



SUGARBAY™

RESORT & SPA



SUGARBAY™

A Breathtaking
MOMENT™

CONTINENTAL BREAKFAST

Minimum of 20 people



GET UP AND GO **\$21**

Seasonal Fruit Display
Cinnamon Buns and Muffins
Freshly Brewed Caffeinated and Decaf-
feinated Coffee
Assorted Hot Herbal Tea
Assorted Fruit Juices

TROPICAL **\$25**

Seasonal Fruit Display
Danish and Muffins
Bagels with Flavored Cream Cheese
Fruity Muesli Martini
Freshly Brewed Caffeinated and Decaf-
feinated Coffee
Assorted Hot Herbal Tea
Assorted Fruit Juices
Butter, Preserves and Jams

ADDITIONAL OPTIONS **\$5 PER ITEM**

Assorted Whole Fruits
Assorted Fruit Yogurts
Assorted Cereals
Assorted Granola & Nutri Grain Bars

PLATED BREAKFAST

Minimum of 20 people



MAGEN'S BAY MORNING

\$26

Fresh Breakfast Pastries
Pasteurized Scrambled Eggs
Smoked Bacon and Sausage
Sugar Bay Potatoes
Freshly Brewed Coffee
Assorted Hot Herbal Tea
Assorted Fruit Juices

TOUCH OF GOLD

\$28

Tropical Fruit Martinis
Bacon and Egg "Strudel", Flour Tortilla,
Hollandaise and Tomato Salsa
Sugar Bay Potatoes
Freshly Brewed Coffee
Assorted Hot Herbal Tea
Assorted Fruit Juices

BREAKFAST BUFFET

Minimum of 30 people



THE GOLDEN SUN RISE **\$30**

Scrambled Eggs
Bacon and Sausage Links
Sugar Bay Potatoes
Seasonal Fruit Display
Assorted Danish, Muffins and Toast
Butter, Preserves and Jams
Freshly Brewed Coffee & Herbal Tea
Assorted Fruit Juices

ADDITIONAL OPTIONS **\$6 PER ITEM**

Assorted Whole Seasonal Fruits
Assorted Fruit Yogurts
Assorted Cereals
Assorted Granola & Power Bars
Oat Meal with Brown Sugar
Cheese Grits



BLUEBEARDS BREAKFAST **\$36**

Banana Pancakes with Island Rum Syrup
Seasoned Scrambled Eggs
with Spinach and Cheese
Bacon and Sausage Links
Sugar Bay Potatoes, Seasonal Fruit Display
Assorted Danish, Muffins and Toast
Butter, Preserves and Jams
Freshly Brewed Coffee & Herbal Tea
Assorted Fruit Juices

ADDITIONAL OPTIONS **\$12 PER ITEM**

Belgium Waffles
French Toast
Smoked Salmon
Eggs Benedict
Egg Strudel

*Smoothie Station- Requires Culinary
Attendant at \$125 per hour

*Omelet Station- Requires Culinary
Attendant at \$125 per hour

BREAKFAST



BAKERS DOZEN **\$48 PER ITEM**

Fresh Assortment of Breakfast Breads
Fresh Assortment of Breakfast Pastries
Assorted Bagels with Cream Cheeses

BOTTOMLESS BEVERAGES **\$8 PER ITEM**

Coffee & Hot Tea Service
Assorted Tropical Juices
Ice Tea or Hot Tea Service
Fresh lemonade or Fruit Punch

ADDITIONAL OPTIONS **\$6 PER ITEM**

Assorted Soft Drinks
Mineral Waters
Fruit Punch, Rum optional
Assorted Snapple's
Vitamin Water
Whole or 2 Percent Milk

ADDITIONAL OPTIONS **\$8 PER ITEM**

Starbucks Frappuccino
Nantucket Nectars
S. Pellegrino Water
Energy Drinks



BRUNCH MENU 1

\$65

Chicken and waffles
Applewood smoked bacon and country
sausage links
Shrimp and grits
Bloody Mary Oysters
Shirred scrambled eggs with chives
Granola Station
Assorted yogurts
Seasonal Fruit display
Fresh baked assorted Breakfast breads

BRUNCH MENU 2

\$45

Rum glazed apple wood bacon
Salt fish – with fresh peppers and tomatoes
Banana fritters
Fluffy scrambled eggs with spinach
Buttermilk biscuits with shaved ham
Seasonal Fruit display
Fresh baked assorted breakfast breads

PICK-ME-UP SNACKS (Priced By the Hour) Minimum of 15 people



SALTY SNACKS

\$13

Individual Bags of Chips
Individual Bags of Pretzels
Trail Mix
Freshly Brewed Coffee
Assorted Hot Herbal Tea
Assorted Soft Drinks

ENERGIZER

\$14

Whole Fresh Fruit
Nutri Grain Bars
Assorted Fruit Yogurt
Freshly Brewed Coffee
Assorted Hot Herbal Tea
Assorted Energy Drinks

CHEESE PRESENTATION

\$17

Domestic and International Cheese,
Crusty Artisanal Breads
Freshly Brewed Coffee
Assorted Hot Herbal Tea
Assorted Soft Drinks

SWEETS SNACKS

\$16

Assorted Fresh Baked Cookies
Fresh Baked Brownies
Freshly Brewed Coffee
Assorted Hot Herbal Tea
Assorted Soft Drinks

