



THE SOMERSET  
ON GRACE BAY

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## The perfect location for your event.

The Somerset adds touches of elegance and refinement to any event.

Whether your conference, meeting, romantic dinner, beachside picnic or get-together is for business or social reasons,

The Somerset's team delivers the dedicated expertise for a seamless event.

## Event Locations

### INFINITY EDGE POOL DECK

Be enchanted by the soothing sounds of the Atlantic shore and trickling sounds of the infinity edge pool, which accommodates up to 200 guests.

### MANICURED ESTATE LAWN

Groups up to 150 persons will enjoy this serene setting surrounded by the azure waters and pristine sands of the Atlantic shore.

### TRAFALGAR TERRACE

A formal setting located in the Stirling House, where the trade winds will cool your senses. Experience the breathtaking views of the infinity-edge pool and Grace Bay beach.

### THE CROQUET LAWN

Groups up to 200 persons can celebrate in this garden oasis. Manicured to perfection and bordered by a serene landscape where friends and family can embrace the rare beauty of the orchid garden. A perfect place to dance the night away under the luminous stars of the Caribbean skies.

### O'SOLEIL RESTAURANT

Celebrate in style surrounded by opulent fittings that create an elegant, chic atmosphere. Groups up to 70 persons can be accommodated in O'Soleil Restaurant.

### O'SOLEIL PRIVATE DINING

Groups up to 16 persons may experience dining in our private dining room. The uniquely designed hexagon shaped room sets the scene of dreamy ambience.



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## Linens and Furniture

The Somerset offers a selection of complimentary linens. Specialty linens are also available, our Event Manager will be happy to assist you.

## Tenting

Tenting can be arranged for outdoor functions. Pricing for tents will vary depending on the size of your group - prices range from \$850.00 - \$2500.00 Pricing options include a full-canopy tent with roll down sides, lighting package, installation and dismantling.

## Floral and Embellishment

Professional Florists are available offering comprehensive floral design and decoration service; please consult our Event Manager for further information.

## Entertainment/Fireworks

A wide variety of local artists are available to hire for your event. All entertainment for outdoor venues must end by 10:00 PM with the exception of the croquet lawn, which must end by 11:00 PM out of courtesy to the other resort guests.

Fireworks displays are also available.

Average band pricing from \$425.00 per hour

Average DJ pricing from \$295.00 per hour

Average fireworks display - 4-8 minutes

\$1200.00 per minute

## Specialty Cakes

Specialty cakes are created at The Somerset by our accomplished pastry chef. Costs for the cakes range from \$10.00-\$18.00 per person depending on the complexity and components of the cake.

## Photography/Videography

Providenciales is proud to offer award winning professional photographers. For more information, packages and pricing outlines, please contact our Event Manager.

## Set-Up/Location Fees

Set-up and location charges apply according to the group size and the extent of the set-up and Food & Beverage requirements.

All information and prices are subject to change without notice.



## Catering Terms and Conditions

1. To confirm the event, a 75% deposit is required and must be received no later than 30 days prior to the date of the event. The remaining balance must be paid in full on the day of the event unless an alternative agreement has been approved by an authorized hotel representative.
2. In the occurrence that the function is cancelled, The Somerset will refund 50% of the event deposit, unless the function is cancelled within 14 days prior to the date of the event, in which case the Somerset will retain 100% of the deposit.
3. The menu and all other details of your event are to be finalized a minimum of 21 days prior to the date of your event.
4. Guaranteed number of persons must be communicated 72 hours before the day of the event. Food and beverage charges will be calculated from this number.
5. Event Coordination fees are based on group size and requirements. Deposit is required upon securing the event date, balance due 72 hours prior to the event. The Somerset cancellation policy applies.
6. A 10% Service Charge and 11% Government Tax will be added to all Food & Beverage charges. All menu prices are subject to change without notice.
7. Specific Food & Beverage items may not always be available due to being a small island destination. Should this occur, we reserve the right to replace the product with equal or better quality.
8. Room Delivery Fees: Special non-food amenities, \$3.00 per room. Special Food & Beverage amenities, \$3.50 plus 11% Government Tax and 10% Service Charge per room.
9. Weather Occurrence: The care and comfort of guests is of utmost importance to the Resort. For outdoor functions, forecasted weather conditions are always monitored before the set-up of your event. Should it be determined by management that weather conditions will require the event to be moved indoors or the use of a tent required, your hotel representative will contact you in advance.
10. All information and prices are subject to change without notice.



