



THE SOMERSET
ON GRACE BAY

The Somerset on Grace Bay sets a tone of timeless memories, creating a perfect location to say "I do".

Destiny Wedding Package \$ 3000

Bride & Groom & 2 Guests
Personal Wedding Coordination
Officiate to Perform Wedding Ceremony
Registration of Legal Documentation, 1 Certificate Copy
Witnesses for Documentation (if required)
Marriage License Delivered by FedEx
Selection of Ceremony Location Throughout Resort or Beach
Bride Bougainvillea Bouquet and Grooms Bougainvillea Boutonniere
Heart of Love with Bougainvillea, Conch Shells & Petals
Signing Table, White Linen, 2 White Chairs, White Bow Sashes
Flower Filled Conch Shell on Table (Shell is a Keepsake)
Live Wedding Ceremony Music for 1 Hour
Complimentary Bottle of French Champagne Upon Arrival
In-suite Couples Swedish Massage – 50 Minutes

Intimate Vows Wedding Package \$4500

Bride & Groom and up to 12 guests
Personal Wedding Coordination
Officiate to Perform Wedding Ceremony
Registration of Legal Documentation, 1 Certificate Copy
Marriage License Delivered by FedEx
Selection of Ceremony Location Throughout Resort or Beach
Bride Bougainvillea Bouquet and Groom's Bougainvillea Boutonniere
1 Tier Cake – 12"-2 Layers, Flavor Choice, Flowers on Top
Decorated Bamboo Beach Arch
Signing Table, White Linen, 2 Chairs, White Bow Sashes
Flower Filled Conch Shell on Table (Shell is a Keepsake)
Wedding Chairs with White Bow Sashes for Guests
Live Wedding Ceremony Music for 1 Hour
Complimentary Bottle of French Champagne Upon Arrival
In-suite Couples Swedish Massage – 50 Minutes

Elegant Wedding Package \$6500

Bride & Groom and up to 50 guests
Personal Wedding Coordination
Officiate to Perform Wedding Ceremony
Registration of Legal Documentation, 1 Certificate Copy
Marriage License Delivered by FedEx
Selection of Ceremony Location Throughout Resort or Beach
Brides Bougainvillea Bouquet and Groom's Bougainvillea Boutonniere
2 Tier Wedding Cake – 12”-8” Flavor Choice, Flowers on Top
Bougainvillea Decorated Beach Chuppa
Bougainvillea & Conch Shell Lined Aisle with Petals
Petal Shower with Bougainvillea Petals
Signing Table, White Linen, 2 Chairs & White Bow Sashes
Flower Filled Conch Shell on Table (Shell is a Keepsake)
Wedding Chairs with White Bow Sashes for Guests
Live Wedding Ceremony Music for 1 Hour
Complimentary Bottle of French Champagne Upon Arrival
In-suite Couples Swedish Massage – 50 Minutes

Two Hearts Renewal of Vows Package \$1500

Personal Wedding Coordination
Officiate to Perform Ceremony
Commemorative Certificate
Selection of Ceremony Location Throughout Resort or Beach
Bride Bougainvillea Bouquet
Grooms Bougainvillea Boutonniere
Heart of Love with Bougainvillea, Conch Shells & Petals
Complimentary Bottle of French Champagne Upon Arrival
In-suite Couples Swedish Massage – 50 Minutes

*All of our Wedding Packages can be customized. Additional services can be added at additional costs.
Packages do not include accommodations or airfare.*



THE SOMERSET
ON GRACE BAY

Ceremony and Reception Locations

GRACE BAY BEACH

The azure waters and the crystal sands of the Atlantic shore are the perfect setting for your ceremony. Up to 200 guests can be accommodated.

INFINITY EDGE POOL DECK

Be enchanted by the soothing sounds of the Atlantic shore & trickling sounds of the infinity edge pool, accommodating up to 200 guests.

MANICURED ESTATE LAWN

Wedding parties 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. Experience the breathtaking views of the infinity edge pool and Grace Bay beach.

THE CROQUET LAWN

Wedding parties 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. Wedding parties up to 70 persons can be accommodated in O'Soleil Restaurant.

O'SOLEIL PRIVATE DINING

Wedding parties 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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THE SOMERSET

ON GRACE BAY

Linens and Furniture

The Somerset includes complimentary crisp white linens as part of your wedding package. Specialty and colored linens are also available for an additional cost. 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, professional services. Please contact our Event Manager for further details.

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. Average band pricing from \$550.00 per hour Average DJ pricing from \$350.00 per hour. Fireworks displays are also available. Average fireworks display is 4-8 minutes at a cost of \$1,200.00 per minute.

Specialty Cakes

Specialty cakes are created at the Somerset by our accomplished Pastry Chef. Wedding 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 group size and the extent of the set-up and the food and beverage services required.

All information and prices are subject to change without notice.



