

An aerial photograph of a resort complex. The resort features several large, multi-story buildings with white roofs and orange accents, arranged in a semi-circle. A green golf course is visible between the buildings. In the foreground, there is a sandy beach with lounge chairs, a wooden pier extending into the turquoise water, and a blue inflatable ring. The background shows a lush green hillside with more buildings and a blue bay or ocean.

Banquet Menus

2024/25



Breakfast Buffet & Stations

All breakfast menus include Tea/Coffee/Decaf Station and a selection of fruit juices

Based on a minimum of 20 guests

All prices are per person and subject to 17% service gratuity

Fruit Continental \$19.00

Butter Croissants, Assorted Muffins and Chefs Selection of Sweet Danishes.

Accompanied by Creamy Cutter, Fruit Preserves and Honey

Fresh Sliced Fruit

Traditional Buffet \$23.50

Selection of Natural and Low-fat Fruit Yogurts

Assorted Cereals Served with Milk

Selection of Sliced Fresh Fruit

Thick Buttermilk Pancakes with Maple Syrup

Scrambled Eggs

Country Sausage and Crispy Bacon

Home-style Potatoes

Butter Croissants, Assorted Muffins and Chefs

Selection of Sweet Danishes

Accompanied by Creamy Cutter, Fruit Preserves and Honey

Add-on Chef Stations

Made to Order Eggs/Omelets \$16.50

Ham, Cheddar Cheese, Onions, Peppers and Mushrooms

Fresh Waffles \$10.00

Whipped Cream, Seasonal Berries and Chocolate Chips

Bermudian Codfish and Potato \$15.00

Salted Cod Fish, Potatoes, Boiled Eggs, Avocado, Sliced Banana

Accompanied by Onion and Butter Sauce, and Tomato Sauce

Meeting Break

Based on a minimum of 20 guests

All prices are per person and subject to 17% service gratuity



AM/PM Break Stations

- | | | | |
|----------|---|----------|--|
| 1 | Tea/Coffee/Decaf
Bottled Water and
Selection of Juices
\$6.50 | 2 | Raisin Scones, Tea
Cookies and Mini
Pastries
Devonshire Cream,
Fruit Preserves and
Honey
\$12.95 |
| 3 | Assorted Granola
Bars, Fresh Sliced
Fruit
Chocolate Chip
Cookies
\$15.25 | 4 | Assorted Tea
Sandwiches, Fresh
Sliced Fruit
Chocolate Chip
Cookies
\$19.50 |



Lunch To-Go

*Includes potato chips, whole fruit, chocolate chip cookie, bottled water, condiments and cutlery
All prices are per person and subject to 17% service gratuity*

Combo Box \$20.00

Choose 1 Salad + 1 Sandwich

Salad

Caesar Salad

Greek Salad

Mixed Garden Salad

Caprese Salad

Sandwich

Black Forest Ham with Aged Cheddar on French Baguette

Tuna Salad with Scallions, Celery, Black Olives with Lettuce, Tomato and Cucumber on Whole Wheat or White Bread

Grilled Roast Vegetables on Whole Wheat Pita

Sliced Roast Beef with Swiss Cheese, Lettuce and Tomato on Croissant

Children to-go boxes available upon request.



Lunch Plated

Based on a minimum of 10 guests

All prices are per person and subject to 17% service gratuity

St. George's \$47.50

Soup

Spicy Ginger and Carrot Soup

Salad

Caesar Salad with Herb Garlic Croutons and Shaved Parmesan Cheese

Entrée (Choice of 1)

Pan Seared "Argus Banks" Wahoo with Sundried Tomato Couscous and Pineapple Lime Salsa

or

Sous Vide Jerk Seasoned Chicken Breast Whipped Potato and Mango Chutney

or

Wild Mushroom and Root Vegetable Strudel Sautéed Spinach with Tapenade Sauce

Dessert

Homemade apple Pie A La Mode

Blue Hole \$55.00

Soup

Bermuda Fish Chowder

Salad

Baby Spinach and Belgium Endive with Crumbled Goat Cheese, Red Onion and Orange Tarragon Vinaigrette

