



*Royalton*

Negril  
Resort & Spa



## Wedding Menu



## 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 à 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

Riccotta 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.*



## 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.*



## 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 bavarois
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.*





# Jamaican Experience Menu

## COCKTAIL HOUR

### Hors d'oeuvres

Beef patties

Jamaican jerk sausages

Codfish and ackee canapés

## DINNER MENU (PLATED)

For groups with less than 40 guests, please select one item from each of the following categories:

### Salad *(please select 1 option)*

Garden salad

Caesar salad

### Soup *(please select 1 option)*

Pumpkin soup

Chicken soup

### Main Course *(please select 1 option)*

Jerk chicken

Curried goat

Jamaican style escovitch fish

*Served with rice & peas and sweet potatoes*

### Dessert *(please select 1 option)*

Coconut pudding

Assorted seasonal fruits

## DINNER MENU (BUFFET)

For groups with more than 40 guests:

### Salad

Garden salad

### Main Course

Jerk chicken

Jamaican style escovitch fish

Plantains

Curried goat

Plain rice *OR* rice & peas

Sweet potatoes

### Dessert

Coconut pudding

Banana mousse

Assorted seasonal fruits

*1 hour private cocktail party including three Jamaican hors d'oeuvres and two traditional cocktails.*

*3 hour reception including Jamaican-infused menu and 3 hours of international open bar.*

***If you would like to upgrade your Jamaican Experience menu, you may select either the Italian or International menu for an additional \$16 USD per person. For less than 40 guests, this will be served Family Style, for more than 40 guests this will be served buffet style.***

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



## INTERNATIONAL OPEN BAR

### Rum

Appleton  
Appleton Special

### Tequila

Montezuma White  
Montezuma Gold

### Whiskey

Canadian Limited  
Canadian Club  
Canadian Mist  
Dewars White Label

Jim Beam  
Jack Daniels

### Gin

Old Tom  
Bombay Sapphire

### Vodka

Finlandia  
Finlandia Citrus  
Finlandia Orange  
Smirnoff

### Brandy

Napoleon

### Cognac

Courvoisier Vs

### Port

Harris

### Creams

Wray and Nephew  
Sangster

### Vermouth

Martini Extra Dry  
Martini Rosso  
Martini Bianco

### Spirits

Triple Sec Liqueur  
Blue Curacao Liqueur  
Creme De Menthe Liqueur  
Peach Schnapps Liqueur  
Amaretto Liqueur  
Blackberry Liqueur  
Tylers Cherry Brandy  
Apricot Liqueur  
Coconut Liqueur  
Creme De Banana Liqueur  
Creme De Cacao Liqueur  
Creme De Cacao White Liqueur  
Sour Apple Liqueur  
Coffee Liqueur

**\$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

Appleton  
 Appleton Special  
 Appleton Reserve  
 Appleton Vx

### Tequila

Don Julio Gold  
 Don Julio Silver

### Whiskey

Jack Daniels  
 Crown Royal  
 Johnnie Walker Red  
 Johnnie Walker Black  
 Grants  
 Chivas Regal

### Gin

Bombay Sapphire  
 Tanqueray

### Vodka

Stolichnaya Finlandia  
 Smirnoff Citrus  
 Absolut  
 Grey Goose

### Brandy

Napoleon  
 St Remy

### Cognac

Courvoisier  
 Hennessy

### Port

Tawny Harvis

### Creams

Baileys  
 Sangster

### Vermouth

Martini Extra Dry  
 Martini Rosso  
 Martini Bianco

### Spirits

Triple Sec  
 Blue Curacao  
 Creme De Menthe  
 Tyler's Peach Schnapps Liqueur  
 Amaretto Liqueur  
 Blackberry Liqueur  
 Cherry Brandy  
 Apricot Liqueur  
 Creme De Banana Liqueur  
 Sour Apple Liqueur  
 Café Liqueur  
 Grand Marnier Cordon Rouge  
 Limoncello  
 Drambuie  
 Cointreau  
 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.*