A LA CARTE SNACKS

Minimum of 15 people



A LA CARTE OPTIONS

\$6 PER ITEM

Tortilla Chips with Salsa
Fresh Pop Corn
Whole Fruits
Assorted Candy Bars
Assorted Cookies
Assorted Granola and Nutri Grain Bars

A LA CARTE OPTIONS

\$8 PER ITEM

Tortilla Chips with Queso & Salsa
Tortilla Chips Artichoke Dip
Pita Chips with Chick Pea Hummus
Assorted Mixed Nuts
Assorted Haagen Dazs Ice Cream Bars

A LA CARTE OPTIONS

\$7 PER ITEM

Assorted Soft Drinks
Mineral Waters
Fruit Punch, Rum optional
Assorted Snapple's
Vitamin Water

A LA CARTE OPTIONS

\$8 PER ITEM

Starbucks Frappuccino
Nantucket Nectars
S. Pellegrino Water
Energy Drinks

PLATED LUNCH

Minimum of 20 people

Includes: Starter, Entrée and Dessert, served with Warm Rolls Iced Tea and Coffee Service



CHOICE OF STARTER

SUGAR BAY SALAD

Mixed Greens, Julienne Vegetables and Plantain Croutons with Tropical Fruit Vinaigrette

VICHYSOISE

Chilled Potato Leek Soup

CAESAR SALAD

Crisp Romaine Lettuce with Garlic Croutons Parmesan Cheese and Traditional Caesar Dressing

TOMATO BISQUE

Roasted Tomato and Fresh Basil

CHOICE OF DESSERT

NY STYLE CHEESE CAKE

Creamy Cheese Cake on a Graham Cracker Crust and Strawberry Coulis

POT DE CRÈME

Creamy Velvet Chocolate

PASSION BERRY DUO

With a Passion Fruit Mousse and a Panache of Chocolate and Mango

TIRAMISU

Kahlua Soaked Sponge and Mascarpone Cheese Dusted with Cocoa and Finished with Espresso Crème Anglaise and Chocolate.

PLATED LUNCH

Minimum of 20 people

Starter, Entrée and Dessert, served with
Warm Rolls Iced Tea and Coffee Service



CHURRASCO

\$36

Grilled Chimichurri Marinated Skirt Steak with
Tomato
Escabeche and Roasted Garlic Potato Mash

CHICKEN CRIOLLO

\$30

Adobo Chicken Breast with Smoked Tomato
Coulis, Yellow
Rice and Plantain Tostones

MOJITO MARINATED MAHI

\$35

Mahi Mahi with Mango Mint Relish, Edamame
Basmati
Rice Timbale and Seasonal Vegetables

CHICKEN DIABLO

\$29

Breast of Chicken with a Cilantro and Shallot
Vin Blanc
served with Angel Hair and Grilled Vegetables

CRÊPES MORNAY

\$34

Scampi Style Shrimp and Mushroom Crepes,
Grilled
Asparagus, Parmesan Tomato, Drizzled with
Chive Oil

LUNCH BUFFET

Minimum of 30 people

Includes: A Selection of Desserts,
Warm Rolls, Butter, Iced Tea and Coffee



DAGWOOD DESIGNER

\$36

Smoked Red Pepper and Brie Soup,
Designer Breads, Chilled Sliced Smoked
Turkey, Roast Beef, Pastrami and Ham,
Stone Ground Mustards, Pesto and Sundried
Tomato Aioli's, Sliced Cheeses and
Condiments, Mustard Potato Salad, Cole
Slaw and Seasonal Mixed Greens with
Ranch and Raspberry Dressing

PASTA, PIZZA & PRIMAVERA

\$45

Potato Leak Soup with lardons, Bowtie Pasta
with Chicken Piccata, Penne Pasta with
Salmon in Vodka-Dill Sauce, House-Made
Garlic Chicken and Garden Style Pizzas,
Italian Grilled Vegetables, Three Bean Salad,
Caesar Salad with Garlic Croutons and
Parmesan Cheese

LUNCH BUFFET

Minimum of 30 people

Includes: A Selection of Desserts,
Warm Rolls, Butter, Iced Tea and Coffee



SOUTHWESTERN FARE

\$47

Fajita Seasoned Beef, Chicken, Duck & Gouda Cheese Quesadillas and Baracho Beans Served with Pico de Gallo, Guacamole, Sour Cream, Warm Tortillas, Duet of Black Bean, Spanish Rice

Cilantro Grilled Vegetables, Roasted Corn and Pepper Salad, Jicama Slaw, Mixed Greens with Southwestern Ranch Dressing

ISLAND STYLE

\$44

Grilled Angus Burgers, Chicken Breast and Mahi Mahi,

Assorted Kaiser Buns and Ciabatta Breads with Local Condiments, Red Skin Potato Salad with Bacon and Chives, Cole Slaw, Macaroni Salad, Tossed Greens with Ranch and Balsamic Dressing

LUNCH BUFFET

Minimum of 30 people

Includes: A Selection of Desserts,
Warm Rolls, Butter, Iced Tea and Coffee



SEA SHORE

\$44

Romaine and Fennel Salad, Balsamic
Vinaigrette, Asiago Cheese
BLT Chicken Salad, Blue Cheese, Lettuce,
Tomato and Crisps of Maple Pepper Bacon,
Buttermilk Ranch Dressing
Garlic Dijon Skirt Steak,
Grilled Shitake Mushrooms
Pan Seared Salmon, Haricorts Verts Salad
Sautéed Chefs Hand Picked Vegetables
Roasted Bliss Potatoes
Chocolate Layer Cake
Strawberry Parfait

