

An aerial photograph of a resort complex built into a cliffside. The resort features several large, white, multi-story buildings with arched windows and balconies. A large swimming pool with yellow lounge chairs is visible in the center. The resort is surrounded by lush greenery and palm trees. The cliffside drops down to a rocky coastline with turquoise water and small waves. The overall scene is bright and sunny, suggesting a tropical location.

Banquet Menus



Malliouhana

ANGUILLA

Breakfast



Breakfast

BREAKFAST BUFFETS

The Little Malliouhana

\$35 per person — Minimum of 50 guests

*Selection of Chilled Juices, Display of
Sliced and Whole Fruits, Muffins,
Pastries and Croissants Banana Bread,
Fruit Preserves, Assorted Cereals,
Yogurts, and Homemade Granola*

The Full American

\$49 per person — Minimum of 50 guests

COLD AND BAKERY ITEMS

*Selection of Chilled Juices, Sliced Seasonal Fruit and Fresh Berries,
Flavored Yogurts, Homemade Granola, Plantain bread, Orange
Poppyseed Cake,
Berry Muffins, Bread Rolls, Bagels Cream Cheese and Smoked
Salmon,
Fruit Preserves Freshly Baked Muffins, Scones, and Fruit Compote*

HOT BUFFET

*Hickory Smoked Bacon, Turkey Sausage, Breakfast Potatoes,
Scrambled Eggs, American Pancakes, and Hot Oatmeal with
condiments*

* All selections include freshly brewed Illy coffee, decaffeinated coffee, and a selection of herbal teas. A \$250 surcharge will apply to all buffets created for under 50 guests. A 20% Service Charge Fee will be applied to all Food and Beverage prices. Prices are listed in USD.

Breakfast

BREAKFAST BUFFETS

Malli Oasis

\$45 per person — Minimum of 50 guests

*Selection of Chilled Juices, Sliced tropical fruit
platters*

*Selection of housemade croissants and muffins,
toasted bread, bagels, assorted jams and butter*

*Overnight rolled oats, fresh papaya and toasted
coconut*

Housemade granola and yogurt

Breakfast potatoes

bacon and sausages

scrambled eggs with tomato, onions

The Anguillian

\$49 per person — Minimum of 50 guests

Selection of Chilled Juices, Sliced tropical fruit platters

*Selection of housemade croissants and muffins, toasted bread,
bagels, assorted jams and butter*

Housemade granola and yogurt

Breakfast potatoes

Johnny cakes

Fried plantains

Scrambled eggs

Anguillian saltfish

Pork bacon

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Breakfast

BREAKFAST BUFFETS

SUSHI BRUNCH

at Leon's at Meads Bay

\$95 per person

SUSHI DISPLAY BOATS

Dragon Roll

Shrimp Tempura | Fresh Crab | Avocado | Tempura Crunch | Unagi | Spicy Mayo

Green Valley

Tempura Vegetables | Ginger Teriyaki | Cucumber | Cream Cheese | Avocado | Wasabi Ginger Aioli | Sesame | Scallion

Petite Spicy Tuna Poke Bowls

Sushi Rice | Wakame Seaweed Salad | Avocado | Cucumber | Edamame

LIVE KONRO GRILLING

Yakitori Steak

Mushroom Sauce

Yakitori Steak

Passion Fruit Butter

LIVE OMELET STATION

Organic Local Eggs

Spinach | Mushrooms |

Peppers | Onions | Cheddar |

Swiss | Ham | Bacon

Add-Ons

Bonito Flakes | Szechuan Mayo |

Unagi | Sesame Seeds | Spicy

Mayo

LEON'S EGGS BENEDICT

Toasted Seaweed Sour

Dough | Poached Egg |

Salmon Sashimi | Ginger

Sriracha Hollandaise |

Sesame

FRIED CHICKEN & WAFFLES

Crispy Chicken | Southern Gravy |

Buttermilk Waffles | Honey Butter

SWEET n SPICY EDAMAME

Red Miso | Honey | Sesame | Sriracha |

Ginger Wasabi Aioli

BANGKOK SALAD BOWLS

Farm Greens | Seaweed Salad | Green Mango |

Pickled Red Cabbage | Carrot | Cucumber |

Sesame Ginger Dressing | Wonton Chips

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Snacks



Mid-Morning and Afternoon Snacks

PRICE FOR 2 HOURS. ADDITIONAL HOUR + 50%

The Bakery

An assortment of freshly baked brownies, cookie selection, fruit tartlets, fruit skewers, mini lime pies, Orange, Grapefruit, and Cranberry Juices

