



LA SAMANNA

A BELMOND HOTEL
ST MARTIN

BANQUET MENU



THE TASTE OF BELMOND

It's hard to imagine a more idyllic retreat than La Samanna, perched above Baie Longue, St 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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Breakfast

BREAKFAST

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

VENUE: L'OURSIN, RENDEZ-VOUS PAVILION AND VILLAS.
20 GUESTS MINIMUM, A FEE OF USD 150 APPLIES FOR GROUPS OF UNDER 20 PEOPLE
CHEF REQUIRED, USD 200 PER CHEF. BASED ON 90 MINUTES OF CONTINUOUS SERVICE
SERVER FEES APPLY AND WILL VARY BASED ON THE GROUP SIZE, USD 200 PER SERVER

LA SAMANNA CONTINENTAL

USD 35 PER PERSON
Selection of chilled juices: orange, grapefruit and pineapple

Pastry Chef's Bakery Basket
Selection of sliced breads, English muffins, bagels, croissants, pain au chocolat, muffins, butter, preserves, fruit compotes

Assortment of individual cereals (whole, semi skimmed, soy and almond milk)
Yogurt-Granola Parfaits with mango coulis

Seasonal Fruits (Select 1)
Assortment of sliced seasonal fruits
Individual fruit pots with honey-lime dressing

ST. MARTIN BREAKFAST

USD 42 PER PERSON
Selection of chilled juices: orange, grapefruit and pineapple

Bush tea
Blend of lemongrass, ginger, garden herbs

Pastry Chef's Bakery Basket
Banana bread, coco-rocher, tropical muffins, Johnny cakes, butter, preserves, fruit compotes

Seasonal Fruits (Select 1)
Assortment of sliced seasonal fruits
Individual pots tropical fruit salad with honey-mint dressing

Scrambled Eggs (Select 2)
Farm fresh eggs scrambled with fresh chives
Farm fresh eggs scrambled with ham and cheese
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 BREAKFAST

USD 48 PER PERSON
Selection of chilled juices: orange, grapefruit and pineapple

Pastry Chef's Bakery Basket
Selection of sliced breads, English muffins, bagels, croissants, pain au chocolat, muffins, butter, preserves, fruit compotes

Seasonal Fruits (Select 1)
Assortment of sliced seasonal fruits
Individual pots tropical fruit salad with honey-mint dressing

Scrambled Eggs (Select 2)
Farm fresh eggs scrambled with fresh chives
Farm fresh eggs scrambled with ham and cheese
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

PLATED BREAKFAST

USD 59 PER PERSON (2 COURSES)
Served with orange, grapefruit, pineapple juice, freshly brewed regular and decaffeinated coffee, selection of natural and herbal teas

Pre-Set
Breakfast pastries, breads

Appetizers (Select 1)
Half Ruby Red grapefruit "Brûlée": caramelized pistachios
Tropical Fruit Salad: honey-lime dressing, fresh mint
Yogurt-Granola Pots: mango coulis
Passion Fruit Smoothie Bowl: banana, honey, granola

Mains (Select 1)
Folded Omelet: smoked salmon, cream cheese, chives
Eggs Benedicts: English muffin, poached eggs, ham or smoked salmon
Pancakes: choice of caramelized bananas, or blueberry compote
French Toast: pineapple compote, rum caramel, toasted coconut
Avocado toast: rustic sourdough toast, feta, cherry tomato, fresh herbs, olive oil

BREAKFAST ENHANCERS

PER PERSON

Granola-Yogurt Parfaits
with mango coulis (individual pots), USD 10

Daily Detox Juice
Orange, lemon, celery (individual shots), USD 8

Sliced Smoked Salmon
with traditional condiments, USD 16

Gourmet Cheese Display
Brie, chèvre, gouda, manchego, bleu, served with dried apricots, fruit chutney, grapes,
USD 24

Chef's Selections of Charcuterie
Prosciutto di Parma, chorizo, salami Milano, salami Spianata, served with olives, cornichons,
grainy mustard, USD 24

Caribbean Bakery Basket
Banana bread, coco-rocher, tropical muffin, USD 15

Saltfish 'n' Johnny Cake Sliders
with creole sauce, USD 8

BOXED BREAKFAST ON THE GO

SELECT 1

Continental
Croissant, muffin, whole fruit, yogurt, bottled water, juice or soft drink, and granola bar,
USD 32

Brunch Box
Served with whole fruit, bottled water, juice or soft drink, and granola bar, USD 49

Breakfast sandwich (Select 1)
Ham-cheese-egg English muffin
Turkey-brie, lettuce tomato, honey mustard on rye
Smoked salmon-cream cheese bagel
Ciabatta with grilled vegetables