Entrée (Choice of 1)

Pepper Crusted Flank Steak Carved Over Stir-fried Vegetables and Ginger Steamed Rice

or

Grilled Atlantic Salmon with Basmati Rice, Diced Vegetables in a Lobster Sauce

or

Spinach Risotto with Wild Mushrooms and Sundried Tomato

Dessert

Chocolate Mousse



Lunch Buffet

Based on a minimum of 20 guests

All prices are per person and subject to 17% service gratuity

Executive Deli \$37.50

Chef's Soup of The Day
Israeli Cous Cous and Vegetable with Lemon Basil
Vinaigrette
Yukon Gold Potato with Bacon and Eggs
Virginia Ham, Smoked Turkey Breast, Sliced Roast
Beef, Tuna Salad
Cheddar Cheese, Swiss Cheese and Brie
Micro Greens, Cucumber and Roasted Pepper,
Leaf Lettuce, Sliced Tomato, Shaved Onion
Horseradish, Mustard and Mayonnaise
Assortment of Freshly Baked Breads
Sliced Fresh Fruit
Chocolate Brownies

Bailey's Bay \$47.00

French Lentils Velouté
Balsamic Grilled Vegetable Salad
Russian Red Skin Potato Salad
Organic Mixed Greens with House Dressing
Pan Seared "Argus Banks" Wahoo Fillet with
Lemon Butter Sauce
Cajun Roast Breast of Chicken
Saffron Scented Basmati Rice
Seasonal Mixed Vegetables
Sliced Fresh Fruit
Strawberry Shortcake

Dinner Plated

Based on a minimum of 10 guests

All prices are per person and subject to 17% service gratuity

Walsingham \$72.00

Soup

Cream of Wild Mushroom

Salad/Appetizer

Mixed Organic Greens with Endive, Crouton and Tomatoes

Entrée (Choice of 1)

NY Peppered Steak Pan Seared, with Garlic Mashed Potatoes and Asparagus

or

Grilled Free Range Chicken Breast with Saffron Scented Rice and Buttered Carrots

or

Ratatouille of Vegetables and Tofu

Dessert

Georgia Pecan Pie

Bermudiana \$85.00

Soup

Traditional Lobster Bisque

Salad/Appetizer

Pineapple Carpaccio and Tuna Tower

Entrée (Choice of 1)

Herb Crusted Lamb Rack on Truffle Polenta, Sautéed Broccoli Rabe and Merlot Porcini Jus

