



LA SAMANNA

A BELMOND HOTEL
ST MARTIN

*Banquet
Menu*



THE TASTE OF BELMOND



THE TASTE OF BELMOND

It's hard to imagine a more idyllic retreat than La Samanna, perched above Baie Longue, Saint Martin's most spectacular beach. Blending island glamour with a captivating cosmopolitan scene, our chic Caribbean resort is emblematic of Belmond's remarkable hotels, luxury trains and river cruises worldwide.

Let La Samanna and our talented culinary server create customized menus for your special event.

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LOCATION

The 37-square-mile Saint Martin / Sint Maarten is an island of two halves: La Samanna is located in the northern, French part. The southern part is the Dutch side.

AIR TRAVEL

Paris / Amsterdam, 8 hours
Boston / New York City / Newark / Philadelphia / Charlotte / Toronto, 4 hours
Miami / Fort Lauderdale / Atlanta / Montral, 3.5 hours
Panama City, 3 hours
Baie Longue, 15 Minutes from Princess Juliana International Airport



LA SAMANNA, BAIE LONGUE, TERRES BASSES,
SAINT MARTIN, 97064, FRENCH CARIBBEAN

BANQUET MENU

Breakfast

BREAKFAST



LA SAMANNA CONTINENTAL (\$33 per person)

Selection of chilled juices: orange, grapefruit and pineapple

Selection of fresh seasonal local fruit

Assorted yogurt and milk selection

Cereals and homemade granola

Selection of homemade pastries, croissants, cinnamon rolls, muffins, orange bread

Homemade fruit jams, organic honey and butter

Regular coffee, decaffeinated and selection of aromatic infusions

ST. MARTIN BREAKFAST (\$42 per person)

Selection of chilled juices: orange, grapefruit and pineapple

Bush Tea: a blend of lemongrass, ginger, garden herbs

Banana bread, coco-rocher, tropical muffins, Johnny cakes, butter, preserves, fruit compotes

Cereals and homemade granola

Assortment of sliced seasonal fruits

Farm fresh eggs plain scramble

Saltfish accras with Creole sauce

Sides (*Select 2*)

Hash browns

Herb roasted baby potatoes

Apple-wood smoked bacon

Breakfast sausage

Sautéed mushrooms

Roasted tomatoes

AMERICAN (\$48 per person)

Selection of chilled juices: orange, grapefruit and pineapple

Selection of sliced breads, English muffins, bagels, croissants, pain au chocolat, muffins

Assortment of sliced seasonal fruits

Farm fresh eggs plain scramble

From the Griddle (*Select 1*)

French Toast, Pancakes, Waffles

Choice of topping: Caramelized bananas, pineapple compote, whipped cream, Nutella

Sides (*Select 2*)

Hash browns

Herb roasted baby potatoes

Apple-wood smoked bacon

Breakfast sausage

Sautéed mushrooms

Roasted tomatoes



BREAKFAST



BREAKFAST ENHANCERS

PRICED PER PERSON

GRANOLA-YOGURT PARFAITS

With mango coulis (individual pots), \$10.00

DAILY DETOX JUICE

Orange, lemon, celery (individual shots), \$8.00

SLICED SMOKED SALMON

With traditional condiments, \$16.00

GOURMET CHEESE DISPLAY

Brie, chèvre, gouda, manchego, bleu, served with dried apricots, fruit chutney, grapes, \$16.00

CHEF'S SELECTION OF CHARCUTERIE

Prosciutto di Parma, chorizo, salami Milano, salami Spianata, served with olives, cornichons, grainy mustard, \$24.00

CARIBBEAN BAKERY BASKET

Banana bread, coco-rocher, tropical muffin, \$15.00

SALTFISH 'N' JOHNNY CAKE SLIDERS

With creole sauce, \$8.00

BUBBLY STATION

Includes Premium Prosecco, Apérol Spritz, Hugo Spritz, Mimosa, Bellini, Pomelo Spritz