BREAKFAST STATIONS

USD 200 CHEF FEE APPLICABLE TO ALL CHEF ATTENDED STATIONS

BELGIAN WAFFLE STATION

ADD USD 18 PER PERSON

Whipped cream, Nutella, maple syrup, toasted coconut, caramelized bananas, pineapple
compote, rum caramel sauce
Chef attended, 1 chef per 40 guests

EGG STATION

ADD USD 18 PER PERSON

(Fried, scrambled, or omelet) with peppers, onions, ham, sautéed mushrooms, spinach, toma-
toes, cheddar, mozzarella, cream cheese, Pico de gallo
Chef attended, 1 chef per 25 guests

EGGS BENEDICT/FLORENTINE STATION

ADD USD 18 PER PERSON

Poached eggs, English muffins, hollandaise, spinach, ham, smoked salmon

OATMEAL STATION

ADD USD 14 PER PERSON

Steel cut oatmeal with chia seeds, sliced almonds, pecans, walnuts, brown sugar, blueberries,
dried apricots, raisins, honey, maple syrup, agave, cinnamon

PASSION FRUIT SMOOTHIE BOWL

ADD USD 14 PER PERSON

Sliced bananas, sliced strawberries, almonds, toasted coconut, granola, honey

YOGURT STATION

ADD USD 12 PER PERSON

Plain Greek yogurt: fresh berries, homemade granola, pineapple compote, raspberry coulis,
sliced almonds, honey, maple syrup, agave

JOHNNY CAKE STATION

ADD USD 18 PER PERSON

Saltfish salad, smoked salmon-cream cheese, ham-gouda, lettuce, tomato



Curate Your Own Smoothie Station

Banana, mixed berries, pineapple, spinach, honey, almond milk, coconut milk, orange juice, USD 14

Chef attended, 1 chef per 30 guests

BUBBLY STATION

Includes Premium Prosecco, Aperol Spritz, Hugo Spritz, Mimosa, Bellini, La Samanna's Pink Grapefruit Spritz

1 HOUR, USD 30

2 HOURS, USD 55

3 HOURS, USD 80

EACH ADDITIONAL HOUR USD 20 PER GUEST



Breaks & Hospitality Suites

À LA CARTE BREAKS

BEVERAGES

USD 8 PER PERSON
Unlimited house blend coffee, decaf, or selection of teas

USD 8 PER SODA
Selection of regular and diet sodas

USD 5 PER PERSON, PER HOUR
Unlimited home made iced tea or Arnold Palmer

USD 5 PER PERSON, PER HOUR
Unlimited Freshly made Lemonade with fresh mint

USD 5 PER PERSON, PER HOUR
Unlimited Fruit infused water: pineapple, green apple, cucumber-mint

USD 12 PER BOTTLE
Chilled assorted organic juices

USD 11 PER BOTTLE
Still and sparkling water

AM BREAKS

USD 48 PER DOZEN
Homemade sliced banana bread

USD 9 PER BAR
Granola bars

USD 48 PER DOZEN
Pastry chef selection of breakfast pastries: croissants, pain au chocolat, almond croissants

USD 5 EACH
Assorted whole fruits: bananas, apples, clementines

USD 36 PER DOZEN
Pastry chef selection of freshly baked mini muffins

USD 48 PER DOZEN
Assorted mini Macarons

PM BREAKS

USD 8 PER BAR
Assorted candy bars

USD 48 PER DOZEN
Pastry chef selection of fresh baked cookies

USD 48 PER DOZEN
Homemade double chocolate brownies

USD 9 EACH
Individual bags of chips variety of flavors

USD 45 PER LB
Warm roasted and salted premium nut mix: pistachio, cashews, almonds, pecans

USD 60 PER DOZEN
Antipasto skewer: salami, kalamata olive, cherry tomato, mozzarella cheese

USD 60 PER DOZEN
Assorted mini sandwiches

THEMED BREAKS

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

NUTTY BY NATURE

USD 35 PER PERSON

House blend of roasted almonds, pistachio, cashews, pecans.

Honey flavored peanut butter with apple slices

Assorted macarons

Chilled coconut water

BANANANANANA

USD 29 PER PERSON

Homemade banana bread

Peanut butter-honey-banana mini sandwiches

Banana popsicles

CITRUS BREAK

USD 29 PER PERSON

Lemon-Thyme hummus with pita chips and vegetable crudites

Slices of grapefruit and oranges with caramelized pistachio

Homemade lemonade with fresh mint or freshly squeezed orange juice

COOKIE MONSTER

USD 34 PER PERSON

Home baked cookies:

- Chocolate chip
- Double chocolate
- Hazelnut
- Pecan
- Coconut

Assorted milks: almond milk, whole milk, skimmed milk

VEGAN BREAK

USD 29 PER PERSON

Falafel: couscous, tahini, tomato (mini bowls)

