



GROTTO BAY
BEACH RESORT BERMUDA

CHRISTMAS

Menu





CHRISTMAS BUFFET LUNCH MENU

Cold Servings

BABY SPINACH SALAD

With Fresh Strawberries & Balsamic Vinaigrette

RUSSIAN POTATO SALAD

With Bacon Bits & Chives

SHRIMP & MUSSEL PLATTER

Cocktail Sauce & Meyer Lemon

CAESAR SALAD

Herb Crouton

SOUP

CREAM OF TURKEY

With Spicy Shallot Crisp

Hot Servings

SLOW ROASTED TURKEY WITH GIBLET GRAVY

CHESTNUT & SAGE STUFFING

MAC & CHEESE

SEASONED RICE WITH PINE NUTS

STEAMED VEGETABLE MEDLEY

CASSAVA PIE

SEARED ARGUS BANK WAHOO

Dessert

PUMPKIN PIE

YULE LOG CAKE


CHOCOLATE MOUSSE

TROPICAL FRUIT SALAD

COFFEE AND SELECTION OF TEA

All prices are subject to a
17% service charge
Based on a minimum of 20
persons

\$60 per person





PLATED CHRISTMAS LUNCH MENU

Selection # 1

Carrot & Ginger Soup

Pan-seared "Argus Banks" Wahoo with Jeweled Couscous,
Spinach & Red Pepper Sauce

OR

Slow Roast Turkey (White & Dark Meat) with Cassava Pie,
Vegetable & Cranberry Sauce

OR

Maple Glazed Virginia Ham with Roasted Potatoes,
Market Vegetable & Madeira Orange Sauce

Or

Bonbonnière of Root Vegetable, Ratatouille & Kalamata Vinaigrette

Traditional Yule Log

Coffee, Decaffeinated Coffee or Tea

\$50 per person



Selection # 2

Freshly Picked Mixed Greens, Belgium Endive, Tomato
& Cucumber with Strawberry Balsamic Vinaigrette

Beef Picanha Confit with Grilled Vegetables, New Potato
& Thyme Red Wine Jus

Or

Glazed Smoked Ham with Roasted Potatoes, Market Vegetables &
Madeira Orange sauce

Or

Ragout of Wild Mushroom, Puff Pastry with Baby Kale

Coconut Dome with Fruit Compote

Coffee, Decaffeinated Coffee or Tea

\$60 per person

All prices are subject to a
17% service charge
Based on a minimum of 20
persons





PLATED CHRISTMAS LUNCH MENU

Selection # 3

Bermuda Fish Chowder served with Sherry Pepper Sauce
& Black Rum

Maple Glazed Pitt Ham served with Bermuda Peas 'N' Rice &
Mango Chutney
Or

Mustard Crusted Turkey Breast with Cassava Pie, Vegetable &
Cranberry Sauce
Or

Mille Feuille of Eggplant & Squash, Sauce Bordelaise

Home-made Apple Pie a La Mode
Coffee, Decaffeinated Coffee or Tea

\$67 per person

Selection # 4

Atlantic Salmon Mousse, Spicy Seaweed Salad, Capers
& Lime Emulsion

Sous Vide Chicken Breast, Lemon Lacquered Winter Vegetable
with Cranberry Jus
Or

Grilled Grouper with Chive Mash Potato, Market Vegetable
& Brown Butter Sauce
Or

Truffle Rissotto, Port Reduction with Shaved Romano Cheese

Seasonal Fruit Tart with Berry Coulis
Coffee, Decaffeinated Coffee or Tea

\$70 per person

All prices are subject to a
17% service charge
Based on a minimum of 20
persons



PLATED CHRISTMAS LUNCH MENU

Selection # 5

Lemon Grass Poached Gulf Shrimp, Avocado Salad,
Micro Greens & Passion Fruit Dressing

Broiled Strip Loin, Potato & Fennel Gratin, Mushroom
Ragout Au Jus

Or

Pan Roasted Wahoo, Wild Rice, Micro Vegetable Au Jus

Or

Grilled Vegetable Platter with Arugula Salad
& Aged Parmesan

NY Cheese Cake with Strawberry & Mint Coulis

Coffee, Decaffeinated Coffee or Tea

\$75 per person

All prices are subject to a
17% service charge
Based on a minimum of 20
persons



PLATED CHRISTMAS DINNER MENU

Rudolph Menu

(Minimum of 15 Guests)

Soup or Salad

(Choice of one)

LOBSTER BISQUE

Flavored with Brandy & Fresh Paprika

TOMATO & MOZZARELLA CAPRESE

Moistened with Strawberry Balsamic Vinaigrette

Entrée

(Choice of one)

PAN-SEARED "ATLANTIC" SALMON FILLET

*Served with Grilled Vegetables, Baby Artichokes, Israeli Couscous
& Warm Vegetable Vinaigrette*

ROASTED TURKEY BREAST

Glazed Balsamic- Caramel Turkey with Broccoli & Walnuts

MAPLE GLAZED "SMOKED" HAM

Served with Mashed Potatoes, Prunes & Seasonal Vegetables

Dessert

(Choice of one)