SEA GRAPE

\$42

Spring Baby Greens, Pears, Spicy Walnuts,
Sherry Dijon Dressing
Tri-Colored Pasta Salad
Herb Crusted Salmon, Sweet Corn,
Wild Mushrooms
Grilled Skirt Steak, Chimichurri Style
Roasted Root Vegetables
Lyonnais Potatoes
Raspberry Mousse

COLD CANAPÉS

Minimum \$300

It's Customary to Choose Two Cold Canapés and Two Hot Hors D' Oeuvres for a One Hour Pre Meal Gathering
Let us know if you would like your Canapés Butler Passed



COLD CANAPÉ OPTIONS

\$5 PER ITEM

Curried Chicken Salad in Phyllo Cups
Tomato & Mozzarella Crostini
Salmon Mousse in Mini Bouche
Crisp Plantains Mojo Marinated Skirt Steak

COLD CANAPÉ OPTIONS

\$6 PER ITEM

Jerk Shrimp Salad in Phyllo Shell
Dried Apricot and Stilton
Smoked Salmon on Goat Cheese Crustades
Roasted Garlic Crusade with Sun Dried Tomato
Goat Cheese
Belgium Endive with Mound of Roquefort and Walnuts

COLD CANAPÉ OPTIONS

\$8 PER ITEM

Champagne Poached Shrimp Cocktail
Bloody Mary Shrimp Shooters
NY Strip Lollipops Centered with Goat Cheese
Candied with Brown Sugar
Tenderloin and Balsamic Portobello Spoons
Roast Duck Breast with Ginger and Mango on Wonton Crisp
Lobster Thai Shooters with Coconut Curry

HOT HORS D' OEUVRES

Minimum \$36

It's Customary to Choose Two Cold Canapés and
Two Hot Hors D' Oeuvres for a One Hour Pre Meal
Gatherings



HOT HORS D' OEUVRES

\$9 PER ITEM

Vegetable Spring Rolls with Sweet Chili Sauce
Stuffed Jalapeños with Ranch Dressing
Swedish Style Meatballs laced with
Madeira Wine
Spanakopita with Centered with Spinach
Bite Sized Assorted Quiche
Chicken Saté with Peanut Soy Dipping Sauce
Mini Chicken Empanadas with spicy
Remoulade Sauce
Breaded Cheese Raviolis with Pomodoro
Sauce
Jerk Style Chicken Wings with Blue Cheese
Dipping Sauce

HOT HORS D' OEUVRES

\$12 PER ITEM

Conch Fritters with Whole Grain Mustard Aioli
Divers Scallops Wrapped with Bacon
Breaded Artichoke Hearts with lemon Aioli
Mini Beef Wellingtons with Rosemary Marsala
Demi Glace
Petite Grilled Crab Cakes with Tarragon
Dipping Sauce
Herb Crusted Lamb Lollypops with Port Mint
Reduction

COCKTAIL RECEPTION PACKAGES

Minimum of 20 people
for each selection



LEEWARD PACKAGE

\$30

Fresh Vegetable crudité's with jalapeno ranch dip, Maryland style crab cakes with mustard aioli, Swedish Meatballs, Imported and domestic cheese display, Mozzarella sticks with marinara sauce

WINDWARD PACKAGE

\$25

Assorted Cheese, salami and crackers, Assorted Canapés, Caribbean Conch fritters with lemon aioli, Spanikopita, Chicken Sesame with scallion dipping sauce, Jerked Wings of fire with bleu cheese dressing

SUGAR BAY EXTRAVAGANZA

\$35

Antipasto display, Fresh Vegetable crudité's with jalapeno ranch dip, Assorted Canapés, Bacon Wrapped scallops, Assorted Quiches, Beef Sates with peanut dipping sauce, Jerked Wings of fire with bleu cheese dressing

COCKTAIL RECEPTION PACKAGES

Minimum of 20 people
for each selection



IMPORTED & DOMESTIC CHEESE

\$190 PER 25 GUESTS

Display with Assorted Crackers

CRUDITÉS TRAY

\$125 PER 25 GUESTS

Our Chef's selection of garden Fresh Vegetables – served with Ranch dipping sauce

SEASONAL FRUIT DISPLAY

\$190 PER 25 GUESTS

A Colorful presentation of Fresh Seasonal Fruits

ANTIPASTO DISPLAY

\$250 PER 25 GUESTS

Roasted Peppers, Marinated Artichokes & Mushrooms, Olives, Aged Italian Cheeses, Soppresata, Cappelletti, Mortadella and Pepperoni, Garlic Bread & Bread Sticks

JUMBO SHRIMP COCKTAIL

\$300 PER 25 GUESTS

GRILLED VEGETABLES DISPLAY

\$250 PER 25 GUESTS

Marinated Grilled Zucchini, Yellow Squash, Mushrooms, Red Peppers, with Roasted Pepper and Lemon Tahini dipping sauces

INSPIRING PRESENTATIONS

Minimum \$270

Items Presented for One Hour, Priced Per Person



BALSAMIC GRILLED VEGETABLE MARTINI **\$12**

Asparagus, Zucchini, Yellow Squash Portobello
Mushrooms, Red Peppers, Onions with
Crumbled Roquefort Cheese

INTERNATIONAL CHEESE PRESENTATION **\$14**

European and American Cheese with
Crusty Breads and Lahvosh

BRIE ENCROUTE **\$12**

Baked Brie Cheese with Apricot Marmalade,
Wrapped in Puff
Pastry served with Toasted Baguettes

