



CAP JULUCA

A BELMOND HOTEL
ANGUILLA

BANQUET MENU



THE TASTE OF BELMOND

With an unparalleled location, Cap Juluca is the perfect spot to celebrate memorable events in timeless style – whether you are planning a spectacular celebration or simply seeking a romantic table for two.

A unique retreat that blends seamlessly with the island's nature, and culture and inspires a sense of wellbeing.

Let Cap Juluca and our talented culinary staff create customised menus for your special event.

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

THE DESIGNATED ALLERGENS AND PRODUCTS ARE:

(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts
(6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds
(12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs
(15) Suitable for vegetarians (V) Suitable for Vegan.

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Breakfast

BREAKFAST

Served with local juices, freshly brewed regular and decaffeinated coffee, selection of natural and herbal teas

ANGUILLA SUNRISE (1, 3, 6, 7, 8)

USD 42 PER PERSON

Local fruits sliced and whole fruits

Assorted sliced breads for tasting with butter, jam and honey

Assorted breakfast pastries, Danish, muffins and croissants

Individual plain and flavored yogurts

Assortment of cereals with whole, low fat and skim milk

BALANCE SPA (1, 3, 6, 7, 8)

USD 49 PER PERSON

Local fruits sliced and whole fruits

Assorted sliced breads for tasting with butter, jam and honey

“Make your own granola bar” to include – Dried fruits, mixed nuts, granola, low fat yogurt

Greek yogurt, whole, low fat and skim milk

Oatmeal, almond milk, raisins and coconut

Oven-fresh muffins and low-fat specialties

Bagels and low-fat flavoured cream cheese

MAUNDAYS BAY (1, 3, 6, 7, 8, 12)

USD 58 PER PERSON

Local fruits sliced and whole fruits

Assorted sliced breads for tasting with butter, jam and honey

Assorted breakfast pastries, Danish, muffins and croissants

Individual plain and flavoured yogurts

Assortment of cereals with milk, almond, soy, oat milk

Pancakes and Waffles

Smoked salmon with traditional condiments – egg whites, capers, sour cream, red onions

Cheese display with dried fruits, homemade jams

Artisanal Cold Cuts selection, freshly baked loaves

Gluten free and vegan items available on request



BREAKFAST LIVE STATIONS

Served with juice, freshly brewed regular and decaffeinated coffee, selection of natural and herbal teas

CHEF REQUIRED, USD 250 PER CHEF

COCONUT STATION

USD 15 PER PERSON

Local fresh green coconut open to order

TROPICAL GRANOLA BAR

USD 15 PER PERSON

House made tropical granola assortment of plain and flavoured yogurts

Dried fruits – mango, pineapple, cherries and figs

Assortment of nuts with seeds, raisins, M&M's and whole, low fat or skim milk

PANCAKES & BELGIAN WAFFLES ^(1, 3, 6, 7, 8)

USD 17 PER PERSON

Maple syrup, whipped cream, chocolate, caramel sauce, macerated berries, mango coulis, chocolate chips and house made almond butter

Frozen yogurt, maple syrup, whipped cream, chocolate and caramel sauces, macerated berries and passion fruit coulis

SMOOTHIE BAR ^(7, 8)

USD 16 PER PERSON

Assortment of seasonal fruits, vegetables and berries

Mix, match and create your own smoothie

OMELETTES & EGGS ^(2, 3, 7, 12)

USD 19 PER PERSON

Local lobster, smoked salmon, chorizo sausage, ham, bacon, swiss cheese, cheddar cheese
Sliced mushrooms, tomatoes, red onions, sweet bell peppers, scallions, baby spinach

SUPERFOOD BOWL (6, 8)

