

*Caneel Bay Wedding
Reception Packages*



CANEEL BAY

A ROSEWOOD RESORT

ST. JOHN, U.S. VIRGIN ISLANDS



Caneel Bay Wedding Reception Packages

No other hotel in the Virgin Islands rivals the legendary Caneel Bay Resort as the best destination for the most memorable and unforgettable weddings.

For your convenience we have carefully prepared several wedding reception options to suit your style:

- **The Traditional Wedding Dinner, an elegant plated dinner**
- **The Epicurean Wedding Feast, lively food stations***
- **A Taste of Saint John!, a sumptuous buffet***

*Indicates that packages are tailored for weddings with over 30 guests

Food tasting for a maximum of four guests
prior to the final menu selection
(Inclusive only to the Traditional Wedding Dinner,
for weddings with a minimum of 50 guests)

Prices are subject to change and subject to a 21% service charge.

Caneel Bay Wedding Reception Packages

All Caneel Bay Wedding Packages include the following:

ONE HOUR COCKTAIL:

A WEDDING SIGNATURE DRINK

House Red or White Wine, Red or White Sangria, Passion Fruit Mimosa,
Rum Punch or Pain Killer Cocktail

Two glasses per person during the cocktail hour, non-alcoholic beverages available

CHOICE OF HOT AND COLD HORS D'OEUVRES

Selection from the list below, average five pieces per person:

Cold Hors D'oeuvres

Mini Smoked Salmon Roulade with Mango Cream Cheese and Nori Paper
Grilled French Pear with Prosciutto and Arugula Leaves
Tear Drop Tomato, Buffalo Mozzarella & Black Olive Tapenade Crostini
Ahi Tuna Tartar on Cucumber and Wasabi Aioli
Charred Sweet Bell Peppers, Basil Goat Cheese, Roasted Garlic Toast
Crostini with FoieGras Tronchon , Maple Balsamic Glaze and Ginger Fig Compote
Chilled Escabèche Shrimp with Creole Cocktail Sauce
Jerked Beef Tenderloin and Roasted Pepper Bruschetta
Roasted Fingerling Potatoes with Crème Fraîche and Golden Caviar

Hot Hors D'oeuvres

Caribbean Chicken Turnover with Spicy Mango Chutney
Pot Stickers, Ginger Soy Dipping Sauce
Mini Gorgonzola Tart, Stone Fruit Comfitures
Asian BBQ Beef or Chicken Brochette, Spicy Peanut Sauce
Spinach and Feta Cheese in Phyllo
Grilled Jerk Chicken with Avocado and Asiago Cheese Quesadilla
Conch Fritter with Calipso Sauce
Petite West Indian Crab Cakes with Mango Chili Sauce

THREE HOURS OF CALL BRANDS OPEN BAR:

Vodka: Absolut, Stolichnaya
Gin: Beefeater,

Tequila: Jose Cuervo Gold Tequila

Scotch Whiskey: Dewar's, Johnny Walker Red

Bourbon Whiskey: Jack Daniels

Canadian Whiskey: Canadian Club

Rums: Cruzan Rum, Captain Morgan, Bacardi Silver

Soft Drinks, Flat and Sparkling Mineral Water

A GLASS PER GUEST OF MOET ET CHANDON BRUT IMPERIAL FOR CHAMPAGNE TOAST

Champagne, wine and liquor may be upgraded to premium labels
at additional charges - please ask for price supplements.



*The Traditional
Wedding Dinner*

Minimum Attendance of 12 Guests


Four course dinner includes:
Appetizer, Soup or Salad, Entrée and Dessert



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*The Traditional
Wedding Dinner*

CHOICE OF APPETIZERS

(Please select one)

Turtle Bay Lobster Ravioli
Sautéed Baby Spinach
Shiitake Mushrooms and Carrots
Extra Virgin Olive Oil Emulsion

Shrimp Escabeche Cocktail
Shaved Fennel, Roasted Pine Nuts, Grapefruit Wedges
Cruzan Cocktail Sauce

Ceviche of Blue Fin Tuna Martini
Served on a bed of Cucumber Salad
Charred Pineapple Salsa

Lemon and Pepper Seared Diver Scallops
Mascarpone Cheese and Coconut Polenta Puree
Peppercorn Zinfandel Reduction

