

Caneel Bay Wedding Reception

No other hotel in the Virgin Islands rivals the legendary Caneel Bay Resort as the best destination for the most memorable and unforgettable weddings.

**For your convenience we have carefully prepared
an elegant four course dinner.**

Food tasting for a maximum of four guests
four months prior to the final menu selection
(Inclusive only for weddings with a minimum of 30 guests)

*All food and beverage prices are subject to a 21% service charge
Prices are subject to changes based on market prices*

Cocktail Hour

Red and white house wine and your choice of a signature drink.

SIGNATURE DRINK

Red or White sangria, passion fruit mimosa,
rum punch, pain killer or your personal favorite.
Non-alcoholic beverages also available.

CHOICE OF HOT AND COLD HORS D'OEUVRES

We recommend choosing six different hors d'oeuvres below.

COLD HORS D'OEUVRES

Ahi tuna tartar, pickled ginger, wasabi mayo
Roast tenderloin beef stacks, pepper rémoulade
Deviled lobster cocktail, toasted brioche
Grilled pear wrapped in prosciutto and arugula, cheese dip
Poached shrimp, cocktail sauce

COLD VEGETARIAN SELECTIONS

Gorgonzola-tomato tart, fruit chutney
Warm vegetable-ricotta cheese tartlet
Chèvre onion tartlet

HOT HORS D'OEUVRES

Mini crab cake, lemon-caper aioli
Beef patty, coconut curry dip
Chicken patty, coconut curry dip
Coconut shrimp, Calypso-sweet chili sauce

HOT VEGETARIAN SELECTIONS

Curried vegetable patty, fresh herbs
Spanakopita of spinach and feta cheese
Vegetable spring roll, sweet-sour sauce

ISLAND FRITTER SELECTIONS

Nevis conch fritter, calypso hot sauce
Crab-chive fritter, chili dip
Tofu-chic pea fritter, tamarind-barbecue sauce
Saltfish fritter, sweet-sour dip
Chicken wings (fried, barbeque, dry rub roasted)

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Elegant Wedding Dinner

THREE HOURS OF CALL BRANDS OPEN BAR

Vodka: Absolut, Stolichnaya

Gin: Beefeater,

Tequila: Souza White, Souza Gold

Scotch Whiskey: Dewar's, Johnny Walker Red

Bourbon Whiskey: Jack Daniels

Canadian Whiskey: Canadian Club

Rums: Cruzan Rum, Captain Morgan, Bacardi Silver

Soft Drinks, Flat and Sparkling Mineral Water

Premium brands available at an additional \$10 per person

A GLASS PER GUEST OF MOET ET CHANDON BRUT IMPERIAL FOR CHAMPAGNE TOAST

Champagne and wine may be upgraded to premium labels
at additional charges - please ask for price supplements.

HOUSE WINE SERVED WITH DINNER

Please choose one option from each category (for a total of four courses)

APPETIZERS

Butternut ravioli, shrimp, asparagus, mushroom, roasted red pepper cream

Lemon seared scallops, coconut polenta puree, and port wine butter sauce

Lobster salad, salad bouquet, mango-chili dressing

Warm crab cake, grilled asparagus, local greens, chipotle-honey vinaigrette

SOUP

Local conch chowder, conch croquette

Butternut-pumpkin bisque, coconut dumplings

Lobster bisque with corn fritters

SALAD

Tomato, buffalo mozzarella, local basil, balsamic syrup, grilled crostini

Coral Bay greens, watermelon, feta cheese, aged sherry vinaigrette

Caesar salad, sun dried tomato, white anchovies, garlic croutons, shaved parmesan, Caesar dressing

East End arugula, poached pear, blue cheese, vanilla roasted walnuts, aged balsamic vinaigrette

Coral Bay herb salad with mango, papaya and avocado and white wine dressing

INTERMEZZO

Champagne sorbet

Lime sorbet

Passion fruit sorbet

Additional \$10 per person

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Elegant Wedding Dinner

ENTREE

Prices are based on four courses

All plated dinners are served with fresh rolls and butter

- Pan seared local queen snapper, beluga lentil pilaf, and mango-pineapple salsa **\$248**
- Grilled Atlantic salmon, wasabi mash potato, asparagus, tomato-ginger sauce **\$246**
 - Soy glazed grouper, bok choy, plantain rice cake, shitake-miso broth **\$248**
- Line caught Mahi on the plancha, gnocchi, leek, mushroom, Creole coulis **\$244**
- Grilled jumbo shrimp, coconut steamed rice, string beans, island curry sauce **\$251**
 - Grilled chicken breast, mushroom-risotto cake, asparagus, thyme jus **\$231**
- Grilled Pork chop, sweet potato stuffing, Yardie slaw, ginger-bbq sauce **\$236**
- Herb crusted 3 boned rack of lamb, fingerling potato, haricot verts, rosemary jus **\$261**
- Grilled filet mignon, scallop potato, roasted tomato stuffed mushroom, veal-port jus **\$246**
- Beef tenderloin, grilled half lobster tail, potato gratin, green beans, natural jus **\$281**

