

Long bay

E V E N T M E N U

LONG BAY BEACH RESORT & SPA | WEDDING VENUE | RETREAT | CONFERENCE SPACE

L O N G B A Y , T O R T O L A , B V I

YOUR GUIDE TO EPICUREAN DELIGHTS

Our banquets are a feast for the senses. This thoughtfully crafted menu will take you on an immersive, yet flavorful journey that will elevate your dining experience.

MENU SELECTION

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		POLICIES	

GUARANTEE

A guaranteed attendance is due 14 business days prior to any function. The policy is applicable regardless of expected attendance. You are responsible for paying for the guaranteed amount and any overage served. The venue will be prepared to serve 5% over the guaranteed numbers in the event you have additional guests. Vegetarian and special meal requests should be brought to the attention of your Event Specialist when placing your guarantee. Last-minute requests will be honored to the best of our ability.

Guaranteed attendee figures are due seven (14) business days prior to event and cannot be reduced. All buffets are based on a minimum number of guests per event. A \$10.00 fee per guest will apply for buffet service for groups of less than the required guarantee. BVI sales tax and a service charge will be added to all food, beverage, room rental, and audiovisual prices. All items priced on a per-guest basis will be prepared for the entire guarantee and not for a reduced portion of the attendance. Rental and set-up fees, as well as food and beverage charges, are subject to 10% GST 15% service charge.

All floor plans must be submitted to the Event Specialist no later than (14) fourteen business days prior to the event. The floor plan should come accompanied by a table-by-table breakdown of guests with menu options. If multiple entrée selections are chosen, a detailed list of tables, table number, guest count, and guest breakdown of name and entrée selected must be provided for each table.

FOOD POLICIES

All food and beverage items consumed in Meeting/Function Space, venue outlets, and hospitality rooms must be purchased at Long Bay Beach Resort. Food and beverages purchased through Long Bay Beach Resort may not be removed from the premises and must be served only by Long Bay employees. All alcoholic beverages to be served on the resort must be provided by and dispensed only by Long Bay servers and bartenders. Proper identification (i.e. photo ID) of any guest to verify their age may be required. We reserve the right to refuse alcoholic beverage service if the guest is either underage or if proper identification cannot be produced. We also reserve the right to refuse alcoholic beverage service to any guest who, in Long Bay Management's sole judgment, appears intoxicated. Rental and set-up fees, as well as food and beverage charges, are subject to 10% GST 15% service charge.

MENU SUBSTITUTIONS

All menu substitutions are subject to review by the Executive Chef and additional charges may apply. Long Bay will be happy to provide a special menu and pricing for children, ages 3-12, attending.

Dining at Long Bay is an experience unlike any other. Each and every dish is made in-house with the freshest ingredients and detailed care. Our culinary team has created menus that reflect both local authenticity and inspiration from around the world. Our meats are cured and prepared in-house; our pastries are delicately designed and baked with love in our kitchen; our ingredients are sourced with integrity. Our mission is simple: to satisfy your senses with a tailored experience that elevates your event. Let us curate an unforgettable experience for you and your guests at Long Bay Beach Resort.

Yours in hospitality,

The Culinary Team

BREAKFAST

All breakfast buffets include freshly brewed regular and decaffeinated coffee a selection of herbal teas. Pricing per person, unless otherwise specified.

BREAKFAST BUFFET

Long Bay Sunrise | 46

Assorted breakfast pastries
Selection of bagels with cream cheese, whipped butter, & fruit preserves
Sliced fresh fruit & berries
Mini yogurt parfait, vanilla yogurt,
House-made granola and fresh berries

Morning Glory | 58

Sliced seasonal fresh fruit display
Regular, low-fat & Greek yogurt
Assorted breakfast pastries
Selection of bagels with cream cheese whipped butter, & fruit preserves
Fresh scrambled eggs
Smoked bacon, sausage & breakfast potatoes

Light & Fresh | 58 (minimum of 10 guests)

Sliced tropical fruit display
Mini yogurt parfait with vanilla yogurt,
House-made granola and seasonal berries
Hard boiled eggs
Pancakes
Just egg scramble with spinach, and tomato, bacon
Avocado toast

ENHANCEMENTS

A little extra something to compliment your continental breakfast or buffet.