Roasted Balsamic and Molasses Glazed Quail
Pancetta Bacon
Belgium Endive
Raspberry Dressing

Crispy Thai Chicken Spring Rolls
Sweet Chili Sauce and Coral Bay Organic Greens



*The Traditional
Wedding Dinner*

CHOICE OF SOUPS
(Please select one)

Roasted Island Sweet Potato Soup
Ginger-Coconut Emulsion

West-Indian Ginger Pumpkin Soup
Petit Tofu Fritter

Caneel Bay Callaloo Soup
Crispy Local Sweet Potato Straws

Turtle Bay Lobster and Roasted Corn Bisque
Avocado and Crispy Wonton

Anegada Conch Chowder
Roasted Corn and New Potatoes

Chilled Carrot Soup with Roasted Cherry Tomato
And Ginger Syrup Drizzle

Cold Roasted Corn Syrup with Shrimp Ceviche



The Traditional Wedding Dinner

CHOICE OF SALADS

(Please select one)

The Island Salad

Hearts of Palm, Artichoke Hearts
Celery, Sweet Bell Peppers,
French Radish, Baby Greens
Grapefruit Dressing

Baby Spinach and Frisée Salad

Crispy Pancetta Bacon, Sliced Mushrooms
Orange Wedges
Walnut Vinaigrette

Coral Bay Organic Greens

Cucumbers, Sun-Dried Tomatoes, Charred Pineapple
Crispy Wonton Chips, Mandarin Orange Wedges
Grapefruit Vinaigrette

Parma Ham with Peppercorn-Port Reduction

Sweet Seasonal Melon, Molten Cambozola Cheese
Wild Arugula Leaves

Cabernet Poached French Pear Salad

Mixed Greens, Toasted Candied Walnuts, Danish Blue Cheese
Citrus Balsamic Vinaigrette

Classic Caesar Salad

Tossed with Focaccia Croutons
Parmigiano-Reggiano Crisps



The Traditional Wedding Dinner

DINNER ENTRÉE

(Please select one)

Grilled Lemon and Garlic Free Range Chicken basted
in Extra Virgin Olive Oil topped with a
Light West Indian Coconut Curry Sauce
\$195.00 per person

Pan Fried Caribbean Spiced Crusted Mahi-Mahi served with
Mango-Ginger-Lime Mojo
\$205.00 per person

8 oz. Filet Mignon au Poivre with
Sautéed Chanterelle Mushrooms and Meritage Wine Sauce
\$210.00 per person

Grilled Tamarind Glazed Veal Chop
with Charred Pineapple-Balsamic Jus
\$215.00 per person

Island Spiced Roasted Rack of Lamb Grilled
\$220.00 per person

Duo of 10 oz. Prime New York Steak in Ginger Molasses BBQ Sauce and
Grilled Tiger Prawns with Tropical Fruit Salsa
\$225.00 per person

Duo of Petite Filet Mignon in Cabernet Peppercorn Sauce and
Parmesan Lobster Medallion Parcel with Guava Hollandaise
\$235.00 per person

Prices are subject to change and subject to a 21% service charge.



The Traditional Wedding Dinner

SEASONAL ACCOMPANIMENTS

VEGETABLE SELECTION

(Please select one)

Cruzan Rum Glaze Parsnips and Baby Carrots
French Beans Tossed with Sweet Butter, Toasted Almond and Shaved Fennel
Sautéed Baby Zucchini and Shiitake Mushrooms
Char-Grilled Seasonal Vegetables with Balsamic Vinegar and
Extra Virgin Olive Oil
Mushroom Ragout Stuffed Tomato
Roasted Sweet Bell Pepper and Sweet Corn
Sautéed Artichokes and Baby Carrots
Sautéed Asparagus with Field Greens
Chef's Selection of Sautéed Seasonal Vegetables

POTATO AND GRATIN SELECTION

(Please select one)

Soft Polenta with Coconut and Lemon Grass
Celery Root, Sweet Potatoes and Parsnips Gratin
Yukon Gold Potato Pureed with Vermont Cheddar
Sautéed Baby Red Bliss Potatoes with Pancetta Bacon, Onion and Rosemary
Parmesan Cheese Mashed Potatoes
Truffle Roasted Cauliflower
Wok Fried Soba Noodles with Oriental Vegetables
Scalloped Potatoes with Butter French Pear
Double Baked Red Bliss Potatoes
Garlic Mashed Potatoes
Caribbean Sweet Potatoes Purée