\$39 per person

Mindful Meads Bay

Bamboo Skewered Tropical Fruit Kebabs Individual Low-Fat Yogurts, Berry Parfaits Whole Fruits, Granola Bars, Banana Bread

\$38 per person

The Pantry

Garden Fresh Vegetables Crudité's with Red Beans Dip, Lemon Hummus, grilled flatbreads, Tortilla Chips with Guacamole, Pico de Gallo, and Sour Cream

\$38 per person

Cheese Station

Selection of Artisanal European Cheese, Grapes, Dried Fruit, Caramelized Walnuts, Sliced Baguettes, Spiced Wafers and Homemade Guava Jam

\$48 per person

Vegetable Fresh Crudité

Spicy Ranch and Lemon Hummus

\$15 per person

Popcorn

Jerk Spiced, Butter, Cajun Spiced

\$12 per person

Overnight Oats

Overnight Oats Parfait, Pineapple Jam Roasted Cashew

\$12 per person

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Lunch



Lunch

DELI LUNCH BUFFET

\$90 per person

Selection of 3

The Meads Bay Deli

*Arugula Salad, Avocado,
Fennel, Lemon Dressing*

*Mediterranean Salad With Feta,
Olives, Cucumbers, Peppers,
Oregano-lemon Dressing*

*Caribbean Pasta Salad with
Bell Peppers, Sweet Corn, Scallions,
Lime Cilantro Mayonnaise*

Hearty Sandwich Selections to Include:

Virginia Ham With Dijon Mustard, Gruyere Cheese Baguette

Blackened Chicken, Avocado, Lettuce, Tomato, Chipotle Pitta

*Tuna Salad, Romaine Lettuce, Red Onion Rings, Lemon Caper Mayonnaise
Sliders*

Chicken Caesar Wrap With Romaine Lettuce, Parmesan In Flour Tortilla

Chargrilled Mediterranean Vegetables, Lettuce, Pesto On Toasted Baguette

Grilled Mahi-Mahi Wrap, Lettuce, Tomato, Chipotle Mayonnaise

Desserts

Tropical Fruit Platter

Lemongrass Panna Cotta

Milk Triple Chocolate Brownies

Local Coconut Tart

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Lunch

BOXED LUNCHES

\$60 per person

Choice of one Sandwich, Salad, fruit, juice, and water

Sandwiches

*Grilled Chicken | grilled chicken, lettuce, avocado,
tomato,
tzatziki & chipolata*

*Shrimp | blackened shrimp, lettuce, cucumber, tzatziki,
pickled onion & garlic aioli*

Ham & Cheese | dijonnaise, smoked ham, swiss cheese

Tuna | tuna, spanish onion, lettuce, lemon mayonnaise

Grilled fish | cajun spiced, tartar sauce, lettuce, arugula

Salads

Caesar Salad | romaine, caesar dressing, anchovies, bacon

*Beetroot salad | candied walnuts, goat cheese,
arugula & white balsamic dressing*

*Quinoa salad | grilled zucchini, cherry tomato,
pickled cucumber, cilantro, lemon dressing*

Chopped Salad | tomato, cucumber, red onion, olive oil, basil

Add dips to your lunch box for \$12

Lemon hummus | grilled flatbread, olive oil & sea salt
Or

Cardamom spiced squash | grilled flatbread, olive oil &
dukkha

Whole fruit selection

Apple, Orange, Banana or Pear

Juice selection

Orange, Apple, Pineapple, Cranberry

Assortment of Cookies

Chocolate Chip, Oatmeal with Raisin and Red
velvet

* All To-Go Boxes are accompanied by appropriate condiments and utensils. Box Lunch only served take-out events. A 20% Service Charge Fee will be applied to all Food and Beverage prices. Prices are listed in USD.

