



FOUR SEASONS
RESORT
NEVIS, WEST INDIES

EXPERIENCE THE UNIQUE FLAVOURS OF THE CARIBBEAN

Discover Our Catering Menu >





GENERAL INFORMATION

GUARANTEE

The number of guaranteed attendees at each catered function is required at least seven business days prior to the function. You will be charged for the guaranteed guest count or the actual guest attendance, whichever is greater. If we are not advised of a guaranteed count, the tentative number of guests will become the guaranteed count.

BUFFETS

Banquet buffets offer a specific quantity of food.

A 5% allowance in food preparation over the guaranteed number of attendees will be made on all buffets.

FOOD AND BEVERAGE

All on-site food and beverage arrangements will be made through the Resort. Only food and beverages purchased through the Resort may be served on Resort property.

Due to the requirements of shipping food and beverages to an island resort, requests must be received 21 days in advance. Any requests received after this time may incur a surcharge.

SERVICE CHARGE AND TAXES

All food and beverage prices are subject to an 18% service charge and 12% government tax.

A 19% service fee will apply to all audiovisual equipment rentals.

LABOUR CHARGES AND RENTAL FEES

Labour charges are applied to outdoor and off-property events as follows:

Outdoor venues and restaurants at the Resort: **\$15 per person (minimum \$1,000)**

Off-site Catering Fee: **\$75 per person (minimum \$3,500)** plus rental fee quoted upon request.

Menu pricing is based on:

- 1–2 hours for breakfast and lunch
- 3 hours for reception and dinner

For longer service times, additional labour and menu fees will apply at \$250 per hour.

PRICING

Prices shown throughout are in US dollars and per person, except where explicitly stated.

AVERAGE BANQUET PRICES

- Alcoholic Beverages **\$8–\$21**
Per beverage
- Continental Breakfast **\$32–\$52**
- Buffet Breakfast **\$46–\$65**
- Brunch **\$88–\$120**
- Coffee Break **\$18–\$55**
- Buffet Luncheons **\$53–\$95**
- Plated Luncheons **\$75**
- Wine Selections **\$75 +**
- Sparkling Wines and Champagne **\$70 +** Hors d'Oeuvres Hot/Cold **\$6 – \$9 (Per Piece)**
- Stations **\$36–\$75**
- Dinner Buffet **\$160–\$225**
- Plated Dinner **\$136–\$200**

MISCELLANEOUS ADDITIONAL CHARGES

- Cashier (*4-hour maximum*) **\$200**
- Chef attendant (*each*) **\$250**
- Server (*each*) **\$150**
- Bartender (*each*) **\$200**
- Security Officer (*per hour*) **\$65**

Labour charge per person applied for outdoor events at the Resort: **\$15 (minimum \$1,000)**

SHIPPING

To ensure efficient handling and storage or materials, please notify your Conference Service Manager in advance. Please ship deliveries at least five business days prior to your arrival date. Shipments of over five boxes will incur a handling fee of \$5 per box.

We recommend that packages be addressed as follows:




Name and date of meeting

Client name

c/o Four Seasons Resort Nevis
Pinney's Beach
Charlestown
Nevis

Attention: Conference Service Manager

MENU LEGEND

-  Gluten-Free  Dairy-Free
-  Vegetarian
- *Chef attendant required*

FOOD FACTS

ANNATTO

Ground from the seeds of a flowering tree, annatto (Bixa Orellana) is native to the West Indies and the Latin Topics. The seeds are steeped in oil and used in soups, stews, rice and other dishes to give food an orangey-red colour and wonderful flavour.

BREADFRUIT

A tree and fruit native to the Pacific Islands and Malaysia and brought to the West Indies in the 18th century. The fruit is large with a rough green skin with small hexagonal markings. Some varieties have a spiky exterior. The flesh is white, cream coloured or yellow and has a high starch content. It is eaten boiled, roasted or fried as a staple food.

CALLALOO

The edible spinach-like leaves of the dasheen. It is also known to be the name of a soup or stew made of those leaves or other greens, okra, crabmeat and seasonings.

CHORIZO

Spanish chorizo is made from coarsely chopped pork and pork fat, seasoned with pimentón (paprika) and salt. It is generally classed as either picante (spicy) or dulce (mild), depending upon the type of paprika used. There are hundreds of regional varieties of Spanish chorizo, both smoked and unsmoked, which may contain garlic, herbs and other ingredients.

CHRISTOPHINE

Another term for the chayote fruit, used mostly in cooked forms. When cooked, chayote is usually handled like summer squash; it is generally lightly cooked to retain the crisp flavour. Though rare and often regarded as unpalatable and tough in texture, raw chayote may be added to salads or salsas, most often marinated in lemon or lime juice. Whether raw or cooked, chayote is a good source of amino acids and vitamin C.

CHURRASCO

Skirt or flank steak, which is grilled or stewed with peppers and onions.

CONKIES

A sweet cornmeal-based food popular in the West Indies. The ingredients include cornmeal, coconut, sweet potato and pumpkin, and the mixture steamed in banana leaves.

DROPPERS

Another term for dumplings or spinners. In the West Indies, this name primarily refers to a small, savoury ball of dough that may be boiled alone or in soups or fried.

EMPANADAS

Meat, fruit, seafood or cheese turnover, usually called "empanadas" in Spanish-speaking countries.

GREEN PAWPAW

The green papaya fruit weighs an average of one to two pounds. It is pear-shaped with a true green peel and a pale translucent yellow-green flesh that bears a pocket of seeds in its central core. The flesh and the seeds are the edible part of the fruit. The flesh is similar in texture and consistency to that of a mango. It is semi-firm and succulent, easily

pierced when ripe. The flesh's flavour is lean and subtly sweet. Its seeds are tart and peppery, and can be ground and used as a pepper substitute.

JERK

A Jamaican way of cooking in which meat is dry-rubbed or wet-marinated with a very hot spice mixture called jerk spice. Jerk seasoning is traditionally applied to pork and chicken, but modern recipes apply jerk seasoning to fish, shrimp, shellfish, beef, sausage, lamb and tofu. Jerk seasoning principally relies upon two items: allspice (called "pimento" in Jamaica) and Scotch bonnet peppers. Other ingredients include cloves, cinnamon, scallions, nutmeg, thyme, garlic and salt.

MUTTON

The meat of an adult goat. The term is used only for the meat, not the living animals.





FOOD FACTS

PINCHOS

Word used in Puerto Rico for kebab or meat on a stick. The most common meats used are chicken and pork.

PLANTAINS

Also known as cooking bananas, plantains are occasional fare, whether cooked green, deep-fried, mashed as tostones or boiled and seasoned. They can be allowed to mature until they are spotted outside and golden inside and then deep-fried, baked or boiled.

RECAO

Strong-flavoured herb used in soups, stew and rice; a member of the coriander family.

ROTI

The word itself refers to a type of Indian bread, made from stoneground whole-meal flour. The "roti wrap" is the commercialization of roti and curry as a fast-food item in the Caribbean, originally by Sackina Karamath in southern Trinidad in the mid-1940s. Karamath was looking for a way to combine these items into an easy-to-eat

snack. Throughout the Caribbean today, various wrapped rotis are served, with fillings including chicken, conch, beef, shrimp, goat and vegetable. In addition to the popular curries, the roti wrap may contain numerous other combinations.

SALTFISH

Also known as salt cod, this is cod that has been preserved by salting and then drying. (Cod that is dried without the addition of salt is called stockfish.) Salt cod was long a major export of the North Atlantic region and has become an ingredient of many cuisines around the Atlantic and the Mediterranean.

SOFRITO

A mixture of green cubanelle peppers, roasted red cubanelle pepper, cilantro, yellow Spanish onion and garlic.





BREAKFAST

The most important start to the day begins with an energising breakfast. Set your team up for success with a fueling spread, composed of traditional American fares and Caribbean favourites.

[View Our Breakfast Menu >](#)



Continental

Buffet

Action Stations

On The Go

Plated



CONTINENTAL

CONTINENTAL

Minimum 10 guests

Nevis Sunrise

\$33

- Seasonal Selection of Chilled Local Juices
- Orange Juice
- Local Sliced Seasonal Fruits

Assorted Fresh Pastries:
Danish, Muffins, Croissants
with Sweet Butter, Honey
and Local Preserves

Individual Plain and
Flavoured Yogurts

Freshly Brewed Regular
and Decaffeinated Coffee,
Selection of Teas

Gluten-Free

Breakfast Continued >



BUFFET

BUFFET

Minimum 25 guests

Charlestown Buffet

\$46

Chilled Juices:

Orange, Cranberry, Grapefruit

Fresh Tropical Fruits and Berries

Individual Plain and

Flavoured Yogurts

Oatmeal, Almond Milk,

Raisins, Coconut Shavings

Assorted Sliced Breads

and Bagels for Toasting

Butter, Jam Honey, Plain

and Flavoured Cream Cheese

Assorted Fresh Pastries:

Danish, Muffins, Croissants

Assortment of Cereals

Dried Fruits, Bircher, Muesli

with Whole, Low Fat, Skim Milk

Freshly Brewed Regular

and Decaffeinated Coffee,

Selection of Teas

HOT BUFFET

Choice of One:

🍷 Scrambled Eggs,
Cheddar, Chives

Baked Eggs

Tofu Scramble

Kefta, Tomato and Eggs Tajine

Choice of Two:

Applewood Smoked Bacon

🍷 Maple Glazed Pork Sausages

🍷 Five Spice Chicken Sausage and
🍷 Potato Hash

Honey and Pineapple Grilled Ham

Choice of One:

