

WELCOME

TO

THE *Fairmont*
HAMILTON PRINCESS

*An icon of courtesy, style, elegance and true hospitality
Bermuda's only Luxury Urban Resort Hotel*

CATERING & CONVENTION SERVICES

The Fairmont Hamilton Princess Catering and Conference team will be in contact with you immediately, once you have selected our property as your destination. We will assist you in the planning of each stage of your event.

Our expertise in the areas of food and beverage, meeting set-ups, audio visual, transportation, partner programs, island tours and events will simplify your duties as an event planner. You will deal with one person for all of your planning needs.

If you require anything other than what has been provided in our catering package we will be more than happy to provide you with additional information and a quotation.

Upon conclusion of all arrangements being discussed, you will receive our resume document consisting of detailed banquet event orders listing all costs and policies agreed upon.

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POLICIES AND PROCEDURES

FOOD AND BEVERAGE SELECTIONS

The enclosed menus are provided as a starting point and a guide for your functions. The staff at the Fairmont Hamilton Princess take great pride in creating functions tailored to your needs to make your affair a unique and memorable one. Should you wish to interchange menu selections or desire a more elaborate menu we would be delighted to assist you with this. One menu is prepared for all guests but special dietary and allergic substitutes can be made upon prior request with the Catering and Conference Office. To ensure that your menu selections can be made available, please submit your menus at least four weeks prior to the event.

Please inquire about sustainable or organic menu alternatives for your group function

Fairmont is committed to your health and well being by preparing all cuisine with *trans*-fat free alternatives.

Menu and wine selection must be arranged at least one month prior to your function date. Late orders may be subject to surcharges.

All food and beverage served at the hotel is to be provided by the Fairmont Hamilton Princess with the exception, upon agreement, of wedding cakes, for which a service charge will apply.

In accordance with Health and Safety Regulations, the Hotel prohibits guests from removing any food and beverage products after a function.

Wine and Champagne not purchased through the hotel will be subject to a corkage fee (per bottle) of \$25.00. Permission to bring wine and champagne is granted at the hotel's discretion.

ICE CARVINGS

The Fairmont Hamilton Princess Culinary Team can custom design ice carvings at an additional cost that will highlight your special occasion. (Price based on type and size of carving).

COMPANY LOGOS

Our Pastry Department can creatively incorporate your logo into your dinner's dessert or create a logo amenity for you as a room gift. Contact your Catering and Conference Service Manager for applicable charges.

MISCELLANEOUS ITEMS

AUDIO VISUAL REQUIREMENTS

ESL staff can provide you with the latest in technical equipment along with superb service. Rates and information are available under separate cover. Please contact your Conference Services and Catering Manager.

DISPLAYS, EXHIBITS AND PRODUCTS

If displays, exhibits or products are to be used at an event, arrangements for their arrival, unloading and departure must be made at least 3 weeks in advance with the Catering and Conference Office. Materials

delivered to the Hotel should be clearly labeled with the corresponding function, name, date, room and Hotel Contact. All displays, exhibits and products are the responsibility of the exhibitor. The Fairmont Hamilton Princess accepts no liability whatsoever for loss or damage of said displays, exhibits or products, whether caused by negligence of the Hotel, its employees and agents or otherwise. All items must be removed from the function room at the end of the event, unless the room is reserved on a 24-hour basis. The Fairmont Hamilton Princess will not be responsible for exhibits, displays or products left in function rooms.

FLOWERS / DECORATIONS / MUSICIANS / ENTERTAINMENT

Flowers, décor and specialty linen can be ordered through your Conference Services and Catering Manager.

The Fairmont Hamilton Princess requests that any hired entertainers be members of the Bermuda Musician's Union.

OUTDOOR SETUP

All outdoor functions require an indoor back up location. Due to the complexity of outdoor setups and the possible change of weather, the hotel reserves the right to move the function inside.

Should there be reports of 45% or more chance of precipitation in the area, the hotel recommends that the scheduled function be moved indoors to the designated back up area. Temperatures below 60 degrees and/or wind gusts in excess of 25 MPH shall also be cause to hold the function indoors. The weather "call" for evening events shall be no later than 2:00pm, for morning events the call shall be made at 7:00pm the previous evening.

SIGNAGE

Signage must be of a professional nature, subject to approval of The Fairmont Hamilton Princess and is restricted to convention areas only. Defacing or taping materials to surfaces in the hotel is prohibited.

Signs may only be displayed directly outside your designated meeting room. Signs are prohibited in public areas unless previous clearance has been received.

SPECIAL COSTS

A charge will be assessed for any electrical or electronic requirements that go above and beyond normal use.

SHIPPING, RECEIVING AND EXPORTING

SHIPPING AND RECEIVING

All incoming packages should be addressed to your Catering or Conference Services Manager and be marked with the name and date of your meeting. There is a \$3 per box handling/storage charge for each box received at the hotel.

To ship, send or carry any convention items, goods or materials of any kind, the following procedure should be followed. At least ten days prior to the shipping of your items, a letter addressed to the Bermuda Department of Tourism containing specific shipping information, needs to be faxed to your Conference Services Manager. Fax number is 441 295 2616.

This letter needs to contain the following information:

- ❖ Name of Group
- ❖ Group arrival and departure dates
- ❖ Number of guests in the group
- ❖ Itemized list of all goods coming into Bermuda via courier service as well as hand carried items, with the commercial value
- ❖ Shipping dates and courier service if known

All materials must be addressed and shipped to the following address:

THE FAIRMONT HAMILTON PRINCESS HOTEL
 76 PITTS BAY ROAD
 HAMILTON HMCX BERMUDA
 ATTN: **CONFERENCE SERVICE MANAGER**
 CONFERENCE SERVICES DEPARTMENT
 PHONE: 441-295-3000
 HOLD FOR: **GROUP NAME AND ARRIVAL DATE**

If the above instructions are not followed, items brought in are subject to duties or they may be refused entry into the country. Duty charges range from 22.5% up to 33.05% of the commercial or estimated commercial value of the items. A 1.1% wharfage charge will be added to all freight arriving via courier service.

(This includes everything except items arriving with a person on their own flight.) All charges incurred for customs clearance and any shipping charges will be posted to the group's master account.

The hotel cannot be held responsible for any items that do not arrive at the hotel. Please note that the address listed above should only be used for shipments. All other correspondence should be addressed to the hotel's post office box for the most expedient service.

EXPORT FROM BERMUDA OF CONVENTION MATERIALS

In order for the hotel to arrange export of goods, all boxes must be clearly labeled and an itemized list of all goods, with estimated value, should be provided to the Business Center. Export materials and services are available in the Business Center. Shipping charges may be billed to your master account, a credit card or courier account number.

BILLING, CHARGES AND PAYMENTS

DEPOSIT

An initial deposit may be required to confirm your booking and will be applied towards your function.

CANCELLATIONS

Your advance deposit will not be refunded in the event you should cancel your event with the Hotel. In addition, a cancellation fee may be charged to you and will be payable upon demand in the event of cancellation of all or part of your program after acceptance of this booking by the hotel. The fee will be based on the banquet pricing in effect at the time notification of cancellation is received by the hotel. These amounts are due as liquidated damages and not as a penalty. The following schedules will apply :

Cancellation Fee:

Percentage of estimated loss notification of cancellation, Food & Beverage Revenue, Room Rental & Labour Fees prior to scheduled Event:

❖	0-7 Days	100%
❖	8-30 Days	75%
❖	31-90 Days	50%

GRATUITIES

There will be a 15% service charge on the total of all food and beverage unless otherwise stated.

EVENT GUARANTEE

The Fairmont Hamilton Princess requires an approximate number of guests attending your event 14 days prior to your function with a final guaranteed number confirmed three (3) business days prior (in case of no guarantee, we will use the last number at our disposal). The hotel will prepare and set 5% above the guaranteed numbers, up to a maximum of 15 persons. The hotel will charge for the minimum number of guests guaranteed or the actual number of guests in attendance, whichever is greater. Once a guarantee number is confirmed, it can be increased up to 24 hours prior to the event upon approval from the Chef.

PAYMENT METHODS

The balance of your payment is due (10) days prior to your scheduled event. As beverage consumption is only estimated at the time of booking, the cost of any beverage over and above the estimate must be paid to the Hotel no later than (10) days after the event. A master account for food and beverage credit can be established for clients in advance, upon approval of completed credit application.

PRICING

You have been given the most up to date pricing for your convenience and budgeting purposes, however prices are subject to change.

All breakfast, lunch and plated dinner function prices are based on minimum of 25 guests. If final guarantee is less than 25 the price per guest will increase by 20%.

SET UP CHARGES

An additional \$4.50 per person setup fee (minimum of \$200.00) is applicable for all outdoor functions including breakfast, lunch, dinner and heavy receptions (\$30.00 or more per person). A \$2.50 per person (\$200.00 minimum) charge shall be applied for all standard outdoor cocktail receptions. Indoor functions will be charged at \$3.00 per person set-up fee (minimum of \$200.00).