Hors D'oeuvres

COOL ENTRANCE

1 dozen per selection

<i>Shrimp Cocktail, Horseradish Cocktail Sauce, Dill</i>	\$79
<i>Tuna Tatar, Ponzu, Avocado, Lemon Oil</i>	\$78
<i>Local Tomato and Mozzarella Bruschetta, Basil Pesto (V)</i>	\$60
<i>Spicy Tuna, Avocado, Sticky Rice, Ponzu Sauce</i>	\$76
<i>Spiced Tomato Gazpacho Shots</i>	\$60

WARM WELCOME

1 dozen per selection

<i>Mini Crab Cakes, Lemon Curry Aioli</i>	\$72
<i>Beef "Sirloin" Satay, Cilantro Chimichurri</i>	\$78
<i>Jerk Chicken Skewer, Mango Chutney</i>	\$60
<i>Conch Fritters, Mango Ketchup</i>	\$72
<i>Coconut Shrimp, Local Scotch Bonnet Jam</i>	\$76
<i>Mahi Mahi Bites, Cilantro Aioli</i>	\$65
<i>Spiny Lobster Bisque Shots</i>	\$60
<i>Beef Sliders, Cheddar, Spicy Ketchup, Brioche Roll</i>	\$84
<i>Pulled Pork Sliders, Coleslaw, Brioche Bun, BBQ Sauce</i>	\$74
<i>Jerk Chicken Slider, Tamarind BBQ Sauce</i>	\$74
<i>Tempura Plantains, Mango Aioli</i>	\$74

* Prices are based on per dozen. A 20% Service Charge Fee will be applied to all Food and Beverage prices. Prices are listed in USD.

*Plated & Family Style
Dinner Setup*



3 courses

Plated Dinner

4 courses add an extra \$30 per person

STARTERS MENU

Caribbean Lobster Bisque

Spiced Bisque, Lobster Meat,
Curry Oil, Crouton

Pumpkin & Coconut Soup

pumpkin & butternut cappuccino, kafir lime,
coconut & lemon grass.

Malli Garden Salad

Burnt eggplant baba ganoush, baby
carrot, fennel, radish, lettuce edible
soil

Conch Salad

Local Arugula, Lime Cured Conch,
Grapefruit, Shaved Fennel

Heritage Beetroot

chicory, Crystallised pistachio, goat
cheese, balsamic vinaigrette

Salmon Tartare

spring onion, green mango, roe, chili,
yuzu ponzu, caviar

Jerk Scallops

textures of cauliflower, roast chicken
butter sauce

Beef Tartare

Smoked mayo, crispy potato rosti

DESSERT MENU

Malli Bar

Hazelnut Praline, Caramel Cake, Vanilla
Icecream, Lemon Gel

Tart Celeste

brown butter, coconut, treacle, Salted
Milk Icecream

Baked Alaska

cheesecake ice cream, mixed berry,
burnt meringue

Johnny Cake Doughnuts

Cinnamon Sugar, Rum Angliss,
Chocolate Sauce

Lemongrass Crème Brulee

Vanilla, Lemongrass and Lime Brulee

Caribbean Rum Cake

Vanilla Anglaise, Caramel Ice Cream

Pistachio & Cornmeal Cake

candied orange, whipped chantilly,
vanilla

A \$250 surcharge will apply to all plated events created for under 50 guests. A 20% Service Charge Fee will be applied to all Food and Beverage prices. Prices are listed in USD.

3 courses

Plated Dinner

4 courses add an extra \$30 per person

MAIN MENU

Grilled Creole Snapper \$170

White Cabbage Lemon Slaw, Creole Sauce, Rice and Beans

Blackened Mahi \$170

Green Papaya Cilantro Slaw, Lime Butter, Coconut Rice

Grilled Local Lobster Tails \$175

Garlic Butter, Seasoned Roast Potatoes, Arugula, Lemon Oil

Lamb Rack \$175

Rosemary potato fondant, lamb ragu, mint

USDA Beef Tenderloin \$185

Scallion Mash Potatoes, Baby Carrot, Red Wine Jus,

Short Rib \$175

Braised Short Ribs, Garlic Mash, Dressed parsnip BBQ mushroom, Baby Carrots

Surf & Turf + \$25

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BBQ



BBQ

BBQ BUFFET

Caribbean BBQ Buffet

3 salads, 3 grill, 3 sides, 3 desserts

\$180 per person

Salads

*Island Greens with Mango, Avocado and Passion Fruit Dressing,
Caribbean Slaw,*

*Conch Salad with Jalapeño Peppers and Corn,
Potato Salad of Bacon, Sweet Corn, Cilantro
Pasta Salad
Shrimp Cocktail*

Grill

*Blackened Mahi-Mahi Fillet with Cilantro Aioli
Jerk baby chicken, preserved lemon
Pork ribs, pineapple and jalapeño rub
Sirloin steak, green peppercorn marinade
Island lobster, lemongrass & garlic butter
Barbecued catch of the day fillet fish*

Sides

*Baked Sweet Potato,
Scallop Potato
Fried Plantains,
Anguillan Rice and Peas,
Roast corn on the cob with ranch dressing*

Desserts

*Pineapple Upside Down Cake,
Lime & Lemongrass Posset
Tropical Fruit Salad
Mango Cheesecake,
Eggnog Crème Brûlée,
Caribbean Banana Split Station*

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B.B.Q.

