

Bellefield Great House

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Old World, New Tastes

Lunches and Light Daytime Fare

The Lord of the Manor

Lasagne Bolognese or Vegetable Lasagne
Penne Tossed With Garlic Shrimp, Thyme, Garlic Confit & Oven Dried Tomatoes
Chicken Breast Stuffed With Calaloo & Cream Cheese with White Wine Sauce
Roasted Garlic Mashed Potatoes
Parmesan Garlic Bread
Caesar Salad With Garlic Croutons, Crispy Smoked Bacon

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Rum Cake with Ice Cream

\$35pp

Overseer's Lunch

'Jerked' Pork with Mango Ginger Sauce
Golden Festival
Red Stripe BBQ Chicken With Pepper Jelly
Sweet Potato Salad With Dill, Parsley, Mustard Vinaigrette
Mixed Greens, Papaya Vinaigrette, Spiced Pecans, Feta Cheese
Pepper Shrimp
Rice and Peas
Selection Of Jamaican Pastries, Cakes & Tartlets
Seasonal Tropical Fruits

\$35pp

The Bellyful

Curry Goat Or Braised Oxtail with Broad Beans
Jerked Chicken
Escoveitched Fish
Rice & Peas or Coconut Rice
Roast Yam, Bammy, Boiled Corn
Caribbean Coleslaw
Cauliflower Gratin

Banana Rum Bread Pudding and Ice Cream
\$37pp

DETAILS ON YOUR CUSTOMISED ESTIMATE

YOUR ALL INCLUSIVE PER PERSON PRICE COVERS THE FOLLOWING

RENTALS:

- ALL TABLES AND TABLE COVERS
- BUFFET SERVING PIECES – PLATTERS, BOWLS, WARMERS ETC
- PLATES AND FLATWARE WHERE NECESSARY
- SERVING UTENSILS – TONGS, SPOONS, FORKS
- CARVING BOARDS & HEAT LAMPS
- GLASSWARE AND ALL ACCESSORIES FOR BAR
- TABLE PROPS AND ACCESSORIES
- ALL “ON SITE” COOKING EQUIPMENT AND UTENSILS
- SERVICE EQUIPMENT & DISPOSABLES

EVENT DESIGN AND DECOR:

- FLORAL DESIGN, STYLING OF BUFFETS
- LIGHTING DESIGN, LANTERNS, TORCHES AND CANDLES
- TABLE ARRANGEMENTS FLORAL ARRANGEMENTS
- INSTALLATION AND BREAKDOWN OF ANY REQUIRED PROPS
- INSTALLATION BREAKDOWN AND STYLING OF VENUE

LABOUR ON THE DAY OF THE EVENT

YOUR ALL INCLUSIVE PRICE COVERS THE PRESENCE OF 1 EVENT MANAGER, 1 CHEF / SUPERVISOR, 1 WATCHMAN/PARKING ASSISTANT, BATHROOMS WITH TOILETRIES AND ASSISTANT AND ANY OTHER AUXILIARY STAFF REQUIRED FOR FOOD AND BEVERAGE SERVICE. SHOULD THE EVENT GO MORE THAN 30 MINUTES OVER THE AGREED SERVICE TIME OVERTIME CHARGES OF \$5 PER HOUR PER STAFF MEMBER WILL BE BILLED TO YOU.

TERMS OF AGREEMENT

ONCE THE DATE HAS BEEN CONFIRMED, WE WILL REQUIRE A DEPOSIT OF SIXTY PERCENT (60%) OF THE TOTAL ESTIMATED COST OF YOUR EVENT AT LEAST TWO (2) MONTHS PRIOR TO THE DATE. BALANCE DUE NO LATER THAN THE MORNING OF THE EVENT.

CANCELLATIONS OF CONFIRMED EVENTS ARE SUBJECT TO A CANCELLATION FEE. THIS FEE IS NO LESS THAN 5% OF YOUR ORIGINAL DEPOSIT AND NO GREATER THAN THE TOTAL OF ACTUAL COSTS INCURRED IN THE PREPARATION OF THE EVENT.

A CONFIRMATION OF THE GUEST COUNT IS REQUIRED NO LATER THAN ONE (1) MONTH PRIOR TO THE EVENT DATE. THEREAFTER, THE NUMBER MAY BE INCREASED AT THE QUOTED PER PERSON COST, BUT NOT DECREASED.

PLEASE REMEMBER THAT WE ARE ALWAYS AVAILABLE TO DISCUSS YOUR EVENT IN ORDER TO TRY TO ANSWER ANY QUERIES THAT YOU MIGHT HAVE AND CUSTOMISE MENUS FOR YOU OR YOUR CLIENT– FEEL FREE TO CALL.

FINAL INVOICE WILL ATTRACT 15% SERVICE CHARGE AND 16.5% GCT