



Royalton
Luxury Resorts

Banquet Menu • Jamaica



COFFEE BREAK

REGULAR

Regular coffee, decaffeinated coffee and tea
Orange or grapefruit juice
Bottled water
Cookies or pasteries

ROYALTON

Regular coffee, decaffeinated coffee and tea
Variety of juices
Bottled water
Assorted mini pastries
Assorted fruits
Assorted stuffed croissants

ADD ON'S *(please choose 2 options)*

Petite fours and dessert bar
Finger sandwiches
Yogurt and muesli
Vegetable crudites and dip
Charcuterie tray and crackers
Dried fruits
Cheese tray and crackers
Soft drinks



PLATED BREAKFAST

AMERICAN BREAKFAST

Regular coffee, decaffeinated and tea
Orange or grapefruit juice
Seasonal fruit platter
Scrambled eggs
Ham, bacon and sausage
Hash browns
Danish, white and whole wheat bread
Jelly, honey and butter

ROYALTON BREAKFAST

Regular coffee, decaffeinated and tea
Mimosas
Tropical seasonal juices
Tropical seasonal fruit
Salmon omelet
Danish rolls, white and whole wheat bread
Jelly, honey and butter

WEST INDIES BREAKFAST

Regular coffee, decaffeinated and tea
Fresh juice
Seasonal fruit platter
Ackee and salt fish
Johnny cakes
Jelly, honey and butter



BUFFET BREAKFAST

Requires a minimum of 50 people

Orange and local juices

Coffee and tea

House baked croissants, mini muffins, assorted danishes

Selection of flatbreads and rolls (*gluten free available upon request*)

Seasonal fruit

Cheese tray

Assorted yogurt

Breakfast sausages

Bacon

Hash browns

Roasted tomatoes

Baked beans

Pancakes

Scrambled eggs

Ham and cheese omelet

Ackee and Saltfish



INTERNATIONAL HORS D'OEUVRES

Select 6 options

COLD APPETIZERS

Melon prosciutto brochette
Seafood ceviche
Mini caprese salad
Smoked salmon and cream
cheese rolls
Mini crab tartlets
Brie canapes
Classic tahini and pita bread
Tuna tartare with sesame oil
Coconut truffles
Mini lemon tartlets
Chocolate brownies
Mini cheesecake

WARM APPETIZERS

Shrimp tempura
Ham croquettes
Teriyaki beef brochettes
Coconut fish fingers
Chicken satay
Classic spring rolls
Spinach and cheese quiche
Argentinian empanadas

Includes one hour of open bar with international selections

JAMAICAN HORS D'OEUVRES

Select 6 options

Sweet and spicy Ackee and Saltfish
potstickers
Jerk chicken spring rolls with papaya
chutney
Lobster fritters with mango yogurt dip
(seasonal)
Conch fritters with pink cocktail sauce
Jerk chicken wings with sour cream
herb dip

Coconut shrimp with tropical fruit
chutney
Plantain chips
Fried cassava bammy
Jamaican pepper shrimp
Beef, chicken and veggie patties

Includes one hour of open bar with international selections



PLATED MENU

Three courses: select 1 starter or soup, 1 entrée and 1 dessert

Four courses: select 1 option from each course

STARTERS

Mixed greens salad with grilled vegetables and balsamic dressing

Authentic Ceasar salad with parmesan cheese

Fresh shrimp ceviche with local citrus sauce

Caprese salad with arugula

Rainbow hearts of palm salad with grilled shrimp and a honey mustard dressing

SOUPS

Cream of corn with parmesan foam

Cream of broccoli with herb croutons

Lobster bisque with pernot essence and parsley oil

ENTRÉES

Chicken breast stuffed with cheese and sundried tomatoes, fresh vegetables and roasted potatoes in a red bell pepper sauce

Grilled beef filet, garlic and rosemary mashed potatoes and seasonal vegetables in a red wine sauce

Oven roasted season fish filet with black olive sauce, spring vegetables and saffron rice

Surf & Turf: beef medallion in a merlot sauce, shrimp skewer in a lemon butter sauce with wild mushroom risotto and fresh vegetables

