

Banquet Menus

St. Kitts Marriott Beach Resort, Casino & Spa





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

	On The Go/ Boxed Breakfast
Liamuiga Trail Morning Start US 24	Light Bite to Go US 16
St Kitts Sunrise Continental US 26	Full Breakfast US \$28.00
All American Buffet US 32	
“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 START| 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 CONTINENTAL| 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 BUFFET| 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 |US 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 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 & 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 Juice 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 Coffee| 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 Skewer | US 7
House Popcorn Bag | US 4
Coconut Oil & Salt

HIGH TEA | US\$19

Crudit  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 Mezzahl
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 Greens | Sorrel Dressing, Sour Orange & Mango Dressing

Green Fig Salad

Caribbean Coleslaw | Pumpkin, Papaya, Christophene, Red Wine Vinegar & Coconut Sour Cream

Entrées

Grilled Jerk Chicken Breasts

Creamy Cilantro Lime Sauce

Pan Seared Mahi-Mahi

Peppers & Black Bean Salsa

Roasted Cumin Scented Pork Loin

Spiced Coconut Sauce

Ital Stew

Side Dishes

Rice & Pigeon Peas

Ginger & Cumin Roasted Carrot & Okras

Corn on the Cob

Desserts

Island Papaya Carrot Cake

Chocolate Chip Nut Cake

Spicy Sour Cream Sauce

Lemon Chiffon Cake

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.

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

Soupl

Cuban Black Bean Soup

Saladsl

Christophene, Lime & Cilantro Salad

Tomato, Cucumber & Basil Salad

Sandwichesl

Select three options from our Plated Sandwich

Selection

Sidel

Select three options from our Plated Sandwich

Selection

Dessertsl

Brownies & Cookies

Assorted Mlni Cup Cakes

Sliced Tropical Fruits

HEALTHY STYLE MARKET BOWLl 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
- Tostonel Avocado Mousse, Shrimp Tartar

MEAT & POULTRY | US 5 EACH

Cinamon Smoked Beef Satay | 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, Sracha & basil Aioli
Coconut Crusted Shrimp Orange Chili Sauce
“Kititian” Saltfish Cake 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 l Orange Chili Sauce
“Kitittian” Saltfish Cakel Lemongrass & Ginger Remoulade

VEGETARIAN | US 4 EACH

Sweet potato Gratinl Whipped Goat Cheese, Fried Sage
Gorgonzola Risotto Croquettel Roasted Garlic Aioli
Sauteed Mushroom Tartl Cream 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-crust ed 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
- “Charrusco 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)

Breads | Tortilla, Buns

Salads |

Grilled Gem Lettuce Caesar | Bacon Bits, Parmesan,
Focaccia Croutons

Potato, Bacon & Caramelized Onion Salad | Creamy
Dressing

Romaine | Applewood Smoked Bacon, Semi Dried
Tomatoes, Avocado, Ranch Dressing

Soup |

Black bean and corn tortilla soup | Monterrey jack
cheese

Entrees |

Select three from below

Tenderloin tip, Lamb Leg

Pork Loin, Pork ribs,

“pollo Asado” Chicken,

Mahi Mahi, Marlin

Condiments |

Peppers & Black Bean Salsa, Chimichurri, Aioli,

Banana Hot Sauce, Mustards

Sides |

Baked Potato | Sour Cream, cheddar cheese,
caramelized onion, scallion, Garlic Butter

Marinated Grilled Vegetable

Desserts |

Peach Crumble, Dark Chocolate Truffle Cake

Lemon Meringue Pie

Pinacolada Cup Cakes

ROYAL SUNSET | US \$130

(30 Guests Minimum)

Salads |

Local Artisan Lettuce | Roasted Pear Shaving, Pecans,
Goat Cheese, Sorrel & Balsamic Dressing

Local Tomato & Grilled Carambola Salad | Fried
Paneer, Balsamic Onions, Champagne Vinaigrette

Tuna Tataki, Avocado & Mango Salad | Arugula,
Lemon Ginger Vinaigrette.

Soup |

Coconut Provision Lobster Chowder

Entrees |

Char Grilled Lobster Tail | Jalapeno Pineapple Butter,
Green Papaya Slaw

Pan Seared Salmon | Passion Fruit & Lemon beurre
Blanc

Jerk Chicken Breast | Jerk Sauce, Grilled Pineapple
Salsa

Carving |

Beef Tenderloin | Forest Mushroom & Red Wine
Sauce.

Sides |

Truffle Mashed potato

Market Vegetable | Garlic Herb

Butter

Spinach & Forest Mushroom Subric

Roasted pumpkin Gratin

Dessert |

Chocolate and Hazelnut Profiteroles

Peanut Butter Cream Slice

Fresh Berry & Almond Tart

Strawberry Roulade

Chocolate Fudge Brownie Pudding | Chocolate Sauce

Bread Selection | Select two from below

Pumpkin Bread, Jamaican Coco Bread, Ciabatta

Butter & House Daily Spread

Freshly Brewed Coffee, Tea & Herbal Teas

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

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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 MASCARADE| 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
Soupl Conch Chowder

Entrees|

Grilled Snapper| Jalapeno Pineapple Butter, Pickled
Green Papaya
Jerk Chicken Breast| Grilled Pineapple Salsa

Carving|

Select one from below

Guava Glazed Smoked Ham| Papaya ginger chutney
Local Cinamon Smoked Pork Loin| 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 FIESTA| US 110

(Guests Minimum 30 persons)

Salads & Appetizers|

Grilled Corn & Butternut Squash Salad| Peppers,
Jalapeno, Mango, Cilantro
Watermelon “Mojito” Salad| Mint, Lime, Rum
Quinoa & Local Tomato Salad| Chickpeas, Avocado,
Charred Lemon Dressing

Local Market Fish Tiraditol Pineapple tiger milk,
Coconut milk, Passion Fruit, Lime

Soupl

Caldo de Marisco| Mahi Mahi, Snapper, Lobster

Entrees| Fajita & Tacos Station

“Pollo asado” Chicken

Salmon| Cocoa & chillie

Shrimps| 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.



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 Sapphire
- 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 Seleccion 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.

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.



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

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

ST. KITTS MARRIOTT BEACH RESORT, CASINO & SPA

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

18694661200



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