

Bellefield Great House

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Old World, New Tastes

Theme Events - Dinners, Parties and Buffets

West Indian Splendour

From the Estate's Signature Menu Collection - this customized all inclusive elaborate Caribbean Experience includes a cocktail hour with passed hors d'oeuvres, welcome drink, opulent buffet stations, premium bar with top shelf liquor and signature Caribbean Cocktails, mento band, local performance and our exclusive event design services.

On Arrival...

Assorted Canapés of Shrimp with Ginger Aioli, Salmon with Ortanique Dill Cream, Smoked Marlin Ceviche on Green Plantain Rounds

Jamaican Buffet

Sweet Potato Puree Or Roasted Baby Potatoes

Spice Rubbed Roast Pork with Pineapple Salsa and Rum Sauce

Or

Caribbean Roast Beef with Sautéed Mushrooms and Red Wine Gravy

Rice & Peas

Brown Sugar glazed Plantain with Grand Marnier

Chicken Fricasse or Grilled Chicken with West Indian Salsa Verde

Roasted Cho Cho, Carrots, Onions and Pumpkin

New Caribbean Seafood Buffet

Coconut Crusted Shrimp with Mango Dipping Sauce

Or

Spicy Crab Cakes with West Indian Rémoulade Sauce

Mixed Greens with Feta, Dried Fruits, Red Onions and Candied Pecans with Papaya Balsamic Vinaigrette

Ackee Pasta

Penne tossed with ackee, escallion, scotch bonnet and thyme in a coconut cream sauce

Or

Fresh Tossed Penne with Jerked Shrimp, Sundried Tomatoes & Heavy Cream

Char grilled Mahi Mahi with Coconut Curry Sauce

Or

Plantain Crusted Snapper with Ortanique Buerre Blanc

Dessert and Coffee

Lush Display of Assorted Truffles, Cakes, Pastries and Tartlets
Blue Mountain Coffee

\$ 60pp (food only)
\$140 (food, decor, bar, entertainment)
Minimum 75 pax

The Jamaican Pot Luck

True Jamaican Experience – a varied selection of classic and delectable menu items reminiscent of a typical Sunday Lunch, basic bar, tropical themed decor to match style of event, mento band and local live performance

Roast Chicken with Cornbread Stuffing and Gravy

Or

New World Fricasse Chicken

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Roast Beef with Caribbean Spices, Sautéed Mushrooms and Béarnaise Sauce

Or

Roast Leg of Lamb with Wine Gravy and Mint Jelly

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Grilled 'Jerked' Salmon Fillet with Fresh Fruit Salsa

Or

Sautéed Garlic "Pepper" Shrimp with Scotch Bonnet

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Rice and Peas

Or

Coconut Basmati Rice Pilaf

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Potato Gratin

Or

Roasted Mixed Potatoes

Or

Roasted Garlic Mashed Potatoes

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String Beans Almandine

Or

Cauliflower Gratin

Or

Creamed Calaloo

*

Candied Plantain

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Mixed Greens with Spiced Pecans, Dried Cranberries, Feta and Croutons

Dessert Station

Lush Display of Assorted Miniature Pastries, Tropical Fruits and Whole Cakes, Tartlets and Squares

Blue Mountain Coffee

\$50pp (food only)
\$95pp (food, beverage, decor, entertainment)

All Island Cook Up

New Versions of Old Favourites with Basic Bar, Welcome Drink and Basic Design Services, Mento Band, Local Performance

Braised Jamaican Oxtail and Broad Beans Caramelised with Brown Sugar and Molasses

Or

Curry Mutton with Fresh Mango and White Rum

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Chicken Breast Stuffed With Ackee with Coconut Curry Sauce

Or

Chicken Roulade Stuffed with Calaloo and Chevre with White Wine Sauce

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Escoveitched Mahi Mahi with Ginger Citrus Aioli and Onion Pickle

*

Roasted Sweet Potatoes with Thyme

*

Rice & Peas

Or

Coconut Rice Pilaf

*

Baked Plantain with Cinnamon, Nutmeg and Brown Sugar

*

Pickled Cucumber

Salad with Assorted Dressings

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Cho Cho Gratin

Dessert & Coffee

Assortment of Jamaican Desserts, Fresh Fruits and Blue Mountain Coffee

\$45 pp (food only)

\$85pp (food, beverage, decor, entertainment)

Irie Island BBQ

BBQ "Yardie Style" with beer and wine bar, welcome drink, themed rustic event décor, mento band, local band

Red Stripe BBQ "Pan" Chicken with Pepper Jelly

St. Mary Jerked Pork with Guava Dipping Sauce

Golden Festival & Bammy Sticks

Roasted Yam and Breadfruit

Gourmet Salad Bar

Mixed Greens, Papaya Vinaigrette, Mango Vinaigrette, Spiced Pecans, Feta Cheese, Red Onions, Garlic Croutons, Marinated Tomato Salad, Island Slaw

Grilled Shrimp with West Indian Salsa Verde

Fresh Tossed Penne with Tomato Concasse, Scotch Bonnet, Thyme, Escallion & Lime

Boiled Corn on the Cob with Pimento scotch Bonnet Butter

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Selection of Jamaican Pastries, Cakes & Tartlets, Seasonal Tropical Fruits

Blue Mountain Coffee

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\$40pp (food only)

\$75pp (food, beverage, decor, entertainment)

Unique and Interesting Theme Parties

Port Royal Pirates Party

Relive the Grand Era of the notorious pirate turned Governor of Jamaica Captain Henry Morgan as we recreate the rum taverns of old Port Royal – the grandest city in the colonies. Vice and decadence thrived in the city of sin with an abundance of ale, hearty food, wenches and wine along with lively fiddlers and toe tapping beats makes this a fun filled and exciting trip back in time with the infamous “bad boys” of old.