Stuffed bell pepper with ratatouille, butternut squash sauce and mashed carrot purée (vegan)

Grilled salmon in a champagne beurre blanc, mashed green peas and Mediterranean vegetables

DESSERTS

New York cheesecake with fruit sauce

White and dark chocolate mousse

Tropical fruit crème brulee

Apple tartlet with vanilla coulis

Poached pear in a spiced orange juice (vegan)

Includes 3 hours of open bar with international selections



WEST INDIES PLATED MENU

THREE COURSES: *Select 1 starter or soup, 1 entrée and 1 dessert*

FOUR COURSES: *Select 1 option from each course*

STARTERS

Pimento smoked peppered marlin, red onion and lime

West Indies pepper shrimp

Mixed greens

Roasted pumpkin salad

Island potato salad

Green fig and Saltfish salad

Assorted patties with pineapple chutney

SOUPS

Pepper pot soup

Seafood bouillon

ENTRÉES

Jamaican jerk chicken and pork

Curry goat

Oxtail stew

Indian curried island seafood stew

Grilled snapper fillet and pickled vegetables

** All served with rice and peas, steamed callaloo and fried plantain*

DESSERTS

Pineapple upside-down cake

Caribbean rum cake

Banana cream pie

Includes 3 hours of open bar with international selections



INTERNATIONAL BUFFET

Pick & Choose: Create your own menu by selecting from each category below

Buffet: 7 starters, 2 soups, 5 entrées, 4 sides, 5 desserts (Minimum of 50 people)

STARTERS

Assortment of artisan breads and focaccia, hummus, extra virgin olive oil, aged balsamic vinegar and flavored butters

Charcuterie platter of smoked and cured meats, olives, pickles and triple crunch mustard

Assortment of farmhouse cheddar, blue cheese, brie and crackers

Sushi rolls and nigiri: tuna, shrimp, salmon, california

Fresh greens salad bar with dressings, toppings, condiments and fresh vegetables

German potato salad

Cabbage salad with grilled chicken and pineapple

Pasta salad with grilled vegetables and cheese

Fresh local fish ceviche

Tomato and artisanal cheese salad with basil

Tuna salad with fresh vegetables

Greek salad with fresh herb lemon vinaigrette

Cucumber and dill yogurt salad

Shrimp and couscous with mint and parsley salad

Chickpea and grilled vegetable salad with balsamic dressing

SOUPS

Cream of broccoli

Cream of carrot and ginger

Caribbean lobster bisque

Cream of tomato and orange

Seafood and tomato chowder

Cream of roasted pumpkin

Market vegetable



INTERNATIONAL BUFFET (con't)

ENTRÉES

Farm roasted pork loin with a butter caper sauce
Beef tenderloin tournedos served with wild mushroom sauce
Grilled local fish fillet with lemon garlic butter
Seafood lasagna and tomato coulis
Fresh herb grilled chicken breast with oven roasted red bell pepper sauce
Grilled salmon with creamy fennel sauce
Stuffed bell peppers with chickpea stew over tomato sauce
Rosemary roasted leg of lamb with red wine reduction sauce

SIDES

Rice with vegetables
Rice pilaf
Pasta with tomato sauce
Mixed vegetables (*your choice of grilled, steamed or sautéed*)
Potatoes au gratin
Vegetable lasagna
Mashed potatoes

DESSERTS

Chocolate cake
Apple bar strudel
Pumpkin pie
Strawberry mouse
Brownies
Cheesecake with local fresh fruit
Custard with chocolate
Lemon pie
Pecan pie
Black forest cake
Black and white chocolate mouse
Carrot cake

Includes 3 hours of open bar with international selections



JAMAICAN BUFFET

STARTERS

Smoked pimento
Peppered marlin, red onion and limes
West Indies pepper shrimp
Mixed greens roasted pumpkin salad
Island potato salad
Green figs and salt fish salad
Assorted patties with pineapple chutney
Soft Caribbean roti with various fillings
Mixed greens with citrus dressing
West Indies bread selection and butters

SOUP

Pepper pot soup

MAIN COURSE

Blue mountain coffee rubbed beef tenderloin
Jamaican jerk chicken and pork
Curry goat
Oxtail stew
Indian curried island seafood stew
Grilled snapper fillet

