



2009 WEDDING MENUS

RECEPTIONS AND ACTION STATIONS

Minimum of 25 Guests for Reception Stations

(PLEASE NOTE, THERE WILL BE A \$100.00 CHARGE PER CHEF ATTENDANT REQUIRED FOR A 1 HOUR RECEPTION, EACH ADDITIONAL HOUR TO BE CHARGED AT \$50 PER HOUR PER CHEF)

CAESAR SALAD STATION

Attendant Tossing Made to Order Caesar Salad with our own House Made Creamy Caesar Dressing, Herb Croutons, Asiago Cheese, Grilled Chicken and Blackened Shrimp

\$12 Per Person

SOUTHAMPTON SMOKED SALMON

House Smoked Salmon Carved by Chef
Crème Fraiche, Shaved Bermuda Onions, Capers, Chives & Rye Points

\$15 Per Person

VEGETABLES AND DIP STATION

Selection of Baby and Cut Vegetables with Pita Bread and Vegetable Chips
Sour Cream Salsa Dip, Hummus, Chipotle spiced dip,
And Warm Artichoke Dip

\$12 Per Person

SELECTION OF FINE CHEESE

Display of Whole and Cut Fine Cheeses, French Baguette, Crackers, & Grapes

Domestic \$12 Per Person

European \$18 Per Person

FRESH SEAFOOD STATION

Based on 4 pieces each

Seasonal Oysters, Jumbo Shrimp
Clams on the Half Shell, Chilled Marinated Mussels, Crab Claws
Cocktail, Rémoûlade, Mango Cocktail Sauce,
Miniature Tabasco's, Lemon and Lime

\$24 Per Person

SUSHI STATION

Selection of Rolled and Nigiri Sushi with Soy Sauce, Pickled Ginger and Wasabi
Live Station with Sushi Chef add \$200 per station (up to 150 ppl per station)

\$5.50 Per Piece

TARTAR STATION

Selection of

AAA Prime Steak Tartar, Bermuda onion, Stone Mustard, Grated Eggs
Blue Fin Tuna Tartar, Baby Shallots, Caper Aioli, Brioche Points
Heirloom Tomato Tartar, Olive Crostini, Goat Cheese Snow

\$29 Per Person

ASIAN WOK STATION

Fired Rice Station Cooked to order with your choice of:

Gingered Chicken, Scallion Beef, Lemongrass Shrimp, Slivered Snow Peas,
Water Chestnuts, Cashews, Orange Peel Steamed Broccoli, Hoisin,
Soy, and Ponzu Sauces

\$18 per Person

THE CARVERY TABLE

Roast USDA Choice Beef Carved by Chef

Pre Selected Choice of The Following:

Beef Tenderloin **\$25 Per Person**

Smoked New York Striploin of Beef **\$22 Per Person**

Herb and Dijon Crusted Baron of Beef **\$18 Per Person**

Horseradish Dijon and Pommery Mustard, Assorted Cocktail Rolls,
Pommery Demi Glace

SOUTHAMPTON PYRAMID OF SPOONS

(Indoors Functions Only)

A Dramatic Presentation of 250 Signature Hors d' oeuvres on Spoons

Spiced Tuna Tartare with pickled radish

Lobster and Mango Salad with toasted sesame seeds

Blue Cheese & Grape Truffle, with pistachio

Chipotle Spiced Beef, with pickled red onion

\$800 Per Station

LIVE PASTA STATION

Fussili and Tortellini

Basil Marinara and Roasted Garlic Alfredo

Red Onions, Garlic, Artichokes, Baby Shrimp, Ham, Spinach, Mushrooms, Pesto, Chilli

Flakes Parmesan

\$17 Per Person

BERMUDA STATION

Bermuda Fish Chowder with Sherry Peppers and Black rum

Johnny Cakes

Fish Cakes with Island Remoulade

St. David's Mussel Pie

Chicken Cassava Roll with Chow Chow

\$21 Per Person

MASHED POTATO MARTINI STATION

Buttermilk and Roasted Corn Mashed Potatoes
Garlic Mashed Potatoes
Horseradish Mashed Potatoes
Parmesan Wild Mushroom Mashed Potatoes
Red Wine, Lobster and White Wine Cream sauces
Bacon, Cheddar Cheese, Onion Straws, Chives and Sour Cream
\$18 Per Person

