



Wedding Menu

Royalton

Grenada
Resort & Spa

COCKTAIL PARTY

Please select 3 canapes from the below options for the Refined Package and 5 canapes for the Exclusive Package. Additional canapes can be added to your cocktail hour in the Refined or Exclusive package at a cost of \$2.50 USD per canape.

Cold Canapes

Melon prosciutto brochette
Seafood ceviche
Smoked salmon and cream cheese rolls
Mini crab tartlets
Brie cheese canapes
Mini caprese salads
Classic tahini and pita bread
Tuna tartar with sesame oil

Hot Canapes

Tempura shrimps
Ham croquettes
Teriyaki beef brochettes
Coconut fish fingers
Chicken satay
Classic spring rolls
Spinach and cheese quiches
Argentinean empanadas

To purchase a cocktail party a la carte, the cost is \$26.00 USD per person

Includes 1 hour of international open bar and 6 canapes from the list above. Requires a minimum of 16 guests.

DELUXE COCKTAIL PARTY

Appetizers

Foi gras mousse on brioche with peach jam
Lobster salpicon
Ahi tuna tartar
Mini capresse salads
Mini beef medallions with blue cheese
Shrimp with mango glaze brochette
Wrapped scallop with bacon, hoisin sauce
Mini smoked salmon quiche

\$35 USD per person

Includes 1 hour of international open bar. Requires a minimum of 16 guests.

Prices are in USD. Menu is subject to availability and seasonality of products.

Buffet Dinner Menu

CARIBBEAN MENU

This menu is available in buffet style.

Starters

Pineapple, cucumber and dill salad
Caramelized onion and avocado salad
Farmer's cheese and pear salad
Tomato salad
Beans and potato salad
Fish ceviche
Shrimp ceviche

Soup

Seafood soup

Entrees

Curry goat stew
Chicken supreme with tamarind sauce
Baked fish in banana leaves with annatto sauce

Sides

Rice and beans
Mashed pumpkin
Fried banana

Desserts

Coconut cream
Lemon pie
Tropical fruit salad
Banana flambé

ITALIAN MENU

This menu is available in family style or buffet style.

Salads

Caprese salad marinated buffalo mozzarella
Florentine salmon terrine
Lima beans and parmesan salad
Roasted endives
Panzanella salad with croutons and fresh vegetables

Entrees

Chicken parmigiana
Gorgonzola beef steak
Pizzaiola grouper fillets

Sides

Ricotta cheese ravioli
Spaghetti pomodoro
Italian zucchini au gratin

Desserts

Tiramisu
Panacota
Tropical Macedonia fruit
Chocolate truffle

\$50 USD per person

Includes 3 hours of international open bar. Requires a minimum of 40 guests.

Option included in the Refined & Exclusive Wedding Package

\$50 USD per person

Buffet Style: Requires a minimum of 40 guests

Family Style: Requires a minimum of 16 guests. Salads, entrees, sides and desserts are served in the center of each table to be shared.

Option included in the Refined & Exclusive Wedding Package

Prices are in USD. Menu is subject to availability and seasonality of products.

Buffet Dinner Menu

BBQ BUFFET

Appetizers

Coleslaw
Guacamole with tortilla chips
Pasta salad
Seafood ceviche
Shredded carrots
Corn salad

Soup

Oxtail consommé

Main Course

Rib eye steak
BBQ ribs
Shrimp brochettes
Argentinean sausage

Sides

Baked potatoes
Corn on the cob
Grilled vegetables

Dessert

Brownies
Flan
Apple pie
New York cheesecake

\$65 USD per person

Includes 3 hours of international open bar. Requires a minimum of 40 guests.

Option included in the Exclusive Wedding Package

If you have selected the Refined Package, this menu can be upgraded to for \$14 USD per person

Prices are in USD. Menu is subject to availability and seasonality of products.

Buffet Dinner Menu

GALA BUFFET

Salad Bar

Caesar salad
German potato salad
Grilled asparagus and artichoke
Shrimp cocktail
Mix green lettuce
Cob salad
Variety of dressings

Soup

Lobster bisque

Cheese & Charcuterie

Provolone
Swiss
Brie
Serrano ham
York ham
Salami
Jams and crackers
Pickles

Entrees

Green pepper beef medallions
Almond butter grouper fillet
Mustard pork loin
Chicken cordon blue

Sides

Mushroom and saffron rice
Duchess potatoes
Fresh sautéed vegetables

Dessert

Peach tartlet
Crème brûlée
Strawberry cheesecake
Opera cake

\$70 USD per person

Includes 3 hours of international open bar. Requires a minimum of 40 guests.

If you have selected the Refined or Exclusive Package, this menu can be upgraded to for \$19 USD per person

Prices are in USD. Menu is subject to availability and seasonality of products.

INTERNATIONAL MENU

Create your own buffet or family style menu by selecting the items of your preference from each category below:

Appetizers (please select 4 items)

Spinach salad with bacon and fresh cheese

Cucumber salad with corn

German potato salad

Mixed lettuce salad

Tropical fruit salad

Shrimp cocktail

Dressings (please select 3 items)

Ranch

Balsamic

Italian

Croutons

Main Course (please select 3 items)

Beef tenderloin steak

Shrimp skewers

Salmon fillet

New York steak

Chicken breast

Sides (please select 3 items)

Spring rice

Corn with butter

Pasta with tomato sauce

Spinach florentine

Mashed potatoes

Mixed vegetables

Dessert (please select 4 items)

Fruit tartlet

Custard

White and dark chocolate cake

Fried banana with condensed milk

Fresh tropical fruits

\$50 USD per person

Includes 3 hours international open bar.

