date. The client agrees to pay such price increases and accept any and all substitutions.
- **Value Added Tax (VAT)** – A 7.5% value added tax (VAT) will be added to all charges.
- **Gratuities** – A eighteen percent (18%) gratuity will be added to all food and beverage charges.
- **Signage** – The Resort must approve all groups Signage prior to posting in any public area.
- **Changes To Designated Function Space** - Function rooms/venues may be changed by the Resort if expected attendance declines or other circumstances change. In such event, Resort will provide suitable alternative arrangements to meet the requirements of the Group.

Outdoor Functions

- Entertainment/Fireworks must end at 10:30 PM.
- Group functions located on the Resort pool decks will require extra teardown and set up time to prepare for the event. In an effort to accommodate your group attendees and our other resort guests using the pools, event starting times are as follows according to daylight savings:

Winter Months -	Start time - 7:30 p.m.	November- March
Summer Months -	Start time- 8:00 p.m.	April- October
- Elaborate decor set ups for these parties will require a later start time.
- Indoor furniture/equipment is not permitted at outdoor events (i.e. chairs, glassware, and china).
- Indoor back up space is always blocked for outdoor events.
- Open flames are not allowed indoors. Outdoor events that are moved indoors due to inclement weather and have open flame stations will need to be modified.

Weather Calls

- In the event that we are faced with inclement weather on the day a group has scheduled an outdoor event, a “weather call” is made together between the Meeting Professional and Conference Service Manager. If the Meeting Professional is not available, weather calls are at the sole discretion of the Resort.
 - For evening events, weather calls are made no later than 1:00 PM.
 - For morning events, weather calls must be made the night before no later than 7:00 PM.
 - For afternoon events, weather calls must be made no later than 7:00 AM.
- In the event rain probability is forty percent (40%) or higher and/or winds reach 15 miles per hour or higher for Harbour Island, the Resort reserves the right to make the decision to move the event to the assigned weather back-up location. If the Meeting Professional requests a variance to this policy, a waiver must be signed by the Meeting Professional guaranteeing the entire revenue of the events in case the event is washed out by rain. An automatic 20% surcharge of the total Food and beverage revenue plus applicable gratuities (minimum of \$1,000) of the function will be charged in the event that a change of venue is requested after the weather call time has elapsed and before the start time of the function. The contracted starting time will not be guaranteed.
- In the event a weather call is delayed by a Program Meeting Professional or Principal, the event start time will be delayed an equal amount of time the weather call was delayed.
- **Damages** – Stapling, sticking, nailing, screwing, adhesive or pinning of material on any part of the physical structure, furnishings, stage, floor, walls, ceilings or tress is strictly prohibited. The client agrees to be responsible for any damages done to Resort equipment, goods or facilities during function caused in whole or in part by the client, his/her guests, employees, independent contractors or other agents.
- **Security** – The Resort reserves the right to require security to monitor certain events at the expense of the group. Arrangements for security can be made directly with Conference Planning /Conference Services Manager at a cost of twenty five dollars (\$25) per hour. Prices are subject to change.
- **Hazardous Materials** - Security approval is required for all events or exhibits that involve fireworks, pyrotechnics, cooking or other potentially hazardous situations. Permit information can be obtained through Conference Planning/Services Manager.
- **Audio Visual** – Our Audio Visual partner can provide you with the latest in technical equipment along with superb service. Rates and information are available under separate cover. Please contact your Conference Planning/Service Manager or the Audio Visual team directly.
- **Electrical Requirements** – The Resort/Preferred Vendor will provide all the necessary installation and removal services for the group’s electrical requirements. The Resort/Preferred Vendor reserves the right to inspect all production type equipment for safety and or code compliance. Electrical fees will apply,
- **Lost and Found** – The Resort will not assume any responsibility for damages or loss of any merchandise or articles left in the Resort prior to, during or following Client’s function.