Enhance Your Mash Potato Martini Station
Shepherd Pie, Lamb Moussaka, Seafood Newburg
Wild Mushroom Ragout, Rustic Tomato Basil Marinara
\$8.00 Per Person

BAKED ATLANTIC SALMON EN CROUTE

Salmon Filet Baked in Puff Pastry with White Wine Dill Sauce, Carved by Chef
\$14 Per Person

CHILLED COCKTAIL SHRIMP

Poached Jumbo Gulf Shrimp Chilled with Cocktail Sauce, Lemon, and Remoulade
Served on Ice
\$18 Per Person (based on 4pcs per person)

SHRIMP SCAMPI FLAMBE

Jumbo Gulf Shrimp Flambéed with White Wine and Garlic Butter, Rice Pilaf
\$20 Per Person (based on 4pcs per person)

FRESH MARKET FISH STATION

Scallop Shell Shaped Ice Carving to Display:
Local Rockfish, Wahoo, Snapper and Tuna Sautéed to Order
Served with Lemon Butter Sauce, Island Salsa, Fresh Lemon and Lime Wedges,
Seaweed Salad
\$30 Per Person

CARVED WHOLE TOM TURKEY

Herb Roasted Turkey with Giblet Gravy, Cranberry Orange Chutney, Sliced Rolls, and Sage
Stuffing
\$17 Per Person

BERMUDA RUM GLAZED PORK RACK

Black Currants and Calvados Jus, Caramelized Apples
\$17 Per Person

MUSSEL STATION

PEI Mussels Sautéed With your Choice of Lemongrass Chili's Sauce or
Garlic and White Wine Marinere sauce, Fresh Baguette
\$15 per Person

BERMUDA BANANAS FLAMBE

Flambéed Banana Caramelized with Brown Sugar and Dark Rum Served over Vanilla Bean
Ice Cream and Chantilly Cream
\$15 Per Person

CHOCOLATE FONDUE WATERFALL

Three-Foot Tower of Cascading Molten Chocolate
Strawberries, Pineapple, Honeydew & Cantaloupe Melon, Mini Biscotti, Marshmallow Puffs,
Pound Cake Fingers, Angel Food Cake and Local Sweet Baby Bananas
\$12 Per Person (\$900 Minimum or 75 guests)

CANDLELIGHT DESSERT BUFFET

For Indoor Functions Only!

Assorted French Pastries
Truffles & Chocolate Strawberries
Mini Crème Brûlée,
Fresh Berry Flan
Crêpe Suzette Flambée
Chocolate Gateau
Mignardises
Cheese Cake and Fruit Sauce
Dark Chocolate Mousse
White Chocolate and Passion Fruit Parfait
Assorted Biscottis and Cookies
\$23 per person

STREET FARE

Crepes, Cotton Candy, Mini Doughnuts, Frozen Bananas
Variety of Sauces and Toppings
Will require attendants
\$21

DOUGHNUTS AND FROZEN BANANAS

\$18

SHAPE A CREPE

Fresh made Crepes with your choice of filling
\$15

FLAMBE COFFEE STATION

Freshly Brewed Full Roast and Decaf Coffee
Full Selection of Liqueurs and Cognac Flambéed and Served with
Whipped Cream, Chocolate Sprinkles
\$15 Per Person

COCKTAIL RECEPTIONS

SILVER SELECTIONS

\$27 Per Guest / Based on 6 Pieces

COLD

Sun Dried Tomato Goat Cheese and Olive Tapenade on Crostini
Prosciutto Wrapped Asparagus With Boursin Cheese
Smoked Duck, Caramelized Fig, Goat Cheese Crouton

HOT

Sesame Chicken Tenders with Plum Sauce
Vegetable Egg rolls with Sweet and Sour Sauce
Bermuda Fishcake with Spicy Island Mayo

GOLD SELECTIONS

\$31 Per Guest / Based on 6 Pieces

COLD

Chipotle Beef on Brioche, Pickled Mushrooms and Mango
Camembert with Pear Chutney
Cherry Tomato with Panzanella