Belgian Waffles, Maple Syrup

Silver Dollar Pancakes

Caramelised Banana,

Chocolate Sauce

Cinnamon and Raisin

French Toast, Macerated Berries

Choice of One:

🍷 Johnny Cakes

Caramelised Plantains

Roasted Seasoned Potatoes

Jerk Maple Glazed

Sweet Potatoes

BREAKFAST

ENHANCEMENTS

Yogurt:

Plain, Greek, Vanilla Bean, Coconut,

Homemade Granola, Honey

\$9.50

Homemade Breakfast Breads:

Banana, Monkey Bread,

Coconut Cake

\$6.50

Muesli and More:

Coconut Muesli, Bircher

Muesli, Caribbean Muesli,

Assorted Dried Fruit Toppings

\$7.50

Fresh New York Bagels:

Plain, Sesame, Wheat, Everything

Plain Cream Cheese, Mango Cream

Cheese

\$8.50

Jerk-spiced House Cured Salmon

Cream Cheese, Condiments,

Mini Bagels

\$19

Steel Cut Oatmeal

Brown Sugar, Golden Raisins,

Cinnamon, Toasted Coconut

\$9.50

Charcuterie

Sliced Cured Meats,

Marinated Olives, Baguette

\$12

Assorted Mini Quiches

\$7

Egg White Frittata

Tomato, Peppers, Basil, Parmesan

\$8

Buttermilk Pancakes

Maple Syrup, Chocolate Sauce,

Toasted Coconut, Whipped Butter,

Whipped Cream

\$11

Belgium Waffle

Rum-glazed Bananas,

Whipped Cream, Maple Syrup,

Chocolate and Caramel Syrup

\$13



🍷 Gluten-Free

Breakfast Continued >



ACTION STATIONS

ACTION STATIONS

Minimum 25 guests

*Chef attendant required,
\$250 for one attendant per 50 guests

Coconut Station*

\$12

Local Green Coconuts
Cut to Order

Chef attendant required
per 40 guests

Smoothie Bar*

\$12

Mix, Match and Create
Your Own Smoothie

Assortment of Seasonal
Fruits, Vegetables, Berries

Chef attendant required
per 30 guests

Freshly Pressed Juice Bar

\$12

Assortment of Seasonal Fruits,
Berries and Vegetables

Griddle*


\$14

Pancakes and Waffles
Whipped Cream, Chocolate
Chips, Blueberries, Maple Syrup,
Whipped Butter

Chef attendant required
per 60 guests

Eggs and More*

\$15


 Local Farm-raised Cracked Eggs
Egg Whites, Egg Beaters

Omelet Ingredients:
Sliced Mushrooms, Tomatoes,
Sweet Onions, Sweet Bell Peppers,
Scallions, Spinach, Jalapeños, Bacon,
Pork Sausage, Chicken Sausage,
Ham, Shrimp, Caribbean Spiny Tail
Lobster, Shredded Cheddar, Feta,
Swiss, Mozzarella Cheese

Egg Rotis*

\$14

*Scrambled Egg Whites,
Farm-cracked Eggs

 Jerk-spiced Chicken, Shrimp,
Diced Caribbean Lobster, Black
Beans, Mozzarella, Pepper Jack
Cheese, Cheddar, Sour Cream,
Salsa, Guacamole

Eggs Benedict Station

\$14

Choose Two of the Following
Enhancements (Individually
Plated or Buffet-style Presentation):

Smoked Salmon
with Hollandaise

Classic Eggs Benedict,
Canadian Bacon, Hollandaise

Florentine Spinach, Hollandaise





ON THE GO

BOXED BREAKFASTS ON THE GO

48-hour notice required

All boxed breakfasts are packaged with appropriate condiments and utensils. Recommended options for deep-sea fishing trips.

The Early Birdie

\$35

Local, Seasonal Fruit Salad

Bakery Basket

Yogurt Parfait, Granola, Fruit, Honey

Breakfast Sandwich

Apple or Orange Juice



Breakfast Continued >



BRUNCH

Having a later start to the day doesn't mean missing out on an energy-filled breakfast. Our brunch assortments offer the perfect mid-afternoon pick-me-up after a laid-back or active morning.

[View Our Brunch Menu >](#)





BRUNCH

Minimum 25 guests

Alexander Hamilton
\$88

Selection of Chilled Juices

Sliced, Whole Seasonal Tropical
Fresh Fruits, Berries


Assorted Fresh Pastries:
Danish, Muffins, Croissants

Assorted Breads

Bagels for Toasting
Plain and Flavoured Cream Cheese

Selection of Dry Cereals
Whole, Low-fat or Skim Milk

Assorted Individual Flavoured Yogurts

-  Salads
- Seasonal Mixed Greens
- Choice of Caribbean Dressings
- Egg, Chorizo, Roasted Corn, Sweet
Potato, Chives and Bacon Salad

HOT BUFFET

Scrambled Eggs, Fine Herbs

West Indian Curry Chicken Stew

Mushroom and Spinach Creamy
Penne

Tomato, Basil, Shaved Parmesan,
Rigatoni

BBQ-glazed Short Ribs

Sweet Potato Rösti

Banana French Toast
Coffee Flavoured Whipped Cream
Maple Syrup

Shrimp.Mushroom and Onion Frittata

DESSERTS

Pastry Chef's Selection
of Miniature Desserts

Freshly Brewed Regular and
Decaffeinated Coffee,
Selection of Teas

Champagne available at an
additional charge

Nisbet
\$92

Selection of Chilled Juices

Sliced, Whole Seasonal Tropical
Fresh Fruits, Berries

Assorted Fresh Pastries:
Danish, Muffins, Croissants

Assorted Breads


Bagels for Toasting
Plain and Flavoured Cream Cheese

Selection of Dry Cereals
Whole, Low-fat or Skim Milk


Assorted Individual Flavoured Yogurts

SALADS

Hydroponic Mixed Greens
Choice of Caribbean Dressings

-  Caesar Salad
- Parmesan Cheese, White Anchovies

Beet, Goat Cheese, Orange, Rocket
Salad, Citrus Honey Vinaigrette

-  Soup
- Seafood Chowder

Shrimp, Crab, Clam, Fish,
Potato, Mirepoix

 Gluten-Free

Brunch Continued >





BRUNCH CONT'D

HOT BUFFET

Eggs Benedict
Cheese Naan, Braised
Short Ribs, Chipotle Hollandaise

Cajun Shrimp Waffle
Tomato, Basil, Lemon
Sour Cream, Jerk BBQ

Medallion of Tenderloin
Mushroom Ragout, Brandy
Peppercorn Sauce

Herb-marinated Chicken Breast
Jalapeño and Pepper Jack Fungi,
Orange Butter Sauce

Silver Dollar Pancakes
Blueberry Compote,
White Chocolate
and Banana Sauce

DESSERTS

Pastry Chef's Selections
of Miniature Desserts

Freshly Brewed Regular
and Decaffeinated Coffee,
Selection of Teas

Champagne available
at an additional charge

BRUNCH
ENHANCEMENTS

Minimum of 25 Guests

*Chef attendant required,
\$250 per attendant

Roasted Tenderloin of Beef*
Béarnaise Sauce, Creamed
Horseradish, French Baguette
\$28

Spiced-rubbed Pork Loin*
Rum Raisin and Pineapple Chutney,
Cheddar Biscuits
\$18

🍷 Cajun Blackened Salmon,
Dill and Lemon Crème Fraiche
\$17

Caribbean Roti Station*
Vegetable, Chicken, Shrimp Curry
Wrapped in Roti Shells
Steamed Coconut Rice, Mango
Chutney, Spiced Yogurt Sauce
\$25

🍷 Display of Garden
Vegetables and Olives
Assorted Caribbean
Dipping Sauces
\$11

🍷 Seafood Over Ice
Cracked Crab Claws, Iced
Jumbo Shrimp, Oysters on Half
Shell, Condiments
\$28

🍷 Omelet Station*
Mushrooms, Tomatoes, Red Onions,
Sweet Bell Peppers, Bacon Bits,
Ham, Smoked Salmon, Shredded
Cheddar, Swiss Cheese
\$15

Sushi Heaven
Assorted Sushi Rolls, Nigiri and
Sashimi, Wasabi, Pickled Ginger,
Soy Sauce, Steamed Edamame with
Sea Salt, Kaiso Salad
\$36-\$72

Stazione Di Pasta*
\$24
Seafood Spaghetti, White Wine
Sauce

Penne
Sun-dried Tomatoes, Olives, Sweet
Potato, Broccolini, Basil, Lemon, Evoo

Bloody Mary, Mimosa, Bellini
\$18





COFFEE BREAKS

Keep your attendees engaged and productive with small breaks, especially when the days run long. Choose from a selection of coffee, teas, pastries and Nevisian specialties.