JAPANESE SUSHI **\$31**

Homemade Assorted Sushi Maki, Futomaki
and Sashimi with Wasabi Pickled Gingers,
Emperor's Soy Sauce and Edamame

SMOKED SALMON PRESENTATION **\$16**

Cold Smoked Alaskan Salmon with Caper
Berries, Eggs, Red Onions

NEPTUNE'S OF THE SEVEN SEAS BUFFET

Minimum \$270

Items Presented for One Hour,
Priced Per Person



NEPTUNE'S PALACE

\$34

Peel & Eat Shrimp, Oysters on the ½ Shell, Little Neck Clams on the ½ Shell, Marinated New Zealand Mussels, King Crab Legs

TASTE OF JAPAN

\$32

Homemade Assorted Sushi Maki, Futomaki and Sashimi with Wasabi, Pickled Gingers, Emperor's Soy Sauce and Edamame

SMOKED SALMON PRESENTATION

\$18

Pastrami Smoked Salmon, Scottish Smoked Salmon, Gravlox, Bourbon Pepper Smoked Salmon, Caper Berries, Eggs, Red Onions

CHEF CARVING STATIONS

One Chef Carver per 75 Guest
at \$125 per hour

Carving Stations for One Hour, Priced Per Person



PEPPERCORN CRUSTED TENDERLOIN **\$24**

Served with Madagascar Sauce and Split Soft Rolls

JERK ROASTED NY STRIP **\$16**

Served with Mango Mint Relish

CANDIED SPIRAL BONE IN HAM **\$14**

Served with Bourbon Sauce and Petit Rolls

ROAST SIRLOIN OF BEEF **\$18**

Slow Roasted Top Sirloin with Horseradish,
Whole Grain Mustard,
and Petit Rolls

CARIBBEAN BREAST OF TURKEY **\$14**

Served with Natural Jus, Cranberry Sauce and
Petit Rolls

ADOBO RUBBED PORK LOIN **\$14**

Wrapped in Bacon and Served with
Chimichurri Sauce

ACTION STATIONS

One Chef Carver per
75 Guest at \$75 per hour



FOOD TRUCK (requires culinary)

\$30

Doughnuts
Cheeseburger sliders
Soy gingered lobster lettuce tacos with
crispy shallots
Beef kabobs with tatziki

MARTINI STATION

\$25

Choice of Grits or Mashed Potatoes
Shrimp etouffee, sautéed mushrooms,
cheddar cheese, bacon bits, green onions,
crème fraiche, beef tips in red wine demi,
crispy fried onions, chopped tomatoes, and
buttermilk fried chicken

CANDY SHOP

\$15

Bite size, candy bars, gum drops, blow pops,
rock candy, taffy, caramels, bubble gum,
licorice, mints, and child hood favorites
displayed for both children and adults alike

ACTION STATIONS



FONDUE STATION

\$35

Cheddar cheese and beer fondue, Danish blue cheese and rosemary fondue, and traditional fondue served with assorted sausages, pretzels, broccoli, French bread, cornichons, fingerling potatoes, and artichokes.

TACO STATION

\$25

Mahi fish tacos, chipotle lime chicken tacos, and carne asada tacos with shredded lettuce, pico de gallo, guacamole, salsa verde, and spicy pineapple salsa. All tacos are crispy corn tortillas.

PLATED DINNER

Minimum 20 People

Includes:

Starter, Entrée and Dessert, served with Warm Rolls Iced Tea and Coffee Service



CHOICE OF STARTER

CAESAR SALAD

Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing

SPINACH SALAD

Baby Spinach Leaves, Blue Cheese, Dried Cranberries, Candied Pecans, Red Onions, Balsamic Bacon Dressing

GREEN APPLE SALAD

Baby Mixed Greens, Granny Smith Apples, Candied Pecans, Sliced Strawberries, Crumbled Feta Cheese White Champagne Vinaigrette

CHOICE OF DINNER

WILD BERRY CHARLOTTE

Wild Berries Mousse and Lady Fingers Pastry with Grand Marnier Strawberry Coulis

WHITE CHOCOLATE CHEESE CAKE

Creamy Cheese Cake on a Graham Cracker Crust and Strawberry Coulis

OPERA CAKE

Hexagon Shaped Chocolate Cake with Almond Crème Anglaise

CHOCOLATE PYRAMID

Chocolate Bavarian Cream with Vanilla and Raspberry Chambord Sauce

ADDITIONAL COURSES

Or substitute your salad with one of these for half price



CARIBBEAN SHRIMP COCKTAIL **\$18**

Scotch Bonnet- Butter Poached Black Tiger Prawns with Lemon 2 ways, Foam and Candied

MACADAMIA CRUSTED CRAB CAKE **\$16**

Jumbo Lump Crab Cake Encrusted with Macadamia Nuts Mirrored on an Apricot Curry Sauce, Mango Mint Relish

DIVER SCALLOPS **\$16**

Peppercorn Seared Scallop with Lobster Risotto in Parmesan Cup with Chive Oil Fusion

PORTOBELLO, BRIE AND CRAB **\$14**

Mini Portobello Mushrooms, Lump Crab and Melted Brie Cheese, Balsamic Reduction and Chive Oil

PESTO GRILLED SHRIMP **\$14**

Two Pesto Grilled Shrimp, Baby Salad Bundle, Plum Tomatoes, Pineapple Rosemary Dressing