MAKE YOUR OWN VEGAN SUPERFOOD BOWL

USD 21 PER PERSON

Quinoa, millet, teff, farro, brown rice

Tofu, tempeh, seitan, black beans

Avocado, edamame, broccoli, cucumber, tomatoes, kale, berries

Microgreens, alfa alfa, local sprouts

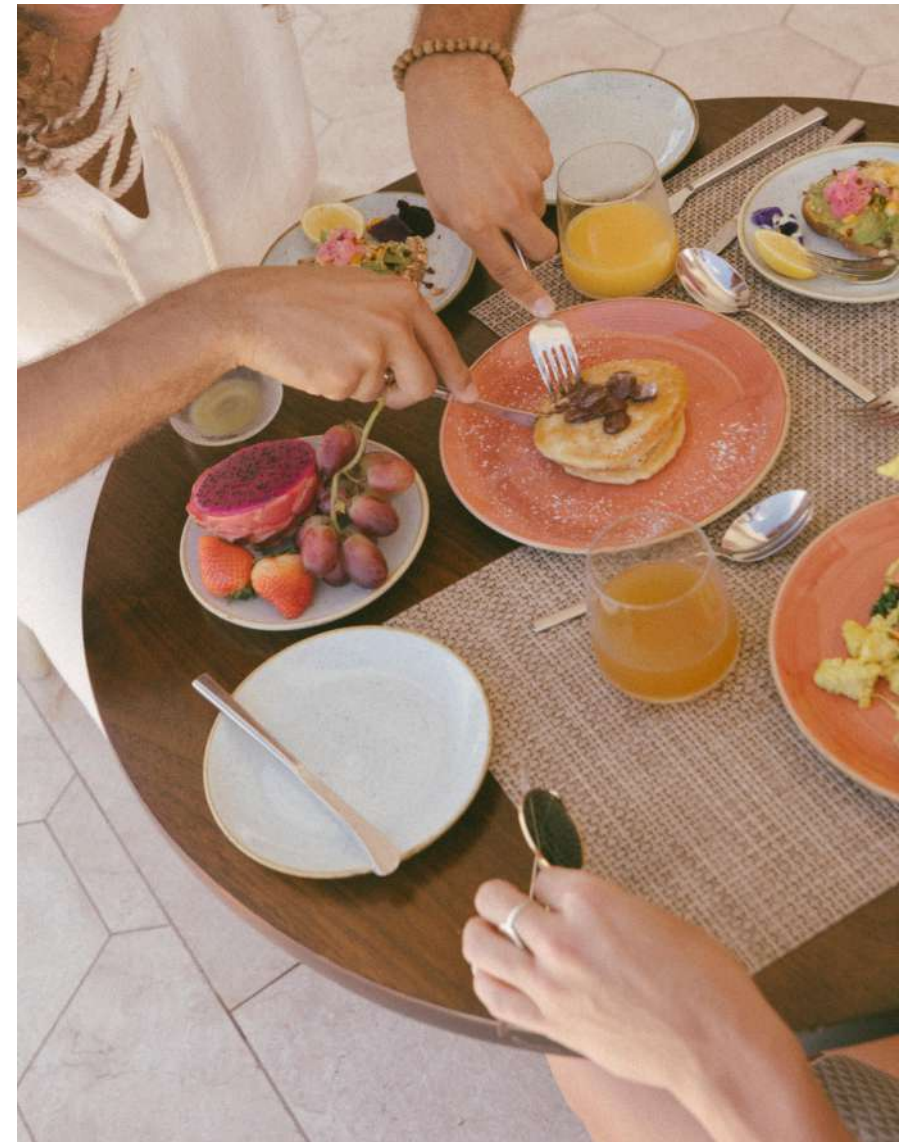
Chia seeds, pumpkin seeds, cranberries

Maca powder, goji berries, tumeric, sea weed

FRESHLY SQUEEZED JUICE

USD 15 PER PERSON

Extractions of local vegetables juices, tropical fruits and berries





Plated Dinners



PLATED DINNER MENUS

THREE-COURSE MENU, USD 200 PER PERSON

FOUR-COURSE MENU, USD 250 PER PERSON

FIVE-COURSE MENU, USD 275 PER PERSON

Cold Starters

Lobster salad, avocado, baby gem, citrus mayo ^(2, 3, 9, 10)

Conch carpaccio, avocado, crispy plantain, passion fruit dressing ^(9, 14)

Tuna tataki, crispy shallots, truffle ponzu sauce ^(1, 4)

Red snapper ceviche, sweet potato, corn, ahi amarillo tiger's milk ⁽⁴⁾

Beef Carpaccio, lemon oil, capers and parmesan cheese ⁽⁷⁾

Burrata, cherry tomatoes, arugula, basil pesto ^(7, 8, 15)

Roasted beetroot salad, cashew nut cheese, aged balsamic dressing ^(8, VG)

Hot Starters

Scallops, cauliflower puree, bacon & black truffle crumb ^(7, 12, 14)

Caribbean Crayfish red coconut curry and kefir lime leaves ⁽²⁾

Crispy mini lasagna, Wagyu beef ragu, parmigiano reggiano fondue ^(1, 3, 7)

Honey roasted halloumi cheese, baby spinach, nigella seeds ^(7, 15)

Risotto, fresh asparagus, comte cheese cream sauce ^(7, 15)

Miso glazed eggplants, spring onion, toasted sesame ^(11, VG)

Main Courses - Fish & Seafood

Glazed Mahi Mahi, pineapple sweet chilli, coconut rice, peanut crunch ^(4, 8)

Chilean sea bass "Cartoccio", sauteed potatoes, cherry tomatoes, olives, white wine ⁽⁴⁾

Steamed grouper, steamed baby vegetables, curry coconut sauce ⁽⁴⁾

Roasted red snapper, prawns chowder, orange braised fennel ^(4, 7)

Seared tuna, grilled pineapple, sauce vierge ⁽⁴⁾

Glazed lobster, sweet corn & lemongrass, asparagus ^(2, 7, 9)

Main Courses - Meat

Baby chicken, Jerk seasoning, coconut rice & peas, local provisions casserole ⁽⁷⁾

Roasted duck leg, white beans stew, caramelised shallots and marsala wine jus ^(7, 12)

Roasted pork tenderloin, asparagus & peas stew, crispy speck ^(7, 12)

Lamb Chops, baba ganoush, chickpea panisse, ras el hanout jus ^(7, 8, 11)