Bagels & Cream Cheese | 66 per dozen
Scrambled eggs or egg whites | 14
French toast with syrup & powdered sugar | 11

Sliced fresh fruit display
Small | 180 (serves 15) | Large | 300 (serves 25)

Omelet & Fresh Egg Station | 22

Choice of fresh eggs, egg whites and "Just Eggs"

FILLINGS:

Ham	Peppers
Bacon	Spinach
Tomato	Swiss & cheddar cheeses
Onion	Salsa
Mushroom	

Breakfast Sandwiches (12 minimum per sandwich)

Light On Your Feet | 15 per sandwich
Egg whites | spinach | Swiss cheese

Wake Up Wrap | 15 per sandwich
Bacon | egg | cheese

Smoked Salmon Platter | 22 (minimum of 25 guests)

Traditional accompaniments to include:
Chopped red onions | hard boiled eggs | toast points | capers | lemon | cream cheese

Irish Oatmeal | 10

Warm milk | raisins | brown sugar | pecans | almonds | blueberries

BRUNCH

Minimum of 30 guests. Pricing per person, unless otherwise specified.

BRUNCH BUFFET

Brunch Buffet | 85

Sliced seasonal fruits and berries

Blueberry crumb & chocolate muffins

Mini chocolate croissants and bagels

Fresh scrambled eggs

Eggs Benedict topped with hollandaise sauce

Cinnamon French toast with maple syrup and whipped cream

Caesar salad with parmesan cheese & homemade croutons

Smoked Salmon Platter

Tomato | cucumber | lemon wedges | dill | chopped mince | egg

whites | capers | onion chive cream cheese spread

Home fries

Bacon

Breakfast sausage

Omelet & Fresh Egg Station

Choice of fresh eggs, egg whites and "Just Eggs"

FILLINGS:

} Ham	Peppers
} Bacon	Spinach
} Tomato	Swiss & Cheddar Cheeses
} Onion	Salsa
} Mushroom	

LUNCH

All lunch buffets include freshly brewed coffee, decaffeinated coffee, and a selection of herbal teas. 15 guest minimum.

BUFFETS

Gourmet Sandwich Shoppe | 68

Seasonal Mixed Greens

Tomatoes | cucumbers & carrot threads | basil olive oil vinaigrette | Creamy ranch dressing

Roasted Vegetables Salad

Quinoa | olives | capers | kale pesto

Salad

White beans | broccolini Penne Pasta | sun-dried tomatoes | feta cheese

Cold Sandwiches

Grilled vegetables | portobello mushrooms | hummus | wrap
Roast beef | brie | watercress | horseradish aioli | Bread

Hot Sandwiches

Grilled Chicken Caprese Panini
Turkey grilled cheese | turkey | bacon | Swiss cheese | tomato | brioche

Individual Bags of Chips

Lemon Bars and Brownies

Assorted Seasonal Whole Fruit

Coastal | 74

Tropical Salad

Pineapple | mango | orange | heart of palm | red onion | tomato | orange vinaigrette

Watermelon, beet, tomato salad

Habanero-honey roasted chicken breast

Tropical salsa

Key lime chimi marinated flank steak Blackened Fish

Taco Bar

Soft tacos | tropical slaw | salsa | sour cream | guacamole | shredded cheese

Coconut rice and beans

Fried sweet potatoe with cilantro crema

Key lime pie

Coconut macaroons

Market Fresh | 72

Tomato Soup

Salad Bar

Baby mesclun greens | kale | spinach | arugula | tomatoes | cucumbers | toasted pine nuts | olives | assorted vinaigrettes

Salad Niçoise

Tuna | roasted peppers | green beans | new potatoes | eggs | niçoise olives

Herb-Seared Salmon

Shaved fennel and pepper salad | aged balsamic

Blackened Chicken Breast

Citrus Relish

Smoked & Blackened Skirt Steak

Tomato-Corn Salad

Seasonal grilled vegetables

Mustard-herb roasted tricolor potatoes Freshly baked rolls and sweet butter Pineapple - passion fruit torte

Chocolate pudding

LUNCH

15 guest minimum.

