

Conference Package Options

MORNING COFFEE BREAKS

All morning breaks are served with freshly brewed Jamaican Coffee and a
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:

Morning Coffee Break

- Home-made Banana Bread
- Assorted Mini Muffins (three kinds)
- Coffee Cake
- Tropical Sliced Fruits
- Fresh Fruit Parfait
- Assorted Yogurt
- Fresh Fruit Cocktail Martini
- Homemade Granola Bar
- Spicy Tuna Sandwich on Bread Rolls
- Cheese Sandwich on White or Wheat Bread
- Chicken Salad Sandwich on French Baguette
- Roasted Vegetable Wraps with Sundry Tomato Spread

Hot Served At Room Temperature

- Mini Pancakes with Fruit Compote
- Mini French Toast with Maple Syrup
- Mini Waffles with Fresh Fruits
- Mini Breakfast Burrito
- Mini Assorted Frittatas

Enhance your morning coffee break by adding items at only US\$3.60 plus taxes per person per item or complete your day by selecting any two items from the list below and add an afternoon break only US\$10.20 plus taxes per person. All afternoon coffee breaks are served with Fresh Brewed Jamaican Coffee, Selection of Speciality Teas & fresh Juice.

Afternoon Break

- Passionfruit Cheesecake
- Assorted Cookies
- Smoked Marlin & Bagel Sandwich with Cream Cheese
- Mini Club Sandwiches
- Fried Banana Fritters
- Mini Rum & Raisins Bread Pudding
- Jerk Chicken Caesar Wrap
- Tomato & Mozzarella Cheese Brushchetta

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

US\$43.00 per person + tax & service charge

All meals served with a soup of your choice
Please select one (1)

Roasted Pumpkin Bisque with Bammy Crouton

Coconut Chicken Soup with Mushrooms

Cream of Carrot with Sweet Potato Croution

Jamaican Pepper Pot with Spinner & Okra

Jamaican Red Peas with Salted Beef

ENTREES

Please select one (1) option

OPTION 1

Grilled Teriyaki glaze Breast of Chicken

&

Roasted Smoked Pork Loin.

*Roasted scotch bonnet-honey cream, rice & peas seasonal
vegetables*

OPTION 3

Jamaican Brown Stew Fish

&

Jerk Chicken Roulade.

*Stuffed with Sweet Potato and Yam Pumpkin Rice, Island
Vegetables*

OPTION 2

Breast of Chicken stuffed with Callaloo, Sundry
Tomatoes and Cream Cheese

&

Pan Seared Snapper Fillet

*Creamy mac & cheese, seasonal vegetables, red wine
sauces.*

OPTION 4

Ginger Infused Boneless Chicken

&

Baked Red Snapper Fillet

*whipped sweet potatoes, seasonal vegetables, mild coconut curry
sauce*

DESSERTS

Please select one (1) option

Black Forest Cake

Banana Compote Cake

Rum & Raisin Cheesecake

Caramel Walnut Rum Cake with Pear Compote

Chocolate Mousse Cake

Tamarind Cheesecake

PREMIUM OPTIONS

US \$49.50 per person + tax & service charge

For your starter please choose one of the following appetizer, soup or salad

Spicy salmon Cakes,
roasted corn & tomato relish, jerk aioli

OR

Fried curry chicken samosa
with pineapple slaw, & sweet chili sauce

OR

Red Peas and Vegetable Soup (Vegetarian)

OR

Chicken & Corn Chowder
with smoked bacon

OR

Chopped Caesar Salad:
romaine Lettuce, Garlic Croutons, Parmesan Cheese, & Caesar dressing

OR

Courtleigh Garden Salad:
organic Lettuces, Carrots, Red Onions, Bell Pepper, Cucumber, Tomatoes, Black Olives, & Balsamic Dressing

OR

Mixed organic greens;
local baby lettuce, feta cheese, tomatoes, dried cranberries, jerk pecans,
strawberries ,vinaigrette

PREMIUM OPTIONS

US \$49.50 per person + tax & service charge

ENTREES

Please select one (1) option

OPTION 1

Jerk Boneless Chicken & Blackened Snapper

Pumpkin potato mash, honey glazed carrots, white wine Sauce & guava sauce

Dessert

Double Chocolate Layer Cake

Raspberry Sauce

OPTION 3

Plantain Stuffed Chicken & Grill Snapper Fillet

Spicy tomato ragout, coconut rice , seasonal vegetables

Dessert

Caramel Walnut Cake

Pear compote

OPTION 2

Chicken Breast & Atlantic Salmon Fillet

Baked potato, seasonal vegetables, rosemary sauce & herb sauce

Dessert

Carrot Cake

cream cheese icing

OPTION 4

Herb Crusted Trout Fillet & Oven Roasted Chicken Breast

Tomato cream sauce ,sweet potato mash, julienne vegetables

Dessert

Mango Cheesecake

strawberry sauce

Our Conference Bento Box

\$48.00 per person

Please select one from each category (salad, protein, side and sweets)

Caesar Salad

chopped romaine lettuce, shaved parmesan, croutons, Caesar dressing

Chef's Garden Salad

tomato, cucumber, baby lettuce, red onions, carrots, balsamic dressing

Quinoa Salad

corn, green peas, tomatoes, arugula, citrus dressing

Roasted Mediterranean Vegetables Salad, Italian dressing

Pear salad,

assorted lettuce, blue cheese, spicy walnuts, tomatoes, balsamic dressing

Our Conference Bento Box

Please select one form each category (salad, protein, side and sweets)

Proteins

Please select one

- Grilled Salmon with white wine sauce
- Jerk Chicken Breast with mango BBQ sauce
- Grilled Striploin of Beef with mushroom sauce
- Jamaican Coconut Curried Shrimp
- Pan Seared Snapper with spicy fruit relish

Sides

Please select one

- Jamaican rice & peas
- Roasted garlic mash potato
- Baked potato
- Sautéed seasonal vegetables
- Sauteed Green beans with almond
- Roasted seasonal vegetables

Desserts

Please select one

- Sweet potato pudding
- Strawberry cheesecake
- Black forest cake
- Jamaican rum fruit cake
- Freshly cut local fruits

All meal packages attract a 15% Government Tax and 10% Service Charge
Enhance your coffee breaks by adding items at only US\$3.00 per person per item
All Conference Packages are served plated or buffet. Please advise us of your reference.
For numbers less than 30 persons please add a buffet setup charge of US\$40.00