THE SOMERSET
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Terms and Conditions

1. A non-refundable deposit in the amount of \$1,000.00 is required for a room block. This deposit must be made by check or with a credit card with a signed credit card authorization form. The room block will be released 90 days prior to the event date and the \$1,000 deposit will be applied to a master account.
2. Bride and Groom's suite. A 3 night deposit is required at the time of booking in order to secure the Bride and Groom's room reservation.
3. Guaranteed room minimum. At the 90 day release of the room block, if room guarantees are not met per the terms of the contract, a site fee of \$1,500-\$2,500 may be applied. Any refunds due to the client will come from the resort's accounting department.
4. A \$5,000 Food & Beverage deposit is required at the time of booking in order to secure a date for your event. Deposits must be made by credit card. No checks will be accepted.
5. Cancellation policy. In the event that the function is cancelled by the client greater than 60 days prior to the event date, The Somerset will refund 50% of the event deposit. If the function is cancelled by the client less than 60 days prior to the event date, the Somerset will retain 100% of the deposit.
6. Event Coordination deposit is required at the time of booking and securing the event date. Balance is due 30 days prior to the event date. The Somerset cancellation policy applies.
7. The menu and all other details of your event are to be finalized a minimum of 30 days prior to the first scheduled function.
8. Guaranteed number of persons must be finalized 30 days prior to the event date. Food & Beverage charges will be calculated from this number.
9. A 10% Service Charge and 11% Government Tax will be added to all Food & Beverage charges. All menu prices are subject to change.
10. All balances due for Food & Beverage and Event related charges are due 7 days prior to the event date. Any incidentals or charges incurred the day of the event must be paid in full within 24 hours after the event.
11. 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.
12. 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.
13. Weather Occurrence: The care and comfort of our 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.



THE SOMERSET
ON GRACE BAY

*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)

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THE SOMERSET
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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
Prosciutto-wrapped Melon
Cured Duck Breast with Blueberry Marmalade

\$6.50 each (*minimum one dozen*)

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THE SOMERSET
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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)

Sweets Menu

Mille Feuille Petit Fours
Mini Key Lime Pie
Tropical Fruit Skewers
Custard Tartlets with Fresh Fruit
Double Chocolate Tarts
Fragelico Crème Brulee in Chocolate Cups
Rum Cream-filled Profiteroles
with White Chocolate Coconut Glaze
\$7.00 each (minimum one dozen)

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THE SOMERSET
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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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THE SOMERSET
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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

\$70.00 per person

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

Searched 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

Bonafi Pie with Caramel Sauce

\$80.00 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

\$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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THE SOMERSET
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Three Course Plated Dinner Menus

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 Rissolle 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
w/ Raspberry Curd

\$105.00 per person

PARROT CAY MENU

Appetizer

Crab Cakes
with Pineapple Salsa and Mixed Salad

or

Tuna Sashimi with Soy Sauce, Ginger and Wa-
sabi

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

\$95.00 per person

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THE SOMERSET
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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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THE SOMERSET
ON GRACE BAY

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

\$72.00 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

\$90 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.
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THE SOMERSET
ON GRACE BAY

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

\$120.00 per person

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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 a 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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THE SOMERSET
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Our Wedding Cakes

Our talented pastry chef offers custom wedding and celebration cakes, which are a feast for the eyes as well as the pallet. We work with real butter, cream, fresh fruits and the finest chocolates.

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 WEDDING 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 !

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.
All information and prices are subject to change without notice.



THE SOMERSET
ON GRACE BAY

Wedding Cakes

Wedding Cake pricing is based on flavor, shape, size and intricacy. Once a cake has been selected, our Pastry Chef will price the cake competitively for the size of your event.

Cake Sizes and Shapes

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.

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.



THE SOMERSET
ON GRACE BAY

Banquet Bar Selections

DELUXE MIXED DRINKS

Absolut, Tanqueray, Bacardi, Cutty Sark, Seagrams VO,
Jack Daniels, Courvoisier VC
\$12.60 per drink

PREMIUM MIXED DRINKS

Ketel One, Bombay Sapphire, Mount Gay,
Captain Morgan, Myers Rum, Basil Hayden's Bourbon,
Johnny Walker Black Label
\$16.00 per drink

FROZEN DRINKS

\$14.00 per drink

BEER

Heineken, Corona, Coors Light,
Turks Lager, Turks Amber
\$7.00 each

NON-ALCOHOLIC BECKS BEER

\$6.00 each

HOUSE WINE

\$12.00 by the glass / \$42.00 by the bottle

HOUSE CHAMPAGNE

\$20.00 by the Glass / \$90.00 by the bottle

SPARKLING FRENCH WINE

\$45.00 by the bottle

CORDIALS

Baileys, Grand Marnier, Amaretto, Kahlua, Cointreau
\$12.50 each

**CARIBBEAN NON-ALCOHOLIC TROPICAL FRUIT
PUNCH**

\$55.00 per gallon

TURKS AND CAICOS CAVE RUM FRUIT PUNCH

\$100.00 per gallon

DELUXE PACKAGE BAR (per person)

Absolut, Tanqueray, Bacardi, Cutty Sark, Seagrams VO,
Jack Daniels, Courvoisier VC, House wine, beer,
soft drinks, fruit juices & Somerset Water

One Hour: \$28.00 / Two Hours: \$42.00
3 Hours: \$56.00
Each Additional Hour: \$18.00
Add Sparkling Wine per hour: \$14.00

PREMIUM PACKAGE BAR (per person)

Ketel One, Bombay Sapphire, Mount Gay,
Captain Morgan, Myers Rum, Basil Hayden's
Bourbon, Johnny Walker Black Label, House wine,
beer, soft drinks, fruit juices & Somerset Water

One Hour: \$44.00 / Two Hours: \$65.00
3 Hours: \$84.00
Each Additional Hour: \$20.00
Add Sparkling Wine per hour: \$16.00

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
\$1,000.00 per bar.

House Wines are served with dinner by the staff and bar, but "bottled wine" on each table is not included in the bar packages. It 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.