View Our Coffee Breaks Menu >





COFFEE BREAKS

COFFEE BREAKS

Cookies & Milk

\$18

Freshly Baked Warm Jumbo Cookies
Whole, Low-fat or Skim Milk
Served With Chocolate,
Strawberry, Vanilla Syrups

Freshly Brewed Regular
and Decaffeinated Coffee,
Selection of Teas

Trail Mix

\$30

Build Your Own Trail Mix Break:
Salted Peanuts, Roasted Almonds,
Sunflower Seeds, Spiced Pecans,
Granola, Golden Raisins, Dried
Cranberries, Dried Cherries,
Chocolate Chips, M&Ms, Dried
Apricots, Cashews, Salted Pistachios,
Toasted Coconut Shavings

Freshly Brewed Regular
and Decaffeinated Coffee,
Selection of Teas

The Italian Job

\$23

Marinated Olives, Artichokes,
Tomato and Mozzarella Skewers,
Melon and Prosciutto Skewers,
Pickled Vegetables (Giardiniera),
Crostini, Lavosh, Bread Sticks

When We Dip, You Dip

\$25

Pita, Plantain Chips, Tortilla Blue
and Yellow, Sweet Potato Chips,
Lavosh, Hummus, Roasted Eggplant
Dip, Guacamole, Pico De Gallo,
Onion Dip, Curry Dip

Crazy For Cupcakes

\$25

Carrot and Cream Cheese, Coconut,
Red Velvet, Double Chocolate

Freshly Brewed Regular
and Decaffeinated Coffee,
Selection of Teas

Cricketers Afternoon Tea Break

\$32

Curried Organic Chicken
Banana Bread, Mango Chutney

Herb Roast Beef
Brie Cheese, Horseradish Cream

Shrimp Salad
Tarragon Profiterole

Local Cucumber
Dijon Cream Cheese

Cinnamon Raisin Scones
Jam: Pineapple and Mango

Jammie Dodgers

Lemon Cake

Freshly Brewed Regular
and Decaffeinated Coffee,
Selection of Teas





COFFEE BREAKS CONT'D

**Chef attendant required,
\$250 per attendant*

The Citrus Break
\$32

Homemade Lemonade/Fresh Mint
Grapefruit and Yogurt Gratin

Seasonal Fruit Salad

Mango Smoothie Shots

Lemon-ginger Pineapple Bread

Orange Honey Tea Cakes

Lemon Meringue Tarts

Citrus-infused Waters,
Iced Teas

Freshly Brewed Regular
and Decaffeinated Coffee,
Selection of Teas

The Natural Break*
\$35

Selection of three
Freshly Pressed to Order
Exotic Juices

Homemade Granola Bars

Individual Yogurt Parfaits

Mini Fruit Kebabs

High-fibre Muffins

Fresh Fruit Compote
Assortment of Dried Fruits

Freshly Brewed Regular
and Decaffeinated Coffee,
Selection of Teas

Cappuccino Break*
\$34

Anise Biscotti

Chocolate Madeleine

Cinnamon Churros

Marble Coffee Cake

Freshly Brewed Cappuccino
Espresso Coffee

Flavoured Iced Teas, Iced Coffee,
Mineral Waters

Barista attendant required
\$150 per barista

Coffee and Tea Refills
Estimated 20 Cups per gallon
\$85 per gallon

**BEVERAGE
ENHANCEMENTS**

Freshly Brewed Iced Tea
Or Chilled Lemonade
\$6 per guest

Fresh Fruit Juices:
Orange, Grapefruit, Cranberry, Apple
\$7 per guest

Chilled Nevisian-style Fruit Punch
\$7 per guest

Assorted Regular, Diet Sodas
\$6.50 each

Sparkling, Still Bottled Waters
\$5 each (Still)
\$6.50 (Sparkling)

Premium Sparkling,
Still Bottled Waters
\$10 each

Caribbean-inspired Fresh
Fruit Smoothies
\$12 per guest

Refreshing Fruit-infused Waters
\$4 per guest

Just Sipping

Smoothie Shots

Seasonal Selections to
Include Mango and Green Tea,
Antioxidant Berry Smoothie

\$13 per guest

Juice Shots

Seasonal Selections to
Include Passionfruit Lemonade
Green Juice
,\$12 per guest





COFFEE BREAKS CONT'D

Reggae Break

\$55

Local Breadfruit, Plantain and Sweet Potato Chips, Spicy Mango Salsa, Reggae Relish

Saltfish Fritters, Chipotle Mayo or Mini Roti with Ackee and Saltfish

Jamaican Festival

Ital Patties

Coconut Scones

Reggae Cookies

Jelly Water

Tropical Lemonade

Rasta Punch

ENHANCEMENTS

Rasta Bracelet (created by Local Jewellery Maker) as a Keepsake Memento

\$15 Each

Rum and Raisin Ice Cream and Coconut Sorbet on consumption

\$6 Per Scoop

Local Steel Drum Solo at \$600 per hour





HOSPITALITY

Our hospitality desk gives your attendees a space to reconnect and regroup. Choose from a variety of grab-and-go options ranging from sweet treats to salty snacks.

[View Our Hospitality Menu >](#)





HOSPITALITY


HOSPITALITY

Estimated 10 guests served
per platter or bowl


Assorted Fresh Pastries:
Danish, Muffins, Croissants
\$48 per dozen


Selection of Freshly Baked Cookies
\$48 per dozen

Bagels
Regular and Flavoured
Cream Cheeses
\$48 per dozen

 Sliced Tropical Fruit Display
\$60 per platter

Assortment of Whole Fresh Fruit
\$4 per piece

 Jumbo Tropical Fruit Skewers
Coconut Yogurt Dip
\$55 per platter

 Garden Vegetable Crudites
Caribbean-inspired Dips
\$55 per platter


Pretzels, Potato Chips, Popcorn
\$4 per bag

Tri-coloured Tortilla Chips
Salsa and Guacamole
\$32 per bowl

Homemade Granola Bars
\$7 each

Cinnamon Raisin Buns
\$36 per dozen

Cheese Display
Chutneys, Dried Fruit,
Sliced French Baguette
\$70 per platter

 Island Chips
Trio of Sauces
\$38 per bowl

Assorted Sandwiches
And Wraps (Turkey and Cheese,
Grilled Vegetables, Tuna Salad)
\$72 per dozen

Mixed Nuts
\$30 per bowl

Individual Yogurt
\$6 each

Häagen-Dazs Bars
\$8 each

Brownies and Blondies
\$36 per dozen

Coconut Macaroons
\$36 per dozen

Caribbean Lobster Slider
Creamy Chilled Lobster Salad
Lemon Aioli, Chive, Homemade
Brioche Slider Buns
\$15 per person
Based on 2 per person

Assorted Ceviche Selection
\$20 per person

 Gluten-Free





LUNCH

Set the tone for the rest of the day with an exciting assortment of lunch choices, from barbecue buffets on the beach to decadent three-course plated affairs.

View Our Lunch Menu >





BUFFET

BUFFET


Minimum 25 guests


The Lonely Tunnel Deli

\$53


SALADS

Caribbean Jerk Chicken, Pasta

-  Seafood Selection
Shrimp, Crab, Pineapple,
Eggs, Cherry Tomato, Arugula,
Mango Vinaigrette

-  Artisan Lettuce
Citrus Segments, Roasted
Beets, Goat Cheese, White
Balsamic Dressing

DELI SELECTIONS

-  Selection of Lunch Meats
and Cheeses to include:
Jerk-rubbed Roast Beef,
Pineapple and Honey-glazed
Ham, Roasted Turkey

Sliced Sharp Cheddar,
Swiss, Brie Cheese

ACCOMPANIMENTS

Sliced Tomatoes, Red
Onion, Dill Pickles, Lettuce,
Mustard, Mayonnaise

Assortment Bread Rolls

DESSERTS

Lemon Meringue Tarts

Double Chocolate Cake

Tiramisu Shot







Sliced Fruits

The New Castle Deli

\$64

SALADS


-   Baby Potatoes and Shrimp, Peppers,
  Onion, Cilantro Lime Dressing

Sweet Potato and Pumpkin
Arugula Pepitas, Snow Sharp



Cheddar, Maple Pumpkin Dressing

Caesar Salad
Shaved Parmesan, Baguette
Croutons, Traditional Dressing

-  Grilled Vegetable
Asparagus, Zucchini, Carrot,
Onions, Radish, Pickled Olives,
Feta and Pesto Dressing

DELI SANDWICH SELECTIONS

Grilled Dorado Wrap
Shredded Lettuce, Tomato,
Red Onions, Chipotle Mayonnaise

Curried Egg Salad
Pickles, Onions, Tomato,
Lettuce, Brioche Bun

Grilled Vegetable
Blistered Tomato, Arugula,
Sumac Yogurt, Parmesan
Cheese, Focaccia Bread
(open faced)

BBQ Pulled Pork Sandwich
Cabbage Slaw, Swiss Cheese,
Brined Onions, French Baguette

DESSERTS

New York Style Blueberry
Cheesecake

Linzer Tarts

Chocolate Mousse

Verrine, Hazelnut Dust

Sliced Fruit

Gallows Gourmet Delight

\$72

SALADS

Charlestown Potato Salad
Egg, Green Onion, Celery, Peppers

Jerk Chicken
Apples, Walnut, Spinach, Tomato,
White Balsamic Dressing

Baby Artichoke
Basil, Tomato, Red Pepper,
Chickpea, Red Onion, Honey
Lemon Vinaigrette

Hearts of Palm
Baby Lettuce, Jerk-candied Walnuts,
Goat Cheese, Sour Cherry,
White Balsamic Dressing

GOURMET SANDWICHES

New England Lobster Roll
Chunky Lobster Salad, Lemon Aioli,
New England Roll





BUFFET CONT'D

Chicken Salad
Peppers, Grape, Sliced Almonds,
Artisan Lettuce, Pink Peppercorn
Aioli, Baguette

Sliced Brie Cheese
Roasted Beets, Spinach,
Apple Chutney, Brioche Bread

Cubano
Jerk-roasted Pork Loin, Fire Roasted
Turkey, Swiss Cheese, Pickles,
Mustard Mayo, Ciabatta Bread

DESSERTS

 Baked Yogurt Brûlée

Choux Caramel



Crunchy Chocolate Cream Pie



Sliced Fruits



The Cades Bay Buffet
\$78

SALADS

Hearts of Romaine
Butter Croutons, Shaved
Parmesan, Jerked Bacon,
House Caesar Dressing