GALA BEACH BARBECUE

Soup

Fish Soup or Lobster Bisque

Salad and Sides

Roast Corn and Quinoa Salad

*Malli Garden Salad, Orange
Dressing*

*Seasoned Rice, bell pepper,
onions, green peas*

*Charred Broccolini with Toasted
Almonds and Lemon*

Caesar Salad Station

*Honey Glazed Salmon, Red
Onions, Caper Berries*

Tuna Poke Bowls

\$280 per person

From the Grill

Blackened Mahi Mahi with Cilantro

Blackened Shrimp

Jerk Baby Chicken

Colorado Rosemary Lamb Chops

Black Angus Tenderloin with Red Wine Jus

Grilled Live Lobster, Brown Butter

Desserts

Lime & Lemongrass Posset

Baileys Cheesecake

Chocolate Carmel

*Fresh Strawberry Chocolate
Fountain*

Tropical Fruit Platter

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B.B.Q.

LIVE STATION

Sushi

Asian BBQ Popcorn

Spicy Tuna

Live Ceviche

Oyster Cold Bar

Jerk Smoked Salmon

Sashimi grade Tuna

Scallops

Seasoned and dressed per order

Mix chillies, red onion, fresh
coriander, lemon juice, punzo,
green mango, fresh black pepper

\$275 per person

Charcoal

Chicken satay, baby corn, spring onion salad

Lamb chops, aubergine caponata, lime vinaigrette

Lime leave marinated prawns, smoked mayonnaise, crispy shallot

Glazed zucchini, smokes mayonnaise, crispy shallot

Cocktail Station

Prawn cocktail, gem lettuce, quail egg, mary rose Island lobster,
iceberg, carrot & coconut sauce, white crab meat, green apple, celery,
ginger mayonnaise

Desserts

Banana Split Station

Churros

S'mores Station

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Late Night Snacks



Late Night Snacks

Selection of three, \$35 per person, selection of five \$45
person, selection of eight \$75 per person

Margarita Pizza

Pepperoni Pizza

Veggie Pizza

Cheese Quesadillas

Chicken Quesadillas

Beef Quesadillas

Kobe Burger with Gruyere

*Caramelized Onions Jerk Chicken
with Grilled Pineapple*

*Berkshire Pulled Pork with Pickled Onions
and Guava B.B.Q.*

*Sauce Braised Short Rib,
Mustard on Pretzel Bread*

Mahi Mahi with Coleslaw

Chocolate Cake

Brownies

Cookies

Macaroons

Key Lime Pie

** Prices are per guest. A 20% Service Charge Fee will be applied to all Food and Beverage prices. Prices are listed in USD*

In Room Amenities

<i>Caviar Menu</i>	Market price
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<i>Mini Lobster Rolls</i>	\$65 per person
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<i>Valrhona Chocolate Petit Four Selection</i>	\$70 per person
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<i>Local Rum and Chocolate</i>	\$50 per person
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<i>Malliouhana Mini Doughnut Selection</i>	\$50 per person
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<i>Charcuterie Boards – Selection of Cured Meats, Pickles</i>	\$75 per person
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<i>Cheese Plate of the finest Cheeses, Walnut Bread, Fig Lavosh</i>	\$70 per person
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** Prices are per guest. Selection to be provided 30 days prior. A 20% Service Charge Fee will be applied to all Food and Beverage prices. Prices are listed in USD.*

Beverage Selections



Beverage Selections

COCKTAILS

Malli Rum Punch

Mount Gay Rum, Coconut Rum, Disaronno,
Pineapple Juice, Orange Juice & Myers Rum Float

