



THE *Fairmont*
SOUTHAMPTON

2011 Wedding Menus

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[Bar Services & Wine List](#)

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The Fairmont Southampton
101 South Shore Road
Southampton, SN 02
Bermuda

441-238-8000

www.fairmont.com/southampton



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Reception

Receptions and Action Stations

Dessert Receptions and Action Stations

Cocktail Receptions~Hors D'Oeuvres Selections

Buffet Services are Designed For a maximum of Two (2) Hours of Service. For Additional Hours Chef Charges of \$125.00 per hour per 50 guests will be charged. Small party fee will apply to any catered functions for less than 25 guests of \$250. All items in buffet are not transferable to Refreshment Breaks. Prices are Per Person and Subject to Change. A 17% Service Charge is Applicable.

(V) Vegetarian

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SOUTHAMPTON PYRAMID OF SPOONS

(Indoor Functions Only)

A Dramatic Presentation of 250 Signature

Hors d'oeuvres on Spoons

Spiced Tuna Tartare with pickled radish

Lobster and Mango Salad with toasted sesame seeds

Blue Cheese & Grape Truffle, with pistachio

Chipotle Spiced Beef, with pickled red onion

\$800 Per Station

CAESAR SALAD STATION

Attendant Tossing Made to Order Caesar Salad with our own

House Made Creamy Caesar Dressing, Herb Croutons,

Asiago Cheese, Grilled Chicken and Blackened Shrimp

\$14 Per Person

VEGETABLES AND DIP STATION

Selection of Baby and Cut Vegetables with Pita Bread
and Vegetable Chips

Sour Cream Salsa Dip, Hummus, Chipotle spiced dip,

And Warm Artichoke Dip

\$14 Per Person

SELECTION OF FINE CHEESE

Display of Whole and Cut Fine Cheeses, French Baguette,

Crackers, & Grapes

Domestic \$14 Per Person

European \$18 Per Person

FRESH SEAFOOD STATION

Based on 4 pieces each

Seasonal Oysters, Jumbo Shrimp

Clams on the Half Shell, Chilled Marinated Mussels, Crab Claws

Cocktail, Rémolade, Mango Cocktail Sauce,

Miniature Tabasco's, Lemon and Lime

\$24 Per Person

SUSHI STATION

Selection of Rolled and Nigiri Sushi with Soy Sauce, Pickled Ginger and Wasabi

Live Station with Sushi Chef add \$125 per station

(maximum 150 persons per station)

\$5.50 Per Piece

ASIAN WOK STATION

Fried Rice Station Cooked to order with your choice of:

Gingered Chicken, Scallion Beef, Lemongrass Shrimp, Slivered Snow Peas,

Water Chestnuts, Cashews, Orange Peel Steamed Broccoli, Hoisin, Soy, and

Ponzu Sauces

\$18 Per Person



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THE CARVERY TABLE

(Roast USDA Choice Beef Carved by Chef)

Served with Horseradish Dijon and Pommery Mustard,
Assorted Cocktail Rolls,
Pommery Demi Glace

Pre Selected Choice of The Following:

Beef Tenderloin **\$25 Per Person**

Smoked New York Striploin of Beef **\$22 Per Person**

Herb and Dijon Crusted Baron of Beef **\$20 Per Person**

SOUTHAMPTON SMOKED SALMON

(Carved by Chef)

House Smoked Salmon

Crème Fraiche, Shaved Bermuda Onions, Capers,

Chives & Rye Points

\$16 Per Person

WHOLE TOM TURKEY

(Carved by Chef)

Herb Roasted Turkey with Giblet Gravy, Cranberry

Orange Chutney, Sliced Rolls, and Sage Stuffing

\$17 Per Person

BERMUDA RUM GLAZED PORK RACK

(Carved by Chef)

Black Currants and Calvados Jus, Caramelized Apples

\$17 Per Person

BAKED ATLANTIC SALMON

EN CROUTE

(Carved by Chef)

