

# Bellefield Great House

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*Old World, New Tastes*

## *Morning Meals*

### *Yardie Brunch*

Ackee & Saffron  
Escovitch Fish Fillet or Rundown Mackerel  
Liver and Onions or Stewed Chicken  
Honey Baked Smoked Ham  
Bammy or Breadfruit  
Festival or Johnny Cakes  
Callaloo  
Pressed or Ripe Plantain  
Boiled Yam or Boiled Green Banana

Jamaican Pastry Basket  
Tropical Fruit Platter  
Blue Mountain Coffee  
**\$30pp**

### *The Estate Brunch*

Ortanique Infused Grilled Salmon with Ginger Aioli  
Asparagus & Grapefruit Salad or Marinated Tomato & Olive Salad  
French Potato Salad  
Fresh Fruit Platter  
Prosciutto, Chorizo & Genoa Salami with Mustard  
Pate & Spreads  
(Blue Cheese Pate, Liver Pate with Cognac, Sundried Tomato & Pesto Torta)  
Assorted Bread Basket

Waffles with Fresh Berries, Caramelised Bananas, Whipped Cream, Vanilla Infused  
Maple Syrup  
Spanish Pancakes with Sherry, Cinnamon Sugar, Whipped Cream  
Honey Glazed Smoked Bacon

European Sweet Basket

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Champagne and Passion Fruit Juice  
Assorted Teas Blue Mountain Coffee  
**\$45pp**

## DETAILS ON YOUR CUSTOMISED ESTIMATE

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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\***