- **Cancellations** – Please refer to your Sales contract for Food and Beverage cancellations fees.
- **Third Party Vendors** – All vendors, hired by the client, including Valentines Resort & Marina Preferred Vendors, must adhere to the rules, regulations and policies of Valentines. Please see your Conference Planning/Service Manager for the Rules of Engagement for Third Party Vendors.
- **Package Handling Charges**
 - \$10 per box not exceeding one hundred and fifty pounds (150 lbs.)
 - \$175 per pallet or box more than one hundred and fifty pounds (150 lbs.)
- A **Hold Harmless Clause** must be signed by the client or third party vendor (i.e. Production Company, decorator, exhibitor). This applies to all vendors and must be signed and returned a minimum of thirty days prior to group's arrival.

AGREED AND ACCEPTED

The arrangements in this Catering Agreement supersede all previous verbal and written arrangements and conditions communicated for this program.

All of the above meets with my approval and I consider this agreement to be definite and confirmed.

X _____
Acknowledgement / Date

CONTINENTAL BREAKFAST

Based on a minimum of 20 persons and service for 1 hour
Also left over food is not transferable to morning breaks
Served Buffet Style

MORNING SUN

\$ 25 - Per person

Fresh chilled fruit juices
(Grapefruit, orange, cranberry)
Oven fresh danish pastries and muffins
Sliced seasonal fruits and berries/honey yogurt dip
Granola parfait
Bagels and Cream cheese
Toasted English muffins
Butter, peanut butter and preserves
Fresh brewed Coffee & tea
Decaffeinated Coffee & tea

THE SPA

\$28 - Per person

Healthy goodness
Homemade freshly squeezed fruit juice, V-8 or
tomato juice
Grapefruit or orange
Sliced seasonal fruits & berries in season
Low-fat yogurts and granola
Oatmeal bran muffins
Five grain bread with smoked salmon dill cream
cheese spread, sliced cucumbers & tomato
Almond milk, low fat milk, butter and preserves

CONTINENTAL BREAKFAST ADD ONS

SMOKED SCOTIA SALMON with all the condiments and toast points
(Red onion, chopped eggs & parsley, capers and lemon wedges, sour cream) \$12 per person

FRUIT SMOOTHIES (made with low fat Greek yogurt)
(Oatmeal-honey and vanilla, raspberry-mint, Carrot-ginger) \$10 per person

BREAKFAST BUFFET

Minimum of 25 persons. Service time 1 hour and 30 min.
Food left not transferable to morning breaks
Served Buffet Style

HARBOUR SOUND

\$32 - Per person

Chilled assorted fruit juice (orange, apple, cranberry, pineapple)
Kettle cooked cream of wheat
With sweet milk, raisins, cinnamon, brown sugar
Sliced seasonal fruits and berries in season
Honey yogurt dip
Fresh baked Danish pastries, muffin and mini croissant
Scrambled eggs with sweet peppers, tomato and aged cheddar cheese
Breakfast potato enhanced with fresh thyme
Applewood smoked bacon and candied ham
Wheat & white toast
Butter and preserves
Fresh brewed coffee and flavored tea

VALENTINES SLAM

\$40 - Per person

Selection of chilled fruit juices
Apple, orange, cranberry and pineapple
Seasonal sliced fruit platter
Yogurt vanilla mint dip
Classic breakfast pastries to include
Fruit Danish, assorted muffin and croissant
Bagels and cream cheese
Scrambled eggs
Potato hash brown
Crisp applewood smoked bacon
Breakfast sausage
Buttermilk pancake with pineapple compote and maple syrup
Sauté mushrooms and grilled herb tomatoes
Whole wheat and sour dough toast
Butter, peanut butter and preserves
Freshly brewed coffee and assorted tea

BREAKFAST ADD ON'S & OMELETTE

Minimum of 25 persons. Service time 1 hour and 30 min.
Food left not transferable to morning breaks