\$16

Riviera Daiquiri

Pyrat Rum, Fresh Garden Basil, Lime Juice & Pineapple

\$17

Pain Killer

Bacardi 8 Year, Pineapple Juice, Orange Juice, Coconut Cream,
Nutmeg

\$18

Watermelon Mule

Kettle One, Watermelon Cubes, Ginger Syrup, Fresh Lime, Ginger
Beer

\$18

Soleil- Rita

Don Julio Reposado, Cointreau , Passion Fruit & Lime

\$18

The 1984

Patron Silver, Coconut Milk , Pomegranate & Lime

\$18

Soleil Mojito

Bacardi White, Lime Juice, Stingy Thyme, Gosset Champagne

\$20

Patron Paloma

Patrón Silver. St. Germain, Grapefruit Juice, Fresh Lemon, Splash
of Sprite

\$20

Refresh Spice

Gin , Cucumber Juice, Lemon, Jalapeno, Honey

\$20

Under The Cabanas

Grey Goose Citron, Hendrick's Gin. St, Germain,
Cucumber, Black Pepper & Fresh Lemon

\$20

Campari Passion

Campari, Botanist Gin, Agave Nectar, Passion Fruit

\$22

Donkey Kick

Patron Silver, Ginger, Lime, Beer Reduction

\$22

Rum Old Fashioned

Eldorado 12-year, Angostura Bitters, Homemade Brown Sugar
Cube

\$22

SPECIAL COCKTAIL

\$24

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Beverage Selections

BEVERAGE SELECTIONS

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Selection of Herbal Teas	\$80 per gallon
	\$70 per gallon
Iced Tea or Chilled Lemonade	\$85 per gallon
Fresh Fruit Juices: Orange, Grapefruit, Cranberry, and Apple	\$85 per gallon
Chilled Anguillan-Style Fruit Punch	\$200 per gallon
Malli Rum Punch	\$5 each
Assorted Regular and Diet Sodas	

PREMIUM SPARKLING AND STILL BOTTLED WATERS

Small Bottle	\$5 per bottle
Large Bottle	\$8 per bottle
Caribbean and Classic-Inspired Fresh Fruit Smoothies	\$10 each
Assorted Beers and Lagers: Carib, Red Stripe, Carib Light, Heineken	\$8 each
	\$10 each
Fresh Gran Anguillan Green Coconuts on Ice (upon availability)	

WINE BY THE GLASS

Champagne & Sparkling Wine

Prosecco, Casa Bottega DOC Brut, Italy	\$15
Veuve Clicquot Brut, Reims, France	\$35
Gosset Brut Grand Rose, A Y, France	\$45

White Wine

Rangopal Sauvignon Blanc, Marlborough, 2023	\$19
Elena Walch, Pinot Grigio, Italy	\$15
Chablis "Les Vénérables" La Chablisienne, France, 2020	\$22
Chardonnay La Crema, Sonoma, California, 2020	\$24

Rose Wine

Les Maîtres Presqu'île, Saint Roch, Provence, France 2022	\$15
Château de Pampelonne, Ramatuelle, Provence France, 2021	\$17
Château D'Escans, Whispering Angel rosé, Ramatuelle, Provence France, 2022	\$19

Red

Merlot, J. Lohr Vineyards, Paso Robles, California, 2018	\$16
Catena, Malbec, Argentina	\$17
Cabernet Sauvignon, Liberty School, Paso Robles, California 2020	\$16
Pinot Noir, Decoy, Sonoma County, California, 2018	\$22

SWEET & DESSERT WINE

Jaboulet, Rhone, France \$22 / \$130

Graham's 6 Grapes \$19 / \$120
Port

Graham's Tawny 20 Y \$40 / \$250
Port

Graham's Tawny 40 Y 63 / \$565
Port

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Bar Packages



Hosted & Cash Bar

HOSTED BARS

Basic

\$40 per guest for the first hour,
\$15 for 2nd & 3rd hour

Sodas and Juices included

Signature Cocktail- Old Fashioned Rum Punch

White Wine

*Jaboulet, Viognier, 'Parallèle 45', Cote du Rhone 2022
Elena Walch, Pinot Grigio, Südtirol, Alto Adige, Italy,
2022*

Red Wine

*Catena, Malbec, "High Mountain Vignes", Mendoza,
2019 Château Ste. Michelle, Columbia Valley 2018*

**Please select one option from each wine category*

Beer

Corona/Carib/Red Stripe/Heineken

*Still and sparkling water not included, to be charged on
consumption at \$8 per bottle*