Mini hummus-grilled veggie wraps

Assorted dried fruits

THEMED BREAKS

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

ASIA

USD 32 PER PERSON

Chicken-pineapple satay with peanut sauce

Wonton chip with spicy tuna

Veggie spring rolls with chili dipping sauce

Lychee, fresh mint, pineapple kebab

MIX YOUR TRAIL MIX

USD 25 PER PERSON

Choose from:

- Dried banana chips
- Raisins
- Dried cranberries
- Sunflower seeds
- Pistachios
- Pecans
- Cashews
- M&M's
- Pepita seeds

CHIPS 'N' DIPS

USD 29 PER PERSON

Variety of Chips: tortilla, potato, pita, plantain, casava

Variety of Dips: guacamole, Baba ghanoush roasted garlic hummus.

CARIBBEAN CLASSICS

USD 33 PER PERSON

Mini saltfish-Johnny cake sliders with Creole sauce

Plantain and Cassava chips

Jerk chicken wings

Coconut rochers



Brunch



BRUNCH

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

USD 69 PER PERSON

SEASONAL FRUITS (Select 1)

Assortment of sliced seasonal fruits

Individual fruit pots with honey-mint dressing

PASTRY CHEF'S BAKERY BASKET

Selection of sliced breads, English muffins, bagels, croissants, pain au chocolat, muffins, butter, preserves, fruit compote

Yogurt-Granola Parfaits: Mango coulis

SALAD PLATTERS (Select 2)

Potato Salad: pickles, mustard, herbs, mayonnaise

Couscous Salad: grilled vegetables, lemon vinaigrette

Smoked Salmon: red onions, fennel, capers, lemon-herb dressing

Burrata: tomato, olives, sundried tomato pesto, arugula

Greek Salad: tomatoes, cucumber, olives, feta, peppers, lemon vinaigrette

Nicoise: seared tuna, haricourt, eggs, cherry tomato, roasted potatoes

Power: hummus, roasted cauliflower, pomegranate, cucumber, cherry tomato, spinach, falafel

SANDWICHES & TOASTS (Select 2)

Bagel: smoked salmon, cream cheese, red onions, arugula

Hummus Toast: grilled vegetables, arugula, olive oil

Avocado Toast: rustic sour dough, feta, cherry tomato, olive oil

Ricotta Toast: blueberries, honey, lemon zest

Peanut Butter Toast: bananas, honey

Turkey-Brie Toast: honey-mustard, tomato, arugula

Caprese Toast: pesto, tomato, fresh mozzarella

SCRAMBLED EGGS (Select 2)

Farm fresh eggs scrambled with fresh chives

Farm fresh eggs scrambled with ham and cheese

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
Sweet potato hash
Herb roasted baby potatoes
Apple-wood smoked bacon
Breakfast sausage
Sautéed mushrooms
Roasted tomato

DESSERT

Mini chocolate cakes
Mini assorted fruit tarts and pies
Mini assorted cookies

BRUNCH ENHANCEMENTS

USD 200 CHEF FEE PER HOUR

CARVING STATIONS

(Chef attended, 1 chef per 50 guests)

USD 29 PER PERSON

Salmon “Wellington Style”: stuffed with leeks, and spinach

USD 36 PER PERSON

Sesame Seed Crusted Tuna Loin: pickled ginger, wakame, teriyaki glaze

USD 36 PER PERSON

Whole Roasted Beef Tenderloin: assorted mustards, chilled horseradish cream

USD 25 PER PERSON

Jerk Spiced Pork Tenderloin: mango chutney

USD 29 PER PERSON

Ras al Hanout Rubbed Roasted Leg of Lamb: tzatziki

OMELET STATION

USD 18 PER PERSON

Mushrooms, spinach, tomatoes, red onions, bell peppers, ham, smoked salmon, cream
cheese, mozzarella
(Chef attended, 1 chef per 25 guests)

PASTA STATION

USD 25 PER PERSON

Penne, Linguine, Spaghetti
Sauces: tomato, arrabiata, pesto,
Condiments: chicken, shrimp, cherry tomato, mushrooms, fresh basil
(Chef attended, 1 chef per 25 guest)

SMOOTHIE BOWL STATION

USD 15 PER PERSON

Choice of toppings: bananas, strawberries, blueberries, toasted coconut, homemade
granola, toasted almonds

WAFFLE STATION

USD 18 PER PERSON

Caramelized bananas, fresh berries, Nutella, pineapple compote, maple syrup, honey,
caramelized bananas, toasted coconut, whipped cream
(Chef attended, 1 chef per 50 guests)

