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# Banquet Menus

St. Kitts Marriott Beach Resort, Casino & Spa



St. Kitts Marriott Beach Resort, Casino & Spa

858 Frigate Bay Road, Frigate Bay, Saint Kitts and Nevis

18694661200 [marriott.com/skbrb](http://marriott.com/skbrb)



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## Welcome from our Executive Chef

The St. Kitts Marriott Beach Resort, Casino & Spa's Culinary team is headed by Executive Chef Christophe Letard. At the St. Kitts Marriott, Chef Letard with the support of his team, Sous Chef & Banquet Chef Goldha Laidley, Executive Pastry Chef, Basuraj Lamani and Executive Sous Chef Nicholas Waters, the team is always thriving to push their culinary boundaries and creativity, sharing their knowledge and passion for food by introducing our guests to indigenous ingredients and dishes that will showcase a mix of authentic Caribbean flavours and international cuisine. We welcome you to experience our culinary melange!

**"Shaping a culinary identity by blending Caribbean flavours with international influences.**



## Breakfast

Priced per Person

### Breakfast Menu

Liamuiga Trail Morning Start | US 24

On The Go/ Boxed Breakfast

St Kitts Sunrise Continental | US 26

Light Bite to Go | US 16

All American Buffet | US 32

Full Breakfast | US \$28.00

“Jouvert” Full Breakfast | US \$38.00

Price increase of \$7 per person if minimum of 50 guests is not reached.  
All per person buffet charges based on 1 hour duration. \$8 per person will be applied for each additional half hour.

**All prices are subject to a 16% service charge and 2% government tax.**

**LIAMUIGA TRAIL MORNING STARTI US 24**

Seasonal Fresh Fruit Platter  
Yogurt | Greek & Coconut  
Dry Cereals, Homemade Granola  
Bananas & Berries  
Assorted Bagels  
Regular & Gluten Free  
House Made Almond, Lemon, Oatmeal Crumble  
Cake and Banana bread

**ST KITTS SUNRISE CONTINENTALI US 26**

Sliced Tropical Fruit Display

Yogurt | Greek & Flavored  
Dry cereals, Homemade Granola  
Dried Fruits  
Coconut Bread  
Freshly Made Banana Bread,  
House Tropical Fruit Compote  
Fruit Preserves & Butter

**ALL AMERICAN BUFFETI US 32**

Sliced Tropical Fruit Display  
Yogurt | Greek & Flavored  
Dry cereals, Homemade Granola  
Dried Fruits  
Assorted Bagels  
Regular & Gluten Free  
Sliced White & Wholewheat Bread  
Freshly Made Green Tea Marble Cake,  
House Tropical Fruit Compote  
Fruit Preserves & Butter  
Island Style Scrambled Eggs  
Crisp Bacon  
Roasted Turkey Sausage  
Sautéed Herb & Red Bliss Potatoes

**“JOUVERT” FULL BREAKFAST IUS 38**

Sliced Tropical Fruit Display  
Yogurt | Greek & Flavored  
Dry cereals, Homemade Granola  
Dried Fruits  
Assorted Bagels  
Regular & Gluten Free  
Sliced White & Wholewheat Bread  
Freshly Made Banana Bread,  
House Tropical Fruit Compote  
Fruit Preserves & Butter  
Scrambled Eggs  
Crisp Bacon  
Roasted Turkey Sausage  
Sautéed “Lyonnaise” Potatoes  
Cold cuts & cheeses  
Taste of St Kitts Speciall  
Select one from below  
Jerk chicken Hash & Callaloo  
Maquerel “Run Down” & Jhonny Cake  
Sweet Potato & Green Banana Curry

**FULL BREAKFASTI US 30**

Select one below

Freshly Made Braised Ham & Cheese Croissant  
Salt Fish Johnny Cake Hot Bun  
Jamaican Patty  
Select one below  
House Blueberry Muffin  
Tropical Fruit Muffin  
Banana Muffin  
Tropical Fresh Fruit Cup  
Flavored Individual Yogurt  
Bottled Fruit Juice or Bottled Water  
Freshly Brewed Coffee & Tea

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## LIGHT BITE TO GO! US\$16

Plain Bagel, Cream Cheese  
Fruit Preserve or PB&J Sandwich  
Whole Fresh Fruit  
Granola Bar  
Yogurt  
Bottled Fruit Fuice or Bottled Water

## PLATED

Breakfast Plated | US\$16-28

## FOR THE TABLE

Price included with Main Course  
Juices! Orange & Passion Fruit  
Bakery Basket!  
Freshly Baked Breads, Croissant, Danish, Muffin  
Butter, Fruit Preserves  
Freshly Brewed Coffee & Tea  
Milk, Cream, Low Fat & Almond Milks