ADMINISTRATION FEE

An administration fee of twenty percent (20%) will be added to all charges that are being billed to the Master Account at the Fairmont Hamilton Princess.

TIME OF BOOKING

Space for the event is booked only for the times indicated. Set-up and dismantle times, if required, are not included and should be specified at the time of booking.

DECREASED ATTENDANCE

Should the number of guests for whom the function was originally booked decrease by 25% or more, prior to the date of the function, additional rental and/or labor charges will be applicable, equivalent to 50% of the anticipated rental food and beverage.

LEGALS TERMS

DAMAGES - THEFT

The Fairmont Hamilton Princess reserves the right to inspect and control all private functions. Liability for damages to Hotel premises will be charged accordingly. The client is held responsible for any damages done to Hotel premises by the client's guests, agents or independent contractors during the period of time on the premises under client control. The Hotel will not be responsible for damages or loss of any personal property and/or equipment left in the hotel prior to, during, or following a function. The Hotel does not permit the affixing of anything to the walls, floors or ceilings of rooms without prior approval of The Fairmont Hamilton Princess. Security can be arranged by your Catering and Conference Service Manager.

FORCE MAJEUR

The performance of this agreement is contingent upon the ability of the Hotel management to complete the same. This agreement is subject to acts of God, labour troubles, disputes or strikes, accidents, government restrictions, transportation of foods, beverages or supplies and of all other events, whether herein or not, which may prevent or interfere with performance and are beyond the control of Hotel management. In no circumstances shall the Hotel be liable for loss of profit or for other similar consequential damages based on breach of contract, warranty, or otherwise.

ALTERNATE FUNCTION ROOM

The hotel reserves the right to provide an alternate function room best suited for the group, with notice.

MORNINGS

CONTINENTAL BREAKFAST BUFFET

CONTINENTAL

Chilled Freshly Squeezed Orange, Grapefruit, Apple and Cranberry Juice
A Selection of Fruited, Low Fat and Vanilla Yogurts
A Selection of Vine and Tree Ripened Fruits, Melons & Berries
Morning Fresh Bakery Basket
Sweet Butter, Preserves and Honey
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$20.00

DELUXE CONTINENTAL

Chilled Freshly Squeezed Orange, Grapefruit, Apple and Cranberry Juice
A Selection of Fruited, Low Fat and Vanilla Yogurts
Harvested Home Made Granola
A Selection of Vine and Tree Ripened Fruits, Melons & Berries
A Variety of Breakfast Cereals with Whole and Skimmed Milk
Morning Fresh Bakery Basket
Sun Dried Cherry Scones with Apricot Marmalade
Plain and Cinnamon Raisin Bagels
Whipped Plain and Strawberry Cream Cheeses
Sweet Butter, Preserves and honey
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$24.00

BREAKFAST BUFFET

LIFESTYLE CUISINE

A Selection of Vine and Tree Ripened Fruits, Melons & Berries
Low-Fat Yogurt and Bircher-Muesli
Cereals with Assorted Berries and Fruits
Chilled Carafes of Low-Fat, Fat-Free and Soy Milks
Fruity Protein Shakes and Power Bars
Heart-Healthy Muffins and Fruit Breads with Apple Butter
Grilled Garden Vegetables and Egg White Frittata
Premium Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffees
\$28.00

EUROPEAN MORNINGS

Chilled Freshly Squeezed Orange, Grapefruit, Apple and Cranberry Juice
A Selection of Fruited, Low Fat and Vanilla Yogurts
Assorted Sliced Salamis, Hams and Sausages
Stuffed Brie, Emmentaler, Gouda Cheeses
A Selection of Vine and Tree Ripened Fruits, Melons & Berries
Hand Picked Whole Fresh Fruit in Market Baskets
Morning Fresh Bakery Basket
Hearth-Baked Crusty Rolls
Sweet Butter, Preserves and honey
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$27.00

THE ALL AMERICAN BREAKFAST

Chilled Freshly Squeezed Orange, Grapefruit, Apple and Cranberry Juice
A Selection of Vine and Tree Ripened Fruits, Melons & Berries
Assorted Cereals with Whole and Skimmed Milk
Fluffy Scrambled Eggs with Cheddar Cheese and Chives
Crisp Honey Cured Bacon Strips
Seasoned Country Sausage
Skillet Potatoes with Caramelized Onions
Morning Fresh Bakery Basket
Sweet Butter, Preserves and honey
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$30.00

SOUTHERN STYLE BREAKFAST

Chilled Freshly Squeezed Orange, Grapefruit, Apple and Cranberry Juice
Assorted Breakfast Cereals with Whole and Skimmed Milk
A Selection of Vine and Tree Ripened Fruits, Melons & Berries
Flakey Butter Baked Biscuits and Seasoned Sausage Gravy
Hot Griddled Flap Jacks with Maple Syrup and Whipped Sweet Tea & Pecan Butter
Slow Roasted Smithfield Ham Steaks
Crisp Honey-Cured Bacon Strips
Creamy Home Made Cheese Grits
Fresh From the Oven Buttermilk Scones ,Pecan Muffins & Peach Muffins
Hand Churned Sweet Butter, Preserves and honey
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$33.00

THE BERMUDIAN

Chilled Freshly Squeezed Orange, Grapefruit, Apple and Cranberry Juice
A Selection of Vine and Tree Ripened Fruits, Melons & Berries
Poached Eggs and Saltcod Cakes with Tomato Hollandaise
Sliced Bermuda Bananas, Fresh Avocado
Breakfast Potatoes
Crisp Honey Cured Bacon Strips
Seasoned Sausage Links
Morning Fresh Bakery Basket
Sweet Butter, Preserves and honey
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$35.00

THE PRINCESS “WILLOW STREAM”

Chilled Assorted V8 Splashes and Naked Juices
All Natural Fresh Fruit Smoothies
Fresh Fruit Squares
Harvested House Made Granola with Sun-Dried Fruits and Non-Fat Yogurt
Egg White and Garden Vegetable Scramble
Apple Chicken Sausage
Fresh Fruit Crêpes with Hand picked Berry Compote
Natural Organic Muffins With preserves and Honey
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$32.00

PLATED BREAKFAST

THE PRINCESS

Chilled Freshly Squeezed Orange Juice, Grapefruit Juice, Apple Juice or Juice of the Day
Seasonal Berry, Yogurt and Bircher muesli Parfait
Farm Fresh Poached Egg & Jumbo Lump Crabcake
Farm Fresh Poached Egg & Prime Beef Hash
With Hollandaise and Grilled Asparagus
Steel Cut Oatmeal and Sun-Dried Cherry Crème Brulee
Fresh Bakery Basket
Sweet Butter, Preserves and Honey
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$36.00

BERMUDA SUNDAY'S

Freshly Squeezed Orange Juice, Grapefruit Juice, Apple Juice or Juice
A Selection of Vine and Tree Ripened Fruits, Melons & Berries
Codfish with Boiled Eggs, Potatoes
Banana, Avocado and Tomato Sauce
Fresh Bakery Basket
Sweet Butter, Preserves and Honey
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$28.00

UP AT SUNRISE

Chilled Freshly Squeezed Orange Juice Bay Breeze
A Selection of Vine and Tree Ripened Fruits, Melons & Berries
Farm Fresh Scrambled Eggs
Crisp Honey Cured bacon Strips and Seasoned Sausage Links
Skillet Potatoes with Caramelized Onions
Fresh Bakery Basket
Sweet Butter, Preserves and Honey
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$31.00

COLD BREAKFAST ENHANCER

THE BAGEL BAR

Assorted N.Y Style Bagels, with Toaster & Attendant
Whipped Plain, Chive and Fruited Cream Cheese

Add \$7.50 per person to existing menu for above item

SMOKED SALMON & BAGEL BAR

Assorted N.Y Style Bagels, with Toasters
Whipped Plain, Chive and Fruited Cream Cheese
Scottish Smoked Salmon, Sliced Bermuda Onion, Capers and Tomatoes

Add \$14.00 per person to existing menu for above item

Have a Chef Carve Your Smoked Salmon for \$100.00 per 50 Guests

Baskets of Hand picked Whole Fresh Fruit

Add \$2.50 per piece to existing menu for above item

Bakery Basket of Home Made Assorted Doughnuts

Add \$5.50 per person to existing menu for above item

Harvested Home Made Granola

Add \$4.00 per person to existing menu for above item

THE YOGURT BAR

A Selection of Fruited, Low Fat and Vanilla Yogurts
Home Made Granola & Bircher-Muesli
Bowls of Fresh Cut Vine & Tree Ripened Fruit For Topping

Add \$6.50 per person to existing menu for above item

HOT BREAKFAST ENHANCER

SUNRISE POTATO SKINS

Crispy Idaho Potato Skins Filled with Scrambled Eggs, Diced Bacon, Cheddar Cheese