Salmon Filet Baked in Puff Pastry with

White Wine Dill Sauce

\$14 Per Person

CHILLED COCKTAIL SHRIMP

Poached Jumbo Gulf Shrimp Chilled with Cocktail

Sauce, Lemon, and Remoulade

Served on Ice

\$18 Per Person (based on 4pcs per person)

LIVE PASTA STATION

(Prepared by Chef)

Fussili and Tortellini

Basil Marinara and Roasted Garlic Alfredo

Red Onions, Garlic, Artichokes, Baby Shrimp, Ham,

Spinach, Mushrooms, Pesto, Chilli Flakes Parmesan

\$19 Per Person

SOUTHAMPTON CREPE STATION

(Prepared by Chef)

Herbed Crepes with Choice of Fillings

Forest Mushroom Ragout

Chicken Chorizo Ragout

Louisiana Crab Ragout

\$22 Per Person

BERMUDA STATION

Bermuda Fish Chowder with Sherry Peppers

and Black rum

Johnny Cakes

Fish Cakes with Island Remoulade

St. David's Mussel Pie

Chicken Cassava Roll with Chow Chow

\$24 Per Person

MASHED POTATO MARTINI STATION

(Prepared by Chef)

Buttermilk and Roasted Corn Mashed Potatoes

Garlic Mashed Potatoes

Horseradish Mashed Potatoes

Parmesan Wild Mushroom Mashed Potatoes

Red Wine, Lobster and White Wine Cream sauces

Bacon, Cheddar Cheese, Onion Straws, Chives

and Sour Cream

\$18 Per Person

Enhance Your Mash Potato Martini Station

Shepherd Pie, Lamb Moussaka, Seafood Newburg

Wild Mushroom Ragout, Rustic Tomato Basil Marinara

\$9 Per Person

SHRIMP SCAMPI FLAMBE (Prepared by Chef)

Jumbo Gulf Shrimp Flambéed with White Wine and

Garlic Butter, Rice Pilaf

\$22 Per Person (based on 4pcs per person)

FRESH MARKET FISH STATION

(Prepared by Chef)

Scallop Shell Shaped Ice Carving to Display:

Local Rockfish, Wahoo, Snapper and Tuna Sautéed

to Order Served with Seaweed Salad

Lemon Butter Sauce, Island Salsa, Fresh Lemon

and Lime Wedges

\$30 Per Person

MUSSEL STATION (Prepared by Chef)

PEI Mussels Sautéed With your Choice of Lemongrass

Chili's Sauce or Garlic and White Wine Marinere sauce,

Fresh Baguette

\$15 Per Person

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BERMUDA BANANAS FLAMBE

(Prepared by Chef)

Flambéed Banana Caramelized with Brown Sugar and Dark Rum Served over Vanilla Bean Ice Cream and Chantilly Cream

\$16 Per Person

CHOCOLATE FONDUE WATERFALL

Three-Foot Tower of Cascading Molten Chocolate Strawberries, Pineapple, Honeydew & Cantaloupe Melon, Mini Biscotti, Marshmallow Puffs, Pound Cake Fingers, Angel Food Cake and Local Sweet Baby Bananas

\$14 Per Person (\$900 Minimum or 75 guests)

CANDLELIGHT DESSERT BUFFET

For Indoor Functions Only!

Assorted French Pastries
Truffles & Chocolate Dipped Strawberries
Mini Crème Brûlée,
Fresh Berry Flan
Crêpe Suzette Flambée
Chocolate Gateau
Mignardises
Cheese Cake and Fruit Sauce
Dark Chocolate Mousse
White Chocolate and Passion Fruit Parfait
Assorted Biscottis and Cookies

\$23 Per Person

DOUGHNUTS AND FROZEN BANANAS

\$18 Per Person

SHAPE A CREPE

(Prepared by Chef)

Fresh made Crepes with your choice of filling:

Milk Chocolate, Strawberries, Bananas,

\$15 Per Person

FLAMBE COFFEE STATION

Freshly Brewed Full Roast and Decaf Coffee

Full Selection of Liqueurs and Cognac Flambéed and Served with Whipped Cream, Chocolate Sprinkles

\$18 Per Person



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COLD CANAPES

(Priced Per Piece, Hand Passed or Placed)

Smoked duck, Caramelized Fig, Goat Cheese Crouton **\$4.00**

Chipotle Beef on Brioche, Pickled Mushrooms and Mango **\$4.75**

Assorted Sushi Canapés **\$5.50**

Grape and Stilton Truffle with Pistachio Nut **\$4.75**

Sun dried Tomato Goat Cheese and Olive Tapenade on Crostini **\$4.00**

House Smoked Salmon and Cream Cheese Pinwheel **\$4.75**

Margarita Marinated Jumbo Shrimp Tequila Cocktail Sauce **\$5.00**

Crab Salad on Cucumber Round **\$4.75**

Lobster Salad, Mango, on Polenta **\$5.00**

Tuna Nicoise **\$4.75**

Camembert with Pear Chutney **\$4.75**

Prosciutto Wrapped Asparagus With Boursin Cheese **\$4.75**

Cherry Tomato with Panzanella **\$4.75**

Caprese Crostini **\$4.75**

Moroccan spiced Salmon on Flat Bread **\$5.00**

Chicken and Mango Salad on Crostini **\$4.75**



HOT HORS D'OEUVRES

(Priced Per Piece, Hand Passed or Placed)

