

A photograph of an outdoor event space at night. The foreground and middle ground are filled with round tables covered in white and teal cloths, set with glassware, plates, and centerpieces. The tables are surrounded by black chairs with white cushions. In the background, a large, ornate building with multiple towers and a central archway is visible, illuminated by warm lights. The scene is framed by numerous tall palm trees. Strings of warm white starburst lights are strung across the top of the image. The overall atmosphere is elegant and festive.

EVENT PLANNING GUIDE

SPRING 2022

ATLANTIS
PARADISE ISLAND BAHAMAS



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Denotes Bahamian Specialties

CATERING EVENT INFORMATION

GUARANTEES

The Client, or person or party making arrangements on behalf of the client, must submit to the Resort, no later than twelve noon three (3) business days prior to the scheduled event, a guaranteed number of guests attending all planned events. Final attendance guarantee cannot be decreased within the three (3) business days prior to the event. Food & Beverage menu selections cannot be changed five (5) business days prior to the event. If guest number guarantee is not received at the appropriate time, the agreed/expected attendance number will be used as the guarantee. Your signature on the Banquet Event Orders indicates your acceptance of the agreed/expected attendance. In some instances, additional advance notice may be required due to menu complexity, holidays, delivery or other constraints.

Any menus or set up changes requested with three (3) three business days of the scheduled event are subject to labor fees.

EVENT	GUARANTEE DUE AT NOON ON:
Monday	Wednesday for any events on Monday
Tuesday	Thursday for any events on Tuesday
Wednesday	Friday for any events on Wednesday
Thursday	Monday for any events on Thursday
Friday	Tuesday for any events on Friday
Saturday	Wednesday for any events on Saturday
Sunday	Wednesday for any events on Sunday

ATLANTIS
PARADISE ISLAND BAHAMAS

GUARANTEE INCREASES

From the guarantee due date to the schedule event date, guarantee increase requests must be made in writing & approved by the Conference Planning/Service Manager.

OVERSETS

The resort will set a maximum seating of 3% over the guarantee & will also be prepared with food for a maximum of 3% over the guarantee in case of any eventualities that may occur in the service process, the prepared 3% of food cannot be considered as a part of the guarantee. A surcharge of forty percent (40%) of the contracted per Guest menu price will be charged for any guest served over the three percent (3%). Menu items may be substituted.

FOOD & BEVERAGE

Due to liability, all food & beverage requirements must be contracted with the Resort and, if necessary, the Resort will purchase items from a licensed purveyor. The Resort is responsible for the quality & freshness of the food for all guests; therefore, no outside food & beverage may be brought in from another source for consumption in the Resorts facilities.

MENUS

We request that all menus be finalized a minimum of sixty (60) days prior to the start of your program or event date in order to guarantee availability & pricing. Menu Selection received within Ten (10) days of actual event will incur additional charges for expedited freight. These charges are up to an additional Fifty Two percent (52%) of current menu prices. The Resort will provide catering contracts, referred to as Banquet Event Orders, at approximately 30 days prior to the program dates. Signed Banquet Event Orders will be required at least twenty-one (21) days prior to the program dates in order to confirm the arrangements.

SPECIAL DIETARY REQUESTS

We strive to meet all special dietary requirements. Please confer with your planning manager for options.

RECEPTION STYLE MENUS

Reception Menus will be limited to a two hour time frame & reception style seating format (thirty percent (30%) of total guarantee). Lunch menus can not be selected for Dinner Events. For customized menus, please see your Conference Planning/Service Manager.

SPECIAL MEALS ORDERS

Special meals are defined as those meals requested, in addition to the principal menu, either contracted in advance or at the time of service. Special meals must be included in the guarantee or actual number, which ever is greater.

MINIMUM ATTENDANCE

Due to menu content, buffet selections may not be ordered for less than the minimum requirement.

PRICES

Subject to change for unforeseen increases in operational expenses related to the client function. Banquet Menus are subject to change at the Resort's discretion. Current menus will be guaranteed up to ninety (90) days from event date. The client agrees to pay such price increases & accept any & all substitutions

VALUE ADDED TAX (VAT)

A 10% value added tax (VAT) will be added to all charges.

GRATUITY

A fifteen percent (15%) gratuity will be added to all food & beverage charges.

ENTERTAINMENT

The Resort is able to provide a full array of local entertainment. Name Entertainment (including sound checks) & Junkanoo Rush require approval prior to confirmation. Please consult your Conference Planning/Service Manager for details.

EXHIBITS & DISPLAYS

An Exhibit Services Package is required for all Trade Shows & includes Conference Host Services & General Cleaning Services of the Exhibit Hall & Aisles. Packages for these services start at \$500. Arrangements can be made through your Conference Planning Manager.

REGISTRATION & HOSPITALITY DESKS

In order to maintain an ambiance acceptable to all Resort guests, registration & hospitality desks will be located in the designated group hospitality area and/or conference facility. Registration & hospitality desks will not be placed in lobby areas.

SIGNAGE

The Resort must approve all groups Signage prior to posting in any public area. Handwritten flip charts, easels & directional signs are not permitted in any public area. The resort provides rolling "lollipop" signs (11X17) for public areas. Signage may also be acquired from the Resort to meet Resort requirements.

CHANGES TO DESIGNATED FUNCTION SPACE

Function rooms/venues may be changed by the Resort if expected attendance declines or other circumstances change. In such event, Resort will provide suitable alternative arrangements to meet the requirements of the Group.

RIGGING SERVICES

The Resort retains exclusive rights to all rigging services & rigging equipment. All rigging must be installed & supervised by Zamar Productions Audio Visual, our exclusive in-house rigging provider. This includes labor; motors, chain hoists & associated hardware (span sets, steels, shackles, etc.). For complete guidelines concerning rigging regulations please contact Andrew Gardiner.

ENTERTAINMENT

All indoor & outdoor entertainment conducted before 5:00 pm must be approved in advance by hotel management. The resort reserves the right to manage noise levels to ensure a tranquil & peaceful environment for all guests both outdoors & in the Conference Center.

OUTDOOR FUNCTIONS

Outdoor Setup Fees, Associated Lighting & Electrical Fees may apply to outdoor events. Please speak with your hotel representative for further detail. Entertainment/Fireworks must end at 10:30 PM.

Due to safety & physical plant constraints plated meals cannot be served outdoors. Group functions located on the Resort pool decks will require extra teardown & set up time to prepare for the event. In effort to accommodate your group attendees & our other resort guests using the pools, event starting times are as follows according to daylight savings:

Winter Months	Start time - 7:30 p.m.	November- March
Summer Months	Start time - 8:00 p.m.	April- October

- Elaborate decor set ups for these parties will require a later start time
- Outdoor breakfast & lunch group functions will require tents for health & safety reasons. The rental fees start at \$400 per function. Arrangements can be made through your Conference Planning/Conference Service Manager.
- The Resort does not allow bonfires on its beaches. Indoor furniture/equipment is not permitted at outdoor events (i.e. chairs, glassware, & China)
- Indoor back up space is always blocked for outdoor events.
- Open flames are not allowed indoors. Outdoor events that are moved indoors due to inclement weather & have open flame stations will need to be modified.

WEATHER CALLS

In the event we are faced with inclement weather on the day a group has scheduled an outdoor event, a "weather call" is made together between the Meeting Professional & Conference Service Manager. If the Meeting Professional is not available, weather calls are at the sole discretion of the Resort.

- For evening events, weather calls are made no later than 12:00 PM Noon.
- For morning events, weather calls must be made the night before no later than 7:00 PM.
- For afternoon events, weather calls must be made no later than 7:00 AM.
- For events over 500 people check with your convention service manager for times.

In the event rain probability is forty percent (40%) or higher and/or winds reach 15 miles per hour or higher for Paradise Island, the Resort reserves the right to make the decision to move the event to the assigned weather back-up location. If the Meeting Professional requests a variance to this policy, a waiver must be signed by the Meeting Professional guaranteeing the entire revenue of the events in case the event is washed out by rain. An automatic 20% surcharge of the total Food & beverage revenue plus applicable gratuities (minimum of \$1,000) of the function will be charged in the event that a change of venue is requested after the weather call time has elapsed & before the start time of the function. The contracted starting time will not be guaranteed.

In the event a weather call is delayed by a Program Meeting Professional or Principal, the event start time will be delayed an equal amount of time the weather call was delayed.

DAMAGES

Stapling, sticking, nailing, screwing, adhesive or pinning of material on any part of the physical structure, furnishings, stage, floor, walls, ceilings or tress is strictly prohibited. The client agrees to be responsible for any damages done to Resort equipment, goods or facilities during function caused in whole or in part by the client, his/her guests, employees, independent contractors or other agents.

SECURITY

The Resort reserves the right to require security to monitor certain events at the expense of the group. Arrangements for security can be made directly with Conference Planning /Conference Services Manager at a cost of twenty five dollars (\$25) per hour. Prices are subject to change.

HAZARDOUS MATERIALS

Security approval is required for all events or exhibits that involve fireworks, pyrotechnics, cooking or other potentially hazardous situations. Permit information can be obtained through Conference Planning/Services Manager.

AUDIO VISUAL

Our highly trained Audio Visual partner can provide you with the latest in technical equipment along with superb service. Rates & information are available under separate cover. Please contact your Conference Planning/Service Manager or the Audio Visual team directly.

ELECTRICAL REQUIREMENTS

The Resort/Preferred Vendor will provide all the necessary installation & removal services for the group's electrical requirements. The Resort/Preferred Vendor reserves the right to inspect all production type equipment for safety & or code compliance. Electrical fees will be charged at four dollars & eighty five cents (\$4.85) per Amp.

LOST & FOUND

The Resort will not assume any responsibility for damages or loss of any merchandise or articles left in the Resort prior to, during or following Client's function.

CANCELLATIONS

Please refer to your Sales contract for Food & Beverage cancellations fees.

THIRD PARTY VENDORS

All vendors, hired by the client, including Atlantis' Preferred Vendors, must adhere to the rules, regulations & policies of Atlantis. Please see your Conference Planning/Service Manager for the Rules of Engagement for Third Party Vendors.

PACKAGE HANDLING CHARGES

- \$10 per box not exceeding one hundred & fifty pounds (150 lbs)
- \$175 per pallet or box more than one hundred & fifty pounds (150 lbs)

A **Hold Harmless Clause** must be signed by the client or third party vendor (i.e. Production Company, decorator, exhibitor). A current Certificate of Insurance will also be required. This applies to all vendors & must be signed & returned a minimum of thirty days prior to group's arrival.

AGREED & ACCEPTED

The arrangements in this Catering Agreement supersede all previous verbal & written arrangements & conditions communicated for this program.

All of the above meets with my approval & I consider this agreement to be definite & confirmed.