BUFFETS

Under the BVI Sun | 78

(Gluten-free pasta available upon request)

Minestrone soup

Caesar Salad
Parmesan | herb croutons

Tomato and mozzarella salad

Pasta primavera

Seared Local White Fish
Tomatoes | olives | capers | lemon

Chicken Marsala with wild mushroom sauce Sausage with
peppers and onions

Sautéed broccoli rabe

Focaccia & breadsticks

Biscotti and cannoli

Torta della nonna

Long Bays Small Buffet | 62

Mixed Field Greens
English cucumber | plum tomato | shredded carrots

Caprese Salad
Tomatoes | buffalo mozzarella | red onions | basil

Selection of Gourmet Wraps and Sandwiches
Tuna salad on crisp rye bread

Roasted turkey breast on whole wheat

Spinach wrap with grilled vegetables, olives, hummus, and goat
cheese

Assorted Cookies and Brownies

Lunches on the Run | 60

Select three

Traditional Caesar Salad with Grilled Chicken

Greek Salad with Grilled Chicken

Mixed greens | tomatoes | olives | pepperoncini | feta

Mediterranean Vegetarian Wrap

Grilled vegetables | hummus

Tuna Salad Wrap

Red onion | capers | lemon | lettuce | tomatoes | spinach wrap

Smoked Turkey on Ciabatta

Roast Beef on French Bread

Thinly sliced roast beef | creamy brie | horseradish aioli

Prosciutto on Focaccia

Prosciutto | salami | mortadella | provolone cheese | sun-dried
tomato aioli

Select one side

Country potato salad

Zesty cold slaw

Pasta fusili salad

Mixed greens

BUSINESS LUNCH

15 guests minimum, Choice of one salad | choice one entrées | choice of one dessert,

PLATED

SALADS

Caesar Salad

Romaine | sourdough croutons | creamy Caesar dressing | shaved parmesan

Lettuce & Arugula

Quinoa | English cucumber | tomatoes | candied pecans | balsamic vinaigrette

Kale & Romaine Greek

Feta | red onion | olives | tomato | cucumber | pepperoncini | sherry vinaigrette

Baby Wedge Salad

Tomato | bacon | bleu cheese | buttermilk chive dressing

Long Bay Salad

Marinated feta | beets & carrot spirals | lettuce | tomato | pickled onions | balsamic & roasted pepper dressing

ENTREES

Wild Mushroom Ravioli | 64

Butternut puree | roasted portobello | sage | pine nuts | pesto

Lightly Blackened Salmon | 68

Tomatoes | wilted spinach | citrus salsa | grapefruit-pink peppercorn gastrique

Guava Grilled Mahi-Mahi | 70

Mojo Chicken Breast | 66

Black bean puree | yellow rice & peas | mojo onions | grilled vegetables

Chicken Scaloppini | 66

Arugula & fennel salad | capers | olives | artichokes | tomatoes | onion | lemon

Churrasco Wagyu Flank Steak Frites | 76

Chimichurri | peppers | hand-cut fries

Jumbo Lump Crab Cake | 76

Corn puree | asparagus | mango chutney | curry-lobster sauce

DESSERTS

Chocolate Cake | raspberry sauce

Traditional Key Lime Pie | whipped cream

Tropical Carrot Cake | with Pineapple Compote (Contains Nuts)

Traditional New York Style Cheesecake

HIGH TEA

Minimum of 25 guests. Pricing per person, unless otherwise specified.

High Tea | 75

ASSORTED FINGER SANDWICHES

Mini Scones with Devonshire Cream & Preserves

Select four

Smoked Salmon, Dill and Cream Cheese on Rye

Roast Turkey and Cranberry Chutney on Baguette

Roast Beef and Horseradish Cream on Sourdough

Devilled Egg Salad & Cucumber on White Bread

Waldorf Chicken Salad on Sourdough

DESSERT MEDLEY

Select four

Chocolate Mousse Shooters

Mini Cannoli's

Macarons

Raspberry and Lemon Mousse Shooters

BREAKS

Pricing per person, unless otherwise specified.

Recharge Bar | 26

Granola bars | sliced fruit platter | whole fruit

Create your own Trail Mix:

House-made granola | toasted coconut | almonds | peanuts | Dried fruit

Smoothie Bar | 24

Energy Bars and Fruit-Infused Water

Smoothies | One Smoothie served per person

Peanut butter | banana | chocolate | cookie crumble rim Blueberry | strawberry | banana | graham cracker rim Strawberry | pineapple | mango | coconut rim

(All smoothies made with Almond Milk and Vanilla Yogurt)

Chips 'n Dips | 26

Tortilla chips | guacamole | salsa | hummus | grilled pita | spinach and artichoke dip