CHILLED SEAFOOD BAR

USD 59 PER PERSON / USD 89 PER PERSON*

Jumbo shrimp cocktail, Mahi-Mahi ceviche, tuna poke, with traditional condiments

*With chilled lobster tails

MORNING COCKTAILS

USD 23 BY THE GLASS

Bloody Mary, Bellini Classic, Bellini Tropical, Mimosa

BUBBLY STATION

1 HOUR, USD 30, PER PERSON

2 HOURS, USD 55, PER PERSON

3 HOURS, USD 80, PER PERSON

EACH ADDITIONAL HOUR USD 20 PER GUEST

INCLUDES PREMIUM PROSECCO, APEROL SPRITZ, HUGO SPRITZ, MIMOSA, BELLINI,
LA SAMANNA PINK GRAPEFRUIT SPRITZ



Lunch

PLATED LUNCHES

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 40 GUESTS

USD 72 PER PERSON - 2 COURSES

USD 90 PER PERSON - 3 COURSES

Starters (Select 1)

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

Grilled Shrimps - pineapple, lemongrass, basil, chili

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

Jumbo Bruschetta - smoked salmon, herbed cream cheese, crispy capers, arugula

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, chimi-churri USD 12 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)

Seared Tuna Nicoise Salad - green beans, bliss potato, olives, egg, tomato, honey-mustard vinaigrette (cold main course)

Dessert (Select 1)

Valrhona Chocolate 3 textures: mousse, crispy, g noise (sponge-cake)

Bounty - frozen coconut parfait dipped in Valrhona chocolate

Warm Brownie - Vanilla ice cream, caramel sauce

Exotic cheesecake: Speculos crust, coconut-cheesecake mousse, mango and passion fruit gel

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

Seasonal Fruit plate



WORKING LUNCH MENUS

PRICE PER GUEST. 40 GUESTS MAXIMUM, A FEE OF USD 150 APPLIES FOR GROUPS OF UNDER 20
CHEF REQUIRED, USD 200 PER CHEF. BASED ON 90 MINUTES OF CONTINUOUS SERVICE SERVER
FEES APPLY AND WILL VARY BASED ON THE GROUP SIZE, USD 200 PER SERVER
NOT AVAILABLE IN CABANAS

HIBISCUS

USD 70 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, aru-
gula, tomato, red onions, herbs on multi-
grain

Desserts

Tropical fresh fruit platter
Chocolate tart

BOUGAINVILLIER

USD 90 PER PERSON

Salads & Appetizers

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

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

Quinoa Salad: tomatoes, parsley, mint, lem-
on, olive oil

Sandwiches & Snacks

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

Wagyu 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
Selection of mini eclairs
Fruit tart

FLAMBOYANT

USD 110 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 sea-
weed, 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

USD 130 PER PERSON

Salads & Appetizers

Grilled Asparagus: lemon, parmigiano, roasted
garlic aioli

Caesar: Romaine hearts, herbed croutons, parmi-
giano, caesar dressing

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

Burrata: Prosciutto, cherry tomatoes, arugula, bal-
samic vinaigrette

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

From the Grill

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

Black Angus Beef Petit Filet Mignon: Chimichurri,
roasted garlic confit

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 eclairs
“Brookie” half brownie, half cookie
Tropical fruit platter



BUFFET LIVE STATION ENHANCERS

USD 200 PER CHEF

GRILLED SPINY LOBSTER TAIL

USD 45 PER PERSON

Garlic, herbs, butter, grilled lemon

PASTA STATION

USD 25 PER PERSON

Pasta: Spaghetti, Penne, Linguine

Sauces: Tomato, Arrabiata, Mushroom Alfredo Pesto

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

(Chef attended 1 chef per 25 guests)

CHILLED SEAFOOD BAR

USD 59 PER PERSON / USD 89 PER PERSON*

Jumbo shrimp cocktail, mahi ceviche, tuna poke with traditional condiments

*With chilled lobster tails

MAKE YOUR OWN POKE STATION

USD 35 PER PERSON

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

MAKE YOUR OWN TACO STATION

USD 35 PER PERSON

Adobo chicken, steak, pico de gallo, refried black beans, shredded lettuce, grated cheddar, sour cream, guacamole, chipotle mayo, warm tortillas

SUNDAE STATION

USD 22 PER PERSON

Vanilla ice cream: chocolate chip cookies, brownies, M&Ms, toasted coconut, chocolate sauce, caramel, raspberry sauce, whipped cream, maraschino cherries

(Chef attended 1 chef per 25 guests)

CABANA LUNCH

SALADS, SNACKS, SANDWICHES, DESSERTS

SALADS (Choose 3)

GRILLED ASPARAGUS lemon, Parmigiano, roasted garlic aioli

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

COUSCOUS SALAD grilled vegetables, lemon-herb dressing

ORZO-LENTIL SALAD cucumber, bell peppers, scallions, lemon, parsley, olive oil

ORZO-COUSCOUS SALAD cauliflower, almonds, fennel, carrots, raisins, curry vinaigrette