Standard

\$55 per guest for the first hour,
\$25 for 2nd & 3rd hour

Sodas, Juices, Still and Sparkling Waters included

Signature Cocktail- Malli Rum Punch

Beer

Corona/Carib/Red Stripe/ Heineken

Rum

*Mount Gay Eclipse/Bacardi Superior/Captain
Morgan*

Vodka

Skyy/Ketel One/Absolut

Gin

Bombay Sapphire/Beefeater/Tanqueray

Scotch

Dewar's White Label/Johnnie Walker Red/Jameson

Bourbon

Jack Daniels/Wild Turkey

Tequila

Cazadores/Don Julio Blanco

Brandy

Courvoisier VSOP

**Please select two options from each spirit category.*

Sparkling Wine

Zonin, Prosecco, Valdobbiadene Veneto

White Wine

*Jaboulet, Viognier, 'Parallèle 45', Cote du Rhone 2022
Elena Walch, Pinot Grigio, Südtirol, Alto Adige, Italy,
2022*

Red Wine

*Catena, Malbec, "High Mountain Vignes", Mendoza, 2019
Château Ste. Michelle, Columbia Valley 2018*

**Please select one option from each wine category.*

Hosted & Cash Bar

HOSTED BARS

Premium

\$65 per guest for the first hour,
\$35 for 2nd & 3rd hour

Sodas, Juices, Still and Sparkling Waters included

Signature Cocktails

Malli Rum Punch & 1984 Cocktail

Rum

Pyrat Rum/El Dorado 12yr/Angostura 1824

Beer

Corona/Carib/Red Stripe/Heineken

Premium Spirits Selection

Vodka

Titos/Grey Goose/Belvedere

Gin

Hendricks/Botanist/Tanqueray 10

Bourbon

Maker's Mark/Bulleit Bourbon

Tequila

*Don Julio Anejo/Patron Silver/Patron
Reposado/Casamigos Reposado*

Brandy

Remy Martin VSOP

Liquor

Campari/Baileys/Disaronno/Aperol

Scotch

*Johnnie Walker Black/Macallan
12/Chivas Regal 12yr*

**Please select two options from each
spirit category.*

Premium Wine Selection

Champagne

Veuve Clicquot Brut, Reims, France

Rosé Wine

Château D' Esclans, Whispering Angel '2022

White Wine

Chablisienne 2018

La Crema, Chardonnay, Sonoma County, California, 2022

Red Wine

*Liberty School, Cabernet Sauvignon, Paso Robles 2022
Decoy, Napa Valley, 2021*

**Please select one option from each wine category.*

Hosted & Cash Bar

ON CONSUMPTION

<i>Standard Drink Selection</i>	\$16 each
<i>Premium Drink Selection</i>	\$18 – \$24 each
<i>Cordials/Liqueurs</i>	
<i>Licor 43, Kahlúa, Campari, Aperol</i>	\$14 each
<i>Baileys, Disaronno,</i>	
<i>Beers</i>	
<i>Corona/Carib/Red Stripe/Heineken</i>	\$8 each
<i>Soft Drinks</i>	\$6 each
<i>Water (Still & Sparkling) 750 ml</i>	
<i>Wine by the Glass (Red & White)</i>	\$17 – \$25 each
<i>Sparkling Wine</i>	\$15 each
<i>Champagnes by the Glass</i>	
<i>Roederer, “Blancs De noir”, Brut, Anderson Valley, California, NV</i>	\$22 each
<i>Veuve Clicquot Brut, Reims, France</i>	\$35 each
<i>Gosset, Grand Rosé Brut, Sperry, France, NV</i>	\$45 each

