



THE SOMERSET
ON GRACE BAY

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.



THE SOMERSET
ON GRACE BAY

Linens and Furniture

The Somerset offers a selection of complimentary linens. Specialty linens are also available, your event coordinator 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

On-island florists are available offering a comprehensive and professional service; please contact your event coordinator for further information.

Entertainment/Fireworks

A broad 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 \$8.00-\$18.00 per person depending on the complexity and components of the cake.

Photography/Videography

We recommend the following on-island photographers, for further information please contact them directly:

TROPICAL IMAGING

649 946 4059

info@tropicalimaging.com

www.tropicalimaging.com

EYE SPICE

649 244 2102 or 562 436 8885

nicksonphoto@gmail.com

www.eyespice.com

Set-Up/Location Fees

Set-up and location charges may apply depending on the extent of the set-up and if food and beverage minimums are not met.

All information and prices are subject to change without notice.



THE SOMERSET
ON GRACE BAY

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. A 10% service charge and 10% government tax will be added to all food and beverage charges. All prices are subject to change.
6. Specific food and 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.
7. Room Delivery Fees: Special non-food amenities, \$3.00 per room. Special food and beverage amenities, \$3.50 plus 10% government tax and 10% service charge per room.
8. 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.
9. All information and prices are subject to change without notice.



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
Proscuitto-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
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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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 Prosciutto,
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

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
Bonafé 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 Nischoise 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

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 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
with Raspberry Curd Center

\$98.00 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
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Bar-B-Que 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.
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THE SOMERSET
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Bar-B-Que 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.
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THE SOMERSET
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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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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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THE SOMERSET
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Designer Cake Pricing

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.

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.

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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.

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