

st. martin



Radisson
ST MARTIN
RESORT, MARINA & SPA

Receptions

Canapés, Hors D'oeuvres & Pastries

Chilled Canapés

\$29.00 per person

Smoked salmon and cream cheese served on rye
Cherry tomato and mozzarella kebab
Deviled eggs with fish eggs and cilantro
Ham and Emmental cheese pinwheels
Avocado meli melo, tomato and mango with shrimp

Hot Hors D'oeuvres

Plantain and bacon skewer
Beef sate skewer with ginger sauce
Quiche Lorraine
Mini croque monsieur
Mildly spiced Caribbean chicken wings

Mini Pastries

Mini coffee éclair
Lemon pie with meringue
Mini chocolate and walnut pie
Rum baba with exotic fruits
Tropical fresh fruit kebab

Minimum 40 persons

For additional reception fare, we recommend our Chef's signature stations

Receptions

Deluxe Canapés, Hors D'oeuvres & Mignardises

Chilled Canapés

\$42.00 per person

Salmon sushi rolls with wasabi-soy sauce
Tequila poached shrimp on a cucumber with mango chutney
Mushroom cappuccino with grilled walnut and whipping cream
Medallion of lobster with meli melo melon, tomato and mango
Mediterranean goat cheese cake with sundried tomatoes
Parma ham and Guadeloupe melon skewer

Hot Hors D'oeuvres

Fried jumbo shrimp with shredded coconut and lime sauce
Chicken quesadilla with mint and guacamole
Grilled duck and gingerbread skewer with mango salsa
Mini Thai marinated beef kebabs with teriyaki sauce
Seared Maryland crab cake with cilantro

Mignardises

Strawberry tiramisu
Star anise vanilla and guava berry crème brûlée
Vanilla stuffed passion fruit
Puff pastry swan with lemon cream
Chocolate mousse with preserved orange zest

Minimum 40 persons

For additional reception fare, we recommend our Chef's signature stations

Receptions

Select Hors D'oeuvres - Chilled & Hot

Chilled Canapés

Curried shrimp on tartlets with cilantro	\$3.25 per piece
Asparagus wrapped in Parma ham	\$3.25 per piece
Vegetable sushi and salmon rolls with wasabi and soy sauce	\$3.25 per piece
Tequila poached shrimp on a cucumber with mango chutney	\$3.25 per piece
Mushroom cappuccino with grilled walnut and whipping cream	\$3.25 per piece
Medallion of lobster with meli melo melon, tomato and mango	\$3.25 per piece
Mediterranean goat cheese cake with sundried tomatoes	\$3.25 per piece
Parma ham and Guadeloupe melon skewer	\$3.25 per piece

Hot Hors D'oeuvres

Chicken quesadilla with mint and guacamole	\$3.25 per piece
Grilled duck and gingerbread skewer with mango salsa	\$3.25 per piece
Thai-marinated mini-beef kebabs with teriyaki sauce	\$3.25 per piece
Seared Maryland crab cake with cilantro	\$3.25 per piece
Fried jumbo shrimp with shredded coconut and lime sauce	\$3.25 per piece

Minimum 40 persons

Breakfast

French Continental

Basic Buffet

\$14.00 per person

Breakfast pastries: croissants, chocolate bread and raisin bread
Butter and jam
Assorted chilled juices
Coffee, milk, and tea

Deluxe Buffet

\$16.00 per person

Breakfast pastries: croissants, chocolate bread, raisin bread, muffins and baguettes
Butter and jam
Assorted chilled juices
Sliced fresh exotic fruits and berries
Coffee, milk and tea

Premium Buffet

\$21.00 per person

Breakfast pastries: croissants, chocolate bread, raisin bread, muffins and baguettes
Butter and jam
Smoked salmon, red onion, capers, cream cheese and bagels
Assorted cereal
Individual fruit yogurts
Assorted chilled juices
Sliced fresh exotic fruits and berries
Coffee, milk and tea

Buffet "Add-Ons" \$90.00 chef's station

Bacon and eggs

\$7.00 per person

Scrambled eggs topped with crisp bacon

French toast with maple syrup, apple compote and whipped butter

\$7.00 per person

Omelettes to order:

\$9.50 per person

Mushrooms, shredded cheese, tomatoes, peppers and onion

Plated breakfast available from \$23.00 per person at C Le Restaurant
on F&B minimum \$5,000.00 up to 150 persons.