or

Seared Scottish Salmon with Basmati Rice and Diced Vegetables in Lobster Sauce

or

Penne Pasta with Salsify, Truffles, Green Asparagus and Parmesan Cheese

Dessert

Crème Brûlée



Dinner Buffet

Based on a minimum of 20 guests

All prices are per person and subject to 17% service gratuity

Chef fee \$150 for all grill stations

Island BBQ \$71.00

Hot and Fruity Caribbean Coleslaw

Salted Cod Fish Salad

Caesar Salad with Zesty Dressing

Potato Salad with Gherkin, Almond and Bacon

Pumpkin, Green Bean and Olive Salad

Garden Mixed Greens with Shallot Vinaigrette

Antipasto Platter

Cold Meats and Ham Platter

International Cheese Tray with Nuts and Crackers

West Indies Chicken Curry

Baked Creamy Potato

Grilled Corn on the Cob

Seasonal Local Vegetables with Fried Okra

Callaloo Rice

Assorted Cakes and Pies

Fruit Salad

CHEF ATTENDED GRILL

Johnny's Portuguese Pork Sausage

Grilled Cajun Spice Mahi Mahi

St. Louis Ribs and Apple Rub

Roast Beef Confit with Caramelized Onion

Caribbean Jerk Marinated Chicken



Dinner Buffet

Based on a minimum of 20 guests

All prices are per person and subject to 17% service gratuity

Chef fee \$150 for all grill stations

Surf And Turf \$79.00

Mixed Greens Salad with Assorted Dressings

Caesar Salad with Zesty Dressing

Seafood Pasta Salad with Kafir Lime

Potato Salad with Roasted Peppers and Chives

Cole Slaw and Honeycrisp Apple

Crab Salad with Avocado and Fijian Mango

Assorted Condiments with Garlic Bread

Fresh Baked Breads

Sushi and Maki Platter

Gulf Shrimp and Baby Clams

Green Mussels and Zesty Cocktail Sauce

Selection of Cold Cuts

International Cheese Tray with Nuts and Crackers

Classic Macaroni and Cheese

Roasted Lamb with Rosemary and Citrus Thyme

Broccoli with Gruyere Melt

Mashed Potatoes with Gravy

Pilaf Rice

Assorted Cakes and Pies

Fresh Fruit Salad

CHEF ATTENDED GRILL

Jumbo Prawn with Garlic and Lemon Butter

Steak Minute, Bearnaise Sauce and Tarragon

Tuna with Yakitori Glaze

Tandoori Spiced Chicken

Sticky BBQ Beef Ribs



Dinner Buffet

Based on a minimum of 20 guests

All prices are per person and subject to 17% service gratuity

Chef fee \$150 for all grill stations

International \$67.00

Assorted Cold Meat Platter
International Aged Cheeses and Wellington Biscuit
Homemade Traditional Sushi and Nigiri
Gulf Shrimp and Half Shell Mussel
Cocktail Sauce with Meyer Lemon
Mixed Greens with Seasonal Fruits and Nuts
Caribbean Salted Fish Salad with French Beans
and Shallot Vinaigrette
Potato Salad with Bacon Bits and Sundried
Tomato
Traditional Caesar Salad with Herb Crouton and
Parmesan Cheese
Greek Salad with Fresh Feta Cheese, Kalamata
Olives and Cucumber
Garlic and Plain Bread Sticks
Naan Bread
Butter Chicken Masala
Seafood Ragout
Mahi Mahi with Spanish Sauce and Spinach
Market Vegetables Lasagna with Puff Pastry
Stilton Cheese Mash Potato
Rice Pulao
Assorted Cakes and Pies
Fresh Fruit Salad with Strawberry Elixir

CHEF ATTENDED GRILL

Stir Fried Rice Choice of Garnish, Baby Shrimp,
Chicken, Pea, Carrots, Mushroom and Scallion
Sushi Station
Carving Station Roasted Striploin



Dinner Buffet

Based on a minimum of 20 guests

All prices are per person and subject to 17% service gratuity

Vegan Delight \$57.00

Chipotle Portobello Mushroom Tacos, Pickled Onion, Cilantro Cream

Ancient Grain Bowl with Quinoa, Chickpeas, Feta, Kalamata Olives, Kale, Sauvignon Vinaigrette Dressing

Roasted Cinnamon Butternut Squash Salad with Quinoa, Parsley, Onion, Dried Cranberries, Scallion Pumpkin Seed and Pomegranate-Orange Vinaigrette

Roast Potato and Kale Bowl, Jalapenos, Green Bell Pepper and Mustard Tahini Dressing

Mushroom Bourguignon with White Button

Mushroom Shitake, Portobello Mushroom, Carrot, Pearl Onion, with Risotto, Truffle Oil

Beyond Kebab with Arugula, Lemon, Cherry Tomato Salad and Hummus

Garlic Stir Fry with Broccoli, Onion, Maple Syrup, Balsamic Vinegar, Soy Sauce, Garlic, Chickpeas with Steam Basmati Rice

Roasted Cauliflower, Curried Chickpeas, Cilantro, Tahini Dressing and Quinoa Pilaf





Build Your Own Buffet

Based on a minimum of 20 guests

All prices are per person and subject to 17% service gratuity

1 Soup, 2 Salad/Appetizer, 2 Entrees, 3 Accompaniments And 2 Desserts

\$62.00

Soup (Served with Bread Rolls)
Roasted Butternut Squash and Brie Bisque
Corn Clam Chowder
French Lentils Velouté
Bermuda Fish Chowder
Tomato Bisque
Cream of Vegetable