CRAWFISH FILLED MUSHROOM CAPS **\$16**

Tabasco - Aioli

PLATED DINNER

Minimum of 20 people

Includes: Starter, Entrée and Dessert,
served with Warm Rolls Iced Tea and
Coffee Service



CHOICE OF ENTREE

SALMON PISTACHIO \$54

Pistachio Nut Crusted Filet of North Pacific Salmon, Served with Citrus and Merlot Beurre Blanc, and Caviar Basmati Rice

ISLAND MAHI \$50

Wasabi Aioli Crusted Mahi Mahi, Lemon Butter Sauce, Served with Japanese White Rice and Fenidine Sauce

BEEF WELLINGTON

6-OUNCES \$64

Tenderloin of Beef, Wild Mushroom Duxelle Enclosed with Puff Pastry, Sauce Perigourdine, and Scallion Whipped Potatoes

CHICKEN CALAMANSI AND BRIE \$58

Lightly Sautéed, Thinly Pressed Breast of Chicken Glazed with Chardonnay and Calamansi, Melted Triple Brie Cheese, Basmati Rice Timbale, Citrus Beurre Blanc

PLATED DINNER

Minimum of 20 people

Includes: Starter, Entrée and Dessert,
served with Warm Rolls Iced Tea and
Coffee Service



CHOICE OF ENTREE

TENDERLOIN AND SPINY LOBSTER **\$74**

Grilled Tenderloin of Beef with Brie Cheese
and Peppercorn Demi-Glaze and Scampi Style
Caribbean Lobster with Roasted Garlic and
Scallion Whipped Potato Duet

CHICKEN SALTIMBOCCA **\$66**

Lightly Pressed Breast of Chicken Sautéed with
Garlic and Lemon Butter, Julienne Prosciutto,
Provolone Cheese

FILET MIGNON 7-OUNCES **\$76**

Grilled Tenderloin of Prime Beef, Rosemary
Marsala Demi-Glaze,
Sweet Potato Royal

SUGAR BAY TRILOGY **\$98**

Pepper Crusted Tenderloin, Herb de Provence
Crusted Lamb Chop, Rosemary Marsala Demi
Glaze and Pesto Shrimp with Potato Royal and
Baby Chefs vegetables

PLATED DINNER

Minimum of 20 people

Includes: Starter, Entrée and Dessert,
served with Warm Rolls Iced Tea and
Coffee Service



CHOICE OF ENTREE

GRILLED LOBSTER TAIL **\$84**

Parmesan Cheese Orzo Pasta "Risotto" and
Cilantro-Lime Sauce

NEPTUNE'S PAPPARDELLE PASTA **\$72**

Lobster, Shrimp, Scallops in Fra Diavolo Sauce

CHICKEN "PAPILLOTE" **\$52**

Spinach Fontina Cheese Filling with a Marsala
Forest Mushroom Sauce

RACK OF LAMB "DIJONAISE" **\$76**

Garlic Mashed Potatoes, Asparagus, Tomatoes
Provençal, Au Jus

GRILLED RIB EYE ON THE BONE **\$80**

Potatoes Au Gratin, Sauté Green Beans Gorgonzola Demi Glace

DINNER BUFFETS

Minimum of 30 people

Buffets Includes: Warm Rolls, Butter,
Iced Tea and Coffee Service



ITALIAN IN THE VIRGIN ISLANDS \$75

Italian Wedding Soup with Mini Meatballs,
Tortellini and Consume
Caesar Salad, Garlic Croutons,
Parmesan Cheese
Fresh Mozzarella, Yellow and Red Peppers
Balsamic Reduction
Seared Bacon Wrapped Pork Tenderloin
Crimini Mushroom Demi
Chicken Breast Saltimbocca Prosciutto
and Provolone
Seared Snapper with Shrimp and Scallops
Tomato Vodka Sauce
Roasted Yukon Gold Potato with Truffle Oil
Grilled Eggplant, Zucchini, Roasted Tomatoes
and Portobella Mushrooms
Tiramisu, with Espresso Soaked Lady Fingers
Strawberries and Grand Marnier Martinis
(seasonal)