## FIRST COURSE

Select one from below

Fruit Bowl! Cantaloupe, Watermelon, Pineapple & Berries  
Parfait! Mixed Berry Granola, Plain Greek Yoghurt  
Couscous! Berries, Raisin, Dry Fruits, Cinnamon, Honey, Coconut Milk  
Salad! Avocado, Tomato, Local Lettuce, Olive oil & lemon

## TROPICAL OATMEAL | US 16

Warm Turmeric Banana Oatmeal, Coconut Milk  
Pineapple Ginger Compote  
Shredded Coconut, Honey & Cinnamon

## FULL BREAKFAST | US\$30

Select one below

Freshly Made Braised Ham & Cheese Croissant  
Salt Fish Johnny Cake Hot Bun  
Jamaican Patty  
Select one below  
House Blueberry Muffin  
Tropical Fruit Muffin  
Banana Muffin  
Tropical Fresh Fruit Cup  
Flavored Individual Yogurt  
Bottled Fruit Juice or Bottled Water  
Freshly Brewed Coffee

## HEALTHY START! US 23

Curried Chickpea & Sweet Potatoes Empanadas (Jamaican Patty Style)  
Tropical Fresh Fruit Cup  
Flavored Individual Yogurt  
Bottled Fruit Juice or Bottled Water

All prices are subject to a 16% service charge and 2% government tax.

# Coffee Break



## Breaks

### Refreshments

#### **COFFEE & TEA**

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teal US 55 Gallon  
Iced Tea Station! US 5 Gallon  
Iced Coffeel US 10 Gallon  
Hot Chocolate! US 6 Gallon  
Juices! US 3 Gallon  
Apple, Orange, Cranberry, Grapefruit  
Soft Drink and Water | US 3 Each  
Assorted Pepsi soft drinks, Canada dry, Bottled water

### Snacks

Individually Bagged | US 1-3

Fruit By The Piece | US 1.5

Yogurt | US 1-7

Crafted Snacks

Assorted Tea Sandwiches | US 44 | DOZEN

Prepared Fruits | US 6-7

Crafted Bakery Snacks! US 36-48 | DOZEN

All prices are subject to a 16% service charge and 2% government tax.

## BREAK SELECTIONS

- Caribbean Delight | US \$17.00
- High Tea | US \$19.00
- Island Power | US \$20.00
- St Kitts Sweet & Savory | US \$22.00

### INDIVIDUALLY BAGGED

Cereal & Candy bars| US 3  
Assorted Chips Bags| US 1

### BY THE PIECE

Whole Fruits| US 1.5  
Red Delicious & Granny smith Apple, Orange, Pears,  
Banana  
Yogurt parfait| US 7.5  
House made Granola, Greek Style Yogurt, Fresh  
berries  
Individually Flavoured Yogurt| US 1  
Assorted

## CRAFTED BAKERY SNACKS| BY THE DOZEN

House Cinnamon Rolls| US\$48  
Cream Cheese Icing  
Donuts| US 48  
Vanilla, Raspberry and Chocolate  
Muffins| US 48  
Blueberry, Banana, Chocolate  
Breakfast Danishes| US 48  
Assorted Flavors  
House Baked Cookies| US 36  
Assorted Flavors  
Freshly Baked Assorted Croissants| US 48  
Plain, Almond, Chocolate

## BREAK SELECTIONS Between Meetings/ Breaks

### CARIBBEAN DELIGHT| US\$17

Fresh Tropical Fruit Display  
Coconut & Sorrel Bars  
Sliced Pineapple & Lemon Bread Assorted  
Vegetarian Empanadas Blackbean and Spinach &  
Cheese Assorted Soft Drinks & Bottled Island Water  
Freshly Brewed Coffee, Tea & Herbal Teas Milk,  
Cream, Low Fat & Almond Milks

All prices are subject to a 16% service charge and 2% government tax.

**CRAFTED KITCHEN SNACKS**

Assorted Tea Sandwiches | US 44 DOZEN  
Ham & Cheese, Tuna, Cucumber Cream Cheese  
Sliced Fresh Fruits | US 6  
Fresh Fruit Skewers | US 7  
House Popcorn Bag | US 4  
Coconut Oil & Salt

**HIGH TEA | US\$19**

Crudité Presentation With Dressings  
Selection of Finger Sandwiches  
Scones With Preserves  
House Sour Coconut Cream  
Miniature Fruit Tarts & Tea Cakes  
Assorted Soft Drinks & Bottled Island Water  
Freshly Brewed Coffee, Tea & Herbal Teas  
Milk, Cream, Low Fat & Almond Milks  
House Vanilla Coconut Yoghurt  
Fresh Tropical Fruit Display  
Mini Power Coffee & Banana Smoothie  
Power Pineapple Kale, Avocado, Ginger Mint smoothie  
Diet Soft Drinks, Bottled Island Water  
House Made Iced Teas  
Freshly Brewed Coffee, Tea & Herbal Teas  
Milk, Cream, Low Fat & Almond Milks  
Provision Chips & Dips  
Coconut Tart  
Seasonal Lemongrass Fresh Fruit Salad  
Assorted Soft Drinks & Bottled Island Water  
Moringa Sorrel Tea  
Freshly Brewed Coffee, Tea & Herbal Teas  
Milk, Cream, Low Fat & Almond Milks