Buffet Style: Requires a minimum of 40 people.

Family Style: Requires a minimum of 16 guests. Salads, entrees, sides and desserts are served in the center of each table to be shared.

Option included in the Refined & Exclusive Wedding Package

Prices are in USD. Menu is subject to availability and seasonality of products.

PLATED MENU

Select a menu to suit your personal taste. Please pick one first course, one main course and one dessert

First Course *(please select 1 option)*

Beef carpaccio with truffle vinaigrette and parmesan foam	
Scallop salad	
Yellow tail tuna carpaccio	
Sweet jam and tamarind vichyssoise with coconut-rim foam	
Tomato bisque with goat cheese baguette crouton	
Clam chowder	
Truffled mushroom cream soup	
Mixed greens, julienne carrots, cucumber and daikon radish in a light soy dressing	VEG
Asparagus with hollandaise sauce	VEG
Minestrone soup	VEG

Main Course *(please select 1 option)*

Salmon grenobloise, mushrooms and mashed potatoes	
Seabass supreme with eggplant caviar with saffron risotto, zucchini gratin and tomato sauce	
Herb roasted chicken, fennel whipped potatoes and honey-anise glazed carrots	
Roasted pork chop, parmesan-sage polenta cake, blue lake beans and sour cherry sauce	
Marinated flank steak with tamarind sauce, yukon potato fondant and mixed bell peppers and zucchini	
Royalton penne pasta with sautéed shrimp, peppers and cilantro in tequila lime sauce	
Vegetable paella	VEG
Vegetable and goat cheese strudel with red bell pepper sauce	VEG

Dessert *(please select 1 option)*

Baked Alaska
Mango cheesecake with guava coulis
Vanilla macaron, pastry cream and fresh strawberry napoleon with pistachio sauce
Strawberry bavaois
Stracciatella parfait with caramel sauce
Dark chocolate cake
Crème brûlée

\$57 USD per person

Requires a minimum of 16 guests. Includes 3 hours open bar. Add an additional appetizer or soup from selection above for \$8 USD per person.

Please consult with your wedding coordinator for locations available for this menu.

Option included in the Exclusive Wedding Package

If you have selected the Refined Package, this menu can be upgraded to for \$7 USD per person

Prices are in USD. Menu is subject to availability and seasonality of products.

OPTIONAL ITEMS TO ENHANCE YOUR MENU:

Surf and turf (filet mignon & lobster).....	\$20 per person
Lobster tail	\$20 per person
Jumbo shrimp provencal	\$15 per person
Rosemary rack of lamb	\$20 per person
Black angus beef medallions	\$15 per person
New York angus steak.....	\$15 per person

Restrictions may apply (based on seasonality of products and number of guests). Prices are in USD.



INTERNATIONAL OPEN BAR

Rum

Bacardi White

Bacardi Gold

Tequila

Olmecca White

Sauza Gold

Whiskey

Crown Royal

Canadian Club

Teachers Highland

Dewars White Label

Jim Beam

Jack Daniels

Gin

Gilbeys

Bombay Sapphire

Vodka

Stolichnaya

Smirnoff Twisted Citrus

Smirnoff Raspberry

Poliakov

Brandy

St-Remy Authentic V.S.O.P

Cognac

Courvoisier VS

Port

Sandeman

Creams

Bailey's Irish Cream

Brogan's Irish Cream

Vermouth

Martini Extra Dry

Martini Rosso

Martini Bianco

Spirits

Mr. Boston Triple Sec

Mr. Boston Blue Curacao

Creme de Menthe

Mr. Boston Peach Schnapps

Amaretto Liquor

Wild Cherry Brandy

Mr. Boston Apricot Brandy

Coconut Liquor

Mr. Boston Creme de Banana

Mr. Boston creme de Cacao Dark

Mr. Boston creme de Cacao White

Mr Boston Melon

Mr Boston Sour Apple

Pernod

Kahlua

Grand Marnier

\$15 USD per person/per hour

Brands of drinks are subject to change without notice including mixed drinks and house wine by the glass.

DELUXE OPEN BAR

Rum

Bacardi White
 Bacardi Gold
 El Dorado 5yr
 El Dorado 12yr

Tequila

Don Julio Gold
 Don Julio Silver

Whiskey

Jack Daniels
 Crown Royal
 Johnnie Walker Red
 Johnnie Walker Black
 Ballantine's
 Chivas Regal

Gin

Bombay Sapphire
 Tanqueray

Vodka

Stolichnaya
 Smirnoff Twisted Citrus
 Smirnoff Raspberry
 Absolut
 Grey Goose

Brandy

La France Brandy
 St-Remy Authentic V.S.O.P

Cognac

Courvoisier VS
 Hennessy VS

Port

Sandeman

Creams

Bailey's Irish Cream
 Brogan's Irish Cream

Vermouth

Martini Extra Dry
 Martini Rosso
 Martini Bianco

Spirits

Mr. Boston Triple Sec
 Mr. Boston Blue Curacao
 Creme De Menthe
 Mr. Boston Peach Schnapps
 Amaretto Liquor
 Wild Cherry Brandy
 Mr. Boston Apricot Brandy
 Coconut Liquor
 Mr. Boston Creme de Banana
 Mr. Boston Creme de Cacao Dark
 Mr. Boston Creme de Cacao White
 Mr Boston Melon
 Mr Boston Sour Apple
 Pernod
 Kahlua
 Grand Marnier
 Limoncello
 Sambuca
 Cointreau

\$20 USD per person/per hour

Upgrade from International Bar to a Deluxe Bar for \$5 USD per person/per hour.

Brands of drinks are subject to change without notice including mixed drinks and house wine by the glass.