BREAKFAST ADD-ONS

Bahamian grits with cheese	\$6 per person
Crisp vanilla waffles, fresh fruit compote and warm maple syrup	\$9 per person
Cinnamon French toast dusted with icing sugar and maple syrup	\$8 per person
Hot oatmeal, brown sugar, raisins and cinnamon	\$5 per person
Fluffy pancakes served with warm maple syrup <i>Plain, chocolate or blueberry</i>	\$8 per person
Bahamian specialty served with warm Johnny cake <i>(Chicken souse made from wings or fish souse made with boneless grouper)</i>	\$12 per person
Classic eggs benedict topped with Canadian bacon, glazed with spicy hollandaise sauce <i>With smoked salmon or lobster meat</i>	\$14 per person \$16 per person

OMELETTE STATION

One chef per 25 guests @ \$40 per hour

Add on to Buffet Only

Made with fresh eggs or egg whites (egg beaters available on request) \$12 per person

Your choice of: Ham, Bacon, Smoked Salmon, Shrimp, Onions, Mushrooms, Bell Peppers, Tomatoes, Spinach, Fresh Herbs, Aged Yellow Cheddar, Gouda and Pepper Jack Cheese.

BREAKS

BASIC

\$12 - Per person

Freshly brewed coffee
Decaffeinated coffee and Tea
Chilled fruit juice
(Orange, cranberry, apple)

TEA TIME AT VALENTINES

\$28 - Per person

Home baked vanilla scones
(Sweet cream & strawberry confit)
Chocolate dipped strawberries
English tea sandwiches
(4 per person)
Cucumber, smoked salmon, tuna, tomato, ham and boursin
cheese
Classic teas and milk
Fresh brewed coffee
Decaffeinated coffee

BOATHOUSE BREAK

\$22 - Per person

Tropical sliced fruit
(Honey ginger yogurt dip)
Open faced sandwiches on baguette
(4 pieces per person)
Black Forest Ham, Turkey, Brie & Walnut, and Roast Beef
Fresh brewed coffee
Decaffeinated coffee

SWEET TREATS

\$26 - Per dozen

Fruit tartlets and assorted cookies
(Chocolate chip, macadamia nut, oatmeal and raisin)
Fresh brewed coffee
Decaffeinated coffee

Refreshment Specials

BREAK ADDITIONS

Fruit Skewers with Yogurt Dip	\$48 per doz
Granola Bars Assorted (<i>Nature Valley Bars</i>)	\$4 ea..
Whole Fruits (<i>Apples, Oranges etc. </i>)	\$3 ea..
Potato Chips	\$4 ea..
Mixed Nuts	\$4 ea..
Jamaican Patties (<i>Beef, Curry Chicken, Vegetable</i>)	\$90. per doz.
Pretzels	\$4 ea..
Individual Fruit Yogurts	\$4 ea..
Cheddar Cheese Scones/ jam and butter	\$48 per doz
Bagels & Cream Cheese	\$48 per doz
Assorted Cereal with Dried Fruit (<i>Whole milk, low fat, almond breeze</i>)	\$5 ea..
Warm Cinna Buns	\$60. per doz

REFRESHMENTS

Valentines Special Roast Coffee	\$90. per gal
Bottled Water	\$4 ea..
Soft Drinks	\$4 ea.
Flavored Water (<i>Fruit and Veg infused</i>)	\$30 per gal
Fruit Juices (Per Gal)	\$70. per gal
Iced Tea	\$35. per gal
Homemade lemonade	\$65. per gal
Sparkling Water (12oz)	\$6. ea..
Red Bull	\$6. ea.