Acknowledgement / Date

CONTINENTAL BREAKFAST

*Continental breakfasts are based on sixty minutes of service. Items are not transferable to refreshment breaks.
Continental breakfasts include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea*

SUNRISE

(Minimum 10 Guests)

Selection of Chilled Juices  

Oven Fresh Danish Pastries, Croissants & Assorted Muffins

Butter, Peanut Butter, & Preserves 

\$30

SEASHORE

(Minimum 10 Guests)

Selection of Chilled Juices  

Sliced Seasonal Fresh Fruits & Berries  

Honey Yogurt Dip  

Oven Fresh Danish Pastries, Croissants & Assorted Muffins

Assorted Bagels with Cream Cheese Butter, Peanut Butter, & Preserves 

\$32

HEALTHY START HEALTHY HEART

(Minimum 10 Guests)

Selection of Chilled Juices  

Sliced Seasonal Fresh Fruits & Berries  

Honey Yogurt Dip  

Assorted Fruit & Low Fat Natural Yogurts  

Raisin Bran Muffins

Sunrise Bread

Granola 

Soy Milk, Low Fat Milk, & Whole Milk 

Butter, Peanut Butter, & Preserves 

\$35

BREAKFAST BUFFET

*Breakfast buffets are based on ninety minutes of service. Items are not transferable to refreshment breaks.
Additional hours are available at an additional charge of \$10 per person, per hour
All Buffets include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea*

SEA BREEZE

(Minimum 25 Guests)

- Selection of Chilled Juices  
- Assorted Cold Cereals 
- Sliced Seasonal Fresh Fruits & Berries  
- Honey Yogurt Dip  
- Healthy Granola 
- Soy Milk, Low Fat Milk, & Whole Milk 
- Scrambled Eggs with Roasted Red Peppers & Scallions
- Oven Roasted Herbed Tomato  
- Multi-Grain Bread
- Butter, Peanut Butter, & Preserves 

\$44

AMERICAN

(Minimum 25 Guests)

- Selection of Chilled Juices  
- Sliced Seasonal Fresh Fruits & Berries  
- Honey Yogurt Dip  
- Assorted Fruit Yogurts  
- Oven Fresh Danish Pastries, Croissants & Assorted Muffins
- Assorted Bagels with Cream Cheese Butter, Peanut Butter, & Preserves 
- Scrambled Eggs with Sweet Peppers, Mushrooms, & Cheese  
- Smoked Bacon & Sausage Home Fried Potatoes with Green Onions

\$50

HARBORSIDE

(Minimum 25 Guests)

- Selection of Chilled Juices  
- Sliced Seasonal Fresh Fruit & Berries  
- Honey Yogurt Dip  
- Oatmeal with Raisins & Brown Sugar  
- Assorted Fruit Yogurts  
- Oven Fresh Danish, Croissants, Pastries, Chocolate Croissants, Muffins & Cinnamon Danish
- Assorted Bagels
- Plain, Herbed, & Lox Cream Cheese 
- Butter, Peanut Butter, & Preserves 
- Scrambled Eggs
- Smoked Bacon & Sausage
- Skillet Potatoes with Onion & Peppers  
- Piña Colada French Toast with Grilled Pineapple & Maple Syrup

\$60

ATLANTIS
PARADISE ISLAND BAHAMAS



Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

SUNSHINE BRUNCH

Minimum 35 guests. Based on ninety minutes of service.
\$75

Selection of Chilled Juices  

Sliced Seasonal Fresh Fruit & Berries Honey Yogurt Dip  

Oven Fresh Danish Pastries, Muffins, Croissants, Bagels, & Coffee Cake

Cream Cheese, Butter, Peanut Butter, & Preserves 

Market Fresh Vegetable Display with Herb Dip  

Smoked Salmon Display

Capers, Red Onions, & Chopped Hard Boiled Eggs

Scrambled Eggs with Chives Cheese

Blintzes with Raspberry Sauce

Home Fried Potatoes with Green Onions  

Smoked Bacon & Sausage

Caesar Salad

Crisp Romaine Tossed with Caesar Dressing Baked Focaccia Basil Croutons & Lemon Wedges 

Tomato, Basil, & Mozzarella Salad with Balsamic Vinaigrette  

Grilled Pesto Chicken on Creamed Leeks
Fresh Island Catch with Lemon Caper Butter Sauce
Baked Macaroni & Cheese 

Carving Station

Honey Mustard Glazed Ham
Buttermilk Biscuits

Omelet & Egg Station

Made to Order with Fresh Eggs or Egg Whites

Ham, Bacon, Smoked Salmon

Swiss & Cheddar Cheese

Onions, Mushrooms, Spinach, Bell Peppers Tomatoes & Salsa

Assorted Caribbean Mini Pastries

Freshly Brewed Lavazza® Coffee Decaffeinated Coffee & Tea

ATLANTIS
PARADISE ISLAND BAHAMAS






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 VEGAN  VEGETERIAN  GLUTEN FREE






PLATED BREAKFAST

*Plated Meals served at Indoor Venues Only. All Plated Breakfasts are Based on Minimum of 10 Persons
Plated Meals include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea*

STARS & STRIPES







Chilled Orange Juice  
Scrambled Eggs
Smoked Bacon & Sausage
Home Fried Potatoes with Green Onions  
Breakfast Bakery Basket
Butter, Peanut Butter, & Preserves 
\$33

ARTISAN QUICHE



Chilled Orange Juice  
Prosciutto Ham, Mushrooms, & Cheddar
Cheese Quiche
Tomato & Asparagus  
Breakfast Bakery Basket
Butter, Peanut Butter & Preserves 
\$38

BAHAMIAN BENEDICT



Chilled Pineapple Juice  
English Muffin topped with a Poached
Egg, Abaco Crab & Hollandaise Sauce
Grilled Boniato (Sweet Potatoes)   
Smoked Bacon
Tropical Breakfast Bakery Basket
Butter, Peanut Butter, & Preserves 
\$40

STEAK & EGGS

Chilled Orange Juice  
New York Sirloin Steak
Scrambled Eggs
Grilled Tomato  
Sliced Red Bliss Potatoes, Julienne
Onions, & Herbs   
Breakfast Bakery Basket
Butter, Peanut Butter, & Preserves 
\$44

BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICH BAR

\$10

Portions Based on One Sandwich Per Person

ENGLISH MUFFIN

Scrambled Eggs, Crisp Bacon & American Cheese

CROISSANT

Ham & Swiss Cheese

FLOUR TORTILLA WRAP

Scrambled Eggs, Sausage, Spicy Tomato Salsa & Pepper Jack Cheese

FLOUR TORTILLA WRAP

Scrambled Eggs, Grilled Sweet Peppers, Spinach, Onions, & Cheddar Cheese

OMELET & EGG STATION



\$17

(Buffet Enhancement Only, Minimum 25 Guests)

Made to Order with Fresh Eggs or Egg Whites
Ham, Bacon, Smoked Salmon

Swiss & Cheddar Cheese

Onions, Mushrooms, Spinach, Bell Peppers

Tomatoes, & Salsa

ATLANTIS

PARADISE ISLAND BAHAMAS

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VEGAN



VEGETERIAN



GLUTEN FREE

ADDITIONAL BREAKFAST ITEMS

Healthy Oatmeal   
Brown Sugar & Raisins
\$6.50

Bahamian Cheese Grits  
\$7.50

Warm Quinoa
Cinnamon & Dried Fruits
\$8.50

Yogurt Parfait 
Low Fat Yogurt, Granola, & Berry Compote
\$10

Cheese Blintzes
Raspberry Sauce
\$12

Piña Colada French Toast
Grilled Pineapple & Warm Maple Syrup
\$12

Blueberry Pancakes
Warm Maple Syrup
\$12

Waffles
Berry Compote & Warm Maple Syrup
\$12

Sliced Fresh Fruit & Berries  
\$12

Eggs Benedict *(Maximum 150)*
\$16

Smoked Salmon
Hard Boiled Egg, Onions, Lemon, & Capers
\$20

BREAKS

Based on 45 Minutes of service. All Breaks include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea

LAVAZZA® TASTER

(Minimum 10 Guests)

Assorted Flavor Shots Vanilla, Hazelnut, & Caramel
Whipped Sweet Cream, Chocolate Dust & Cinnamon
\$10

SOUTHWESTERN

(Minimum 10 Guests)

Tortilla Chips with Salsa  
Sour Cream & Guacamole  
Miniature Meat Empanadas
Market Fresh Vegetable Display with Herb Dip  
\$18

ICE SCREAM (YOU SCREAM) CORNER

(Minimum 25 Guests)

Selection of Ice Cream Novelties Freshly Baked Cookies
\$19

CUPCAKE EXTRAVAGANZA

(Minimum 25 Guests)

Red Velvet, Coconut, Fudge & Banana Chocolate Chip
Cupcakes
\$18

HEALTHY BOUNTY

(Minimum 10 Guests)

Tropical Sliced Fresh Fruit & Berries, Honey Yogurt Dip  
Assorted Granola Bars 
Oatmeal Raisin Cookies, Sunrise Bread
Seasonal Fruit Tartlets
\$23

BAHAMIAN SWEETS & TREATS

(Minimum 10 Guests)

Tropical Sliced Seasonal Fresh Fruits & Berries  
Honey Yogurt Dip 
Coconut, Key Lime, & Guava Tarts
Chocolate Dipped Macaroons
Goombay Punch (Non Alcoholic)
\$23

PARADISE COOKIE JAR

(Minimum 10 Guests)

Double Chocolate Chip, Oatmeal, & Macadamia Cookies
Chocolate Dipped Palmiers
\$22

TEA TIME IN NASSAU

(Minimum 25 Guests)

Freshly Baked Scones
Sweet Cream & Strawberry Jam
Delicate Finger Sandwiches 
(3 Pieces per Guest)
Tuna Salad, Curried Chicken, Cucumber, Turkey & Ham
Fine Gourmet Teas
\$23

BUILD YOUR OWN TRAIL MIX

Create your own tasty treat!