Coffee Breaks

Pastries Chocolate bread, raisin bread and croissants Coffee, tea, assorted chilled juices and soda	\$12.50 per person
Dunk Your Donut Plain, chocolate and coconut donuts Coffee, tea, assorted chilled juices and soda	\$12.50 per person
Cookies Chocolate chip cookies, butter cookies and almonds cookies Coffee, tea, assorted chilled juices and soda	\$12.50 per person
Cakes Home made banana cake, chocolate cake and carrot cake Coffee, tea, assorted chilled juices and soda	\$12.50 per person
Brownies Home made chocolate brownies with nuts Coffee, tea, assorted chilled juices and soda	\$12.50 per person
Tropical Fresh sliced exotic fruit Coffee, tea, assorted chilled juices and soda	\$14.50 per person
Patisseries Assortment of fruit tarts Coffee, tea, assorted chilled juices and soda	\$16.50 per person
Deluxe Pastries Chocolate and coffee éclairs, mango Napoleon and fruit skewers with melted chocolate Coffee, tea, assorted chilled juices and soda	\$19.50 per person

st martin - lunch

Lunch

Buffet Deli Express

Assorted Bread

Rye, baguette, whole wheat
Country, black, multi-grain

\$32.00 per person

Salad Bar

10 salad vegetables and crudités
Caesar, red potatoes salad, coleslaw, pasta salad, tomatoes,
Mediterranean vegetable salad, cucumber, leaf lettuces
Sauces and garnishings

Cold Buffet

Ham, chicken
Roast beef, pâté
Turkey breast

Sliced Cheeses

Gouda, Swiss, cheddar and Emmental

Accompaniments

Sliced tomatoes, onions and pickles, plus condiments

Desserts

Fruit tarts, fresh fruits
Cocoa cake and vanilla cream
Impératrice - rice and coconut
Tropical fruit salad

Beverages

Coffee, hot tea and ice tea

Minimum 40 persons

Garden Produce

\$44.00 per person

- Chef's garden vegetable soup
- Tuna-filled Monaco tomatoes
- Chilled ratatouille salad
- Fusilli salad with arugula and basil
- Baby spinach, curly endive and palm heart salad
- Crudités - raw salad vegetable assortment

The Butcher's Fare

- Roast sliced tenderloin of beef
- Provençal herb roast chicken leg
- Parma ham
- Genoa-aged salami
- Sliced pork loin braised with caramelized pineapple

A Baker's Dozen

- Assorted freshly baked rolls
- Country loaf
- Wraps and pitas
- French baguette
- Multi-grain baguette

Cheeses

- Danish Blue
- Swiss Emmental
- Dutch Gouda
- Bûche de Chèvre, goat cheese from France
- Mature farmhouse cheddar

Sweet Things

- Fresh sliced tropical fruits
- Pastry chef's homemade cheesecakes with fresh fruit toppings
- Carrot and ginger cake
- Chocolate mousse
- Banana and almond tart

Beverages

- Coffee, hot tea and ice tea

Minimum 40 persons

Lunch

Open-Faced Sandwich

Salads

\$45.00 per person

Cinnamon spiced giraumon - tropical pumpkin soup
Glass noodle salad with French beans
Potato and bell pepper salad
Salad Niçoise - tuna, green beans, egg, tomato and olives
Mixed green leaf salad with croutons and chicken fritons
Assortment of raw salad vegetables

Tartines - hearty garnished bread slices

Pepper-crustured strip loin and cheddar cheese melted on a baguette
Crab cake, crushed tomatoes and fried onion on sourdough
Saltfish "Chiktay" mildly spiced on toasted country loaf
Chèvre melt on multi-grain fettunta*
*garlic-rubbed, thick-cut toast, drizzled with extra virgin olive oil and lightly sprinkled with crude sea salt
Smoked salmon and cream cheese on pumpnickel