HOT

Asian Chicken Cashew Spring rolls with Ginger Soy Dipping Sauce
Bacon Wrapped Scallop
Moroccan Spiced Lamb Lollipops with Eggplant Caviar

PLATINUM SELECTIONS

\$35 Per Guest / Based on 6 Pieces

COLD

Lobster Salad, Mango, Cucumber Round
Prosciutto Wrapped Asparagus With Boursin Cheese
Foie Gras Torchon with Loquat Chutney on Toasted Brioche

HOT

Mini Beef Tenderloin Wellington
Crab and Brie in Filo Pastry
Vegetable Samosas with Mint and Cucumber Relish

DESSERT

Painters Palette of French pastry and Mignardese
\$16 per guest based on 5 pieces

DIAMOND SELECTIONS

\$40 Per Guest / Based on 6 Pieces

\$38

COLD

Foie Gras Brulee on Chinese Spoon

Roasted Red Pepper Gazpacho with Goat Cheese Foam

Lobster Mango Salad with Cashews on Chinese Spoon

HOT

George Bank Scallop with Smoked Pancetta, Spiced Pear Chutney

Sweet and Sour Chicken on Chinese Spoon

Bermuda Tomato Glazed Onion Tart Tartin

Cocktail Reception
COLD CANAPES
(Priced Per Piece, Hand Passed or Placed)

Smoked duck, Caramelized Fig, Goat Cheese Crouton \$4.00

Chipotle Beef on Brioche, Pickled Mushrooms and Mango \$4.75

Assorted Sushi Canapés \$5.50

Grape and Stilton Truffle with Pistachio Nut \$4.75

Sun dried Tomato Goat Cheese and Olive Tapenade on Crostini \$4.00

House Smoked Salmon and Cream Cheese Pinwheel \$4.75

Margarita Marinated Jumbo Shrimp Tequila Cocktail Sauce \$5.00

Crab Salad on Cucumber Round \$4.75

Smoked Trout Parfait on Rye Crouton \$5.00

Lobster Salad, Mango, Cucumber Round \$5.00

Tuna Nicoise \$4.75

Camembert with Pear Chutney \$4.75

Prosciutto Wrapped Asparagus With Boursin Cheese \$4.75

Cherry Tomato with Panzanella \$4.75

Caprese Crostini \$4.75

Moroccan spiced Salmon on Flat Bread \$5.00

Foie Gras Torchon, Spiced Loquat Chutney with Toasted Brioche \$5.50

Chicken and Mango Salad on Crostini \$4.75

HOT HORS D'OUEVRES
(Priced Per Piece, Hand Passed or Placed)

Crab and Brie in Filo Pastry \$4.75

Sauce Maltese Glazed Lobster and Asparagus Ragout in Vol au Vent \$5.00

Pancetta and Basil Wrapped Shrimp \$5.00

Coconut Shrimp with Vodka Spiked Cocktail Sauce \$4.75

Panko Crusted Peekey Toe Crab Cake Sweet Chili Sauce \$5.00

Moroccan Spiced Lamb Chop with Eggplant Caviar \$5.50

Mini Beef Wellington \$5.00

Peking Duck Potsticker with Orange Hoisin \$4.75

Sesame Crusted Chicken Tenders with Plum Sauce \$4.75

Bacon Wrapped Scallop \$5.00

Asian Chicken Cashew Spring rolls with Ginger Soy Dipping Sauce \$4.75

Spinach and Feta Triangle \$4.75

Satay Sampler

Assortment of Shrimp, Chicken, Pork and Beef Satay
With Sesame Cilantro, Palm Sugar Tamarind & Honey Ginger dip
\$20.00 Or \$5.00 each

Spicy Chorizio in a Blanket \$5.00

Bermuda Fish Cake with Island Spiced Mayo \$4.75

Forest Mushrooms in Phyllo Pouch \$5.00

Vegetable Egg rolls with Sweet and Sour Sauce \$4.00

Lamb Souvlaki with Cucumber Tatziki \$5.00

Brie Cheese Glazed Confit of Duck and Cranberry Filled Profiteroles \$5.50

Vegetable Samosas with Mint Cucumber Relish \$5.00

A LA CARTE BANQUET DINNER MENU
All Dinners include Full Bread Service as Well as Coffee and Tea