SWEET TREATS

Italian Biscotti	\$55 per doz
Chocolate Chip Cookies	\$55 per doz
Oatmeal Cookies	\$55 per doz
Fruit Tartlets Assorted	\$55 per doz
Gourmet Macaroons	\$60 per doz
Banana Bread (honey cream cheese)	\$40 per doz
Chocolate Fudge Brownies	\$55 per doz

Boxed Lunch

Order need to be put in the night before
Boxes are served with Mustard, Mayo, and plastic cutlery

TURKEY BLT **\$32 – Per Person**

Oven roasted Turkey, applewood smoked Bacon
Provolone Cheese, lettuce & tomatoes
Served on whole wheat bread
Red apple or Orange
Granola bar
Oriental Cole slaw with Pineapple
Bottle water (500 ml.) or a soft drink

Veggie wrap **\$32 – Per Person**

Grilled vegetable tomato cucumber olive tapenade and
Greek feta cheese
Spinach wrap
Red apple or orange
Potato chips
Granola bar
Pasta primavera salad
Bottle water (500ml) or soft drink

Sea Farer **\$36 – Per Person**

Lobster salad and iceberg lettuce
On Hoagie Bun
Red apple or Orange
Potato Chip
Granola Bar
Vegetable Crudite & cream cheese dip
Bottle water (500ml) or soft Drink

Plated Lunch

Prices include a choice of soup or salad main course and dessert, coffee, decaf coffee, tea, iced tea, lemonade

Soup

Bahamian conch chowder

Chilled tomato gazpacho “andalouse”

Carrot ginger soup (hot or cold)

Minestrone soup

Dessert

Key lime Tart

Apple strudel with Vanilla rum sauce

Island pecan Rum cake and vanilla whipped cream

Chocolate grand Marnier mouse oven dried orange crisp

Bourbon Pecan pie tartlets

Fruit Cocktail with pink sparkling wine and ginger

Salad

House salad (chopped greens, tomatoes, cucumbers, eggs, corn kernels, red onion and Garbanzo beans) served with a creamy Balsamic Vinaigrette

Salad Mimosa (iceberg lettuce wedge, tomato, chopped bacon, scallions and fresh herbs) served with blue cheese dressing

Classic Caesar tossed in traditional dressing, garlic croutons & crumbled Parmesan Reggiano

Conch salad Martini (fresh conch salad infused with mango and lime wedges (extra \$4 per person)

Plated Lunch

Main Courses

Quesadillas, your choice chicken, shrimp or Vegetables

\$38 – Per Person

Filled with Mexican queso, green onions, bell peppers, cilantro, salsa verde, guacamole and sour cream

Grouper Filet “Nassau style”

\$ 45 – Per Person

Simmered with tomatoes and bell peppers
Peas’n rice, fried plantains and fresh vegetables

Chicken breast “Roulade”

\$49 – Per Person

Chicken breast filled with spinach & mozzarella cheese, citrus mushroom sauce, herbed Jasmine rice and fresh vegetables

Grilled Chicken Breast “Supreme”

\$52 – Per Person

Topped with garlic Shrimp and Asian Grilled pineapple salsa, red beans, coconut rice and warm vegetable julienne

Surf & Turf

\$66 – Per Person

Petit filet mignon (4oz) topped with creamy lobster ragout, golden Yukon potato and green asparagus

Buffet Lunch and/or Dinner

Prices are based on two (2) hours service - Minimum of 25 Guests
Display of breads and rolls with cranberry butter and honey pepper butter
Desserts – Choice of four for your lunch and/or dinner buffet

Harbour Island

\$52 - Per person

Bahamian conch chowder

Bread basket & whipped butter

Chopped salad bar (mixed greens, tomatoes, onions, corn, mushrooms, cucumber, carrots shredded cheese.

Dressing: house, Dijon vinaigrette & ranch)

Island potato salad

Creamy coleslaw

Island fried chicken with hot sauce dip

Baked Grouper Creole

Grilled sweet & sour Pork ribs

Peas'n rice

Macaroni & cheese

Fried and thyme caramelized Plantains

Valentines Delight

\$59 - Per person

Creamy chicken and corn chowder

Freshly baked rolls with Honey Butter

Mixed greens (tomatoes, shredded carrots, corn, onion, marinade olives, shredded cheddar, crumbled feta cheese.