Salad/Appetizer

Gulf Shrimp with Zesty Cocktail Sauce
Green Mussels with Meyer Lemon
International Cheese Tray with Grapes and Crackers
Caesar Salad
Mixed Garden Salad
Seven Bean Medley
Caprese Salad
Grilled Pineapple with Crispy Chorizo Sausage
Coleslaw with Cilantro and Shredded Coconut
Greek Salad

Entrees

Pan Seared "Argus Banks" Wahoo Fillet with Lemon Butter Sauce
Cajun Roast Breast of Chicken
Grilled Flank Steak with Red Wine Reduction
Broiled Salmon Fillet with Lemon Dill Cream Sauce
Grilled Pork Sausage with Ginger and Red Chili

Accompaniments

Saffron Scented Basmati Rice
Seasonal Mixed Vegetables
Linguini with Roasted Garlic Morel Mushrooms, Sweet Bell Pepper and Truffle Oil
Buttered Carrots
Gratin Dauphinois
Bermuda Vegetables with Fried Okra
Black Eye Peas and Rice with Coconut Milk
Macaroni and Cheese
Vegetarian Lasagna
Risotto of Pumpkin and Wild Mushrooms

Desserts

Chocolate Mousse
Tropical Mint Assorted Fruit Salad
Strawberry Shortcake
Baked Cherry Cheesecake
Pecan Chocolate Pie
Pumpkin Pie
Warm Bread Pudding



Chef Station Add-Ons

Carving stations not sold separately and can only be booked to accompany an existing buffet or selection of live stations.

Based on a minimum of 20 guests.

All prices are subject to 17% service gratuity

Chef fee \$150 for all stations

Carving Stations

Roasted Beef Ribeye \$450.00

Serves 20 Guests

with Accompaniments

Honey Glazed Ham \$230.00

Serves 20 Guests

with Accompaniments

Semi Boneless Roasted Turkey \$270.00

Serves 20 Guests

with Accompaniments



Live Stations

Based on a minimum of 20 guests.

All prices are per person and subject to 17% service gratuity

Chef fee \$150 for all stations unless indicated

Ciao Bella! \$29.95

Three Pasta's of Your Choice: Tortellini, Penne, Rotini, Bow Tie or Angel Hair.

Three Sauces: Walnut Pesto, Mushroom Sauce, Tomato, Basil Sauce

Seafood Galore \$55.00

Iced Jumbo Shrimp, King Crab and Mussels
(No Chef Required)

Asian Wok \$35.00

Gingered Chicken and Szechwan Beef with Oriental Style Vegetables, Sesame Hoisin Sauce, Served with Stir Fried Rice and Kung Pao Chicken with Jasmine Rice

The Big Cheese \$15.00

Garnished Variety of Cheeses From Around The World: Cheddar, Port Salute, Swiss, Brie, Camembert and Provolone
(No Chef Required)

Mini Munches \$8.00

Beef, Chicken and Pulled Pork Sliders
With Accompaniments and Side Truffle Fries

Tasty Tacos \$8.00

Beef, Chicken and Pulled Pork Tacos
Soft Shell Tortilla Wrap and Hard-Shell Taco
With Accompaniments

Sensational Sushi \$15.00

Chef's Selection of Fresh Nigiri, Sashimi, Maki and Uramaki
Seaweed Salad, Ginger and Wasabi
With Soy Sauce and Special Sauce

Wrap It Up \$15.00

Tuna Salad, Chicken Salad with Almonds and Grilled Vegetable Pesto with Mozzarella
With Truffle Fries

Panini Paradise \$15.00

Grilled Chicken with Arugula, Provolone Cheese and Chipotle, Sliced Turkey Breast with Cranberries and Brie Cheese and Caprese with Avocado and Basil Pesto
With Side Truffle Fries

