



Royalton
Luxury Resorts

Banquet Menu • Grenada



COFFEE BREAK

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

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

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

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

GRENADA HORS D'OEUVRES

Select 6 options

Spiced conch in a cucumber cup
Sweet plantain with blackened chicken, pineapple relish
Peppered shrimp cocktail
Saltfish bruschetta
Jerk chicken salad on pumpernickel crouton
Fresh fruit brochettes
Curry chicken satay
Jerk chicken skewers with mango dip
Conch fritter with rum remoulade

Grouper fingers with tartar sauce and lime
Vegetable brochettes
Saltfish fritter with pineapple chutney
Mini goat quiche
Coconut crusted shrimp



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



GRENADA PLATED MENU

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

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)

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



GRENADA BUFFET

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

RUM

Bacardi White
Bacardi Gold

TEQUILA

Olmecca White
Sauza Gold

WHISKEY

Crown Royal
Canadian Club
Teachers Highland
Dewars White Label
Jim Beam
Jack Daniels

GIN

Gilbeys
Bombay Sapphire

VODKA

Stolichnaya
Smirnoff Twisted Citrus
Smirnoff Raspberry
Poliakov

BRANDY

St-Remy Authentic V.S.O.P

COGNAC

Courvoisier VS

PORT

Sandeman

CREAMS

Bailey's Irish cream
Brogan's Irish cream

VERMOUTH

Martini Extra Dry
Martini Rosso
Martini Bianco

SPIRITS

Mr. Boston Triple Sec
Mr. Boston Blue Curacao
Creme De Menthe
Mr. Boston Peach Schnapps
Amaretto Liquor
Wild Cherry Brandy
Mr. Boston Apricot Brandy
Coconut Liquor
Mr. Boston Creme de Banana
Mr. Boston Creme de Cacao Dark
Mr. Boston Creme de Cacao White
Mr. Boston Melon
Mr. Boston Sour Apple
Pernod
Kahlua
Grand Marnier

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



DELUXE OPEN BAR

RUM

Bacardi White
Bacardi Gold
El Dorado 5yr
El Dorado 12yr

TEQUILA

Don Julio Gold
Don Julio Silver

WHISKEY

Jack Daniels
Crown Royal
Johnnie Walker Red
Johnnie Walker Black
Ballantine's
Chivas Regal

GIN

Bombay Sapphire
Tanqueray

VODKA

Stolichnaya
Smirnoff Twisted Citrus
Smirnoff Raspberry
Absolut
Grey Goose

BRANDY

La France Brandy
St-Remy Authentic V.S.O.P

COGNAC

Courvoisier VS
Hennessy VS

PORT

Sandeman

CREAMS

Bailey's Irish cream
Brogan's Irish cream

VERMOUTH

Martini Extra Dry
Martini Rosso
Martini Bianco

SPIRITS

Mr. Boston Triple Sec
Mr. Boston Blue Curacao
Creme De Menthe
Mr. Boston Peach Schnapps
Amaretto Liquor
Wild Cherry Brandy
Mr. Boston Apricot Brandy
Coconut Liquor
Mr. Boston Creme de Banana
Mr. Boston Creme de Cacao Dark
Mr. Boston Creme de Cacao White
Mr. Boston Melon
Mr. Boston Sour Apple
Pernod
Kahlua
Grand Marnier
Limoncello
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
Grenada Hors D'Oeuvres	20

MEALS (LUNCH OR DINNER)

Plated (3 courses)	45
Plated (4 courses)	50
Grenada Plated (3 courses)	45
Grenada Plated (4 courses)	50
International Buffet	45
Grenada 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



Royalton Grenada, An Autograph Collection All-Inclusive Resort
Magazine Beach Point Selines, Saint George 38902
Grenada
+1 268-484-2000