  Tomato
Three types of Tomato,
Cucumber, Red Onion, Basil,
Balsamic Reduction


  Roasted Beets
Spiced Pecans, Shaved Radish,
Grapefruit, White Balsamic Vinaigrette

  Roasted Shrimp and Asparagus,
Red Onion, Lemon, Oil
and Pepper Dressing

HOT BUFFET ITEMS

Pan-Seared Mahi Mahi
Garlic Cajun Potatoes, Tomato Salsa

Grilled Flank Steak
Glazed Sweet Potato
Medallion, Chimichurri

 Orange-glazed Roasted Chicken
Steamed Jasmine Rice, Bok Choy

Vegetable Lasagna

DESSERTS

Mango and Mint Panna Cotta


Citrus Pineapple Bread,
Berries Tossed in Limoncello

Raspberry and Vanilla Crème Brûlée


Sliced Fruits

Nevisian Backyard BBQ
\$85

SALADS

 Cades Bay Tomato Salad
Baby Spinach, Red Onion, Goat
Cheese, Sherry Vinaigrette



Sweet Potato Salad
Bell Peppers, Onions, Cilantro,
Maple Citrus Dressing

 Nevisian Greens
Tomato, Cucumber, Carrots,
Roasted Pumpkin, Mango
Lime Dressing


HOT ENTRÉES

Nevisian Marinated
Chicken Breast
Wilted Spinach, Creole Sauce

  FSN Jerked Pork Loin Roasted
Pineapple Chutney

  Garden Herb-marinated Catch
Citrus Segment Salsa


 Calypso Rice

 Local Vegetables Medley
Pumpkin, Broccoli, Zucchini, Carrots
(Seasonal)

DESSERTS

Nevisian Rum Cake

Mango Cheesecake

 Gingerbread Crème Brûlée

Sliced Fruits





BUFFET CONT'D

**Chef attendant required,
\$250 per attendant*

Pinney's Beach BBQ*
\$95

SALADS

- Fingerling Potato Salad
Bacon, Leeks, Radish, Cucumber,
Mustard Vinaigrette
- Baby Spinach
Sun-dried Tomatoes, Cashew Nuts,
Red Onion, Papaya Seed Dressing
- Watermelon
Vine-ripened Tomatoes, Mint,
Rocket, White Balsamic Vinaigrette

- Green Papaya and Raisin
Cabbage Coleslaw

FROM THE GRILL

- Catch of the Day Pikliz
- Mango BBQ Chicken Leg Quarters
- 8oz Beef Burgers, Brioche Buns
- All-beef Hot Dogs
- Beyond Burger

- Dry Rubbd Slow Cooked Ribs and
Guava BBQ Sauce

Assortment of Cheese
Sliced Red Onions, Pickles,
Sauces, Vegetable Chips

SIDES

- Fully Loaded Baked Potatoes with
Bacon, Cheddar Cheese, Chives and
Sour Cream
- Street Corn,
Jerk Lime Aioli, Parmesan
- Market Grilled
Vegetable Skewer
Fire-roasted Bell Peppers Coulis

DESSERTS

- Mini Pecan Pies
- Passion Fruit Crème Brûlée
- Classic Carrot Cake
- Trio Chocolate Mousse



THREE-COURSE PLATED

THREE-COURSE PLATED LUNCH

\$75

Minimum 10 guests

Choice of Soup or Salad,
Entrée Selection, Rolls and Butter,
Dessert Selection, Coffee and Tea

SOUPS & SALAD

Select One:

Pumpkin Soup Roasted Pepitas,
Herb Oil Chives

Chilled Tomato Gazpacho

Select One:

Artisan Lettuce Citrus Segments,
Roasted Beets, Goat

Cheese, White Balsamic Vinegar

Kale Salad
Grated Carrots, Radish, Candid
Walnuts, Sliced Cabbage, Sunflower
Seeds, Orange Segments, White
Balsamic Vinegar

ENTRÉE

Select One:

Blackened Mahi Mahi, Lemon Butter
Sauce, Coconut Jasmine Rice,
Vegetable Medley

Citrus Crusted Chicken Breast,
Orange Glaze, Whipped Garlic
Potato, Braised Greens

DESSERTS

Select One:

Fruit Salad, Passionfruit Sorbet

Mango Cheesecake, Mango Coulis,
Mango Compote

Choux Caramel - Choux Pastry,
Vanilla Cream, Caramel Sauce





BOX

BOX LUNCH

Make it a Sandwich or Wrap

Boxed lunches are packaged with appropriate condiments and utensils.

Chicken Salad Sandwich
Bibb Lettuce, Tomato, Onion, BBQ Ranch, Sourdough Bread
\$42

Grilled Vegetable Wrap
Brie, Red Pepper Hummus, Herb Focaccia
\$40

Turkey Club
Bacon, Pepper Jack Cheese, Roasted Garlic Aioli
\$42

Garlic Roasted Beef
Swiss Cheese, Arugula, Pesto
\$44

Sandwiches and wraps are accompanied by one each of the following:

Potato Chips

Chef's Selection of Pasta or Vegetable Salad

Whole Fresh Fruit

Freshly-baked Cookie or Brownie

Choice of One Soft Drink or Bottled Water





CATAMARAN SAIL

CATAMARAN SAIL WITH LUNCH ONBOARD

Full- and half-day sails aboard large catamarans make for popular daytime excursions — with sails including stops for snorkelling at remote locations such as White House Bay, Ballast Bay or Shitten Bay.

Daytime cruises can be enhanced with canapés or lunch onboard or with a delicious beach luncheon arranged by our DMC.

Tents, lounge chairs, umbrellas, watersports activities, enhanced beverage service and a disc jockey or calypso band may also be arranged through your Conference Service Manager.

Catamaran Sail with Private Beach BBQ

Minimum 25 guests

Pinney's Beach BBQ lunch buffet menu on [page 22](#) is recommended for this sail (\$95 per person). Menu selection will be priced in addition to the sail pricing listed below.

Catamaran Sail with Lunch Onboard

Minimum 25 guests

Maximum of 30–60 guests depending on vessel

Onboard Menu \$84

Jerk Chicken Salad on Brioche Roll

Grilled Vegetable Wrap

Lobster Rolls
Lobster, Mango, Slaw

Vegetable Chips

Drunken Shrimp Cocktail,
Mango, Pea Shoots

Fingerling Potato and Bacon, Salad,
Chive Mustard Grain Dressing

Roasted Beef Salad
Peppers, Onion, Scallion,
Tomato, Cucumber

Lump Crab, Citrus Slaw, Cilantro,
Cabbage, Pineapple, Carrot, Lime

Tropical Fruit Platter

Assorted Cookies and Brownies

*Catamaran lunch is an optional
add-on to the Catamaran Sail
outlined below.*





SUNSET CATAMARAN SAIL

SUNSET CATAMARAN SAIL

Sail along the coast of Nevis and watch the sun set over the Caribbean Sea. See native pelicans dive for mullets and flying fish, feel twilight’s cool breeze and sip cold drinks from the open bar onboard while enjoying island nibbles prepared by our Chef.

Live music such as a steel pan duo may be arranged upon request. The sail is a perfect start to dinner at leisure in one of our on-site restaurants or a private group beach dinner arranged with your Conference Services Manager.

SUNSET SAIL HORS D’OEUVRES

Cured Salmon and Cucumber Roll
\$8 each

Local Catch Ceviche Shooter
\$8 each

Spiced Watermelon Cubes
Goat Cheese Basil
\$7 each

Mild Jerk Chicken Pico de Gallo
\$7 each

Lobster Salad Brioche Toast
Asparagus, Mango
\$8 each

California Rolls
\$8 each

Vegetable Spring Roll
Orange Chili Dip
\$7 each

*Minimum 25 pieces per selection.
Catamaran hors d’oeuvres are an optional add-on to the Catamaran.*

Sunset Sail

Includes a selection of rum, beer and soda for one (1) and two (2) hour sails.

1-2-hour sail
\$95 per guest





EVENING

Whether your attendees are dining under the stars or in one of our spacious ballrooms, cap off the night with a delicious reception designed to satisfy any palate.

View Our Evening Menu >





HORS D'OEUVRES

HORS D'OEUVRES

Hors d'oeuvres are priced per piece

Minimum of 24 pieces for each selection

COLD

Lobster
Asparagus, Mango Salad
on Brioche
\$9

California Rolls
\$8

Pinney's Beach Conch
Ceviche Shooter
\$8


Prime Beef
Truffle, Caper Aioli, Lavosh
\$9


Potato Crème Fraîche Salad
Prosciutto
\$7

Cherry Tomato Pop
Balsamic, Basil, Goat Cheese
\$7

Spicy Tuna on Fried Wonton,
Togarashi, Scallions,
Sesame Seeds
\$8

Vietnamese Shrimp Spring Roll
Mango Sweet Chili
\$8






 Curried Prawn Salad
Pineapple, Black Sesame Seeds
\$8

 Deviled Organic Farm Eggs
Lobster Caviar, Micro Greens
\$9





HORS D'OEUVRES CONT'D

Salmon and Cucumber Roll Nori \$8	Smoked Wahoo Spread on Toasted Baguette \$8	 Chipotle Chicken Roll Tomatillo Salsa, Lime, Sour Cream \$8	BBQ Pulled Pork Sliders Jalapeño Cornbread, Cabbage Slaw \$8
Eggplant Tomato Jam, Pickled Zucchini, Crostini \$6	Chilled Pumpkin Soup Shooter Nutmeg \$7	Saffron Paella Risotto Balls \$8	Zucchini Fritters Spiced Yogurt, Lime \$6
Spicy Tuna on Fried Nori \$8	Lobster Salad Brioche Squares \$9	Vegetable Curry Samosa Raita \$7	Three Cheese Mac Tots Snow Cheddar \$6
 Watermelon Cubes Balsamic Glaze, Mint, Togarashi Spice \$7	HOT Spiny Lobster Hushpuppies Calypso Hot Sauce \$9	Spanakopita Spinach, Feta Cheese \$7	Beef Satay Horseradish Cream \$8
Tuna Taco Cucumber, Wasabi Mayo, Sesame Seeds, Scallion, Fried Nori \$9	Mini Beef Patties Lime Sweet Chili \$9	Conch Fritter Scotch Bonnet Sauce \$9	Bacon Wrapped Dates with Cream Cheese Stuffing \$6
Tomato Bruschetta Sea Salt, Olive Oil \$7	 Hanger Steak Plantain, Chimichurri \$8	Lump Crab Cakes Lemon Aioli \$9	
	 Coconut-crusted Shrimp Pineapple Chutney \$8	Rosemary-rubbed Lamb Lollipops, Cilantro Chimichurri \$9	
	 Jerk Chicken Satay Mole Sauce \$9	Vegetable Spring Roll \$7	
		Lobster Bisque Shooter \$8	



