



*Royalton*  
Luxury Resorts

Banquet Menu • Antigua



# COFFEE BREAK

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## REGULAR

Regular coffee, decaffeinated coffee and tea

Orange or grapefruit juice

Bottled water

Cookies or danish pasteries

## ROYALTON

Regular coffee, decaffeinated coffee and tea

Variety of juices

Bottled water

Variety of mini pastries

Assorted fruits

Assorted stuffed croissants

## ADD ON'S *(pick 2 options)*

Petite fours and dessert bar

Finger sandwiches

Yogurt and muesli

Vegetable crudites and dip

Charcuterie tray and crackers

Dried fruits

Cheese tray and crackers

Soft drinks



# PLATED BREAKFAST

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## AMERICAN BREAKFAST

Orange or grapefruit juice

Seasonal fruit platter

Scrambled eggs

Ham, bacon and sausage

Hash browns

Danish, white and whole

wheat bread

Jelly, honey and butter

Regular coffee, decaffeinated and tea

## ROYALTON BREAKFAST

Mimosas

Tropical seasonal juices

Tropical seasonal fruit

Salmon omelet

Danish rolls, white and whole wheat bread

Jelly, honey and butter

Regular coffee, decaffeinated and tea

## WEST INDIES BREAKFAST

Fresh juice

Seasonal fruit platter

Ackee and salt fish

Johnny cakes

Jelly, honey and butter

Regular coffee, decaffeinated and tea



# BUFFET BREAKFAST

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***Requires a minimum of 50 people***

Orange and local juices

Coffee

House baked croissants, mini muffins, assorted danishes

Selection of flat breads and rolls (gluten free available upon request)

Seasonal fruit

Cheese tray

Assorted yogurt

Breakfast sausage

Bacon

Hash browns

Roasted tomatoes

Pancakes

Scrambled eggs

Ham and cheese omelet



## INTERNATIONAL HORS D'OEUVRES

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### **Select 6 options**

#### **COLD APPETIZERS**

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

#### **WARM APPETIZERS**

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

***Includes one hour of open bar with international selections***

## ANTIGUA HORS D'OEUVRES

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### **Select 6 options**

Spiced conch in a cucumber cup	Groupers fingers with tartar sauce and lime
Sweet plantain with blackened chicken, pineapple relish	Vegetable brochettes
Peppered shrimp cocktail	Saltfish fritter with pineapple chutney
Saltfish bruschetta	Mini goat quiche
Jerk chicken salad on pumpernickel crouton	Coconut crusted shrimp
Fresh fruit brochettes	
Curry chicken satay	
Jerk chicken skewers with mango dip	
Conch fritter with rum remoulade	



# PLATED MENU

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

**Four courses:** select 1 option from each course

## STARTERS

Mixed green salad with grilled vegetables and balsamic dressing

Authentic ceasar salad with parmesan cheese

Fresh shrimp ceviche with local citrus sauce

Caprese salad with fresh arugula

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

## SOUPS

Cream of corn with parmesan foam

Cream of broccoli served with herb croutons

Lobster bisque with pernot essence and parsley oil

## ENTREE

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

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

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

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

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

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

## DESSERTS

New york cheesecake with fruit sauce

White and dark chocolate mousse

Tropical fruit crème brulee

Apple tartlet with vanilla coulis

Poached pear in a spiced orange juice (vegan)

***Includes 3 hours of open bar with international selections***



# ANTIGUA PLATED MENU

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

**Four courses:** select 1 option from each course

## STARTERS

- Coconut crusted shrimp with pineapple chutney
- Roasted corn fritter with jerk mayo (vegetarian)
- Escoveitched lobster bites – deep fried with pickled vegetables
- Red herring bruschetta

## SOUP

- Pepperpot soup with corn dumplings
- Caribbean lobster bisque

## SALAD

- Classic potato salad topped with egg, bacon bits and chives
- Tender field greens, jerk chicken breast with golden apple vinaigrette

## ENTRÉE

- Local escoveitched snapper fillet
- Mushroom and saltfish stew
- Coffee rubbed filet mignon with black pepper red wine jus
- Creole shrimp pot - hearty stew of shrimp, corn and vegetables
- Jerk chicken
- Honey glazed BBQ baby ribs
- Coconut curry vegetables with rice noodles and cashew (vegan/gluten-free)
- Vegetarian pepperpot stew

*Sides: Rustic garlic mashed potatoes, peas and rice, mushrooms, vegetables, sauteed market vegetables*

## DESSERT

- Old rum spiced banana cake with vanilla fudge
- Mango cheesecake
- Lemon tart



# INTERNATIONAL BUFFET

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

**Buffet:** 6 starters, 1 soup, 4 mains, 3 sides, 5 desserts (minimum 50 people)

**Family style (all served in the center of the table to be shared):**

3 starters, 3 mains, 2 sides, 3 desserts (minimum 16 people and up to 50 people)