Sweet Things

Impératrice - coconut and rice
Chocolate and coffee Moka
Fraisier - fresh strawberry, kirsch and butter cream gateau
Tutti-frutti - fruit salad, vanilla cream and fruit cocktail
Fresh cut seasonal fruits
Banana and almond tart

Beverages

Coffee, hot tea and ice tea

Minimum 40 persons

st martin - lunch

Lunch

Pizza Parlour

Served only at Le Marché

Salads

\$42.00 per person

Grilled chicken breast Caesar salad
Tomatoes and mozzarella buffalo, basil and extra virgin olive oil
Assortment of raw salad vegetables
Artichoke and grilled red pepper with balsamic vinegar
Field greens with crumbled gorgonzola
Chef's cream of tomato and pesto soup
Penne, sundried tomato and zucchini salad

Le Pizza - Napolitana, Margarita, Calzone, Siciliana ...

Freshly baked thin crust pizzas with:
Tomatoes, anchovies, hams, olives, cheeses,
bell peppers, mushrooms, pepperoni and tuna

Hot

Gnocchi
Lasagna
Vegetable tian

Le Dolce

Panna cotta
Tiramisu a l'Amaretto
Assorted fresh fruits
Pannetone and vanilla crème
Panino dolce alla ricotta cheese cake
Crostata di fragole - strawberry tart

Beverages

Coffee, hot tea and ice tea

Minimum 40 persons

st martin - lunch

Lunch

La Rotisserie

Served as a lunch only in Le Marché

Prélude

\$60.00 per person

Cream of broccoli soup
Tomato and mozzarella salad
Assortment of salad greens and raw vegetables
Tabouleh with sautéed shrimp
Country slaw with red and green cabbage
Ham and lentils salad

The Rôtisseur's Selection

Chicken with herbes de Provence
Beef roast, rosemary au jus
Leg of lamb, ginger sauce
Whole salmon with dill butter sauce

Side Dishes

Sweet potato purée
Assortment of steamed vegetables
Rice-n-peas
Baked potatoes
Christophine (chayotte) squash gratin

Desserts

Vintage rum flambéed crêpes
Tourment d'amour - traditional coconut pie
Fruit tarts
Chocolate bavaois
Sliced tropical fruit
Pineapple cake

Beverages

Coffee, hot tea and ice tea

Minimum 40 persons

st martin - lunch

Lunch

St Martin Surfside Grill

Starters

\$48.00 per person

Tomato and mozzarella salad
Green salad and vegetable assortments
Coleslaw
Red bliss potato salad with bacon
Feta cheese with sundried tomatoes and Kalamata olives
Tropical melon with cured ham

Barbeque

Barbecued baby back ribs
Marinated flank steak
Grilled red snapper fillets
Lime-marinated chicken breast with sweet chili tequila sauce

Sides

Grilled corn cob
Cajun-dusted jacket potatoes with sour cream
Rice
Steamed vegetables

Sweets

Brownies
Mango crumble
Apple pie
Sliced tropical fruit
Rum-n-raisin pudding
Big cookies and ice cream

Beverages

Coffee, hot tea and ice tea

Minimum 40 persons

st martin - lunch

Lunch à l'assiette / Plated

Surf & Turf

First Course

Caprese tomato and mozzarella salad

\$52.00 per person

Main Course

Filet mignon de boeuf (6 oz.) with wild mushroom sauce,
potatoes au gratin, skewered vegetables

Dessert

Fraisier - fresh strawberry, kirsch and butter cream gateau

Beverages

Coffee, hot tea and ice tea

or

First Course

Goat cheese and honey-coated walnut filled brik purse with mesclun salad

Main Course

Grilled jumbo shrimp brochette with wild rice and steamed vegetables

Dessert

Frozen ginger nougat

Beverages

Coffee, hot tea and ice tea

st martin - lunch

Lunch à l'assiette / Plated

Surf & Turf continued

First Course

Salad Niçoise - tuna, green beans, egg, tomato and olives

\$44.00 per person

Main Course

Tender pork filet-mignon with curry and apple sauce

Dessert

Lemon meringue tart

Beverages

Coffee, hot tea and ice tea

or

First Course

Chef's Caesar - Romaine lettuce, Parmesan Reggino, house croutons and Chef's Caesar dressing