RECEPTION STATIONS & BUFFET ENHANCEMENTS

**Chef attendant required,
\$250 per attendant*

RECEPTION STATIONS & BUFFET ENHANCEMENTS

Minimum 25 guests

Caribbean Seafood Festival

\$75

Cracked Crab Claws, Iced Jumbo Shrimp, Oysters on the Half Shell, Mignonette, Caribbean Cocktail Sauce

Caribbean Seafood
Ceviche Shooters

Caribbean Roti Station*

\$52

Chicken, Seafood, Vegetable Curry, Handmade Roti Shells, Mango Chutney, Spiced Yogurt

Steamed Coconut Rice
and Red Peas

Breadfruit Salad, Red Peppers, Cilantro, Green Pawpaw, Lemon Vinaigrette

Plantain, Bell Pepper,
Grilled Pineapple, Curry Dressing

Sushi Station*

\$36-\$72

Assorted Sushi Rolls, Nigiri and Sashimi, Wasabi, Pickled Ginger, Soy Sauce, Steamed Edamame with Sea Salt, Kaiso Salad

Nevisian Sliders Station

\$48

Lamb Slider
Pita, Cucumber Yogurt

Jerk Chicken Slider
Pineapple Chutney

Beef Slider
Chipotle Mayonnaise, Caramelized Onions, Arugula

Beyond Meat Sliders
Smoked Red Pepper
Aioli, Watercress

Mediterranean Bites Station

\$46

Selection of Fine Cheese and Charcuterie, Tomato and Mozzarella Caprese, Pickled Artichoke, Olives, Rosemary Focaccia, Lavosh Bread

Stews

\$36

Conch Water, Fish Water, Stewed Mutton, Coconut Chicken Soup

Pasta Station*

\$46

Penne with Tomato Sauce, Island Cherry Tomatoes and Sauteed Chicken

Linguine with Parmesan Alfredo Sauce, Garlic Shrimp, Green Peas

Tri-color Tortellini with Butter Sauce, Shiitake Mushroom, Truffle Oil, Shaved Parmesan

Served with Garlic Bread

Farmers' Market Display

\$40

Chef-inspired Farm-to-Table
Caribbean Vegetable Antipasto

Salad Bar*

\$38

Romaine Heart Lettuce, Mixed Greens, Baby Spinach, Seasoned to Order

Dressings:

Ranch, Caesar, French
Balsamic Vinaigrette

Toppings:

Cherry Tomatoes, Mushrooms, Roasted Corn, Olives, Avocado, Cucumber, Carrots, Shredded Cheese, Croutons

Add Jerk-grilled Chicken
\$42

Add Grilled Shrimp
\$48

Paella*

\$48

Jumbo Shrimp, Clams, Octopus, Mussels, Chicken, Chorizo, Calasparra Rice





RECEPTION STATIONS & BUFFET ENHANCEMENTS CONT'D

**Chef attendant required,
\$250 per attendant*

Crab Catcher*
\$44


Lump Crab Cake,
Pan-seared to Order

Green Mango Slaw, Mango Aioli,
Chipotle Mayonnaise

THE BUTCHER'S BLOCK

The finest meats and fish carved to
order by uniformed chefs. Butcher's
block stations presented with
chef's choice bread selections.

Jerk Pork Loin*
Spicy Pineapple Chutney, Rum Jus
\$275 each
Serves approximately 20 guests

 **Herb Roasted Turkey***
Cranberry and Mango Chutney,
Giblet Gravy
\$305 each
Serves approximately 20 guests

Salt-crusted Salmon*
Fennel Kohlrabi, Citrus Slaw
\$320 each
Serves approximately 20 guests

Whole Caribbean Catch*
Fruit Salsa, Fresh Lemon
\$312 each
*Based on availability
Serves approximately 20 guests*

**Cumin & Chili Crusted
Leg of Lamb***
Garlic Aioli, Ancho Salsa
\$206 each
Serves approximately 12 guests

Roasted Tenderloin of Beef*
Assorted Mustards,
Béarnaise, Creamed Horseradish,
French Baguette
\$360 each
Serves approximately 12 guests

Rosemary-scented Striploin
Assorted Mustards,
Béarnaise, Creamed Horseradish,
French Baguette
\$320 each
Serves approximately 16 guests

Grain Mustard-Rub Ribeye
Assorted Mustards, Béarnaise,
Creamed Horseradish,
French Baguette
\$450 each
Serves approximately 20 guests





BUFFET

**Chef attendant required,
\$250 per attendant*

WELCOME TO NEVIS

Minimum of 25 guests.

\$160

SOUP

West Indian Chicken Soup
Coconut Dumplings

SALADS

-  Island Baby Greens
Assorted Caribbean Dressings
-  Three Bean Salad, Sweet Corn,
Island Bell Peppers and Onion,
Chipotle Aioli, Crispy Bacon Bits
-  Potato Salad, Eggs, Bell Peppers,
Green Onion, Dijon Mayo Dressing
-  Roasted Pumpkin Salad, Arugula,
Blue Cheese Crumble, Toasted
Cashew Nuts, Red Wine Vinaigrette

HOT BUFFET

Grilled Mahi Mahi
Passion Fruit Butter Sauce

-  Jerk-marinated Chicken Breast
Pineapple, Red Onions, Scallions


Jumbo Conch Fritters
Cajun Rémoulade, Lime Sour Cream

-  West Indian Style Curried Mutton
Ground Provisions


Macaroni and Cheese Pie

-  Grilled Vegetables

Rice and Peas

-  Roasted Squash, Breadfruit,
Plantain, Callaloo Gratin

CARVING STATION*

-  Jerk-roasted Suckling Pig
Apple Ginger Gastrique

-  Candied Sweet Potatoes

DESSERT STATION

Banana Fritter, Vanilla Sauce

-  Coconut Flan


Sliced Fruits

Opera Cake


BORN IN THE U.S.A.

\$170

SOUP

-  Potato Soup
Cheddar Cheese and Bacon

SALADS

-  Certified Angus Beef Steak Strip
Spinach Salad, Peppers, Onions

-  Blackened Chicken Strips
Chopped Garden Salad


Artichoke and Spinach Dip
Pita Chips, Tortilla Crisps

-  Creamy Coleslaw Salad

FROM THE GRILL*

-  All-beef Kosher Hot Dogs

-  Sirloin Burgers


-  Tradition Barbecued
Baby Back Ribs
Lettuce, Tomatoes, Pickles, Relish,
Ketchup, Mustard, Mayonnaise,
Selection of Cheeses

HOT BUFFET

-  Buffalo Chicken Wings
Blue Cheese Dip, Hot Sauce

Homemade Chili Con Carne
Nachos, Garnishes

Pan-seared Red Snapper
Couscous, Peppers and Onions

-  Bourbon and Molasses Pork Loin
Rosemary-roasted Squash

“As you like it”

Baked Potato Station


Sour Cream, Bacon Bits, Cheddar
Cheese, Green Onion, Grilled Corn,
Grilled Chicken, Lump Crabmeat

DESSERTS

New York Cheesecake

-  Chocolate Mousse Verrine

Red Velvet Cake

-  Chocolate Peanut Butter Mousse
(contains nuts)





BUFFET CONT'D

**Chef attendant required,
\$250 per attendant*

WINDWARD WAYS \$185

SOUPS

Coconut Pumpkin Cinnamon Soup
Toasted Pepitas

SALADS

- Jerked Chicken and Spinach Salad,
Cherry Tomato, Red Onion,
White Balsamic Dressing

Beetroot and Arugula Salad
Goat Cheese, Candied Walnuts,
Pineapple Vinaigrette

Caribbean Spiny Lobster
and Papaya Salad

Nevisian Greens
Tomato, Cucumber, Carrots,
Roasted Pumpkin Seed Dressing

Freshly Baked Rolls
Sweet Butter

FROM THE STOVE*

Chicken, Seafood, Vegetable Curry
Wrapped in Handmade Roti Shells
Mango Chutney, Spiced Yogurt

HOT BUFFET

Seared Pork Loin
Mango BBQ Sauce

- Broiled Mahi Mahi Filet
Citrus Radish Salad, Creamy
Cannellini Beans, Fine Herbs