Flambe Dessert \$15.00

Bananas Foster and Berry Jubilee Flambé, Served with Vanilla Bean Ice Cream and Pound Cake.
Warm Belgian Chocolate with Toasted Candied Pecans and Dipping Bread

Hand Passed Canapes

Based on a minimum of 3 dozen per order

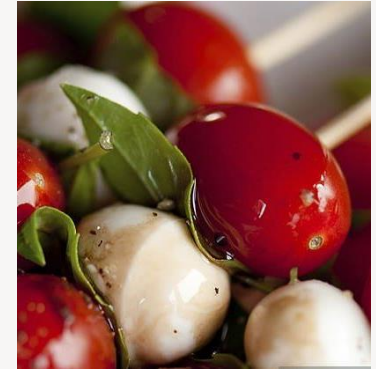
All prices are per dozen and subject to 17% service gratuity

Cold

- Watermelon Dice, Coconut Cream and Balsamic Reduction \$28.00
- Pop Corn Shrimp Cocktail with a Brandy Cocktail Sauce with Belgium Endive \$42.50
- Tomato and Buffalo Mozzarella Skewer \$40.00
- Brie Cheese on Walnut Raisin Bread Sundried Tomato Tapenade \$52.00
- Chicken Salad on Fried Plantain Chip with Papaya Salsa \$43.00
- Tuna Salad Toast \$43.00
- Jumbo Chilled Shrimp with Cocktail Sauce and Lemon \$46.00
- Smoked Salmon on Toast with Goat Cheese Crème Fraiche \$47.00
- Vegetarian California Roll with Wasabi and Pickled Ginger \$49.00
- Seared Sushi Tuna on Wonton Asian Salad \$53.00
- Snow Crab Claw or Shrimp Shooter with Horseradish Sauce \$54.00
- Tomato Barquette with Blue Crab Salad \$56.00

Hot

- Swedish Meatballs with Sour Cream Sauce and Green Onions \$29.50
- Coconut Chicken Fingers with a Spicy Mandarin Sauce \$28.00
- Thai Coconut Chicken Soup in Shot Glasses \$33.00
- Chicken Satay, Indonesian Peanut Sauce \$40.00
- Chicken Teriyaki Pot Sticker with a Low Sodium Soy Sauce and Green Onions \$40.00
- Bite Size Baby Reuben's \$42.00
- Vegetable Pot Sticker with Sweet Chili Sauce \$42.00
- Baby Fish Cakes with Tarragon Cream or Horseradish Cream \$49.00
- Scallop Wrapped Bacon \$46.00



Banquet Bar Package

*All prices are per person and subject to 17% service gratuity
Bartender fee \$150 (1 bartender for every 50 guests)*

Open Bar Package

A per guest price, based on the type of beverages offered during a specified amount of time.

2 Hours - \$50.00pp

3 Hours - \$65.00pp

4 Hours - \$75.00pp

***Add \$15pp for Premium Bar*

Cash Bar

Guest is responsible for payment of own beverages. Cashier is required.

Hosted Consumption Bar

A per drink price, based on beverages consumed during a specified amount of time and totaled at the end of event. or pre-pay a fixed agreed upon amount. (i.e., Up to \$2,000)



Banquet Bar: Standard Vs. Premium

Standard Banquet Bar:

Includes arrival drink, all mixers, all spirits listed below plus choice of 3 beers and 4 wines.

Spirits:

- Goslings Black Seal Rum
- Goslings Gold Seal Rum
- Johnnie Walker Red Label Whiskey
- Conciere Bourbon
- Conciere Brandy
- Smirnoff Vodka
- Camarena Silver Tequila
- Camarena Gold Tequila
- Bacardi Superior Rum
- Bacardi Lemon Rum
- Cockspur Rum
- Baileys Rum Cream
- Gordon's Gin
- Campari
- Frangelico
- Kahlua
- Sambuca White
- Tia Maria
- Amaretto di Saronno

Premium Banquet Bar:

Includes arrival drink, all mixers, all spirits listed in standard bar and the list below plus the choice of 4 beers and 6 wines.