1 HOUR, \$30

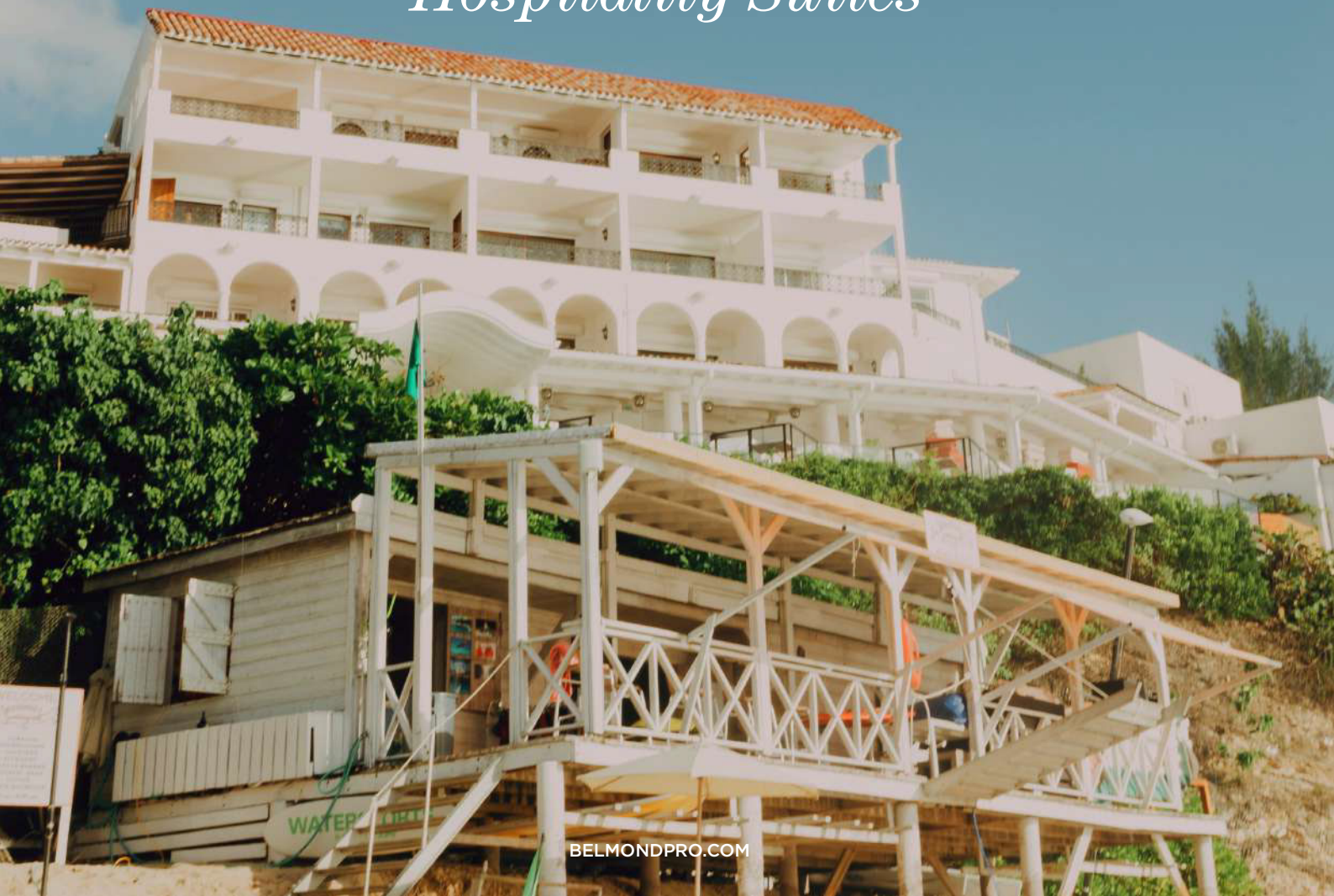
2 HOURS, \$55

3 HOURS, \$80

EACH ADDITIONAL HOUR \$20 PER GUEST

BANQUET MENU

*Breaks &
Hospitality Suites*



BREAKS & HOSPITALITY SUITES



À LA CARTE BREAKS

BEVERAGES

Unlimited house blend coffee, decaf, or selection of teas (\$8.00 Per Person)

Selection of regular and diet sodas (\$8.00 Per Soda)

Unlimited homemade iced tea or Arnold Palmer (\$8.00 Per Person, Per Hour)

Unlimited homemade lemonade with fresh mint (\$8.00 Per Person, Per Hour)

Unlimited fruit-infused water: pineapple, green apple, cucumber-mint (\$8.00 Per Person, Per Hour)

Chilled assorted organic juices (\$12.00 Per Bottle)

Still and sparkling water (\$11.00 Per Bottle)

AM BREAKS

Homemade sliced banana bread (\$48.00 Per Dozen)

Granola bars (\$9.00 Per Person)

Pastry chef selection of breakfast pastries: croissants, pain au chocolat, almond croissants (\$48.00 Per Dozen)

Assorted whole fruits: bananas, apples, clementines (\$5.00 Each)

Pastry chef selection of freshly baked mini muffins (\$36.00 Per Dozen)

Assorted mini Macarons (\$48.00 Per Dozen)

PM BREAKS

Mignardises (\$48.00 Per Dozen)

Pastry chef selection of fresh baked cookies (\$48.00 Per Dozen)

Homemade double chocolate brownies (\$48.00 Per Dozen)

Individual bags of chips variety of flavors (\$9.00 Each)

Warm roasted and salted premium nut mix: pistachio, cashews, almonds, pecans (\$45.00 Per lb)

Antipasto skewer: salami, kalamata olive, cherry tomato, mozzarella cheese (\$60.00 Per Dozen)

Assorted mini sandwiches (\$60.00 Per Dozen)

BREAKS & HOSPITALITY SUITES

THEMED BREAKS

All breaks served with water, freshly brewed regular and decaffeinated coffee, selection of natural and herbal teas

CITRUS BREAK *(\$29.00 Per Person)*

Lemon-thyme hummus with pita chips and vegetable crudites

Slices of grapefruit and oranges with zesty lemon cake

Homemade lemonade with fresh mint or freshly squeezed orange juice

COOKIE MONSTER *(\$34.00 Per Person)*

Fresh baked cookies:

Chocolate chip

Double chocolate

Hazelnut

Pecan

Coconut

Assorted milks: almond milk, whole milk, skim milk

VEGAN BREAK *(\$29.00 Per Person)*

Falafel: couscous, tahini, tomato (mini bowls)