VEGETARIAN OPTION

- Grilled jerk tofu, eggplant- chickpea curry, asparagus, cashew jam **\$216**
- Ricotta ravioli, leeks, mushrooms, asparagus tips, tomato ragú, shave parmesan cheese **\$221**
 - All vegetables may be subject to change due to seasonal availability*

DESSERTS

- Flourless chocolate cake, chocolate ice cream, mango crème anglaise
- French apple tart, caramel-vanilla ice cream
- Lemon-lime tart, vanilla bean whipped cream, fruit coulis
- Mango tart, caramelized pineapple, passion fruit sorbet
- Passion fruit crème brûlée or traditional crème brûlée
- Gingersnap-pumpkin cheese cake, vanilla bean ice cream

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Wedding Cakes

Our talented chefs will design and prepare the wedding cake of your dreams.

Wedding cakes are displayed for guests to enjoy the beauty of the creation.

After the ceremonial cake cutting, we will serve each slice on an artfully decorated plate.

You may select one cake flavor, one filling, and one icing for your wedding cake from our specialties listed below.

Should you have a special request, your wedding coordinator will be happy to discuss it with our pastry chef. Prices on your wedding cake are based upon design and complexity.

Fresh flowers for your cake and cake toppers may be ordered through your wedding coordinator.

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Six inch cakes are included in wedding packages.
For a full sized wedding cake the cost begins at \$15 per person.

CAKE FLAVORS

Vanilla cake
Hazelnut cake
Red velvet cake
Lemon cake
Rich chocolate cake
Yellow cake
Coconut cake

CAKE FILLINGS

Chocolate Caribe
Chocolate flavored mousse with fresh diced mangoes and papayas
Suggested liqueur addition: Amaretto or rum

Coconut nut
Coconut infused pastry cream
Suggested liqueur addition: Cruzan Coconut rum

Lemon French cream
Light vanilla cream flavored with lemon curd
Suggested liqueur addition: rum or peach brandy

Dark chocolate mousse
Dark chocolate filling, plain or combined with raspberry preserves
Suggested liqueur addition: rum

White chocolate mousse
White chocolate filling, plain or combined with fresh seasonal fruit
Suggested liqueur addition: Grand Marnier

Hazelnut cream
French vanilla cream flavored with praline
Suggested liqueur addition: Frangelico

Cappuccino mousse
Coffee flavored mousse with an extra layer of chocolate ganache
Suggested liqueur addition: Kahlua

Milk chocolate ganache or mousse
Suggested liqueur addition: Bailey's Irish cream

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ICINGS

French buttercream

Mixture of butter, sugar and egg yolk in a variety of flavors

White chocolate buttercream

*Special formulated white chocolate ganache**Ivory in color, excellent in taste***Additional \$2 per person**

Classic rolled fondant

*Soft malleable icing made from powdered sugar**Beautiful winter white or colored tints***Additional \$3 per person**

Cream cheese icing

*Cream cheese, butter, powdered sugar and vanilla***Additional \$1 per person****CAKE SHAPES**

Round

Square

Heart

Paisley (*additional \$2 per person*)**CAKE SIZE**

<u>Tier Sizes</u>	<u>Serves</u>
6-8	20
8-10	30
6-8-10	50
6-10-12	75
6-10-14	100
16-10-6	125
16-12-8-6	150
16-12-10-6	175

Lacework and other intricate designs will be subject to a surcharge contingent on chef approval.

Please send photos of your preferred cake design to your wedding coordinator.

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Late Night Snack

Available after 9pm

Beef sliders, sharp cheddar
\$108 per dozen

Turkey sliders, bbq onion, melted pepper jack
\$108 per dozen

Pulled pork sliders
\$108 per dozen

Mahi fish sliders, Creole remoulade
\$96 per dozen

Grilled tuna slider, ginger wasabi remoulade
\$120 per dozen

Bbq dried fire wings with a blue cheese and ranch dipping sauce
\$48 per dozen

Corn dogs
\$84 per dozen

Cajun dusted french fries
small \$36 medium \$48 large \$60

Fruit skewers
\$48 per dozen

Mini cup cakes
\$48 per dozen

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