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

HARICOT VERT SALAD walnuts, shallots, red wine vinaigrette

SHAVED FENNEL-ARTICHOKE SALAD lemon, olive oil, Parmigiano, hazelnuts

BURRATA SALAD prosciutto, cherry tomatoes, arugula, balsamic vinaigrette

TRADITIONAL SLAW cabbage, carrots, creamy slaw dressing

CHILLED WATERMELON fresh mint, feta, sea salt, extra virgin olive oil

TUNA POKE quinoa-rice blend, avocado, wakame, edamame, carrots, cabbage, pineapple, sesame-ginger-ponzu dressing, sriracha mayonnaise

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

POPCORN MAHI curried tartar sauce, grilled lime, pickled cabbage

SALT FISH ACCRAS Creole sauce

COCONUT CRUSTED SHRIMP ginger-cilantro sweet chili

VEGGIE SPRING ROLLS soy-ginger dipping

CABANA LUNCH

SALADS, SNACKS, SANDWICHES, DESSERTS

SANDWICHES (Choose 3)

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 mayonnaise on soft roll

SMOKED SALMON herbed cream cheese, arugula, tomato, red onions, avocado on multi-grain

VEGGIE WRAP roasted vegetables, hummus, spinach (v)

HOUSE BRUSCHETTA basil cream, prosciutto, marinated tomatoes, burrata, balsamic glaze

FALAFEL PITA falafel, hummus, tomatoes, cucumbers, cilantro (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

CABANA LUNCH

SALADS, SNACKS, SANDWICHES, DESSERTS

PACKAGE OPTIONS

Price per guest

USD 59
Salad and snack

USD 59
Sandwich and snack

USD 79
Salad and sandwich

USD 99
Salad, snack and sandwich

USD 20
Additional salad choice

USD 15
Additional snack choice

USD 20
Additional sandwich choice

USD 19
Desserts

BOXED LUNCH

PERFECT FOR BOAT TRIPS

ALL BOXED LUNCHES ARE SERVED WITH BAG OF CHIPS, GRANOLA BAR, WHOLE FRUIT
AND A CHOICE OF SOFT DRINK OR BOTTLED WATER

USD 48

SELECT 1 WRAP

Rotisserie chicken, mozzarella, fresh basil, sundried tomato tapenade

Turkey, bacon, arugula, tomato, brie, honey mustard

Grilled vegetables, arugula, hummus (v)

Smoked salmon, cream cheese, arugula, tomato, red onions, virgin olive oil





Dinner

RECEPTION STATIONS

INTERNATIONAL CHEESE STATION

USD 40 PER PERSON

Truffle Brie, 18 months aged Comté, Goat Cheese, Roquefort, Manchego, served with dried apricots, fig-balsamic jam, marinated olives, assorted breads, crackers

CHARCUTERIE STATION

USD 35 PER PERSON

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

MEDITERRANEAN ANTIPASTI

USD 25 PER PERSON

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

NEW WORLD CHIPS 'N' DIPS

USD 22 PER PERSON

Tortilla chips, casava chips, fried plantain chips, fire roasted salsa, guacamole, French onion dip, spinach-artichoke dip

CEVICHE BAR

USD 39 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

SLIDER STATION

USD 33 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

USD 25 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 creation (no substitutions, Select 1):

Tagliatelle: Bolognese, Parmigiano, and fresh basil, USD 25 PER PERSON
Linguine alla Vongole: olive oil, parsley, garlic, clams, USD 25 PER PERSON
Zucchini Noodles' Impossible Bolognese (v), USD 25 PER PERSON

CARIBBEAN STEW

USD 36 PER PERSON

West Indian chicken curry
Creole shrimp
Caribbean lamb stew
Fried funchi (fried polenta)
Creole rice
Papaya hot sauce

THE CHOPPING BLOCK CARVING STATION (Select 1)

USD 22 PER PERSON

BBQ Pork Ribs: smokey BBQ sauce

USD 22 PER PERSON

Caribbean Spiced Pork loin: pineapple chutney

USD 28 PER PERSON

Whole Rib eye: herb crust, peppercorn sauce (minimum 20 guests)

USD 35 PER PERSON

Prime Bone in Ribeye Chop: herb crust, Red wine sauce

USD 39 PER PERSON

Beef Wellington: truffle jus (minimum 10 guests)

USD 36 PER PERSON

Ras el Hanout roasted lamb leg: cilantro-jalapeno yogurt sauce (minimum 12 guests)

USD 15 PER PERSON

Whole Rotisserie Chicken

Sauces/condiments: horseradish cream, homemade bbq, Peppercorn, Dijon, chimichurri

RECEPTION STATIONS

SEAFOOD (Select 1)

USD 29 PER PERSON

Salmon Wellington: stuffed with leeks, spinach, baked in puff pastry, (minimum 12 guests)