Beef fillet, sautéed spinach, scalloped potato and truffle jus ⁽⁷⁾

Main Courses - Vegetarian

Cauliflower steak, pinenut, raisin, tahini sauce ^(8, 11, VG)

Eggplant “milanese”, san marzano tomatoes, bufalo mozzarella ^(1, 3, 7, 15)

Miso glazed tofu, jasmine rice, edamame, shitake and scallion ^(1, 6, VG)

Roasted pumpkin and ricotta ravioli and sage butter ^(3, 7, 15)

Green curry, baby vegetables, jack fruit and coconut ^(8, VG)

Desserts

Manjari Mousse - Candied peanuts and popcorn ice cream ^(1, 3, 7, 12)

Puff Pastry Poached Pear - Spiced wine sauce ^(1, 3, 7, 12)

Soursop Cheesecake - Vanilla Chantilly and Raspberry sorbet ^(1, 3, 7)

Yuzu - Yuzu marshmallow, yuzu, lemon gel, shortbread and lime tuill ^(1, 3, 7)

Kumquats - Kumquat insert, white chocolate mousse and double Madagascar vanilla bean ice-cream ^(1, 3, 7)

Vegan Caramelised Polenta - Polenta, Tonka & passion sorbet ^(VG)

Miso Cream Brulee - Cream brulee & matcha Ice cream ^(1, 3, 7)

The Berry's & Hibiscus Foam - Wild berries comport with hibiscus foam and mango sorbet ⁽⁷⁾

BOX LUNCH

PACKAGED WITH APPROPRIATE CONDIMENTS AND UTENSILS

Sandwich or Wrap

Jerk chicken, lettuce, tomato on cucumber sourdough bread ^(1, 3, 10)

USD 35 PER PERSON

Grilled vegetables, brie, red pepper hummus on herb focaccia ^(1, 3, 7, 11)

USD 35 PER PERSON

Turkey club, crisp bacon, pepper jack cheese and sofrito mayonnaise ^(1, 3, 7, 8, 10, 12)

USD 36 PER PERSON

Curried organic chicken salad, banana bread and mango chutney ^(1, 3, 7, 10)

USD 40 PER PERSON

Garlic roast beef, horseradish cream, brie cheese, arugula on whole wheat panini ^(1, 7)

USD 45 PER PERSON

Sides (Select 1)

Potato chips

Carribean pasta salad ^(1, 3)

Coleslaw ⁽³⁾

Potato salad ⁽³⁾

Garden salad

Desserts (Select 1)

Whole fresh fruits

Freshly baked cookies ^(1, 3, 7, 8)

Drinks (Select 1)

Choice of one soft drink or bottled water



Barbeque & Buffet Menus



BARBEQUE

CHEF REQUIRED USD 250 PER CHEF

USD 250 PER PERSON

Market Salad

Mixed Green Salad, citrus dressing

Kale salad, ginger dressing

Caribbean Beans Salad

Tropical Coleslaw Salad ^(3, 10)

Curried Potato Salad ^(3, 10)

Crab Mango Salad ⁽²⁾

From The Grill

Locally caught seafood – Spiny Lobster ⁽²⁾

Crayfish ⁽²⁾

Catch of the Day ⁽⁴⁾

Prime New York Strip

Jerk Baby Chicken

Marinated Short Ribs

Sides (Select 1)

Caribbean rice and peas ⁽⁷⁾

Scalloped potatoes ⁽⁷⁾

Baked plantain

Desserts (Select 1)

Fruit tartlet

Tiramisu ^(1, 3, 7)

Lemon Meringue tart ^(1, 3, 7)

Raspberry Choux ^(1, 3, 7)

Rice Pudding with mango salsa ^(1, 3, 7)

Chocolate Fudge ^(1, 3, 7)

BARBEQUE - BUFFET STYLE

CHEF REQUIRED, USD 250 PER CHEF

USD 195 PER PERSON

Market Salad

Mixed Green Salad, citrus dressing

Kale Salad, ginger dressing

Caribbean Beans Salad

Tropical Coleslaw Salad ^(3, 10)

Curried Potato Salad ^(3, 10)

Crab Mango Salad ⁽²⁾

From The Grill

Locally caught seafood - Spiny Lobster ⁽²⁾

Crayfish ⁽²⁾

Catch of the Day ⁽⁴⁾

Prime Brisket

Jerk Chicken

Marinated Short Ribs

Sides (Select 1)

Caribbean rice and peas ⁽⁷⁾

Scalloped potatoes ⁽⁷⁾

Baked plantain

Desserts (Select 1)

Fresh fruit tartlets. ^(1, 3, 7)

Pistachio macarrons ^(1, 3, 7)

Chocolate Brownie ^(1, 3, 7)

Raspberry choux ^(1, 3, 7, 8)

Opera ^(1, 3, 7, 8)

Matcha biscuit with yuzu mousse ^(1, 3, 7)

