



*Royalton*  
Luxury Resorts

Banquet Menu • Jamaica



# COFFEE BREAK

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## REGULAR

Regular coffee, decaffeinated coffee and tea  
Orange or grapefruit juice  
Bottled water  
Cookies or pasteries

## ROYALTON

Regular coffee, decaffeinated coffee and tea  
Variety of juices  
Bottled water  
Assorted mini pastries  
Assorted fruits  
Assorted stuffed croissants

## ADD ON'S *(please choose 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

Regular coffee, decaffeinated and tea  
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

## ROYALTON BREAKFAST

Regular coffee, decaffeinated and tea  
Mimosas  
Tropical seasonal juices  
Tropical seasonal fruit  
Salmon omelet  
Danish rolls, white and whole wheat bread  
Jelly, honey and butter

## WEST INDIES BREAKFAST

Regular coffee, decaffeinated and tea  
Fresh juice  
Seasonal fruit platter  
Ackee and salt fish  
Johnny cakes  
Jelly, honey and butter



# BUFFET BREAKFAST

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

Orange and local juices

Coffee and tea

House baked croissants, mini muffins, assorted danishes

Selection of flatbreads and rolls (*gluten free available upon request*)

Seasonal fruit

Cheese tray

Assorted yogurt

Breakfast sausages

Bacon

Hash browns

Roasted tomatoes

Baked beans

Pancakes

Scrambled eggs

Ham and cheese omelet

Ackee and Saltfish



## 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***

## JAMAICAN HORS D'OEUVRES

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### **Select 6 options**

Sweet and spicy Ackee and Saltfish  
potstickers  
Jerk chicken spring rolls with papaya  
chutney  
Lobster fritters with mango yogurt dip  
(seasonal)  
Conch fritters with pink cocktail sauce  
Jerk chicken wings with sour cream  
herb dip

Coconut shrimp with tropical fruit  
chutney  
Plantain chips  
Fried cassava bammy  
Jamaican pepper shrimp  
Beef, chicken and veggie patties

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



# 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 greens salad with grilled vegetables and balsamic dressing

Authentic Ceasar salad with parmesan cheese

Fresh shrimp ceviche with local citrus sauce

Caprese salad with arugula

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

## SOUPS

Cream of corn with parmesan foam

Cream of broccoli with herb croutons

Lobster bisque with pernot essence and parsley oil

## ENTRÉES

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 and 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 purée (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**



# WEST INDIES 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

Pimento smoked peppered marlin, red onion and lime

West Indies pepper shrimp

Mixed greens

Roasted pumpkin salad

Island potato salad

Green fig and Saltfish salad

Assorted patties with pineapple chutney

## SOUPS

Pepper pot soup

Seafood bouillon

## ENTRÉES

Jamaican jerk chicken and pork

Curry goat

Oxtail stew

Indian curried island seafood stew

Grilled snapper fillet and pickled vegetables

*\* All served with rice and peas, steamed callaloo and fried plantain*

## DESSERTS

Pineapple upside-down cake

Caribbean rum cake

Banana cream pie

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



# INTERNATIONAL BUFFET

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

**Buffet:** 7 starters, 2 soups, 5 entrées, 4 sides, 5 desserts (Minimum of 50 people)

## STARTERS

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

Charcuterie platter of smoked and cured meats, olives, pickles and triple crunch mustard

Assortment of farmhouse cheddar, blue cheese, brie and crackers

Sushi rolls and nigiri: tuna, shrimp, salmon, california

Fresh greens salad bar with dressings, toppings, condiments 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 with mint and parsley salad

Chickpea and grilled vegetable salad with balsamic dressing

## SOUPS

Cream of broccoli

Cream of carrot and ginger

Caribbean lobster bisque

Cream of tomato and orange

Seafood and tomato chowder

Cream of roasted pumpkin

Market vegetable





## INTERNATIONAL BUFFET (con't)

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### ENTRÉES

- 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
- Stuffed bell peppers with chickpea stew over tomato sauce
- Rosemary roasted leg of lamb with red wine reduction sauce

### SIDES

- Rice with vegetables
- Rice pilaf
- Pasta with tomato sauce
- Mixed vegetables (*your choice of grilled, steamed or sautéed*)
- Potatoes au gratin
- Vegetable lasagna
- Mashed potatoes

### DESSERTS

- Chocolate cake
- Apple bar 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***



# JAMAICAN BUFFET

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## STARTERS

Smoked pimento  
Peppered marlin, red onion and limes  
West Indies pepper shrimp  
Mixed greens roasted pumpkin salad  
Island potato salad  
Green figs and salt fish salad  
Assorted patties with pineapple chutney  
Soft Caribbean roti with various fillings  
Mixed greens with citrus dressing  
West Indies bread selection and butters

## SOUP

Pepper pot soup

## MAIN COURSE

Blue mountain coffee rubbed beef tenderloin  
Jamaican jerk chicken and pork  
Curry goat  
Oxtail stew  
Indian curried island seafood stew  
Grilled snapper fillet

## SIDES

Pickled vegetables  
Rice and peas  
Steamed callaloo  
Fried plantain

## DESSERT

Coconut plantain lollipops  
Jamaican fruit cake  
Rum cake  
Tia maria liqueur sponge cake  
Banana upside down cake  
Sweet potato coconut mousse

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



# INTERNATIONAL OPEN BAR

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## RUM

Appleton  
Appleton Special

## TEQUILA

Montezuma Blanco  
Montezuma Reposado

## WHISKEY

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

## GIN

Old Tom  
Bombay Sapphire

## VODKA

Finlandia  
Finlandia Citrus  
Finlandia Orange  
Smirnoff

## BRANDY

Napoleon

## COGNAC

Courvoisier Vs

## PORT

Harris

## CREAMS

Wray and Nephew  
Sangster

## VERMOUTH

Martini Extra Dry  
Martini Rosso  
Martini Bianco

## SPIRITS

Triple Sec Liqueur  
Blue Curacao Liqueur  
Creme De Menthe Liqueur  
Peach Schnapps Liqueur  
Amaretto Liqueur  
Blackberry Liqueur  
Tylers Cherry Brandy  
Apricot Liqueur  
Coconut Liqueur  
Creme De Banana Liqueur  
Creme De Cacao Liqueur  
Creme De Cacao White Liqueur  
Sour Apple Liqueur  
Coffee Liqueur

***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 Finlandia  
Smirnoff Citrus  
Absolut

### GREY GOOSE

Brandy  
Napoleon  
St Remy

### COGNAC

Courvoisier  
Hennessy

### PORT

Tawny Harvis  
Creams  
Baileys  
Sangster

### VERMOUTH

Martini Extra Dry  
Martini Rosso  
Martini Bianco

### SPIRITS

Triple Sec  
Blue Curacao  
Creme De Menthe  
Tylers Peache Schnapps Liqueur  
Amaretto Liqueur  
Blackberry Liqueur  
Cherry Brandy  
Apricot Liqueur  
Creme De Banana Liqueur  
Sour Apple Liqueur  
Café Liqueur  
Grand Marnier Cordon Rouge  
Limoncello  
Drambuie  
Cointreau  
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).....	14
Royalton (4 hours).....	15
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
Jamaican hors d'oeuvres.....	20

## MEALS (LUNCH OR DINNER)

Plated (3 courses).....	40
Plated (4 courses).....	45
West Indies plated (3 courses).....	40
West Indies plated (4 courses).....	45
International buffet.....	40
West Indies buffet.....	40

## 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 a 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*



**Grand Lido Negril Au-Naturel, An Autograph Collection All-  
Inclusive Resort - Adults Only**

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