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## Breakfast Menus

### CONTINENTAL BUFFET

A Fresh-baked Selection of  
Classic French Pastries, Scones, Muffins  
and Sweet Breads  
Seasonal Fruit  
Yogurt  
Assorted Cereals and Granola  
Homemade Bagels and Flavored Cream Cheese  
French Preserves and Jams  
Orange, Grapefruit and Cranberry Juices  
Somerset Coffee Blend  
Selection of Fine Teas

\$15.00 per person

### OMELET STATION

Made-to-order Omelets with Garnishes such  
as Ham, Mushrooms, Tomato, Peppers, Onion,  
Cheddar and Swiss Cheeses and Spinach

\$12.00 per person

### THE SOMERSET BUFFET

Croissants, Scones and Pastries  
Seasonal Fruit  
Yogurt  
Assorted Cereals and Granola  
Homemade Bagels and Flavored Cream Cheese  
French Preserves and Jams  
Scrambled Eggs  
Sautéed Potatoes  
Apple Wood Smoked Bacon and Sausages  
Cinnamon French Toast with Maple Syrup  
Orange, Grapefruit and Cranberry Juices  
Somerset Coffee Blend  
Selection of Fine Teas

\$28.00 per person

### PANCAKES AND WAFFLES STATION

Fresh Made-to-order Waffles and Buttermilk  
Pancakes with Maple Syrup, Toffee Sauce,  
Whipped Cream and Selection of Fruit Compotes

\$12.00 per person

10% service charge and 11% government tax will be added to all food and beverage charges.  
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## Cold Hors d'oeuvres Menu

### VEGETARIAN

Gazpacho Shooter  
Olive Tapenade Crostini  
Mozzarella Bruschetta Crostini  
Brie and Pineapple Salsa Crostini  
Roasted Pepper and Goat Cheese Tarts  
Caramelized Onion and Brie Tarts  
Vietnamese Spring Rolls  
Chilled Cucumber and Sake Shooter  
Vegetable Sushi Rolls  
Nori-wrapped Asparagus with Mirin Dressing  
Blue Cheese and Spiced Walnuts in Endive Petals

\$5.50 each (*minimum one dozen*)

### SEAFOOD

Caviar and Blinis  
Smoked Salmon on Cucumber Rounds  
Lobster and Avocado on Garlic Crostini  
Tandoori Salmon and Couscous in Phyllo Cups  
Ahi Tuna Tartar on Brioche Crouton  
Poached Shrimp  
with Fresh Horseradish Cocktail Sauce  
Assorted Sushi Rolls  
Assorted Nigiri Sushi  
Smoked Trout Crostini  
Vietnamese Spring Rolls

\$7.00 each (*minimum one dozen*)

### MEAT

Profiteroles with Foie Gras Mousse  
Smoked Pork with Pineapple Chutney  
Proscuitto-wrapped Melon  
Cured Duck Breast with Blueberry Marmalade

\$6.50 each (*minimum one dozen*)

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## Hot Hors d'oeuvres Menu

### VEGETARIAN

Roasted Pepper and Goat Cheese Tarts  
Caramelized Onion and Brie Tarts  
Vegetable Spring Rolls with Candied Garlic Sauce  
Goat Cheese Crostini  
with Wild Mushroom Ragout

\$5.50 each (*minimum one dozen*)

### MEAT

Mini Angus Beef Burger with Onion Jam and Brioche  
Chicken Spring Roll with Sweet Chili Sauce  
Beef or Lamb Samosa  
Roast Beef on Mini Yorkshire  
Lemongrass Chicken Satay with Peanut Sauce  
Crisp Pork Wontons  
Tandoori Chicken on Papadom with Raita  
BBQ or Buffalo Chicken Wings  
Caribbean Meatballs with Pineapple Sauce  
Thai Meatballs with Sweet and Sour Sauce

\$6.50 each (*minimum one dozen*)