**ST KITTS SWEET & SAVORY | US\$22**

House Mini “Jamaican Style” Patty  
Mini Salt Fish Johnny Cake Buns

**ISLAND POWER | US\$20**

Cranberry, Pistachio & Chocolate Oat Bar

All break packages include chef's choice of infused water, assorted soft drinks, selection of hot teas, juices, freshly roasted coffee.

Refreshments Between Meetings/ Breaks

Freshly brewed Coffee, decaffeinated Coffee & Tea, Soft Drink | Per Person for 30 minutes

All prices are subject to a 16% service charge and 2% government tax.

# Lunch

## Buffet

Priced per Person

- Sandwich Lunch | US \$35.00
- BBQ Grill Lunch | US \$35.00
- Healthy Style Market Bowl | US \$38.00
- Mediterranean | US \$55.00
- Tropical Beach Lunch | US \$60.00

## Plated Lunches

- Three Course Plated Lunch | US \$30.00
- On the Go
- Build your own Grab & Go Lunch | US \$35.00



All prices are subject to a 16% service charge and 2% government tax.

# Lunch

ENHANCEMENTS| Make it a live station. Fees per Chef per Station IUS 95

Antipasto|US 11 Italian Cured Meats, Cheeses  
Marinated Grilled Vegetables, Condiments, Italian  
Breads Carved Suckling Pig |US 11 minimum 40  
guests

MEDITERRANEAN| US 55 (Option to be served family style)

Cold Mezzah!  
Baba Ganoush & Pita Bread  
Hummus & Fresh Focaccia Bread  
  
Salads!  
Caesar Salad|Romaine, Focaccia croutons, Aged  
Parmesan, House dressing  
Tabouleh  
  
Soup!  
Chilled Papaya Gazpacho

Entrees!  
Lemon & Green Olive Chicken Tajine  
Greek-Style Market Fish with Marinated Tomatoes  
Lebanese Chickpea Stew  
Moroccan Styled Beef with Harissa Sauce

Side Dishes!  
Ratatouille  
Cumin & Ginger Roasted Carrots  
Lemon & Pesto Pasta Primavera

Desserts!  
Stracciatella Cake  
Lemon Panna Cotta  
Baklava  
Goat cheese Honey & Rye Crust Pie

All prices are subject to a 16% service charge and 2% government tax.

Salads

Caribbean Three bean Salad

Island Greensl Sorrel Dressing, Sour Orange & Mango

Dressing

Green Fig Saladl

Caribbean ColeslawlPumpkin, Papaya,

Christophene, Red Wine Vinegar & Coconut Sour

Cream

Entréesl

Grilled Jerk Chicken Breastsl

Creamy Cilantro Lime Sauce

Pan Seared Mahi-Mahil

Peppers & Black Bean Salsa

Roasted Cumin Scented Pork Loinl

Spiced Coconut Sauce

Ital Stew

Side Dishesl

Rice & Pigeon Peas

Ginger & Cumin Roasted Carrot & Okras

Corn on the Cob

Desserts

Island Papaya Carrot Cake

Chocolate Chip Nut Cakel

Spicy Sour Cream Sauce

Lemon Chiffon Cakel

Strawberry Orange Sauce

TO INCLUDE:

Breads, Butter & Spread

Freshly Brewed Coffee, Tea & Herbal Teas

All prices are subject to a 16% service charge and 2% government tax.

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# Lunch

BBQ GRILL LUNCH | US 35

Salads

Local Artisan Greens, Passion Fruit Dressing  
Grilled Pineapple Greek Salad  
Watermelon Mojito Salad

Off The Grill |

Select three from below  
Marinated Chicken Breasts  
Hot Dogs  
Certified Angus Beef Burgers  
Seasoned Mahi Mahi  
Grilled Tortilla Tofu, Black Beans,  
Mushroom Samosa  
(Buns, Condiments, Aioli's & Mustards)  
Desserts:  
Grilled Pineapple, Vanilla Mascarpone Cream  
Lemon Bundt Cake  
S'more Bites  
Enhancements:  
Caribbean Lobster Tail | US 40  
Pineapple & Tamarind Sticky Ribs | US 17  
Pickled Pineapple Chutney

All prices are subject to a 16% service charge and 2% government tax.