DINNER BUFFETS

Minimum of 30 people

Buffets Includes: Warm Rolls, Butter,
Iced Tea and Coffee Service



THE SEAFOOD FEAST

\$96

Conch Chowder

Sesame Crusted Tuna, Wasabi Salad and
Ponzu Sauce

Jumbo Shrimp & Crab Claws Cocktail with Local
Lemon

Cobb Salad Crisp Iceberg, Ham, Bacon, Tomatoes,
Boiled Eggs,

Blue Cheese and a Red Wine Dijon Dressing

Fresh Island Lobster with Drawn Butter, ½ lobster
Per Person

Horseradish Crusted Salmon with Red & Yellow
Pepper Coulis

Rosemary Chicken with Blackened Shrimp and
Creole Sauce

Steamed New Potatoes, Roasted Asparagus

Yellow Squash and Peppers

Key Lime Pie with Mango Coulis

Banana Chocolate Cake

Crème Brulee Cheese Cake

DINNER BUFFETS

Minimum of 30 people

Buffets Includes: Warm Rolls, Butter,
Iced Tea and Coffee Service



THE CARIBBEAN FESTIVAL

\$72

Island Pumpkin Soup

Local Potato Salad Martini's

Christophene Carrot and Cabbage Salad

Garden Greens with Passion Fruit Mustard

Vinaigrette

Jamaican Jerked Chicken with Mango Salsa

Cilantro Lime Marinade Skirt Steak with

Chimichurri

Seared Grouper with a Citrus Glaze

Island Peas and Rice, Roasted Plantains

Fresh Caribbean Vegetables

Passion Mango Cheese Cake

Black & White Cake

Carrot Cake with a Vanilla Cream Cheese Icing

DINNER BUFFETS

Minimum of 30 people

Buffets Includes: Warm Rolls, Butter,
Iced Tea and Coffee Service



THE SUGAR BAY BARBEQUE

\$72

St. Thomas Potato Salad with
Bacon and Chives
Caribbean Pasta Salad with Roasted peppers
Balsamic Marinated Mushroom Salad
Crisp Valley Greens Cucumbers, Tomatoes,
Red Cabbage and Shredded Carrots Cabernet
Vinaigrette
Guava Glazed Baby Back Ribs
Chipotle Chicken Breast Grilled
Pineapple Salsa
Cumin Seasoned Mahi Mahi Citrus Butter
Sauce
Old Bay Beer Steamed Corn on the Cobb
Chefs Vegetables and Roasted Fingerling
Potatoes
Green Apple Carmel Tart
Bread Pudding with Amaretto Crème Anglaise
Sliced Water Melon

DINNER BUFFETS

Minimum of 30 people

Buffets Includes: Warm Rolls, Butter,
Iced Tea and Coffee Service



LITTLE ITALY \$82

Fennel and Artichoke Salad with Oregano
Vinaigrette
Tomato and Fresh Mozzarella Salad
Cured Meat Antipasto with Roasted Peppers
Roasted Vegetable Antipasto
Tapenade | Hummus | Basil Oil
Mixed Leaf Salad with a Mustard Vinaigrette
Minestrone Soup
Chicken Parmesan
Veal Saltimbocca
Grilled Skirt Steak
Ricotta Cheese Filled Ravioli
Seasonal Vegetable Lasagna
Sautéed Chefs Hand Picked Vegetables
Roasted Bliss Potatoes
Rice Pilaf
Tiramisu
Grand mariner Flavored Strawberry Parfait
Raspberry Mousse
Chocolate Mousse with Dark Cruzan Rum

DINNER BUFFETS

Minimum of 30 people

Buffets Includes: Warm Rolls, Butter,
Iced Tea and Coffee Service



NEPTUNE'S OF THE SEVEN SEAS BUFFET **\$110**

Poached Shrimp
King Crab Legs | Lemon Wedges | Horseradish
Oysters in the half-shell
Marinated Green Lip Mussels
Mixed Leaf Salad
Conch Chowder
Seafood Chowder
Tandoori Spiced Mahi-Mahi
Char-Broiled Caribbean Lobster Tail
Dry Rubbed Atlantic Salmon
Yellow-Tail Snapper with Spicy Pickled Vegetables
Grouper Roasted with Tomato, Onions & Garlic
Sautéed Chefs Hand Picked Vegetables
Roasted Bliss Potatoes | Herb de Provence
Basmati Rice with Lemon Grass and Ginger
Passion Mango Cheese Cake
Cruzan Rum Infused Chocolate Mousse
Raspberry Mousse
Berry Parfait

DINNER BUFFETS

Minimum of 30 people

Buffets Includes: Warm Rolls, Butter,
Iced Tea and Coffee Service



CAJUN BAYOU BUFFET \$68

Cajun Spiced Peel and Eat Shrimp
Oyster Po-Boys | Louisiana Remoulade Sauce
Top Neck Clams Casino
Fresh Bean Salad with whole Grain Mustard
Vinaigrette
Mixed Green Salad with a Dijon Mustard Vinaigrette
Corn and Crabmeat Bisque
Chicken Jambalya
Catfish Etouffee
Crawfish Chili
Grilled Flank Steak
Cajun Seasoned Grilled Pork Chop
Sautéed Chefs Hand Picked Vegetables
Scallop Potatoes
Berry Parfait
Apple Ginger Cake
Pecan Pie
Banana Chocolate Cake

DINNER BUFFETS

Minimum of 30 people

Buffets Includes: Warm Rolls, Butter,
Iced Tea and Coffee Service



NEW WORLD CARIBBEAN BUFFET **\$86**

Mixed Greens
Caribbean Seafood Salad
West Indian Salad
Dominican Sweet Potato Salad
St. Thomas Cole Slaw
Pumpkin Soup | Calaloo Soup | Red Pea Soup
Curried West Indian Chicken
Oven Roasted Jerk Marinated Pork Loin
Jamaican Stewed Beef
Fried Yellow Tail Snapper with Spicy Pickled
Vegetables
Sauteed Chefs Hand Picked Vegetables
Puerto Rican Rice and Pigeon Peas
Herb Roasted Local Sweet Potatoes
Mango Passion Cheese Cake
Coconut Sponge Cake
Key Lime Mousse
Tropical Fruit Salad

DINNER BUFFETS

Minimum of 30 people

Buffets Includes: Warm Rolls, Butter,
Iced Tea and Coffee Service



BACKYARD COOK-OUT \$55

Dijon Potato Salad
Pineapple Cole Slaw
Pasta Salad

Grilled Hamburgers
Beer-steamed Bratwursts
Kosher Hot Dogs

Hamburger Buns & Hot Dog Buns
Assorted Cheeses, Sliced Tomatoes, Lettuce,
Onions, Pickles & Condiments

Tropical Fruit Salad
Assorted Cookies & Brownies

WINES & CHAMPAGNE



WHITE WINES

Yellow Tail Pinot Grigio (House)	\$29
Cavit Pinot Grigio	\$31
Santa Margherita	\$58
Robert Mondavi Fume Blanc	\$45
Yellow Tail Chardonnay (House)	\$29
Wente Chardonnay	\$37
Sonoma Cutrer Chardonnay	\$50