Assorted Crudité

Popcorn House Break | 26

Salty | butter | caramel

BEVERAGES

COFFEE AND TEA SELECTIONS | 95 per gallon

ICED TEA | 75 per gallon

ASSORTED SOFT DRINKS | 8 each

SARATOGA STILL & SPARKLING WATER | 8 each

SELECTIONS OF FRESH FRUIT JUICES | 80 per gallon

LEMONADE | 80 per gallon

SNACKS

ASSORTED WHOLE FRESH FRUIT | 7 per slice

ASSORTED GRANOLA AND POWER BARS | 60 per dozen

GOURMET COOKIES OR FUDGE BROWNIES | 66 per dozen

ASSORTED CANDY BARS | 60 per dozen

INDIVIDUAL BAGS OF CHIPS | 6 each

ASSORTED ICE CREAM BARS | 8 each

RECEPTION

Pricing per person, unless otherwise specified.

HORS D'OEUVRES

Four pieces \$48 | Six pieces \$58 | Eight pieces \$68 (per guest)

FROM THE SEA

Smoked salmon | potato latke | caper-lemon ricotta
Seafood paella croquette | saffron aioli
Crispy potato wrapped shrimp | tartare sauce
California sushi roll | crab | cucumber | wasabi
Caribbean lobster roll | celery | tarragon | citrus | brioche
Shrimp cocktail | cocktail sauce | horseradish | lemon
Citrus-soy tuna tartar on a rice cracker
Mini crab cakes | Aioli

FROM THE GARDEN

Stracciatella bruschetta | vine ripe tomatoes | roasted peppers | balsamic
Mini stuffed potato skin | Vermont cheddar & bacon
Gruyere & leek tart | horseradish hollandaise
French onion soup boule | parmesan
Wild mushroom tart
Stuffed breaded artichoke | garlic | Boursin | citrus
Pear & almond brie bites
Mini vegetable spring rolls | hoisin sauce

FROM THE EARTH

Mini corn dogs | corn cream & Dijon aioli
Cuban bites | 1000 island dressing | pickles
Coconut chicken satay | orange marmalade
Pork bao buns | sweet chili dipping sauce
Frank en croute | Dijon mustard
Grilled lamb lollipops | hummus | mint demi
Mini beef wellington | Béarnaise
Angus beef cheeseburger slider

LIVE COOKING STATIONS

Increased Serving Time or Style of Service May Cause Price to Increase. Minimum of 20 guests. Pricing per person, unless otherwise specified. 4 stations

STATIONARY PRESENTATIONS

LOCAL

Mezze Table | 30

Crudité of vegetables	Herb tomato
Marinated grilled vegetables	Cucumber
Italian meats and cheeses	Focaccia & baguettes Pita chips
Nuts & dried fruits	Breadsticks
Assorted marinated olives	Lemon
Roasted peppers	Buttermilk ranch Romesco
Artichokes	Hummus
Pepperoncini	Olive tapenade
Gherkins	
Caper berries	

Ceviche & Poke Bar | 42

Tropical White Fish Ceviche
Citrus | jalapeño | lemon | red onion

Cilantro Shrimp Ceviche
Tabasco | lime | tomato

Vegetable Ceviche Salad
Heart of palm | artichoke | plantains

Tuna Poke
Rice | edamame | pineapple | soy

Sushi Boat | 48

Based on 6 pieces per person

Assorted maki rolls
Vegetable rolls, Seafood rolls
Sashimi & Nigiri
Pickled ginger soy sauce wasabi
Wakame sweet chili spicy mayo

SAUTÉ

Pasta! Pasta! | 34

Fusilli primavera pomodoro

Rigatoni Bolognese

Shredded asiago | red pepper flakes | roasted garlic | olive oil | garlic breadsticks

China Town | 40

Chicken siomai

Barbecue pork steamed buns

Mongolian beef, broccoli, noodles

Kung pao chicken, bamboo shoots, ginger, peanuts

Vegetable stir-fried rice

Spicy sriracha sauce | sweet chilli sauce
Ponzu sauce

Slider Bar | 36

Select Three

Falafel | tomato | cucumber | mint aioli

Crab cake | arugula | lemon caper remoulade

Angus burger | cheddar cheese | pickle | ketchup | mustard

Pulled short rib | Caribbean slaw

Slow-roasted pulled BBQ chicken | charred tomato | chipotle mayonnaise

Served on a brioche slider bun

Mac n' Cheese Bar | 38

Macaroni pasta, creamy four-cheese sauce & toasted cheesy breadcrumbs

Four-cheese and portobello mushroom

Succulent Maine lobster and oven-dried tomatoes

Pulled braised short rib, bacon and wild mushrooms

LIVE COOKING STATIONS

Increased Serving Time or Style of Service May Cause Price to Increase. Minimum of 20 guests. Pricing per person, unless otherwise specified. 4 stations