SIDES

Pickled vegetables
Rice and peas
Steamed callaloo
Fried plantain

DESSERT

Coconut plantain lollipops
Jamaican fruit cake
Rum cake
Tia maria liqueur sponge cake
Banana upside down cake
Sweet potato coconut mousse

Includes 3 hours of open bar with international selections



INTERNATIONAL OPEN BAR

RUM

Appleton
Appleton Special

TEQUILA

Montezuma Blanco
Montezuma Reposado

WHISKEY

Canadian Limited
Canadian Club
Canadian Mist
Dewars White Label
Jim Beam
Jack Daniels

GIN

Old Tom
Bombay Sapphire

VODKA

Finlandia
Finlandia Citrus
Finlandia Orange
Smirnoff

BRANDY

Napoleon

COGNAC

Courvoisier Vs

PORT

Harris

CREAMS

Wray and Nephew
Sangster

VERMOUTH

Martini Extra Dry
Martini Rosso
Martini Bianco

SPIRITS

Triple Sec Liqueur
Blue Curacao Liqueur
Creme De Menthe Liqueur
Peach Schnapps Liqueur
Amaretto Liqueur
Blackberry Liqueur
Tylers Cherry Brandy
Apricot Liqueur
Coconut Liqueur
Creme De Banana Liqueur
Creme De Cacao Liqueur
Creme De Cacao White Liqueur
Sour Apple Liqueur
Coffee Liqueur

Brands of drinks are subject to change without notice including mixed drinks and house wine by the glass.



DELUXE OPEN BAR

RUM

Appleton
Appleton Special
Appleton Reserve
Appleton Vx

TEQUILA

Don Julio Gold
Don Julio Silver

WHISKEY

Jack Daniels
Crown Royal
Johnnie Walker Red
Johnnie Walker Black
Grants
Chivas Regal

GIN

Bombay Sapphire
Tanqueray

VODKA

Stolichnaya Finlandia
Smirnoff Citrus
Absolut

GREY GOOSE

Brandy
Napoleon
St Remy

COGNAC

Courvoisier
Hennessy

PORT

Tawny Harvis
Creams
Baileys
Sangster

VERMOUTH

Martini Extra Dry
Martini Rosso
Martini Bianco

SPIRITS

Triple Sec
Blue Curacao
Creme De Menthe
Tylers Peache Schnapps Liqueur
Amaretto Liqueur
Blackberry Liqueur
Cherry Brandy
Apricot Liqueur
Creme De Banana Liqueur
Sour Apple Liqueur
Café Liqueur
Grand Marnier Cordon Rouge
Limoncello
Drambuie
Cointreau
Sambuca
Cointreau

Brands of drinks are subject to change without notice including mixed drinks and house wine by the glass.



PRICING

COFFEE BREAK

Regular (4 hours).....	11
Regular (8 hours).....	14
Royalton (4 hours).....	15
Royalton (8 hours).....	18
Add-on's - 2 options (4 hours).....	8

BREAKFAST

Plated.....	20
Royalton.....	24
West Indies.....	20
Buffet.....	20

COCKTAIL

International hors d'oeuvres.....	20
Jamaican hors d'oeuvres.....	20

MEALS (LUNCH OR DINNER)

Plated (3 courses).....	40
Plated (4 courses).....	45
West Indies plated (3 courses).....	40
West Indies plated (4 courses).....	45
International buffet.....	40
West Indies buffet.....	40

OPEN BAR

International open bar (per person per hour).....	15
Deluxe open bar (per person per hour).....	19
Additional hour of international open bar after meals.....	11
Additional hour of deluxe open bar after meals.....	15
Upgrade to a deluxe open bar (per person/per hour).....	4

Prices per person in USD | Kids up to 5 years old are free | Kids 6 to 12 years old pay 50% | Prices include taxes and service | Prices and menus are subject to change without notice | Buffet requires a minimum 50 people | Breakfast is a maximum 2 hour service | Meals are a maximum 3 hours service | Free locations with the purchase of any menu | Prices include set up, tables, chairs and white linens | Decoration is quoted separately