SANDWICH | LUNCH US 35

Soups  
Cuban Black Bean Soup  
Salads  
Christophene, Lime & Cilantro Salad  
Tomato, Cucumber & Basil Salad  
Sandwiches!  
Select three options from our Plated Sandwich Selection  
Sides  
Select three options from our Plated Sandwich Selection  
Desserts  
Brownies & Cookies  
Assorted Mini Cup Cakes  
Sliced Tropical Fruits

HEALTHY STYLE MARKET BOWL US 38

Build your own  
Make it a live station with a Chef  
Grain & Lettuce:  
Quinoa, Brown Rice, Basmati Rice, Lentils, Pigeon Peas  
Romaine, kale, Arugula, Gem lettuce, Spinach  
Add your Protein  
BBQ Chicken, Seasoned Shrimps  
Marinated Tofu  
Toppings  
Avocado, Grilled Christophene, Cucumber, Pickled Onion, Cherry Tomato Confit  
Sweet Basil, Cilantro, Lemon & lime Wedge Papaya  
Sauerkraut  
Dressings  
Coconut Sour Cream, Breadfruit Aioli  
Sorrel Vinaigrette, Balsamic & Sesame Ginger  
Soup:  
Coconut Provision Chowder  
Jamaican Coco Bread, Focaccia  
Desserts:  
Mango & Lime Pudding  
Mango Oatmeal Crumble Bars  
Coconut Creme Brulee

All prices are subject to a 16% service charge and 2% government tax.

# Reception



## Hors D'oeuvres

### Cold Hors D'oeuvres

#### FISH & SEAFOOD | US 6 EACH

- Thai Style Shrimp Rolls | Peanut Sauce
- Lobster Papaya Gazpacho Shooter| Basil Oil, Microgreens
- Lobster & Papaya Conel Jalapeno Almond Gel
- Smoked Salmon Lollipop Lemon & Herb Cream, Pickled Shallot, Toasted sesame seeds
- Tostone Avocado Mousse, Shrimp Tartar

#### MEAT & POULTRY | US 5 EACH

Cinamon Smoked Beef Satayl Local cinnamon & Papaya Paste

Jerk Chicken Conel Pineapple Tamarind Chutney

Lemongrass Lamb Koftal Tahini, Lemon & Garlic Dressing, Toasted Pinenuts

Mini Pull Pork Sandwich| Pickled Christophene, Spicy Aioli

All prices are subject to a 16% service charge and 2% government tax.

Priced per Piece

*Minimum order of 25 pieces per selection*

#### **VEGETARIAN | US 4 EACH**

Pickled Vegetable & Avocado Rice Paper Roll  
Peanut Sauce  
Bruschetta Roasted Tomato & Squash Chutney,  
Parmesan  
Basil Lime Compressed Watermelon Feta, Balsamic  
Pearls  
Herbed Goat cheese Red Pepper Compote, Basil  
Tartelette  
Farmer Vegetal Wrap! Passion fruit & Peanut Sauce  
Buffalo Mozzarella & Cherry Tomatoes! Basil

#### **SWEETS | US 3 EACH**

Mini Seasonal fresh fruit tart  
Raspberry Financier  
Grand Marnier Chocolate Truffle  
Bouchon double Chocolate Brownie

#### **FISH & SEAFOOD | US 6 EACH**

Mahi Mahi Plantain Samosa! Ginger, Season Pepper,  
Cilantro  
Conch fritters! Spicy Pineapple Jam  
Mini Lobster Roll! Lime, Siracha & basil Aioli  
Coconut Crusted Shrimp! Orange Chili Sauce  
“Kitittian” Saltfish Cakel Lemongrass & Ginger  
Remoulade

All receptions require a minimum of three (3) station selections to be selected from the action stations, reception stations and carving stations.

**All prices are subject to a 16% service charge and 2% government tax.**

## Hot Hors D'oeuvres

### MEAT & POULTRY | US 5 EACH

Cinamon Smoked Beef Satayl Local cinnamon &  
Papaya Paste  
Jerk Chicken Conel Pineapple Tamarind Chutney  
Lemongrass Lamb Koftal Tahini, Lemon & Garlic  
Dressing, Toasted Pinenuts  
Mini Pull Pork Sandwichl Pickled Christophene, Spicy  
Aioli

### FISH & SEAFOOD | US 6 EACH

Mahi Mahi Plantain Samosal Ginger, Season Pepper,  
Cilantro  
Conch frittersl Spicy Pineapple Jam  
Mini Lobster Rolll Lime, Siracha & basil Aioli  
Coconut Crusted Shrimp | Orange Chili Sauce  
“Kitittian” Saltfish Cakel Lemongrass & Ginger  
Remoulade

### VEGETARIAN | US 4 EACH

Sweet potato Gratinl Whipped Goat Cheese, Fried  
Sage  
Gorgonzola Risotto Croquette Roasted Garlic Aioli  
Sauteed Mushroom TartlCream Cheese Tartuffo  
Ricotta Cheese & Spinach Empanadal Guava  
Seasonal Mini Quiches

All receptions require a minimum of three (3) station selections to be selected from the action stations, reception stations and carving stations.