APPETIZERS-Chilled

Shrimp Cocktail Martini with Tropical Cocktail & Remoulade Sauce
\$19

Parma Ham, Cantaloupe & Honeydew Melon, Grapes, Port Dressing
\$15

Peekey Toe Crab and Lobster Timbale, mango & avocado lime salsa
Chili Lobster Oil
\$19

Grilled Portobello Mushroom and Mache Lettuce
Herbed Goat Cheese, Olive Poached Tomato, Parmesan Twist,
Balsamic and Chive Oil
\$17

Citrus Infused Smoked Salmon, Bermuda onion Asparagus Salad,
Mustard Crème Fraiche
\$18

Watermelon, Shrimp & Lobster Salad with Feta Cheese, Toasted Cashews & Balsamic
Reduction
\$18

Chicken Waldorf Salad, with Truffled Yogurt
\$18

SALADS

Mixed Baby Greens with Pralines, Citrus and Honey Mustard Dressing
\$12

Baby Spinach and Frisee Salad, Herbed Goats Cheese, Candied Pecan
Sun dried Tomatoes, Tapanade Dressing
\$13,

Port Infused Pear, Spiced Walnut, Maytag Blue Cheese,
Spinach & Arugula
Pancetta Crisp, honey & Dijon dressing
\$15

Vine Ripened Red and Golden Tomatoes
Marinated Buffalo Mozzarella, Shaved Local Onion,
Balsamic and EVOO Vinaigrette
\$14

Baby Lettuce and Roasted Beet Root Carpaccio,
Crispy Goat Cheese and Pear & sherry vinegar Vinaigrette
\$14

Hearts of Romaine Salad
Parmesan and Cracked Black Pepper Croutons, Oven Roasted Tomatoes,
Roasted Garlic Caesar Dressing
\$14

HOT APPETIZERS

Crab Cakes with Marinated Vegetable Slaw and Thai Sweet Chili Sauce
\$17

Warm Mushroom Goat Cheese Tart with Poached Pear, Port Vinaigrette
\$15

Roast Quail Stuffed with Wild Mushrooms, Vintage Port Sauce
\$18

Confit of Salmon
Roasted Ananas & Celeriac Puree
Pomegranate Essence
\$18

Pancetta Wrapped Sea Scallops, Spiced Pear Chutney
\$17

Twice cooked Crispy Pork
Caramélisé Apple and Calvados Jus
\$17

Saffron infused Vegetable Ragoût
Tri-color open face ravioli, Basil Oil
\$14

SOUPS

Lobster Bisque au Cognac, Vanilla Bean Cream
\$11

New England Seafood Chowder,
\$11

Cream of Asparagus, crumble Pancetta or Chive Oil
\$10

Bermuda Fish Chowder with Black Rum and Sherry Peppers
\$10

Creamy Wild Mushroom Bisque with Truffle Oil
\$10

Bermuda Pumpkin and Apple Veloute, Cinnamon Crème Fraiche
\$10

Roasted Tomato and Basil with Parmesan Crisp
\$10

INTERMEZZO

Campari Sorbet
\$6

Cranberry and Lime Sorbet
\$6

Pink Champagne Sorbet
\$7

Buttermilk and Gin Sorbet
\$7

ENTREES

Bermuda Snapper, Shrimp and Ancho Chili Butter Sauce,
Lobster and Roasted Garlic Whipped Potato

\$45

Rossini Filet Mignon, Wild Mushroom Dauphinoise, Port Demi Glace

\$57

17 Spice Dusted Roasted Beef Tenderloin, Portobello Mushrooms,
Cabernet Sauce, Pomme Boulangere

\$49

Breast of Chicken Stuffed with Red Peppers & Cream Cheese,
Sun Dried Tomato Sauce, Saffron Orzo

\$40

Salmon Filet on Caramelized Onion Potato Gratin with Buttered Spinach
Fennel Chardonnay Butter Sauce

\$40

Sea Salt Crusted Prime Rib of Beef au Jus,
Croquette Potato

\$48

Lemon Sole Meuniere, Crab Mousseline,
Kafir Lime Beurre Blanc

\$42

COMBINATION ENTREES

Brioche Crusted Halibut & Chicken Breast, Roasted Garlic Tarragon Sauce,
Creamy Chive Mashed Potato