### SEAFOOD

Spicy Shrimp Skewers with Lime Yogurt Sauce  
Jamaican Crab Cakes with Cilantro Sour Cream  
Lobster Spring Roll with Sweet Chili Sauce  
Caicos Conch Fritters with Lemon Aioli  
Fish Cakes with Remoulade Sauce  
Coconut Crusted Shrimp with Mango Chutney  
Bacon-wrapped Sea Scallops on Rosemary Skewers  
Lobster Tempura with Wasabi Mayonnaise

\$7.00 each (*minimum one dozen*)

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## Sweets Menu

Mille Feuille Petit Fours  
Mini Key Lime Pie  
Tropical Fruit Skewers  
Custard Tartlets with Fresh Fruit  
Double Chocolate Tarts  
Frangelico Crème Brulee in Chocolate Cups  
Rum Cream-filled Profiteroles  
with White Chocolate Coconut Glaze

\$7.00 each (*minimum one dozen*)

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## Three Course Plated Lunch Menus

### HIBISCUS MENU

#### Appetizer

Summer Tomato Gazpacho with Buffalo  
Mozzarella and Pea Sprout Herb Leaves

#### Entrée

King Crab Cake on Mixed Green Salad  
with Mango and Cilantro Salsa

#### Dessert

Mayer Lemon Tart with Fresh Raspberry

\$38.00 per person

### FRANGIPANI MENU

#### Appetizer

Chili-glazed Shrimp Kebab with Lime Yogurt  
or  
Chilled Cucumber and Dill Soup

#### Entrée

Caicos Lobster Fettuccini in Creamy Pesto Sauce  
or  
Gremolata-stuffed Baby Chicken Breast on Italian  
Bread Salad with Cherry Tomato and Cucumber

#### Dessert

Coconut Panna Cotta  
or  
Strawberry Tart with English Custard  
and Brandy Whipped Cream

\$48.00 per person

### BOUGAINVILLEA MENU

#### Appetizer

Caribbean Caesar Salad with Plantain Croutons

#### Entrée

Pan-fried Red Snapper with Wild Mushroom  
Crust and Rosemary Roasted Potatoes

#### Dessert

Banana Tempura with Berry Compote  
and Chocolate Sauce

\$45.00 per person

### ORCHID MENU

#### Appetizer

Caicos Conch Chowder with Sweet Corn  
or  
Arugula Salad with Caramelized Pear Vinaigrette  
and Goat Cheese

#### Entrée

Grilled Salmon with Roasted Potato  
and Champagne Beurre Blanc  
or  
Porcini-dusted New York Strip Steak  
with Mushroom Ragout and Wild Asparagus

#### Dessert

Mixed Berry Parfait with Chocolate Snaps  
or  
Warm Apple Pie with Cinnamon Gelato

\$52.00 per person

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## Three Course Plated Dinner Menus

### PINE CAY MENU

#### **Appetizer**

Chilled Cucumber and Dill Soup  
with Crème Fraîche

or

Caribbean-style Caesar Salad

#### **Entrée**

Baby Chicken Wrapped with Proscuitto,  
Served on Polenta with Mixed Vegetables  
and Pesto Cream Sauce

or

Mahi Mahi Served with Mexican-style Red Rice,  
Pineapple Salsa and Roasted Pepper Sauce

#### **Dessert**

Warm Apple Tart with Vanilla Ice Cream  
and Sauce Anglaise

or

Roasted Pineapple with Caramel Sauce  
and Coconut Sorbet

\$65.00 per person

### SALT CAY MENU

#### **Appetizer**

Cream of Wild Mushroom Soup  
with Goat Cheese Crostini and Micro Chives

or

Melon and Pineapple Salad on Baby Lettuce  
with Coconut-rum Dressing

#### **Entrée**

Smoked Pork Chop with Duet of Mashed Potato,  
Ratatouille and Chipotle Sauce

or

Grilled Wahoo with Olive-roasted Potatoes,  
Braised Artichoke, Asparagus, Tomato Fondue  
and Saffron Beurre Blanc