Individual bowls of:

Toasted Sunflower & Pumpkin Seeds. Roasted Almonds,  
Peanuts, Dried Cranberries, Sultanas, Apricots, Papaya,
Pineapple, Banana, Coconut Flakes, Dark Chocolate
Chips, & Mini Pretzels
\$25

REFRESHMENT ADDITIONS

BREAK ADDITIONS

Popcorn	\$4 per bag
Assorted Candy Bars	\$4 ea
Power Bars	\$6 ea
Pretzels	\$4 per bag
Potato Chips	\$4 per bag
Mixed Nuts	\$6 per bag
Bar Mix (1 Pound serves 10)	\$40 per lb.
Tortilla Chips & Pico de Gallo	\$9 pp
Whole Fresh Fruit	\$4 per piece
Fruit Skewers with Honey Yogurt Dip	\$54 per doz
Assorted Dried Fruits	\$5.25 per bag
Assorted Granola Bars	\$4 ea
Magnum Ice Cream Novelties	\$8 ea
European Meats & Cheese Deli Platter	\$375 (serves 25)
Finger Sandwiches (Tuna, Curried Chicken, Cucumber, Turkey & Ham)	\$52 per doz
Mini Pinwheel Sandwiches (Tuna, Ham/Swiss, Red Pepper/Cream Cheese & Smoked Salmon)	\$52 per doz

MORNING ADDITIONS

Breakfast Breads - 12 Slices per Loaf (Banana, Raisin & Coconut, & Sunrise)	\$30 per loaf
Gluten Free Breakfast Breads – 12 Slices/Loaf	\$52 per loaf
Muffins, Danish, & Croissants	\$52 per doz
Assorted Breakfast Scones & Preserves	\$52 per doz
Assorted Bagels & Cream Cheese	\$52 per doz
Fruit Skewers with Honey Yogurt Dip	\$54 per doz
Whole Fresh Fruit	\$4 per pc
Assorted Individual Fruit Yogurts	\$4 ea
Assorted Cereals with Whole & Low Fat Milk	\$5 ea
Granola with Soy Milk, Low Fat & Whole Milk	\$7 pp
Hard Boiled Eggs – Served Cold, In Shell	\$40 per doz

COOKIES, COOKIES, COOKIES! \$52 per doz

Assorted Home Baked Cookies
(Peanut Butter, Oatmeal Raisin, Chocolate Chip)
Chocolate Marbled Brownies
Chewy Brownie Cookies
Chocolate Dipped Coconut Macaroons
Petite European Cookies
Almond Florentines
Piped Butter Cookies
Biscotti

REFRESHMENTS

Lavazza® Coffee, Decaffeinated & Tea	\$110 per gal
Soft Drinks	\$5 ea
Bottled Waters	\$5 ea
Assorted Fruit Juices	\$5 ea
Perrier (12 oz.)	\$5 ea
Gatorade (16 oz.)	\$5 ea
Red Bull	\$6 ea
Hot Chocolate	\$55 per gal
Water Bubbler – Fruit Infused	\$65 per gal
Iced Tea	\$80 per gal
Lemonade	\$80 per gal

DESSERTS \$54 per doz

Miniature International Pastries
Petite Éclairs
Assorted Miniature Rum Cakes
Miniature Chocolate Bundt Cakes
Miniature Rum Babas
Fruit Tarts (Pineapple, Coconut, Guava)
Fresh Berry Tarts
Assorted Miniature Cupcakes
Tropical Fruit Horns

BOXED LUNCH

*All Box Lunches are served with Mustard, Mayonnaise, Salt, Pepper & Plastic Cutlery
Gluten Free Bread Available Upon Advance Request*

FIRST TEE

Smoked Turkey with Tomato, Lettuce, &
Monterey Jack Cheese on a Kaiser Roll
Whole Fresh Fruit
Potato Chips
Granola Bar
Coleslaw
Bottled Water or Soft Drink
\$35

Birdie

Teriyaki Chicken & Sweet Pepper Wrap
Whole Fresh Fruit
Potato Chips
Oatmeal Raisin Cookie
Bahamian Potato Salad
Bottled Water or Soft Drink
\$35

EAGLE

Ham, Swiss, & Honey Dijon Mustard on a Ciabatta Roll
Whole Fresh Fruit
Potato Chips
Granola Bar
Pesto Pasta Salad
Bottled Water or Soft Drink
\$35

HOLE IN ONE

Grilled Vegetables, Tomato, Black Olive Tapenade, &
Crumbled Feta Cheese in a Wheat Wrap
Whole Fresh Fruit
Potato Chips
Granola Bar
Coleslaw
Bottled Water or Soft Drink
\$35

EIGHTEENTH HOLE

Bahamian Lobster & Arugula on a Brioche Bun
Whole Fresh Fruit
Potato Chips
Granola Bar
Vegetable Crudite & Ranch Dip
Bottled Water or Soft Drink
\$40

DELI LUNCH BUFFET

Lunch Buffets are based on Two Hours of Service. Items are not transferable to Refreshments Breaks.

Additional hours are available at an additional charge of \$10 per person, per hour

Deli lunch buffets include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea

MARKET SQUARE DELI

(Minimum 10 Guests)

Bahamian Conch Chowder with Johnny Cake 
Cucumber, Tomato, Red Onion Salad  
Macaroni Pasta Salad 
with Bell Peppers, Onions, Cheese, & Green Peas

Build Your Own Sandwiches   Available
Roast Beef, Turkey, Ham, Tuna Salad
Cheddar, Provolone, & Swiss Cheese
Sliced Assorted Breads & Rolls
Lettuce, Sliced Tomatoes, Onions, Pickles
Dijon & Yellow Mustard
Mayonnaise & Horseradish Cream

Pineapple Upside Down Cake
Chef's Selection of Cookies & Pastries

\$42

WRAP IT UP!

(Minimum 10 Guests)

Mixed Field Greens, Tomatoes, Cucumbers  
Radishes & Croutons  
Selection of Dressings 
Nacho Chips with Salsa  
Vegetable Crudite with Assorted Dips 

Gourmet Wraps 
Grilled Vegetables 
with Balsamic Glaze & Feta Cheese
Shrimp, Romaine Lettuce with Mango Caesar Dressing
Grilled Chicken & Hummus
with Lettuce, Cucumber & Olives
Roast Beef, Scallions, Cucumber, & Horseradish Cream

Tropical Fruit Tartlets
Chef's Selection of Cookies & Pastries

\$45

SEASIDE SANDWICHES

(Minimum 10 Guests)

Market Salad Platter 
Diced Chicken, Tomatoes, Lettuce, Cucumber, Bacon
Blue Cheese Crumbles & Herb Vinaigrette
Plantain Chips
Pasta Primavera Salad with Basil Pesto Dressing 
Mediterranean Vegetable Platter 
with Balsamic Vinegar & Feta Cheese

Pre-Made Assorted Sandwiches
Smoked Turkey, Brie Cheese, & Arugula
Salami & Ham with Provolone
with Lettuce & Tomato
Roast Beef with Caramelized Onions & Boursin Cheese
Tuna Salad, Lettuce, & Tomato

Assorted Rolls & Butter

Miniature Pastries
Chef's Selection of Cookies

\$50

ATLANTIS

PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)



VEGAN



VEGETERIAN



GLUTEN FREE

LUNCH BUFFET

Based on Two Hours of Service. Lunch buffets include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea

OLD FORT GRILLE \$70 (Minimum 25 Guests)

Market Fresh Salad Bar

Fresh Garden Greens  
Cherry Tomatoes, Cucumbers, Shredded Carrots
Red Onion & Roasted Corn  
Selection of Dressings 

Red Skin Potato Salad  
with Grain Mustard Dressing
Macaroni Salad 
with Country Ham & Peas, Garbanzo Beans
& Sweet Peppers
Bahamian Coleslaw   

Grill Station

BBQ Chicken
Hot Dogs
Hamburgers

Corn on the Cob  
Spicy Potato Wedges   
Baked Beans

Sliced American & Swiss Cheese 
Tomatoes, Red Onion, Shredded Lettuce
Mustard, Mayonnaise, Ketchup, & Relish
Assorted Rolls & Butter




Apple Pie, Tropical Fruit Tarts
Carrot Cake & Key Lime Pie
Cookies & Brownies

CARIBBEAN BREEZE \$72 (Minimum 25 Guests)

Bahamian Conch Chowder 
with Johnny Cake

Island Salad Bar

Fresh Garden Greens  
Beets, Cucumbers, Tomatoes, Onion  
Red Cabbage & Shredded Carrots  
Selection of Dressings  
including Mango Poppy Seed Dressing

Grilled Vegetable Platter with Sherry Vinaigrette  
Potato, Bacon, & Red Onion Salad
Island Slaw 

Spiced Chicken with Sweet Plantains 
Snapper with Corn & Black Bean Salsa 
in a Lime Butter Sauce

Peas & Rice 
Straw Market Vegetable Medley   
Assorted Rolls & Butter

Oreo Crust Key Lime Pie
Tropical Fruit Flan
Guava Cheese Cake
Cookies & Brownies

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

LUNCH BUFFET

Based on Two Hours of Service. Lunch buffets include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea

OCEAN BREEZE \$75 (Minimum 25 Guests)

Chicken & Corn Soup with Coriander

Greek Salad Bar  
Chopped Romaine Lettuce
Cucumbers, Tomatoes, Feta Cheese
Peppers, Onion, & Kalamata Olives
Lemon Oregano Vinaigrette



Vegetable Crudite with Assorted Dips  
Baby Sweet Corn Salad  
with Peppers & Rice Wine Vinegar
Cucumber, Yogurt, & Dill Salad  

Indian Butter Chicken
with Tomatoes, Spices, & Red Chilies
Atlantic Salmon with Capers & Lemon

Rice Pilaf with Toasted Almonds   
Seasonal Vegetables   
Assorted Rolls, Naan Bread, & Butter


Key Lime Pie
European Chocolate Cake
Lychee Cheese Cake
Assorted Cookies & Brownies

THE GOVERNOR \$80 (Minimum 25 Guests)

Chopped Salad Bar  
Iceberg Lettuce
Tomatoes, Cucumbers, Peppers, Corn, Chick
Peas, Scallions, & Fried Tortilla Strips
Balsamic Black Peppercorn Vinaigrette

Grilled Vegetable Platter with Hummus & Pita 
Points
Red Skin Potato Salad with Bacon
Pasta Salad with Pesto & Oven Dried Tomatoes 

Braised Beef Short Ribs
with Mushroom Ragout
Chicken with Thyme & Lemon Grouper 
in a Creole Sauce

Gratin Potatoes with Horseradish
Seasonal Vegetables   
Assorted Rolls & Butter

Berry Shortcakes
Spiced Pineapple Cake
Tropical Fruit Tartlets
Chocolate Pecan Tart
Bacardi Rum Cake

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

PLATED LUNCH

Plated Meals served at Indoor Venues Only. All Plated Lunches are Based on Minimums of 10 Persons

Price includes a Choice of Soup or Salad, Main Course, & Dessert, Freshly Brewed Lavazza® Coffee, Decaffeinated Coffee, Tea, & Iced Tea

SOUPS


Bahamian Conch Chowder 

Chilled Mint, Cucumber & Pepper Gazpacho

Homemade Chicken & Corn Soup

SALADS

Chopped Crisp Greens  
Tomatoes, Cucumbers, Chick Peas, Scallions, & Eggs
Black Peppercorn Vinaigrette

Caesar 
Crisp Romaine, Herbed Garlic Croutons
Traditional Dressing & Parmesan

Traditional Conch Salad Martini 
with Andros Key Lime

All American “Iceberg Wedge”
Tomato, Bacon, & Blue Cheese Dressing

PLATED LUNCH

Plated Meals served at Indoor Venues Only. All Plated Lunches are Based on Minimums of 10 Persons

Price includes a Choice of Soup or Salad, Main Course, & Dessert, Freshly Brewed Lavazza® Coffee, Decaffeinated Coffee, Tea, & Iced Tea