Add \$6.00 per person to existing menu for above item

TRADITIONAL EGGS BENEDICT

Poached Egg with Canadian Bacon and Hollandaise Sauce on English Muffin

Add \$7.00 per person to existing menu for above items

BREAKFAST BISCUIT WITH EGG, CHEESE AND BACON

Add \$6.00 per person to existing menu for above item

CINNAMON BATTERED RAISIN BRIOCHE FRENCH TOAST

Orange Whipped Butter and Brandied Maple Syrup

Add \$6.00 per person to existing menu for above item

HOT GRIDDLED BUTTERMILK FLAPJACKS

Whipped Butter and Vermont Maple Syrup

Add \$7.00 per person to existing menu for above item

BELGIAN WAFFLES HOT FROM THE IRON

Marinated Berries, Warm Vermont Maple Syrup and Whipped Butter

Add \$7.00 per person to existing menu for above item

FARM FRESH OMELETTES PREPARED AS REQUESTED WITH CHOICE OF

Whole Eggs, Egg Beaters or Egg Whites
Peppers, Onions, Ham, Mushrooms, Cheese, Shrimp, Asparagus

Add \$9.50 per person to existing menu for above item

One Chef Attendant Required At \$125.00 Plus Tax, Per Chef, Per 50 Guests

FARM FRESH SCRAMBLED EGG BAR

Toppings of: Chopped Bacon, Jack Cheese, Saute of Peppers , Warm Sliced Mushrooms

Add \$7.00 per person to existing menu for above items

**STEEL CUT OATMEAL OR CREAM OF WHEAT WITH BROWN SUGAR,
RAISINS AND WARM MILK**

Add \$4.50 per person existing menu for above item

COFFEE BREAKS

MORNINGS

Rich Roast Columbian Coffee
Selection of Premium Black, Herbal and Green Tea's

\$9.00 Per Person

Freshly Squeezed Orange, Grapefruit, Apple and Cranberry Juice
(Also Available to Substitute V-8, Tomato and Prune Juice)

\$9.00 Per Person

Hot Chocolate "Prepared To Order" With Coverture Chocolate Ganash
Warm Whole Milk and Whipped Cream

\$9.50 Per Person

Assortment of Regular, Diet & Caffeine-Free Soft Beverages

\$4.00 Each

San Pelegrino, or Perrier
Individual Bottled Mineral Waters

\$4.00 Each

Fairmont Hamilton Princess Selection of Fresh Brewed Ice Tea and Lemonade
Regular Tea, Raspberry Tea and Strawberry Lemonade

\$6.00 Per Person

Selection of Seasonal Vine & Tree Ripened Fruits, Melons & Berries

\$9.00 Per Person

Market Basket of Hand Picked Whole Fruits

\$2.50 Per Piece

AFTERNOONS

PLATED LUNCHEON

All Plated Luncheons Include Our Chef's Design of Seasonal Accompaniments

Bakery-Fresh Rolls and Butter,
Rich Roast Columbian Coffee, Selection of Premium Black, Herb and Green Tea's

**CREATE YOUR OWN LUNCH MENU BY SELECTING ONE ITEM FROM
EACH SUGGESTED COURSE.**

(Minimum Three Courses)

YOUR CHOICE OF APPETIZER

Bermuda Best Fish Chowder, Sherry Peppers and Black Rum
Chef's Soup of The Day

\$ 9.00

Cultivated Baby Greens, Cucumber & Carrot Ribbons, Basil Vinaigrette
Apple Endive and Stilton Salad, Mustard Dressing
Marinated Artichoke and Rock Shrimp Salad, Green Peppercorn Aioli
Caesar Salad with Focaccia Croutons and Parmesan Cheese
Spinach and Fried Green Tomato Salad, Tomato Buttermilk Dressing
BBQ Chicken, Pineapple and Cheddar Quesadillas, Melted Yellow Tomato Fondue

\$ 11.00

YOUR CHOICE OF ENTREE

#1

Grilled Shrimp, Bermuda Scallops
Curry Basmati Rice
Gingered Lemon Drizzle
Served Chilled
\$ 30.00

#2

Rotisserie Chicken Nicoise
Tarragon Buttermilk Dressing
Saffron Potatoes
Served Chilled
\$ 28.00

#3

Chilled Five Spice Tuna
Gathered Baby Greens
Mango Macadamia Nut Pico
Served Chilled
\$ 30.00

#4

Chilled Salmon Napoleon
Roasted Asparagus, Marinated Jicama
Haricot Vert Sherry Drizzle
Served Chilled
\$ 30.00

#5

#6

All Breakfast, Lunch and Dinner functions are based on a minimum of 25 guests.
If final guarantee is less than 25 the price per guest will increase by 20%.
All Prices are subject to 15% Gratuity

Penne Pasta
Veal Oscar Style
Tarragon Cream
\$ 26.00

#7

Herb Grilled Chicken Breast
Prosciutto & Fontina Risotto, Scalded Spinach
Sun-Dried Tomato Cream
\$ 26.00

#9

Rosemary Roasted Double Lamb Cutlet
Caramelized Bermuda Onion & Potato Mashers
Mint Scented Jus
\$ 31.00

#11

Cornmeal Crusted Grouper
Plantain Mashers
Saffron Coconut Cream
\$33.00

Plantain Crusted Crab Cake
Crispy Slaw
Guava Aioli
\$ 30.00

#8

Grilled Petite Filet Mignon
Chateau Potatoes
Cabernet Shallot Cream
\$ 35.00

#10

Sautéed Veal Scaloppini
Wild Mushroom & Forest Ragout
Orzo Risotto
\$ 31.00

#12

Grilled Block Island Swordfish
Baby Spinach, Radish Sprouts
Gazpacho Vinaigrette
\$33.00

DESSERT

Fresh Fruit, Tart Papaya Curd and Fruit Coulis
Cappuccino Tiramisu, Cinnamon Foam
Deep Dish Apple Streusel Pie
Arborio Rice Pudding, Rum Raisin Ice Cream Sauce
White Chocolate Pecan Cheese Cake, Butter pecan Ice Cream
Bermuda Dark Rum, Cake Ginger Rum Sauce
Home Made Key Lime Pie
\$ 9.00

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LUNCHEON BUFFETS

BUILD YOUR OWN COBB

Creamy Baked Potato Soup, with Chive, Cheddar, Pancetta

Cultivated Baby Greens
Chopped Crisp Romaine Hearts

A Selection of Home Made Dressings and Vinaigrettes to include
Ranch Dressing, Herb Vinaigrette, Zesty Italian Vinaigrette, Guava Vinaigrette
Buttermilk Fried Chicken, Smoked Turkey,
Charbroiled Flank Steak, Smoked Salmon,
Hickory Smoked Bacon Crumbles, Maytag Blue Cheese,
Avocado, Grape Tomatoes, Chopped Eggs, Cucumbers,
Garlic Croutons, Carrot Ribbons, Roasted Corn Chutney,
Braised Bermuda Onions, Aged Cheddar, Chick Peas,
Toasted Pumpkin Seeds, Marinated Jicama, Roasted Artichokes,
Blistered Peppers, Sun-Dried Tomatoes,
Mushrooms, Scallions
Assorted Crusty Hearth Baked Breads and Creamy Butter

Carrot Cake Squares
Mango Streusel Squares
Dark Chocolate Mousse Cups
Strawberry Banana Shortcakes

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$46.00

BETWEEN THE BREAD BUFFET

Hot Soup

A Melange of Petite Greens, Fresh Strawberries, Creamy Balsamic Vinaigrette
Pasta with Sun Dried Tomatoes, Olive and Feta, Oregano Vinaigrette
Tree Ripened Citrus Fruit Salad
Grilled Mediterranean Vegetable Medley
Honey Roasted Turkey, Bacon and Smoked Gouda on Focaccia with Peppercorn Ranch
Smoked Shaved Ham and Aged Swiss on Baguette with Jack Daniels Mustard
New England Shrimp Salad on Poppy Seed Roll
Chilled Wok Tossed Vegetable Wrap with Gingered Drizzle

Kettle Crisped Potato Chips and Pretzels
Key Lime Tarts
Arborio Sun Dried Cherry Rice Pudding
Banana Chocolate Cream Torte
Assorted Princess Cupcakes

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Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
(Sandwich portions are based on 1.5 pieces per person)
\$41.00

FIRENZE

Tuscan Bean & Roma Tomato Soup with Garden Fresh Basil
Traditional Caesar Salad with Focaccia Croutons
Vine Ripened Tomato and Bermuda Onion Salad with Oregano Dressing
Baby Picked Spinach with Portabello Mushrooms and Oak Aged Balsamic Vinaigrette
Farfalle Pasta with Grilled Chicken, Broccolini, Chorico and Over Nite Tomato Sauce
Pan Flashed Rock Shrimp with Penne Rigate and Roasted Garlic Cream
Brick Oven Baked Assortment of Meat and Vegetable Pizza
Market Vegetables with Virgin Olive Oil

Tiramisu and Italian Cookies
Assorted Home Made Biscotti,
Mascarpone Sambucca Fruit Tarts