Fresh fruit salad





LIVE STATION BUFFET

USD 250 PER PERSON

CHEF REQUIRED, USD 250 PER CHEF

SALAD STATION

Mixed Green Salad, citrus dressing

Kale Salad, ginger dressing

Caribbean Beans Salad

Tropical Coleslaw Salad ^(3, 10)

Curried Potato Salad ^(3, 10)

Crab Mango Salad ⁽²⁾

PERUVIAN JOURNEY

Daily Catch Ceviche ⁽⁴⁾

Causa Limeña ⁽³⁾

Shredded chicken, spicy mashed potatoes with avocado, boiled egg, tomato, black olives, and mayonnaise, topped with huancaína sauce

Chupe de Camarones ^(2, 7)

Shrimps and Crayfish, Peruvian chillies, vegetables, poached egg, rice popcorn

Lomo Saltado ⁽¹⁾

Sautéed beef tenderloin, red onion, tomatoes, jalapeño, oyster sauce, soya sauce, cilantro, Peruvian native potatoes with white rice

Panquitas

Grilled cream corn, Peruvian chalaquita with rocket leaves

BELLA ITALIA

Insalata caprese, buffalo mozzarella, fresh tomatoes & basil ⁽⁷⁾

Paccheri Aragosta, lobster tomatoes sauce ^(1, 2)

Tagliatelle al Regu, traditional Bolognese meat ragu ^(1, 7)

Risotto, mushrooms and burrata ⁽⁷⁾

Pasta alla norma, eggplant and salty ricotta cheese ^(1, 7)

CARIBBEAN HERITAGE

Lobster chowder, creamy lobster soup ^(1, 2, 7)

Grilled crayfish, Caribbean salsa ⁽²⁾

Jerk baby chicken

Caribbean Curry Goat ⁽⁹⁾

Slow roasted Pork loin

SIDES

Corn on the cob

Fried plantain

Scalloped potatoes ⁽⁷⁾

Rice and peas ⁽⁷⁾

Grilled marinated eggplant

Roasted and mashed sweet potatoes

SWEET LOVERS

Pistachio Cream brulee ^(1, 3, 7, 8)

Fruit salad

Vanilla cheesecake ^(1, 3, 7, 8)

Hazelnut chocolate tartlet ^(1, 3, 7, 8)

Raspberry panna cotta ^(1, 3, 7)

Caribbean chocolate mousse ^(1, 3, 7)



Hors D'oeuvres

HORS D’OEUVRES

MINIMUM OF 2 PIECES OF EACH SELECTION

COLD

FROM THE SEA

Spiny Lobster verrine, asparagus and mango ^(2, 3, 9, 10)
USD 12 PER UNIT

Lobster roll, homemade mayo, celery, brioche bun ^(1, 2, 3, 9, 10)
USD 12 PER UNIT

Tuna tartare taco, crispy shell, spicy mayo, black sesame ^(3, 4, 11)
USD 9 PER UNIT

Tuna tataki, caponata, pinenuts, saffron aioli ^(3, 4, 8, 12)
USD 11 PER UNIT

Vietnamese shrimp spring roll with mango vinaigrette ^(2, 12)
USD 9 PER UNIT

Curried prawn salad with pineapple and black sesame seeds ^(2, 3, 9, 11, 12)
USD 9 PER UNIT

Smoked salmon rose, spice mascarpone, pickled shallots and focaccia ^(1, 4, 7)
USD 9 PER UNIT

FROM THE LAND

Smoked duck and pickled green papaya on crostini ^(1, 12)
USD 9 PER UNIT

Foie gras, mango chutney and toasted brioche ^(1, 7, 12)
USD 11 PER UNIT

Bresaola rolls, goat cheese, arugula on crostini ^(1, 7, 12)
USD 9 PER UNIT

West Indian curry chicken verrine, crispy plantain ⁽³⁾
USD 7 PER UNIT

FROM THE GARDEN

Watermelon gazpacho, celery, cayenne ^(9, VG)
USD 5 PER UNIT

Comte cheese, marinated vegetables skewers ^(7, 15)
USD 6 PER UNIT

Fingerling potatoes, horseradish cream and chives ^(7, 15)
USD 5 PER UNIT

Watermelon cubes with goat cheese and mint ^(7, 15)
USD 7 PER UNIT

Avocado hummus verrine, crudites ^(11, VG)
USD 7 PER UNIT

Smoked eggplant verrine, crispy pita ^(11, VG)
USD 6 PER UNIT

Whipped feta verrine, black olives, cucumber ^(7, 15)
USD 6 PER UNIT

HOT

FROM THE SEA

Popcorn lobster and caviar ^(1, 2, 3, 4)
USD 28 PER UNIT

Coconut shrimps, mango habanero sauce ^(1, 2, 3)
USD 9 PER UNIT

Mini crab cakes with jerk aioli ^(1, 2, 3)
USD 9 PER UNIT

Conch fritters with scotch bonnet sauce ^(1, 3, 14)
USD 9 PER UNIT

Crab sliders, old bay mayo, squid ink bun ^(1, 2, 3, 7, 11)
USD 12 PER UNIT

Mini shrimp toast, sweet chili sauce, sesame seeds ^(1, 2, 11, 12)
USD 9 PER UNIT