RED WINES

Cavit Pinot Noir	\$31
Yellow Tail Merlot (House)	\$29
Kendal Jackson Merlot	\$35
Wente Merlot	\$37
Yellow Tail Cabernet Sauvignon (House)	\$29
Columbia Crest Cabernet Sauvignon	\$34

BLUSH WINES

Vendage White Zinfandel (House)	\$29
Wente White Zinfandel	\$37

BARS & SPIRITS



CALL BAR

Absolute Vodka
Canadian Club Whiskey
Dewar's Scotch
Seagram's VO Whiskey
Jim Beam Bourbon
Beefeater Gin
Cruzan Rum & Flavors
Yellowtail White
Yellowtail Red
Rum Punch

PREMIUM BAR

Grey Goose Vodka
Chivas Regal Whiskey
Johnny Walker Black
Crown Royal Whiskey
Makers Mark Bourbon
Tanqueray Gin
Bacardi Rum
Couvoisier Brandy
Yellowtail White
Yellowtail Red
Rum Punch

IMPORTED & AMERICAN BEERS

Heineken, Amstel Light, Budweiser, BudLight,
Miller Light, Presidente & O'Doulls,

OPEN BAR PACKAGES

Minimum Consumption

Sales Per Bar, Per Hour \$450

Difference paid by Host

All Bars Include: Imported Beers,
O'Doulls, Soft Drinks, Juice, Water



BARTENDER

One Bartender per 50 Guests is Required

\$150 for Two Hours, Per Bar

\$75.00 Each Additional Hour, Per Bar

CASHIER FEE

Required for Cash Bars Only

\$150 for Two Hours

\$75.00 Each Additional Hour

OPEN BAR PACKAGES

Minimum Consumption

Sales Per Bar, Per Hour \$450

Difference paid by Host

All Bars Include: Imported Beers,
O'Doulls, Soft Drinks, Juice, Water



BEER & WINE BAR

One Hour	\$22
Each Additional Hour	\$10

CALL BAR

One Hour	\$26
Each Additional Hour	\$12

PREMIUM BAR

One Hour	\$30
Each Additional Hour	\$14

BAR ENHANCEMENTS

(choose 2) \$9.00 person +

\$75 Station Attendant Fee

Tropical Treats – Tropical Passion, Bushwhacker,
Banana or Strawberry Daiquiri, Pina-Colada

ADDITIONAL BAR OPTIONS

(A gallon provides
approximately 20 drinks)
2 Gallon Minimum



FRUIT PUNCH

\$75.00/gallon

RUM PUNCH

\$90.00/gallon

SANGRIA – WHITE OR RED

\$85.00 / gallon

VIRGIN FROZEN DRINKS

\$85.00/gallon

FROZEN DRINKS (BBC & BUSHWACKERS)

\$120.00/gallon

BARS & SPIRITS

All Bars Include: Imported Beers, O'Doulls, Soft Drinks, Juice, Water
Bartender One Bartender per 50 Guests is Required
\$150 for Two Hours, Per Bar
\$75.00 Each Additional Hour, Per Bar

Cashier Fee, Required for Cash Bars Only
\$150 for Two Hours
\$75.00 Each Additional Hour



HOSTED BAR

Call Brands	\$7
Premium Brands	\$10
Imported Beer	\$7
House Wines	\$7
Rum Punch	\$5
Soft Drinks	\$4
Fruit Juice	\$5
Frozen Drinks	\$11
Bottle Water	\$4

IMPORTED & AMERICAN BEERS CHOICE OF (4)

Heineken, Presidente, Red Strip, Carib, Budweiser, Coors Light, Miller Light & O'Doulls,

Minimum Consumption-Sales Per Bar, Per Hour
\$450 Difference paid by Host

MISCELLANEOUS ITEMS



Tiki Torches	\$10 each
Chair Covers & Ties (choose from hundreds of colors)	\$12 each
Table Overlays	\$25 each
Colored Napkins	\$2 each
Table Centerpieces	
Fish Bowl, Sand, Seashells, Pillar Candle	\$55 each
Hurricane Globe, Pillar Candle, Tropical Florals	\$75 each

Custom Centerpiece	Price Varies
Large Dance Floor	\$700
Small Dance Floor	\$400
Large Stage	\$600
Large Stage with Risers	\$700
Small Stage	\$300
Small Stage with Risers	\$400
Microphone & Podium	\$180
CD Player	\$50
Speaker & Microphone	\$180
Projection Screen	\$180
Enhanced Lighting Package	\$300
(required for Pool & Beach functions)	

FUNCTION SPACE RENTAL FEES

FUNCTION SPACE NAME	RENTAL	PAX.
Estate Ballroom & Garden Terrace	\$3,900.00	750
Garden Terrace	\$2,700.00	150
Hibiscus Room	\$1,800.00	170
Orchid Room	\$600.00	60
Seagrape Room	\$600.00	60
Allamanda Room	\$600.00	60
Oleander Room	\$600.00	60
Hibiscus/Orchid/Seagrape	\$2,200.00	230
Hibiscus/Allamanda/Oleander	\$2,200.00	230
Orchid/Seagrape	\$1,200.00	120
Allamanda/Oleander	\$1,200.00	120
Palm Room	\$1,400.00	160
Bamboo/Coconut	\$700.00	50
Royal/Palmetto	\$700.00	50
Bamboo Room	\$350.00	25
Coconut Room	\$350.00	25
Palmetto Room	\$350.00	25
Royal Room	\$350.00	25
Mahogany Room	\$700.00	25
Mahogany Room I	\$350.00	25
Mahogany Room II	\$350.00	25
Antilles Amphitheatre	\$1,000.00	110