Fine Coffee and Premium Teas
\$39.00

THE BERMUDIAN

Compose Your Own Salad From Favorites Such As
Mixed Baby Greens, Red Cabbage, Island Pear Tomatoes, Bermuda Carrot, Celery, Green
Pepper, Cucumber and a Selection of Home made Dressings
Creamy Crisp Cole Slaw
Chilled potato Salad with Sweet Peas
Fresh Fruit of the Islands
Fresh Fried Snapper with Lemongrass Butter
Tender Breast of Chicken with Roasted Garlic and Tomatoes
Traditional Bermudian Peas and Rice
Chef's Selection of Vegetables

Fresh Fruit Tarts
Chocolate Mousse
Crème Caramel

Fine Coffee and Premium Teas
\$38.00

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All Prices are subject to 15% Gratuity

DELI BUFFET

Soup from the Chef's Kettle
Pasta Primavera Salad with Garden Fresh Vegetables
Home Made Deviled Eggs
Shrimp & Fresh Dill Salad
Creamy New Potato Salad
Hot House Cucumber and Vine Ripened Tomato Salad
Salad of Tree and Vine Ripened Fruits, Melons and Berries

Sliced Roasted New York Sirloin, Country Ham and Rotisserie Turkey Breast
Havarti, Swiss and Cheddar Cheeses
Tomatoes, Onions, Lettuce,
Mayonnaise, Horseradish and Deli Mustards
Oven Fresh Kaiser Rolls, Multi Grain Bread and Rye Breads

Cookies and Cream Cheesecake
Peanut Butter Banana Cream Pie
Éclairs, Raspberry Lemon Tarts

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
\$37.00

PICNIC BUFFET

Creamy Crisp Cole Slaw
Red Bliss Potato Salad, Creamy Whole Grain Mustard
Old Fashioned Macaroni and Smoked Ham Salad
Juicy Watermelon Wedges
Sweet Peppers, Gherkins, Kosher Pickle Spears, Olives

Hot From the Grill:
All Beef Jumbo Hot Dogs
Ground Seasoned Sirloin Burgers
Tender Grilled Chicken Breast

Hearth Baked Beans with Bacon and Bermuda Onion
Corn Cobettes in Milk and Butter
Seasoned Sauerkraut
Kaiser Rolls, Sesame Egg Buns and Hot Dog Buns
Whole Grain, Dijon and Yellow Mustards
Mayonnaise, Ketchup
Sliced Cheddar and Swiss Cheese
Sliced Tomato, Bermuda Onions and Lettuce Cups
Potato Chips, Corn Chips and Pretzels

All Breakfast, Lunch and Dinner functions are based on a minimum of 25 guests.
If final guarantee is less than 25 the price per guest will increase by 20%.
All Prices are subject to 15% Gratuity

Home Made Freshly Baked Cookies and Brownies
Assorted Haagen Daz Ice Cream Bars

Raspberry Iced Tea, Lemonade
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas
One Chef Attendant Required At \$125.00 Per 50 Guests

\$38.00

HAMILTON PRINCESS BUFFET

Velvety Lobster Chowder, Warm Corn Fritters

**Picked Baby Spinach, Crumbled Feta and Orzo Salad & Lemon Vinaigrette
Grilled Asparagus and Bermuda Pear Tomato Salad
Hand Picked Exotic Mushroom and Roasted Pepper Melange**

**Chef-Carved Chilled Roasted Tenderloin of Beef, Horseradish Cream
Princess Herb-Crusted Chilled Rotisserie Chicken Breast, Green Peppercorn Vinaigrette
Chilled Grilled Shrimp, Papaya & Mango Relish
(Shrimp Based on Three Pieces Per Person)**

**French Butter Croissants, Fresh Baguettes and Crusty Rolls
Creamy Butter and Margarine**

**Godiva Chocolate Bombe
Peaches and Cream Charlotte
Chamomile Tea Flan**

**Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas**

\$54.00

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MANHATTAN EXPRESS

Hot Mugs of Manhattan Clam Chowder

Garden Patch Egg Salad
Smoked Salmon, Tiny Caper and Roma Tomato Salad
Macerated Fresh Fruit Salad
Albacore Tuna Salad with Relish and Fresh Lemon

Hot Chef-Carved Rounds of Corned Beef, Pastrami and Rotisserie Turkey Breast
Swiss, Provolone, and Muenster Cheeses,
Mayonnaise, Deli and Beer Mustards
Crisp Lettuce, Sliced Tomatoes and Bermuda Onions
Kosher Pickles, Pepperonchinis, Sweet Gherkins
Coleslaw
Jewish Rye, Pumpernickel, Kaiser Rolls

Carrot Cake
Big Apple Cheesecake
Dried Cherry Rice Pudding
Home Made Jumbo Cookies
Melt in Your Mouth Double Fudge Brownies

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

One Chef Attendant Required At \$125.00 Per 50 Guests

\$48.00

All Breakfast, Lunch and Dinner functions are based on a minimum of 25 guests.
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All Prices are subject to 15% Gratuity

CREATE YOUR OWN "EXPEDITION" LUNCH

Lunches-To-Go Include Condiments, Whole Fresh Fruit, Assorted Chips and Freshly Baked Cookie

Custom Designed Boxed Lunches can be coordinated to Suit Your Needs or Tastes

SALAD SELECTION

(Choice of One)

Champagne Marinated Cucumber Salad
Tender Asparagus and Roasted Corn Salad
Roma Tomato, Bermuda Onion and Basil Salad
Grilled Mediterranean Vegetable with Fresh Squeezed Lemon
Roasted Artichoke and Portobello Pasta Salad

SANDWICHES

(Choice of One)

Rotisserie Turkey Breast, Havarti and Cranberry Mayonnaise on Multi Grain
Honey Roasted Ham, Smoked Gouda, Nine-Grain Bread
Grilled Garden Fresh Vegetable Wrap, Spinach Tortilla and Blistered Pepper Aioli
Chilled N.Y. Steak Wrap, Cheddar, Sweet Onions, Chipotle Mayo, Sun Dried Tomato Wrapper
Grilled Sliced Chicken Breast Wrap, Roasted Garlic Hummus, Fontina Cheese, Flour Tortilla

\$29.00

Lunch To Go with Two Half Sandwiches of Your Choice Upon Request \$5.00

ADVENTURE'S GOURMET BASKET

Rock Shrimp and Pasta Salad
Selected Fresh Fruit Salad, Poppy Seed Dressing
Mango Chicken Salad

Petite Sandwiches of
Roasted Tenderloin and Havarti Cheese
Lobster Salad and Asparagus
Thinly Shaved Parma Ham and Fresh Buffalo Mozzarella

Grape Clusters
Banana Bread
Cheese and Crackers

Chilled Beverage
\$35.00

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THEMED BREAKS

AN ISLAND TIME OUT

Virgin Pina Coladas & Guava Daiquiris
Fresh Fruit Smoothies
Individual Fruited Yogurts
Island Fruit Satays, Coconut Rum Anglaise
Banana Bread with Frangelico Frosting
Chocolate Dipped Bananas
\$22.00

BERMUDA TEA TIME

A Fine Selection from One of The Top 10 Rated Tea Services in The World
Assorted Petite Gourmet Sandwiches
Oven Fresh Current Scones with Fruited Jam, Devonshire Cream
Home Made Tea Cookies and Mini Pastries
Freshly Brewed Roast Coffee and Decaffeinated Coffee
Selection of Premium Teas
\$29.00

FIND YOUR ENERGY BREAK

Fat Free Yogurt and Berries Smoothies
Market baskets of Hand Picked Whole Fresh Fruit
Assorted Power and Energy Bars
Mixed Root Vegetable Chips
Banana Bread with Home Made Apple Butter
Organic Carrot Juice
\$21.00

AN AFTERNOON IN THE COUNTRY

A Selection of Imported Cheese
Sliced Sausages and Air Dried Meats
Assorted Olives and Pickled Vegetables
Roasted Fig Jam, Crusty Baguettes and Rolls
Baskets of Garden Fresh Crudite with Herb Dip
\$21.00

CARNIVAL BREAK

Warm Jumbo Salted and Un-Salted Pretzels with Sweet, Hot and Honey Mustard Buttered
Warm Buttered Popcorn, Assorted ices
Caramel Apple Wedges
Peanuts in the Shell
Assorted Saltwater Taffy
Lemonade and Flavored Iced Tea
\$19.00

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AFTERNOON BREAKS

Rich Roast Columbian Coffee
Selection of Premium Black, Herb and Green Tea's

\$9.00 Per Person

Assortment of Regular, Diet & Caffeine-Free Soft Beverages

\$4.00 Each

San Pellegrino or Perrier
Individual Bottled Mineral Waters

\$4.00 Each

Fairmont Hamilton Princess Selection of Fresh Brewed Ice Tea and Lemonade
Regular Tea, Raspberry Tea and Strawberry Lemonade