Dressing: herbed vinaigrette & Ranch

Pasta salad Primavera

Red bliss potato salad & bacon

Sautee chicken in mango cream sauce

Grilled Mahi Mahi with black beans and tomato salsa

Skirt steaks topped with sauté mushrooms & red wine reduction

Lemon scented jasmine rice

Steam market vegetables

Buffet Lunch and/or Dinner

Prices are based on two (2) hours service - Minimum of 25 Guest
Display of breads and rolls with cranberry butter and honey pepper butter
Desserts – Choice of four for your lunch and/or dinner buffet

Boat house supreme

\$75 - Per person

White Seafood Chowder simmered in white wine and fresh herbs

Salad bar (chopped mixed lettuce, tomatoes, corn , red onions, peppers, croutons, beets. Dressing: house, ranch, herbed vinaigrette)

Island potato salad

Creamy coleslaw

White bean and sausage

Carved Flank stake in habanero rub (tomato braised)

Shrimp vegetable skewers, lemon pepper seasoning

Jerk chicken with raisin fruit chutney

Mahi mahi goujons, cilantro lime burree blanc

Buttermilk mash potatoes topped with fried onions

Corn on the cob

Vegetable rice

Buffet Lunch and/or Dinner Desserts

Sparkling Fruit Cocktail

Grand Marnier Mousse with Sun Dried Orange Slice

Chocolate Fudge Cake with Raspberry Coulis

Island Pecan Rum Cake

Key Lime Tartlet with Meringue

Bourbon Pecan Pie

Chocolate Swirl Cheesecake with Fruit Chutney

BUFFET SPECIALTY STATIONS

(Also can be used for Receptions)

Pasta Station

\$20 - Per person

(Minimum 20 people)

Cheese Tortellini & Penne Pasta
Marinara Sauce and Alfredo Sauce

Toppings include: Diced tomatoes, Green onions, Broccoli florets, Green peas, Mushrooms and Parmesan cheese

Meat and Seafood topping add-on options:

Jerk Chicken Goujons –	\$7.00
Shrimp	\$10.00
Fennel Sausage	\$7.00

SEA FOOD ON ICE

\$37 - Per person

(Minimum 20 people)

Pepper Shrimp (3)
Snow Crab Claws (2)
Chilled Lobster boil (1/2) 4oz.

Served with Lime Wedges and all the traditional garnishes.

ICED SHRIMP COCKTAIL

\$25 - Per person

(Minimum 20 people, based on 4 shrimp each)

Cajun Spiced Shrimp

*Served with lemon, traditional Cocktail Sauce & Vodka
Mayonnaise*

BUFFET CARVING STATION

(Also can be used for Receptions)

FISH FILET "EN CROUTE"

Serves 20 persons

Baked Fish Filet and Scallop Mousse, baked in a Puff Pastry Crust,
served with lemon butter Buerre Blanc

YOUR CHOICE:

Wild Canadian Salmon	\$350.00
Bahamian Grouper	\$350.00
Red Snapper	\$350.00

HERB CRUSTED BEEF TENDERLOIN

\$460.00 - (SERVES 20)

Sautéed Steak Mushrooms
with Red Wine Shallot Reduction

BLUE CHEESE CRUSTED

PRIME RIB OF BEEF

\$480.00 - (SERVES 30)

Au jus, Horseradish Cream

ORIENTAL ROASTED PORT LOIN

\$380.00 - (SERVES 30)

Teriyaki Ginger Glaze
with Sriracha – Béarnaise Sauce

Cocktail Reception

Based on minimum of 20 person for 1 hour
Butler Service

Bahamian fusion **\$27 - Per person**

Conch salad shooters
Tuna parfait in cucumber cups
Lobster bruschetta
Coconut breaded shrimps with lemon mayo
Conch fritters with calypso sauce
Bacon wrapped Plantains jerk dust