Spirits

- Johnnie Walker Black Label Whiskey
- Jack Daniels Bourbon Whiskey
- Bulleit Bourbon
- Chivas Regal
- Tito's Vodka
- Grey Goose Vodka
- Kettle One Vodka
- Grey Goose La Poire
- Bombay Sapphire Gin
- Tanqueray Gin
- Hendricks Gin
- Patron Silver Tequila
- Jose Cuervo Gold Tequila
- Hennessy VS Cognac
- Captain Morgan Rum

Fortified Wines:

- Harvey's Bristol Cream Sherry
- Grahams Six Grapes Port

Arrival Drink Rum Swizzle or Torresella Prosecco - Italy

Mixers

- Coke
- Diet Coke
- Ginger Ale
- Ginger Beer
- Tonic Water
- Soda Water
- Pineapple
- Orange
- Cranberry

Beers & Cider:

- Heineken
- Coors Light
- Corona
- Carib
- Stella Artois
- Sam Adams Boston Lager
- Red Stripe
- Guinness
- Heineken 0.0
- Angry Orchard Cider

Wines:

White

- Canyon Road Chardonnay- California, USA
- Lindeman's Moscato - South East Australia
- Chateau St. Michelle Rosé - Washington State, USA
- Yellow Tail Pinot Grigio - South East Australia
- Matua Sauvignon Blanc - Marlborough, New Zealand

Sparkling

- Torresella Prosecco - Italy

Red

- Alamos Malbec - Argentina
- Canyon Road Cabernet Sauvignon - California, USA
- Canyon Road Pinot Noir - California, USA
- Canyon Road Merlot - California, USA

Specialty Cakes

Pricing subject to final cake design.

Supplied cakes are subject to \$3.50pp plating fee



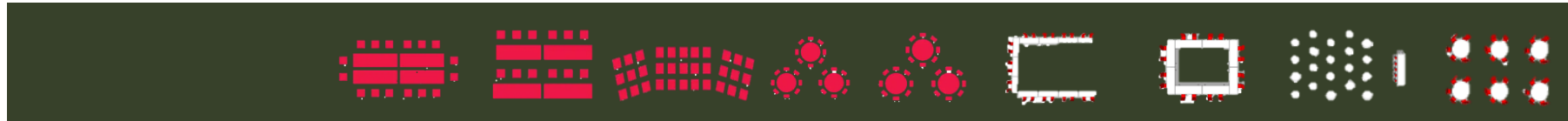
Size	Estimated Price	Serving Size
One Tier 6'	\$283.00	2 – 6ppl
One Tier 9'	\$320.00	6 – 12ppl
One Tier 12'	\$415.00	12 – 25ppl
Two Tier 6'/9'	\$570.00	25 – 35ppl
Two Tier 9'/12'	\$625.00	35 – 50ppl
Three Tier 6'/9'/12'	\$875.00	50 – 80ppl
Cupcakes	\$4.75 each	

Choose your own cake base and cake filling!

Cake Base: Vanilla, Chocolate Sponge, Carrot, Red Velvet, Pound Cake, Chocolate Mousse, Fruit Cake

Cake Filling: Vanilla Mousse, Chocolate Mousse, Lemon Cream, Strawberry Cream, Cream Cheese or Coffee Cream

Venue Capacity Chart



	Total Sq. Ft.	Conference	Classroom	Theatre	Banquet 60"	Banquet 72"	U-Shape	Hollow Square	Cocktail Reception	Crescent Rounds
Oleander Room	2,000	60	120	200	160	150	50	40	200	100
Palmetto Room	1,400	40	80	120	90	80	20	30	150	70
Bayside Terrace	1,500	-	-	150	120	110	-	-	150	80
Hibiscus Lawn	5,000	-	-	250	200	190	-	-	250	150
Hibiscus Room Main	1,500	-	-	-	120	100	-	-	150	80
Hibiscus Private Dining Room	2,000	-	-	-	160	150	-	-	200	100
Panorama Lounge	2,000	-	-	-	100	90	-	-	200	100
Honeymoon Beach	1,000	-	-	70	60	50	-	-	70	-
Palm Court	1,400	-	-	-	100	-	-	-	150	70
Prospero's Cave	600	-	-	30	20	-	-	-	70	-
Main Beach Tier	800	-	-	50	40	-	-	-	50	-