Crab and Brie in Filo Pastry **\$4.75**

Blue Cod Puffs, Tamarind Tartare Dip **\$5.00**

Pancetta and Basil Wrapped Shrimp **\$5.00**

Coconut Shrimp with Vodka Spiked Cocktail Sauce **\$4.75**

Panko Crusted Peekey Toe Crab Cake Sweet Chili Sauce **\$5.00**

Moroccan Spiced Lamb Chop with Eggplant Caviar **\$5.50**

Mini Beef Wellington **\$5.00**

Peking Duck Potsticker with Orange Hoisin **\$4.75**

Sesame Crusted Chicken Tenders with Plum Sauce **\$4.75**

Bacon Wrapped Scallop **\$5.00**

Asian Chicken Cashew Spring rolls with Ginger Soy Dipping Sauce **\$4.75**

Artichoke Cream Cheese Filled Profiteroles **\$5.50**

Satay Sampler

Assortment of Shrimp, Chicken, Pork and Beef Satay

With Sesame Cilantro, Palm Sugar Tamarind & Honey Ginger dip

\$5.00 each per piece

Spicy Chorizio in a Blanket **\$5.00**

Bermuda Fish Cake with Island Spiced Mayo **\$4.75**

Bermuda Onion, Tomato and Goat Cheese Tart Tatin **\$5.00**

Vegetable Egg Rolls, Sweet and Sour Sauce **\$4.00**

Lamb Souvlaki with Cucumber Tatziki **\$5.00**

Brie Cheese Glazed Confit of Duck and Cranberry Filled Profiteroles **\$5.50**

Vegetable Samosas with Mint Cucumber Relish **\$5.00**

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COLD APPETIZERS

Shrimp Cocktail Martini with Tropical Cocktail & Remoulade Sauce

\$19

Parma Ham, Cantaloupe & Honeydew Melon, Grapes, Port Dressing

\$15

Peekey Toe Crab and Lobster Timbale, mango & avocado lime salsa

Chili Lobster Oil

\$19

Grilled Portobello Mushroom and Mache Lettuce

Herbed Goat Cheese, Olive Poached Tomato, Parmesan Twist,

Balsamic and Chive Oil

\$17

Scottish Smoked Salmon with Black Pepper and Fresh Lemon

With a Horseradish Flan

\$18

Peppered Yellowfin Tuna

Caper Potato salad, Grilled Pineapple Salsa

\$18

Slow Cooked Organic Tomato

Goats Cheese Cream, Micro Focaccia Croutons, Arugula

\$17



SALADS

Mixed Baby Greens with Pralines, Citrus and Honey Mustard Dressing

\$12

Baby Spinach and Frisee Salad, Herbed Goats Cheese, Candied Pecan

Sun dried Tomatoes, Tapanade Dressing

\$13

Boston Baby Bibb, Port wine and Vanilla Bean Poached Pears, Danish

Blue Cheese,

Candied Almonds, Honey Dijon dressing

\$14

Vine Ripened Red and Golden Tomatoes

Marinated Buffalo Mozzarella, Shaved Local Onion, Balsamic and EVOO

Vinaigrette

\$14

Wadson Farm Roasted Organic Beet Root,

Goat Cheese , Pear Vinaigrette

\$14

Hearts of Romaine Salad

Parmesan and Cracked Black Pepper Croutons, Oven Roasted Tomatoes,

Roasted Garlic Caesar Dressing

\$14

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HOT APPETIZERS

Lobster Cake, Apple Fennel Slaw, Sambal Aioli

\$17

Warm Mushroom Goat Cheese Tart with Poached Pear, Port Vinaigrette

\$15

Pumpkin Ravioli, Creamed Spinach, Mascarpone Emulsion

\$14

Apple wood Smoked Bacon Seared Scallops – Soft Corn Kernel Polenta

Date Chutney - Pomegranate Molasses

\$18

INTERMEZZO

Campari Sorbet

\$6

Cranberry and Lime Sorbet

\$6

Pink Champagne Sorbet

\$7

Buttermilk and Gin Sorbet

\$7

SOUPS

Lobster Bisque au Cognac, Tabiko Creme Fraiche

\$12

New England Clam Chowder

\$12

Bermuda Pumpkin and Apple Veloute, Maple Roasted Walnut Crunch

\$12

Cream of Jerusalem Artichoke, Truffled Crostini

\$11

Bermuda Carrot and Coconut Bisque, Toasted Shaved Coconut

\$11

Bermuda Fish Chowder , Black Rum & Sherry Peppers

\$11

Roasted Eggplant and Mushroom Chowder, Truffle Crème Fraiche

\$11

Creamy Wild Mushroom Bisque, Truffle Oil

\$11

Cream of Young Garlic, Southampton Garden Rosemary Crouton

\$11

Roasted Tomato and Basil Soup, Parmesan Crisp

\$10

Cream of Asparagus, Crumble Pancetta

\$10



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ENTREES

Veal Medallions, Chorizo Gremolata, Root Vegetable Gratin
Poached Asparagus, Foie Gras Emulsion

\$59

Rossini Filet Mignon, Foie Gras, Pumpkin Mousseline,
Butter Poached Potatoes

Toasted Mushrooms, Braised Red Cabbage,
Perigourdine Sauce

\$59

Bacon Wrapped Beef Tournedos, Roquefort Glaze, Creamed
Cauliflower and Russet Roasted Vegetable, Port Wine

Reduction

\$53

Grass Fed Beef Short Ribs, Bermuda Caramelized
Onion & Potato Puree

Fire Roasted Asparagus, Roma Tomato, Braising Jus

\$52

17 Spice Dusted Roasted Beef Tenderloin - Toasted Shitake
& Portobello Mushrooms

Braised Cabbage, Asparagus, Pomme Boulangere,
Cabernet Sauce

\$49

Sea Salt Crusted Prime Rib, Braised Red Cabbage,
Mashed Turnip, Beef Jus

\$49



Seared Bermuda Snapper, Lobster and Roasted Garlic
Whipped Potato, Butter Poached Asparagus, Shrimps
and Ancho Chili Butter Sauce

\$45

Lemon Sole Meuniere, Basmati Rice Pilaf,
Sautéed Spinach

Blood Orange Beurre Blanc

\$45

Salmon Filet on Caramelized Onion Potato Gratin,
Buttered Spinach, Braised Red Cabbage, Fennel