TRADITIONAL APPLE PIE

With Vanilla Ice Cream

PUMPKIN CHEESECAKE

\$77 per person, plus 17% gratuity

All prices are subject to a
17% service charge
Based on a minimum of 20
persons

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PLATED CHRISTMAS DINNER MENU

Frosty Menu

(Minimum of 15 Guests)

Soup

CREAM OF ROASTED BERMUDA PUMPKIN
With Cinnamon Croutons

Salad

SMOKED SALMON ROULADE
*Belgium Endive, Orange Segment
Moistened with a Cranberry Vinaigrette*

Entrée

(Choice of one)

PAN-SEARED ARCTIC CHAR
*Accompanied with Italian Cous Cous & Wilted Spinach
& Shallot Brown Butter Sauce*

TRADITIONAL ROAST TURKEY
Cranberry & Giblet Gravy with sides of Walnut Sage Stuffing

GRILLED BLACK ANGUS BEEF RIBEYE
Served with Baked Potato & Foie Gras Sauce

Dessert

(Choice of one)

CINNAMON RAISIN AND CHOCOLATE BREAD PUDDING

EGGNOG CHEESECAKE

\$80 per person, plus 17% gratuity

All prices are subject to a
17% service charge
Based on a minimum of 20
persons





CHRISTMAS DINNER BUFFET

Cold Servings

BABY SPINACH SALAD

With Fresh Strawberries & Balsamic Vinaigrette

GOLF SHRIMP & GREEN MUSSELS

Cocktail Sauce

RUSSIAN POTATO SALAD

With Bacon Bits & Chives

“SCOTTISH” SMOKED SALMON

With Red Onion & Capers

ORGANIC MIXED GREENS

Choice of Dressing

SOUP

CREAM OF TURKEY

With Spicy Shallot Crisp

Hot Servings

SLOW ROASTED TURKEY WITH GIBLET GRAVY

CHESTNUT & SAGE STUFFING

TRUFFLE MAC & CHEESE

SEASONED RICE WITH PINE NUTS

STEAMED VEGETABLE MEDLEY

CASSAVA PIE

SEARED MAHI MAHI

All prices are subject to a
17% service charge

Based on a minimum of 25
persons



CHRISTMAS DINNER BUFFET CONT'D

(Optional) Carving Section - Chef Fee \$150.00 (25 guests)
SLOW-ROASTED "ANGUS" PRIME RIB AU JUS - \$450.00 (1 PCS
WHOLE PRIME RIB)
SMOKED HAM - \$ 270 (1PCS WHOLE HAM)

Dessert

PUMPKIN PIE
YULE LOG CAKE
CHOCOLATE MOUSSE
TROPICAL FRUIT SALAD

\$70 per person
(Does not include carving station)

All prices are subject to a
17% service charge
Based on a minimum of 25
persons



CHRISTMAS

A La Carte Menu

SOUPS

DAILY SOUP \$14

TRADITIONAL BERMUDA FISH CHOWDER \$16

*With Outerbridge's Sherry Pepper Sauce &
Goslings Black Rum*

BOUILLABAISSE \$14

Topped with Crispy Shallot

CREAM OF ROASTED BERMUDA PUMPKIN \$14

With Cinnamon Crouton

ASPARAGUS VELOUTE \$16



CHRISTMAS

A La Carte Menu

APPETIZERS

TOMATO TARTAR \$16

Oven Dried Tomato, Goat Cheese & Capers

PAN SEARED SEA SCALLOPS \$23

With Mango Coulis, Spicy Seaweed Salad

ATLANTIC SALMON MOUSSE \$22

★ *With Ligonberries Compote & Baby Arugula*

SAUTÉED WILD MUSHROOMS TARTLET \$17

Shaved Parmesan & Fresh Sage

HOUSE SMOKED PORK RIBS \$22

Sauerkraut, Vegetables Pearls & Bbq Ranch

FRESH OYSTERS Market Price

need at least one-week notice- minimum 6 doz

Served with Cucumber Horseradish Salad



CHRISTMAS

A La Carte Menu

SALADS

ORGANIC ROMAINE LEAVES \$16

*With Pancetta Chips, and Parmesan Bread Sticks in
a Robust Home-Made Caesar Dressing*

BABY SPINACH \$16

*Mustard Poppy Seed Dressing with Citrus Segments,
Fresh Berries & topped with Candied Walnuts*

FRESHLY PICKED MIXED GREENS \$16

*With Tear Drop Tomatoes, Spun Carrot, Cucumber
Slivers & Honey Balsamic Vinaigrette*

ORGANIC CELERY & APPLE SALAD \$16

*Select Frisée, Candied Walnuts & Homemade Truffle
Sauce*

TOMATO AND BOCCONCINI CAPRESE \$16

Drizzled with Basil Pesto Oil & Balsamic Vinegar

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CHRISTMAS

A La Carte Menu

PASTA

LOBSTER RAVIOLI \$39

Charred Tomato Sauce & Sautéed Oyster Mushroom

RIVER PRAWN SPAGHETTINI \$44

*Sundried Tomato, Baby Spinach & Shiitake Mushrooms
tossed in a Rosé Sauce
finished with torn Basil*