#### **Dessert**

Strawberry Tart

with Frangipani and Vanilla Pastry Cream

or

Chocolate Mousse Pyramid  
with Raspberry Coulis and Fresh Fruit Salsa

\$70.00 per person

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## Three Course Plated Dinner Menus

### IGUANA CAY MENU

#### **Appetizer**

Caprese Salad - Fresh Mozzarella  
with Vine-ripened Tomato, Baby Arugula Salad,  
Aged Balsamic Vinegar and Olive Oil  
or  
Conch Ceviche Three Ways: Mexican,  
Caribbean and Asian

#### **Entrée**

Seared Duck Breast with Rosemary Potatoes,  
Wild Asparagus and Maple Balsamic Reduction  
or  
Horseradish-crusting Atlantic Salmon  
with Garlic Mashed Potatoes, Haricot Verts  
and White Wine Cream Sauce

#### **Dessert**

Gateau Opera with Sauce Anglaise  
or  
Bonafie Pie with Caramel Sauce

\$75.00 per person

### DELLIS CAY MENU

#### **Appetizer**

Citrus Shrimp and Avocado Cocktail  
with Mary Rose Sauce  
or  
Organic Mixed Greens with Aged Balsamic  
Vinegar and Shaved Parmesan Cheese

#### **Entrée**

Rosemary and Peppercorn-crusting  
Roast of Angus Beef with Mashed Potatoes,  
Baby Vegetables and Port Wine Jus  
or  
Caicos Red Snapper Fillet  
with Niscoise Vegetables, Lemon-butter Sauce  
and Pesto Dressing

#### **Dessert**

Bittersweet Chocolate and Passion Fruit Tart  
or  
Fruit Mille Feuille with Crème Patisserie  
and Raspberry Coulis

\$85.00 per person

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## Three Course Plated Dinner Menus

### PARROT CAY MENU

#### **Appetizer**

Crab Cakes

with Pineapple Salsa and Mixed Salad

or

Tuna Sashimi with Soy Sauce, Ginger and Wasabi

#### **Entrée**

Pan-fried Grouper with Spicy Tomato Sauce,  
Vegetable Paella and Baby Vegetables

or

Roast Pheasant Breast  
with Potato Gratin, Marsala Wild Mushroom  
Sauce, Red Onion Confit and Green Beans

#### **Dessert**

Citrus Infused Crème Brulee  
with Raspberry Coulis Bottom

or

Chocolate Cappuccino Mousse

\$90.00 per person

### WATER CAY MENU

#### **Appetizer**

Conch in Lobster Bisque

Laced with Appleton Rum *(when in season)*

or

Frissee and Baby Lettuce Salad  
with Pear, Apple, Walnut and Grape  
in Honey-walnut Dressing

#### **Entrée**

Surf and Turf

*(Beef Strip Loin and Caicos Lobster Tail)*

Served with Rissole Potatoes,  
Broccoli Florettes, Red Wine Demi-glace  
and Clarified Butter *(when in season)*

or

Grilled Salmon with Tuscan-marinated  
Grilled Vegetables, Balsamic Reduction  
and Red Wine Sauce

#### **Dessert**

Brownie Cheesecake with Vanilla Ice Cream  
and Mango Sauce

or

White Chocolate Charlotte  
with Raspberry Curd Center

\$98.00 per person

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## Four Course Plated Dinner Menus

### ARAWAK MENU

#### **Appetizer**

Smoked Salmon Served on Potato Confit  
with American Caviar and Micro Salad  
with Dijon Mustard Dressing

#### **Salad**

Baby Arugula, Sun-blushed Cherry Tomato  
and Goat Cheese Crouton  
with Champagne-honey Vinaigrette

#### **Entrée**

Angus Beef Wellington with Wild Mushroom  
Deuxelles and Foie Gras Mousse  
with Duchess Potatoes, Mixed Baby Vegetables  
and Barolo Sauce

#### **Dessert**

Death by Chocolate - White Bavaroise,  
Milk Chocolate Parfait, Dark Chocolate Ganache  
Tart and Chocolate Cardamom Soup