CATERING WINE LIST

<i>Champagne & Sparkling</i>	
Gosset, Extra Brut, Epernay	\$195
Gosset, Rose Brut, Epernay	\$274
Roederer, Brut Blanc De Noirs, Anderson Valley, California, NV	\$195
Zonin, Prosecco, Valdobbiadene Veneto	\$70
<i>White Wines</i>	
Jaboulet, Viognier, ‘Parallèle 45’, Cote du Rhone 2022	\$48
Elena Walch, Pinot Grigio, Südtirol, Alto Adige, Italy, 2022	\$60
Michel Redde, Sauvignon Blanc, “La Moynerie”, Pouilly Fumé 2021	\$87
Famille Hugel, Riesling, ‘Classic’ 2016	\$96
La Chablisienne 2018	\$102
La Crema, Chardonnay, Sonoma County, California, 2020	\$120
<i>Rosé Wines</i>	
Les Maîtres Vignerons Presqu’île, Saint Roch, 2022	\$60
Château de Pampelonne, Ramatuelle, Provence France, 2022	\$75
Château D’ Esclans, Whispering Angel ‘2022	\$96
<i>Red Wines</i>	
Catena, Malbec, “High Mountain Vignes”, Mendoza, 2019	\$59
Torres, Tempranillo, “Celeste”, Ribera del Duero DO Spain, 2019	\$60
Château Ste. Michelle, Columbia Valley 2018	\$70
Liberty School, Cabernet Sauvignon, Paso Robles 2020	\$78
Decoy, Napa Valley, 2021	\$115
De Loach, Sonoma, 2018	\$120

**Selection and prices are subject to change based on availability.*

**Wines can also be chosen from our extensive Wine List.*

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General Information

GUARANTEES

A \$250 Surcharge will apply to all buffets created for under 50 guests. A 20% Service Charge will be applied to all Food and Beverage prices.

Prices are listed in US Dollars, subject to change, and can only be guaranteed 60 days prior to your event.

For breakfast buffets, prices are per guest, based on 90 minutes of continuous service.

A menu must be selected and confirmed with Conference Services a minimum of sixty (60) days prior to group arrival to guarantee product availability due to seasonality of some selections.

The final guarantee of attendants must be communicated at least sixty (60) days prior to the first scheduled event. This will be considered a guarantee for which you will be charged even if fewer guests attend unless your attendance exceeds your guarantee. The guarantee will apply to all aspects of your event, including, but not limited to, food, beverage, and destination services. If we are not advised of a guaranteed count, the number of guests estimated on your Banquet Event Order will become the guaranteed count.

DEPOSITS AND CANCELLATIONS

All deposits will be credited toward the total cost of your event. Your Meetings and Special Events Specialist can provide you with information regarding our cancellation policy outlined in our event agreements.

MINIMUMS & FEES

For breakfast buffets and plated functions of fewer than 50 guests, a \$250 setup fee will be charged.

For buffet breakfasts, one attendant will be able to serve up to 30 guests, any larger group functions will require a second chef attendant.

For buffet functions of 50 guests or fewer, a \$250 set-up fee will be charged.

ADDITIONAL FEES

Bartender Fee (1 per 15 guests)	\$250 per bartender, maximum of 5 hours
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After Hours Bartender Fee	Hourly fee of \$50 per bartender for After Hours
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Chef Attendant (live stations)	\$250 per chef
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Additional Servers	\$150 per each additional server requested
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After Hours Fee for events over 5 hours	\$600 per each additional hour
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Power Drop	\$500 and up depending on power needs
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Engineering Drop	\$250 and up depending on event need
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Private Events Guidelines

FOOD & BEVERAGE DETAILS

All banquet food and beverage arrangements must be made through the resort. Outside food and beverage is not permitted. The Resort's liquor license requires that Resort employees dispense all alcoholic beverages. We would be delighted to custom design your menu and special order any food and beverage items that are not currently included on our menus.

MENU PRICING

The menu pricing and fees set forth in the Banquet Menu are subject to change without notice. Pricing is guaranteed only when the Banquet Event Order (BEO) is signed by the client. In the event of menu changes, the confirmed prices shall extend to the menu items of like quality, caliber, and quantity of portions.

NOISE CURFEWS

The noise curfew for amplified music for banquet events is 10pm, unless the group has a full buyout of the resort.

WEATHER & TENTING

Tenting is permitted in certain areas. Inquire with your Meetings and Events Specialist for additional information and pricing. All tenting must be provided in advance and is at the client's expense.

PREFERRED PROFESSIONAL VENDORS

The Resort is pleased to recommend a variety of professionals who may assist you in providing services to enhance your event. An administrative charge of 20% of the total amount will be added for each vendor. Such vendors include but are not limited to: transportation, floral, decor, rental equipment, and offsite activities.

DECORATIONS & DECOR

The Resort does not permit any items to be attached to the wall, floor, window or ceiling with nails, staples or any other substance. Any decor or displays brought into the resort must be approved prior to the event. Open flame items, such as candles are not permitted without a protective enclosure.



Malliouhana
ANGUILLA