OUTDOOR EVENT SPACE

Windward Terrace	\$300.00	10
Leeward Terrace	\$300.00	10
Relaxation Garden	\$800.00	400
St. John Terrace	\$1,200.00	75
Ocean Club Terrace	\$1,000.00	50
Grotto Upper Terrace	\$200.00	30
Pool Deck	\$1,000.00	200
Pool Grotto	\$200.00	25
Beach	\$20.00 pp set up fee	200
Wedding Gazebo Area	\$20.00 pp set up fee	30
Spa Fountain Area	\$20.00 pp set up fee	40
Basketball Court Area	\$20.00 pp set up fee	100

FUNCTION SPACE RENTAL FEES

FUNCTION SPACE NAME	RENTAL	PAX.
RESTAURANTS & LOUNGES		
Mangrove Café	\$3,700.00	175
Caribe Restaurant	\$2,500.00	48
Turtle Rock Lounge	\$1,000.00	40
Manor House Restaurant	\$4,000.00	200
Manor House Private Room	\$600.00	60
Manor House Lounge	\$700.00	30





Banquet Policy

The following information is provided as a guideline to assist you in planning a private function. If you have any questions regarding these policies, please do not hesitate to contact our Director of Meetings and Conference Services. Thank you for selecting the Sugar Bay Resort & Spa.

Guarantees

Sugar Bay Resort & Spa requires the coordinator for any given function to contact the resort with the specific number of attendees for any function. All menus should be finalized thirty (30) days prior to the event.

BANQUET EVENT ORDERS (BEO'S) MUST BE SIGNED AND FAXED BACK NO LESS THAN 30 DAYS PRIOR TO FIRST FUNCTION.

- Final guarantees are due thirty (30) days prior to the scheduled function. This number will be the minimum number of attendees the resort will require for payment.
- If no guarantee is received at the appropriate time, we will use the last count given to the hotel as the final guarantee. We regret that any reduction in the guaranteed number after the thirty (30) working day deadline will not be refunded or reimbursed.

Pricing

- All prices quoted are current and subject to change without notice.
- Meal prices will be confirmed 60 days prior to function.
- All food and beverage, unless otherwise noted, is subject to a banquet service charge of 20%
- Private functions are not included in the all-inclusive plan.

Labor Charge

- Carver attendant fee is \$125.00, per attendant per 75 people. Bartender fees are \$150.00 per two hours, per bartender \$75.00 each additional hour. Butler Pass hors d'oeuvres server is \$75.00 per 50 people.

Banquet and Meeting Facilities

Function rooms are assigned according to anticipated attendance and equipment requirements. In the event that no food and beverages have been requested, or if food and beverage functions are cancelled, the prevailing room rental rates will be charged. Our Director of Meetings and Conference Services will be pleased to review that information with you.

Outdoor Functions

- Outside events are subject to a 10:30 p.m. noise ordinance.
- The Sugar Bay reserves the right to decide no less than three (3) hours prior to the start of the function to utilize alternate space in the case of inclement weather.
- Outdoor venues are subject to an additional remote venue charge and may require supplemental lighting packages.

Overtime

- All functions are subject to overtime fees if the event continues after scheduled end time. A 15 minute grace period will be given, after this time the following rates will be charged, based on your guarantee:
- 0 - 100 guests - \$300/hour
- 101 - 200 guests - \$600/ hour
- 201 and more guests - \$800/hour

Food & Beverage

The USVI Beverage commission regulates the sale of alcoholic beverages. Sugar Bay Resort & Spa is responsible for the administration of these regulations. It is the resorts' policy that no alcoholic beverages can be brought to the resort.

Sugar Bay Resort & Spa is responsible for the quality and freshness of the food served to guests. No food products are permitted in our banquet facilities from outside sources. Additionally, food purchased from the resort may not be taken off the premises after it has been served to guests.

In the interest of our patrons, Sugar Bay Resort & Spa exclusively caters to all functions. No "carry outs" or "bring ins" are allowed at event venues.

Security

The Sugar Bay Resort & Spa shall not assume responsibility for damage or loss of any merchandise or articles brought into the resort for any item left unattended. Arrangements for security for an exhibit, display or other merchandise can be made with the Meetings and Conference Services Department at least seventy-two (72) hours prior to the function.

Functions for youths under eighteen (18) must be chaperoned at the clients' expense. We require one chaperone for every ten youths/children.

Property Damages

The client agrees to be responsible for any damages to any part of the resort, during the period of time the guests, visitors, employees, independent contractors or other agents that are under the clients' control. The resort reserves the right to request a refundable damage deposit.

Performance

The resort shall not be liable for its failure to perform this contract, if such failure is due to acts of God, labor problems, including but not limited to fire, flood, weather, restriction upon travel, food, beverages or supplies, or any other cause beyond its control or interfering with performance, whether enumerated or not.

Signage

All signs, display and decorations must be pre-approved by the resort.

CONTACT DETAILS

6500 ESTATE SMITH BAY, ST. THOMAS,
US VIRGIN ISLANDS 00802

GROUP SALES (855) 335-8045 | (340) 777.7100,
SALES OFFICE (340) 779.8800

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