Wenches Tavern

Crab Cakes with Spicy West Indian Remoulade Sauce

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Soft Cook Cakes with Tropical Tartar Sauce

.

Oysters with Caribbean Fat

.

Smoked Martin Grouper with Breakfast Chips

.

Edamitted Fish

Buccaneers Buffet

Smoking Pig with Sweet Potato Stuffing and Rum Sauce

.

Crown Roast of Beef with Gravy and Savory Bread Pudding

.

Carved Roasted Turkey with Cornbread Creations

.

Roasted Potatoes

.

Roasted Carrots and Onions

.

Baked Plantain

.

Stewed Salsas

Whipped Cream

Whipped Cream, Meringue, Fruit, and Instantaneous Desserts

Red Stripe, Rokkas and Roadside Eats

Light Bar with Beer, Wine, Juices, Rum Punch, D.J., Bamboo Stations, Dance Floor, Seiches, Shaved Ice or

Seafood

Roast Yam and Pick Up Saffrit

Fry Fish and Fajitas

Smoked Marlin Ceviche and Fried Plantain

Seafood Patty

Jamaican Curry

Make your own Rotti.....

Curried Chicken,

Curried Shrimp

Lamb

Dhal Roti

Channa

Fresh Mango and Banana Chutney

Sliced Bananas, Crushed Peanuts, Grated Coconut, Raisins

Cucumber Yoghurt Salad

Pickled Onions

Foid

Pan Chicken with Red Stripe BBQ Sauce

Fork Pork with Red Stripe BBQ Sauce

Harbo Bread

Fajitas

Roast Breadfruit or Roast Sweet Potato

Soup

Red Peas Soup

Pumpkin Soup

Coco Bread

Desserts

Fresh Fruits

Rum Cake

Pizzards

Peanut Cakes

Ice Cream Cakes

Queen House Ice Cream

Apple (Sweet Tang)

Apple (Sweet, but when made)

The Great Jamaican "Nyamathon" and Island Hop

Journey with us parish by parish around the Island of Jamaica as we explore the tastes, sights and sounds of our beautiful island. Mento Band, Steel Band, Thatch Huts and Beach bar complete this authentic experience with a bang.

Hellshire

Fried Lobster with Pickle
Festival
Janga Soup
Boiled Corn

Mount Rosso – Faith's Pen

Ackee and Saltfish
Johnny Cake
Oxtail and Broad Beans or Brown Stew Chicken with Spinners
Rice and Peas

Portland – Port Antonio

Jerked Pork
Jerked Chicken
Roast Breadfruit and Sweet Potato
Coco Bread

Little Ochi – South Coast

Pepper Shrimps
Steamed Fish on Bammy Rounds
Curried Conch
White Rice

Ital Eats – Negril

Rasta Pasta with Ackee, Calaloo and Red Peppers
Vegetable Rundown with Boiled Green Banana
Veggie Patties

Jamaica's Fruit Basket

Sweet Potato Pone
Cornmeal Pone
Dukunoo
Jamaican Treats
Rum and Raisin Ice Cream

\$65 (food only)

\$125 (food, decor, entertainment, bar)
Minimum 100 pax with menu as is

Picnic under the Guango Tree

A sophisticated and dramatic Island event under the stars, with long picnic tables set family style with platters of food, buckets of wine, water and jugs of tropical sangria under the 200 year old guango tree. Terra cotta pots of tropical flowers, blankets cushions, benches, tikki torches, lanterns and candles, Live Caribbean jazz musician and sounds of Bob Marley wafting through the night air along with individual picnic baskets of tropical treats complete the effect at this relaxed and unique event.

Grilled Chicken with West Indian Salsa Verde
Leg of Lamb with Seville Orange Marmalade Glaze

Or

Baby Back Ribs with Molasses, Guava BBQ Sauce

Grilled Local Vegetables

Curried Ginger Cous Cous

Island Caesar with Solomon Gundy Infused Dressing and Hardo Bread
Croutons

Pasta Cubana with Ripe Plantain, Black Beans, Corn, peppers and Feta in
Cilantro Lime Dressing

Or

Southwestern Pasta Salad with Tomatoes, Chipotle, Chili, Garlic, Cilantro
and Feta

Warmed New Potato Salad with Sour Cream and Chives

Escoveitched Salmon

Or

Mahi Mahi wrapped in Banana Leaves with Coconut Lime Salsa

Almond and Raisin Rice Pilaf

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Picnic Basket of tropical fruits and local treats

\$65 (food only)

\$115 (food, musicians, decor, bar, ambiance)

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