- Coconut Ginger and Lemon Grass
Marinated Jumbo Shrimp Skewers

- Roasted Ground Provisions

DESSERTS

Mango Cheesecake

Pineapple Upside Down Cake

Coconut Cream Pie

Tres Leches Cake

Apple Crumble Pie Crème Anglaise

- Sliced Tropical Fruits

SEAFOOD UNDER THE STARS \$225

SOUP

- Lobster Popcorn Bisque

- Seafood Over Ice
4 pieces total per person
Iced Jumbo Shrimp, Crab Claws,
Oysters, Traditional Condiments

SALADS

- Char-grilled Octopus Salad
Black-eyed Peas, Egg,
Lemon Dressing

- Caribbean Spiny Lobster Cocktail
Avocado, Tomato, Passion
Fruit, Mango

Mixed Field Greens,
Curried Crab, Citrus Dressing

Couscous, Tomatoes, Cauliflower,
Parsley, Lemon, EVOO

Freshly Baked Rolls
Sweet Butter

FROM THE GRILL*

- Grilled Caribbean Lobster Tail
Jerk-seasoned Clarified Butter

- Grilled Petite Medallions of Beef
Madeira Jus

HOT BUFFET

- Grilled Shrimp and Mussels Fennel,
Broccolini, Tropical Fruit Salsa

- Pan-seared Red Snapper
Marinated Tomatoes, Lemon Butter

- Cajun Chicken Breast
Garlic-mashed Potatoes, Pineapple

Lobster Mac 'n' Cheese Pie
Fines Herbs

- Lobster Roti
Coconut Rice

DESSERTS

Kelapa Coconut Tres Leches

Passion Fruit Cheesecake

Coffee Cream Verrine

- Roasted Hazelnut Praline Gâteaux

- Coconut Piña Colada Mousse

- Sliced Tropical Fruits

POSTCARD TO THE CARIBBEAN \$190

St. Kitts-Nevis – Market Theme
Mahi Mahi Baked in Banana Leaf
with Creole Sauce

Charred Green Beans with
Local Passion Fruit Aioli

Jerk-spiced Chicken with
Nevis Mango Sauce





BUFFET CONT'D

Puerto Rico – Spanish Theme

Spanish Paella, Chicken, Fish,
Mussels, Clams, Chorizo, Saffron

Seafood Escabeche,
Pickled Bell Pepper

Mixed Salad Greens,
Passion Fruit Dressing

Jamaica – Roadside Grill Theme

Jamaican-spiced Pork Roast,
Jerk BBQ

Green Papaya Slaw with Blue Crab

Roasted Seasonal Vegetables

Jamaican Festival

St. Lucia – Seafood Beach Theme

Pumpkin and Tania Soup with
Coconut Dumplings

Tamarind-glazed Lamb Chops

Breadfruit and Pineapple Salad

Curried Prawns with Fresh Coconut
Milk

**Saint Maarten –
French Patisserie Theme**

Marinated Strawberries

Grand Marnier Crème Brûlée

Raspberry Opera (contains nuts)

Lemon Meringue Pie

Chocolate Eclairs

Plum Clafoutis





PLATED

PLATED DINNERS

A custom menu may be created
by our dedicated culinary team


Minimum of 25 guests

SOUPS

- 

Lobster Bisque
Lemon Crème Fraîche,
Lobster Chunks
\$18
- 


Sweet Corn Velouté
Butter-poached Lobster, Chili Oil
\$16
- Seafood Chowder
Garlic Oil Toast
\$18
- Pumpkin Cinnamon Soup
Toasted Pepitas
\$14
- Local Tomato and Cucumber
Gazpacho, Crispy Focaccian
Croutons, EVOO
\$16


- 

Black Bean Soup
Cilantro Coconut Cream
\$14
- ### HOT APPETIZERS


Caribbean Lobster Tail
Green Pea Purée, Leek Risotto,
Mayo Lemon
\$25
- Pan-Seared Crab Cake
Fine Herbs, Orange Beurre Blanc
\$24
- Garlic Grilled Prawns
Tomato Ginger Chutney,
Radish and Sugar Snap
\$24
- Fire-grilled Scallops
Apple Gastrique, Rocket Salad
\$22
- Seasoned Vegetable Cakes
Roasted Red Bell Pepper Coulis
\$16

INTERMEZZOS


- 


Mango Sorbet, Chocolate Tuile
\$8
- 


Mojito Sorbet, Candied Orange
\$8
- Citrus Sorbet, Mango Jelly
\$8
- Berry Sorbet, White Chocolate Leaf
\$8
- ### SALADS AND COLD APPETIZERS

Nevisian Greens
Poached Baby Pear, Candied
Walnuts, Tomatoes, Carrot,
Blue Cheese, Crumble,
Champagne Dressing
\$22
- Tuna Tartar
Spiced Mixed Greens,
Mango Vinaigrette
\$24
- Vine-ripened Tomato, Buffalo
- 

Mozzarella and Basil Salad,
Balsamic and Herb Vinaigrette
\$22

- 

Lump Crab Salad
Arugula, Cherry Tomato,
Mango Dressing and Salsa
\$24
- 

Marinated Tomato &
Watermelon Salad
Fresh Ricotta, Baby Arugula,
Mint, Kalamata Dust
\$22
- Wedge Caesar Salad, Roasted
Cherry Tomatoes, Creamy Caesar
Dressing, Snow Parmesan,
Herb Oil Croutons
\$20
- 

Arugula Salad
Frisée, Butternut, Tomatoes,
Shaved Parmesan,
Truffle Vinaigrette
\$20





PLATED CONT'D

POULTRY

\$74

Herb Marinated Cornish Hen (½)
Duchess Potatoes, Spinach and
Tomato Cream Sauce

Curry-spiced Airline Chicken Breast
Steamed Basmati, Vegetable Stir Fry,
Coconut Curry Reduction

Orange and Rosemary Chicken
Breast, Butternut Squash and Yukon
Gratin, Green Bean Bundle, Orange
Butter Sauce

Roasted Duck Breast
Potato Dauphinoise, Sautéed Kale,
Red Wine Jus

PORK

\$85

Grilled Pork Tenderloin
Glazed Baby Carrots, Mushroom and
Dijon Mustard Sauce

BEEF

Jerk-glazed Short Rib
Creamy Spinach, Root Vegetables

Gnocchi, Burnt Pineapple

\$88

Grilled Beef Tenderloin
Herb-whipped Potatoes, Glazed Baby
Carrots, Cognac Peppercorn Sauce

\$90

Thyme and Pink Peppercorn
Crusted New York Striploin,
Rosemary Roasted Fingerlings,
Bone Marrow Butter

\$92

Grass Fed Hanger Steak
Honey Butter Tossed Sweet
Potato, Chimichurri

\$90

LAMB

\$100

Herb-roasted Rack of Lamb
Grilled Asparagus, Roasted
Beet Purée

SEAFOOD

Pan-roasted Red Snapper

Butternut Squash Purée,
Charred Broccoli, Lemon Butter,
Micro Greens

\$90

Blackened Atlantic Salmon
Spinach and Potato Puree, Caper
Cream Sauce, Charred Green Onions

\$90

Butter Poached Lobster Tail,
Green Pea Puree, Lobster Bisque,
Butter Bean

\$100

Garlic Charred Prawns
Jalapeno Cheesy
Polenta, Chimichurri

\$92

Fire-roasted Atlantic Pulpo
(Octopus), Chorizo Sautéed Potato,
Saffron Cream

\$90

Grilled Mahi Mahi
Creamed Cauliflower Mash, Carrot
and Green Beans, Parsley Lemon
Butter

\$82

LAND & SEA

\$120

Herb-marinated Grilled Hanger
Steak and Lobster Tail, Plantain and
Bacon Mash Baby Carrot, Green Bean
Bundle, Spiced Mango Beurre Blanc

7 oz. Petit Beef Filet Oscar
Warm Lump Crab Salad, Tomato,
Shallot Potatoes, Truffle Hollandaise

Filet Mignon and Jumbo Shrimp Skewer
Garlic Whipped Potatoes, Creamed
Callaloo, Merlot Reduction



Gluten-Free

Evening Continued >



PLATED CONT'D

VEGETARIAN

\$60

Fire-roasted Bell Pepper Coulis
Fettuccine Pasta, Basil, Herb Oil

Eggplant Parmesan
Tomato Sauce

Soft Polenta
Blackened Mushrooms and Beans,
Jalapeño Purée, Micro Greens

Local Butternut Squash Purée,
Charred Tofu, Sautéed Spinach
Spiced Ricotta

Heirloom Grains Stir Fry
Farmers' Market Braised Greens,
Rainbow Carrots, Asparagus,
Caramelized Onions, Cauliflower,
Toasted Cashews

DESSERTS À LA CARTE

\$24

Flourless Chocolate Cake, Raspberry
Coulis, Vanilla Ice Cream or Caramel
sauce, Coffee Ice Cream

Lemon Meringue Pie
Citrus Crumbs, Lemon Curd,
Grapefruit Cream

Piña Colada Lush

White Chocolate Chantilly, Exotic
Pineapple Compote, Fresh Coconut

64% Valrhona

Chocolate Fudge Cake
Salted Caramel Ice Cream

Pinky Raspberry Temptation

Raspberry Macaroon,
Honey Yogurt, Mousse,
Pink Berry Sorbet

Nevisian Mango Citrus Crumble,
Mango Confit

Chocolate and Peanut Butter
Mousse Bar, Chocolate Soil,
Butterscotch Ice Cream

Vanilla Cheesecake, Berry Compote

Raspberry Hibiscus and Opalys
Hibiscus Gelato

Oreo Banoffee Cheesecake
Raspberry Gel, Silk Banana
Ice Cream

Menu includes coffee and tea service.