Chardonnay Butter Sauce

\$40

Duck Supreme, Goat Cheese and Potato Mousseline,
Braised Red Cabbage

Asparagus, Plum Jus

\$44

Breast of Chicken Stuffed with Red Peppers & Cream
Cheese, Saffron Orzo

Baby Zucchini, Red Cabbage, Sun Dried Tomato Sauce

\$40

8 Oz. Supreme of Chicken, Warm Potato Salad,
Haricot Vert, Stone Mustard Jus

\$39



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COMBINATION ENTREES

Brioche Crusted Blue Cod & Blackened Chicken Breast,
Butter Glazed Carrots & Turnips
Creamy Chive Mashed Potato, Preserved Lime Beurre Blanc
\$48

Beef Tenderloin and Red Snapper Filet, Garlic Mashed Potatoes,
Asparagus, Grilled Roma Tomato, Merlot Jus & Lemon Butter Sauce
\$51

Combination of Beef Tenderloin Petit Filet and Garlic Shrimp, Herb
Mashed Potato
Baby Courgette & Red Pepper Spear, Merlot & Dill Butter Sauce
\$54

Vegetable Napoleon, Portobello Mushroom, Caponata, Polenta, Goat
Cheese Glaze, Pearl Vegetables, Red Pepper & Balsamic Essence (V)
\$32

Warm Spinach Crepes, Edam Cheese, Navy Bean Cassoulet, Grilled
Bundled Asparagus, Torched Mornay Glaze (V)
\$29

“The Bermuda Triangle “

Maine Lobster Tail, Colorado Lamb Chop and Petit Filet Mignon
Leek and Asiago Potato Gratin, Braised Red Cabbage, Merlot Jus & Lime
Beurre Blanc
\$69



“Strawberry Shortcake”

Vanilla Mouse, Strawberry Compote, Shortbread
Biscuit
\$11

Jivara Chocolate and Banana Marquise, Amarula
Cream
\$11

Bramley Apple Crumble Tart, Cinnamon Ice Cream
and Calvados Crème Anglaise
\$11

“The Chocolate Bombe”

Warm molten center Chocolate Cake with Vanilla
Bean Ice Cream, Chocolate and Raspberry
Chambord Sauces
\$11

“The Southampton Chocolate Cake”

Alternating Layers of Tender Chocolate Cake,
Chocolate Fudge & Cognac Mousse,
Remy Martin Scented Vanilla Anglaise
\$11

Coconut Mouse Dome with Creamy Mango
Center Rum Syrup
\$11

Textures of Chocolate

Chocolate Fudge Brownie, Caramelized
White Chocolate Cremeux, Milk
Chocolate Mousse
\$13

Lemon and Burned Honey Meringue
Tart

Mint infused Blueberry compote
\$11

White Chocolate and Passion Fruit Pave
Crunchy Hazelnut Chocolate Crisp and
Raspberry Sauce
\$11

Chocolate Ganache
Crushed Raspberries, Elderflower
Syrup, Madealines
\$12

Cardamom Scented Sable, Mango
Chiboust with Raspberries
Strawberry Consommé
\$12

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Bar Services & Banquet Wine List

Hospitality Bars

Bar Services & Beverage Stations

Banquet Wine List

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Prices are per Bottle (1 Litre)

BOURBON

JACK DANIELS SINGLE BARREL	\$180
JACK DANIELS	\$150
JIM BEAM	\$125
KNOB CREEK 9 YEARS	\$110

RYE WISKEY

CANADIAN CLUB	\$120
CROWN ROYAL	\$150

SCOTCH WHISKEY

GLENLIVET	\$180
MACALLAN 12 YEARS	\$195
JOHNNIE WALKER BLACK LABEL	\$190
CHIVAS REGAL	\$180

VODKA

SMIRNOFF	\$115
STOLICHNAYA	\$115
GREY GOOSE	\$185
BELVEDERE	\$190
BACARDI LIMON	\$155

GIN

TANQUERAY GIN	\$135
TANQUERAY GIN	\$155
BOMBAY GIN	\$135
BOMBAY SAPHIRE	\$155

RUM

GOSLINGS BLACK SEAL	\$95
GOSLINGS GOLD	\$100
GOSLINGS FAMILY OLD RESERVE	\$255
BACARDI EIGHT	\$105
CAPTAIN MORGAN	\$110
BACARDI LIMON	\$155