Main Course

Grilled fillet of mahi mahi oriental sauce

Dessert

Chocolate mousse

Beverages

Coffee, hot tea and ice tea

st martin - lunch

Lunch

Picnic Boxed Lunches

Picnic Boxed Lunch

\$24.00 per person

Combination of three mini sandwiches on Kaiser roll: ham, cheese and tuna
One bag of chips
Piece of whole fresh fruit
Side pasta salad with chicken
Energy bar
Soda or juice

Deluxe Picnic Boxed Lunch

\$36.00 per person

One-half salmon club sandwich
Norwegian salmon, lettuce, red onion, cream cheese, capers and lime
One-half Parma ham sandwich
Lettuce, tomato, pickles and butter
Side Salad Niçoise - mixed garden greens, tomato, egg, anchovies, green beans, potatoes, bell pepper, Kalamata olives, extra virgin olive oil and lime juice dressing
Brie and Gouda cheese with water crackers
Strawberry tart
Rum mignonette
Soda or juice
Keep the "souvenir" picnic pack

Light Picnic Boxed Lunch

\$19.00 per person

Sliced fresh fruit
Assorted cheeses
Crackers
Soda or water

Add white or red wine to any of the above at \$19.00 per bottle

Displays

Chef's Signature Chilled & Sweet Displays

Chilled Station

\$90 chef's fee added per station

One station per 40 guests or part thereof

Pyramid of Jumbo Cocktail Shrimp

Garnished with tartar, fines-herbs, cocktail and lemon dips sauce

\$450.00

per 100 pieces

Crab Claw Cascade

Mayonnaise, herbs, creole and cocktail sauce

\$400.00

per 100 pieces

Smoked Salmon Sliced

Served with toasts, bagels, minced onion, capers, lemon cream sauce and fresh lime

\$19.00 per person

Imperial Caesar

Freshly cut Romaine greens, shaved Parmesan and Caesar dressing

\$13.00 per person

French Cheese Display

Seven varieties of cheese imported from France, fresh fruit and French breads

\$18.00 per person

Sweet Station

Chocolate Fondue

Hot melted chocolate fountain with fruit brochettes

\$19.00 per person

Crêperie

French crêpes prepared à la demande: Suzette, chocolate, chantilly cream, Grand Marnier, citron and chestnut crème

\$12.00 per person

Displays

Chef's Signature Hot Displays

Hot Station

\$90 chef's fee added per station

One station per 40 guests or part thereof

Spit-Roast Suckling Pig

\$29.00 per person

Mango and ginger basted, served with sweet potato gratin

Leg of Pork

\$24.00 per person

Roasted with pineapple and served with traditional St. Martin journey cakes (bread dough fritters)

Whole Roast Turkey

\$21.00 per person

Served with grilled corn and pumpkin purée

Steamship Round, Roast Leg of Beef

\$25.00 per person

With ginger, horseradish and hot-pepper sauces, served with Dauphinois scalloped potato gratin

Pasta di Papà

\$16.00 per person

Spaghetti, farfalle and penne, served with Bolognese, Napolitana, pesto and mushroom sauces and grated Parmesan cheese

Mexican Accents

\$19.00 per person

Sliced and marinated sautéed beef and chicken, served with fajitas accompanied by guacamole, sour cream, fresh coriander, grated cheddar, diced tomatoes, salsa, sweet peppers, hot peppers and shredded lettuce

Asian Inspirations

\$22.00 per person

Wok sautéed pork and beef with ginger, soybean sprouts, soy sauce, shredded vegetables and steamed rice