All prices are subject to a 16% service charge and 2% government tax.

## Packaged Cocktail Options

### Option 1

Option 1 Menu at US \$30.00 per person plus 18%  
(Tax/Service Charge)

#### **International variety of select cheeses to include**

Brie, gorgonzola, smoked Gouda, provolone and cheddar served with assorted Crackers and French breads.

#### **Passed Hors D'oeuvres**

Conch fritters, pineapple relish Coconut-crusted shrimp Scallops wrapped in bacon. Empanada with guava Chicken quesadilla

#### **Desserts**

Banana Chocolate Mousse

### Option 2

Option 2 Menu at US \$37.00 per person plus 18%  
(Tax/Service Charge)

#### **Display of Hors D'oeuvres**

Jerk Chicken Lollie's Fish Fingers Vegetable Spring Rolls Finger Sandwiches Assortment (Tuna, Cheese, Hummus)

#### **Rasta Pasta Action Station (Live)**

A combination of fresh pasta tossed to order with different sauces, grilled chicken, fish and grilled vegetables

#### **Dessert**

Banana Crumble Sliced Fruits

All prices are subject to a 16% service charge and 2% government tax.

### Option 3

Option 3 Menu at US \$45.00 per person plus 18%  
(Tax/Service Charge)

#### **Passed Hors D'oeuvres**

Wild mushroom tart Pear and brie aumoniere Beef satay, sweet Chili Glaze

#### **Tossed Green Salad**

With cucumber, carrots and cherry tomatoe with French & Mango dressing

#### **Smoked Ham**

Served with Kittitian molasses glaze, coarse grain. mustard and country style biscuits.

#### **Caribbean Style Roti Station**

(Chicken/Vegetable/fish)

#### **Dessert**

Chocolate Cake with Cream Filling Cheesecake

### Option 4

Option 4 Menu at US \$55.00 per person plus 18%  
(Tax/Service Charge)

#### **Cheese and Antipasto Display**

with Tropical Fruits Display of International variety of select cheeses to include: brie, gorgonzola, smoked gouda, provolone and cheddar.

Vegetable crudites and smoked meats served with assorted crackers and French breads. Fresh Fruit Display

#### **Passed Hors D'oeuvres**

Crab Cakes with Coconut Slaw Chicken satay with Cranberry Curry Chutney Tomato Mozzarella Crostini

#### **Action Stations**

Caribbean Lobster Mac n' Cheese ( Live) House  
Smoked Prime Rib with Kittitian Steak Sauce & Sour Cream Horseradish

#### **Dessert**

Kittitian Bread Pudding with Brandy Sauce

All prices are subject to a 16% service charge and 2% government tax.

## Option 5

Option 5 Menu at US \$75.00 per person plus 18%  
(Tax/Service Charge)

### **Cheese and antipasto display with Tropical Fruits**

Display of International variety of select cheeses to include: brie, gorgonzola, smoked gouda, provolone and cheddar. Vegetable Crudites and cured meats served with assorted crackers and French breads.

Fresh Fruit Display

### **Display of :**

Braised Pork Short Ribs w/ Mulled Wine BBQ Glaze

Wild Mushroom & Brie Philo Tarts Kittitian Smoked Chicken Lollie's Mackeson Beer Cheese Fondue w/

House Chips

Carvers Crispy Fried Brined Turkey Breast

Orange Cranberry Chutney

Roasted Cowgirl Loin

Wild Mushroom Truffle Ragout

### **Desserts**

Kittitian Black Fruit and Rum Cake Crystalized

Ginger Apple & Pear Tarts Chocolate Yule Logs

All prices are subject to a 16% service charge and 2% government tax.

# Dinner

Priced per Person

## Dinner Buffet

- St. Kitts Carnival | US \$65.00
- Island Mascarade | US \$75.00
- “Churrusco Style” Barbecue | US \$85.00
- Latin Fiesta | US \$100.00
- Royal Sunset | US \$130.00
- “Down Town” Basseterre Market | US \$150.00
- Plated
- Three Course Plated Dinner | US \$42.00
- Hot Appetizers | US \$12.00
- Soups | US \$8.00
- Palate cleanser | US \$6.00



### DINNER BUFFET MENU

Includes Bread, Butter & Spread, Freshly Brewed

Coffee & Tea Station

Bread Selection| Select two from below

Pumpkin Bread, Jamaican coco bread, Ciabatta

Butter & House Daily Spread

Freshly Brewed Coffee, Tea & Herbal Teas

Price increase of \$7 per person if minimum of 50 guests is not reached.

All per person buffet charges based on 1 hour duration. \$8 per person will be applied for each additional half hour.

\*\*Attendant required, 1 attendant per 75 guests at \$200 each

All prices are subject to a 16% service charge and 2% government tax.