TEQUILA

PATRON	\$205
JOSE CUERVO GOLD	\$125

LIQUEURS

BERMUDA GOLD	\$85
GRAND MARNIER	\$120
DRAMBUIE	\$95
KAHLUA	\$95
SAMBUCA	\$75
BAILEY'S IRISH CREAM	\$75

BEERS

HEINEKEN	\$8
AMSTEL LIGHT	\$8
COORS LIGHT	\$8
CORONA	\$8



All full bottle spirits are accompanied with your choice of 6 mixers.

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HOST BARS

SELECT BRANDS	\$8
PREMIUM BRANDS	\$9
PRESIDENTIAL	\$10

CASH BARS (gratuity included)

SELECT BRANDS	\$8
PREMIUM BRANDS	\$12

SELECT BRANDS HOST BARS BY THE HOUR

PER PERSON, 1ST HOUR	\$24
EACH ADDITIONAL HOUR	\$21

PREMIUM BRAND HOST BAR BY THE HOUR

PER PERSON, 1ST HOUR	\$28
EACH ADDITIONAL HOUR	\$23

WINE

RED OR WHITE HOUSE WINE	\$9
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BEER

IMPORTED BEER (BOTTLE)	\$8
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LIQUEURS

BAILEY'S, GRAN MARNIER, COURVOSIER (1OZ), SAMBUCA, KAHLUA	\$10
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SOFT DRINKS

REGULAR OR DIET SOFT DRINKS	\$5
MINERAL WATER	\$5



BERMUDA TROPICAL BAR

BERMUDA RUM SWIZZLE	\$8.50
DARK & STORMY	\$8.50

CLASSIC MARTINI STATION

DRY VODKA OR GIN	\$14
METROPOLITAN	\$14
LEMON DROP	\$14
PRINCESS INFUSION	\$14
COSMOPOLITAN	\$14
COTTON CANDY	\$14

BAR SERVICE POLICIES:

- ~Fairmont Standard is One (1) Bartender for Every 75 Guests.
- ~Bartender Fee of \$125 will be charged on all Bars not exceeding \$275 + 17% beverage revenue
- ~A Fee of \$75 per Hour per Cashier will be applicable on all Cash Bars.

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Bin	Champagne & Sparkling Wines	Price
1	Dom Perignon 1999	\$360.00
2	Veuve Clicquot Reserve 2002	\$175.00
4	Mumm Cordon Rouge N/V	\$105.00
5	Charles de Laroche Brut NV	\$90.00
44	Prosecco Zardetto	\$60.00
41	Asti Martinni and Rossi	\$45.00

Bin	White Wines	Price
191	Chardonnay Grgich Hill Napa	\$128.00
222	Chardonnay Sonoma Cutrer Russian River	\$80.00
196	Chardonnay Stag's Leap Wine Cellar Napa Karia	\$89.00
210	Chardonnay La Crema Sonoma Coast	\$75.00
197	Chardonnay Robert Mondavi Napa	\$65.00
208	Chardonnay Kendall-Jackson Vintner Reserve	\$52.00
220	Chardonnay Wente Morning Fog	\$49.00
218	Chardonnay Meridian	\$48.00
132	Chardonnay Dreams Jermann	\$145.00