Giant Shrimp Provençal

\$34.00 per person

Shrimp sautéed with onion, garlic, extra virgin oil, tomatoes and fresh basil

Saltfish Accras

\$12.00 per person

Spicy Creole saltfish fritters

Dinner

Taste the World

\$69.00 per person

First Courses

French onion soup
Fresh tomato, goat cheese and basil pie
Baba ghanoush with pita crisps - roasted, peeled and mashed eggplant, blended with tahini, garlic and spices and topped with olive oil
Chopped leaf salads with feta cheese, tomato and cucumber
Shrimp and green papaya salad
Marinated tofu salad with soybean sprouts and shredded vegetables

Main Courses

Beef medallions
Moorish-style baked lamb ribs
Roast duck breast fillet with sweet and hot mango chutney
Red snapper poached in spicy tequila marinade
Woodland mushrooms risotto
Grilled fresh vegetable brochettes
Dauphinois scalloped potato gratin
Assorted steamed vegetables

Dessert

Strawberry tiramisu
Mont Blanc coconut gateau
Blueberry cheesecake
Chocolate éclairs and coffee éclairs
White chocolate and Cointreau mousse with candied orange zests
Sliced fresh fruit

Beverages

Coffee, hot tea and iced tea

Minimum 40 persons

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ST MARTIN
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\$69.00 per person

Prefazione

Ventaglio di anti pasti, served tableside with the following:

- Tomato with mozzarella buffalo
- Melon with prosciutto di Parma
- Marinated red bell pepper
- Arugula salad with balsamic vinaigrette dressing
- Lemon seasoned artichoke hearts
- Assorted marinated olives
- Grissini

Hot Buffet

- Osso buco alla Milanese
- Grilled beef medaglione with sweet peppers and mushrooms
- Sautéed Guinea fowl fricassée with fresh tomatoes and olives
- Grouper fillet poached in saffron and vegetable broth
- Baked spinach lasagne verdi
- Polenta parmigiana
- Penne
- Tian Mediterranean vegetable gratin

Desserts

- Tiramisu
- Spiced panna cotta with raspberry sauce
- Pannetone e pandoro
- Amaretto flan
- Chocolate tart
- Sliced fresh fruit

Beverages

- Coffee, hot tea and iced tea

Minimum 40 persons

Dinner

Champs Elysée

\$74.00 per person

Prélude

Blue cheese, endive, apple and walnut salad
Fish terrine
French onion soup
Panache of green leaf salads
Mimosa eggs
Tomatoes Antibes-style - tomatoes filled with tuna and garlic, oven grilled
Potato and marinated herring salad

Buffet Chaud

Bouillabaisse Marseilles-style fish pot, served with garlic croutons, rouille
Leg of lamb, basil au jus
Coq au vin chicken, cooked in red wine
Roast beef with mushroom sauce - carvery
Dauphinois scalloped potato gratin
Steamed vegetables
Fresh pasta tagliatelle
Tomatoes Provençales

Fromagerie

Plateau of French cheeses: Roquefort, bleu de Bresse, Camembert, chèvre bûche, tome des Pyrénées and Comté

Dessert

Floating islands
Paris-Brest hazelnut praliné specialty
Sliced fresh fruit
French apple tarte-aux-pommes
Black Forest chocolate and cherry gateau
Fraisier - fresh strawberry, kirsch and butter cream gateau

Beverages

Coffee, hot tea and iced tea

Minimum 40 persons

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Dinner

Caribbean

\$74.00 per person

Décollage

Three bean salad

Christophine squash remoulade - salad with
curry and pickle mayonnaise dressing

Avocado féroce - French-Caribbean specialty of avocado mixed
with salt-fish, hot peppers and manioc flour

Pumpkin soup

Crudités - assorted raw salad vegetables

Résistances

Suckling pig, ginger au jus

Grilled lime buttered mahi mahi

Beef steamship round, chili sauce "Diable"

Octopus chatrou fricassée

Roast tropical giraumon pumpkin with coconut

Creole rice with vegetables

Yam and plantain banana gratinée

Assortment of steamed vegetables

Doucelettes

Rum flambéed bananas and pineapple

Mont Blanc coconut gâteau

Pineapple and melon crumble

Sliced fresh fruit

Banana and almond cream tart

Cocoa and candied citrus mousse

Beverages

Coffee, hot tea and iced tea

Minimum 40 persons

Dinner

Island Buffet

\$65.00 per person

Start' Up

Conch chowder
Slaw and raisin salad
Vegetable assortment
Fried spiced plantain banana
Fish terrine
Potato and saltfish salad