Venue Rental & Setup/Breakdown Fees

Venue			F&B Minimum Spend
Indoor	Set Up/Breakdown Per Venue <i>(Minimum \$120)</i>	Outdoor	Set Up/Breakdown Per Venue <i>(Minimum \$120)</i>
Oleander Room \$2,500	Range from \$4pp to \$10pp	Purity Pergola \$500	Range from \$4pp to \$10pp
Palmetto Room \$1,000		Honeymoon Beach \$2,000	
Hibiscus East \$4,000		Bayside Terrace \$4,000	
Hibiscus Private Dining \$2,500		Hibiscus Lawn \$1,500	
Panorama Lounge \$6,000		Beach Tier \$1,000	
Prospero's Cave \$10,000		Cocktail \$10pp Dinner \$20pp	
<p>**Note: Food and beverage minimums apply to Bayside Terrace and Prospero's Cave at \$10,000 and Panorama Lounge at \$15,000.</p>			





Banquet Policies

Hotel Rooms

All reservations must be made individually through the resorts Reservation Department by calling (441) 293-8333, unless otherwise specified.

Food and Beverage Policies

- All food and beverage items purchased or consumed by the attendees during the event must be supplied and prepared by GB, unless prior and written authorization is given by management.
- The Client, or person or party making arrangements on behalf of the client, must submit to the Resort, no later than twelve noon three (3) business days prior to the scheduled event, a guaranteed number of guests attending all planned events. Final attendance guarantee cannot be decreased within the three (3) business days prior to the event. If the catering office is not advised by this time, the original estimated figure will automatically become the guarantee.
- Should your final guarantee be larger than the maximum capacity of your chosen venue, GB reserves the right to change the function venue based on the final guarantees.
- Food and Beverage menu selections cannot be changed ten (10) business days prior to the event.
- The hotel will prepare 3% above the guaranteed number up to a maximum of 20 guests, and additional guests above the guarantee will attract the same per guest charges
- The Group is responsible for informing GB of any special dietary requirements (e.g. allergies or intolerances) when the menu choice is submitted.
- Your signature on the Banquet Event Orders indicates your acceptance of the agreed/expected attendance.
- Food and beverage consumption during the event will be subject to 17% gratuities.

Advanced Payments

A non-refundable booking deposit of 35% of the estimate will be required at time of signing of contract to confirm the location and date. The deposit will be credited to the final bill and will appear on the BEO. The balance of the estimated total cost to be paid 14 days prior to the event. Grotto Bay Beach Resort and Spa is under no obligation to execute the set forth function until the full remaining balance has been received. If any payments are not received GB within this time frame, GB shall cease to work on your function until payments are up to date. All extras authorized during the event will require an authorized signature and will be guaranteed by group organizer and will be paid within 3 days of the event finish. Any refunds will be refunded through the Grotto Bay accounts Department once approved by your Catering Manager.

Beverage Selection

Pricing can be structured in one of three ways. • Inclusive Bar Package: a per guest price, based on the types of beverages offered and a specified duration of time. • Hosted on consumption: a per drink price, based on the actual number of drinks dispensed over a specified duration of time and totaled at the event's conclusion. (a Hosted Consumption Bar is available where the organizer can place fixed agreed upon amount behind the bar to be consumed.) • Cash Bar: Guest pays on own per drink, either through cash or tickets. This will require a cashier and associated fee. Beverages from third party companies are not permitted, however, a Corkage Fee will apply under any special circumstance.

Third Party Vendors

Grotto Bay reserves the right to include a Convenience Booking Fee of 10% on top of total vendor costs for any third parties booked by The Resort on behalf of the client.