International flair **\$32 - Per person**

Caprese skewers (buffalo Mozzarella & grape tomatoes)
Prosciutto wrapped shrimps with cocktail sauce
Scotia smoked salmon "rose" on toast point with Capers lime Mayo
Chicken sauté with oriental peanut sauce
Mini quiche with herbs and gruyere cheese
Crab cakes topped with spicy onion jam

Cocktail reception display platters (2 hours service)

International cheese platter with bread & crackers, dried fruits, grapes and nuts (cheddar, Suisse, Boursin, blue cheese, pepper jack , brie)	\$13 per person
Mediterranean platter served with ciabatta herb crostini, rosemary pita triangle (Hummus, babaganoush , roasted peppers, Caramelized Garlic, marinated olives, feta cheese, tomatoes skewers, olive tapenade)	\$13 per person
Fresh Vegetables crudité served with spinach sour cream dip, ranch dressing dip (carrots, peppers, cucumber, celery, radish, endive, broccoli, grape tomatoes)	\$13 per person
Sushi & Nigiri, California rolls (48 hours notice / 6 pieces per person) Sides of seaweed salad, sweet chili sauce, wasabi mayonnaise, light soy sauce, pickled ginger	\$30 per person

Cocktail Reception

Based on minimum of 20 person for 1 hour
Butler Service

RECEPTION UPGRADES HOT & COLD

Priced by the dozen each

Jerk meatballs	\$20
Beef wellington served with green peppercorn sauce	\$30
Lobster medallion on blinis with sour cream	\$38
Snapper ceviche infused with Mango Vodka (shooter)	\$48
Chilled shrimps (served on ice): Louisiana cocktail sauce, lime wedges	\$38
Chilled crab claws capless served with sauce Marie Rose	\$90
Garlic escargots with parsley puree bouchees	\$38
Scallops Rumakis	\$38
Lobster spring rolls, sweet & sour chili sauce	\$45
Buffalo chicken wings	\$20
Spinach Stuffed mushrooms, Brie Cheese Crust	\$30
Rosemary honey glaze Lamb lollypop chops, Tzatziki dip	\$90
Crab cakes topped with spicy onion Jam	\$40
Bahamian conch fritters with calypso sauce	\$20

Plated Dinner

Served with warm dinner rolls and sweet butter

Appetizers

Jumbo shrimp cocktail \$16 per person
Louisiana Cocktail sauce, lemon wedge, shrimp crackers

Pan fried Crab cake \$14 per person
Mesculine mix, mango salsa, garlic tomato aioli

Crisp vegetables spring roll \$12 per person
Infused with tamarind & ginger served with spicy apricot jam

Peruvian snapper Ceviche \$14 per person
In martini glass with crisp rosemary cheese straw

Dinner soups

Creamy white conch Chowder \$10 per person

Chilled cucumber soup *with fresh dill and yogurt* \$9 per person

Lobster Bisque en croute \$12 per person

Curried butternut squash soup, ginger foam \$10 per person

Sorbet With Sparkling Wine

\$6 – Per person

Seasonal Flavors

Dinner Salad

Caprese \$15 per person
Heirloom tomatoes, buffalo mozzarella, basil, oil, aged balsam syrup

Caesar Novelle \$12 per person
Romaine heart, garlic, taco ring, sundried tomato, Caesar dressing

Baby arugula \$15 per person
Grape tomato, orange filets, spiced nuts and Goat cheese croquette, orange vinaigrette

Cobb Salad \$10 per person
Assorted greens topped with fresh chopped veggies, egg, blue cheese, herbs, creamy balsamic vinaigrette