Jump' Up

St. Martin-style barbecued pork ribs
Red snapper in court bouillon
Grilled chicken leg with Creole sauce chien seasoning
Beef and ginger sauté
Rice-n-beans
Johnny cakes - traditional bread dough fritters
Assortment of steamed vegetables
Sweet potato gratin
Tropical giraumon pumpkin purée

Sweet' Up

Rum and banana pudding
Giraumon pumpkin and cinnamon tart
Coconut flan
Jamaica ginger cake
Tourment d'amour - traditional guava gateau
Sliced fresh fruit assortment

Beverages

Coffee, hot tea and iced tea

Minimum 40 persons

Dinner

Latino

\$68.00 per person

El Comienzo

Sopa de galinha y feijões - chicken and bean soup
Grouper ceviche with onions, tomatoes, cilantro and peppers
Palm heart, avocado and albacore tuna salad
Mexican red bean and ham salad
Crudités - assortment of raw salad vegetables
Nachos and salsa

La Selección Caliente

Grilled flank steak with onion and bell peppers
Seared lime marinated red snapper
Chili con carne
Fajitas - sliced marinated chicken with sautéed bell peppers and onions
Mexican toppings: sour cream, shredded cheese, fresh salsa, guacamole, lettuce chiffonade and diced tomatoes
Stuffed jalapeños
Pan de maíz - cornbread
Fresh vegetable assortment
Black beans -n- rice

Las Golosimas

Tequila flan
Banana cake with vanilla crème
Torta de dulce de leche
Chocolate, vanilla and pepper mousse
Piña colada tart
Sliced fresh fruit

Beverages

Coffee, hot tea and ice tea

Minimum 40 persons

st martin - dinner

Dinner à l'assiette / Plated

Menu 1

First Course

Seafood cassoulette

\$59.00 per person

Main Course

Grilled chicken breast supreme with basil crème sauce

Dessert

Chocolate duo gateau

Beverages

Coffee, hot tea and ice tea

or

First Course

Parma ham and cantaloupe melon

Main Course

Poached grouper fillet spicy sauce Or poached salmon fillet with citron butter sauce

Dessert

Lemon meringue tart

Beverages

Coffee, hot tea and ice tea

Minimum 10 persons

st martin - dinner

Dinner à l'assiette / Plated

Menu 2

First Course

Smoked duck breast magret and tropical fruit salad

\$69.00 per person

Main Course

Filet of veal in an arabica infusion braised endives and poached pears
or golden crusted filet of beef Wellington foie gras and morel sauce

Dessert

Poached pear, sesame and caramel entremets

Beverages

Coffee, hot tea and ice tea

or

First Course

Flame roasted mahi mahi with fresh mint yogurt sauce

Main Course

Roasted king prawns with coconut-ginger sauce

Dessert

Forêt noire chocolate, kirsch and cherry gateau

Beverages

Coffee, hot tea and ice tea

Minimum 10 persons

Dinner à l'assiette /Plated

Menu 3

First Course

Warm goat cheese salad with shallot preserve

\$77.00 per person
*\$99.00 with rock lobster

Main Course

Giant prawns* with beef filet mignon Bearnaise sauce

Dessert

Fresh lime mousse charlotte

Beverages

Coffee, hot tea and ice tea

or

First Course

Perogordine salade with foie gras, artichoke, mushrooms and green beans

Main Course

Roasted king prawns with coconut-ginger sauce

Dessert

Passion hearted dark chocolate melt with red berries coulis

Beverages

Coffee, hot tea and ice tea

or

First Course

Salad of scallops with Champagne sauce and flying-fish roe

Main Course

Macadamia crusted grouper* fillet with beef filet mignon morel sauce

Dessert

Preserved fenouil with ginger and fresh pineapple with vanilla mousse

Beverages

Coffee, hot tea and ice tea

Minimum 10 persons

Beverages

Hosted Open Bar

Minimum 40 Persons

Includes full bar set up. No labor charges apply. Price per person per hour and based upon the higher of the guarantee or actual attendance.