Private Events Surcharges

For all Private Events there will be Surcharges applied to your final bill for certain locations Bartender: \$150.00 per Bartender, based on 4 hours per 100 guests. Cashier: \$25.00 per Cashier per hour (4 hour minimum) Chefs: \$150.00 per Chef, based on 4 hours per 100 guests – if you selected Stations, which requires professional assistance Set up Fee's: Depending on the kind of function, which includes set up or removal of any kind of furniture – chairs, tables etc. additional set up charges will apply.

Signs and Displays

All signs and displays must be approved by GB and placement and location of these signs must be approved prior to the event day.

Weather Call

Due to the complexity of outdoor set ups, GB reserves the right to move the function indoors in the case of inclement weather conditions or ocean tides. This decision will be discussed with the Primary Contact for the Group; however final decision will remain with the resort. The back up space for the events in case of inclement weather conditions will be discussed in the planning stage and will appear on the Banquet Event Order (“BEO”).

Equipment and Tent Rentals

Equipment and rentals must be approved by GB prior to arriving on property.

Decorations, Music and Entertainment

Music, Entertainment, Flowers and décor must be approved by the resort. Music needs to end by 12:00 am unless otherwise specified. No affixing of any decorations, to walls, ceilings unless approved by management. all decoration must be removed from the premises immediately after the event is finished unless otherwise specified in the BEO.

Additional Staffing

Additional staffing that is required for either Parking Attendants or Security will be provided by the resort and the Group will be billed as specified in the BEO.

Dress Code

Resort Casual unless otherwise specified.

Age Limit

Minimum age for the consumption of alcoholic beverages is 18 years. GB reserves the right to refuse alcohol service to guests that are not able to produce a valid ID.

Package Handling

All material shipped for event purposes must have contact name, date of arrival, and name of event and be addressed to the Catering Manager responsible for your account. Due to our limited storage facilities and the liabilities involved, the hotel cannot accept large amounts of materials or equipment any sooner than seven (7) days prior to your event. Shipments arriving prior to the seven days before the start of your event will be subject to storage fees. Material will be stored until event starts. The event contact is responsible for scheduling delivery to appropriate location. All unclaimed material will be returned at the expense of the addressing contact. Welcome Bag or package delivery is available at a fee of \$5.00 per room.

Damages or Lost Property

GB takes no responsibility for personal items or decorative elements that are brought on the premises before or during an event or the items left on premises for collection after an event. The Group is accountable for any damages incurred to the premises or any other area of the resort by the host, their guests, independent contractors or other agents that are under Group's control. The client will hold blameless GB for any injury suffered by him or any of his guests, except in the instance where negligence is recognized to be have been caused by a member of the GB Staff.

Cancelation

Upon receipt of the booking deposit and signature of this agreement, Grotto Bay Beach Resort will reserve the date of the event and will not make coinciding reservations with other clients for the same venue, date and time. For this reason, the booking fee paid, is non-refundable, even if the date is changed or cancelled for any reason.

Force Majeure

In the event of a cancellation deemed a "Force Majeure" by GB management, any amount paid to date over and above the initial booking deposit will be refunded. This includes acts of God, war, terrorism, government regulations, disaster or civil disorder. This Contract may be terminated without liability pursuant only for any of the above reasons by written notice from either party to the other within three (3) days after learning of such basis.

E-Signatures

This signature page may be electronically signed by the indicated parties. The receipt of this signed agreement shall be acceptable to the resort to hold the space; provided, however, that if the resort does not receive the Agreement executed by the Group with the original signature without any further changes within seventy-two (72) hours of the date the proposal was issued, the resort reserves the right not to hold the space and to avoid any obligations under this agreement, unless otherwise agreed and specified.

Method of Payment

All events will be charged to a master account for the function and will require full payment 14 days prior to the event and a credit card on file to guarantee any extra signed charges, unless otherwise specified. All payments, including deposits, should be made by wire transfer to the bank account of Grotto Bay. Payments by credit card are accepted but Grotto Bay reserves the right to levy a three percent surcharge on card payments. Checks can be made payable to Grotto Bay Beach Resort.