Mahi Mahi bites, Cajun tartare sauce ^(1, 3, 4)
USD 9 PER UNIT

Prawns mini arancini, saffron aioli ^(1, 2, 3)
USD 9 PER UNIT

FROM THE LAND

Beef fillet picho, chimichurri sauce
USD 9 PER UNIT

Braised short rib croquette, culiflower puree ^(1, 3, 7)
USD 9 PER UNIT

Oxtail Carnitas, salsa macha, corn taco
USD 9 PER UNIT

Chicken satay skewer, peanut sauce ^(1, 5)
USD 9 PER UNIT

Wagyu beef & black truffle arancini ^(1, 3, 7)
USD 21 PER UNIT

Peking duck spring roll, hoisin sauce ^(1, 12)
USD 9 PER UNIT

Lamb chop, almond romesco sauce ^(1, 8)
USD 12 PER UNIT

Beef Sliders, truffled special sauce, caramelised onion ^(1, 7, 11)
USD 12 PER UNIT

Deep fried pork belly bite, Vietnamese dressing ⁽⁴⁾
USD 9 PER UNIT

FROM THE GARDEN

Spiced vegetables empanada, coconut dip ^(1, 3, 15)
USD 7 PER UNIT

Vegetable spring roll, sweet chili sauce ^(1, VG)
USD 7 PER UNIT

Mini Gruyere and leek tart, hollandaise sauce ^(1, 3, 7, 15)
USD 7 PER UNIT

Spinach and feta spanakopita, roasted tomatoes sauce ^(1, 3, 7, 15)
USD 7 PER UNIT

Masala Samosa, cilantro yoghurt raita ^(1, 3, 7, 15)
USD 7 PER UNIT

Wild mushroom arancini, fontina cheese ^(1, 3, 7, 15)
USD 7 PER UNIT

Potato and Scamorza croquettes, parsley mayo ^(1, 3, 7, 15)
USD 7 PER UNIT

BBQ jackfruit, potato bun ^(1, VG)
USD 9 PER UNIT



Coffee Breaks



COFFEE BREAKS

Served with local juices, freshly brewed regular and decaffeinated coffee, selection of natural and herbal teas

QUICKIE ^(1, 3, 7, 8)

USD 25 PER PERSON

Selection of our homemade viennoiserie

Selection of homemade cookies

Apples, mango, grapes and bananas

VITAMIN A ^(1, 3, 7, 8)

USD 37 PER PERSON

Oatmeal chocolate bar ^(1, 7, 8)

Carrot Muffin ^(1, 8, V)

Oatmeal & raisin biscuit ^(1, 3, 7, 8)

Peanut cake ^(1, 3, 5, 7)

VITAMIN B ^(1, 3, 7, 8)

USD 47 PER PERSON

Banana & walnut cake ^(1, 3, 7)

Coffee & chocolate frangipane ^(1, 3, 7)

Granola Parfait ^(1, 7, 8)

Fruit tartlet ^(1, 3, 7)

VITAMIN C ^(1, 3, 7, 8)

USD 47 PER PERSON

- Ice cold milk and soy milk
- Orange and grapefruit juice
- Royal “Lassi” shots
- Banana, mango and soy milkshake
- Brie and apple brochettes
- Wild mushroom arancini
- Chia pudding with granola ^(VG)
- Carrot cake with cream cheese ^(1, 7)
- Local tomatoes bruschetta on rye bread
- Dark chocolate chip cookies ^(1, 7)
- Hazelnut chocolate brownie ^(1, 3, 4, 7)
- Vanilla éclair ^(1, 3, 7)
- Coconut sago with mango ⁽⁷⁾

PROTEIN PLUS ^(1, 3, 4, 7, 8)

USD 52 PER PERSON

- Open smoked sandwich, hoseradish, rye bread
- Portuguese egg tarts ^(1, 3, 7)
- Beet raspberry protein shake
- Freshly brewed tea and coffee
- Cheesecake with raspberry compot ^(1, 3, 7, 8)
- Cantuccini biscuit ^(1, 3, 7, 8)
- Cinnanom rolls ^(1, 3, 7)
- Chocolate walnut brownie ^(1, 3, 7, 8)
- Vanilla mille feuilles ^(1, 3, 7)
- Lime cream and breton biscuit ^(1, 3, 7)

CARIBBEAN BREAK ^(1, 3, 7, 8)

USD 42 PER PERSON

- Frozen mango lassie
- Lemon lollipops cake
- Creole sweet bread ^(1, 3, 7)
- Caramel chocolate bar
- Coconut cake ^(1, 3, 7)
- Banana chocolate tartlet ^(1, 3, 7)
- Madeleine with yuzu jelly
- Freshly baked Johnny cakes, salted butter ⁽¹⁾
- Freshly brewed tea and coffee

