



At Cape Eleuthera Resort & Yacht Club, we believe your wedding day is one of the most important events that will occur in your lifetime. Let us help you design the perfect wedding...

From creating the menu to decorating your special venue, we take pride in planning an affair that is uniquely yours. We would also be happy to assist you in planning any of the events surrounding your special day, from a rehearsal dinner to a Sunday brunch.

You will work closely with our professional friendly catering staff to ensure your wedding day meets your every expectation and our uncompromising standards.

Call our Sales Coordinator at (242)-334-8500 to plan your Wedding day at any one of our beautiful beaches, The Cliffs at High Rock, Two Palms Lanai, The Bahama Coffee Company, Barracudas Beachside Restaurant or a nearby "Fantasy Island" experience at the uninhabited island at Schooner Cays.

**Registered All-Inclusive Adult guests of the Food & Beverage Packages
enjoy a credit of \$25 per person**

We would be happy to customize any type of menu at your request:

Our talented Catering Associates can also assist with the creation of special events or menus such as Bahamian menu (100% authentic Bahamian menu)

Bridal tea party

Bon voyage breakfast (breakfast to share with bridal party before everyone leaves)

Kid's buffet or kid friendly offerings

Steel drum music, Rake and Scrape, or Junkanoo entertainment among other Caribbean offerings

Dessert Selection in addition to your wedding cake available upon request for a fee

GRAND PARADISE WEDDING PACKAGE #1

For Groups of 25 persons or more for Plated Service

COCKTAIL RECEPTION

Your guests will enjoy a One Hour Open Bar reception serving House Brand Liquors, Imported & Domestic Beer, California Red & White Wines, Soft Drinks & Assorted Juices.

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A selection of Four Hot or Cold Hors D'oeuvres passed butler style

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We will also provide a complimentary Display of International & domestic Cheeses with an assortment of Crackers, Fresh Island Bread and Fresh Fruit Garnish.

COCKTAILS DURING DINNER

Champagne Toast Before Dinner

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Two Additional Hours of Open Bar serving House Brand Liquors, Imported & Domestic Beer, California Red & White Wines, Soft Drinks & Assorted Juices.

HORS D'OEUVRES

(please select a total of four hot or cold hors d'oeuvres)

COLD HORS D'OEUVRES

*Stuffed Celery Stalks with Gorgonzola Cheese
Chilled Marinated Asparagus Wrapped in Prosciutto
Artichoke Bottoms Stuffed with Crabmeat Salad
Assorted Finger Sandwiches to include:
Pumpernickel with Cream Cheese & Smoked Salmon
Cream Cheese and Cucumber
Ham and Boursin
Smoked Turkey and Baby Swiss*

HOT HORS D'OEUVRES

*Spinach in Phyllo
Mini Assorted Quiche
Oriental Spring Rolls
Mini Conch Fritters with Mango Horseradish Sauce
Smoked Fish Dip on Toast Points
Mini Crab Cakes with Remoulade
Scallops Wrapped in Bacon
Spicy Teriyaki glazed Chicken Wings with Sesame seeds*

ADDITIONAL ITEMS

*Chilled Large Gulf Shrimp with Cocktail Sauce
Brochette of Beef Teriyaki
Hibachi Chicken Sate with Peanut Sauce
\$225.00 per 100 pieces*

CHEF'S DINNER SPECIALTIES

Appetizers

(Select one)

Seasonal Fresh Fruit

Steaming Conch Chowder or Soup du Jour

Salads

(Select one)

Tropical Garden Tossed Salad

Caesar Salad

PLATED ENTRÉES

(Select one)

If two entrées are selected, the higher price will prevail for both entrées

All Entrées served with your choice of one starch (Potato, Rice, or Pasta) and a Vegetable