\$48

Beef Tenderloin and Red Snapper Filet, Merlot Jus and Lemon Butter Sauces,
Garlic Mashed Potatoes

\$51

Combination of Beef Tenderloin Petit Filet, and Garlic Shrimp, Herb Mashed Potato

\$54

The Fairmont Southampton Triangle
Trio of Salmon, Scallops & Shrimps, Coconut Basmati Rice
Mango Chilli Sauce

\$54

Bermuda Trio
Lobster Tail, Colorado Lamb Chop and Petit Filet Mignon,
Leek and Asiago Potato Gratin, Merlot Jus

\$59

DESSERTS

Three Layer Chocolate Mousse on a Bed of Grand-Marnier
Sauce and Raspberry Reduction

\$11

Jivara Chocolate and Banana Marquise, Seasonal Berries, Amarula Cream

\$11

Bramley Apple Crumble Tart, Cinnamon Ice Cream and Calvados scented Vanilla Custard
Sauce

\$11

“The Chocolate Bombe”

Warm molten center Chocolate Cake with Vanilla Bean Ice Cream, Chocolate and
Raspberry Chambord Sauces

\$11

“The Southampton Chocolate Cake”

Alternating Layers of Tender Chocolate Cake, Chocolate Fudge & Cognac Mousse,
Remy Martin Scented Vanilla Anglaise

\$11

Mayer Lemon Pudding Cake
Pistachio Meringue, Black Current Coulis

\$11

Vanilla Sable Breton

Ecuadorian Coffee Chocolate Mousse, Cremeux
White Chocolate Ice Cream

\$13

Lemon and Caramelized Honey Meringue Tart
With mint infused Blueberry compote

\$11

White Chocolate and Passion Fruit Pave
Crunchy Hazelnut Chocolate Crisp and Raspberry Sauce

\$11

Manjari Chocolate Tart
Aged Cognac Ice Cream, Salted Caramel

\$12

Cardamom Scented Sable, Mango Chiboust with Raspberries
Strawberry Consommé

\$12

THE FAIRMONT WINE LIST

Champagnes & Sparkling Wines

<u>Bin</u>		<u>Price</u>
1	Dom Perignon 1999	\$390.00
2	Veuve Clicquot Reserve 2002	\$175.00
41	Asti Martini and Rossi	\$45.00
4	Mumm Cordon Rouge N/V	\$110.00
5	Charles de Laroche Brut NV	\$100.00

White Wines

204	Chardonnay Simi	\$65.00
191	Chardonnay Grgich Hill Napa	\$135.00
222	Chardonnay Sonoma Cutrer Russian River	\$80.00
196	Chardonnay Stag's Leap Wine Cellar Napa Karia	\$85.00
210	Chardonnay La Crema Sonoma Coast	\$79.00
197	Chardonnay Robert Mondavi Napa	\$73.00
208	Chardonnay Kendall-Jackson Vintner Reserve	\$55.00
211	Chardonnay Hogue	\$42.00
132	Chardonnay Dreams Jermann	\$125.00
70	Chablis 1er cru Fourchaume Moreau	\$95.00
69	Chablis Louis Latour	\$70.00
144	Pinot Grigio -S' Margherita	\$55.00
149	Pinot Grigio Placido	\$44.00
105	Sancerre Le Grand Rochoy Domaine Rochoy	\$75.00
242	Sauvignon Blanc /Groth	\$72.00
304	Sauvignon Blanc Seresin	\$69.00
243	Sauvignon Blanc Silverado Napa	\$65.00
303	Sauvignon Blanc Marlborough Babich	\$50.00
270	Beringer White Zinfandel	\$35.00
246	Flume Blanc-Hogue	\$42.00