USD 36 PER PERSON

Sesame Seed-Crusted tuna loin: pickled ginger, wakame, teriyaki glaze, (minimum 12 guests)

USD 29 PER PERSON

Salt Crusted Snapper: Lemon-olive oil dressing, sauce vierge, (minimum 8 guests)

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

VEGGIES

USD 18 PER PERSON

Roasted cauliflower carving with, Ras el Hanout, and cilantro hummus

OCEAN FRESH SEAFOOD STATION

USD 59 PER PERSON

Poached jumbo shrimp, local fish ceviche, tuna poke,

Condiments: wakame, cassava chips, lemon wedges, cocktail sauce, soy-ginger, spicy mayo, tartar sauce

ADD ON: LOBSTER TAIL, USD 30 PER PERSON

FARMERS MARKET SALAD BAR

USD 25 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, USD 10 PER PERSON

CRAB CAKE STATION

USD 25 PER PERSON

Lump crab cakes pan seared to order, served with pineapple salsa, and chipotle mayo

RISOTTO STATION (Select 1)

USD 28 PER PERSON

Saffron risotto with grilled asparagus tips, tomato sauce, and Parmigiano

USD 28 PER PERSON

Wild mushroom risotto with truffle oil, and Parmigiano

USD 28 PER PERSON

Asparagus Risotto with fresh Parmigiano

USD 39 PER PERSON

Risotto di Mare: calamari, shrimp, fresh clams, mussels, with fresh parsley and seafood broth

MUSSELS IN THE POT STATION

USD 36 PER PERSON

Fresh mussels, white wine, leeks, truffle butter, grilled sour dough bread



Barbecues & Buffet Dinners

BBQ STYLES

20 GUESTS MINIMUM, A FEE OF USD 150 APPLIES FOR GROUPS OF UNDER 20 PEOPLE
CHEF REQUIRED, USD 200 PER CHEF. BASED ON 90 MINUTES OF CONTINUOUS SERVICE
SERVER FEES APPLY AND WILL VARY BASED ON THE GROUP SIZE, USD 200 PER SERVER

CARIBBEAN BBQ

USD 110 PER PERSON

USD 140 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

Petit Filet Mignon: 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

Desserts

Pineapple upside down cake with warm rum glaze

Mini assorted fruit tartlets

Mini fruit kebabs



BUFFET MENUS

PRICE PER GUEST. 20 GUESTS MINIMUM, A FEE OF USD 150 APPLIES FOR GROUPS OF UNDER 20
CHEF REQUIRED, USD 200 PER CHEF. BASED ON 90 MINUTES OF CONTINUOUS SERVICE
SERVER FEES APPLY AND WILL VARY BASED ON THE GROUP SIZE, USD 200 PER SERVER

GAÏAC

USD 140 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
Grilled Double 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

USD 110 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 Creole style tomato sauce
Chicken Curry: mango chutney
Catch of the Day: sauce vierge, grilled lemon
Caribbean Lamb Stew: sweet potatoes, and cilantro
Mojo Pork Tenderloin: with pineapple salsa
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

GUMBO-LIMBO

USD 120 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
Petit Filet Mignon: 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

BUFFET MENUS

PRICE PER GUEST. 20 GUESTS MINIMUM, A FEE OF USD 150 APPLIES FOR GROUPS OF UNDER 20
CHEF REQUIRED, USD 200 PER CHEF. BASED ON 90 MINUTES OF CONTINUOUS SERVICE
SERVER FEES APPLY AND WILL VARY BASED ON THE GROUP SIZE, USD 200 PER SERVER

TASTE OF LA SPIAGGIA

USD 130 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





PLATED DINNERS

INCLUDES BREAD SERVICE, TEA AND COFFEE

SOUPS (Select 1)

USD 20 PER PERSON

Lobster Bisque: crème fraîche, lobster, cacao nibs (supplement USD 10)

Roasted Corn Bisque: popcorn, chili oil

Chilled Pineapple Gazpacho: lemongrass, basil, chili

Mushroom Cappuccino: truffle cream, porcini powder (served in cappuccino cup)

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

Cuban Black Bean: steamed rice, pico de gallo

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 (Select 1)

USD 20 PER PERSON

Mixed field greens: poached pear, candied walnuts, blue cheese dressing, honey-vinegar

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

Arugula Caesar: pinenuts, Parmigiano, cherry tomato, cracked pepper

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

Smoked Salmon Tart: herbed cream cheese, crispy capers, arugula

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

Beef Carpaccio: lemon Parmigiano Reggiano, lemon, olive oil, arugula, fresh pepper

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

PLATED DINNERS

INCLUDES BREAD SERVICE, TEA AND COFFEE

MAIN COURSE (Select up to 2)

USD 54 PER PERSON

Caribbean Pork Tenderloin: sweet potato mash, pickled vegetables, mango-ginger BBQ