Mini hummus-grilled veggie wraps

Assorted dried fruits

CARIBBEAN CLASSICS *(\$29.00 Per Person)*

Mini saltfish-Johnny cake sliders with Creole sauce

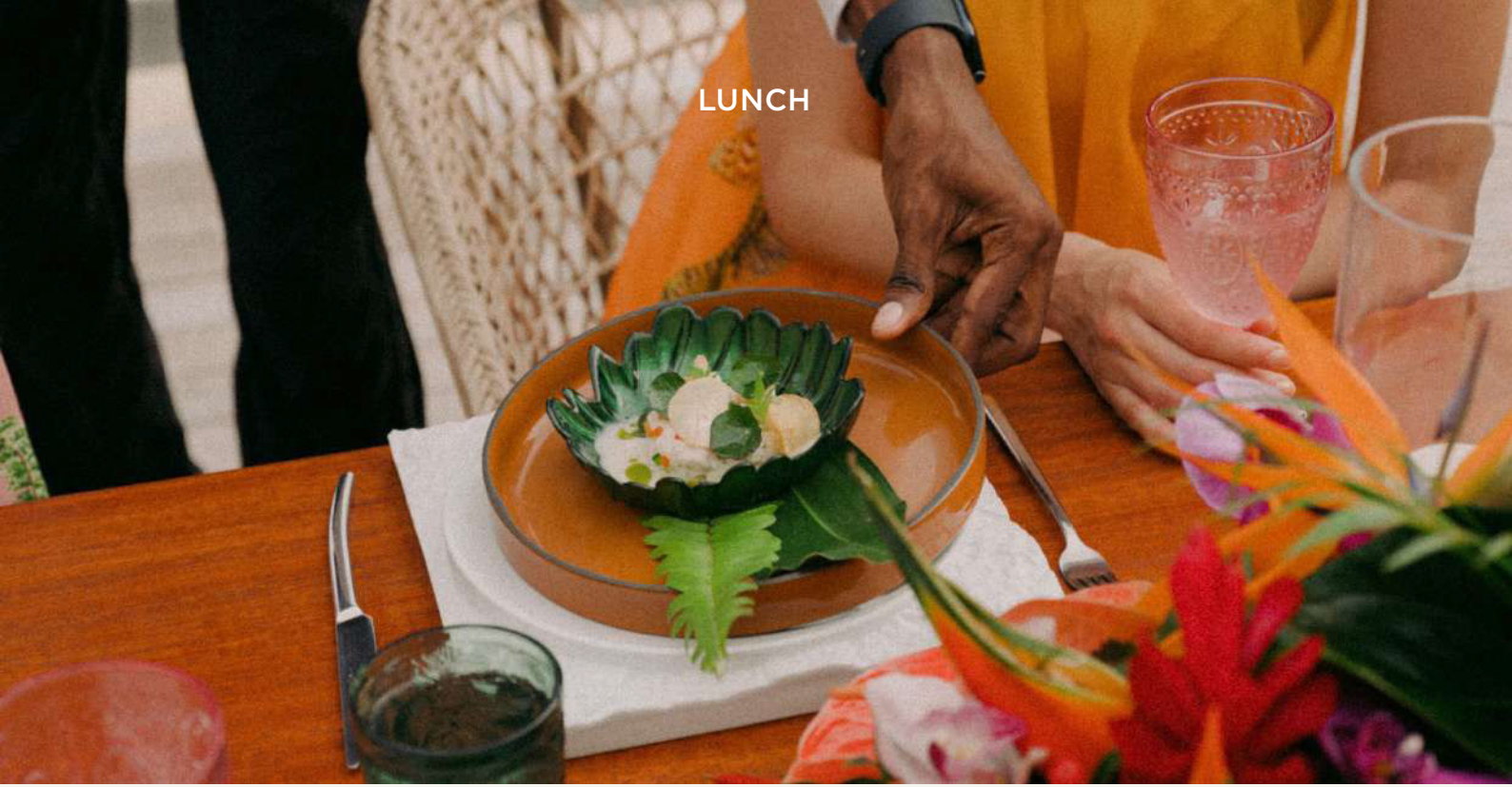
Plantain and Cassava chips

Jerk chicken Wings

Coconut rochers

BANQUET MENU

Lunch



LUNCH

PLATED LUNCH

Not available in cabanas. Includes bread service and is served with juice, freshly brewed regular and decaffeinated coffee, selection of natural and herbal teas

Maximum of 60 Guests
Per Person — 2 Courses \$72.00
Per Person — 3 Courses \$90.00

STARTERS *(Select 1)*

Arugula Caesar: Grana Padano, cherry tomato, egg, crostini

Watermelon Carpaccio: feta, pepita seeds, fresh mint, virgin olive oil

Jumbo Bruschetta: burrata, heirloom tomato, chili flakes, sea salt, virgin olive oil

Hot 'n' Cold Soup: Cuban black bean soup, and chilled gazpacho, pico de gallo, corn chips

Roasted Pumpkin Salad: cherry tomato, goat cheese, toasted pepita seeds, honey-lime dressing

MAIN COURSE *(Select up to 2)*

Caribbean Shrimp or Chicken Rice Bowl: Creole rice, pineapple salsa, avocado, fried plantain

Grilled Organic Chicken Breast: couscous, feta, sundried tomato tapenade, basil oil

Grilled Ribeye: grilled asparagus, roasted potatoes, chimichurri *(\$12.00 supplement)*

Caribbean Lamb Stew: cilantro, sweet potato, toasted almond couscous

Marigot Market Catch of the day: pumpkin mousseline, coconut curry, mango salsa

Pink Lentil-Sweet Potato Curry: Basmati rice, pickled cucumbers, poppadum (V)

DESSERT *(Select 1)*

Valrhona Chocolate 3 Textures: mousse, crispy, gâteau (sponge-cake)

Warm Brownie: vanilla ice cream, caramel sauce

Vanilla Mille-Feuille: puff pastry, vanilla crème pâtissière

Vegan Snickers: chocolate, caramel, dried fruits, peanut butter

Seasonal fruit plate

BUFFET LIVE STATION ENHANCERS

\$200.00 Per Chef

PASTA STATION *(\$45.00 Per Person)*

Chef attended, 1 chef per 25 guests

Pasta: Spaghetti, Penne, Linguine

Sauces: Tomato, Arrabiata, Mushroom Alfredo Pesto

Condiments: chicken, shrimp, cherry tomato, mushrooms, fresh basil, chili flakes

Grana Padano

MAKE YOUR OWN POKE STATION *(\$35.00 Per Person)*

Tuna, wasabi tobiko, edamame, wakame, rice-quinoa blend, shredded carrots, pickled cabbage, pineapple, cilantro, sriracha-mayo, sesame-ginger dressing.

CREPES STATION *(\$22.00 PER PERSON)*

Chef attended, 1 chef per 25 guests

Caraibes chocolate sauce, raspberry coulis, dark rum

LUNCH

WORKING LUNCH

Price per guest. 60 Guests maximum, a fee of \$150.00
Applies for groups of under 20 chef required, \$200.00
Per chef.

Based on 90 minutes of continuous service server
fees apply and will vary based on the group size,
\$200 per server

(Not available in cabanas)

HIBISCUS (\$70.00 Per Person)

SALADS & APPETIZERS

Market Salad Bar: mixed greens, cherry tomatoes,
cucumber, carrots, shaved fennel, pepita seeds, goat
cheese, olives, honey-lime dressing, white balsamic
vinaigrette

Couscous Salad: grilled vegetables, lemon-herb dressing

SANDWICHES & SNACKS

Grilled Chicken: fresh mozzarella, fresh basil,
sundried tomato tapenade, ciabatta

Turkey "BBLT": bacon, lettuce, tomato, brie,
honey-mustard on ciabatta

Grilled Portobello: arugula, onion confit, brie,
truffle mayo on soft roll

Smoked Salmon Toast: cream cheese,
arugula, tomato, red onions, herbs
on multi-grain

DESSERTS

Tropical fresh fruit platter

Tropical Tart

BOUGAINVILLEA (\$90.00 Per Person)

SALADS & APPETIZERS

Chilled Watermelon:
fresh mint, feta, sea salt, extra virgin olive oil

Quinoa Salad: tomatoes, parsley, mint, lemon,
olive oil

SANDWICHES & SNACKS

Falafel Pita: falafel, hummus, tomatoes,
cucumbers cilantro (v)

Beef Sliders: cheddar, bacon, secret sauce

Grilled Chicken: fresh mozzarella, fresh basil,
sundried tomato tapenade, ciabatta

Popcorn Mahi: curried tartar sauce, grilled lime,
pickled cabbage

Crispy Chicken Wings: classic Buffalo, jerk bbq,
bleu cheese dip, celery crudité

DESSERTS

Tropical fruit platter

Tropézienne

Fruit tart

LUNCH

WORKING LUNCH

(Continued)

FLAMBOYANT *(\$110.00 Per Person)*

SALADS & APPETIZERS

Roasted Pumpkin: cherry tomato, goat cheese, arugula, toasted pepita, seeds, honey-lime dressing

Tuna Poke: pineapple, edamame, cucumber, avocado, carrots, cabbage, wakame seaweed, ponzu dressing

Caesar: Romaine hearts, herbed croutons, Parmigiano, Caesar dressing

Coconut Crusted Shrimp: ginger-cilantro sweet chili

Veggie Spring Rolls: Soy-ginger dip

HOT BUFFET:

Grilled Chicken Thighs: citrus-ginger glazed

Grilled Mahi Mahi: coconut-curry, fruit salsa

Wok-Fried Vegetables: mushrooms, bok choy, broccoli, carrots, ginger, garlic, scallions