\$120.00 per person

### COLUMBUS MENU

#### **Appetizer**

Chilled Carrot and Ginger Soup  
with Orange Gastrique

#### **Fish Entrée**

Roasted Chilean Sea Bass on Truffle Risotto  
with Wild Asparagus Tips

#### **Meat Entrée**

Kurobuta Pork Tenderloin  
with Fine Herbs Crust, Garlic Mashed Potatoes  
and Juniper Berry Jus

#### **Dessert**

White Chocolate Ganache with Raspberry  
and Mango Coulis Garnished  
with Almond Florentine

\$135.00 per person

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## Bar-B-Q Menus

### DUNES MENU

#### Bread

Assorted Specialty House Baked Breads

#### Salads

Locally-grown Mixed Lettuce  
with House Vinaigrette

Crisp Romaine Hearts with Garlic Crouton  
and Caesar Dressing

Turks and Caicos Island-style Coleslaw

Rasta Pasta Salad with Vegetables

#### From the Grill

Sirloin Kebabs with Peppers and Pineapple

Jerk Salmon with Sautéed Peppers and Onion

Guava Glazed BBQ Chicken Breast

Rum Chili-glazed Shrimp Skewers

#### Sides

Rice and Peas with Coconut Milk

Thick-cut Fries with Garlic Aioli

Sautéed Baby Vegetables

#### Dessert Buffet

Mango Cheesecake with Passionfruit Sauce

Pineapple Layer Cake

Tropical Fruit Platter with Chocolate Sauce

\$65.00 per person

Add Caicos Lobster Tail (*when in season*)  
for an additional \$16.00 per person

### SUNSET MENU

#### Bread

Assorted Specialty House Baked Breads

#### Salads

Roasted Potato Salad with Curried Yogurt Dressing,  
Raisins and Sweet Peas

Turks and Caicos Style Coleslaw

Roasted Corn Salad with Cilantro and Lime Dressing

Locally-grown Baby Lettuce with Ginger Dressing

Plantain, Sweet Potato and Blue Potato Chips  
with Black Bean Hummus

#### From the Grill

Jamaican Jerk Chicken

Mahi Mahi with Tropical Salsa

Marinated Flank Steak with Chimichuri Sauce

Chipotle Shrimp Skewers

Vegetable Kebabs

#### Sides

Peas and Rice with Coconut Milk

Corn on the Cob with Chili Butter

Pineapple Baked Beans

Sweet Potato Fries with Lemon and Chili

#### Dessert Buffet

Key Lime Pie

Fruit Pizza

Assorted Cookies

Tropical Fruit Platter with Chocolate Sauce

\$85 per person

Add Caicos Lobster Tail (*when in season*)  
for an additional \$16.00 per person

There will be an additional charge of \$75.00 per hour for all stations that require a chef. 10% service charge and 11% government tax will be added to all food and beverage charges.

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## Bar-B-Q Menu

### SOMERSET MENU

#### Bread

Assorted Specialty House Baked Breads

#### Salads

Curried Shrimp Salad - Mango, Scallion,  
Cherry Tomato and Coconut

Crisp Romaine Hearts with Garlic Crouton  
and Caesar Dressing

Grilled Vegetable Salad  
with Portabella Mushrooms and Ratatouille Dressing  
Turks and Caicos-style Coleslaw

Arugula Salad with Roasted Red Pepper Dressing

Vine-ripe Tomato and Cucumber Salad  
with Marinated Feta

#### From the Grill

Guava BBQ Beef Short Ribs

Grilled Caicos Lobster Tail with Garlic Lime Butter  
(when in season)

Honey-spiced Lamb Chops with Orange  
and Anise Sauce

Coconut-lime Swordfish Kebabs

Cave Rum Marinated Chicken Breast  
with Black Bean Salsa

Blackened Local Red Snapper Fillet

#### Sides

Peas and Rice with Coconut Milk

Corn on the Cob with Chili Butter

Sweet Potato Gratin

Baked Potato with Cheddar Cheese,  
Sour Cream and Green Onion

Creole Okra

#### Dessert Buffet

Caribbean Carrot Cake with Pineapple  
and Cream Cheese Frosting

Rum Cake

Key Lime Pie

Assorted Cookies

Tropical Fruit Platter with Chocolate Sauce

\$115.00 per person

There will be an additional charge of \$75.00 per hour for all stations that require a chef. 10% service charge and 11% government tax will be added to all food and beverage charges.

