



Conference Package Options

MORNING COFFEE BREAKS

All morning breaks are served with **Fresh Brewed High Mountain Coffee,**
Selection of Specialty Teas & fresh juice

In addition:

*For the DELUXE options please choose ANY TWO of the following to complete your break:
For the PREMIUM options please choose ANY THREE of the following to complete your break:*



Finger Sandwiches with assorted fillings & breads

Sliced seasonal fresh fruit platter

Tropical fruit martini cocktail

Mini Beef Patties

Mini Fish Patties

Mini Vegetable Patties

Mini Chicken Patties

Ackee & saltfish wontons with sweet Thai chili dip

Vegetable Fritters with scotch bonnet mayo

Assorted Breakfast Pastries

Stamp & Go Fritters with tartar sauce

Saltfish with okra & tomato on fried bammy

Escoveitch Fish Fingers with spicy vegetable pickle

Callaloo & Feta Cheese Quiche

Smoked Chicken & Bacon Quiche

Deep fried plantains wrapped with bacon

Banana Fritters with syrup

To complete your Conference Package, please choose one of the following lunch options below...

All conference package lunches are served with a glass of fruit punch, house made bread and butter.

*****Room Rental is waived with the choice of one of the Conference Packages (conditions apply)*****

Deluxe Options

\$3,495.00 per person + tax & service charge



For your appetizer course please choose one of the following

Red pea soup flavoured with salt beef and finished with coconut milk

Or

Courtleigh garden salad with chefs vegetables served with select house dressings

Or

Tomato cucumber salad sprinkled with shredded cheese, Italian herbs and vegetable curls served with select house dressings

Or

Choose one of our freshly made daily soups (on final page)



OPTION 1

Char-Grilled Spur Tree Jerk Chicken

Accompanied with festival garnish and jerk sauce

&

Jamaican Steamed fillet of snapper

Served in a sauce of local vegetables and spices

Rice & Peas

Seasoned Vegetables

Chocolate Bread Pudding

OPTION 2

Guava Barbecue Baked Chicken

&

Cornmeal breaded Tilapia fillet

with spicy tartar sauce

Baked sweet potato wedges

Seasoned vegetables

Coconut rum cake

OPTION 3

Escoveitch Snapper Fillet

with spicy vegetable pickle and fried bammy sticks

&

Smokehouse chicken with pineapple glaze

Ackee seasoned rice and Seasoned vegetables

Cherry Cheesecake

OPTION 4

Jamaican Brown Stew Fish

With seasonings, carrots and tomatoes in a rich sauce

&

Panko breaded chicken stuffed with plantain mousse

*Spicy cinnamon beurre blanc
Callaloo rice pilaf and seasoned vegetables*

Double Chocolate Layer Cake

OPTION 5

Panko breaded chicken stuffed with callaloo and cheddar

served with brown sauce

&

Coconut Curry Snapper Fillet

*topped with plantain chutney
Toasted coconut rice and seasoned vegetables*

Carrot & walnut cake with cream cheese icing

Premium Options

\$3,740.00 per person + tax & service charge



*All meals served with Country Style Red Peas Soup
(sorry no meats here, but brewed with chunks of local vegetables
& herbs then finished with coconut cream. You won't miss the meat)
OR soup of the day (Chef's Soup Du Jour)*



OPTION 6

Lasagna Rollups

*Pasta sheets filled with bolognaise, baked and finished with
melted cheeses and marinara sauce*

&

Pan Seared Fillet of Snapper

with green papaya slaw

Vegetable rice pilaf and seasoned vegetables

Mango Cheesecake

OPTION 7

Jerk Roulade of Chicken

With a warm fruit compote

&

Grilled Fillet of Fish with cucumber-tomato salsa

Stir-fried vegetables and baked 3 cheese macaroni

Chocolate Rum Pudding

OPTION 8

Snapper Francaise

*with lemon caper beurre blanc
dipped in a parmesan egg batter and
sautéed golden brown*

&

Cajun Style Chicken

*Cuts of chicken rubbed with spices
Served with a piquant mango & sweet
pepper sauce*

Almond raisin pineapple rice pilaf

Seasoned Vegetables

Blueberry Cheesecake

OPTION 9

Steamed Chicken

*on country callaloo with coconut sauce
Tenderized chicken breast rolled with
julienne vegetables and poached in broth*

&

Salmon and Snapper Duo

*With Pumpkin sauce & Ratatouille
tapanade*

Buttered Parsley potatoes

Seasoned Vegetables

Chocolate Cream Filled Eclairs

OPTION 10

Honey Roast Chicken with cranberry glaze

&

Coconut Flaked Snapper

with a creamy lychee sauce

Wild rice pilaf

Seasoned Vegetables

Pineapple Cheesecake



Please choose a soup from the list below.

Chef's Selections of Soups

Vegetarian Red Peas Soup
Chicken & Corn Chowder
Country Pumpkin Soup
Pepperpot Soup
Fish soup with okra

Additional Meat Options (platter served)

Barbecue glazed smoked pork chops
Jerk pork tenderloin with jerk sauce
Slow cooked roast beef with brown sauce
Honey baked ham

\$695 for each additional meat choice

- All packages attract 16.5% Government Tax and 10% Service Charge.
- Enhance your coffee breaks by adding items at only \$390 per person per item.
- All Conference Packages are served plated or buffet. Please advise us of your preference.
- For numbers less than 30 persons please add a buffet setup charge of \$3,000.00

Revised: Sept. 2, 2019
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