Creole Rice: cooked with black beans coco-nut milk, and spices

DESSERTS

Tropical fresh fruit platter

Chocolate brownies

Cheesecake

IXORA *(\$130.00 Per Person)*

SALADS & APPETIZERS

Grilled Asparagus: lemon, parmigiano, roasted garlic aioli

Caesar: Romaine hearts, herbed croutons, Parmigiano, Caesar dressing

Chilled Watermelon: mint, feta, sea salt, extra virgin olive oil

Prosciutto, cherry tomatoes, arugula, balsamic vinaigrette

Smoked Salmon: cream cheese, arugula, tomato, red onions, multigrain crostini

FROM THE GRILL:

Soy-Lime Marinated Chicken Thighs: cilantro-jalapeno salsa verde

Rib Eye Steak: roasted confi Chimichurri

Catch of the Day: confit tomatoes, lemon, capers,herbs

Local Spice Marinated Shrimps: garlic, parsley,smoked paprika, lemon, olive oil

Creole Rice: cooked with black beans coconut milk, and spices

Caribbean Succotash: pumpkin, roasted corn, leeks, thyme

DESSERTS

Selection of mini éclairs

“Brookie” half brownie, half cookie

Tropical fruit platter

LUNCH

CABANA LUNCHES

SALADS, SNACKS, SANDWICHES, DESSERTS

SALADS *(Choose 3)*

Caesar Salad: romaine hearts, herbed croutons, Parmigiano, Caesar dressing

Roasted Beets: arugula, goat cheese, orange, pepitas, white balsamic vinaigrette

Quinoa Salad: tomatoes, cucumbers, parsley, mint, lemon, olive oil

Nicoise Salad: seared tuna, haricots verts, potatoes, cherry tomato, olives, honey-mustard

Caprese Salad: tomatoes, fresh mozzarella, basil, olive oil, sea salt, freshly cracked pepper

Roasted Pumpkin: cherry tomato, goat cheese, toasted pepita seeds, honey-lime dressing

Cajun Potato Salad: scallions, peppers, celery, pickles, parsley

Shaved Fennel-Artichoke Salad: scallions, peppers, celery, pickles, parsley

Traditional Slaw: cabbage, carrots, creamy slaw dressing

Chilled Watermelon: fresh mint, feta, sea salt, extra virgin olive oil

Market Salad Bar: mixed greens, cherry tomatoes, cucumber, carrots, shaved fennel, pepita seeds, goat cheese, olives, honey-lime dressing, white balsamic vinaigrette

SNACKS *(Choose 1)*

Crispy Chicken Wings: classic buffalo, jerk BBQ, bleu cheese dip, celery crudité

Fried Calamari: chilled marinara sauce, roasted garlic aioli, grilled lemons

Salt Fish Accras: Creole sauce

Coconut Crusted Shrimp: ginger-cilantro sweet chili

Veggie Spring Rolls: soy-ginger dipping

SANDWICHES *(Choose 3)*

Grilled Chicken: fresh mozzarella, fresh basil, sundried tomato tapenade, ciabatta

Grilled Portobello: arugula, onion confit, brie, truffle mayonnaise on soft roll

Veggie Wrap: roasted vegetables, hummus, spinach (v)

Mahi Sliders: pickled cabbage, curried tartare sauce

Cubano Style Panini: roasted pork, sliced ham, pickles, Swiss cheese, mustard, mayo

Pulled Pork Sliders: tropical slaw, chipotle BBQ sauce

Classic Angus Beef Sliders: cheddar, lettuce, tomato, pickles, onion confit

DESSERTS

Chocolate brownies

Assorted cookies

Sliced seasonal fruits

PACKAGE OPTIONS

Salad and snack *(\$59.00 Per Person)*

Sandwich and snack *(\$59.00 Per Person)*

Salad and sandwich *(\$79.00 Per Person)*

Salad, snack and sandwich *(\$99.00 Per Person)*

Additional salad choice *(\$20.00 Per Person)*

Additional snack choice *(\$15.00 Per Person)*

Additional sandwich choice *(\$20.00 Per Person)*

Desserts *(\$20.00 Per Person)*

BANQUET MENU

Dinner



DINNER

RECEPTION STATIONS

FRENCH CHEESE STATION (\$40.00 Per Person)

Truffle Brie, 18 months aged Comté, Goat Cheese, Roquefort, Saint Nectaire, served with dried fruits, Golden Grove jam, marinated olives, assorted breads, crackers

CHARCUTERIE STATION (\$35.00 Per Person)

Prosciutto de Parma, Salami Milano, Salami Spianata, marinated artichokes, marinated olives, roasted peppers, variety of mustards, grilled pita, dried fruits and crostini

MEDITERRANEAN ANTIPASTI (\$25.00 Per Person)

Marinated olives, dried tomato tapenade, marinated feta, grilled pita, grissini, and crostini

NEW WORLD CHIPS AND DIPS (\$22.00 Per Person)

Tortilla chips, casava chips, fried plantain chips, local dips

CEVICHE BAR (\$39.00 Per Person)

Local Fish: lemon, lime, passion fruit, ginger, sweet potato, mango vinegar, cilantro

Fresh Tuna: soy, ginger, cilantro, lemon, lime, mint, coconut-sesame, jalapeno

Shrimp: spicy tomato horseradish broth, avocado, crispy shallots

CARIBBEAN STEW (\$36.00 Per Person)

West Indian chicken curry

Creole shrimp

Caribbean lamb stew

Fried funchi (fried polenta)

Creole rice

Papaya hot sauce

SLIDER STATION (\$33.00 Per Person)

Mini Angus Beef: cheddar, shredded lettuce, pickles, secret sauce, mini brioche buns

Pulled Pork Slider: crispy onions, coleslaw, mini brioche buns

Impossible Beef: lettuce, tomato, bbq sauce, brioche bun (V)

PASTA STATION (\$25.00 Per Person)

Create your own:

Penne pasta, linguine pasta, Spaghetti

Sauces: Marinara, Mushroom Alfredo, Pesto

Accompaniments: cherry tomatoes, baby spinach, fresh basil, grilled vegetables, chicken, shrimp, Parmigiano, sautéed mushrooms

OR

Chef's Selection:

Tagliatelle: (\$25.00 Per Person)

Bolognese, Parmigiano, and fresh basil

Linguine alla Vongole: (\$25.00 Per Person)

olive oil, parsley, garlic, clams,

DESSERT STATIONS

Mini Choux Station: A classic french dough filled a la minute with assorted flavours (\$18.00 Per Person)

Chef attended 1 per 30 guests

Caribbean Flambée Station: bananas, pineapple, dark rum, brown sugar flambeed, served with crepes (\$18.00 Per Person)

Chef attended 1 per 30 guests

Caribbean S'Mores: make your own Caribbean S'Mores, chocolate, marshmallows, graham crackers, toasted coconut (\$18.00 Per Person)

Outdoor events only



DINNER



RECEPTION STATIONS

(Continued)