MAIN COURSES

Stuffed Breast of Chicken

Creamed Mushroom Sauce

Spinach & Toasted Almonds

Bahamian Peas & Rice   

Market Vegetables   

\$50

Cajun Seared Chicken Breast & Garlic Shrimp

Creole Sauce

Pigeon Peas & Rice

Broccoli   

\$52

Island Spiced Pork Tenderloin

Dark Rum Glaze

Herb Crushed Red Skin Potatoes   

Broccolini   

Caramelized Pineapples

\$55

“Smuddered” Grouper

Bahamian Peas & Rice   

Sweet Plantains   

Market Vegetables   

\$55

Oven Roasted Salmon

Tomato Relish

Mushroom Polenta Cake

Creamed Corn

\$60

Braised Short Rib

Red Wine Sauce

Garlic Mashed Potatoes

Roasted Carrots, Artichokes, & Asparagus 

Mushroom Ragout 

\$60

Petite Filet of Beef & Crab Cake

Peppercorn Sauce & Mango Salsa

Rosemary Roasted Potatoes   

Julienne Pesto Vegetables 

\$70

DESSERTS

Mojito Chocolate Tart with a Tangy Orange Coulis

Key Lime Guava Tart 

Fresh Fruit Tartlet in a Raspberry Mango Sauce

Baked Apple Tart & Fresh Berry Compote

Chocolate Mousse Cake with Añejo Rum & Orange Crunch

Oreo Crumb Banana Cheesecake

ATLANTIS

PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN

 VEGETERIAN

 GLUTEN FREE

RECEPTION COLD HORS D'OEUVRES

All Hors D'Oeuvres are available with a Minimum Quantity of 50 Pieces per Item

\$7 PER PIECE

Smoked Fish Tartare with Pickled Red Onion & Chopped Herbs on a Crostini

Gourmet Antipasti Bruschetta with Tomato, Olive, &  Feta Cheese

Cherry Tomato, Mozzarella Kebab Drizzled with Basil Oil  
Herbed Cream Cheese & Grilled Sweet Pepper Pinwheel 

Portobello Mushroom on a Blue Cheese Crostini

Strawberry & Aged Brie Kebab  

Poached Pear & Blue Cheese on a Focaccia Crouton 

Chicken Waldorf Tartlets

Salami, Provolone, & Marinated Olive Skewer

\$8 PER PIECE

Medallions of Lobster, Chili Mayonnaise, & Charred Pineapple

Jumbo Shrimp with Mango & Pickled Ginger

Smoked Salmon Rose on Pumernickel

Seared Ahi Tuna & Wasabi Sour Cream Crouton

Watermelon & Goat Cheese Skewer Drizzled  
with Mint Oil

Goat Cheese, Date & Citrus Spice  

Fired Beef Tenderloin, Boursin Cheese, & Caramelized Onion

Smoked Duck Breast & Jellied Quince

Smoked Turkey, Pepper Jam, & Baby Apple

\$9 PER PIECE *Individually portioned dishes*

Vegetable Crudite with Lemon Ranch Dip  

Rock Shrimp (4) with Lemon & Cocktail Sauce


Feta Cheese, Mint, & Preserved Lemon with a  
Flatbread Cracker

Cubed Aged Cheddar, Provolone, Grapes, & Walnuts  

RECEPTION HOT HORS D'OEUVRES

All Hors D'Oeuvres are available with a Minimum Quantity of 50 Pieces per Item

\$7 PER PIECE

Vegetable Spring Roll with Sweet Chili Sauce
Wild Mushroom & Goat Cheese Herb Tart 
Fried Macaroni & Cheese with Spiced Mayonnaise
Bahamian Conch Fritter with Rum Rémolade 
Buffalo Chicken Wings & Creamy Blue Cheese Dip
Boneless Chicken Bites with BBQ, Teriyaki or Jerk Sauce
Chicken Satay with Oriental Thai Peanut Sauce
Meatballs in Jerk BBQ Sauce
Fried Pork Pot Sticker with Ginger Hoisin Sauce

\$8 PER PIECE

Feta, Parmesan, & Prosciutto Herb Stuffed Mushroom
Spinach & Filo Pastry Triangle with Tzatziki Sauce
Lobster Wonton with Toasted Sesame Seeds in a Teriyaki Dip
Coconut Breaded Shrimp with Citrus Ginger Sauce
Scallop Wrapped in Bacon
Smoked Salmon Spinach Frittata
Beef Tenderloin Brochette with a Mojo Glaze
Lamb Kofta served with Mint Yogurt Sauce

\$9 PER PIECE *Individually portioned dishes*

Escargot, Brie, & Garlic Butter on a Bread Crisp
Lobster Prism in a Thermidor Dip
Jumbo Shrimp & Warm Goat Cheese Fondue
Tandoori Shrimp Satay & Yogurt with Cucumber Raita
Cumin Crusted Lamb Lollipop with Mint Tomato Relish
Petite Andros Crab Cake with Guava Mango Chutney 

RECEPTION CARVING STATIONS

Mojo Pork Loin

Sugar & Spice Crusted Pork Loin
Johnny Cake & Soft Rolls
(Serves 30)

\$450

Jerk Rubbed Turkey Breast

Sweet Chili Mango Sauce
Jalapeño Corn Muffins
(Serves 30)

\$450

Carved Oven Roasted Grouper

Creole Sauce, Lemon Wedges, & Goat Pepper Sauce
Jalapeño Corn Muffins
(Serves 25)

Based on Seasonal Availability and Market Price

Black Peppercorn Crusted Beef Tenderloin

Caramelized Onions & Blue Cheese Dip
Salted Pretzel Rolls
(Serves 20)

\$550

Slow Roasted Beef Strip Loin

Chimichurri Sauce & Mustard Sour Dough Rolls (Serves 30)

\$575

Steamship Round of Beef

Mustard & Horseradish
Silver Dollar Rolls
(Serves 150)

\$1,200

RECEPTION SPECIALTY DISPLAYS

Specialty Displays must be ordered for Each Guest. Based on Two Hours of Service.

Antipasto Display

(Minimum 15 Guests)

Prosciutto Ham, Salami, & Provolone Cheese
Marinated Artichoke Hearts, Peppers
Sun Dried Tomatoes, Buffalo Mozzarella
Olive Tapenade, Goat Cheese
Black Olives, Green Olives, & Herbed Olive Oil
Artisan Bread Display

\$23

Mediterranean Bruschetta Bar

Feta & Preserved Lemon
Roasted Red Pepper Hummus
White Bean & Roasted Garlic Puree
Fresh Tomato & Basil
Eggplant Baba Ghanoush
Marinated Artichokes
Black Olive Tapenade
Fresh Mozzarella, & Prosciutto
Fresh Celery & Carrot Sticks
Tzatziki Dip
Grilled Pita Points, Herb Crostini
Ciabatta Crisps, Focaccia Points

\$23

Sushi & Sashimi

(Minimum 15 Guests)

Based on Six Pieces per Guest
Assorted Sashimi, Maki, & Nigiri
Wasabi, Pickled Ginger, & Soy Sauce

\$70

Iced Treasures of the Sea

(Minimum 15 Guests)

Lobster Tail (1/2), Crab Claws (2), Iced Jumbo Shrimp (3)
Bahamian Conch Salad

All Seafood is served with Appropriate Condiments

\$75

Jumbo Shrimp Display

Cocktail Sauce & Lemons

\$750 per Display (100 Pieces)

International Cheeses with Baguettes & Crackers

Fine Display of Cheeses to include:

Brie, Cheddar, Swiss, Blue, Gouda, & Goat Cheese
Garnished with Fruits, Nuts, Crackers, & Bread

Small - \$400 (Serves 25)

Medium - \$800 (Serves 50)

Large - \$1,150 (Serves 75)

Fresh Market Vegetable Display

Colorful, Crunchy Vegetables to include:

Baton Carrots, Celery, Bell Peppers
Broccoli, Cucumber Spears, Baby Corn
Cherry Tomatoes & Cauliflower
Sour Cream Chive & Blue Cheese Dips

Small - \$330 (Serves 25)

Medium - \$630 (Serves 50)

Large - \$950 (Serves 75)

ATLANTIS

PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN

VEGETERIAN

GLUTEN FREE

RECEPTION SPECIALTY STATIONS


Specialty Stations must be ordered for Each Guest. Based on Two Hours of Service.

Caesar Salad

(Minimum 20 Guests)

Crisp Romaine Tossed with Caesar Dressing
Baked Focaccia
Basil Croutons & Lemon Wedges

\$15

Grilled Chicken Strips - **Add \$8** 
Grilled Shrimp - **Add \$10** 

Greek Salad

(Minimum 20 Guests)

Iceberg Lettuce
Red Onion, Cucumber, Pepperoncini, Tomatoes
Feta Cheese, & Olives
Lemon Oregano Vinaigrette

\$15

Bahamian Conch

(Minimum 20 Guests)

Conch Fritters served with Tropical Dip
Freshly Prepared Conch Salad

\$27

Ceviche Shooter

(Minimum 20 Guests)

Snapper, Crab, Mussels, Octopus, & Plantain
Marinated in Citrus Juice, Chili Peppers, & Cilantro
Fried Tortilla Chips

\$28

ATLANTIS

PARADISE ISLAND BAHAMAS

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 VEGAN

 VEGETERIAN

 GLUTEN FREE

RECEPTION SPECIALTY STATIONS

Specialty Stations must be ordered for Each Guest. Based on Two Hours of Service.

Pasta Bar

(Minimum 25 Guests)

Cheese Tortellini, Penne, & Gemelli Pastas
Caramelized Garlic Alfredo
Marinara & Vodka Blush Sauces

Assorted Toppings to Include:
Olives, Grilled Mushrooms, Roasted Garlic
Sun Dried Tomatoes & Broccoli Florets
Parmesan Cheese
Freshly Baked Bread Display

\$25

Chicken Strips - **Add \$8** 

Sicilian Meatballs - **Add \$9**

Italian Sausages, Onions, & Peppers - **Add \$9**

Satay

(Minimum 25 Guests)

Based on Six Pieces per Guest 

Grilled Beef, Chicken, Pork & Spicy Shrimp
Peanut, Coconut Curry, & Soy Ginger Dipping Sauces

\$27

Polenta

(Minimum 25 Guests)

Parmigiano Reggiano Polenta
Served with Steaming Cocks of:
Mushroom, Onion & Sweet Pepper Ragout
Chicken in Pesto Sauce
Italian Sausage in Herb Tomato Sauce
Garnished with:
Sliced Olives, Chives, Gorgonzola & Parmesan

\$28

Shrimp in Creole Sauce – **Add \$10**

Martini Mashed Potato Bar

(Minimum 25 Guests)

Mashed Yukon Gold, Red Skin, & Sweet Potatoes
Steaming Cocks of:
Lobster & Shrimp Ragout
Porcini Mushrooms
Shredded Jerk Chicken

Assorted Toppings to include:
Scallions, Tomatoes, Greek Olives
Blue Cheese, Bacon, Parmesan Cheese & Olive Oil

\$30

Slider Bar

(Minimum 25 Guests)

Yankee Slider
Burger, Bacon, Tomato, American Cheese

Nassau Slider 
Cracked Conch, Mango Slaw, & Calypso Sauce

Havana Slider
Shredded Pork, Ham, Sliced Pickles, & Swiss

Cajun Slider
Chicken, Chili Mayonnaise, Provolone Cheese,
Mustard, Mayonnaise, & Ketchup

Vegan Slider 
Balsamic Glazed Portobello Mushroom with Basil
Pesto & Tomato

\$30

ATLANTIS

PARADISE ISLAND BAHAMAS

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VEGAN



VEGETERIAN



GLUTEN FREE

RECEPTION SPECIALTY STATIONS

Specialty Stations must be ordered for Each Guest. Based on Two Hours of Service.