Bin	White Wines	Price
204	Chardonnay Simi	\$60.00
70	Chablis 1er cru Fourchaume Moreau	\$95.00
69	Chablis Louis Latour	\$75.00
247	Meridian Fume Blanc	\$48.00
144	Pinot Grigio Santa Margherita	\$56.00
149	Pinot Grigio Placido	\$42.00
249	Pinot Grigio Meridian	\$48.00
105	Sancerre Le Grand Rochoy Domaine Rochoy	\$75.00
242	Sauvignon Blanc /Groth	\$68.00
304	Sauvignon Blanc Seresin	\$65.00
243	Sauvignon Blanc Silverado Napa	\$58.00
303	Sauvignon Blanc Marlborough Babich	\$48.00
257	Sauvignon Blanc Wente Lous Mel	\$49.00
270	White Zinfandel Berringer	\$35.00

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<u>Bin</u>	<u>Red Wines</u>	<u>Price</u>
480	Chateauneuf-du-Pape Chateau Mont Redon	\$90.00
863	Shiraz Ebenezer Barossa Valley Estate	\$95.00
868	Shiraz Rosemount Estate	\$44.00
716	Syrah Wente	\$50.00
755	Brunello di Montalcino Castello Banfi	\$180.00
777	Chianti Classico Riserva Gold Label Ruffino	\$92.00
773	Amarone Masi Costasera	\$120.00
788	Chianti Classico Riserva Castello Banfi	\$65.00
357	Chateau Labegorce Margaux	\$95.00
564	Paraduxx (Zinfandel-Cabernet-Merlot) California	\$128.00
557	Cabernet Sauvignon Kendall-Jackson Vintner Reserve	\$60.00
561	Cabernet Sauvignon R.Mondavi Private Selection	\$55.00
554	Cabernet Sauvignon Jordan Napa	\$130.00
565	Cabernet Sauvignon Silver Oak Alexander Valley	\$150.00

<u>Bin</u>	<u>Red Wines</u>	<u>Price</u>
541	Cabernet Sauvignon Silverado Napa	\$110.00
586	Cabernet Sauvignon Meridian	\$48.00
551	Cabernet Sauvignon Stonestreet Alexander Valley	\$90.00
860	Cabernet Sauvignon (Blend) Black Label Wolf Blass	\$175.00
566	Cabernet Sauvignon Charles Wetmore Wente	\$50.00
867	Merlot Rosemount Estate	\$47.00
616	Merlot Meridian	\$48.00
600	Merlot Sterling Napa	\$75.00
604	Merlot Rutherford Hill Napa	\$80.00
414	Pinot Noir Louis Latour	\$65.00
654	Pinot Noir Saintsbury Carneros	\$80.00
661	Pinot Noir Beringer Founders Estate	\$42.00
657	Pinot Noir Hartford Sonoma	\$125.00
660	Pinot Noir La Crema	\$65.00
667	Wente Reliz Creek Pinot Noir	\$65.00
617	Wente Sandstone Merlot	\$49.00
587	Wente Southern Hills Cabernet Sauvignon	\$49.00

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(V) Vegetarian



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Catering Policies

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MENU SELECTIONS

Our professional and creative teams have assembled a comprehensive selection of choices for each occasion. Our chefs take advantage of all locally produced products, however the majority of our food is imported from America and Europe. To ensure that your menu selections can be made available, please submit your menus at least four weeks in advance. This will assist us in obtaining all the necessary products for your event. We are committed to make your event a success and we welcome the opportunity to custom-design menus just for you. Please discuss the details directly with your Conference Services and Catering Manager.

GUARANTEE OF ATTENDANCE

For meal functions occurring Monday to Thursday, a 72 Hour Meal Attendance guarantee is required. For Friday, Saturday and Sunday meal functions, a 72 Hour Attendance Guarantee is required. If the Actual Guest Exceeds the Guaranteed number, you will be charged based on the Actual Guest that attends the Function. If a Meal Guarantee is not given, the resort will set it based the last available written estimate.

DECORATIONS, MUSIC & ENTERTAINMENT

Theme décor, specialty linens, flowers, wall coverings, ceiling decorations and entertainment can be ordered through your Conference Services and Catering Manager and Discover Bermuda Department. Ice Sculptures or Company Logo of almost any design can be provided for decoration at an additional charge.