STATIONARY PRESENTATIONS

CARVED

The Cutting Board | 32

Slow-Roasted Vermont Turkey
Sweet potato mash | corn bread stuffing | country gravy |
Dijon mustard | cranberry relish

Jerk Seasoned Roast Pork Loin | 36
Rice n beans | fried sweet potato | crispy plantain chips |
citrus aioli | grain mustard | apple cider jus

The Big Fish | 46
Grouper wrapped in banana leaves | pineapple rice pilaf |
fried sweet plantains | miniature split rolls | citrus and
olive oil | champagne lime sauce | tartar sauce

Cedar Plank Roasted Salmon | 42
Saffron cous cous | succotash of peas | favas | corn |
miniature split rolls | citrus butter sauce | spicy aioli
sauce

Sea Salt-Rosemary Rubbed Roast Prime Rib of Beef | 48
Garlic mash | creamed spinach | miniature split rolls | beef
jus | creamed horseradish | whole grain mustard |
mayonnaise

Whole Roasted Beef Tenderloin | 50
Anson mills grits | grilled asparagus | horseradish cream |
béarnaise sauce | silver dollar rolls | au jus

Pepper-Crusted New York Sirloin of Beef | 50
Roasted fingerlings | creamed corn | miniature split rolls
| au poivre | creamed horseradish | whole grain mustard |
mayonnaise

Pistachio and Herb Crusted Rack of Lamb | 48
Baked Potatoes | grilled vegetables | minted rosemary
demi-glacé

SWEET

American Diner Classics | 25

Apple crumb tart
Cheesecake
Carrot cake
Chocolate pudding shots
Lemon meringue

Viennese Table | 30

Assorted macarons
Mini key lime tarts
Eclairs
Fruit tarts
Cupcakes
Mini cannoli's

Easy Like Sundae Mornings | 26

Gourmet Ice Creams to Include:
Vanilla bean | chocolate | strawberry

Toppings to Include:

} Chocolate sauce	M&M's
} Caramel sauce	Maraschino
} Sprinkles	cherries Walnuts
} Whipped cream	

DINNER

Pre-counts are required ten (10) business days prior to the event and the higher priced entrée will prevail. Please select up to two options for your guests to choose from. Please select from our three-course dinner menu. If you would like to enhance your dining experience additional courses can be added at \$30.

THREE-COURSE FAMILY STYLE DINNER

Choice of one salad or starter | choice of two entrées | choice of one dessert

SALADS

Local Tomatoes & Fresh Mozzarella

Basil oil | arugula | aged balsamic | micro basil | Maldon sea salt

Salad of Roots & Fruits

Local greens | caramelized carrots | dried pear | figs | beets | Watermelon | feta | pecans

Baby Kale & Local Greens

Grape tomatoes | European cucumbers | orange | lentils | vegetable curls | hand torn croutons | raspberry-walnut vinaigrette

Petite Iceberg Wedge Salad

Bacon lardons | blue cheese | tomatoes | chives | ranch dressing

Grilled Caesar

Fresh shaved parmesan | focaccia crostini | classic Caesar dressing

SINGLE ENTRÉES

Balsamic-Honey Roasted Chicken Breast | 125

Leek puree | potato galette | glazed Malibu carrots | honey gastrique

Lemon-Pepper Chicken Breast | Bacon Tapenade | 125

Miso-Glazed Sea Bass | 155

Carrot puree | jasmine rice | baby bok choy | ginger carrots | miso-citrus sauce

Lightly Blackened Grouper | 145

Pea puree | saffron couscous | peas | leeks | golden beets | asparagus | pea shoots

Guava Braised Beef Short Rib | 145

Sweet potato & plantain puree | tropical hash | short rib ravioli | haricot vert

Seared Filet of Beef | 160

Celeriac puree | white cheddar potato galette | broccolini | Campari tomato | melted onion marmalade | Barolo glaze