CHILLER

USD 32 PER PERSON

- Café frappé or iced tea with lime
- Fruits of the forest or double chocolate chip and pistachio milk shakes
- Vanilla ice cream crispy dark chocolate bar
- Chocolate ice cream covered with dark chocolate ^(1, 3, 7, 8)
- Piscachio ice cream white chocolate crispy
- Frozen Grapes in cups ^(VG)
- Avocado ice cream popsicles ^(3, 7)
- Selections of mochi

ROUGH AND READY ^(1, 3, 7, 8)

USD 47 PER PERSON

- Espresso, cappuccino and tea
- Various energy drinks – Red Bull, Gatorade, Coke
- Health drinks – Actimel, soy milk
- Spiced fresh fruit (sea salt and chilli)
- Carrot cake bites ^(1, 7, 8)
- Oatmeal & Raisin cookies ^(1, 7, 8)
- Snickers energy bites ^(1, 5, 7, 8)



Additional Menus

LIGHT OR LATE BITES

SLIDERS

USD 16 PER UNIT

Wagyu beef, aged cheddar, grilled onion, bacon and truffle aioli (1, 3, 7, 10, 11)

Blackened Mahi, Mango-cilantro slaw and chipotle cream (1, 4, 7, 10, 11)

Creole, crab cake, avocado and creole rémoulade (1, 2, 3, 7, 10, 11)

Quinoa, zucchini, sweet potato, mushroom and kimchi aioli (1, VG)

SNACKS

USD 19 PER SELECTION

Chicken Croquettes, Mirasol chili (1, 3, 7)

Jerk chicken wings, pineapple chipotle glaze

Lamb kefta, harissa yoghurt (7)

Beef Empanadas, salsa verde (1, 3, 7)

Buffalo cauliflower, Carribean hot sauce (VG)

Butternut nachos, avocado, Carribean salsa (VG)

CHIPS & DIPS

USD 100 PER BOWL

SERVES 8

Guacamole

Pico de gallo, heirloom corn tortillas crisps

Chickepeas hummus (11)

Tahini sauce, organic vegetables crudites

Carribean mango salsa

Plantain and cassava chips

“GIRO” PIZZA (1, 7, 8)

An endless cycle of Pizza Napoletana.

Guests can enjoy as many slices of pizza as they like form our Cip’s by Cipriani menu

USD 39 PER HOUR

Pizza Margherita

Pizza Marinara

Pizza Tartufo

Pizza Diavola

Pizza Mortadella

WOODEN BOARDS (1, 7, 8)

ARTISANAL CHARCUTERIE BOARD

Freshly sliced artisanal cold cuts & french pates, cornichons, crackers, homemade bread

USD 50 PER PERSON

CHEESE BOARD

Carefully selected cheeses, homemade jams, grapes, crackers, homemade bread

USD 50 PER PERSON

ITALIAN ANTIPASTO BOARD

Selection of charcuterie, cheeses, marinated vegetables, olives, sun dried tomatoes

Served with Grissini, Pane carasau and freshly baked bread

USD 50 PER PERSON

VEGAN BOARD

Our garden selction of marinated and grilled vegetables, vegan cheeses and freshly baked breads

USD 50 PER PERSON

WEDDING & OCCASION CAKES

CAKES

USD 20 PER PERSON

Carrot Cake

Moist carrot sponge, pineapple, coconut, citrus frosting cream

Double Chocolate Cake

Moist chocolate sponge cake, chocolate ganache, crunchy chocolate cereal

Tropical Delight

Coconut sponge cake, mango-passion fruit mousse, roasted pineapple

A La Tiramisu

Coffee-soaked sponge cake, Mascarpone cream cheese filling

Lime Blueberry Cake

Lime blueberry sponge cake, blueberry jelly, vanilla mousse

Lemon Delicious

Lemon sponge cake, lemon curd filling

Red Velvet Cake

Moist chocolate velvet cake, rich cream cheese frosting

CUSTOMISE YOUR OWN CAKE

OUR PASTRY CHEF AND HIS TEAM ARE READY TO FULFILL YOUR WISHES AND TO MAKE YOUR SPECIAL OCCASION EVEN SWEETER.

Cake Flavours

Chocolate

Vanilla

Carrot

Coconut

Anguilla Rum Cake

Buttercream Fillings

Vanilla, Chocolate, Cream Cheese, Citrus, Coconut, Berries, Mocha, Pumpkin

Coverings

Buttercream

Vanilla, Chocolate, Cream Cheese, Citrus, Coconut, Berries, Mocha, Pumpkin

Fondant

Neutral or Dark Chocolate

*Fondant colours may be customized to your preference

Shape

Round or Square

Tier Layers

Choose: 1 Tier, 2 Tiers, 3 Tiers, 4 Tiers

**Any of these cakes may be decorated with confectionery toppers, ornaments, fresh flowers, sateen ribbons and bride & groom figurines for an additional charge.*



Beverages

BEVERAGES

BAR PACKAGES ARE OFFERED BASED ON CONSUMPTION OR BY THE HOUR.
BARTENDER AND SETUP FEES APPLY.

