

See a sample of our most popular banquet packages

*Full menu available upon request

CARIBBEAN TAPAS

Cajun shrimp quiche, spinach quiche	. \$4.50
Mini Cuban empanadas with mango chutney	. \$4.50
Mini beef wellington	. \$5.75
Coconut shrimp	.\$6.50
Crispy beer-battered scallop with spicy remoulade	.\$6.50
Smoked salmon on rye	. \$6.75
Basil crostini with mozzarella and tomato	. \$6.50

GOOMBAY MEDLEY

Chicken tenders	\$4.00
Conch fritters with rum remoulade	\$4.00
Mini crab cakes	\$6.50
Mini gourmet pizza with caramelized onions and goat cheese	\$6.75
Stuffed mushroom with crab meat	\$7.25
Smoked salmon and chive wrap	\$6.50
Roulades of beef canapés Thin slices of beef wrapped around fresh vegetables	\$5.75

BEVERAGE PACKAGES

Please note that a bartender fee of \$175 and a cashier fee of \$175 will be added to our event.

COCKTAIL PARTIES	DELUXE	PREMIUM
The Open Bar	\$24.	\$27
The Rum Punch Party	\$20	-
The Grand Experience	\$48	\$51



A LA CARTE PLATTERS

Create the perfect cocktail reception with these special a la carte platters.

Include a selection of:

- International & Domestic
- Cheeses & Vegetable Trays
- Tropical Fruit Trays

ACTION STATION

For an interactive reception, invite a Grand Lucayan chef to dazzle guests with culinary masterpieces.

- Raw Bar, Sushi & Sashimi
- West End Conch Salad
- Pasta Station
- Backyard Conch Fritters
- Sweet Surrender.

CARVING STATION

For that perfect cut, have one of our specialist serve your guests in Grand Style.

- Selections of Prime Rib, Herb crusted Tenderloin, Applesmoked Ham
- Smoked Salmon, and Pistachio.
- *Goat Cheese crusted Lamb, to name a few

PLATED DINNERS

Sit down to enjoy dinner service; available at any one of our restaurants or event rooms.

Dinner includes:

- Choice of appetizer
- Soup or salad,
- Freshly baked dinner rolls with sweet butter
- Entrée, dessert and freshly brewed premium coffee, decaffeinated coffee and specialty teas.

^{*}See our full banquet menu for additional options.