Vegan Ancient Grain "Risotto" | 135

Delicata squash | mushroom | root vegetables | broccolini | balsamic

STARTERS

Cauliflower Soup

Roasted cauliflower | smoked salmon | croutons | saffron

Lobster Bisque

Lobster | caviar | brandy cream | chervil

Parma Ham & Figs

Sliced melon | feta cheese | micro basil | extra virgin olive oil

Jumbo Lump Crab Cake

Spinach | spicy corn-tomato relish | citrus butter | red pepper oil

SURF & TURF ENTRÉES

Petite Filet of Beef and Jumbo Lump Crab Cake | 175
Root vegetable puree | Spinach | roasted baby carrots and beets | avocado

Butter Poached Lobster and Petite Filet of Beef | 185
Salsify | potato gratin | asparagus | roast portobello | lobster sauce | chives

Petite Filet Mignon & Pan Seared Seabass | 180

Truffled potato puree | fingerling potatoes | asparagus | fennel agrodolce | bordelaise

DESSERTS

Chocolate Cake, Chocolate Sauce, Chantilly Cream, Fresh, Raspberries

Tropical Carrot Cake, with Pineapple Compote

Traditional Key Lime Pie, Whipped Cream, Coconut Macaron

Traditional New York Cheesecake with Berry Compote

DINNER

20 guest minimum.

BUFFETS

Long Bay BBQ |145

Carib-Style Beef Chili

Pineapple Coleslaw

Mixed Garden Greens

Selection of dressings

Sweet potato salad

Saltfish Fritters



Blackened Salmon

Braised kale | honey butter

Jerk Chicken & succotash

Creamy macaroni and cheese

Three Bean Casserole

Crispy Shallots

Biscuits and Cornbread

with Sweet Butter



Bourbon pecan bites

Banana cream pie shooters

Key Lime Pie

South of the Border |152

Roast jalapeno and tortilla soup

Fresh Tortilla Chips with Salsa Bar to Include:

Guacamole | roasted tomato salsa | jalapenos | pickled onions | melon salad | chili | lime | mint | sea salt | charred tomato salad | roasted corn | black beans | avocado

Blackened Shrimp

Tequila | lime | Chile peppers | onions | Baja sauce

Grilled Chicken in Mole Sauce

Pickled vegetables

Carne Asada Fajita

Grilled peppers and onions

Mexican rice

Street corn

Corn tortillas



Dulce De Leche Mousse Shots

Churros

Around the Mediterranean | 155

Cannellini bean soup

Greek Salad

Romaine | tomatoes | olives | feta | cucumbers | roasted peppers | red onion | lemon-oregano dressing

Tomato and Mozzarella Salad
Balsamic & basil

Tabbouleh Salad

Bulgar wheat | tomato | green onion | parsley | mint | Extra virgin olive oil | lemon



Tortellini pasta primavera

Grilled Wahoo

Harissa | tomato | olive agrodolce

Chermoula Roasted Chicken Kebabs

Lentils and rice

Lemon-Rosemary Roasted Flank Bistecca

Artichoke | white beans | fingerling potatoes | lemon

Kefta Ghan Mi Bel

Tunisian lamb meatballs

Moroccan Briami

Tomato | eggplant | potato stew

Za'atar flatbreads | focaccia & breadsticks

Biscotti and Cannolis

Torta Della Nona

DINNER

All dinner buffets include freshly brewed coffee, decaffeinated coffee, and a selection of herbal teas. 20 guest minimum.

BUFFETS

American Steakhouse | 175

Chopped Wedge Salad
Bacon bits | gorgonzola crumbles | tomato
and blue cheese dressing

Traditional Caesar salad

French onion soup bites

Shrimp Cocktail
Lemon | cocktail sauce | horseradish



Pepper And Garlic Crusted Beef Strip Loin
Mushrooms | onions | bordelaise sauce

Rosemary Grilled Chicken Breast
Pesto | grilled lemon & arugula

Horseradish-Crusted Roasted Salmon
Warm tomato vinaigrette | truffled-bean
salad

Grilled Asparagus

Creamed Corn

Mashed Potatoes



New York Style Cheesecake

Berry compote

Chocolate Cake

Carrot Cake

Tropical | 160

Florida seafood chowder

Baby Field Green Salad
Orange | grapefruit | avocado |
pineapple | mango | citrus vinaigrette