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## Stationary Food Options

### CHEESE AROUND THE WORLD

An elegantly presented platter of world-famous cheese including, Jarlsburg, Brie Mon Sire, Bleu d'Auvergne and Spanish goat cheese soaked in wine. Served with fresh baguette and artisan crackers.

Serves 20-40 \$160.00

### GARDEN VEGETABLE BOUQUET

Artfully presented garden vegetable crudités served with two of our house dips such as, sun-dried tomato and feta, roasted pepper and tarragon, spinach or buttermilk ranch.

Serves 20-40 \$100.00

### ASSORTED SUSHI PLATTER

Mixed sushi rolls and nigiri with the freshest seafood, made to order for your event.

Price available upon request.

### HUMMUS AND PITA

A selection of our traditional hummus along with some unexpected flavors, served with lemon and garlic rubbed toasted pita wedges.

Serves 20-40 \$95.00

### PÂTÉ SAMPLER

A selection of the finest pâtés from a delicate duck à l'orange to a more rustic pork terrine along with our house made pâté served with fresh baguette.

Serves 20-40 \$140.00

### CHEESE DIPS

Our house-made cheese dips served with fresh bread, pita wedges, and garden-fresh vegetables and artisan crackers. Choose from blue cheese and walnut with poached pears, cheddar cheese and spicy sausage or Jarlsburg fondue.

Serves 20-40 \$120.00

### COLD CUT PLATTER

Rare roasted Angus beef, cured Parma ham, sweet sausages and orange-glazed turkey breast, beautifully presented and served with fresh mini-rolls and traditional condiments.

Serves 20-40 \$140.00

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## Food Action Station Options

### LAMB MARTINI

Rosemary mashed potatoes served in a martini glass with carved Australian lamb

“lollipop” and sour cherry jus.

\$18.00 per person

### HORSERADISH CRUSTED SALMON

Canadian salmon crusted in fine herbs and fresh horseradish pan fried and served on cedar planks with lemon butter sauce.

\$15.00 per person

### ASIAN NOODLE BAR

Glass noodles stir-fried with chicken, shrimp or veggies in a mild peanut sauce

served in individual take-out boxes.

\$12.00 per person

### GRILLED SCALLOPS

Bacon-wrapped sea scallops presented on rosemary skewers and grilled to order.

\$15.00 per person

### STEAMED SEA BASS

Sake marinated Chilean sea bass wrapped in banana leaf and steamed in bamboo cooker.

\$16.00 per person

### SHRIMP CAESAR SALAD

Crisp romaine tossed to order in our house made creamy Caesar dressing, garlic croutons and shaved

Parmesan cheese topped with shrimp brochette.

\$14.00 per person

### PAN-SEARED FOIE GRAS

Seared foie gras served with vanilla and mango compote and micro green salad.

\$18.00 per person

### RARE ROAST BEEF

Rare-roasted tenderloin of Angus prime beef, thinly sliced and served on house-made brioche buns served with horseradish cream, caramelized onion,

tomato chili relish and Béarnaise sauce.

\$18.00 per person

### CRÊPE STATION

Vanilla crêpes filled with mixed berries and orange cream

\$14.00 per person

### FLAMBÉ STATION

Bananas Foster or Cherries Jubilee served over house made Tahitian vanilla ice cream.

\$14.00 per person

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## Designer Cake Suggestions

### About our Cakes

Our talented pastry chef offers custom celebration cakes which are a feast for the eyes as well as the pallet. Our cakes are designed for exquisite taste. We work with real butter cream, fresh fruits and the finest chocolate. We will work with you to provide the cake of your dreams.

### Cake Flavors

#### LEMON CHIFFON RASPBERRY CAKE

Lemon chiffon cake brushed with vanilla syrup infused with lemon zest. Layered with lemon curd and fresh raspberries and frosted with vanilla butter cream icing.

#### FRANGELICO CHOCOLATE CAKE

Hazelnut studded chocolate genoise cake soaked in Frangelico liquor, layered with chocolate and hazelnut crème Parisienne and frosted with chocolate butter cream.