LINGUINI AGLIO E OLIO \$42

Fresh Mussels Tossed with Garlic & Italian Chianti

PENNE ZITI \$36

*With Prosciutto, Spring Garlic,
Sugar Snap Peas & Parmigiano*





CHRISTMAS

A La Carte Menu

ENTREES

SOUS VIDE BREAST OF CHICKEN \$39
*8oz Chicken stuffed with Baby Spinach
& Ricotta cheese, Julienne Vegetables
& Tequila Sauce*

BERKSHIRE PORK CHOP \$45
*Char Grilled with Smashed Mini Potato
& topped with a Dijon Rosemary Jus*

LOBSTER TAIL, SEA SCALLOP &
★ TIGER SHRIMP \$115
*Sautéed, served with Cauliflower,
Croquette & Citrus Sections*

GRILLED STEEL HEAD SALMON \$48
*With Fennel & Orange, Market
Vegetables, French Green Beans,
Vermouth Butter Sauce*

PEPPERCORN DUCK LEG CONFIT \$50
*Glazed with Orange Honey, Duck Fat
Potato, Wild Mushroom Ragout &
Apricot Sauce*

PAN SEARED "ARGUS BANKS"
WAHOO FILLET \$46
*With Vegetable Provencal, Braised Fennel
& Crispy Garlic*

OVEN ROASTED TOM TURKEY \$45
*With Whipped Potatoes, Walnut Sage
Stuffing, Market Vegetables & Giblet
Gravy*

BROILED "BLACK ANGUS" BEEF STRIP
LOIN 10oz \$68
*With Sun-Dried Tomatoes & Porcini
Gratin, Market Vegetables & Black Truffle
Sauce*

SLOW ROASTED "ANGUS" PRIME RIB 11oz
AU JUS \$70
*Yorkshire Pudding & Market Vegetables
Au Jus*

CHIPOTLE - PINEAPPLE GLAZED
HAM \$45
*With Potato Grand- Mere, Green Bean Au
Jus*



CHRISTMAS

A La Carte Menu

DESSERTS

CHRISTMAS PLUM PUDDING \$16
With Rum Vanilla Sauce

FESTIVE YULE LOG \$16
With Vanilla Sauce

TRADITIONAL APPLE PIE \$16
With Vanilla Ice Cream

EGGNOG CHEESECAKE \$16

CINNAMON RAISIN AND CHOCOLATE
BREAD PUDDING \$16

All prices are subject to a
17% service charge
Based on a minimum of 20
persons

PANORAMA LOUNGE

Rental Fee \$6,000.00

With unobstructed views of the North and East waters, the Panorama Lounge is perfect for afternoon lunch. The lounge can accommodate 60 people for a sit-down lunch.

N.B. In December, the Panorama Lounge can only be used for lunch between 12:00 pm and 3:00 pm. In unpredictable weather, your event will be moved to an inside location.

OLEANDER ROOM

Rental Fee: \$2,500.00

Ideal for groups of 50 - 130 people, also enclosed with glass windows, this elegant room with tall ceilings gives off a comfortable aura. The front terrace is accessible from the Room, allowing for a great cocktail reception or private lounge location.

HIBISCUS EAST ROOM

Rental Fee: \$3,000.00

Overlooking the north and east waters, all glass windows surround this room and extend onto a welcoming patio terrace. Both the dining room and terrace are ideal for cocktail receptions and elegant dining in the evening. The patio offers a scenic water view while the dining room seats 90 people comfortably.

HIBISCUS PRIVATE DINING ROOM

Rental Fee: \$2,500.00

The Private Dining Room is perfect for board meetings and small company events. The elegance of the décor is ideal for corporate and social gatherings and includes a built-in AV system. Capacity for this room is 50 people.

The Hibiscus East and Private Dining room can be opened and combined for a total seating of 130 people.

Rental Fee: \$4,000.00

PALMETTO ROOM

Rental Fee: \$1,000.00

Ideal for very intimate events with the utmost privacy. Nestled under the lobby the Palmetto room can host board meetings, training sessions, and events for up to 100 people.



GROTTO BAY BANQUET 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 four (4) business days prior to the scheduled event, a guaranteed number of guests attending all planned events. Final attendance guarantee cannot be decreased within four (4) 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 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.
- 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 21 days prior to the event



GROTTO BAY BANQUET POLICIES

- Set-up fees apply for all locations and range from \$4.00-\$18.00 per person depending on the set-up required.
- Bartender Fee of \$150.00 per bartender for every 50 guests
- Chef Fee of \$150 per chef for every 60 guests
- Cashier for the Cash Bar is \$25.00 per hour minimum of 4 hours
- Due to unpredictable weather, your location will be moved to an inside location