Hearts of Palm & Plantain Salad
Cherry tomato | peppers

Conch & Sweet Corn Fritters
Key lime remoulade



Pepper Seared Local Mahi
Coconut rum sauce & sweet plantains
with Pineapple Relish

Mojo Rubbed Pork Loin
Corn puree | smoked tomato & corn
salad

Coconut rice

Seasonal vegetable ragout



Key Lime Pie
Tres Leche Shooter

East Meets West | 150

Lobster Soup
Ginger and lemongrass

Mixed Greens
Spicy cashews | mandarin oranges |
shredded cabbage | honey ginger

Noodle Salad
Shiitake mushroom | ginger-soy
vinaigrette

Thai Beef Salad
Cilantro | sweet chili and toasted
cashews



Vegetable Fried Rice
Tofu | fried sea beans | chestnuts |
black mushrooms

Miso-Citrus Glazed Sea Bass
Bok choy | carrot-ginger puree

Lemongrass Crusted Chicken
Orange dahl lentils | baby vegetables

Char Sue Roast Pork Loin
Stir fry vegetables | cashews

Shanghai Noodles
Shiitake mushrooms | green onions |
tom yum sour broth

Stir-fried vegetables



Yuzu Passion Fruit Tarts

Ginger Lemongrass Rice Pudding

DINNER

All dinner buffets include freshly brewed coffee, decaffeinated coffee, and a selection of herbal teas. 20 guest minimum.

BUFFETS

East Coast Surf | 195

Clam Chowder
Crackers and Tabasco

Seasonal Lettuces
Carrots | cucumbers | tomatoes | olives | ranch | balsamic | blue cheese dressings

Tangy classic coleslaw

Shrimp Cocktail
Brandied cocktail sauce | lemons



Beer-steamed clams & mussels

Steamed Lobster Tails

Drawn butter and lemon

Herb-Grilled Chicken

24 Hour marinated & slow roasted

Corn on the cob

Boiled new potatoes with dill butter

Steamed green beans

Carved

The Big Fish
Banana Leaves | Extra Virgin Olive Oil | Citrus

Roast Angus Ribeye of Beef

Potato Rolls and Sweet Butter



Butterscotch pudding

Chocolate Devil's food cake

CONFERENCE PACKAGES

All dinner buffets include freshly brewed coffee, decaffeinated coffee, and a selection of herbal teas. 20 guest minimum.

CONFERENCE

Conference Package | 55

Select four

SANDWICH VARIETY

- Prosciutto & Melon Baguette
- Roast Pork & Apple on Brown Bread
- Salami & Cucumber on Brown Bread
- Honey Roast Chicken Rolls
- Chicken & Celery Salad Roll
- Smoked Turkey, Egg & Olive Croissant
- Turkey & Lettuce Brioche Roll
- Roast Beef & Tomato Roll
- Smoked Salmon & Cream Cheese Roll
- Tuna, Red Onion & Cucumber on White Bread
- Egg & Cress on Brown Bread (Vegetarian)
- Brie, Grape & Lettuce Baguette (Vegetarian)
- Shiitake, Cress & Vegan Mayo on Ciabatta (Vegan)
- Tomato, Cucumber & Avocado on Ciabatta (Vegan)
- Tofu & Caramelised Onion Open-Face (Vegan)



Select two

FRUITS, YOGHURTS & PARFAITS

- Berry & Granola Yoghurt
- Strawberry Parfaits
- Banana, Apple & Berry Muesli
- Mixed Fruit Cups

Select two

VOL AU VENT SELECTION

- Mushroom
- Chicken
- Salmon
- Shrimp
- Pea & Cress



Select two

COOKIE DELIGHTS & MUFFINS

- Blueberry
- Chocolate Chips
- Banana & Nuts
- Red Velvet
- Peanut Butter
- Vanilla
- Double Chocolate Chips
- Oatmeal & Raisins
- Walnut
- Macadamias & White Chocolate

CONFERENCE PACKAGES

BEVERAGE ADD ON'S

COFFEE & TEA PACKAGE \$20

Iced Tea: Traditional black tea or flavored iced tea.

Hot Beverages: Coffee (regular & decaf) | tea (black, green, herbal)
hot chocolate.

Water: Still sparkling | flavored infused water.

SOFT DRINK PACKAGE \$40

Includes a variety of non-alcoholic beverages such as soda
water, and juices.