## “CHARRUSCO STYLE” BARBECUE| US 85

(30 Guests Minimum)

Breadsl Tortilla, Buns

Salads

Grilled Gem Lettuce Caesarl Bacon Bits, Parmesan,  
Focaccia Croutons

Potato, Bacon & Caramelized Onion SaladlCreamy  
Dressing

Romainel Applewood Smoked Bacon, Semi Dried  
Tomatoes, Avocado, Ranch Dressing

Soupl

Black bean and corn tortilla soupl Monterrey jack  
cheese

Entreesl

Select three from below

Tenderloin tip, Lamb Leg

Pork Loin, Pork ribs,

“pollo Asado” Chicken,

Mahi Mahi, Marlin

Condimentsl

Peppers & Black Bean Salsa, Chimichurri, Aioli,

Banana Hot Sauce, Mustards

Sidesl

Baked Potatol Sour Cream, cheddar cheese,  
caramelized onion, scallion, Garlic Butter

Marinated Grilled Vegetable

Dessertsl

Peach Crumble, Dark Chocolate Truffle Cake

Lemon Meringue Pie

Pinacolada Cup Cakes

## ROYAL SUNSETIUS 130

( 30 Guests Minimum)

Saladsl

Local Artisan Lettuce Roasted Pear Shaving, Pecans,  
Goat Cheese, Sorrel & Balsamic Dressing  
Local Tomato & Grilled Carambola Salatl Fried  
Paneer, Balsamic Onions, Champagne Vinaigrette  
Tuna Tataki, Avocado & Mango Salatl Arugula,  
Lemon Ginger Vinaigrette.

Soupl

Coconut Provision Lobster Chowder

Entreesl

Char Grilled Lobster Tail Jalapeno Pineapple Butter,  
Green Papaya Slaw

Pan Seared Salmonl Passion Fruit & lemon beurre  
Blanc

Jerk Chicken Breastl Jerk Sauce, Grilled Pineapple  
Salsa

Carvingl

Beef Tenderloin l Forest Mushroom & Red Wine  
Sauce.

Sidesl

Truffle Mashed potato

Market Vegetablel Garlic Herb

Butter

Spinach & Forest Mushroom Subric

Roasted pumpkin Gratin

Dessertl

Chocolate and Hazelnut Profiteroles

Peanut Butter Cream Slice

Fresh Berry & Amond Tart

Strawberry Roulade

Chocolate Fudge Brownie Puddingl Chocolate Sauce

Bread Selectionl Select two from below

Pumpkin Bread, Jamaican Coco Bread, Ciabatta

Butter & House Daily Spread

Freshly Brewed Coffee, Tea & Herbal Teas

Price increase of \$7 per person if minimum of 50 guests is not reached.

All per person buffet charges based on 1 hour duration. \$8 per person will be applied for each additional half hour.

\*\*Attendant required, 1 attendant per 75 guests at \$200 each

All prices are subject to a 16% service charge and 2% government tax.

Plated Dinners are three course meals including soup or salad, entrée, and dessert.

All entrees include chef's selection of starch and seasonal vegetable.

#### ENHANCEMENTS| FISHERMAN MARKET|

Market price Carved Grilled Whole Local Fish, Sauces and Condiments

West Indian Roti Station| US 14 Roti skins, Chicken, Fish, Chani, Watermelon Salsa, Honey Dew & Mango Chutney

#### ST KITTS CARNIVAL| US 65

(30 Guests Minimum)

Salads|

Marinated Three beans salad

Grilled Gem Lettuce Pickled Blueberries, Marinated Cucumbers, Avocado, Local Herb Dressing

Plantain Salad with julienne red onion, sauteed red peas/cilantro and local seasoning

Soup|Cinnamon Bay leaf pumpkin soup

Entrees|

Coconut Curry Chicken| Lemon Basil Sweet Potato salsa

Island cook up| saltfish, pork & chicken

Blackened Local catch| Pineapple salsa

Sides|

Macaroni Pie

Mixed vegetables| butter and garlic.

Mashed Green Fig or Cheezy Breadfruit

Sauteed Callaloo

Desserts|

Kittitian fruit cake

Bread Pudding| Rum & vanilla Cream

Seasonal Fruit Salad| Ginger & Fresh Mint

All prices are subject to a 16% service charge and 2% government tax.