Some of the plated menu items
might not be suitable for outdoor
functions. Please ask for a tailor-
made menu from our executive chef.





DESSERT STATIONS

**Chef attendant required,
\$250 per attendant*

DESSERT STATIONS

Tropical Desserts

- \$38 per guest

Tropical Manago Cheesecake
- Cocout Cake
- Key Lime Verrine , Graham Crumble
- Banana Cream Pie
- Passionfruit Crème Brûlée

Caribbean Rum Baba*

- \$33 per guest

Selection of Rum Syrup, Cream Chantilly

Churro Station

- \$33 per guest

Chocolate Sauce, Maple Syrup, Fior di Latte
- Assorted Macaroons (3 Types)

Caribbean Flambé Station*

- \$40 per guest

Warm Tropical Beignets, Flambéed Vanilla Sugar, Myers’s Rum, Caramelized Bananas, Vanilla

- Ice Cream, Toasted Coconut

Lava Cake Station*

- \$40 per guest

Vahlrona Chocolate Lava Cake

- Selection of Five Sauces

- Vanilla Ice Cream

Make Your Own Sundaes*

- \$42 per guest

Vanilla or Chocolate Ice Cream, Chocolate Sauce, Vanilla Sauce, Caramel Sauce, Chopped Brownies, Sliced Bananas, Sprinkles, Chocolate Chips, Gummy Bears, M&Ms, Chopped Walnuts

- Kit Kat, Snickers, Whipped Cream, Cherries

AFTER PARTY TREATS

Passed Butler-style

- Chocolate Profiteroles

\$7 each

- Rum Ball Lollipops

\$8 each

- Brazilian Coconut & Guava Roulade

\$7 each

- Coconut Ranger Cookies

\$7 each

- Apple Tart Tatin

\$8 each

- Mini Key Lime Tart

\$7 each

- Johnny Cake S’mores

\$8 each

- Chocolate Mousse Verrine

\$8 each

- Chocolate Symphony Tart

\$8 each

- Assorted Macaroons


\$8 each

- Mini Apple Blueberry Crumble

\$8 each

- Flourless Chocolate Cups

\$8 each

-  Burnt White Chocolate Flan

\$8 each



KIDS' MENU

We're all kids at heart, and our kids' menu highlights delicious bites that will keep them coming back for more.

[View Our Kids' Menu >](#)





KIDS' MENU

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5 – 11 years of age

Don't Forget the Kids

\$48

Chicken Noodle Soup

Grilled Chicken Breast

Mashed Potatoes

Steamed 5-way Vegetable Blend

Chef's Miniature Dessert Buffet

KIDS BUFFET OPTIONS

Mac 'n' Cheese

\$6

Grilled Cheese Sandwiches

\$6

Hot Dogs with
Traditional Accompaniments

\$6

Hamburgers with
Traditional Accompaniments

\$8

Chicken Tenders

\$8

Garden Salad, Choice of Dressing

\$5

French Fries

\$6

Cheese or Pepperoni Pizza

\$7





BEVERAGES

From happy hours to nightcaps and everything in-between, your attendees will enjoy a refreshing selection of wines, beers and craft cocktails. Choose from any of the beverage packages that cater to a wide range of tastes.

View Our Beverages Menu >





BEVERAGE PACKAG-

BEVERAGE PACKAGES

Premium Bar

- Dewars
- Jim Beam
- Beefeater
- Absolut
- Cuervo 1800
- Cruzan White
- Captain Morgan Spiced Rum

Deluxe Bar

- Chivas 12
- Wild Turkey
- Beefeater 24
- Tito's Handmade Vodka
- Mount Gay Eclipse
- Avion Blanco
- Bacardi Silver

President's Club

- JW Black
- Glenlivet Single Malt
- Knob Creek
- Hendricks
- Tito's Handmade Vodka
- Chopin Vodka
- Don Julio Anejo
- Mount Gay Eclipse Pure Silver
- Pyrat XO

Cordials

- Rémy Martin VSOP
- Baileys Original
- Grand Marnier
- Amaretto
- Kahlua
- Sambuca
- Amaretto
- Malibu
- Aperol
- Boston Triple Sec
- Martini Bianco
- Martini Rosso
- Martini Dry





HOSTED BAR

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Premium

First Hour

\$45

Second Hour

\$35

Third Hour Plus

\$25

Deluxe

First Hour

\$50

Second Hour

\$40

Third Hour Plus

\$30

President's Club

First Hour

\$55

Second Hour

\$45

Third Hour Plus

\$35

Please contact your Conference Service Manager to customize your bar and for a full selection of wines.





ON CONSUMPTION

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Cocktails – Premium
\$16

Cocktails – Deluxe
\$18

Cordials
\$18

Tropical Blended Drinks
\$16

President’s Club
\$21

President Blended Drinks
\$20

Domestic Beer
\$8

Rum Punch
\$16

Imported Beer
\$8

Fruit Punch
\$5

Wine by the Glass
\$17

Soft Drinks
\$6.50

Sparkling Wine by the glass
\$18

Mineral Water
\$5

Perrier
\$6.50

*Enhance your event by adding
one of the following bars:*

Set up fee of \$500

Mojito Bar

Frozen Margarita Bar

Frozen Daiquiri Bar

Champagne and Champagne Bar

*A minimum of \$500 in sales per
bar is expected. In the event the
minimum is not reached, the
difference will be charged.*



Beverages Continued >



WINE

SPARKLING

Zonin Prosecco Brut, Italy
\$70

CHAMPAGNE

Laurent-Perrier “La Cuvée” Vallée de la Marne
\$165

Perrier-Jouët grand Brut
\$170

HOUSE WHITE WINE

J.Lohr Estates, Chardonnay, Riverstone, Arroyo Secco Monterey
\$75

PREMIUM WHITE WINE

Matua Sauvignon Blanc, Marlborough
\$75

Gabbiano, Veneto, Pinot Grigio, Italy
\$75

Jean Paul Durap, Petit Chablis, France
\$95

Bourgogne Hautes Côtes De Beaune, Chardonnay, France
\$100

“Attitude” Pascal Jolivet, Sauvignon Blanc, Loire Valley, France
\$110

HOUSE RED WINE

J. Lohr, Seven Oakes, Cabernet Sauvignon, Paso Robles, California
\$80

PREMIUM RED WINE

The Hess Select, Cabernet Sauvignon, Napa Valley
\$95

Clos de los Siete, Mendoza, Malbec Blend Argentina
\$105

Duck Pond, Pinot Noir Willamette Valley, Oregon
\$105

Bourgogne, Hautes Cotes De Beaune Nuitton- Beaunoy, Pinot Noir, France
\$95

Chateau Potensac, Medoc, Bordeaux, France
\$90

Gran Reserva, Marquès Del Puerto, Rioja, Spain
\$85

Beverages Continued >





MIXOLOGY CLASS

MIXOLOGY CLASS

Add a great activity to your event! Experienced bartenders will show guests how to mix drinks, challenging them to create their own cocktails. Guests can compete with each other, using the other participants as the perfect “jury.” Best cocktail wins a personalized technical sheet for the cocktail creation and has the opportunity to name the drink, which will stay registered forever.

This is an informal way to learn about the history and production of rum and to sample traditional and modern rums currently produced in the Caribbean. In true tasting style, enjoy an opportunity to sample and savour the best of the essence of the islands.

Tastes charged on consumption.

Mixology Bartender & Set-up

\$750 per station

All drinks prepared are charged on consumption based on the ingredients used.

Rum Tasting

\$750

For hundreds of years, rum was kept a secret on the island. Now it attracts international attention and acclaim. Born of sugar cane and a tropical climate, rum is now recognized for its variety and versatility – a drink for all tastes.





EVENT DETAILS

Enhance any special event, meeting
or reception with added entertainment
that offers an unforgettable experience.

View Event Details >





HOSPITALITY DESK

HOSPITALITY DESK

\$250 per day
(Based on 8 Hours)

Includes:

- Registration Desk
- Chairs
- Wastebasket
- One (1) House Phone
- One (1) Telephone with Long-distance Capabilities
- One (1) Four Seasons Resort Nevis Concierge Staff for 8 Hours
- Brochures and Magazines of Nevis and St. Kitts

Food and beverage enhancements may be added from our selection in the menus.

Please note that banners and logo signage are permitted only in the privacy of banquet rooms reserved for your group.





ENTERTAINMENT AND AUDIOVISUAL OPTIONS

ENTERTAINMENT OPTIONS

Live Bands

Oualie Pan Vibrations
Local steel drum band
\$3,000 per 3 × 45-minute sets

Smooth Vibes

Calypso, Reggae and
Top 40 selections
\$4,000 per 3 × 45-minute sets

Caribbean Vibes Band

Drums, Guitar, Bass, Vocals and
Keyboard. Playing Reggae, Pop,
R&B and Top 40 and Soca
\$4,800 per 3 × 45-minute sets

Insta-Band Trio

Drum, Bass, Piano, Sax
\$4,000 per 3 × 45-minute sets

Greenhouse Band Quartet

Playing jazz standards, Reggae,
classical, pop, Top 40 and Calypso
\$4,000 per 3 × 45-minute sets

Greenhouse Band Quintet

With piano, drums, bass, sax
and 1 vocalists playing jazz
standards, Reggae, classical,
pop, Top 40 and Calypso.
\$5,500 per 3 × 45-minute sets

Greenhouse Trio, Quartet and
Quintet PA System. Charge of
\$1,000 for groups under 100 guests
outdoors, \$1,000 for all groups
indoors and \$2,500 for groups of 100
or more outdoor events.