Taco Bar

(Minimum 25 Guests)

Crock Pots of:
Hot Chipotle Chicken
Blackened Grouper
Pulled Beef Short Rib

Warm, Soft Tortillas
Crisp Tortilla Chips

Pico de Gallo, Guacamole, Sour Cream
Black Bean Corn Salsa, Mango Slaw,
Chopped Onions, Shredded Lettuce
Shredded Cheddar & Minced Jalapeños

\$30

Martini Mac & Cheese

(Minimum 25 Guests)

Made to order Macaroni & Cheese:
Creamy Lobster & Shrimp
Grilled Chicken, Asparagus Mascarpone
Sun Dried Tomato, Sweet Peppers
Goat Cheese

Assorted Toppings to include:
Parmesan, Olives, & Chives
Bacon Bits & Pepper Flakes

\$33

Caribbean Land & Sea



(Minimum 35 Guests)

Carved Flank Steak Marinated with
Island Citrus & Tamarind Sauce

Mahi Mahi with Lightly Spiced
Mango Chutney & Lemon

Johnny Cakes
Jalapeño Corn Muffins

\$44

Indian Station

(Minimum 50 Guests)

Hari Chutney Walla Chicken
Kerala Seafood Curry
Daal Makhani
Tofu Masala
Basmati Rice
Assorted Condiment to Include:
Mixed Pickles
Mango, Tomato, & Mint Chutney
Onion Masala & Cucumber Raita
Papad, Naan, & Roti

\$40

ATLANTIS

PARADISE ISLAND BAHAMAS

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VEGAN



VEGETERIAN



GLUTEN FREE

RECEPTION SWEET ENHANCEMENTS

Enhancements must be ordered for Each Guest. Based on Two Hours of Service.

Fruit Flambé (Minimum 25 Guests)

Exotic Island Fruits Flambéed
with Bacardi Rum and
Vanilla Bean Ice Cream 
\$22

Chocolate Fondue (Minimum 25 Guests)

Fresh Seasonal Berries & Fruits Served
with Dark Chocolate Fondue

Mango, Honeydew, Pineapple
Marshmallows & Strawberries
Coconut Macaroons

Shortbread Cookies
Miniature Peanut Butter Cookies
Home Baked Cookies & Brownies

\$22

Sweet Shooter Bar (Minimum 20 Guests) Based on 4 Pieces Per Person

Graham Cracker Key Lime Pie
White Chocolate Strawberry Shortcake
Death by Chocolate
Banana Oreo Cheesecake
Coconut Tapioca with Fruit Baba
Chocolate Shots with Chocolate Pop Rocks
Mango Panna Cotta with Berry Compote

\$24

Top of the Pops (Minimum 20 Guests) Based on 4 Pieces Per Person

Chewy Brownies
Miniature Chocolate Candy Apples
Chocolate Chip Cookies
Rice Krispy Treats
Oreo Cakes
Reese's Peanut Butter Cakes
Chocolate Marshmallows
Pineapple, Melon, & Watermelon
Fruit Prisms

\$24

Tropical Mini Sampler (Minimum 20 Guests) Based on 4 Pieces Per Person

Banana Honey Meringue Tarts
Rum Babas with Tropical Fruit, Coconut
Passion Fruit Tapioca
Mango Panna Cotta with Berry Compote
White Chocolate Risotto with Island Fruits
Exotic Fruit Tarts
Berry Financiers & Macaroons

\$25

BAHAMIAN BEER GARDEN

Based on Two Hours of Service. 25 Person Minimum.

Treat your guests to Seven Plus Local Bahamian Beers featuring Pirate Republic Craft Beer

The Bahamian Beer Garden also includes:

Butler Passed Hors D' Oeuvres
(Based on 5 Pieces Per Person)

Bahamian Mac & Cheese Bites
Individual Conch Salads
Conch Fritters with Spicy Mayo
Petite Andros Crab Cakes with Mango Guava Chutney
Traditional Caribbean Beef Patties

Assorted Soft Drinks
Bottled Waters


All applicable outdoor setup fees & lighting included

\$85 per person

ATLANTIS
PARADISE ISLAND BAHAMAS

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 ISLAND PIRATE ALE	ABV: 5.2% IBU: 50 Our flagship IPA! Brewed with caramel, wheat, and aromatic malts. Hopped with Cascade, Columbus, and 70's. Citrus, and island fruit dominate this deliciously bitter brew.
 GOLD & HAZE OF PIRACY	ABV: 4.6% IBU: 18 Malted barley and wheat together with Belgian yeast create a golden haze, while coriander and orange peels are added to the boil to accentuate a lively, sweet citrus flavor.
 BLACK BEER'D STOUT	ABV: 6.9% IBU: 53 Chocolate malt, roasted barley and Midnight Wheat give this stout its rich coffee and dark chocolate notes. Rolled oats provide a velvety smooth mouthfeel and rounded body.
 CAPTAIN KIDD'S KÖLSCH	ABV: 5.2% IBU: 15 Brewed with aromatic and caramel malts with a touch of Munich malt. Columbus hops provide the balance to this German-style hybrid.

JUNKANOO BAHAMIAN FEAST & FEST

Based on Two Hours of Service. 50 Person Minimum.

Treat your guests to an authentic Bahamian Experience!

Bahamian Conch Station

Freshly Prepared Bahamian Conch Salads featuring:
Traditional & Tropical Conch Salads
Bahamian Conch Fritters with Bacardi Rum Remoulade
Island Coleslaw
Bahamian Potato Salad

Carved Oven Roasted Nassau Grouper

With Traditional Creole Sauce, Lemon Wedges,
& Goat Pepper Sauce
Jalapeno Corn Muffins
Based on Seasonal Availability

Carved Mojo Pork Loin

Sugar & Spice Crusted Slow Roasted Pork Loin
Citrus Mojo Sauce & Pineapple Salsa
Johnny Cake & Soft Rolls

Traditional Island Side Dishes

Bahamian Macaroni & Cheese
Traditional Peas & Rice Sweet
Fried Plantains

Sweet Tings

Miniature Pineapple & Coconut Tarts
Bennie Balls & Coconut Drops
Chef's Selection of Tropical Samplers
Guava Bread & Butter Pudding

Bahamian Fruit Punch (Non-Alcoholic)

Buffet Menu Pricing includes:

1 Hour – One Piece Steel Calypso Player
30 Minutes Junkanoo Rush

\$140 per person

ENHANCEMENTS

Heighten the experience further...

Bonfire (Select Outdoor Events Only)	\$1000
Fire Dancer (15 – 20 Minutes)	\$600
Limbo Dancer (15 – 20 Minutes)	\$600
Rake & Scrape Cultural Experience	\$750 per hour
Stilt Walkers	\$200 per hour
Hair Braiders	\$175 per hour
Make your own Junkanoo Mask	\$25 per person

ATLANTIS

PARADISE ISLAND BAHAMAS

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PLATED DINNER

Plated meals served at Indoor Venues Only

COLD APPETIZERS

Crab Salad Martini

Mango Slaw, Baby Greens & Scallions
Key Lime Vinaigrette
\$18

Vegetable Napoleon

Tomato, Mozzarella, Eggplant, Squash, & Micro Greens
Balsamic Glaze & Basil Oil
\$18

Smoked Salmon

Baby Arugula, English Cucumber, & Herb Crouton
Lemon Caper Vinaigrette
\$23

Lobster Medallions

Orange & Fennel Salad with Garden Greens
Chili Mayonnaise & Parsley Oil
\$25

HOT APPETIZERS

Andros Crab Cake

Charred Roasted Sweet Corn
Coriander & Tomato Fondue
\$19

Jumbo Shrimp

Wrapped in Prosciutto Ham
Broccolini & Porcini Mushrooms
Masala Butter Sauce
\$21

Island Spiced Lamb Lollipops

Grilled Dijon & Caribbean Spice Rubbed Petit Chops
Served over Sautéed Spinach, Toasted Coconut Couscous,
& Tomato Chutney
\$25

Bahamian Sampler Trilogy

Conch Fritter with Bacardi Calypso Rum Sauce
Kettle Fried Coconut Shrimp with Tangy Mango Chutney
Bahamian Mac 'n Cheese Bites
with Pirate Brew's Black Beer'D Stout Cheddar Sauce
\$23

PLATED DINNER

Plated meals served at Indoor Venues Only

SOUPS

Chilled Watermelon

Cucumber, Lime, & Cilantro
\$12

Butternut Squash

Roasted Garlic
\$12

Black Bean

Onion Relish & Sour Cream
\$12

Bahamian Conch Chowder

Island Spices & Herbs
\$15

Corn & Crab Chowder

Spicy with Cilantro Oil
\$18

Lobster Bisque

Sherry & Crisp Plantain
\$18

SALADS

Artichokes & Cherry Tomatoes

Bouquet of Field Greens & Endive
Sea Salt Cracker
Citrus Dressing
\$15

Hearts of Palm & Strawberries

Spinach, Arugula, & Pecans
Honey Orange Vinaigrette
\$15

Caesar

Fresh Hearts of Romaine Lettuce
Herbed Garlic Croutons
Traditional Dressing
\$15

Caprese

Buffalo Mozzarella & Roma Tomatoes
Gourmet Greens
Basil Vinaigrette & Balsamic Syrup
\$15

Peppered Goat Cheese & Roasted Beets

Island Greens & Candied Walnuts
Yuzu Oil
\$15

Grilled Asparagus & Crumbled Feta

Micro Greens & Olives
Lemon Cucumber Dressing
\$15

SORBET \$8

Mango Passion Fruit

Splash of Lime

Champagne

Guava

Kumquat Lemon

Hint of Mint

ATLANTIS

PARADISE ISLAND BAHAMAS

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 VEGAN  VEGETERIAN  GLUTEN FREE

PLATED DINNER

Plated meals served at Indoor Venues Only. Dinners served with Premium Breads & Butter (Honey Wheat, Sourdough, & Pumpkin)

ENTRÉES

Slow Roasted Lemon Pepper Chicken Breast

Caramelized Cauliflower & Carrots
Sweet Potato Gratin, Thyme Jus

\$44

Seared Salmon Filet

Coconut Rice, Baby Bok Choy, Edamame
Tomato Concasse, Cilantro Butter Sauce

\$48

Herb Roasted Grouper

Sweet Plantains, Straw Vegetables, & Asparagus
Crushed Herb Potatoes, Citrus Vanilla Butter Sauce

\$58

Seared Sea Bass

New Potato Cake, Pesto Julienne Vegetable
Broccolini, Sweet Chili Mango Glaze

\$65

Grilled New York Strip Loin

Shallot, Boniato & Potato Hash, Roasted Artichokes,
Peppers, Portabella Mushrooms, Black Berry Cabernet Sauce

\$70

Port Glazed Beef Filet

Scalloped Potatoes, Grilled Vegetables
Red Wine & Shallot Reduction

\$70

ENTRÉE COMBINATIONS

Breast of Chicken & Jumbo Shrimp

Whipped Pesto Potatoes, Market Vegetables
Sweet Pepper Creole Sauce

\$70

Braised Short Rib of Beef & Grilled Grouper

Horseradish Mashed Potatoes, Glazed Onions
Grilled Asparagus & Roasted Tomatoes, Red Wine Reduction

\$75

Breast of Chicken & Petite Beef Filet

Basil Polenta Cake, Roasted Asparagus, & Cotija Cheese
Peppercorn & Mushroom Sauce

\$72

Charred Beef Filet & Jerk Grilled Jumbo Shrimp

Pigeon Pea Rice, Glazed Carrots, Broccolini
Port Poached Shallots, Mango Salsa

\$80

Tamarind Bronzed Beef Filet & Crab Crusted Sea Bass

Candied Sweet Potato Stack
Market Vegetables, Key Lime Butter Sauce

\$82

Caribbean Lobster Tail & Grilled Beef Filet

Crushed Red Bliss Potatoes, Straw Vegetables
Charred Onions, Barolo Reduction

\$88

ATLANTIS

PARADISE ISLAND BAHAMAS

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PLATED DINNER

Plated meals served at Indoor Venues Only.