AUDIO VISUAL REQUIREMENTS

Our highly trained audio-visual 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.

SIGNS & DISPLAYS

Pre-approved signage is permitted in the registration area and in private function areas only. When approved, all signs must be displayed on appropriate tripods or easels. No signs are permitted in the lobby or other public areas. Signs or posters cannot be glued or affixed in any way to walls or permanent structures of the hotel. The host will be liable for any damage caused by improperly pinning or affixing signs or displays onto walls or any property of the hotel.

SET UP CHARGES

Functions at any Fairmont Out Door Location ie. Beach, Great Sound Lawn, Outdoor Pool, Pool Gallery require additional transportation and/or set-up labor. There will be a mandatory **\$7.00 per person fee** charged for events at these locations.

SPECIAL DESTINATION OFF-PREMISES CATERING

We are pleased to offer our Food & Beverage catering services to several unique destinations such as: The Keep Yard and Clock Tower at the Royal Naval Dockyard, Fort Hamilton, St. Georges Square and Astwood Park, to name but a few. A mandatory **\$13.00 per person fee** will be charged for events/functions at any off- premises location.



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SERVICE STANDARDS

One server per twenty (20) guests plated events
 One server per twenty-five (25) guests buffet events
 One server per seventy-five (75) guests cocktail receptions
 One bartender and one server per seventy-five (75) guests for Hosted Bars
 One bartender, one server one cashier per seventy-five (75) guests for Cash Bars
 Client requests for additional labor may be provided at \$25.00 per hour, per staff member.

MEETING ROOM RENTAL CHARGES

	24 hour hold	½ day
Poinciana Ballroom Entire	\$7,500	\$4,000
Poinciana Ballroom per Room	\$2,500	\$1,500
Gardenia Ballroom	\$2,500	\$800
Mid Ocean Amphitheatre	\$7,500	\$4,000
Mezzanine Rooms	\$800	\$500
Lily and Freesia Rooms	\$750	\$400

LABOUR CHARGES

Chef fee will apply where applicable.
 For Cocktail Receptions, a minimum food consumption of \$12.00 per person must be met.
 If minimum consumption is not met, the cost of one waiter for each 75 guests will be applied as follows: \$50.00 for the first three hours, and \$12.00 for each hour thereafter.
 A Bartender fee of \$100.00 will be charged on all bars not exceeding \$275.00, plus 17% gratuity in sales per bar, per hour.
 A fee of \$50 per bar per hour will be applied on all Cash Bars.

SERVICE CHARGES

A 17% service gratuity is automatically added to all Food & Beverage charges. Small party fee will apply to any catered functions for less than 25 guests of \$250. There is no sales tax applicable in Bermuda.

CREDIT ARRANGEMENTS

In order to obtain billing privileges, credit status must be arranged with our Accounts Department. All credit information must be provided at least four weeks in advance of your function. Please contact your Conference Services and Catering Manager for further details.

PROPERTY DAMAGES

As a Patron you are responsible for any damages incurred to the premises or any other area of the hotel by your guests, independent contractors or other agents that are under your control. Please refer to the Sales or Vendor Agreement for further details.

OUTDOOR EVENTS

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 2:00 p.m. and for morning events the call shall be made at 7:00 p.m. the previous evening.



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RESTAURANT BUY-OUT (Inclusive of Gratuity)

The following minimum Food and Beverage Revenue, including gratuity guidelines, are in place so that you may have your group hold a private function in our restaurants if available.

	<u>In Season</u>	<u>Off Season</u>	<u>Rental</u>
The Newport Room	\$16,380	\$9,360	\$800
Bacci	\$14,040	\$8,190	\$1,500
Breakfast/Lunch	\$4,680	\$2,925	
Waterlot Inn	\$25,740	\$17,550	\$1,500
Breakfast/Lunch	\$7,605	\$5,265	
Ocean Club	\$24,570	\$10,530	\$1,500
Breakfast/Lunch	\$7,020	\$5,265	
Windows on the Sound	\$2,500		



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