\$6.00 Per Person

Chocolate Chip, Sun Dried Cherry Oatmeal, Peanut Butter & Sugar Cookies

\$6.00 Per Person

Double Fudge Brownies & White Chocolate Chunk Blondies

\$7.00 Per Person

Chocolate S'mores, Oreo Chunk & White Chocolate Raspberry Cheese Cake Squares

\$7.00 Per Person

Assorted Granola Bars, Alpen Yogurt Granola Bars & Power Bars

\$3.50 Per Person

Haagen Daz Ice Cream Bars & Frozen Yogurt Bars

\$7.50 Per Person

Popcorn Plain & Cheddar, Pretzels and Potato Chips

\$5.50 Per Person

Warm Jumbo Salted and Un-Salted Pretzels with Sweet, Hot and Honey Mustards

\$7.00 Per Person

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EVENINGS

HORS D'OEUVRES

Pricing per dozen based on 3 dozen minimums

COLD OFFERINGS

Beef Tartare, Beer Mustard Focaccia Crisp \$38.00	Sun Dried Tomato & Basil With Feta \$38.00
Fresh Strawberry and French Brie on Melba \$38.00	Scottish Smoked Salmon Bruschetta Caper Aioli \$50.00
Minted Mango Crab Salad and Hot House Cucumber \$42.00	Yukon Potato Premium Caviar Devonshire Cream \$52.00
Petite Salmon Nicoise on Olive Short Bread \$42.00	Lobster Medallion, Roasted Corn and Cilantro Pesto \$54.00
Ahi Stacks with Ginger Slivers Wasabi Cream \$44.00	Chilled Poached Jumbo Shrimp Cocktail Sauce \$50.00
Freshly Made Assorted Sushi Canapés \$54.00	

HOT OFFERINGS

Crispy Coconut Chicken with Orange Horseradish Glaze \$38.00	Hand Rolled Rotisserie Chicken Soft Taco, Salsa Cream \$42.00
Crisp Cantonese Spring Rolls Apple Plum Sauce \$38.00	Grilled Shrimp and Chorizo Skewers Honey BBQ Sauce \$50.00
Tempura Plantain Crusted Shrimp Saffron Coconut Cream \$50.00	Golden Brown Lobster & Conch Fritters Key Lime Honey Mustard \$38.00
Steamed Oriental Pot Stickers, Teriyaki Scallion Dipping Sauce \$38.00	Wild Mushroom & Honey Cured Bacon Turnovers \$38.00

All Breakfast, Lunch and Dinner functions are based on a minimum of 25 guests.
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All Prices are subject to 15% Gratuity

Cracker Crusted Seared Crab Cakes
Chipotle Aioli
\$52.00

Lamb Chop Lolly Pops
Stuffed Potatoes
\$42.00

Veal and Beef Brochettes
with Morel Brandy Cream
\$52.00

Petite Bermuda Fishcake
with Home Made Tomato Sauce
\$38.00

RECEPTIONS

PINK SANDS

Crisp Cantonese Spring Rolls, Apple Plum Sauce
Lamb Chop Lolly Pops and Stuffed Potatoes
Golden Brown Lobster and Conch Fritters with Key Lime Honey Mustard
Scottish Smoked Salmon Bruschetta with Caper Aioli
Fresh Strawberry and French Brie on Melba
Minted Mango Crab Salad and Hot House Cucumber, Sun Dried Tomato & Basil
6 pieces per person
\$25.00

THE ISLANDER

Minted Mango Crab Salad and Hot House Cucumber
Grilled Shrimp and Chorizo Skewers, Honey BBQ Sauce
Chilled Poached Jumbo Shrimp with Cocktail Sauce
Petite Bermuda Fishcake with Home Made Tomato Sauce
Beef Tar Tare, Beer Mustard Focaccia Crisp
Crispy Coconut Chicken with Orange Horseradish Glaze
6 pieces per person
\$28.00

THE TIDES

Wild Mushroom and Honey Cured Bacon Turnovers
Hand Rolled Rotisserie Chicken Soft Taco, Salsa Cream
Veal & Beef Brochettes with Morel Brandy Cream
Scottish Smoked Salmon Bruschetta, Caper Aioli
Chilled Exotic Mushroom Spring Rolls
Ahi Stacks, Ginger Slivers, Wasabi Cream
6 pieces per person
\$30.00

CORAL REEFER

Golden Brown Lobster & Conch Fritters Key Lime Honey Mustard
Cracker Crusted Seared Crab Cakes, Chipotle Aioli
Lamb Chop Lolly Pops, Rosemary Shallot Demi
Chilled Poached Jumbo Shrimp, Cocktail Sauce
Tempura Plantain Crusted Shrimp Saffron Coconut Cream
Lobster Medallion, Roasted Corn and Cilantro Pesto
6 pieces per person
\$34.00

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CULINARY ACTION STATIONS & BUFFET ENHANCERS

PASTA BAR

Three-Cheese Tortellini & Bow-Tie Pasta
\$15.00 per person
Lobster Pansotti and Fresh Tri Color Penne
\$18.00 Per person
Slow Cooked Plum Tomato Gravy
Sweet Roasted Garlic Cream
Home Made Basil Pesto
Toppings to Include:
Shaved Romano, Pepper Flakes, Onions, Garlic,
Parma Ham, Fresh Mozzarella, Pancetta, Shrimp
Warm Garlic Bread
Chef Attendant Required at \$125 per 50 Guests

ORIENTAL STIR FRY

Wok Prepared Bean Curd & Exotic Vegetables
Garlic Hoisin Sauce
Steamed Sticky White Rice
Fortune Cookies & Chop Sticks
Chinese Take Out Containers
With Chicken \$14.00 Per Person
With Pork \$15.00 Per Person
With Beef \$16.00 Per Person
With Shrimp \$17.00 Per Person
Chef Attendant Required

PEARLS OF THE SEA CAVIAR TASTING

Beluga, Osetra & Sevruga
Caviars on Ice Table
With Traditional Accompaniments
to Include:
Oysters on the Half Shell,
Egg Whites, Egg Yolks, Lemon, Parsley
Miniature Buckwheat Blinis & Toast Points
Market Price
Based On Amounts of Caviar Requested
Chef Attendant Required

SHIP WRECK RAW BAR DISPLAY

Iced Boat Display to Include:
Jumbo Shrimp, Stone Crab Claws
Clams on the Half Shell
Kiwi Mussels, King Crab Legs
with Cocktail Sauce, Remoulade
Marie Rose Sauce, Tabasco
and Fresh Lemon
\$500.00 Per 100 pieces

IMPORTED CHEESE & ARTISAN BREAD DISPLAY

Selection of Fresh Imported Cheese
From Note Worthy Cheese Countries or Regions
Boursin Cream Fondue, Asiago Pancetta Fondue
Basket of Home Made Flavored Breads & Rolls
Crates For Displaying Whole Fresh Fruits Vegetables

*\$1000.00 Per 100 Persons
Minimum of 100 people*

Domestic Cheese

FRESH MUSHROOM SAUTÉ

Sautéed Jumbo Mushroom Caps,
Garlic Butter and Sherry Wine
Topping Bar of:

Seasoned Boursin & Crabmeat,
Shrimp with Garden Fresh Basil
& Spinach with Feta Cheese

*\$16.00 Per Person/50 person minimum
Chef Attendant Required*

All Stations Require a Chef Attendant Per 50 People at \$125.00 Plus Tax, Per Chef

Sushi Attendant \$200.00 per 100 People, Per Attendant

THE CARVERY

Oven Roasted Whole Tenderloin of Beef
Horseradish Cream, Silver Dollar Rolls
\$19.00 Per Person

Garlic Baked Lamb Racks
Vine Ripened Tomato Jalapeno Jam
\$18.00 Per Person

Whole Roasted N.Y. Strip Loin
Exotic Mushroom Relish
Crusty Hearth Baked Rolls
\$17.00 Per Person

Scottish Smoked Salmon
Cucumber and Dill Relish
Traditional Garnishes to Include:
Egg White, Egg Yolk, Onion, Capers & Lemon
\$15.00 Per Person

Slow Roasted Beef Steamship
Horseradish Cream, Silver Dollar Rolls
\$15.00 Per Person/Minimum of 150 people

Whole Roasted Fish
“Catch of the Day”, Mai Tai Relish
Sun-Dried Tomato Rolls
\$15.00 Per Person/ Minimum of 25 people

Rotisserie Turkey Breast
Orange Cranberry Mayonnaise
Home Made Mini Buttermilk Biscuits
\$12.00 Per Person

Roasted Herb Crusted Prime Rib
Mustard Cognac Sauce
French Baguette Slices
\$17.00 Per Person

All Selections Require a Chef Attendant At \$125.00 Per Chef/50 Guests

PLATED DINNER

CREATE YOUR OWN DINNER MENU

By Selecting One Item From Each Suggested Course

(Minimum Three Courses)

All Plated Dinners Include Our Chef's Design of Seasonal Accompaniments, Bakery-Fresh Rolls and Butter and freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

YOUR CHOICE OF A LA CARTE APPETIZER

Basil Infused Shrimp, Soba Wakame Salad, Chili Oil
Chilled Grilled Yellowfin Tuna with Anchovy Aioli, Sun Dried Tomatoes, Nicoise Olives
Roasted Pork Tenderloin, Spiced Peach Quick Bread, Gorgonzola Crumbles and Candied Pecans
Lobster Pansotti, Yellow Tomato Coulis, Morels, Chive Oil
Crêpe – Wrapped Crab Cake, Arugula and Peppergrass Slaw, Sweet Corn Aioli
Potato Napoleon, Portobello, Shiitake and Chanterelle Ragoût, Snipped Herb Nage
\$ 14.00