DESSERT

Vanilla Creme Bruleé

Tropical Fruit & Brownie Cookie

\$15

Mango Mousse

Champagne Jelly Raspberry Coulis

\$15

White Chocolate Strawberry Shortcake

Passion Gelee & Currant Compote

\$15

Key Lime Tart

Orange Raspberry Madeleine

\$15

Wild Berry Tart

Tropical Coulis

\$16

Belgium Chocolate Dome

Caramelized Pineapple Mango Coulis

\$17

Tropical Sampler

Guava Cheesecake

Key Lime Tart

Chocolate Mango Torte

\$18

Chocolate Trilogy

Dark Chocolate Bundt Cake

Milk Chocolate Cheesecake

Minted Chocolate Tart

\$18

ATLANTIS

PARADISE ISLAND BAHAMAS

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ISLAND COOKOUT DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Caesar Salad

Crisp Romaine Tossed with Caesar Dressing
Baked Focaccia Basil Croutons
Lemon Wedges

Red Skin Potato Salad with Ranch Dressing  
Macaroni Salad with Cheddar Cheese,  
Peppers, & Garden Peas
Bahamian Coleslaw   
Beets & Red Onion  

From the Grill

Barbeque Chicken
Hot Dogs
Hamburgers

Pulled Pork with Biscuits

Corn on the Cob 

Cajun Spiced Potato Wedges 

Sliced American & Swiss Cheeses
Tomatoes, Red Onion, Shredded Lettuce
Mustard, Mayonnaise, Ketchup, & Relish
Assorted Rolls & Butter

Banana Oreo Cheesecake

Tropical Fruit Flan

Key Lime Pie

Bacardi Island Rum Cake 

Cookies & Brownies

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

\$105

ATLANTIS
PARADISE ISLAND BAHAMAS

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 VEGAN

 VEGETERIAN

 GLUTEN FREE

BAHAMIAN GRILL DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Chopped Salad Bar

Iceberg Lettuce

Tomatoes, Cucumbers, Peppers, Corn, Chick Peas,
Kidney Beans, Beets, & Croutons

Selection of Dressings

Fresh Conch Salad with Tomatoes, Onions,
Peppers, & Lime

Grilled Vegetable Platter with Balsamic Dressing &  

Crumbled Feta Cheese Bahamian Potato Salad  

Island Coleslaw  

Carving Station

Flank Steak Marinated in High Rock Lager

Jerk Chicken with Tropical Fruit Salsa

Mahi Mahi with a Ginger Habanero Rub

Peas & Rice   

Medley of Vegetables   

Baked Macaroni & Cheese

Assorted Rolls & Butter

Guava Cheesecake

Pineapple Upside Down Cake

Key Lime Pie

Selection of Seasonal Bahamian Desserts

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

\$110

VOYAGERS DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Market Fresh Salad Bar

Garden Greens

Cherry Tomatoes, Cucumbers, Shredded Carrots, Red Onion, & Roasted Corn

Selection of Dressings

New Potato Salad with Mustard & Smoked Bacon 

Caprese Pasta Salad with Tomato, Mozzarella, & Pesto 

Corn & Black Bean Salad 

Antipasto Display

Prosciutto Ham, Genoa Salami, & Provolone Cheese

Marinated Artichoke Hearts, Sun Dried Tomatoes, Marinated Peppers

Olive Tapenade, Goat Cheese, Black & Green Olives, & Herbed Olive Oil

Artisan Bread Display

Beef Medallions in a Peppercorn Sauce

Salmon with Lemon, Capers, & Olive Oil

Chicken with Mushrooms in a Chipotle Cream Sauce

Roasted Potatoes with Rosemary Garlic Oil 

Chef's Selection of Vegetables 

Assorted Rolls & Butter

Fresh Seasonal Fruit Tarts

Key Lime Pie

Tropical Cheese Cake

Selection of Seasonal Desserts

Freshly Brewed Lavazza® Coffee,

Decaffeinated Coffee, Tea, & Iced Tea

\$115

TRADE WINDS DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Fresh Conch Salad with Tomatoes, Onions, , Peppers, & Lime

Grilled Asparagus & Shaved Parmesan Salad  

Greek Salad Bar

Chopped Romaine Lettuce, Cucumbers, Tomatoes, Feta Cheese, Peppers, Onion, & Kalamata Olives Lemon Oregano Vinaigrette

Mediterranean Mesa

Traditional Hummus, White Bean & Mint, Fresh  
Tomato & Basil, Feta & Preserved Lemon

Roasted Eggplant Baba Ghanoush, Black Olive  
Tapenade, & Tzatziki Sauce

Fresh Celery & Carrot Sticks  

Grilled Pita Points, Blue Corn Tortillas, Herb Ciabatta, & Herb Crostini

Chicken with Tomatoes, Olive Oil, Olives, Chili Pepper, Capers, & Garlic

Pork Loin in a Pineapple Sweet & Sour Sauce

Snapper on Crab, Sweet Corn & Cream Casserole 

Rice with Pigeon Peas & Thyme    

Island Market Vegetables   

Assorted Rolls & Butter

Guava Bread & Butter Pudding 

Banana Cream Tart

Chocolate Key Lime Pie

Fudge Brownie Bites

Fruit Tartlets

Piña Colada Pound Cake

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

\$118

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

JEWEL OF THE SEA DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Chilled Display of Jumbo Shrimp

Based on Three Pieces per Guest

Cocktail Sauce, Lime Wedges, Tabasco,
& Worcestershire Sauce

Calamari with Garlic, Wine, Goat Pepper, & Parsley


Penne Pasta with Crab & Herb Dressing

Market Fresh Salad Bar

Garden Greens, Cherry Tomatoes, Cucumbers, Shredded
Carrots, Red Onion, Roasted Corn, & Croutons
Selection of Dressings

Crisp Vegetable Platter with Herb Dip Seafood Paella 

Red Snapper on Creamed Leeks & Lemon Essence

Flank Steak with Roasted Roma Tomatoes & 
Caramelized Onions

Jerk Chicken with Candied Sweet Plantains 

Grilled Seasonal Vegetables   

Potato & Cheese Gratin

Assorted Rolls & Butter

Tropical Fruit Tartlets

Mango Madeline

Tropical Guava Cheese Cake

Assorted Pastries, Rum Baba

Coconut Rice Pudding

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

\$125

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

PIRATES OF PARADISE DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Chopped Salad Bar

Iceberg Lettuce, Tomatoes, Cucumbers, Peppers, Corn, Chickpeas, Scallions, Blue Cheese Crumbles, & Fried Tortilla Strips

Balsamic Black Peppercorn Vinaigrette  

Grilled Vegetable Platter with Hummus & Pita Points 

Salami & Provolone Platter with Pickles

Macaroni Salad with Cheese, Garden Peas, & Peppers 

Roasted Asparagus & Shallot Dressing  

Drunken Beef Short Ribs with Port Wine Reduction

Chicken Marinated with Garlic, Jalapeños, & Lime

Crab Crusted Grouper with Corn Succotash 

Yellow Rice   

Fried Plantains with Sundried Raisins   

Market Fresh Vegetables   

Assorted Rolls & Butter

Eleuthra Pineapple Bread & Butter Pudding 

Mango Mousse Martini

Pirate Rum Cake 

Nassau Royale Chocolate Bundt Cakes 

Fruit Horns

Fruits Flambéed with Island 'Grog' 

Tropical Fruit Cheesecake

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

\$128

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

MARINA VILLAGE DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Chilled Display of Jumbo Shrimp

Based on Three Pieces per Guest

Cocktail Sauce, Calypso Dip, & Lime Wedges
Tabasco & Worcestershire Sauce

Italian Salad Bar

Chopped Romaine & Iceberg Lettuce
Mortadella, Salami, Roasted Roma Tomatoes,
Pepperoncini Celery, Radish, Olives
Red Onions, Cucumbers, & Provolone Cheese
Oregano Vinaigrette

Bruschetta Bar

Tomato & Basil Salsa, Mozzarella, Caponata  
White Bean & Roasted Garlic Puree
Prosciutto
Balsamic Marinated Artichokes  
Olive Tapenade, Caramelized Onion, & Bacon Jam
Grilled Pita Points, Herb Crostini, & Focaccia Points

The Village Mixed Grill

Petite Beef Filet 
Italian Sausage
Pork Medallions 
Grilled Tomatoes, Mushrooms, & Bacon
Peppercorn Sauce & Fresh Lemon

French Twist

Salmon Dijonaise 
Chicken served with Kumquats & Lemon Jus
Potato Gratin Dauphinoise
Haricot Vert with Toasted Almonds   

Assorted Rolls & Butter

Sweet Bimini Dessert Bar



Tropical Fresh Fruit Display
Chocolate Bundt Cake
Bacardi Island Rum Cake
Rum Raisin Coconut Flan with Fresh Mango
Island Fruit Tartlets
Pineapple Pound Cake

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

\$130

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

JUNKANOO BEAT DINNER BUFFET

Minimum 50 Guests. Based on a Two Hour Service Time.

