

Bellefield Great House

*

Old World, New Tastes

Theme Events - Classic Cocktails, Sophisticated Soirees

The Caribbean Gourmond - Wine Pairing Menu

Passed hors d'oeuvres served in the Sugar Mill paired with White, Red, Rose and Champagne, Caribbean Jazz Musician

Reds

Baby Tartlets of Portobello & Chevre, Leek & Brie and Bucheron & Thyme

*

Crispy Potato Rounds with Grilled Beef Tenderloin, Sauteed Mushrooms and Bernaise

*

Lamb Pockets with Tztaki, Red Onion Relish, Eggplant Caviar and Feta

Rose

Crostini Platter with Oven Dried Tomato, Chevre & Pesto, Eggplant Caponata, Prosciutto, Roasted Garlic and Olive Tapenade and Marinated Olives

*

Quiche Lorraine

White

Yucca Crusted Shrimp with Creamy Lemon Basil Dipping Sauce

*

Canapes of Smoked Marlin and Salmon with Ginger Aioli and Avocado Papaya Salsa

*

Blue Cheese Mousse on Brioche Toasts

*

Asparagus and Smoked Gouda in Puff Pastry

*

Salt Cod Cakes with Remoulade Sauce

\$75pp (all inclusive only)

Champagne and Chocolate, Cognac and Cohibas

White, Dark and Milk Chocolate Fountain
Veuve Cliquot, Moët & Chandon, Bollinger

Petit Fours
Portugese Port, Spanish Sherry, Cognac

Cohibas, Freshly Rolled Cigars

\$75pp (all inclusive only)

Island in the Sun

Combination Service Cocktail Menu, basic light bar with juices, sodas, beer and wine, basic décor, mento band

PASSED HORS D'OEUVRES

Sesame Chicken Wontons with Hoisin Ginger Sauce

*

Mini Quiche Canapés:

Ham & Gruyere, Callaloo & Chevre, Tomato, Basil & Mozzarella

*

Oven Dried Tomato, Chevre & Pesto Crostini

*

Miniature Croque Monsieur on Hardo Bread

*

Assorted Canapés:

Black Olive Tapenade & Feta, Salmon with Dill Cream, Pate on Brioche, Ackee, Bacon & Parmesan

ANTIPASTA STATION

European Cheese Board with Grapes, Berries, Crackers, Dried Fruits & Spiced Nuts

*

Bruschetta Display with Smoked Marlin Ceviche, Sundried Tomatoes Pesto, Marinated Mushrooms, Grilled Vegetables, Eggplant Caponata & Citrus Scotch Bonnet Marinated Olives

*

Smoked Salmon and Smoked Marlin with Capers, Dill Cream Cheese and Onion Chive Relish

*

Assorted Cold Cuts with Aioli, Dijon Mustard Assorted Pickles and Relishes

*

European Bread Basket

LIVE ACTION STATION

Fresh Tossed Penne Dolce Vita with Sundried Tomatoes, Garlic, Thyme, Parmesan & Cream

Or

Freshly Tossed Rigatoni a la Vodka

*

Coconut Crusted Shrimp with Sweet Chile Sauce

DESSERT STATION

Lush Display of Truffles, Cakes, Pastries and Tartlets

\$55pp (food only)
\$85 pp (food, bar, decor)

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