#### MOCHA CAKE

Tahitian vanilla genoise cake brushed with coffee liquor syrup. Layered with espresso-swirled chocolate butter cream and covered with rolled fondant icing.

#### CARIBBEAN MANGO CAKE

Coconut genoise cake soaked in ginger syrup. Layered with mango Bavarian cream. Iced with a thin layer of Tahitian vanilla butter cream and covered with rolled fondant icing.

#### TIRAMISU INSPIRED CAKE

Vanilla sponge cake soaked in espresso. Layered with mascarpone cream cheese mixture and frosted with vanilla butter cream.

#### SINFUL CHOCOLATE CAKE

Chocolate devil cake infused with crème de cacao. Layered with milk-chocolate mousse and iced with rich chocolate ganache and finished with a shiny chocolate coating.

#### TRADITIONAL CAKE

English-style fruitcake soaked in rich dark rum syrup. Filled with fruit jam and covered in rolled fondant icing.

These cakes are suggestions, but we are not limited by anything other than imagination!

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## Designer Wedding Cakes

Our cakes are priced based on flavor, shape, size and intricacy. Once a cake has been selected, our pastry chef will price the cake competitively for your event.

### ROUND CAKES

- 8" - Serves 12-14 People
- 10" - Serves 24-28 People
- 12" - Serves 30-40 People
- 14" - Serves 40-60 People

### SQUARE CAKES

- 9" x 9" x 5" - Serves 12-14 People
- 11" x 11" x 5" - Serves 24-28 People

### OVAL CAKES

- 8" - Serves 12-14 People
- 10" - Serves 24-28 People
- 12" - Serves 30-40 People
- 14" - Serves 40-60 People

## Additional Elements

We offer a wide range of elements to enhance the beauty of your cake, from fondant ribbons, sugar flowers, chocolate decorations, sugar work and fresh flowers.

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## Banquet Bar Selections

### DELUXE MIXED DRINKS

Absolut, Tanqueray, Bacardi, Cutty Sark,  
Seagrams VO, Jack Daniels, Courvoisier VC  
\$9.00 per drink

### PREMIUM MIXED DRINKS

Ketel One, Bombay Sapphire, Mount Gay,  
Captain Morgan, Myers Rum, Basil Hayden's  
Bourbon, Johnny Walker Black Label  
\$12.00 per drink

### FROZEN DRINKS

\$10.00 per drink

### BEER

Heineken, Corona, Coors Light,  
Turks Lager, Turks Amber  
\$6.00 each

### NON-ALCOHOLIC BECKS BEER

\$5.00 each

### HOUSE WINE

\$9.00 by the glass / \$39.00 by the bottle

### HOUSE CHAMPAGNE

\$15.00 by the Glass / \$75.00 by the bottle

### SPARKLING FRENCH WINE

\$36.00 by the bottle

### CORDIALS

Baileys, Grand Marnier,  
Amaretto, Kahlua, Cointreau  
\$9.00 each

### CARIBBEAN NON-ALCOHOLIC TROPICAL FRUIT PUNCH

\$40.00 per gallon

### TURKS AND CAICOS CAVE RUM FRUIT PUNCH

\$80.00 per gallon

### DELUXE PACKAGE BAR *(per person)*

One Hour: \$25.00 / Two Hours: \$37.00  
3 Hours: \$52.00  
Each Additional Hour: \$16.00  
Add Sparkling Wine per hour: \$11.50

### PREMIUM PACKAGE BAR *(per person)*

One Hour: \$40.00 / Two Hours: \$60.00  
3 Hours: \$80.00  
Each Additional Hour: \$18.00  
Add Sparkling Wine per hour: \$14.00

Our hosted bar also includes house wine, beer,  
soft drinks, fruit juices and Somerset Water.

Hosted bar selections are available both  
“on consumption” and “packaged by the hour”.

Hosted bar will require one bartender per  
75 guests at \$75.00 per bartender, per hour.  
Bartender fees will be waived if bar sales exceed  
\$1000.00 per bar.

Hosted package bars do not include wine service  
by the bottle with dinner. Wine service is available  
to compliment your package at per bottle prices.

10% service charge and 11% government tax will be added to all food and beverage charges.  
All information and prices are subject to change without notice.