Island Salad Bar

Fresh Garden Greens, Beets  
Cucumbers, Tomatoes, Onion  
Red Cabbage, Shredded Carrots, Baby Corn  
Kidney Beans, Peppers, Pickled Jalapeños  
Croutons
Mango Poppy Seed Dressing  
Ranch & Balsamic Vinaigrette  
Artichoke Hearts, Olives, & Red Peppers  

Fried Tortilla Chips

Guacamole, Salsa, & Sour Cream

Bahamian Conch Station

Freshly Prepared Conch Salad
Conch Fritters served with Tropical Dip

Carved Peppered Sirloin of Beef

Served with Mojo BBQ Sauce & Horseradish
Creole Mustard & Miniature Rolls

Roasted Pork Loin with Apples & Sun Dried Cranberries
Chicken Breast Sautéed with Chilies, Peppers, & Onions
Red Snapper Filet "Nassau Style" 

Bahamian Peas & Rice   

Straw Market Vegetables   

Baked Macaroni & Cheese 

Assorted Rolls & Butter

Pineapple Upside Down Cake

Traditional Rum Cake 

Benny Cake & Coconut Drops 

Pineapple Coconut Pound Cake

Chocolate Peanut Butter Tart

Mango Flan

Island Fruit Tartlets

Caribbean Fruits Flambéed in Rum 
with Vanilla Bean Ice Cream

Freshly Brewed Lavazza® Coffee
Decaffeinated Coffee, Tea, & Iced Tea

\$155

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

TASTE OF ATLANTIS DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Market Place Fresh Salad Bar

Garden Greens
Cherry Tomatoes, Cucumbers, Baby Corn
Red Cabbage, Chickpeas, & Croutons
Selection of Dressings
Crisp Vegetable Platter with Garlic Cheese Dip

Viva Italia

Antipasto Display
Prosciutto, Salami, & Provolone Cheese
Marinated Artichoke Hearts
Sun Dried Tomatoes & Peppers
Olive Tapenade, Goat Cheese, Black & Green Olives
Herbed Olive Oil

Pasta Bar

Cheese Tortellini, Penne, & Gemelli Pastas
Caramelized Garlic Alfredo
Marinara & Vodka Blush Sauce
Assorted Toppings to Include:
Olives, Grilled Mushrooms, Roasted Garlic
Sun Dried Tomatoes
Broccoli Florets & Parmesan Cheese
Freshly Baked Bread Display

Mosaic

Baked Chicken with Olive Tapenade
Bread Crumbs, & Grilled Lemon
Mediterranean Grilled Vegetables
Orzo with Pesto

Seafire Surf & Turf Grill

Grilled Lobster Tail 
Petite Beef Filet 
Served with Lemon, Drawn Butter, & Horseradish

Bimini Road

Conch Fritters with Calypso Dip
Bahamian Conch Salad
Baked Macaroni & Cheese
Peas & Rice   
Johnny Cake
Jalapeño Corn Muffins
Assorted Rolls & Butter

Sweet Seagrapes

Chocolate Bundt Cakes
Bacardi Cheesecake
Traditional Rum Cake
Tropical Fruit Tarts
Coconut Guava Bread Pudding
Benny Sesame Seed Drops & Coconut Drops

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

\$180

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

ATLANTEAN FANTASY DINNER BUFFET

Minimum 40 Guests. Based on a Two Hour Service Time.

Niçoise Salad Bar

Chopped Romaine & Iceberg Lettuce
Green Beans, Tomatoes, Anchovies, Olives
Red Onion, Potatoes, Tuna, & Chopped Egg
Citrus Vinaigrette

Feta Salad with Preserved Lemon, Mint, & Olive Oil  

Roasted Peppers & Artichokes  

Asparagus & Grain Mustard Vinaigrette  

Hearts of Palm with Oranges, Red Onion, &  

Herb Vinaigrette  

Iced Treasures of the Sea

Iced Jumbo Shrimp (3) Crab Claws (2)

Bahamian Lobster (1/2)

All Seafood is Served with Appropriate Condiments

Sushi Station

Selection of Sushi & Sashimi
Based on Six Pieces per Guest

Grill Station

Lamb Chops 

Petite Beef Filet 

Chimichurri Sauce & Pesto Oil

Fish Station

Grilled Tuna, Salmon, & Mahi Mahi 

Served with Tropical Salsas, Mango Chutney, & Lemon

Seasonal Field Harvest

Grilled Vegetables   

Garlic Roasted New Potatoes   

Coconut & Almond Basmati Rice   

Assorted Rolls & Butter

Dessert Station

Chocolate Mini Cupcakes

Tropical Fruit Cornets

Bittersweet Chocolate Shots

Fruit Kebabs

Coconut Raisin Flan

Mango Panna Cotta with Berry Compote

Tropical Baba Tarts

Tropical Fruits Flambéed with Vanilla Bean Ice Cream 

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

\$190

CHILDREN'S PLATED MEALS

Plated meals served at Indoor Venues Only. Children 11 Years Old & Under.

Sailor's Spaghetti

Spaghetti & Meatballs
Fresh Grated Parmesan Cheese
Chocolate Fudge Cake
Apple Juice

\$30

Captain's Chicken

Fried Chicken Tenders
French Fries   
Marbled Chocolate Brownie
Apple Juice

\$30

Commander's Burger

Cheeseburger
French Fries   
Very Berry Cheesecake
Apple Juice




\$30

Admiral's Pizza

Individual 10" Cheese Pizza
Potato Chips
Chocolate Cupcake
Apple Juice

\$30

Atlas

Pasta Salad
Potato Salad
Spaghetti, Marinara Sauce
Parmesan Cheese
Meatballs
Chicken Tenders with Condiments
Steak Fries & Ketchup
Market Vegetables   
Cookies & Brownies
Apple Juice

\$45

Poseidon

Sliced Fresh Fruit Display
Mixed Green Salad with Ranch Dressing
Fried Chicken
Cheeseburgers
Hot Dogs
Macaroni & Cheese
Corn on the Cob 
Assorted Cupcakes & Cookies
Apple Juice

\$45

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

BEVERAGE SERVICE

OPEN BAR HOURLY/PER GUEST

One Complimentary Bartender per 100 Guests. All Open Bars Include Imported, Domestic & Non-Alcoholic Beer, Soft Drinks, Juice, & Bottled Waters.

DELUXE BRANDS

1 Hour	\$28
2 Hour	\$38
3 Hour	\$44
4 Hour	\$50

Svedka Vodka
Bombay Original Gin
Bacardi Silver Rum
Bacardi Gold Rum
Bacardi Coco Rum
Cazadores Blanco Tequila
Dewar's Scotch Whiskey
Seagram's 7 Crown Whiskey
Rebel Yell Bourbon
Dry Vermouth

Beringer Main & Vine Chardonnay
& Cabernet Sauvignon

PREMIUM BRANDS

1 Hour	\$32
2 Hour	\$42
3 Hour	\$48
4 Hour	\$54

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardi Light Rum
Bacardi Coco Rum
Bacardi Oakheart Rum
Avion Silver Tequila
Seagram's 7 Crown Whiskey
Dewar's 12 Year Scotch
High West American Prairie Bourbon
Dry Vermouth

Magnolia Grove Pinot Grigio
& Cabernet Sauvignon

SUPER PREMIUM BRANDS

1 Hour	\$40
2 Hour	\$50
3 Hour	\$56
4 Hour	\$62

Grey Goose Vodka
Bombay Sapphire Gin
Brugal Blanco Rum
Bacardi 8 Year Rum
Bacardi Coco Rum
Casa Noble Crystal Tequila
Glenlivet Single Malt Scotch
Chivas Regal
Michter's Bourbon
Baileys Irish Cream
Camus Cognac
Dry Vermouth

Kendall-Jackson Vintner's Reserve
Chardonnay
& Gnarley Head Cabernet Sauvignon

BEVERAGE SERVICE

CONSUMPTION BAR/PER DRINK

One Complimentary Bartender per 100 Guests. Additional Bartenders Fee \$150 per bartender, per hour

DELUXE BRANDS

Cocktails \$10
Wines \$10

Beringer Main & Vine Chardonnay
& Cabernet Sauvignon

PREMIUM BRANDS

Cocktails \$12
Wines \$12

Magnolia Grove Pinot Grigio
& Cabernet Sauvignon

SUPER PREMIUM BRANDS

Cocktails \$15
Wines \$15
Cordials \$16

Kendall-Jackson Vintner's Reserve
Chardonnay
& Gnarley Head Cabernet Sauvignon

Imported Beers	\$9	Soft Drinks	\$5
Domestic Beers	\$8	Fruit Punch	\$5
Champagne*	\$12	Bottled Waters	\$5
Mimosas*	\$12		

BEVERAGE SERVICE

CASH BARS

A Bartender Fee (1 per 100 People) of \$100 will Apply to Bars with a Consumption of Less than \$750 Per Bar. All Cash Bars require a \$100 Cashier Fee (1 per 100 People).

DELUXE BRANDS

Cocktails	\$10
Wines	\$10

PREMIUM BRANDS

Cocktails	\$12
Wines	\$12

SUPER PREMIUM BRANDS

Cocktails	\$15
Wines	\$15

Imported/Craft Beers	\$10
Domestic/Non-Alcoholic Beers	\$8
Soft Drinks	\$5
Bottled Water	\$5

BAHAMIAN SPECIALTIES

Homemade Fruit Punch

Made with Fresh Juices

\$95 Per Gallon

Bahama Mama Rum Punch

Nassau Royale Liqueur, Rum, Pineapple Juice, Orange Juice, & Grenadine

\$150 Per Gallon

Goombay Smash

Rum, Coconut Rum, Pineapple Juice, Lemon Juice, & Simple Syrup

\$150 Per Gallon

Yellow Bird

Banana Liquor, Light Rum, Pineapple Juice, Orange Juice, & Galliano

\$150 Per Gallon

Bahamian Craft Beers

\$9 Each

SHERVIN'S SKY JUICE

Like most kids growing up in the Bahamas, Shervin had a coconut tree in his backyard. His father would often climb up & grab a fresh coconut for his famous "Sky Juice". Shervin continues the tradition here at Atlantis for all our guests to enjoy.

Try his delicious combination of coconut water, gin, condensed milk & a few other secret ingredients for a truly Bahamian experience!

\$150 Per Gallon



ATLANTIS

PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

BANQUET WINE LIST

Champagne & Sparkling Wine

Domaine Ste. Michelle Brut, Columbia Valley, WA	\$60
Mionetto Prosecco Doc Brut, Veneto, Italy	\$60
Mionetto IL Moscato, Veneto, Italy	\$60
Mionetto Prosecco Brut Rose, Veneto, Italy	\$60
Laurent-Perrier Brut Champagne, France	\$125

White Wines

Beringer Main & Vine Chardonnay, CA	\$50
Chateau Ste Michelle Riesling, Columbia Valley, WA	\$50
Beringer Founders' Estate Chardonnay, CA	\$55
Kendall-Jackson Chardonnay, CA	\$60
Kendall-Jackson Sauvignon Blanc, CA	\$60
Chateau Ste Michelle Chardonnay, Columbia Valley, WA	\$60
Red Diamond Chardonnay, Columbia Valley, WA	\$60
Imagery Estate Winery Chardonnay, CA	\$65
Ferrari-Carano Fume Blanc Sauvignon Blanc, Sonoma, CA	\$65
Murphy-Goode Chardonnay, CA	\$65
Attems Pinot Grigio, Friuli-Venezia Giulia, Italy	\$69
Conundrum White Blend, CA	\$69

Red Wines

Beringer Main & Vine Cabernet Sauvignon, CA	\$50
Merf Cabernet Sauvignon, Columbia Valley, WA	\$60
Red Diamond Cabernet Sauvignon, CA	\$60
Gnarly Head 1924 Double Black Red Blend, CA	\$62
Higher Ground Monterrey Pinot Noir, Monterey, Central Coast, CA	\$65
Ferrari-Carano Merlot, Sonoma County, CA	\$65
Chateau Ste Michelle Merlot, Columbia Valley, WA	\$65
Murphy-Goode Cabernet Sauvignon, CA	\$65
Imagery Estate Winery Cabernet Sauvignon, CA	\$67
Imagery Estate Winery Pinot Noir, Clarksburg, Yolo County, CA	\$69
Ferrari-Carano Cabernet Sauvignon, Alexander Valley, Sonoma County, CA	\$99

ATLANTIS

PARADISE ISLAND BAHAMAS

Prices are per bottle & subject to 15% gratuity & 10% value added tax (VAT)

ENTERTAINMENT

Please note a \$250 Setup Fee for any Entertainment booked less than 2 Hours

Calypso Bands

Steel features a pure steel sound, while Jazz features additional instruments & a more varied sound.