THE CHOPPING BLOCK CARVING STATIONS

Caribbean Spiced Pork Loin: pineapple chutney
(\$22.00 Per Person)

Whole Rib Eye: herb crust, peppercorn sauce -- minimum 20 guests *(\$39.00 Per Person)*

Ras el Hanout Roasted Lamb Leg: cilantro-jalapeno yogurt sauce — minimum 12 guests *(\$36.00 Per Person)*

Sauces / Condiments: horseradish cream, homemade bbq, peppercorn, Dijon mustard, chimichurri

SEAFOOD

Sesame Seed-Crusted Tuna Loin: pickled ginger, wakame, teriyaki glaze, -- minimum 12 guests *(\$36.00 Per Person)*

Salt Crusted Snapper: Lemon-olive oil dressing, sauce vierge, -- minimum 8 guests *(\$29.00 Per Person)*

Sauce / Condiments: Poke dressing, lemon wedges, curry tartar, fruit chutney

VEGGIES

Roasted cauliflower carving with Ras el Hanout and cilantro hummus *(\$39.00 Per Person)*

FARMERS MARKET SALAD BAR

(\$25.00 Per Person)

Create your own:

Mixed greens, baby spinach leaves, romaine, cherry tomatoes, roasted corn, roasted beets, bell peppers, shredded carrots, cucumbers, chickpeas, black beans, shredded tortillas, mozzarella, blue cheese crumbles, goat cheese, pumpkin seeds, toasted almonds, blackberries, dried apricots

Dressings: honey-mustard dressing, white balsamic vinaigrette, lime-ginger vinaigrette

*Add On: Grilled shrimp or chicken, \$12.00 Per Person**

RISOTTO STATION

Select 1

Wild Mushroom Risotto with truffle oil, and Parmigiano
(\$28.00 Per Person)

Asparagus Risotto with fresh Parmigiano *(\$28.00 Per Person)*

Risotto di Mare: broth calamari, shrimp, fresh clams, mussels, with fresh parsley and seafood *(\$39.00 Per Person)*

BANQUET MENU

*Barbecues &
Buffet Dinners*

DINNER



BBQ STYLES

Price per person. 40 guest minimum, a fee of \$300.00 applies for groups of under 40. Chef required, \$200.00 per chef.

Based on 90 minutes of continuous service, server fees apply and will vary based on the group size, \$200.00 per server.

CARIBBEAN BBQ

\$150.00 Per Person

\$179.00 Per Person with lobster tail

SALADS & APPETIZERS

Roasted Beets: arugula, goat cheese, orange, pepitas, white balsamic vinaigrette

Classic Coleslaw: red and green cabbage, carrots, creamy dressing

Cajun Potato Salad: scallions, celery, peppers, chipotle mayo

Roasted Pumpkin: arugula, cherry tomato, goat cheese, toasted pepita, seeds, honey-lime dressing

FROM THE GRILL

Slow-Cooked BBQ Glazed Ribs: pineapple salsa, grilled scallions

Ribeye Steak: Chimichurri/pickled onions

Cilantro-Lime Shrimp Skewers: garlic butter

Mahi Mahi Fillets: mango salsa and coconut curry

Chicken Thighs: local spices, cilantro salsa verde

SIDES

Creole Rice: black beans, coconut milk, and spices

Fried Plantains: cinnamon butter

Caribbean Succotash: grilled corn, pumpkin, leeks, thyme sauce.

DESSERTS

Pineapple upside down cake with warm rum glaze

Fruit Tart

Seasonal Fruit Platter



DINNER

BUFFET MENUS

Price per person. 40 guest minimum. A fee of \$300.00 applies for groups under 40. Chef required, \$200.00 per chef.

Based on 90 minutes of continuous service, server fees apply and will vary based on the group size, \$200.00 per server.

GAÏAC *(\$160.00 Per Person)*

SALADS & APPETIZERS

Greek Salad: greens, feta, cherry tomatoes, cucumbers, olives, peppers, lemon herb vinaigrette

Shaved Fennel-Artichoke Salad: lemon, olive oil, Parmigiano, hazelnuts

Couscous Salad: sundried tomatoes, parsley, lemon, pine nuts, feta cheese, spinach, olives

Grilled Asparagus: lemon, Parmigiano, roasted garlic aioli

Hummus: cucumbers, cherry tomato, olives, warm pita

HOT SELECTION

Catch of the Day: Provençal-style with tomatoes, olives, capers, garlic, basil, olive oil

Lemon-Herb Grilled Chicken: pesto, sundried tomatoes

Lamb Chops: fresh herbs, roasted garlic, pickled mustard seeds

Shrimps: “pil-pil” style with garlic, parsley, olive oil, smoked paprika

Saffron Orzo: grated Parmigiano, fresh parsley

Chunky Ratatouille: Herbes de Provence

Roasted Bliss Potatoes: garlic, rosemary

Mussel in the Pot: fresh mussels, white wine, leeks, garlic butter, grilled sourdough bread

DESSERTS

Assortment of mini pastries

Fresh fruit platter

SEAGRAPE *(\$140.00 Per Person)*

SALADS & APPETIZERS

Harico Vert Salad: walnuts, shallots, red wine vinaigrette

Couscous Salad: grilled vegetables, lemon-herb dressing

Sweet Potato Salad: cilantro, celery, scallions, chipotle mayo

Roasted Pumpkin: cherry tomato, goat cheese, toasted pepita, seeds, honey-lime dressing

HOT SELECTION

Creole Shrimp: simmered with traditional

Chicken Curry: mango chutney

Catch of the Day: sauce vierge, grilled lemon

Caribbean Lamb Stew: sweet potatoes, and cilantro

Grilled Market Vegetables

Fried Plantains: cinnamon butter

Creole Rice: cooked with coconut milk, beans, and spices

DESSERTS

Passion fruit tarts

Pineapple upside down cake with warm rum glaze

Coconut tart

DINNER

BUFFET MENUS

(Continued)

GUMBO-LIMBO *(\$150.00 Per Person)*

SALADS & APPETIZERS

Couscous Salad: grilled vegetables, lemon-herb dressing

Shaved Fennel-Artichoke Salad: lemon, olive oil, Parmigiano, hazelnuts

Burrata: Prosciutto, cherry tomatoes, arugula, balsamic vinaigrette

Roasted Pumpkin: arugula, cherry tomato, goat cheese, toasted pepita, seeds, honey-lime dressing

HOT SELECTION

Catch of the Day: Creole-style tomato sauce with scallions, and local seasoning pepper