Fruit Juices: Orange | grapefruit | apple | pineapple | guava
tropical fruit punch.

Sodas: Coke | coke zero | ginger ale | club soda | tonic water | sprite
ginger beer.

Water: Still | sparkling | flavored infused water.

BARTENDERS SECRET CREATION

Embark on a liquid adventure: select from our spectacular spectrum of
signature cocktails ranging from \$16 per cocktail.

Pink Sunrise – Non-alcoholic pink gin, Sorrell syrup, Lime juice, Club soda

Spicy Papaya Margarita - Tequila, Lime Juice, Triple Sec, Orange Juice,
Papaya Juice, Jalapeño

Jus' Chillin' - Lemon Grass Syrup, Mint Leaf, Soda

Turmeric Margarita – Tequila, Triple Sec, Lemon Juice, Turmeric Syrup

Long Bay Spritz – BVI Gin, Elderflower, Prosecco, Soda Water

Long Bay Espresso Martini – Espresso, Kahlua, Vodka

Lychee Rocks – Lychee Syrup, Apple Juice, Vodka

Green Tea Melon Highball – Whisky, Melon Gifford Liqueur, Green Tea Syrup,
Lemon Juice, Club Soda

BAR PACKAGES

One Bartender is required for every 30 guests at a cost of \$200 per Bartender. Pricing per person, unless otherwise specified.

WINE SELECTION

CHAMPAGNE & WHITE WINE

Sparkling Wines:

Atmosphère Rosé Extra Brut - Provence organic sparkling wine, France | 85

Santa Margherita Valdobbiadene Prosecco Superiore DOCG Brut, Italy | 75

Cremant d'Alsace 'Brut Extra' Meyer Fonne NV, France | 85

White Wines:

Mon Frère Chardonnay, California, USA | 60

Noble Vine 242 Sauvignon Blanc, California, USA | 55

MATUA SAUVIGNON BLANC, New Zealand | 55

Antinori Santa Cristina Pinot Grigio, Italy | 55

RED & ROSE WINE

Red Wines:

MON FRERE PINOT NOIR, California, USA | 52

KAIKEN ESTATE Malbec, Argentina | 50

KAIKEN Ultra, Merlot, Argentina | 50

Beringer Founders Estate, Monterey, USA | 50

Rose Wines:

Figuière Cuvée Magali, Côtes de Provence, France | 55

Peyrassol 'Réserve des Templiers' Organic Rosé, Côtes de Provence, France | 60

Additional offerings available from hosting venues within Long Bay

Corkage Fee \$20.00 Per Bottle

BAR PACKAGES

One Bartender is required for every 30 guests at a cost of \$200 per Bartender. Pricing per person, unless otherwise specified.

HOSTED BAR

CLASSIC PACKAGE

BVI Gin
 BVI Vodka
 Pusser's Rum
 Jameson Whisky
 Jack Daniels
 Milagro Tequila
 Hennessy VS

ELITE PACKAGE

Bombay Gin
 Grey Goose Vodka
 Mount Gay Rum
 McCallan 12 years Whisky
 Makers Mark
 Patron Silver and Anjeo Tequila
 Hennessy VSOP

BEER

Angry Orchard
 Bud Light
 Carib
 Coors Light
 Heineken
 Heineken 0%
 Red Stripe

BEER

Angry Orchard
 Bud Light
 Carib
 Coors Light
 Corona
 Heineken
 Heineken 0%
 Red Stripe

WINE

Selection of House wines

WINE

Selection of House wines

1 Hour	33
2 Hours	46
3 Hours	59
4 Hours	73
5 Hours	86

1 Hour	48
2 Hours	64
3 Hours	75
4 Hours	91
5 Hours	108

BEER & WINE PACKAGE

Includes House Red, White & Sparkling Wines, Domestic and Imported Beer, Soda Products, Juices and Water

1 Hour 24 | 2 Hours 36 | 3 Hours 48 | 4 Hours 60 | 5 Hours 72

CONSUMPTION BAR

A \$500 minimum is required for Consumption Bars during evening events

TOP SHELF SPIRITS | 18 per drink

CLASSIC SPIRITS | 15 per drink

RED, WHITE & SPARKLING WINE | 15 per glass

CHAMPAGNE TOAST | 21 per glass

IMPORTED & CRAFT BEER | 9 each

DOMESTIC BEER | 8 each

SOFT DRINKS & BOTTLED WATER | 8 each