Call Brands

Gordon's Gin, Stolzy Vodka, Dewars Scotch, J&B, Jim Bean Bourbon, Seagrams V.O, Cortez Rum, Coco Rum Splash, Cuervo White Tequila, Carib, Heineken, red wine, white wine, blush wine and soft drinks/mixers/juices.

Price : First hour \$22.00 per person, 2nd hour \$12.00 per person, 3rd hour \$8.00 per person, additional \$7.00 per person

Premium Brands

Tanqueray Gin, Sky Vodka, Dewars, Johnny Walker Black, Jack Daniels, Crown Royale, Bacardi Silver, Malibu Rum, Cuervo Gold, Grand Marnier, Amaretto, Baileys, Carib, Coors Light, Heineken, white wine, red wine, blush wine and soft drinks/mixers/juices.

Price : First hour \$24.00 per person, 2nd hour \$14.00 per person, 3rd hour \$9.00 per person, additional \$8.00 per person

Super Premium

Tanqueray Gin, Sky Vodka, Dewars, Johnny Walker Black, Jack Daniels, Crown Royale, Bacardi Silver, Malibu Rum, Cuervo Gold, Grand Marnier, Amaretto, Baileys, Carib, Coors Light, Heineken, white wine, red wine, blush wine, Barbancourt, Mont Gay Extra Old, Old Dorado (Guyana), Havana Club (Cuba), Pussers Rhum (Virgin Islands), Hennessy VSOP, Courvoisier VSOP, Cognac Frapin VSOP, Dalmain (Cognac Grande Champagne), Calvados Hors d'âge, Montesquinou/Armagnac and soft drinks/mixers/juices.

Price : First hour \$30.00 per person, 2nd hour \$18.00 per person, 3rd hour \$9.00 per person, additional \$8.00 per person

st martin - beverages

Beverages

Hosted Bar on Consumption

Charged per drink-minimum - 40 persons
Bar set-up fee: \$50.00
Bartender charge: \$75.00 for up to 4 hours

On Consumption

Call brands	\$ 6.00
Premium brands	\$ 7.00
Super premium	\$ 8.00
Beer - local and imported	\$ 4.50
Cordials	\$ 8.50 and up
Soft drinks	\$ 2.75
Assorted chilled juices	\$ 3.00
Mineral water	\$ 3.00
House wine	\$ 5.00

Minimum 40 persons
Bar fee (includes separate cashier) up to 4 hours \$125.00

Cash Bar

Call brands	\$ 6.75
Premium brands	\$ 7.75
Super premium	\$ 8.75
Beer - local and imported	\$ 5.25
Cordials	\$ 9.25 and up
Soft drinks	\$ 3.25
Assorted chilled juices	\$ 3.75
Mineral water	\$ 3.75
House wine	\$ 5.75

Banquet Bars include:

Wines by the glass
Champagne available by the bottle only

Wines By The Glass

California Chardonnay or Pinot Grigio
Cabernet Sauvignon or Merlot and White Zinfandel

or

French white table wine, red table wine and rosé

Reception Beverage Package

Served at banquet bar and/or passed butler style
Champagne (Jacquard Brut), soft drinks, Perrier, Evian, house wine and local and imported beer

Price: \$25.00 per person, per hour

Alternatives and Additions:

Only available as part of a purchased lunch or dinner.

Soft Package

Unlimited bottled water (flat and sparkling)
Soft drinks and assorted chilled juices

Price: \$7.00

Soft Package Plus

Unlimited bottled water (flat and sparkling)
Soft drinks and assorted chilled juices
House wine and local and imported beer

Price: \$20.00

Bottled Water

By the liter bottle (flat or sparkling)
Served with citrus slices on request

Price: \$4.00

For groups under the stated 40 person minimum, additional set-up fees will apply.