Rib Eye: chimichurri, confit garlic

Lemon-Ginger Marinated Chicken: cilantro salsa verde

Caribbean Lamb Stew: sweet potato, cilantro

Creole Rice: cooked with coconut milk, black beans, and spices

Grilled Market Vegetables

Saffron Orzo: grated Parmigiano, fresh parsley

DESSERTS

Lemon Meringue tart

Chocolate brownies

Fresh fruit platter

TASTE OF LA SPIAGGIA *(\$150.00 Per Person)*

SALADS & APPETIZERS

Shaved Fennel-Artichoke Salad: lemon, olive oil, Parmigiano, hazelnuts

La Burrata: Prosciutto, cantaloupe, cherry tomatoes, arugula, balsamic vinaigrette

Insalata di Arance e Pistachio: arugula, endive, orange, pistachio, celery olives

Insalata di Pomodori: mixed greens, heirloom tomato, fresh oregano, olive oil

HOT SELECTION

Parmigiana di Melanzane: eggplant, buffalo mozzarella, tomato sauce, basil

Branzino alla Griglia: chargrilled branzino, salmoriglio sauce, fresh herbs

Gamberi Aglio Olio: sautéed shrimp, olive oil, garlic, parsley, chili flakes

Pollo al Piccata: chicken, lemon, capers, white wine, olive oil

Patate Arrosto: roasted potatoes with herbs

Verdure Grigliate: grilled market vegetables

PASTA STATION

Chef's Creation -- No Substitutions

Tagliatelle: Bolognese, Parmigiano, and fresh basil

Linguine alla Vongole: olive oil, parsley, garlic, clams

DESSERTS

Torta Caprese: Chocolate-almond cake with candied orange

Tiramisu

DINNER

PLATED DINNERS

INCLUDES BREAD SERVICE, TEA AND COFFEE

SOUPS (\$20.00 Per Person)

Select 1

Lobster Bisque: crème fraîche, lobster, cacao nibs
(Supplement \$10.00 Per Person)

Roasted Corn Soup: popcorn, chili oil

Chilled Pineapple Gazpacho: lemongrass, basil, chili

Roasted Butternut Squash: toasted pepitas, hazelnut oil, coconut cream

Chilled Gazpacho: tomatoes, cucumbers, peppers, olive oil

Hot 'n' Cold Soup: chilled gazpacho and Cuban-style black bean soup served side by side

SALADS & COLD APPETIZERS (\$25.00 per person)

Select 1

Greek Salad: feta, Kalamata olives, cucumber, tomatoes, peppers, lemon-oregano dressing

Arugula Caesar: pine nuts, Parmigiano, cherry tomato, cracked pepper

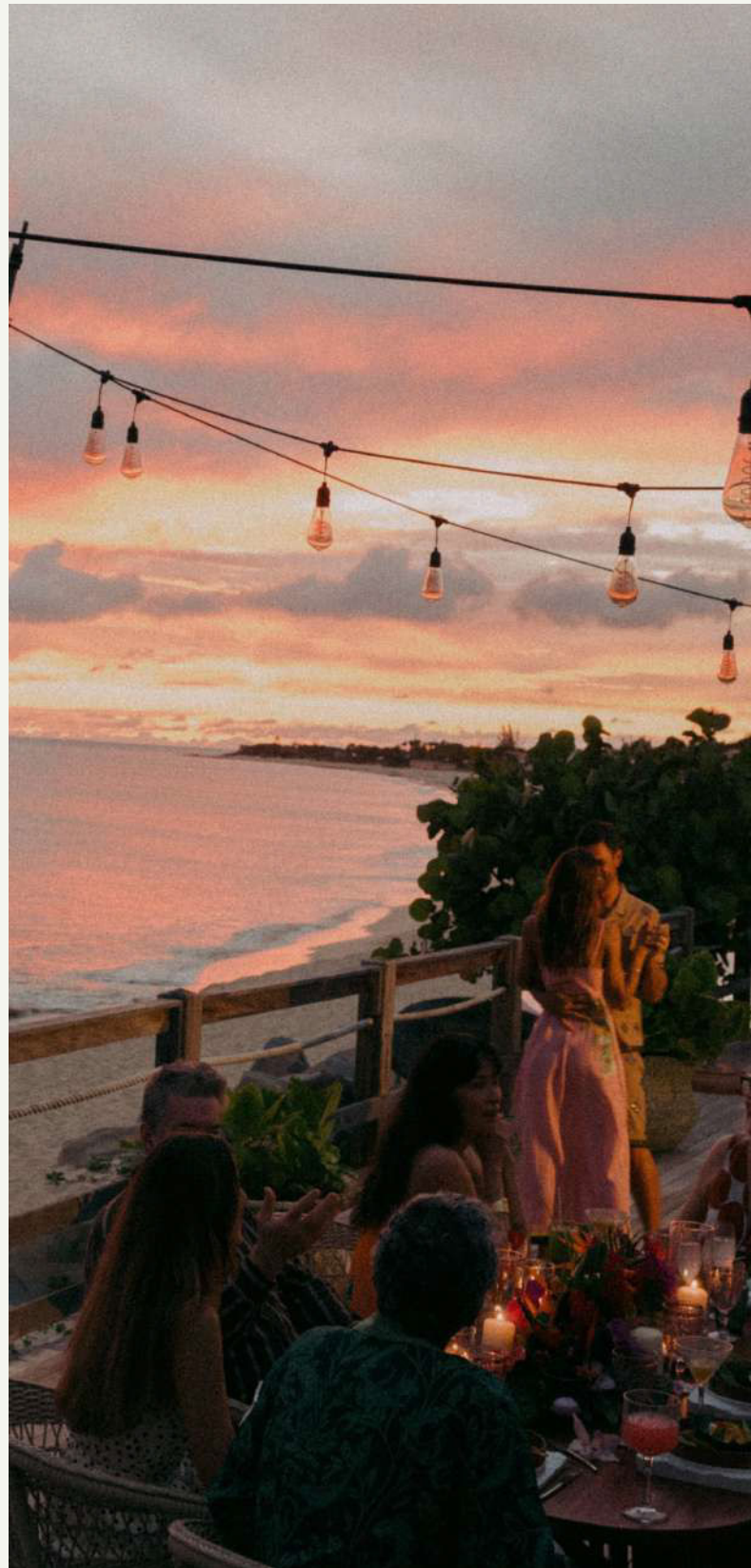
Watermelon Carpaccio: feta, pepita seeds, fresh mint, virgin olive oil

Heirloom Tomato Salad: crispy goat cheese bonbons, olive oil, lemon, fresh herbs

Tuna Tataki: couscous, grilled vegetables, lemon- parsley dressing

Tuna Carpaccio: asparagus salad, crispy capers, lemon gel, extra virgin olive oil

Mahi-Mahi Ceviche: lime, ginger, local pepper, red onion, cilantro, plantain chips



DINNER



PLATED DINNERS

(Continued)

MAIN COURSE

Select Up to 1 option

Organic Chicken: couscous, grilled zucchini, feta, sundried tomato tapenade, basil oil *(\$54.00 Per Person)*