USD 54 PER PERSON

Organic Chicken: couscous, grilled zucchini, feta, sundried tomato tapenade, basil oil

USD 65 PER PERSON

Ribeye Steak: roasted garlic-rosemary mash potato, baby carrots

USD 69 PER PERSON

6oz Filet Mignon: truffled cauliflower purée, crisp polenta, herb jus

USD 69 PER PERSON

Rack of Lamb: curried parsnips, wilted greens, cacao-pomegranate reduction

USD 56 PER PERSON

Salmon Fillet: Orzo primavera, grilled asparagus, lemon butter

USD 56 PER PERSON

Mahi-Mahi Fillet: fregola, pesto, lemon butter, grilled peppers

USD 56 PER PERSON

Snapper Fillet: pumpkin mousseline, curry beurre blanc, mango salsa

USD 48 PER PERSON

Lentil-Sweet Potato Curry: saffron basmati, cucumber pickle cilantro yogurt, papadum (V)

USD 48 PER PERSON

Zucchini Noodles : Impossible Bolognese, roasted tomatoes, fresh basil (V)

DUO MAIN COURSE

ALL DUO PLATES SERVED WITH CHEF'S CHOICE OF MARKET VEGETABLES AND STARCH

USD 75 PER PERSON

Chicken breast, and shrimp skewer

USD 85 PER PERSON

6oz filet mignon and shrimp skewer

USD 85 PER PERSON

Organic chicken breast and ¹/₂ lobster tail

USD 95 PER PERSON

6oz fillet mignon and ¹/₂ lobster tail

DESSERTS

USD 24 PER PERSON

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

The St Martin Saint Honore: Puff pastry, exotic cremeaux, mango caramel, vanilla Chantilly, mango sauce

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

Exotic Cheesecake: Speculos crust, coconut-cheesecake mousse, mango and passion fruit gel

DESSERT STATIONS

USD 18 PER PERSON

Crème Brûlée Station: assorted mini crème brulees torched a la minute
(Chef attended 1 per 30 guests)

USD 18 PER PERSON

Caribbean Flambée Station: bananas, pineapple, dark rum, brown sugar flambeed: served with crepes
(Chef attended 1 per 30 guests)

USD 12 PER PERSON

Caribbean S'Mores: make your own Caribbean S'Mores, chocolate, marshmallows, graham crackers, toasted coconut (outdoor events only)



LA CAVE MENU

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 is a Chef's Carte Blanche according to guests' preferences and seasonality.

WINE & CHEESE TASTING, ADD USD 120 PER PERSON (UP TO 8 GUESTS)
Tailor made wine tasting by our sommelier, 4 wines paired with 4 cheese, around 45 minutes

CHAMPAGNE & CHEESE TASTING, ADD USD 80 PER PERSON
Veuve Clicquot Brut Carte Jaune and cheese tasting

CHAMPAGNE & CAVIAR TASTING, ADD USD 270/350 PER PERSON
Tailor made champagne tasting by our sommelier - 90 minutes

Each caviar is accompanied by a tasting of 3 exquisite champagnes

CAVIAR OSCIETRE PRESTIGE (50G) USD 195

CAVIAR BELUGA IMPERIAL (50G) USD 495

CAVIAR BAERI (50G) USD 150

ADD-ON TO YOUR LA CAVE EXPERIENCE

INDULGENCE CHEESE SELECTION

ADD USD 40 PER PERSON

CAVIAR OSCIETRE PRESTIGE (50G)

ADD USD 195 PER PERSON

CAVIAR BELUGA IMPERIAL (50G)

ADD USD 495 PER PERSON

CAVIAR BAERI IMPERIAL (50G)

ADD USD 150 PER PERSON

WINE PAIRING

ADD USD 150 PER PERSON - BASED ON SOMMELIER'S SELECTION AND GUEST'S PREFERENCES





Hors D'oeuvres



HORS D'OEUVRES

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

SERVER FEES APPLY AND WILL VARY BASED ON THE GROUP SIZE, USD 200 PER SERVER.

SELECTION OF 3 CANAPES, USD 27 PER PERSON

SELECTION OF 4 CANAPES, USD 35 PER PERSON

SELECTION OF 5 CANAPES, USD 43 PER PERSON

SELECTION OF 8 CANAPES, USD 69 PER PERSON

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
Dried apricot stuffed with goat cheese,
pistachio

Shortbread, parmesan mousse, pickled
apple

Eggplant stuffed with goat cheese, and
basil

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

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

Mahi Sliders: curried tartar, pickled cabbage

Tempura mussels: curry tartar, wakame, micro
herbs

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



Light or
Late Bites



LIGHT OR LATE BITES

SERVER FEES APPLY AND WILL VARY BASED ON THE GROUP SIZE, USD 200 PER SERVER UNTIL MIDNIGHT, MIDNIGHT ONWARDS USD 250 PER SERVER