Freshly Baked Rolls and Butter

Coffee, Decaffeinated Coffee, A Selection of Flavored Teas

Paradise Grilled Chicken

Grilled Boneless Breast of Chicken in a Champagne Sauce with Mushrooms

\$59.95+

Chicken Piccata

Boneless Breast of Chicken Sautéed with Lemon, Butter, & Capers

\$59.95+

Cornish Game Hen

With Blended Wild Rice & Amaretto Glaze

\$59.95+

Roast Prime Rib of Beef

10 oz. King Cut, served with Horseradish Cream Sauce

\$65.95+

Poached Salmon

With Dijon Dill Sauce

\$65.95+

Filet Mignon

8 ounce Filet with Bernaise Sauce

\$69.95+

6" Split Lobster Tail

With Lemon & Drawn Butter

\$69.95+

COMBINATION ENTRÉES

Poached Salmon and Chicken Piccata

Herb Poached Salmon

Chicken Piccata

74.95+

Grilled Salmon and Filet

Grilled Salmon with Dijon Dill Sauce &

6 oz. Grilled Filet Mignon with Wild Mushroom Sauce

\$79.95+

Filet Mignon and Shrimp

6 oz. Grilled Filet Mignon with Wild Mushroom Sauce

Three Jumbo Shrimp Scampi

\$79.95+

Filet Mignon & Split Lobster Tail

6 oz. Grilled Filet Mignon with Wild Mushroom Sauce

Half Lobster Tail with Lemon & Drawn Butter

\$79.95+

OUR SPECIAL TOUCHES

We will coordinate the Cutting and Serving of your Wedding Cake for Dessert

We will be happy to coordinate your

Photographer, Entertainment and Florist

Special Guest Room Rates for Overnight Accommodations

We can also custom design a menu to satisfy your specific needs & budget

WEDDING BUFFET DINNER PACKAGE #2

\$69.95+ Per Person

For Groups of 35 persons or more for Buffet Service

Two Hour Open Bar

Serving House Brand Liquors, Imported & Domestic Beer, Red & White Wine, Soft Drinks

(Each additional hour \$10.00 per person)

+ALL PRICES ARE SUBJECT TO A 17% SERVICE CHARGE
CAPE ELEUTHERA RESORT & YACHT CLUB 242-334-8500

Includes Champagne Toast Before Dinner

Menu

Salad Bar to include:

*Romaine & Iceberg Lettuce, Shredded Carrots, Tomatoes,
Black Olives, Mushrooms, Broccoli, Grated Cheddar Cheese, Baby Corn*

Assorted Dressings

Marinated Mushroom Salad & Potato Salad

We will cut and serve your Wedding Cake for Dessert

Specialty Entrées

(Select two or add \$6 per person each additional Entree)

Choice of Potato, Peas & Rice, Pasta and Vegetable

Freshly Baked Rolls and butter

Coffee, Decaffeinated Coffee, A Selection of Flavored Teas

Shrimp & Lobster Newburg

Paradise Grilled Chicken

Chicken Calypso

Bahamian Fried Chicken

Grilled Bahamas Mahi Mahi

Steamed Grouper

Roast Loin of Pork

Roast Sirloin of Beef au Jus

Carving Station –Add \$4 per person

(select one)

Whole Roasted Turkey

Country Baked Ham

Top Round of Beef

Chef Fee \$75.00

OR

Pasta Station –Add \$4 per person

Tortellini and Bowtie Pasta served with

Marinara and Alfredo Sauces

Chef Fee \$75.00

ROMANCE PLATED WEDDING PACKAGE #3

*All Entrées are served with choice of Potato, Peas & Rice or Pasta,
a Fresh Vegetable, &*

Freshly Baked Rolls with Butter

**Split menus available with two Entrées maximum only,
both priced at the higher item.*

We will cut and serve your Wedding Cake for Dessert

ONE HOUR OPEN BAR

*Your guests will enjoy a complete selection of House Brand liquors
Imported and Domestic Beer
Red & White Wine and Soft Drinks
(Each additional hour \$10.00 per person)*

HORS D'OEUVRES

*International and Domestic Cheese Display
Vegetable Crudite with Assorted Dips*

RECEPTION

Champagne Toast Served Before Dinner

APPETIZER

*Tropical Garden Tossed Salad with Assorted Dressings or Caesar Salad or
Steaming Conch Chowder*

GOLD WEDDING PLATED PACKAGE \$49.95+ Per Person

(Select One Entrée)

Grilled Breast of Chicken with Champagne Mushroom Sauce

½ Broiled Chicken with Herbs

Bahamian Fried Chicken

Steamed Local Grouper

Grilled Mahi Mahi with Papaya & Mango Salsa

CLASSIC WEDDING PLATED PACKAGE \$59.95+ Per Person

(Select One Entrée)

Prime Rib of Beef with Horseradish Cream Sauce

Poached Salmon with Dijon Dill Sauce

Stuffed Shrimp

DIAMOND WEDDING PLATED COMBO 65.95+ Per Person

(Select One Entrée)

Filet Mignon & Stuffed Shrimp

Grilled Salmon & Chicken Calypso