6oz Filet Mignon: truffled cauliflower purée, crisp polenta, herb jus *(\$69.00 Per Person)*

Rack of Lamb: curried parsnips, wilted greens, cacao-pomegranate reduction *(\$69.00 Per Person)*

Mahi-Mahi Fillet: fregola, pesto, lemon butter, grilled peppers *(\$56.00 Per Person)*

Snapper Fillet: pumpkin mousseline, curry beurre blanc, mango salsa *(\$56.00 Per Person)*

Lentil-Sweet Potato Curry: saffron basmati, cucumber pickle, cilantro yogurt, papadum *(\$48.00 Per Person) (V)*

DUO MAIN COURSE

All duo plates served with chef's choice of market vegetables and starch

Chicken breast, and shrimp skewer *(\$48.00 Per Person)*

6oz filet mignon and shrimp skewer *(\$85.00 Per Person)*

Organic chicken breast and 1/2 lobster tail *(\$85.00 Per Person)*

6oz filet mignon and 1/2 lobster tail *(\$95.00 Per Person)*

DESSERTS *(\$24.00 Per Person)*

Tropical Chocolate: chocolate crumble, chocolate-rhum mousse, chocolate tuile, passion fruit sorbet

The St Martin Saint Honore: puff pastry, exotic crèmeux, mango caramel, vanilla Chantilly, mango sauce

Berries Charlotte: berry mousse, vanilla crèmeux, raspberry gel, strawberry juice, fluffy sponge

Vanilla Mille-Feuille: puff pastry, vanilla crème pâtissière

DINNER



LA CAVE

La Cave was built in 1972. It offers the most extensive collections of wines in the Caribbean and will take you back in time. A unique dining experience in an atmospheric wine cellar with wine and cheese tastings by grape or region is truly a great way to start your evening!

LA CAVE PRIVATE DINNER

Maximum 12 guests
One table available per night.
Tasting menu 4 courses *(\$180 Per Person)*
Tasting menu 5 courses *(\$230 Per Person)*

LA CAVE ADD-ONS

INDULGENCE CHEESE SELECTION *(\$40.00 Per Person)*

CAVIAR OSCIÈTRE PRESTIGE (50G) *(\$195.00 Per Person)*

CAVIAR BELUGA IMPERIAL (50G) *(\$495.00 Per Person)*

CAVIAR BAERI IMPERIAL (50G) *(\$150.00 Per Person)*

WINE PAIRING *(\$150.00 Per Person)*

Based on sommelier's selection and guest's preferences

LA CAVE TASTINGS

PRIVATE WINE & CHEESE TASTING

(\$175 Per Person)

Duration: 1h 30min

Capacity: Up to 6 guests

Indulge in an exclusive wine and cheese experience at La Cave, hosted by our expert sommelier.

This private event offers a curated selection of exquisite wines, perfectly paired with artisanal cheeses.

CHOCOLATE AND RUM: A SYMPHONY OF TASTING

(\$90 Per Person)

Duration: 45min

Capacity: Up to 6 guests

Exploring the parallels and distinctions between sugarcane and cocoa, two crops thriving in the lush tropical climate, invites a celebration of their unique qualities.

Choose from French agricole rum or rum of the world

SIP AND SWIRL: DISCOVERING THE WORLD OF RUM

(\$135 Per Person)

Duration: 1h

Capacity: Up to 6 guests

Start your experience by celebrating Caribbean culture with the ritual of the Ti'Punch. After the tasting of this special cocktail, we will invite to discover 4 rums with a homemade chocolates pairing exploring the parallels and distinctions between sugarcane and cocoa.

BANQUET MENU

*Hors
d'œuvre*



HORS D'OEUVRE

HORS D'OEUVRE

Start your evening as the sun goes down with a cocktail hour.

Server fees apply and will vary based on the group size, \$200 per server.

SELECTION OF 3 CANAPÉS, (\$27.00 Per Person)

SELECTION OF 4 CANAPÉS, (\$35.00 Per Person)

SELECTION OF 5 CANAPÉS, (\$43.00 Per Person)

SELECTION OF 8 CANAPÉS, (\$69.00 Per Person)

HOT

VEGETARIAN

Mini falafel with tahini sauce

Goat cheese bon bons: citrus-rosemary honey

Veggie spring rolls: soy-ginger dipping

Impossible sliders: avocado, pickles

Mushroom-parmesan arancini

SEAFOOD

Salt Fish croquettes Creole sauce apple

Mahi Sliders: curried tartar, pickled cabbage

Eggplant stuffed with goat cheese, tuna mi-cuit, tobiko, wakame, and lime sauce

Coconut Crusted Shrimp: mango chutney

MEAT & POULTRY

Lamb Chop Lollipops: herb crust, pickled mustard seeds

Chicken satays with coconut peanut sauce

Beef Pinchos: chimichurri, pickled onions

Beef Sliders: cheddar, onion confit, secret sauce

Chipotle BBQ pulled pork on cassava chip

COLD

VEGETARIAN

Peperonata, feta, sundried tomato, focaccia

Brie on baguette crostini, fig jam

Bruschetta: tomato, grana padano, basil, sea salt, chili flakes

Bruschetta: hummus, grilled artichokes

Parmesan and Papaya Tartelette

SEAFOOD

Casava chip: sour cream, chives, Ikura

Caviar

Wonton chip: spicy tuna, micro herbs, pickled ginger

Shrimp cocktail on tostone

Crêpe roll: smoked salmon, crème cheese, dill, capers

Tuna poke in cucumber cups

Crostini with Romesco dip, and grilled octopus

MEAT & POULTRY

Prosciutto stuffed with goat cheese and asparagus

Pulled chicken tostada, black beans, feta, jalapeño

Crostini: foie gras, smoked duck, apple

BANQUET MENU

*Light or
Late Bites*



LIGHT OR LATE BITES

LIGHT OR LATE NIGHT BITES

(\$95.00 PER PERSON)

Server fees apply and will vary based on the group size, \$200 per server until midnight, midnight onwards \$250 per server

SELECTION OF 3 CANAPÉS, *(\$29.00 Per Person)*

SELECTION OF 4 CANAPÉS, *(\$36.00 Per Person)*

SELECTION OF 5 CANAPÉS, *(\$43.00 Per Person)*

SELECTION OF 8 CANAPÉS, *(\$43.00 Per Person)*

VEGETARIAN

Spring Rolls With Sweet Chili Sauce

Spinach-Pumpkin Quesadilla

Cheese Quesadilla

SEAFOOD

Mahi-Mahi Sliders

Calamari Fritti With Aioli

Coconut Crusted Shrimp With Sweet Chili Sauce

Codfish Accras With Creole Sauce

MEAT & POULTRY

Beef Sliders: Cheddar, Pickle, Onion Confit

Chicken Quesadillas

Chicken Wings With Blue Cheese Dipping Sauce

Beef Or Chicken Fajitas With Soft Flour Tortillas

Beverages

BEVERAGES

BEVERAGE PACKAGES

Private bartender fees apply and will vary based on the group size, \$200.00 Per bartender. Brands may vary according to availability within the same quality range.