Gharlic and the Upper Level Band

Bass, Drums, Guitar, Vocals and
Keyboard. Playing Reggae, Pop,
R&B and Top 40 and Soca
\$4,800 per 3 × 45-minute sets

Regal Band

Soca, Pop, Reggae, R&B
\$4,000 per 3 × 45-minute sets

Novelty Entertainment

Children's Choir with accompaniment
\$1,500 per half hour

Honeybees

Local hand-made West
Indian instruments
\$650 per hour

Stilt Walkers

Includes performance fee,
transfers to and from Nevis,
colourful costumes
\$2,500 per half hour

Afro-Caribbean Drummers

Energetic drumming performance
that showcases traditional African
rhythms.
\$2,500 per hour

Afro-caribbean Dancers and Drummers

6-8 dancers and musicians
\$3,000 per hour

Rawlins Masquerade Dancers

With big drum and fife
accompaniment
6–8 dancers and musicians
\$2,000 per half hour

Fire/Limbo Dancer

Includes performance fee, airfare,
departure taxes, hotel room, food
and beverage and ground transfers,
1 dancer
Price on request

Light Entertainment,

Solo and Duo Acts
Solo Guitarist \$500 per hour
Classical, Folk, Reggae or island
music

Keyboardist

Jazz, contemporary
and classical
\$600 per hour

Steel Pan Soloist

\$600 per hour

Steel Pan Duo

\$700 per hour

Steel Pan Trio

\$800 per hour

Solo Piano/Vocal

Piano and vocals for
a blend of Reggae, pop
and Caribbean music
\$800 per hour

Piano/Sax Duo

Performing Reggae, Pop
and Caribbean music
\$950 per hour
(minimum of 2 hours)

Steel Pan Duo with Vocals

\$800 per hour

Steel Pan Trio with Vocals

\$850 per hour

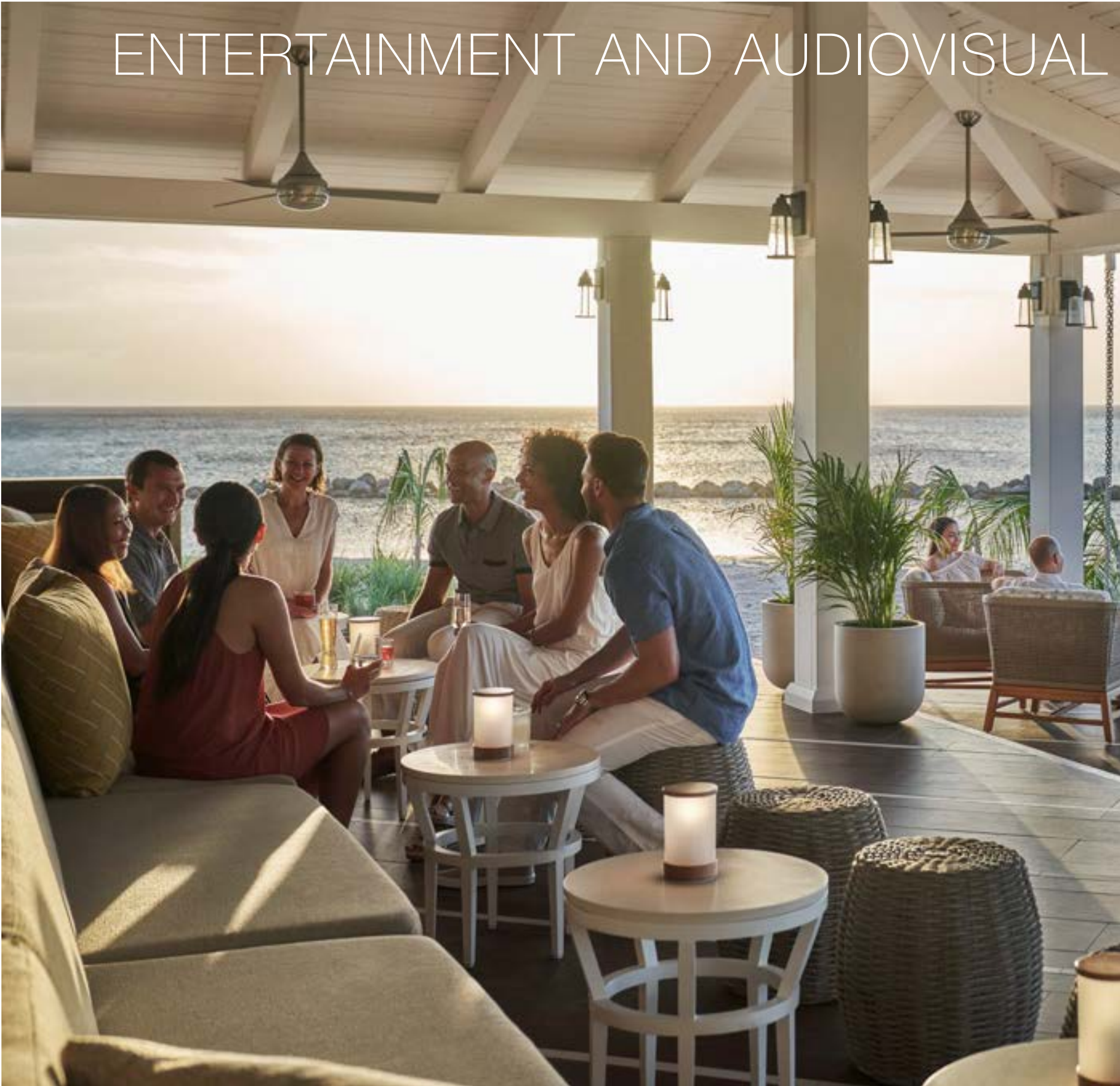
PA System of \$350 applicable for all
Steel pan performances





ENTERTAINMENT AND AUDIOVISUAL OPTIONS CONT'D

Disc Jockey (on-site/off-site) \$700 per hour	fire department fees, airfare, accommodation and meals for technician, necessary permits	\$80	14' x 54' plush black drapes (per section) (Includes uprights, 35-lb. bases, pins) \$350
Solo Saxophone \$750 per hour (minimum of 2 hours)	5-minute display \$17,500	Video seamless switcher \$550	
IV Duo Duo performance with vocals and keyboard \$750 per hour	9-minute display \$25,200	TV Stand \$125	AUDIO EQUIPMENT EV SAX100 powered speakers \$125
IV Trio Bass, Keyboard and Vocals \$3,000 3 x 45-minute set	15-minute display \$27,100	LED screen (8' x 4' jumbotron) \$1,500	JBL EONS 15" \$175
IV Band Quartet Bass, Drums, Guitar, Vocals and Keyboard. Playing Reggae, Pop, R&B and Top 40 and Soca \$4,000 3 x 45-minute set	AUDIOVISUAL EQUIPMENT Projectors 3,000 lumen DLP Projector \$550	LED screen (10' x 6' jumbotron) \$2,800	JLB subwoofer \$300
Quintet with additional vocalist \$5500.00 per 3 x 45-minute sets	4,000 lumen DLP Projector \$650	LED screen (12' x 8' jumbotron) \$4,500	Full PA system (up to 50 guests) \$600 microphone, 2 powered speakers and stands, audio mixer
IV Band Trio, Quartet and Quintet PA System Charge of \$1,000 for groups under 100 guests and \$2,500 for groups of 100 or more guests outdoors.	6,000 lumen DLP Projector \$750	Logitech clicker (small room) \$35	Allen & Heath Digital Audio Mixer 16CH - \$350
Entertainment Stage 20' x 16' stage with tent \$4,200	8,000 lumen DLP Projector Quoted on request	DSAN Perfect Cue PPT Clicker - \$85 (large room)	Allen & Heath Digital Audio Mixer up to 48CH \$500
Fireworks Display with Zambelli Fireworks Company Includes display, shipping and insurance, storage, customs and local government taxes,	VIDEO EQUIPMENT Flat screen 32" TV \$225	DSAN Large Display Speaker Timer \$150	Add "(internal only)" to LED Screen (8'x4' jumbotron)
	Flat screen 42" TV \$300	DSAN Speaker Time \$150	Microphones with table/floor stand SM
	Flat screen 55" TV \$450	PROJECTION SCREEN 6' x 8' tripod screens \$150	58 wired mic \$30
	Flat screen 65" TV \$550	6' x 8' fast-fold screen \$200	Condenser Mics \$50
	Distribution amplifier \$80	7.5' x 10' fast-fold screen \$475	Wireless Lavalier Microphone \$125
	Video switch (4 port)	Full adjustable drapery kit with skirt bar \$300	Wireless Hand-held Microphone \$125



OPTIONS CONT'D

Cable Lot (Audio, Video and Power)
\$200

MIXERS AND AMPLIFIERS

Shure SCM268 Audio Mixer (4-Ch)
\$50

Mackie 1402 Audio Mixer (6 Mics)
\$125

Digital Audio Mixer (12 Mics)
\$300

Computer Interface Cable
\$30

Amplifiers pricing upon request

CONFERENCE
ACCESSORIES AND
SERVICES

Acrylic Podium and
Microphone (Wired)
\$200

Flipcharts with Easels
and Marker Pens
\$35

Audiovisual Technician
\$90 per hour

Computer with
Productive Software
\$200

Risers: 6' x 9' Pieces,
Adjustable to 12" Or 24" Highpieces
\$80

COMPLIMENTARY ITEMS

Available upon request

Corkboards

Surge Protectors

Easels





CONTACT US

To start planning, please contact our
Conference Services Manager

Tel: **1 (869) 469 -1111**

Four Seasons Resort Nevis, West Indies
P.O. Box 565, Pinney's Beach
Charlestown, Nevis West Indies, Caribbean

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