*The Traditional
Wedding Dinner*

CHOICE OF DESSERTS

(Please select one)

Gingersnap Crusted Pumpkin Cheese Cake
Vanilla Bean Whipped Cream

Tropical Fruit Compote
French Vanilla Bean Ice Cream
Served in a Crispy Coconut Basket

Cashew Crusted Key Lime Tart
Vanilla Chantilly and Exotic Fruit Coulis

Coconut Tres Leches
Vanilla Génoise soaked in Lime-Custard
Covered in Fresh Coconut Cream

All about Mousse
Choice of: Coconut, Passion Fruit, Raspberry,
Chocolate, White Chocolate
Mango, Guava, Hazelnut, Pistachio
Served in a Crispy Caramel Cup



A Taste of Saint John


Minimum Attendance of 30 Guests



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A Taste of Saint John

SALADS

Josephine's Garden Mixed Greens, Choice of Dressing
Conch Salad with Sweet Bell Peppers, Tomato Citrus-Guava Dressing
Charred Pineapple Salad, Tossed with Cucumber, Cherry Tomato & Plantain Chips
Sweet potato Salad, Red Onion, Grated Egg and Applewood Smoked Bacon
Black Bean and Roasted Corn Salad, Crispy Fried Bread

SOUPS

(Please select one)

Vegetable Callaloo Soup
Cruzan Rum and Mango Gazpacho

ENTRÉES

Carnival Chicken (Cheddar Cheese Baked Chicken) with Tropical Fruit Salad
North Shore Catch of the Day with Lime Mustard Dressing
Foxy's Pale Ale and Molasses Glazed Pork Loin
Grilled Chickpeas and Tofu Fritters with Pineapple Chili Sauce
West Indian Curried Beef with Light Coconut Cream
Chef's Selection of Garden Vegetables
Island Pigeon Pea and Rice Pilaf

PLANTATION SWEETS

Island Bread Pudding with Cruzan Rum Chocolate Custard Sauce
Coconut Flan, Seasonal Tropical Fruit Trifle
Key Lime Pie
Caneel Bay Signature Coconut Macaroons and Palmiers
Freshly Brewed Caneel Blend Coffee
(Regular or Decaffeinated)
Selection of Herbal and Black Teas

\$245.00 per person

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The Epicurean Wedding Feast


Minimum Attendance of 30 Guests



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The Epicurean Wedding Feast

LA BELLA PASTA**

(Select two of the Following)

Penne Pomodoro

Baby Artichokes, Kalamata Olive and Sweet Bell Peppers

Linguine Tossed

Asparagus, Tomato Concasse, Pine Nuts and Parmesan Cream

Spinach and Ricotta Ravioli

Sautéed Seasonal Vegetables and Spicy Tomato Sauce

Fusilli Pasta

Bolognese Sauce and Parmesan Cheese

All Served with Rosemary Focaccia Bread and Grated Parmesan

CARVING STATION**

Caribbean Jerk Seasoned Beef Tenderloin

Zinfandel-Peppercorn Sauce

Applewood Smoked Turkey Breast

Assorted Condiments and Mini Whole Wheat Rolls

SALAD STATION

Assorted Greens: Baby Lettuce, Spinach, mesclum, arugula

Toppings: Broccoli, Calamata Olives, Asparagus, Green and Red Bell Peppers,

Mushrooms & Corn

Variety of Dressings, Oils and Vinegar

Freshly Baked

French Baguettes, Multi Grain Rolls and Country Rustic Bread

DESSERT STATION

Chocolate Banana Rum Tart

Tropical Mango Mousse

Creamy Coconut Rice Pudding

Asian Mango Trifle with Lychee and Ginger-Strawberry Compote

Freshly Brewed Caneel Blend Coffee

(Regular or Decaffeinated)

Selection of Herbal and Black Teas

\$220.00 per Person

**Indicates That a Chef is required to Attend the Station, \$100 Chef Fee per Station will apply.

Prices are subject to change and subject to a 21% service charge.