PREMIUM SELECTION

2 Specialty Cocktails

First hour — \$40.00 Per Person

Second hour — \$75.00 Per Person

Third hour — \$105 per person

Each additional hour — \$30.00 Per Person

Whisky: Johnnie Walker Black Label, Bulliet Bourbon,

Rum: Appelton Signature, Mount Gay Silver

Gin: Tanqueray 10

Vodka: Ketel One

Tequila: 1800 Silver

Sommelier's selection of wine by the glass: white, red, rosé, non-alcoholic wines.

Beers: Presidente, Heineken, Carib, Corona.

Soft: Coca Cola, Diet Coke, Sprite, tonic water, soda water.

Water: still, sparkling

ELITE BAR PACKAGE

2 Specialty Cocktails

First hour — \$55.00 Per Person

Second hour — \$100.00 Per Person

Third hour — \$140.00 Per Person

Each additional hour — \$40.00 Per Person

House Elite Liqueur:

Whisky: Glenmorangie 10 Y/O Single Malt, Gentleman Jack

Rum: Appleton 8 Y/O, Plantation 3 Star

Gin: Hendricks

Vodka: Belvedere

Tequila: Volcan di Mi Terra

Sommelier's selection of wine by the glass: white, red, rosé, non-alcoholic wines.

Beer: Presidente, Heineken, Carib, Corona

Soft: Coca-Cola, Diet Coke, Sprite, tonic water, club soda

Juice: pineapple juice, grapefruit juice, orange juice, apple juice, tomato juice, cranberry juice

Water: still, sparkling

BEACH/VILLA DAY PACKAGE

First hour — \$35.00 Per Person

Second hour — \$55.00 Per Person

Third hour — \$75.00 Per Person

Each additional hour — \$20.00 Per Person

Rosé wine

Rum Punch

Beers (*selection of 3*): Carib, Corona, Presidente, Heineken, Coors Light

Soft: Coca-Cola, Diet Coke, Sprite, tonic water, club soda

Water: still, sparkling

Choose our signature tailormade stations as an add-on to your bar package to personalize your event.

Each station requires a designated bartender.

BUBBLY STATION

First hour — \$30.00 Per Person

Second hour — \$55.00 Per Person

Third hour — \$80.00 Per Person

Each additional hour — \$20.00 Per Person

Includes premium Prosecco by the glass and a wide variety of bubbly cocktails:

Pomelo Spritz: Prosecco, grapefruit & rosé infused vodka, Campari, grapefruit soda, lemon juice

Apérol Spritz: Prosecco, Aperol, club soda

Hugo Spritz: Prosecco, cucumber & mint infused vodka, elderflower liquor, cucumber juice, lime juice, club soda

Amalfi Spritz: Prosecco, Limoncello, club soda

Mimosa: Prosecco, orange juice

Bellini: Prosecco, peach tree liquor and peach purée



BEVERAGES

BEVERAGE PACKAGES

(Continued)

CARIBBEAN RUM STATION

First hour — \$30.00 Per Person
 Second hour — \$55.00 Per Person
 Third hour — \$80.00 Per Person
 Each additional hour — \$20.00 Per Person

Includes a wide variety of house rum cocktails:

Ti' Punch: House rum, muddled limes, brown sugar

Planter's Punch: House rum, fresh exotic juice, sugar cane syrup

Mojito: House rum, lime juice, fresh mint, brown sugar, soda water

Daiquiri: House Rum, fresh lime, sugar cane syrup

TEQUILA STATION

First hour — \$45.00 Per Person
 Second hour — \$85.00 Per Person
 Third hour — \$115.00 Per Person
 Each additional hour — \$35.00 Per Person

Includes a wide variety of house tequila blanco and reposado cocktails:

Tequila shots: house tequila, lime wedges, salt

Margarita: house tequila, triple sec, lime juice, salted rim

Paloma: house tequila, grapefruit juice, lime juice, sugar cane syrup, soda water

Tequila Sunrise: house tequila, orange juice, grenadine syrup



BANQUET MENU

Amenities & Policies



AMENITIES & POLICIES

IN-ROOM AMENITIES

PRICES INDICATED PER AMENITY

Caribbean-flavored macarons (6 Pieces) — \$19.00

Assorted cold savory canapés (4 Pieces) — \$25.00

Welcome snack basket — \$45.00

Chocolate Cake La Samanna Delight — \$30.00 Per Person
Selection of 4 Presidente beers, tortilla chips, guacamole and salsa

Wine & Cheese — \$105.00
French cheese plate, Vertigo, Livio Felluga, Merlot & Cabernet, Friuli

Assorted mignardises (8 Pieces) — \$30.00

Chocolate covered strawberries (6 Pieces) — \$28.00

Prosecco and an assortment of mignardises — \$80.00

Sancerre and sliced tropical fruit — \$105.00

Champagne Veuve Clicquot Brut Carte Jaune — \$145.00

Treat your guests with La Samanna branded items. The items below are the most popular that can be added with an in-room amenity.

La Samanna Jute Beach Bag — \$25 Per Item
La Samanna Cap — \$30 Per Item
La Samanna Futah — \$35 Per Item
St Maarten Nectar Set Mosquito Bug Spray, After Bite and After Sun 2oz Set — \$25 Per Item
Ma Doudou Local Rum 50cl Glass or Plastic Bottles with Personalized Hand-Painted Note — \$18 Per Item

POLICIES

GUEST NUMBERS

A signed Banquet Event Order (BEO) confirms the arrangements and the number of guests attending the function. BEOs must be signed 30 days prior to the event. Any reduction in the number of guests will be subject to a cancellation charge.

MENU PRICING

Please note all rates are in USD. Pricing and fees set forth are subject to change without notice. Pricing is guaranteed only when the Banquet Event Order. BEOs must be signed by the client event. A 15 % event fee will apply to all catered food and beverage functions. Gratuities are at your discretion.

NOISE

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

WEATHER AND TENTING

Tenting is required for all villa events of groups of 15 or more. Inquire with your Event Manager for additional information and pricing. All tenting must be booked in advance and is at the clients' expense.

CANCELLATIONS

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

ATTENDANCE GUARANTEE

The final guarantee of attendance must be confirmed at least ten (10) days prior to the first scheduled event. This will be considered a guarantee which will be charged regardless of attendance. The guarantee will apply to all the aspects of your event, including, but not limited to food, beverage and destination services.



LA SAMANNA

A BELMOND HOTEL
ST MARTIN

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