YOUR CHOICE OF A LA CARTE SOUP

Lobster Bisque with Chives and Coral Crème Fraîche
Velvety Asparagus Cream, Truffle Oil and Micro Chervil
Kettle Roasted Five Onion with Asiago Bread Twist
Yukon Gold Vichyssoise with Sweet Potato Frizzles
Bermuda's Best Fish Chowder With Black Rum & Sherry Peppers
Chilled Vine Ripened Golden Tomato Bisque with Confetti Vegetables
Roasted Pumpkin Soup with Sage Foam and Toasted Pepitas
\$ 9.00

YOUR CHOICE OF A LA CARTE SALAD

Greenhouse Cultivated Baby Greens, Boursin Cheese Cake, Smoked Pepper & Guava Vinaigrette
California Greens, Vegetable and Sweet Pepper Napoleon, Bermuda Onion Dressing
Hearts of Romaine, Prosciutto and Pear Tomatoes, Stilton Vinaigrette
Baby Harvested Lettuces, BBQ & Bacon Grilled Polenta, Tomatoes, and Buttermilk Vinaigrette
Hand Picked Greens with Cucumber and Tomato Carpaccio, Basil Vinaigrette
\$ 11.00

MAY WE SUGGEST THE FOLLOWING AVAILABLE HOME MADE SORBET

Zinfandel - Cherry	Blood Orange	Papaya Vodka
Pink Grapefruit	Citrus	Cantaloupe-Tawny Port
White Cranberry	Strawberry & Minus 8	Guava Gin

\$ 5.00

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YOUR CHOICE OF ENTRÉE

(Final price based on your choice of minimum 3 courses)

#1

Cajun Dusted Red Snapper
Wild Herb Smashed Pumpkin Mashers
Cucumber Dill Cream
\$ 39.00

#2

Truffled Filet Mignon
Foie Gras Bread Pudding
Cognac Cream
\$ 45.00

#3

Herb Roasted Chicken Breast
Forest Mushroom Ragout
Honey Cured Bacon Polenta
Herb Jus Lie
\$ 34.00

#4

Trio of Petite Filet Mignon
Jumbo Shrimp & Lamb Cutlet
Creamy Chive Mashed Potatoes
Truffle Jus
\$ 49.00

#5

Roasted Rack of Lamb
Bermuda Onion Potato Lyonnaise
Calvados Lamb Demi
\$ 45.00

#6

Grilled Veal Chop
Cauliflower Cheddar Risotto
Melted Smoked Tomato Fondue
\$ 49.00

#7

Pan Seared Salmon Filet
Lobster Glazed Scalloped Potato
Roasted Tomato Butter
\$ 34.00

#8

Cornmeal Crusted Rock Fish
Plantain Potato Pancake
Coconut Saffron Sauce
\$ 39.00

OR A COMBINATION PLATE

ENTREE SELECTION

(Choice of Two)

Petite Grilled Beef Filet
Pan Seared Local Rockfish
Barbecue Roasted Jumbo Shrimp
Oven Roasted Chicken Breast
Princess Herb Seared Jumbo Scallops
Wild Mushroom Stuffed Veal Medallion
Grilled Double Lamb Chop
\$ 50.00

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SAUCE SELECTION

(Choice of One)

Merlot Demi

White Wine Lemon Sauce

Forest Mushroom Ragoût

Cognac Cream

Roasted Tomato Cream

STARCH SELECTION

(Choice of One)

Creamy Roasted Pepper Polenta

Whipped Pumpkin Mashers

Mascarpone Roasted Garlic Mashers

Asparagus and Merlot Risotto

Lyonnais Potato Hash

YOUR CHOICE OF DESSERT

Cappuccino Infused Chocolate Pyramid, White Chocolate Ice Cream, Chocolate Ruffle

Peach and Papaya Streusel Tart, Dark Rum Sauce

Chocolate Sampler, White Chocolate Mousse, Dark Chocolate Opera Torte and Chocolate Crème

Raspberry Cheesecake Chocolate Bombe, Chambord Raspberry Drizzle

Dark and Stormy Individual Baked Alaska with Mango Sauce

Fruit Sorbet Sampler, Fruit Coulis

\$ 10.00

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All Prices are subject to 15% Gratuity

THEME EVENINGS AND BUFFET

MEDITERRANEAN DINNER BUFFET

Creamy Lobster Chowder

Cultivated Baby Spinach Salad, Pomegranate Vinaigrette

Garden Fresh Caponata Salad

Orecchiette, Arugula and Middle Eastern Ratatouille

Beef, Saffron Potato, Olive and Sun-Dried Tomato Salad

Chef-Carved Oven Roasted Leg of Lamb, Apple Walnut Mint Relish

Cajun Dusted Line Caught Snapper, Minted Yogurt

Grilled Farm Raised Chicken Breast, Cumin Tomato Sauce

Paella Valenciana

Polenta, Tomato Marmalade and Port-Salut

Couscous with Roasted Vegetables and Dates

Creamed Cauliflower and Parma Ham

Green Beans, Garlic and Chilis

Olive Bread, Tuscan Loaf, and Grissini Sticks

Herb-Infused Extra Virgin Olive Oil

Home Made Baklava

Vine-Ripened Fig & Stone Fruit Almond Pastry

Sangria Angel Food

Madeira Chocolate Bombe

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas

\$ 85.00

One Chef Attendant Required At \$125.00 Per 50 Guests

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All Prices are subject to 15% Gratuity

THE REEF ENCOUNTER

The North Rock Menu

Hand Made Offering of Freshly Made Sushi with all the Garnishing
Raw Bar Boat Display With Clams on the Half Shell, Oysters Shrimp Cocktail and Crab Claws
Cocktail Sauce, Remoulade, Lemons and Tabasco

Mixed Baby Greens with Champagne Vinaigrette
Grilled Calamari and Saffron Farfalle Salad
Herb Roasted Salmon Nicoise Salad
Island Style Ceviche with Chips

Carved To Order

Banana Wrapped Whole Roasted Catch of the Day with Mai Tai Relish

From The Grill

Petite Filet Mignon of Prime Beef
And
Mango Lime Grilled Lobster Tails
Butter and Ale Steamed Mussels
Grilled Chicken Breast with Sherry cream
Lobster Truffle Mash Potatoes
Grilled Asparagus with Tomato Aioli
Hearth Baked Rolls and Creamery Butter

Reef & Sea Themed Mini Pastries

Coffee and Tea

\$ 130.00

**Assorted Caviar Bar (on Carved Ice Bar) with Crème Fraiche and Blinis
Add \$15.00 Per Person*

Two Chef Attendants Required At \$125.00, Per 50 Guests

Sushi Attendant \$200.00 Per Attendant

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All Prices are subject to 15% Gratuity

HARBOUR FIESTA BUFFET DINNER

Mixed Baby Greens Margarita Vinaigrette
Rum Swizzle, Berry and Melon Salad
Chilled Roasted Calabacitas Salad
Grilled Vine Ripened Tomatoes and Feta Cheese
Marinated Jicama and Shrimp Slaw
Home Made Plantain Chips with Banana Coconut Rum Salsa
Acapulco-Style Ceviche with Crispy Chips
Lime Marinated Red Snapper, Sea Scallop and Swordfish
Orange and Onion Pico de Gallo

Chef-Carved Whole Roasted “Fresh Catch of the Day”, Veracruzana Sauce
Chef-Carved Tenderloin of Beef, Mustard and Herb Crust with Horseradish
Jerk Seasoned Chicken, Dark Rum and Lime Cream

Baked Chorizo & Potato Casserole
Asparagus, Smoked Chile Hollandaise
Spanish Style Rice & Beans
Sun-Dried Tomato Rolls and Jalapeño Cheese Rolls, Butter and Margarine

Kahula Cheesecake, Chocolate Pecan Crust
Strawberry Daquari Crème Brule
Citrus Fruit Tart
Cinnamon Tortillas, Warm Tequila Banana Sauce

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$ 95.00

Two Chef Attendants Required At \$100.00, Per 50 Guests

All Breakfast, Lunch and Dinner functions are based on a minimum of 25 guests.
If final guarantee is less than 25 the price per guest will increase by 20%.
All Prices are subject to 15% Gratuity

THE BERMUDIAN ON THE BAY

Bermuda's Best Fish Chowder, Sherry Peppers and Dark Rum
Tossed Caesar Salad, Garlic Croutons
Baby Greens with Passion Fruit Vinaigrette
Sliced Fresh Island Fruits
Bermuda Potato Salad with Peas and Carrots
Creamy Coleslaw