SELECTION OF 3 CANAPES, USD 29 PER PERSON

SELECTION OF 4 CANAPES, USD 36 PER PERSON

SELECTION OF 5 CANAPES, USD 43 PER PERSON

SELECTION OF 8 CANAPES, USD 69 PER PERSON

Vegetarian

Spring rolls with sweet chili sauce

Spinach-pumpkin quesadilla

Cheese quesadilla

French Fries with truffle mayo

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

PRIVATE BARTENDER FEES APPLY AND WILL VARY BASED ON THE GROUP SIZE, USD 200 PER BARTENDER. BRANDS MAY VARY ACCORDING TO AVAILABILITY WITHIN THE SAME QUALITY RANGE.

PREMIUM SELECTION

2 specialty cocktails

First hour	USD 40 per guest
Second hour	USD 75 per guest
Third hour	USD 105 per guest
Each additional hour	USD 30 per guest

Whisky: Jack Daniel’s, Bulliet Bourbon, Gentleman Jack (selection of 1)
Rum: Bacardi Superior Blanco, Bacardi Spiced
Gin: Bombay Sapphire, Citadelle (selection of 1)
Vodka: Ketel One
Tequila: 1800 Silver, 1800 Reposado, 1800 Anejo
Sommelier’s selection (by the bottle open): white, red and rose
Beers: Carib, Corona, Presidente, Heineken, Coors Light (selection of 3)
Soft: Coca-Cola, Diet Coke, Sprite, tonic water, club soda
Water: Still, Sparkling

ELITE BAR PACKAGE

2 specialty cocktails

First hour	USD 55 per guest
Second hour	USD 100 per guest
Third hour	USD 140 per guest
Each additional hour	USD 40 per guest

House Elite Liqueur:
Whisky: Glenmorangie 10Y Single Malt, Whistle Piggyback, Bourbon Woodford Reserve (selection of 1)
Rum: Appleton 12, Plantation 20th XO, St James 7Y (selection of 1)
Gin: Hendricks, Tanqueray 10, The Botanist (selection of 1)
Vodka: Grey Goose
Tequila: Casamigos, Don Julio Silver, Don Julio Reposado, Don Julio Añejo
Sommelier’s selection (by the bottle open): white, red and rose
Beers: Carib, Corona, Presidente, Heineken, Coors Light (selection of 3)
Soft: Coca-Cola, Diet Coke, Sprite, tonic water, club soda
Water: Still, Sparkling

BEACH/VILLA DAY PACKAGE

First hour	USD 25 per guest
Second hour	USD 45 per guest
Third hour	USD 65 per guest
Each additional hour	USD 20 per guest

Rosé wine
Rum Punch
Beers: Carib, Corona, Presidente, Heineken, Coors Light (selection of 3)
Flavored Seltzers: Ketel One Botanicals Grapefruit & Rose, cucumber & mint, peach & orange blossom
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	USD 30 per guest
Second hour	USD 55 per guest
Third hour	USD 80 per guest
Each additional hour	USD 20 per guest

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

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

CARIBBEAN RUM STATION

First hour	USD 30 per guest
Second hour	USD 55 per guest
Third hour	USD 80 per guest
Each additional hour	USD 20 per guest

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	USD 45 per guest
Second hour	USD 85 per guest
Third hour	USD 115 per guest
Each additional hour	USD 35 per guest

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





IN-ROOM AMENITIES

PRICES INDICATED PER AMENITY

Caribbean flavored macarons (6 Pieces)	USD 19
Chocolate cake La Samanna delight	USD 30
Assorted cold savory canapés (4 Pieces)	USD 25
Welcome snack basket	USD 45
Selection of 4 Presidente beers, tortilla chips, guacamole and salsa	
Wine & cheese	USD 105
French cheese plate, Vertigo, Livio Felluga, Merlot & Cabernet, Friuli	
Assorted Mignardises (8 Pieces)	USD 30
Chocolate covered strawberries (6 Pieces)	USD 28
Prosecco and an assortment of Mignardises	USD 80
Sancerre and sliced tropical fruit	USD 105
Champagne Veuve Clicquot Brut Carte Jaune	USD 145

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

ADD USD 25 PER ITEM

LA SAMANNA CAP

ADD USD 30 PER ITEM

LA SAMANNA FUTAH

ADD USD 35 PER ITEM

ST MAARTEN NECTAR SET MOSQUITO BUG SPRAY,
AFTER BITE AND AFTER SUN 2OZ SET

ADD USD 25 PER ITEM

MA DOUDOU LOCAL RUM 50CL GLASS OR PLASTIC BOTTLES
WITH PERSONALIZED HAND-PAINTED NOTE

ADD USD 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 for 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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