DISTINCT BAR

ONE BARTENDER REQUIRED PER 50 GUESTS AT USD 160 PER HOUR

1 hour	USD 65 per guest
3 hours	USD 180 per guest
Each additional hour	USD 55 per guest

Wine: House Red/White, Rose, Sparkling
Vodka: Tito’s, Ketel One
Gin: Bombay Sapphire, Tanqueray
Whiskey: JW Black Label, Chivas Regal 12Yrs
Bourbon: Maker’s Mark/Bulleit Bourbon
Tequila: Patron Silver, Patron Reposado
Rum: El Dorado 12 Yrs/Pyrat XO Reserve
Brandy: Hennessy VS
Beer: Presidente, Corona, Heineken, Carib
Assorted soft drinks, juices, water

AFFLUENCE BAR

ONE BARTENDER REQUIRED PER 25 GUESTS AT USD 160 PER HOUR

1 hour	USD 75 per guest
3 hours	USD 195 per guest
Each additional hou	USD 65 per guest

Wine: House Red, White, Rose, Sparkling
Vodka: Grey Goose, Belvedere
Gin: The Botanist, Hendrick’s
Whiskey: JW Black Label, Talisker 10Yrs
Bourbon: Jack Daniels, Maker’s Mark
Tequila: Don Julio Reposado, Don Julio Anejo
Rum: Pyrat XO Reserve, Ron Zacapa Centenario 23Yrs
Brandy: Hennessy VSOP
Beer: Presidente, Corona, Heineken, Carib
Assorted soft drinks, juices, water

LIGHT BAR

ONE BARTENDER REQUIRED PER 50 GUESTS AT USD 160 PER HOUR

1 hour	USD 45 per guest
3 hours	USD 95 per guest
Each additional hour	USD 30 per guest

Wine: House Red, White, Rosé and Sparkling
Beer: Presidente, Corona, Heineken and Carib
Assorted Soft drinks, juices and water

SPLENDOR BAR

ONE BARTENDER REQUIRED PER 50 GUESTS AT USD 160 PER HOUR.
SPLENDOR BAR SET UP AT USD 250 EACH BAR

Distinct selection drink	USD 35
Affluence selection drink	USD 28
Beer: Presidente, Corona, Heineken and Carib	USD 12
Assorted soft drinks and juice	USD 7
Water: San Pellegrino and Acqua Panna 750ml	USD 10
Wine by the glass: Red, White and Rosé	USD 18
Sparkling wine by the glass	USD 19
Red Bull	USD 9

Champagne by the glass	
Moët & Chandon Brut Impérial	USD 35
Veuve Clicquot Brut	USD 39
Veuve Clicquot Brut Rosé	USD 42

ENHANCEMENTS BAR EXPERIENCES

USD 160 PER HOUR, ONE BARTENDER REQUIRED PER 20 GUESTS
ENHANCEMENT BAR SET UP AT USD 160 EACH
MINIMUM OF 10 GUESTS UP TO 20 GUESTS

Fresh Coconut Bar
Caribbean Rum Bar
Gin & Tonic Bar
Make Your Own Bellini Bar
Veuve Clicquot Champagne Bar
Craft Your Own Cocktail Experience
Rum Sipping Experience

CHAMPAGNE & SPARKLING WINE

PRICED PER BOTTLE, BASED ON CONSUMPTION
FULL WINE LIST AVAILABLE UPON REQUEST

Moët & Chandon Brut Impérial, France	USD 125
Veuve Clicquot Brut, France	USD 175
Billecart Salmon, Brut Rose France	USD 245
Prosecco, Zonin, Valdobbiadene, DOCG, Italy	USD 90

WINES

WHITE WINE

Chardonnay, Doña Paula, Estate Valle de Uco, Argentina	USD 65
Chardonnay, Carmel Road, “Unoaked”, Monterey, USA	USD 85
Pinot Grigio, velante”, Italy 80 Gavi LaScolca,,Italy	USD 80
Sauvignon Blanc, Rongapai, Marlborough, New Zealand	USD 92
Riesling, Eroica Columbia Valley, USA	USD 85

ROSÉ WINE

Note Bleue, Côte de Provence, France	USD 75
Whispering Caves D’esclans	USD 115

RED WINE

Cabernet Sauvignon, Z Brown Alexander, North Coast, USA	USD 105
Chianti Classico, Riserva Carpineto, Italy	USD 110
Malbec, Doña Paula, Estate Valle De Uco, Argentina	USD 90
Marques Del Puerto, “Gran Reserva”, Rioja, Spain	USD 75
Pinot Noir, “Boen Russian River Valley USA”	USD 94
Clos Henri, Marlborough, New Zealand	USD 92



WINE SELECTION

WHITE WINE

100 Chabils La Chablisienne, France	USD 90
108 Pouilly Fuissé Louis Latour, France	USD 110
150 Sancerre, “Les Baronnes” Henri Bourgeois	USD 102
209 Vermentino Solosole, Poggio Al Tesoro, Bolgheri, DOC, Italy	USD 90
208 Pinot Grigio, Velante, Bertani, DOC, Italy	USD 80
211 Gavi La Scolca, DOCG, Italy	USD 85
225 Zenato Riserva, Laguna, DOC, Italy	USD 100
255 Chardonnay Raymond, Reserve Selection, Napa Valley	USD 100
281 Chardonnay, El Enemigo,Uco Valley, Mendoza, Argentina	USD 90
66 Chardonnay J.Lohr Riverstone Monterey	USD 90