Pan Sear Cod Fish Cakes with Banana Raisin Chutney
Chef-Carved Strip Loin of Beef, Bermuda Onion Jam
& Horseradish Cream
Grilled Rock Fish with Lobster Cream
Traditional Peas and Rice
Pumpkin Potato Hash
Island Vegetable Medley
Fresh Made Mini Raisin Buns and Hearth Baked Rolls
Butter and Margarine

Pineapple Upside Down Cake
Bermuda Rum Cake, Ginger Frosting
Rum Swizzle Crème Brule
Strawberry Cheese Cake

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$ 80.00

One Chef Attendants Required At \$125.00 Per 50 Guests

ISLAND COOKOUT

Sunset at 32 Degrees North & 64 Degrees West

Mugs of Island Clam Chowder
Hand Picked Baby Greens with Buttermilk Ranch Dressing
Crisp Garden Vegetable Cole Slaw
Fresh Mixed Bean Salad, Fried Onion Garnish
Baked Potato Salad with Crispy Bacon, Cheddar, Sour Cream and Chives

FROM THE GRILL

Grilled N.Y. Strip Steak, Exotic Mushroom Relish
Guava BBQ Chicken
Seared Snapper, Roasted Tomato Butter Sauce
Pumpkin & Mascarpone Mashers
Bermuda Honey & Applejack Glazed Carrots

Option 1

(\$25 per person for Local Spiny Lobsters in season {Sept 1st- May 31st})

Option 2

(Additional \$25 Grilled Maine Lobsters) 5 Day Notice

Chile Sweet Potato Bread, Cheddar Cheese Corn Muffins,
Mango Whipped Butter

Warm Croissant and Butterscotch Bread Pudding, Sauce Anglaise
Rum Swizzle Cheese Cake
Chocolate Pecan Tart
Deep dish Apple Pie Melted Vanilla Ice Cream Sauce

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

\$ 90.00

One Chef Attendants Required At \$125.00 Per 50 Guests

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All Prices are subject to 15% Gratuity

PRINCESS SERVICE

The Fairmont Hamilton Princess proudly offers “Princess Service”, a unique dinner option for your catered events. Executive Chef, Thomas Frost, will design a seasonal four-to-seven course menu that can include: A choice of appetizers, entrees and desserts. upon being seated, your guests will be presented with a customized printed menu, which will describe our culinary offerings for the evening.

(Princess Service is also available for breakfast and lunch)

PRINCESS SERVICE SAMPLE MENU 1

Chambord and Truffled Torchion of Foie Gras

Raspberry Marmalade

Grilled Brioche and Madeira Gastrique

Greenhouse Cultivated Bibb Lettuce

Boursin Cheesecake

Bermuda Onion Vinaigrette

Zinfandel-Cherry Sorbet

Choice of Entrée:

Roasted Lamb Loin

Apple Potato Gratin, Melted Tomato and Mushroom Ragoût

Or

Herb Crusted Red Snapper

Charred Corn and Rock Shrimp Hash

Lobster Nage

Or

Pancetta Wrapped Sundried Tomato and Artichoke Stuffed Chicken

Forest Mushroom Bulgur, Herb Jus Lie

Dark and Stormy Individual Baked Alaska, Mango Sauce

Coffee and Tea Service

\$110.00

All Breakfast, Lunch and Dinner functions are based on a minimum of 25 guests.
If final guarantee is less than 25 the price per guest will increase by 20%.
All Prices are subject to 15% Gratuity

PRINCESS SERVICE SAMPLE MENU II

Thai Infused Duck Breast
Soba Noodle Slaw
Ginger Kumquat Oil

Mâche, Lollo Rosa and Frisée
Gourmandise Cheesecake, Toasted Candied Pecans
Cherry-Port Vinaigrette

Minted Grapefruit Sorbet

Choice of Entrée:

Seared Tenderloin of Beef
Green Peppercorn-Shallot Marmalade
Cornmeal Dusted Foie Gras

Or

Baked Seabass
Lobster Mashers, Braised Tomato-Clam Broth
Rock Shrimp Crown

Or

Stuffed Chicken Breast
Chorizo and Panela Cheese
Red Chili Cream

Golden Delicious Apple Custard Tart
Cracked Caramel

Friandes

Coffee and Tea Service

\$126.00

PRINCESS SERVICE SAMPLE MENU III

Choice of One:

Pan Seared Day Boat Scallops
Tian of Lump Crab, Gazpacho Aioli

Or

Arborio Crusted Sweetbreads
Braised Bermuda Onion Polenta
Merlot Wine Sauce

Cultivated Baby Greens
Parma Ham and Port Wine Cheese Cake
Peach Vinaigrette

White Cranberry Sorbet

Choice of One Entrée:

Petite Filet and Grilled Prawns
Cognac Demi, Roasted Pepper Splash

Or

Seared Veal Chop
Exotic Mushroom Ragoût, Stuffed Gnocchi

Or

Brie & Confit Laced Duck
Barollo Wine Reduction,

Cappuccino Infused Chocolate Pyramid
White Chocolate Ice Cream with Chocolate Ruffle
Coffee and Tea Service

Friandes

\$136.00

PRINCESS SERVICE SAMPLE MENU IV

Choice of One:

Chilled Demi Tasse of Soups:
Sweet Pepper Bisque Lemon Chello Dollop
Champagne Cucumber with Watercress Foam
Island Carrot with Bermuda Honey Ice Cream

Or

Lobster and Morel Pansotti
Yellow Tomato Coulis, Chive Oil

Minestrone Salad
Chef Garden Micro Greens
Basil Infused Extra Virgin Olive Oil

Cantaloupe Tawny Port Sorbet

Choice of One Entrée:

Pumpkin Seed Crusted Rack of Lamb
Sweet Potato Casserole
Tomato-Rosemary Garlic Marmalade

Or

Mixed Grill of Seafood
Seared Salmon, Guava Barbecue Sauce
Chilean Seabass, Rock Shrimp Tapanade
Lobster & Crab Roulade

Or

Mixed Grill of
Artichoke and Pancetta Stuffed Veal Tenderloin
Truffle Crusted Petite Filet of Beef
Roasted Garlic and Balsamic Demi

Chocolate Sampler

Coffee and Tea Service

Friandes

\$168.00

All Breakfast, Lunch and Dinner functions are based on a minimum of 25 guests.
If final guarantee is less than 25 the price per guest will increase by 20%.
All Prices are subject to 15% Gratuity

PLATINUM PRINCESS SERVICE

The Fairmont Hamilton Princess proudly offers “Platinum Princess Service”, an elegant and unique complete dinner service that your guests will long remember.

Executive Chef Thomas Frost and his Brigade, will design a seasonal multiple course menu that includes guest’s choice of appetizers and entrees and an alternating selection of spectacular desserts.

Upon being seated, your guests will be presented with a personalized printed menu, which will describe our culinary offerings for the evening. The Platinum Princess Service package also includes:

*Service on Imported Villeroy & Boch China

*Silver Service

*Imported Crystal Stemware

*Color-Coordinated, Custom Floor-Length Specialized Linens

*Color-Coordinated Chair Covers and Napkins

*Centerpieces for each Table

*Table of Eight

*White-Glove Synchronized Service (One Server per Table)

*One Wine Butler for every Four Tables
(Alcoholic Beverage Service Additional)

Platinum Princess Service is Available for Groups of up to 100 Guests

PLATINUM PRINCESS DINNER SAMPLE MENU I

Choice of One Appetizer:

Sugar Cane Skewered Scallops, Curried Mango Sauce
Sweet and Sour Soba Noodle Slaw

Or

Demi Tasse of Chilled Soups:
Golden Gazpacho with Confetti Vegetables
Asparagus Bisque, Sherry Ice Cream
Bermuda Pumpkin Vichyssoise, Candied Pecans

Or

Roulade of Smoked Salmon and Lobster
Sea Salt Lavosh

Cultivated Micro Greens
Vegetable Studel, Sweet Basil Vinaigrette

Peach and Vodka Sorbet

Choice of One Entrée:

Mesquite Grilled Tenderloin
Forest Mushroom and Yukon Gold Gratin

Or

Roasted Halibut
Truffle Risotto, Chardonnay Butter Sauce

Or

Grilled Double Lamb Chops
Turnip Gratin, Roasted Pepper Demi

Or

Stuffed Capon Breast
Spinach and Dried Fruit Filling

Chef's Selection of Imported Cheeses

Under The Sea Themed Desserts (2 alternating)

Friandes

Coffee and Tea Service

\$210.00

All Breakfast, Lunch and Dinner functions are based on a minimum of 25 guests.
If final guarantee is less than 25 the price per guest will increase by 20%.
All Prices are subject to 15% Gratuity

PLATINUM PRINCESS DINNER SAMPLE MENU II

Choice of One Appetizer:

Golden Tomato Bisque, Confetti Vegetables and Basil Granita
(Served in a Carved Ice Tulip)

Or

Lobster Medallions
Smoked Ricotta and Potato Timbale
White Truffle Oil

Or

Parma Wrapped Rabbit Loin
Sweet Bean Ragout

Or

Crushed Raspberry Seared Duck Breast
Stone Fruit Relish and Chambord Drizzle

Living Terrarium of Floral and Herbal Greens
Blood Orange Vinaigrette

Wild Strawberry and Minus 8 Sorbet

Choice of One Entrée:

Peppercorn Bacon Wrapped Veal Chop
Morel and Yukon Potato Hash, Single Barrel Whiskey Sauce

Or

Skillet Seared Prime Tenderloin of Beef
Foie Gras Bread Pudding and Mulled Candied Orange Beef Sauce

Or

Seared Halibut and Lobster Napoleon
Sherry and Coral Cream

Or

Cranberry & Sage Stuffed Pheasant Breast
Chokecherry and Brandy Infusion

Chef's Selection of Imported Cheeses

(Four Alternating Desserts)

Bermuda Coral Reef Friandes

Coffee and Tea Service

\$278.00

All Breakfast, Lunch and Dinner functions are based on a minimum of 25 guests.
If final guarantee is less than 25 the price per guest will increase by 20%.
All Prices are subject to 15% Gratuity

TENT RENTALS

Tent Rentals are available to enhance your function and also provide protection against inclement weather

<i>Sizes</i>	<i>Sq Ft</i>	<i>Seats (Rds of 10)</i>	<i>Price</i>
<i>10x10</i>	<i>100</i>	<i>10</i>	<i>\$150</i>
<i>20x20</i>	<i>400</i>	<i>Kitchen</i>	<i>250</i>
<i>20x20</i>	<i>400</i>	<i>40</i>	<i>370</i>
<i>20x30</i>	<i>600</i>	<i>60</i>	<i>450</i>
<i>20x40x</i>	<i>800</i>	<i>80</i>	<i>500</i>
<i>20x50</i>	<i>1000</i>	<i>100</i>	<i>570</i>
<i>20x60</i>	<i>1200</i>	<i>120</i>	<i>660</i>
<i>20x70</i>	<i>1400</i>	<i>140</i>	<i>750</i>
<i>30x30</i>	<i>900</i>	<i>90</i>	<i>\$525</i>
<i>30x40</i>	<i>1200</i>	<i>120</i>	<i>620</i>
<i>30x50</i>	<i>1500</i>	<i>150</i>	<i>730</i>
<i>30x60</i>	<i>1800</i>	<i>180</i>	<i>830</i>
<i>30x70</i>	<i>2100</i>	<i>210</i>	<i>950</i>
<i>30x80</i>	<i>2400</i>	<i>240</i>	<i>1100</i>
<i>30x90</i>	<i>2700</i>	<i>270</i>	<i>1500</i>
<i>30x120</i>	<i>3600</i>	<i>360</i>	<i>1900</i>
<i>60x40</i>	<i>2400</i>	<i>240</i>	<i>\$1900</i>
<i>60x60</i>	<i>3600</i>	<i>360</i>	<i>2800</i>
<i>60x70</i>	<i>4200</i>	<i>420</i>	<i>3500</i>
<i>60x80</i>	<i>4800</i>	<i>480</i>	<i>4000</i>
<i>60x100</i>	<i>6000</i>	<i>600</i>	<i>5500</i>

Side Walls for tents \$40 each additional

Please note that seats are based on plated sit down functions and that a larger tent will be needed for set up of dance floors or Buffet lines. Floral and greenery may be added to tent poles at an additional charge the use of propane is not permitted in tents.

A 20x20 tent is required as a kitchen and staging area for all out door plated functions.

Please note that all tent rentals are the sole responsibility of the Function Holder once tent has been installed regardless of weather conditions.

CATERING BEVERAGE PLANS

HOSPITALITY BARS IN GUEST ROOMS OR HOSPITALITY SUITES

BOURBON

OLD GRAND DAD	\$ 80
JACK DANIELS	\$ 90

VODKA

SMIRNOFF	\$ 75
FINLANDIA.....	\$ 90
KETEL ONE.....	\$ 95
ABSOLUT	\$ 80

GIN

BEEFEATER.....	\$ 80
BOMBAY GIN.....	\$ 90

BLENDS

CANADIAN CLUB	\$ 80
CROWN ROYAL.....	\$ 90

BRANDY

REMY MARTIN VSOP	\$180
COURVOSIER V.S.....	\$ 95

RUM

BACARDI SILVER	\$ 65
BLACK SEAL.....	\$ 70

SCOTCH

CHIVAS REGAL	\$115
INVERHOUSE.....	\$ 90
WHITE LABEL DEWARS.....	\$ 85
GLENFIDDICH.....	\$130

VERMOUTH

DRY	\$ 25
SWEET	\$ 25

TEQUILA

JOSE CUERVO,GOLD.....	\$ 70
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LIQUEURS

GRAND MARNIER.....	\$105
BAILEY'S IRISH CREAM.....	\$ 90
KAHLUA.....	\$ 95
DRAMBUIE.....	\$ 95
AMARETTO.....	\$ 85
TIA MARIA.....	\$ 90
FRANGELICO.....	\$ 70

BEERS

HEINEKEN.....	\$ 6
AMSTEL LIGHT.....	\$ 6
COORS LIGHT.....	\$ 6

CASH BAR

At this Bar, beverages are purchased by guests at the point of service. There is an initial **\$80.00 fee per bartender, plus an \$80 fee for cashier services**. This includes set up of the bar and the first hour of service. A fee of \$25 for every hour of service thereafter will be applied. One bartender for every 75 guests is recommended.

These prices are inclusive of a 15% gratuity.

PREMIUM BRAND CASH BAR

Cocktails	\$7.00
Assorted Beers	\$6.00
House Wine (glass)	\$8.00
Soft Drinks	\$3.50
Mineral Water	\$3.50
Juices	\$3.50

DELUXE BRAND HOST BAR

Cocktails	\$8.00
Assorted Beers	\$6.00
Wine (glass)	\$9.00
Soft Drinks	\$3.50
Mineral Water	\$3.50
Juices	\$3.50

BRANDS

Vodka
Gin
Bourbon
Rye
Scotch
Rum

PREMIUM

Smirnoff
Beefeater
Old Grand Dad
Canadian Club
Inverhouse
Bacardi & Black Seal

DELUXE

Finlandia
Bombay Sapphire
Jack Daniels
Crown Royal
Chivas Regal
Bacardi "8"

ISLAND DRINKS

PER GALLON

Margarita	\$140.00	Rum Swizzle	\$130.00
Pina Colada	\$140.00	Yellowbird	\$140.00
Planters Punch	\$140.00	Fruit Punch	\$ 100.00

CONSUMPTION BAR

This fully stocked bar features premium or deluxe brands of spirits, beer and wine.

Charges are based on the actual number of beverages consumed. There is a set-up fee of \$80.00 per bar, plus a \$25 bartender fee for every hour of service thereafter. However, if beverage totals exceed \$350 during the first hour and \$175 per hour thereafter, the bartender service charges will be waived.

PREMIUM BRAND HOST BAR

Cocktails	\$6.50
Assorted Beers	\$6.00
House Wine (glass)	\$7.50
Soft Drinks	\$3.50
Mineral Water	\$3.75
Juices	\$3.50

DELUXE BRAND HOST BAR

Cocktails	\$7.50
Assorted Beers	\$6.00
Wine (glass)	\$8.50
Soft Drinks	\$3.50
Mineral Water	\$3.50
Juices	\$3.50

REGENCY COCKTAIL HOUR

OPEN BAR

PREMIUM BRAND BAR

One hour	\$25.00
One hour and a half	\$35.00
Two hours	\$42.00
Each additional hour	\$ 9.00

DELUXE BRAND BAR

One hour	\$28.00
One hour and a half	\$38.00
Two hours	\$45.00
Each additional hour	\$11.00

Add \$5.50 per guest per hour for blended tropical drinks

MARTINI STATIONS

FAIRMONT SELECT MARTINI'S

Absolut, Belvedere, Grey Goose and Ketel One Vodka

Festive Martini:	Vodka, Cointreau and Fresh Lime Juice
Chocolate Martini:	Vodka, Dark and White Chocolate Liqueur
Melon Martini:	Vodka, Midori and Fresh Lime Juice
Dirty Martini:	Vodka with Olive Juice
The Metropolis Martini:	Vodka, Strawberry Liqueur and Champagne
Cosmopolitan Martini:	Vodka with Cranberry Juice and Cointreau
Bellini Martini:	Vodka with Peach Schnapps and Cassis
Pink Mist Martini:	Citrus Vodka, Chambord and Fresh Lime Juice
Meltaway Martini:	Vodka, Peppermint Schnapps and Crème de Cacao

\$14.00 per cocktail

VODKA STATION

ASSORTED FLAVORED VODKA:

Absolut Original, Absolut Citron, Absolut Kurant, Absolute Mandarin, Stolichnaya Original,
Finlandia Cranberry

\$9.00 per drink

Ketel One, Belvedere, Grey Goose, Chopin

\$10.00 per drink

Ice Vodka Luge to Enhance the Vodka Station

\$400.00

Bartender Charge is \$85.00

The Charge is waived if beverage sales exceed \$500.00 per bar.

15% gratuity and current sales tax will be added to all food and beverage prices.