



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.
- **Gratuity** – 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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**VALENTINES**  
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