## ISLAND MASCARADEI US 75

( Guests Minimum 30 persons)

### Salads

Christophene Slawl Charred Lemon, Arugula,

Roasted Peanuts, Fried Capers

Green Banana and Saltfish Salad

Black Bean & roasted Pepper Salad

Soup Conch Chowder

### Entrees

Grilled Snapperl Jalapeno Pineapple Butter, Pickled

Green Papaya

Jerk Chicken Breastl Grilled Pineapple Salsa

### Carving

Select one from below

Guava Glazed Smoked Haml Papaya ginger chutney

Local Cinamon Smoked Pork Loinl Roasted Pepper

Jus, Corn & Bean Relish

### Sides

Cassava & Sweet potato gratin

Ginger, cumin fennel roasted carrots

Coconut Rice & peas, sauteed Callaloo

### Desserts

Coconut Tart

Banana Chocolate Mousse, Mango Cheesecake,

Guava Roulade

## LATIN FIESTAI US 110

( Guests Minimum 30 persons)

### Salads & Appetizers

Grilled Corn & Butternut Squash Salatl Peppers,

Jalapeno, Mango, Cilantro

Watermelon "Mojito" Salatl Mint, Lime, Rum

Quinoa & Local Tomato Salatl Chickpeas, Avocado,

Charred Lemon Dressing

Local Market Fish Tiraditol Pineapple tiger milk,

Coconut milk, Passion Fruit, Lime

### Soup

Caldo de Mariscol Mahi Mahi, Snapper, Lobster

### Entrees

Fajita & Tacos Station

"Pollo asado" Chicken

Salmonl Cocoa & chillie

Shrimpsl Cilantro & Lime

Calamaril Sofrito

### Carving

Slow cooked pork"al Pastor"

Flank steak "carne asada"

### Sides

Patatas bravas Chilenos ,

Mexican Rice., Grilled Corn,

Roasted Zucchini and peppers,

Maduros

### Desserts

Churros, Tequila Flan

Arroz Con Leche, Tres leche cake

Fresh cut fruits- cardamom syrup

All prices are subject to a 16% service charge and 2% government tax.



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## Beverages

OPEN BAR

Bartender Fee \$200 per Bar

All prices are subject to a 16% service charge and 2% government tax.

#### Premium Open Bar

First hour US \$28 per guest Additional hours US \$18 per guest

- Vodka Absolute & Titos
- Rum Appleton White & Gold, Bacardi, CSR, Malibu, Myers, Mount Gay
- Tequila Jose Cuervo Gold
- Gin Beefeater & Tanqueray
- Cognac Hennessy
- Scotch Dewar's, Johnnie Walker Red & J&B Canadian Club, Jameson & Seagram's \$7.00
- Bourbon Jack Daniels, Jim Beam
- Cordial Amaretto, Bailey's
- Liqueurs Kahlua, Peach Schnapps, Triple Sec
- Red Wine Merlot, Cabernet Sauvignon
- White Wine Chardonnay, Sauvignon Blanc
- Local Beer Carib/Stag/Skol
- Imported Beer Heineken
- Mixers Tropical juices (orange, pineapple, cranberry, apple, mango) juice and assorted sodas

#### Top Shelf Open Bar

First hour US \$34 per guest Additional hours US \$24 per guest

- Vodka Absolut, Grey Goose & Titos
- Rum Malibu, Captain Morgan, Bacardi Appleton extra 12 yrs
- Tequila Jose Cuervo 1800, Patron Silver
- Gin Tanqueray n°10 or Bombay Saphire
- Cognac Hennessy XO
- Scotch Macallan 12 yrs & Johnnie Walker black Blended Whiskey- Crown Royal
- Bourbon Jim Beam and Jack Daniels
- Cordial Amaretto, Bailey's, Grand Marnier
- Liqueurs Kahlua, Peach Schnapps, Triple Sec
- Red Wine Merlot, Cabernet Sauvignon, Pinot Noir
- White Wine Chardonnay, Sauvignon Blanc, Pinot Greigo
- Local Beer Carib/Stag/Skol
- Imported Beer Corona, Heineken, Bud Light, Coors Light, Miller Light
- Mixers Tropical juices (orange, pineapple, cranberry, apple, mango) juice and assorted sodas
- Bartender and Setup Fee Bartender fees
- Bartender (x1) fee for 3 hours US \$150.00
- Bartender fee (x1) for each additional hour US \$50.00
- Bar set up fee US \$100.00 per bar

Hosted Bar on consumption

All prices are subject to a 16% service charge and 2% government tax.

**Bartender and Setup Fee Bartender fees**

Bartender (x1) fee for 3 hours US\$150.00

Bartender fee (x1) for each additional hour US \$50

Bar set up fee US \$100 per bar

**Premium Hosted Bar**

Vodka Absolute & Titos

Rum Appleton White & Gold, Bacardi, CSR, Malibu, Myers, Mount Gay

Tequila Jose Cuervo Gold

Gin Beefeater & Tanqueray

Cognac Hennessy

Scotch Dewar's, Johnnie Walker Red & J&B

Canadian Club, Jameson & Seagram's 7

Bourbon Jack Daniels, Jim Beam

Cordial Amaretto, Bailey's

Liqueurs Kahlua, Peach Schnapps, Triple Sec

Red Wine Merlot, Cabernet Sauvignon

White Wine Chardonnay, Sauvignon Blanc

Local Beer Carib/Stag/Skol

Imported Beer Heineken

Mixers Tropical juices (orange, pineapple, cranberry, apple, mango) juice and assorted sodas