Red Wines

863	Shiraz Ebenezer Barossa Valley Estate	\$105.00
480	Chateauneuf-du-Pape Chateau Mont Redon	\$95.00
564	Paraduxx (Zinfandel-Cabernet-Merlot) California	\$145.00
868	Shiraz Rosemount Estate	\$49.00
755	Brunello di Montalcino Castello Banfi	\$180.00
777	Chianti Classico Riserva Gold Label Ruffino	\$105.00
788	Chianti Classico Riserva Castello Banfi	\$65.00
357	Chateau Labegorce Margaux	\$108.00
554	Cabernet Sauvignon Jordan Napa	\$140.00
541	Cabernet Sauvignon Silverado Napa	\$115.00
557	Cabernet Sauvignon Kendall-Jackson Vintner Reserve	\$65.00
565	Cabernet Sauvignon Silver Oak Alexander Valley	\$195.00
5567	Cabernet Sauvignon R.Mondavi Private Selection	\$55.00
562	Cabernet Sauvignon -Hogue	\$44.00
600	Merlot Sterling Napa	\$85.00
604	Merlot Rutherford Hill Napa	\$79.00
551	Cabernet Sauvignon Stonestreet Alexander Valley	\$95.00
860	Cabernet Sauvignon (Blend) Black Label Wolf Blass	\$195.00
566	Cabernet Sauvignon Charles Wetmore Wente	\$55.00
867	Merlot Rosemount Estate	\$49.00
603	Merlot Hogue	\$44.00
773	Amarone Masi Costasera	\$125.00
654	Pinot Noir- Saintsbury Carneros 2003/2004	\$95.00
660	Pinot Noir- La Crema	\$70.00
657	Pinot Noir Hartford Sonoma	\$125.00
414	Pinot Noir Louis Latour	\$65.00
661	Pinot Noir Beringer Founders' Estate	\$50.00

BAR SERVICES AND BEVERAGE STATIONS

HOST BARS

SELECT BRANDS	\$8.50
PREMIUM BRANDS	\$9.00

CASH BARS (gratuity included)

SELECT BRANDS	\$9.00
PREMIUM BRANDS	\$10.00

SELECT BRANDS HOST BARS BY THE HOUR

PER PERSON, 1 ST HOUR	\$28
EACH ADDITIONAL HOUR	\$21

PREMIUM BRAND HOST BAR BY THE HOUR

PER PERSON, 1 ST HOUR	\$30
EACH ADDITIONAL HOUR	\$23

WINE

RED OR WHITE HOUSE WINE	\$9.50
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BEER

IMPORTED BEER (BOTTLE)	\$8.50
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LIQUEURS

BAILEY'S, GRAN MARNIER, COURVOSIER (1OZ), SAMBUCA, KAHLUA	\$10
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SOFT DRINKS

REGULAR OR DIET SOFT DRINKS	\$4.50
MINERAL WATER	\$5.00

BERMUDA TROPICAL BAR

BERMUDA RUM SWIZZLE	\$9.50
DARK & STORMY	\$9.50

CLASSIC MARTINI STATION

DRY VODKA OR GI	\$14
METROPOLITAN	\$14
LEMON DROP	\$14
PRINCESS INFUSION	\$14

BAR SERVICE

We Recommend One (1) Bartender for Every 75 Guests.

Bartender Fee of \$125 will be Charged on all Bars not

Exceeding \$275 + 17%

A Fee of \$75 per Hour per Cashier will be Applied on all Cash Bars.

CATERING POLICIES

MENU SELECTIONS

Our professional and creative teams have assembled a comprehensive selection of choices for each occasion. Our chefs take advantage of all locally produced products, however the majority of our food is imported from America and Europe. To ensure that your menu selections can be made available, please submit your menus at least four weeks in advance. This will assist us in obtaining all the necessary products for your event.

We are committed to make your event a success and we welcome the opportunity to custom-design menus just for you. Please discuss the details directly with your Conference Services and Catering Manager.

GUARANTEE OF ATTENDANCE

For meal functions occurring Monday to Thursday, a 48 Hour Meal Attendance guarantee is required. For Friday, Saturday and Sunday meal functions, a 72 Hour Attendance Guarantee is required.

If the Actual Guest Exceeds the Guaranteed number, you will be charged based on the Actual Guest that attends the Function.

If a Meal Guarantee is not given, the resort will set it based the last available written estimate.

DECORATIONS, MUSIC & ENTERTAINMENT

Theme décor, specialty linens, flowers, wall coverings, ceiling decorations and entertainment can be ordered through your Conference Services and Catering Manager and Discover Bermuda Department, Ice Sculptures or Company Logo of almost any design can be provided for decoration at an additional charge.