Calypso/Steel	\$500 per hr
1 Piece	\$650 per hr
2 Pieces	\$750 per hr
3 Pieces	\$950 per hr
4 Pieces	\$1,200 per hr
5 Pieces	

Calypso/Jazz	\$850 per hr
2 Pieces	\$950 per hr
3 Pieces	\$1,100 per hr
4 Pieces	\$1,350 per hr
5 Pieces	

Other Options

Disc Jockey	\$450 per hr
Karaoke DJ	\$550 per hr
Keyboardist	\$450 per hr
Keyboardist / Singer	\$650 per hr
Strolling Guitarist	\$450 per hr
Flutist	\$400 per hr
Violinist	\$400 per hr
Saxophone	\$400 per hr
String Duet	\$700 per hr
String Trio	\$1,000 per hr
Stilt Walkers	\$200 per hr
Mimes	\$175 per hr
Face Painter	\$150 per hr
Juggler	\$150 per hr
Balloon Artist	\$150 per hr
Magician	\$350 per hr
Hair Braiders	\$175 per hr
Tattoo Artist	\$150 per hr
Airbrush Tattoo Artist	\$175 per hr
Greeters	\$150 per hr/ \$300 for 3hrs

Shows

Fire Dancer (15 – 20 Minutes)	\$600
Limbo Dancer (15 – 20 Minutes)	\$600
Rake & Scrape Cultural Experience	\$750
Junkanoo Rush: 12 pieces (20 – 30 Minutes)	\$1,800
Junkanoo Rush, 20 pieces (20 – 30 Minutes)	\$3,200

Cultural Show (45 Minutes)

\$3,800 per show

Four piece calypso band & singer
Fire dancer & Limbo dancer
10 piece Junkanoo rush

Cultural Production

\$4,700 per show

Four piece calypso band
Goombay dancers
Limbo dancers & Fire dancer
Drummer & African dancers
Obeah Man Ritual Dance
Audience Interactive Dancing
Junkanoo Rush & Conga Line Finale

Cultural Show/Production - Band Extension **\$850 per hr**

Please Note:

- Cost to move & tune any piano is \$1,200
- Lighting is not included, please inquire for additional costs
- \$250 Setup Fee for any Entertainment booked less than 2 Hours
- Sound System included up to 300 people - Additional charge of \$500 for groups over 300
- CD Music will be provided for breaks for bookings 2 hours or more
- Bands to receive soft drinks or bottle water (3 per person)

CANCELATIONS

A 50% payment is required on all canceled entertainment outside of the day of. On the day of the event, then a 100% payment is required.

TEAM BUILDING EXPERIENCES

Looking for something enjoyable for your group to do while in Paradise? Maybe you just want to break up the monotony of business meetings? Whatever the reason for seeking exciting team experiences, any one of these events are all you need! The focus here is just bringing people together for fun & friendly competition. Let our trained, engaging Atlantean create a memorable group recreation experience for you! **Please contact Atlantis Group Activities at 242-363-3000 ext. 63588 for pricing.**

ATLANTIS SCAVENGER HUNTS

The Amazing Atlantis Race

This adrenaline-fueled hunt is all about the challenge & the hotel property is your battlefield! Each team must complete individual & group challenges at locations throughout the resort to position their team to win the overall event! You will find yourself conquering physical tests, mastering teambuilding activities & many more.

Scavenge & Salvage

Teams work together seeking to gather all items on their hunt list during the allotted time frame. Some items are worth more points than others – but how will you utilize your time? Strategy & teamwork is the name of the game!

Photo Phrenzy

This team based scavenger hunt is one with a twist! The goal is to bring back digital photos of your team in all of its glory. Our hunt sheets will have you going places & doing things that won't soon be forgotten; especially with photographic evidence!

The Hunt for Lost Treasure

Looking for a hunt that can be done at your leisure? The Hunt for Lost Treasure is a perfect event that can be completed over the course of a few hours or one day! Take part in an adventure that utilizes existing architectural & design elements for solving clues & riddles so no additional staff is needed – gather your team, your hunt booklet & treasure map & you're good to go!

Combo Hunt

Combine the options above for a customizable combination hunt! You will be doing a little bit of everything as you embark on your scavenger hunt in & around the beautiful Atlantis Resort!

FUN

Run the Ruins Tablet Hunt

Want to ensure your attendees experience the latest in hunt technology while exploring Atlantis? This hunt will ensure they do just that, as challenges are located throughout the entire property & based on the iPad. Challenges are all housed within the app & put the spotlight on the adventures that await at Atlantis!

Towers Quest Tablet Hunt

This is the perfect hunt to battle the rainy-day blues or beat the heat, as all challenge locations are indoors in the air conditioning!

Pix in Paradise Tablet Hunt

This hunt has a completely different feel from the other two iPad hunts, with four distinct types of challenges including team pix, moving pix, pix with partners & pix puzzles!

Wild N' Wacky Beach Olympics

The perfect event to get everyone loose & relaxed after a long day of meetings! A fast-paced session of rotating activities keeps everyone engaged & entertained. Just the right mix of active & passive games brings out the competitive fire in everyone involved.

Atlantis Minute Madness

Inspired by a popular game show, our version of this challenging yet addictive event will leave you out of breath & out of laughs! A vibrant host & engaging assistants will split your group into teams & foster an unforgettable team building experience! Or, if you're looking for a fun activity at a networking event, guests can visit challenge stations at their leisure.

The Reel Outdoors

Add some flare to your event by catching a flick under the stars! Enjoy the most recent DVD releases or a movie of your choice. Film aficionados will be tested with trivia & sound clip challenges prior to show time. You choose the venue & we take care of the rest!

TEAM BUILDING EXPERIENCES

Looking for something enjoyable for your group to do while in Paradise? Maybe you just want to break up the monotony of business meetings? Whatever the reason for seeking exciting team experiences, any one of these events are all you need! The focus here is just bringing people together for fun & friendly competition. Let our trained, engaging Atlantean create a memorable group recreation experience for you! **Please contact Atlantis Group Activities at 242-363-3000 ext. 63588 for pricing.**

TEAMBUILDING

Put your group to the test by partaking in these events that emphasize all the important skills & qualities needed to develop & build a successful team! Positive communication, leadership & the ability to work closely with peers to solve problems are just a few of the key highlights of these fun & exciting activities!

Atlantis Team Challenge

Atlantis is beyond the realm of the ordinary. So too is this game, which unlike ordinary game shows involves everyone in the action – not just a few people at the front of the room. It is designed to put the spotlight on the qualities that make strong teams extraordinary including Authority, Teamwork, Leadership, Attention, Navigation, Tactics, Ingenuity & Synchronicity. This is an ideal event for the group that wishes to use existing meeting space & equipment for a team builder without having to venture outside. All you need are tables, chairs, a projector & screen with sound capabilities & let the fun begin!

Build a Boat & Hope it Floats Regatta

Weigh anchor, unfurl the sails & cast off as your group is divided into teams to design & build a cardboard boat in hopes that it will float across the open water. Creativity counts! So pick your captain, first mate & deckhands for this fun, unique sea worthy adventure. Take home the accolades for best design, best dressed or the most spectacular sinking award!

Atlantis Game Time

You've been invited to the wildest party in the hotel! The fun & games you play with friends in your living room have been transported to a conference space setting. How well do you know pop culture? Which of your colleagues can "Doo" a song the best? Which team members can conquer the face mash challenge? Answer these questions & more when you play the game show Atlantis Game Time!

CHARITIES

Fulfill corporate social responsibility while in the land of sun, sand & sea! These events focus on philanthropy & give groups the opportunity to make a difference in the lives of those less fortunate. Make positive impacts on the local community while bonding with your peers in these immersive & enjoyable events. Everybody wins!

Jun-CAN-oo

The event for those good Samaritans who wish to give to those less fortunate. In this Junkanoo inspired event, participants work together to create sculptures out of canned goods & other non-perishable items. All groups are then given the opportunity to explain their creations & parade it around the room before voting begins. After all the fun is over, all items will be donated to a local charity of the group's choice!

TEAM BUILDING EXPERIENCES

Looking for something enjoyable for your group to do while in Paradise? Maybe you just want to break up the monotony of business meetings? Whatever the reason for seeking exciting team experiences, any one of these events are all you need! The focus here is just bringing people together for fun & friendly competition. Let our trained, engaging Atlantean create a memorable group recreation experience for you! **Please contact Atlantis Group Activities at 242-363-3000 ext. 63588 for pricing.**

SPORTS

It's all about the thrill of competition & achieving desired goals as a team in these physically oriented sports-based events. Whether you want an organized tournament or just an opportunity for your group attendees to unwind, we are here to help!

Volleyball Tournament

A classic team event that highlights all the qualities needed to build a successful, cohesive group; communication, co-operation & lots of encouragement! Your choice in location; grass or sand.

Atlantis 5K Run & Walk

The perfect way to start your day! Maintain & promote healthy living as you run or walk our 5k course that takes you in & around the beautiful Atlantis waterscape! Feel the burn in paradise & compete individually or as a team.

Pickleball Tournament

The latest sporting craze comes to Atlantis! A combination of tennis & ping pong on a badminton court; get all the fun elements from each sport with less impact & stress on the joints. Ideally played on a flat, hard surface but the rules can be tweaked to accommodate an outdoor experience on sand or grass.

Soccer Tournament

"The Beautiful Game" & the most popular sport in the world is now yours at Atlantis! A test of skill & endurance for your group – our easy going referees ensure no drama or TV replays are needed! 6 vs. 6 & a minimum 2 games each ensure all ages can participate.

Climbing Wall

Here is how you climb the 'Corporate Ladder!' Take on the challenge of Climber's Rush with one of our three fun & stimulating rock climbing activities.

- **Group Teambuilding**

Prepare your team members to blend knot tying, communication & tenacity! You will become the instructors in a short period of time & be responsible for passing your specific skill on to your team mates! Only with the clear input of all members can your team excel.

- **Stone Blind Rock Climb**

Can you learn to trust your team mate when the road ahead is completely out of sight? This activity takes teams through a challenging climbing course during which they will be completely blind folded. The only way to get to the top is to believe in your teammate & communicate effectively.

- **Elimination**

Each team will work together to not only showcase their skills but also make it more challenging for those that come behind them. You will eliminate hand holds that the other team can use & soon the ranks will be thinned!

Would you like to discuss a customizable group recreation experience for adults, kids or both? No problem... our group activities can be tailored to fit any location, age demographic & request!

ATLANTIS RETAIL

Atlantis' Retail Division offers a diverse array of quality merchandise. Attendees will appreciate a lasting memento of their trip, while Event Planners & Conference Organizers will appreciate the simplicity of having their selected merchandise ready & waiting for them upon arrival at the resort.



atlantisbahamas.com/extras

Contact Alan Beebe
to place order & coordinate delivery on property.
(Monday through Saturday only, 8 am until 3 pm).
Alan.Beebe@AtlantisParadise.com

On-Site Contact must be present to sign for the delivery.
Additional delivery fees may be incurred based on delivery location.

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are subject to 10% value added tax (VAT)