**Hosted bar on consumption**

Standard Liquor | US\$9.00 per drink

Cocktails | US\$13.00 per drink

Local Beer | US\$5.00 per bottle

Imported Beer | US\$7.00 per bottle

House Wines | US\$8.00 per glass

Cordials | US\$13.00 per glass

Soft Drinks | US\$5.00 per bottle

Bottled Water | US\$5.00 per bottle

**Bartender and Setup Fee Bartender fees**

Bartender (x1) fee for 3 hours US\$150.00

Bartender fee (x1) for each additional hour US \$50

Bar set up fee US \$100 per bar

Priced per Bottle

All prices are subject to a 16% service charge and 2% government tax.

## Wine List

### Red Wine

Mapu, Merlot, Chile | US\$ 35

Mapu, Cabernet Sauvignon, | US\$35

Alamos, Malbec Selección Mendoza, Argentina | US  
\$50

Hob Nob, Pinot Noir Pays d'Oc, France | US\$58

Montes Alpha, Cabernet Sauvignon Valle de

Colchagua, Chile | US\$58

Columbia Crest, Cabernet Sauvignon Columbia  
Valley, Washington | US\$46

All prices are subject to a 16% service charge and 2% government tax.

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## Event Technology Services



All prices are subject to a 16% service charge and 2% government tax.

## EVENT TECHNOLOGY SERVICES

### **Sound equipment**

Anchor portable sound system (70 watt); two speakers | US \$ 300.00  
Anchor portable sound system with connections; two speakers | US\$ 350.00  
JBL EON 10 portable sound system (125 watt); two speakers | US\$ 275.00  
JBL EON 15 portable sound system (250 watt); two speakers | US\$ 325.00  
JBL EON 15 portable sound system (250 watt); four speakers | US\$ 400.00

### **Video/monitor**

TV- 55Flat screen" | US\$ 150.00  
TV- 60Flat screen" | US\$ 200.00  
TV- 70Flat screen" | US\$ 250.00  
LED Screen projection | US\$ 150.00 Per Panel  
Computer Display  
5,000 lumen SXGA LCD projector | US\$ 550.00

### **Meeting accessories**

Power strip | US\$ 8.00  
AC extension cord | US\$ 8.00  
Draped projection cart | US\$ 15.00  
Laser pointer | US\$ 25.00  
Flipchart with markers | US\$ 35.00

### **Lighting equipment**

Spot light uplighting package | US\$200  
Individual Spot light | US\$ 50.00 Each  
Gobo lighting size B | US\$ 200.00  
Small Lighting tree | US\$ 400.00  
Medium Lighting tree | US\$ 800.00  
Large Lighting tree | US\$ 1600.00

### **Audio equipment**

Podium and microphone | US\$85.00  
Lectern microphone | US\$ 30.00  
Wireless microphone | US\$ 55.00  
Lepel Microphone | US\$ 150.00  
16-channel mixer | US\$ 250.00

### **Screens**

Pipe & drape, per linear foot | US\$ 100.00  
70" tripod screen | US\$ 100.00  
96" tripod screen | US\$ 150.00

### **Phone equipment**

Polycom conference phone | US\$ 150.00

### **Technician Labor**

Operator rate (4 hour minimum)  
M-F 7:00am – 5:00pm  
After 5:00pm/weekend/holidays  
Technician Fee:  
US\$ 55.00 per hour  
US\$ 75.00 per hour

### **Enhancements**

Recommended for professional meeting planners  
Tripod Screen, draped projection cart, power strip,  
Ext. Cord | US\$ 255.00

### **Internet**

25MB | US\$ 250.00  
50MB | US\$ 500.00  
100MB | US\$ 1000.00  
Hardwire Connection | US\$ 750.00

All prices are subject to a 16% service charge and 2% government tax.



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## Entertainment

### Entertainment

Bluetooth speaker rental | US \$85.00 per hour

Saxophonist | US \$450.00 per hour

Guitarist | US \$450.00 per hour

Keyboardist | US \$450.00 per hour

Steel Pan Duo | US \$450.00 per hour

Disc Jockey | US \$470.00 per hour

Live band (up to 3 hours) | US \$1,450.00

All prices are subject to a 16% service charge and 2% government tax.



## Decor

### Decor

Malta Lanterns | US \$40.00  
each

Cylinder Vases | US \$22.00  
each

Square Vases | US \$25.00  
each

Glass Votives | US \$4.50 each

\*Pricing for specialty linen and  
additional items available  
upon request

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ST. KITTS MARRIOTT BEACH RESORT, CASINO & SPA

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18694661200

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