## STARTERS

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

Charcuterie platter of smoked and cured meats and olives

Assortment of cheese and crackers

Sushi rolls and nigiri

Fresh greens salad bar with dressings, toppings and fresh vegetables

German potato salad

Cabbage salad with grilled chicken and pineapple

Pasta salad with grilled vegetables and cheese

Fresh local fish ceviche

Tomato and artisanal cheese salad with basil

Tuna salad with fresh vegetables

Greek salad with fresh herb lemon vinaigrette

Cucumber and dill yogurt salad

Shrimp and couscous salad with mint and parsley

Chickpea and grilled vegetable salad with balsamic dressing

## SOUPS

Cream of broccoli

Cream of carrot and ginger

Cream of tomato and orange

Seafood and tomato chowder

Cream of roasted pumpkin

Market vegetable





## INTERNATIONAL BUFFET (con't)

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### MAIN COURSE

Farm roasted pork loin with a butter caper sauce

Beef tenderloin tournedos served with wild mushroom sauce

Grilled local fish fillet with lemon garlic butter

Seafood lasagna and tomato coulis

Fresh herb grilled chicken breast with oven roasted red bell pepper sauce

Grilled salmon with creamy fennel sauce

Chickpea stuffed bell peppers with tomato sauce

### SIDES

Rice with vegetables

Rice pilaf

Pasta with tomato sauce

Mixed vegetables (your choice of grilled, steamed or sautéed)

Gratin potato

Vegetable lasagna

Mashed potatoes

### DESSERTS

Chocolate cake

Apple strudel

Pumpkin pie

Strawberry mouse

Brownies

Cheesecake with local fresh fruit

Custard with chocolate

Lemon pie

Pecan pie

Black forest cake

Black and white chocolate mouse

Carrot cake

***Includes 3 hours of open bar with international selections***



# ANTIGUA BUFFET

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## SALAD BAR

Conch salad  
Tomato and cheese salad  
Sweet potato salad  
Shrimp cocktail  
Coleslaw

## SOUP

Pepper pot soup with corn dumplings

## MAIN COURSE

Local escoveitched snapper fillet  
Ducana  
Saltfish stew  
Coffee rubbed beef tenderloin with black pepper red wine jus  
Jerk chicken  
Guava BBQ baby ribs  
Coconut curry vegetables  
Vegetarian pepper pot stew

## SIDES

Rustic garlic mashed potatoes  
Peas and rice  
Steamed basmati rice  
Vegetables

## DESSERT

Old rum spiced banana cake  
Mango cheesecake  
Lemon tart  
Chocolate brownies

***Includes 3 hours of open bar with international selections***



# INTERNATIONAL OPEN BAR

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## RUM

Appleton  
Appleton Special

## TEQUILA

Mendoza White  
Mendoza Gold

## WHISKEY

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

## GIN

Lord Roberts  
Bombay Sapphire

## VODKA

Stolichnaya  
Stolichnaya Citrus  
Stolichnaya Orange  
Ivanoff

## BRANDY

Tylers  
Napoleon

## COGNAC

Courvoisier Vs

## PORT

Harville

## CREAMS

El Dorado Rum Cream  
Sangster

## VERMOUTH

Martini Extra Dry  
Martini Rosso  
Martini Bianco

## SPIRITS

Tylers Triple Sec  
Tylers Blue Curacao  
Tylers Creme De Menthe  
Tylers Peache Schnapps  
Tylers Amaretto  
Tylers Blackberry  
Tylers Cherry Branby  
Tylers Apricot  
Tylers Coconut  
Tylers Creme De Banana  
Tylers Creme De Cacao  
Tylers Creme De Cacao White  
Mr Boston Melon  
Mr Boston Sour Apple  
Mr Boston Annisette  
Coffee Liqueur  
Grand Marnier Cordon Rouge

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



## DELUXE OPEN BAR

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### RUM

Appleton  
Appleton Special  
Appleton Reserve  
Appleton Vx

### TEQUILA

Don Julio Gold  
Don Julio Silver

### WHISKEY

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

### GIN

Bombay Sapphire  
Tanqueray

### VODKA

Stolichnaya  
Stolichnaya Citrus  
Stolichnaya Orange  
Absolut  
Grey Goose

### BRANDY

Napoleon  
St Remy

### COGNAC

Courvoisier  
Hennessy

### PORT

Tawny Calvares

### CREAMS

Baileys  
Sangster

### VERMOUTH

Martini Extra Dry  
Martini Rosso  
Martini Bianco

### SPIRITS

Tylers Triple Sec  
Tylers Blue Curacao  
Tylers Creme De Menthe  
Tylers Peache Schnapps  
Tylers Amaretto  
Tylers Blackberry  
Tylers Cherry Branby  
Tylers Apricot  
Tylers Coconut  
Tylers Creme De Banana  
Tylers Creme De Cacao  
Tylers Creme De Cacao White  
Mr Boston Melon  
Mr Boston Sour Apple  
Mr Boston Annisette  
Café Liqueur  
Grand Marnier Cordon Rouge  
Limoncello  
Drambuie  
Sambuca  
Cointreau

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



# PRICING

## COFFEE BREAK

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

## BREAKFAST

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

## COCKTAIL

International Hors D'Oeuvres.....	20
Antigua Hors D'Oeuvres.....	20

## MEALS (LUNCH OR DINNER)

Plated (3 courses).....	45
Plated (4 courses).....	50
Antigua Plated (3 courses).....	45
Antigua Plated (4 courses).....	50
International Buffet.....	45
Antigua Buffet.....	45

## OPEN BAR

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

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



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