Plated Dinner

Served with warm dinner rolls and sweet butter

Entrees

Coconut crusted grouper filet red pea & coconut rice, fried plantain & honey dill carrots	\$44 per person
Crab meat crusted Snapper Served on warm Quinoa Salad, cranberry butter splash	\$42 per person
Pan seared Mahi Mahi Steak On potato cakes, vegetables julienne, pesto lime butter	\$42 per person
Chicken Breast Supreme On soft polenta, warm goat cheese & spiced pineapple relish with grape tomato salad	\$40 per person
Grilled New York Strip Loin (10oz) House made truffle fries, grilled tomato & broccolini gratin	\$55 per person
Smoked Pork chop Marinated in Brine, slowly grilled, served with coffee de Paris butter sauce, red cabbage and roasted red bliss potatoes	\$54 per person
Pan Seared Filet Mignon On whipped saffron potatoes, broccolini and crisp onion, merlot reduction	\$56 per person

ADD ON

Baked Bahamian lobster tail with Andros lime & garlic drawn butter sauce Whole tail (8oz)	\$24 per person
Half tail (4oz)	\$14 per person
Garlic shrimps (4 pieces)	\$12 per person
Blackened Sea Bass (4 oz.)	\$14 per person

Dessert

Pecan Rum Cake

\$10 – Per Person

Fresh whipped cream
and mint sprigs

Apple Strudel

\$10 – Per Person

Warm vanilla sauce and
sugar dust

Kahlua Infused Chocolate Mousse

\$12 – Per Person

Topped with a crisp
mocha wafer

Vanilla Cheesecake

\$10 – Per Person

On a mango sauce
mirror

Grilled Pineapple Shortcake

\$10 – Per Person

With rum caramel

Orange Crème Brulee

\$12 – Per Person

With tropical fruit

Key Lime Tart

\$12 – Per Person

Baked in Italian meringue

CHILDREN'S MENU

Kids 11 years and younger

Children's Plated

NIMO'S PASTA

\$24 - Per person

Spaghetti in Marinara Sauce
Topped with breaded chicken
And mozzarella cheese;
Chocolate brownie
Apple juice

JACQUE'S BURGER

\$22 - Per person

Topped with cheddar
French fries
Chocolate chip cookie
Orange juice

DORY'S CATCH

\$22 - Per person

Fried fish fingers with
Mashed potatoes & vegetables
Ketchup, mayo
Banana muffin
Apple juice

BUBBLE'S CHICKEN

\$24 - Per person

Grilled chicken tenders
Jasmine rice, apricot sauce
Chocolate chip cookie
Orange juice

Children's Buffet

CAPTAIN HOOK

\$28 - Per person

Pasta salad with vegetables
Fresh sliced fruits
Spaghetti, meatballs, marinara sauce and parmesan cheese
Crisp chicken tenders, sweet & sour dip
French fries with mayonnaise and ketchup
Honey glazed carrots & peas
Assorted cookies
Homemade lemonade

BLACKBEARD'S "FIRE & GRILL"

\$28 - Per person

Mixed green salad with vegetables, ranch dressing
BBQ chicken skewers
Fish fingers with apricot dip sauce
Mini cheese burgers
Macaroni & cheese
Corn on the cob with honey butter
Vanilla tarts

BEVERAGE SERVICE

OPEN BAR – HOURLY / PER GUEST

WAITRESS + BARTENDER IS \$35.00 PER HOUR (1 EACH PER 40 GUESTS)

ALL OPEN BARS INCLUDE DOMESTIC AND NON-ALCOHOLIC BEER, SOFT DRINKS AND JUICE MIXES

STANDARD BRANDS

1 hour \$27.00
2 hours \$34.00
3 hours \$40.00

Kalik & Sands
Smirnoff vodka
Gordons dry gin
Canadian club whiskey
Bacardi light rum
Bacardi gold rum
Jose Cuervo tequila (silver)
Ron Coconut Rum

House wines
Chardonnay- Cabernet Sauvignon

DELUXE BRANDS

1 hour \$30.00
2 hours \$37.00
3 hours \$43.00

Kalik & Sands
Absolut vodka
Tanqueray Gin
Dewar's 12 Scotch
Canadian club whiskey
Bacardi light rum
Bacardi Anejo rum
Jose Cuervo tequila
Ron Coconut rum