RED WINE

517 Château Mont Redon, Lirac, Rhône, France	USD 80
709 Chianti Classico, Riserva, Carpineto,DOCG, Italy	USD 110
710 Vino Nobile Di Montepulciano, Riserva Carpineto, DOCG, Italy	USD 105
720 Le Volte, Tenuta Dell’ Ornellaia, IGT, Italy	USD 125
618 Cabernet Sauvignon, Z.Brown, Alexander, North Coast, California	USD 105
610 Pinot Noir Boen, Russian River Valley, California	USD 94
647 Malbec, Clos de Los Siete, Michel Rolland, Mendoza	USD 92
805 Red Wine - Cabernet Sauvignon - Recanati Haut Galilee (Kosher)	USD 98
622 Four Vines Kinker Cabernet Sauvignon Paso Robles	USD 95



IN-ROOM AMENITIES

PRICES INDICATED PER AMENITY

VIP 1 (1, 3, 5, 7, 8, 12)	USD 49
Seasonal fruit, 4 flavoured financier, still and sparkling water	
VIP 2 (1, 3, 5, 7, 8, 12)	USD 109
Valhrona chocolate bonbons, Pyrat Rum 375ml, still and sparkling water	
VIP 3 (1, 3, 7, 8)	USD 17.50
Micro cookies, Meringues drops, still and sparkling water	
VIP 4	USD 108
Margarita bar and nacho stations	
VIP 5 (1, 7, 8)	USD 246
Veuve Clicquot and white chocolate kunafa bar	
VIP 6	USD 13.30
Harvested Anguilla sea salt, history note, still and sparkling water	
VIP 7 (3, 8)	USD 133
Vodka Martini bar, giant green olives, Colombo spiced macadamia nuts	
VIP 8 (1, 3, 7, 8)	USD 59.50
Birthday mousse cake – Available in 2 flavours: Vanilla or Chocolate	
VIP 9 (3, 7)	USD 84
Red Wine (<i>Pinot Noir Bourgogne, Cote Chalonnaise Millebuis 2022</i>), Brazilian style cheese buns	
VIP 10 – POOL VILLAS (1, 3, 5, 7, 8, 12)	USD 659.50
Valhrona chocolate bonbons, Brazilian style cheese buns, seasonal fruit basket, Ruinart BdB/LP Rose, 3 still water, 3 sparkling water	
VVIP 11 (1, 3, 4 5, 7, 8, 12)	USD 1,425
Dom Perignon, Oscietra Caviar 1 Oz (<i>blinis + condiments</i>), Valhrona chocolate bonbons, seasonal fruit basket	

THE DESIGNATED ALLERGENS AND PRODUCTS ARE:

- (1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts
(6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds
(12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs
(15) Suitable for vegetarians (VG) Suitable for Vegan

POLICIES

FOOD AND BEVERAGE

All banquet food and beverage arrangements must be made through the Hotel. Outside food and beverage is not permitted. The Hotel's liquor license requires that 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 Private Events menu are subject to change without notice. Pricing is guaranteed only when the client signs the Banquet Event Order (BEO). In the event of menu changes, the confirmed prices shall extend to menu items of like quality, caliber, and quantity of portions. A 15% Service Charge & 13% GST is applied to all food and beverage prices. Prices listed in USD. Bartender and setup fees may apply as noted.

WEATHER AND TENTING

Tenting is permitted in certain areas. Inquire with your Event Manager for additional information and pricing. All tenting must be approved in advance and is at the client's expense.

DECORATIONS & DECOR

The Hotel does not permit any items to be attached to any wall, floor, window or ceiling with nails, tape, staples or any other substance. Any decorations or displays brought into the Hotel must be approved prior to the event. Open flames or candles are not permitted without a protective enclosure. Additionally, the Hotel does not permit any confetti, rice or paper to be thrown.

NOISE

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

CANCELLATIONS

Any reduction in the number of guests will be subject to a cancellation charge.

ADDITIONAL FEES - MAXIMUM 4 HOURS

Bartender: USD 150 per bartender per 50 guests. One Bartender required for the beverage "Experience." Minimum of 10 guests, maximum of 20 guests.

Additional Servers: USD 150 per additional server requested.

Labor fee for events over 5 hours: USD 500 per additional hour.

Splendor Bar set-up fee: USD 250 each.

Enhancement Bar set-up fee: USD 150 each.

Event Pavilion rental fee: USD 3,500.

Great Lawn rental fee: USD 1500.

The Beach at Maundays Bay venue fee: USD 950; Set-up fee: USD 1,500.

The Cap Shack rental fee: Full day buyout - USD 10,000; Evening buyout (from 5pm) - USD 5,000

Uchu rental fee: USD 6,000



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