AUDIO VISUAL REQUIREMENTS

Our highly trained audio-visual staff can provide you with the latest in technical equipment along with superb service. Rates and information are available under separate cover. Please contact your Conference Services and Catering Manager.

SIGNS & DISPLAYS

Pre-approved signage is permitted in the registration area and in private function areas only. When approved, all signs must be displayed on appropriate tripods or easels. No signs are permitted in the lobby or other public areas. Signs or posters cannot be glued or affixed in any way to walls or permanent structures of the hotel. The host will be liable for any damage caused by improperly pinning or affixing signs or displays onto walls or any property of the hotel.

SET UP CHARGES

Functions at the Beach, Great Sound Lawn and Outdoor Pool require additional transportation and/or set-up labor. There will be a \$7.00 charge for events at these locations.

SPECIAL DESTINATION OFF-PREMISES CATERING

We are pleased to offer our Food & Beverage catering services to several unique destinations such as: Hawkins Island, The Keep Yard and Clock Tower at the Royal Naval Dockyard, Fort Hamilton, and Astwood Park, to name but a few. A \$13.00 per person transportation and set-up charge will be incurred for functions at any off- premises locations.

SERVICE STANDARDS

One server per twenty (20) guests plated events
One server per twenty-five (25) guests buffet events
One server per seventy-five (75) guests cocktail receptions
One bartender and one server per seventy-five (75) guests for Hosted Bars
One bartender, one server one cashier per seventy-five (75) guests for Cash Bars
Client requests for additional labor may be provided at \$25.00 per hour, per staff member.

MEETING ROOM RENTAL CHARGES

	24 hour hold	½ day
Poinciana Ballroom Entire	\$7,500	\$4,000
Poinciana Ballroom per Room	\$2,500	\$1,500
Gardenia Ballroom	\$2,500	\$500
Mid Ocean Amphitheatre	\$7,500	\$4,000
Mezzanine Rooms	\$800	\$500
Lily and Freesia Rooms	\$750	\$400

LABOUR CHARGES

There is no additional labor charge for required chefs and carvers.
For Cocktail Receptions, a minimum food consumption of \$12.00 per person must be met. If minimum consumption is not met, the cost of one waiter for each 75 guests will be applied as follows: \$50.00 for the first three hours, and \$12.00 for each hour thereafter. A Bartender fee of \$100.00 will be charged on all bars not exceeding \$275.00, plus 17% gratuity in sales per bar, per hour.
A fee of \$50 per bar per hour will be applied on all Cash Bars.

SERVICE CHARGES

A 17% service charge is added to all Food & Beverage charges. There is no sales tax applicable in Bermuda.

CREDIT ARRANGEMENTS

In order to obtain billing privileges, credit status must be arranged with our Accounts Department. All credit information must be provided at least four weeks in advance of your function. Please contact your Conference Services and Catering Manager for further details.

PROPERTY DAMAGES

As a Patron you are responsible for any damages incurred to the premises or any other area of the hotel by your guests, independent contractors or other agents that are under your control. Please refer to the Sales or Vendor Agreement for further details.

OUTDOOR EVENTS

Should there be reports of 45% or more chance of precipitation in the area, the hotel recommends that the scheduled function be moved indoors to the designated back-up area. Temperatures below 60 degrees and/or wind gusts in excess of 25 mph shall also be cause to hold the function indoors. The weather "call" for evening events shall be no later than 2:00 p.m. and for morning events the call shall be made at 7:00 p.m. the previous evening.

RESTAURANT BUY-OUT (Inclusive of Gratuity)

The following minimum Food and Beverage Revenue, including gratuity guidelines, are in place so that you may have your group hold a private function in our restaurants if available.

	<u>In Season</u>	<u>Off Season</u>	<u>Rental</u>
The Newport Room	\$16,380	\$9,360	\$800
Bacci	\$14,040	\$8,190	\$1,500
Breakfast/Lunch	\$4,680	\$2,925	
Waterlot Inn	\$25,740	\$17,550	\$1,500
Breakfast/Lunch	\$7,605	\$5,265	
Ocean Club	\$24,570	\$10,530	\$1500
Breakfast/Lunch	\$7,020	\$5,265	
Window's on the Sound			\$2,500

4/29/09