House wines
Pino-Grigio- Merlot

PREMIUM BRANDS

1 hour \$38.00
2 hours \$45.00
3 hours \$50.00

Titos Vodka
Bombay Sapphire Gin
Glen Livet Whiskey
Crown Royal Whiskey
Afro head rum
Bacardi light rum
Courvoisier Cognac
Ron Ricardo Cow Rum

House wines
Chardonnay – Cabernet
Sauvignon

BEVERAGE SERVICE

CONSUMPTION BAR/ PER DRINK
BARTENDER FEE IS \$35.00 PER HOUR (1 BARTENDER PER 40 PEOPLE)

STANDARD BRANDS

Cocktails \$9.00

Wines \$10.00

House wines

Chardonnay-
Cabernet Sauvignon

DELUXE BRANDS

Cocktails \$11.00

Wines \$12.00

House wines

Pinot Grigio
Merlot

PREMIUM BRANDS

Cocktails \$13.00

Wines \$14.00

House wines

Chardonnay-
Cabernet Sauvignon

Imported Beer
(Guinness, Heineken, Budweiser, Corona)

\$9.00

Domestic Beer
Kalik, Sands, Kalik & Sands Light

\$8.00

Soft Drinks

\$4.00

Fruit Punch (Virgin)

\$5.00

Bottled Water

\$5.00

Champagne*

\$12.00 per flute

Mimosa*

\$12.00 per flute

**On request only*

BEVERAGE SERVICE

CONSUMPTION BAR/ PER DRINK
BARTENDER FEE IS \$35.00 PER HOUR (1 BARTENDER PER 40 PEOPLE)

BAR SERVICE

Tropical Ecstasy

YELLOW BIRD \$140.00 Per Gallon

Bacardi select Bacardi light, banana liquor, lime juice and orange juice

RUM PUNCH \$140.00 Per Gallon

Bacardi select Bacardi gold, Ricardo Banana rum, Grenadine, orange and pineapple juice

SUN SPLASH \$145.00 Per Gallon

Mango rum, Absolut Mandarin, orange juice, champagne

SKY JUICE \$145.00 Per Gallon

Coconut water, condensed milk with Gin or Bacardi white

TROPICAL MAI TAI \$145.00 Per Gallon

Bacardi light, Captain Morgan, Amaretto, Grenadine, Sweet & sour mix, Orange & pineapple juice

BANQUET WINE LIST

Priced Per Bottle

White Wine

Snoqualmie Chardonnay ~ America	\$47
Joel Gott Chardonnay ~ America	\$53
Nobilo Sauvignon Blanc ~ Marlborough New Zealand	\$48
Kim Crawford Sauvignon Blanc ~ Marlborough, New Zealand	\$53
Snoqualmie Sauvignon Blanc ~ America	\$42
Joel Gott Sauvignon Blanc ~ America	\$48
Alta Luna Pinot Grigio ~ Italy	\$44
Erath Pinot Gris ~ America (Oregon)	\$53
Chateau Nicot Entre Deux Mer, Blanc ~ France	\$55
Clean Slate, Mosel Riesling ~ Germany	\$43

Red Wine

Robert Mondavi, Private Select Cabernet Sauvignon ~ America	\$45
Greg Norman Cabernet Sauvignon ~ America	\$48
B.R. Cohn Silver Label Cabernet Sauvignon ~ America	\$60
Chelsea Goldshmidt Merlot ~ America	\$65
Greg Norman Pinot Noir ~ America	\$47
Cote du Rhone, J. Vidal Fleury ~ France	\$55
The Show, Joel Gott Malbec ~ Argentina	\$48
Lapostolle Casa Carmenere ~ Chile	\$50

Sparkling & Champagne

Mionetto Prosecco Brut ~ Italy	??????
Moet & Chandon Imperial ~ France	\$120

Rosé Wine

J.L. Columbo Cote Bleue Rosé ~ France	\$45
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