



## Conference Package Options

### MORNING COFFEE BREAKS

All morning breaks are served with **Fresh Brewed Jamaican 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:*

- |  |   |  |
|--|---|--|
| <ul style="list-style-type: none"><li>• Homemade Banana Bread</li><li>• Assorted Mini Muffins (three kinds)</li><li>• Coffee Cake</li><li>• Tropical Sliced Fruits</li><li>• Fresh fruit parfait</li><li>• Assorted yogurt</li></ul> | <ul style="list-style-type: none"><li>• Fresh Fruit Martini</li><li>• Homemade Granola Bar</li><li>• Spicy Tina Sandwich on Bread Rolls</li><li>• Cheese Sandwich on White or Wheat Bread</li><li>• Chicken Salad Sandwich on French Baguette</li><li>• Roasted Vegetable Wraps with Sundried Tomato spread</li></ul> | <p><b><u>Hot Served At Room Temperature</u></b></p> <ul style="list-style-type: none"><li>• Mini Pancakes with Fruit Compote</li><li>• Mini French Toast with Maple Syrup</li><li>• Mini Breakfast Burrito</li><li>• Mini Assorted Frittatas</li></ul> |
|--|---|--|

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 for only US\$10.20 plus taxes per person. All afternoon coffee breaks are served with Fresh Brewed Jamaican Coffee, Selection of Specialty Teas & Fresh Juice.

### Afternoon Break:

- |   |   |
|---|---|
| <ul style="list-style-type: none"><li>• Passion Fruit Cheesecake</li><li>• Chocolate Chip and Oatmeal Cookies</li><li>• Smoked Marlin &amp; Bagel Sandwich with Cream Cheese</li><li>• Mini Club Sandwiches</li></ul> | <ul style="list-style-type: none"><li>• Fried Banana Fritters</li><li>• Mini Rum &amp; Raisins Bread Pudding</li><li>• Jerk Chicken Caesar Wrap</li><li>• Tomato &amp; Mozzarella Cheese Bruschetta</li><li>• Fresh Fruit Skewers</li></ul> |
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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\$39.00 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 Crouton

Jamaican Pepper Pot with Spinners & Okra

Jamaican Red Peas with Salt Beef

## ENTREES

Please select one (1) option

### OPTION 1

Grilled Teriyaki Glazed 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, Sundried Tomato 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, coconut curry sauce*

# DESSERTS

Please select one (1) option

Black Forest Cake

Banana Compote Cake

Rum & Raisin Cheesecake

Caramel Walnut Rum Cake served with Pear Compote

Chocolate Mousse Cake

Tamarind cheesecake

## **PREMIUM OPTIONS**

**US\$45.00 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 Samosas**

pineapple slaw & sweet chilli 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, and 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\$45.00 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

**Breaded Breast of Chicken with roasted plantains & Grill Snapper Fillet**

*Spicy tomato ragout, coconut rice, seasonal vegetables*

**Dessert**

**Caramel Walnut Cake**

*Pear compote*

### OPTION 2

**Char-Grilled Chicken Breast & Atlantic Salmon Fillet**

*Baked potato, seasonal vegetables, rosemary sauce & herb sauce*

**Dessert**

**Carrot Cake**

*Creamy 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

\$43.50 per person

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

## Salads

*Please select one (1)*

### 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 with Italian dressing

### Pear salad

assorted lettuce, bleu cheese, *spicy walnuts, tomatoes, balsamic dressing*

# Our Conference Bento Box

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

## Proteins

Please select one (1) option

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 (1) option

Jamaican rice & peas  
Roasted garlic mash potatoes  
Baked potato  
Sauteed seasonal vegetables  
Sauteed green beans with almonds  
Roasted seasonal vegetables

## Desserts

Please select one (1) option

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  
All Conference Package are served plated or buffet. Please advise us of your preference  
For numbers less than 30 persons please add a buffet setup charge of US\$40.00