



Specials Events Menu 2010



AT OCEAN CLUB EAST RESORT – 946.5880 ext 1104





Events Menus 2010

We are pleased that you are considering Ocean Club Resorts for your upcoming party, wedding, rehearsal dinner, or special event. Our staff is happy to provide you with those special touches to make your dinner or event a personal and memorable occasion.

Restaurant and Banquet Facilities

Ocean Club Resorts (Ocean Club and Ocean Club West) which include two restaurants:

- **Cabana Bar and Grille** (OCE) – An outdoor facility with beachfront, ocean view.
 - Seating for up to 60 guests

- **Seaside Café** – (OCW) – An outdoor facility with beachfront, ocean view.
 - Seating for up to 60 guests

Menu Design and Flexibility

At Ocean Club, we pride ourselves on our ability to serve our guests a customized menu fitting their exact needs. The following menus and items are suggestions and examples of the style of food we prepare, but please feel free to request whatever you desire.***

***Some specialty items may be difficult to come by or require some time to special order. Any request for specialty items should be made with ample time allowing us to acquire them or find suitable replacements.



Food & Beverage

Breakfast Menu

Cold Menu

<i>Freshly Brewed Coffee and Herbal Teas</i>	\$2.00 per person
<i>Assorted Juices (Orange, Grapefruit, Pineapple, Cranberry)</i>	\$3.00 per person
<i>Bottled Water</i>	\$2.50 per person
<i>Soft Drinks</i>	\$2.00 per person
<i>Fresh Fruit Tray</i>	\$8.00 per person
<i>Croissants</i>	\$4.00 per person
<i>Bagels with Cream Cheese</i>	\$5.00 per person
<i>Assorted Muffins</i>	\$4.00 per person
Continental Breakfast Buffet – <i>An assortment of the items above</i>	\$20.00 per person

Hot Menu

<i>Scrambled Eggs</i>	\$5.00 per person
<i>Eggs Benedict</i>	\$13.00 per person
<i>Bacon or Sausage</i>	\$5.00 per person
<i>Home Fried Potatoes</i>	\$5.00 per person

Additional Items for Breakfast, Mid-Morning, and Afternoon Snacks

<i>Cookies (Chocolate Chip unless otherwise specified – Serves 15)</i>	\$40.00 per tray
<i>Brownies (Serves 15)</i>	\$40.00 per tray
<i>Muffins (Serves 15)</i>	\$50.00 per tray
<i>Assortment of Cookies, Brownies, Muffins (Serves 15)</i>	\$45.00 per tray
<i>Yogurt</i>	\$4.00 per person

Lunch Menu

Soup and Salad

<i>Conch Chowder</i>	\$8.00 per person
<i>Caesar Salad</i>	\$9.00 per person
<i>Chicken Caesar Salad</i>	\$14.00 per person
<i>Mixed Green Salad</i>	\$9.00 per person
<i>Fruit Salad</i>	\$14.00 per person

Build Your Own Sandwich Bar

\$25.00 per person

An assortment of Ham, Salami, Cheddar, Provolone, Lettuce, Tomato, and Onion served with Potato Chips and an assortment of breads and the condiments

Hot Buffet Lunch

\$40.00 per person

Includes; Soup, Caesar or Garden Salad, Pasta Salad, Chicken, Fish, Peas and Rice, Fruit Salad, Brownies and Cookies.



Cold Hors D'oeuvres Trays and Displays **Serves 12**

<i>Shrimp Cocktail (3 per order)</i>	\$145.00
<i>Lobster Cocktail (seasonal)</i>	\$165.00
<i>Smoked Salmon Canapés</i>	\$145.00
<i>Fruit and Cheese Tray</i>	\$120.00
<i>Vegetable Crudités and Dip</i>	\$ 80.00
<i>Grilled Marinated Vegetable Bruschetta</i>	\$115.00
<i>Tomato Bruschetta</i>	\$ 70.00

Hot Hors D'oeuvres Trays and Displays **Serves 12**

<i>Fish Fingers</i>	\$130.00
<i>Calamari Rings</i>	\$130.00
<i>Stuffed Mushrooms</i>	\$100.00
<i>Jerk Chicken Wings</i>	\$115.00
<i>Conch Fritters</i>	\$115.00

Butlered Hot Hors D'oeuvres **Serves 12**

<i>Lollipop Lamb chops (2 per order)</i>	\$150.00
<i>Coconut Shrimp (3 per order)</i>	\$150.00
<i>Teriyaki Beef Satays (3 per order)</i>	\$135.00
<i>Jerk Pork Satays (3 per order)</i>	\$125.00



WEDDINGS & REHEARSAL DINNERS

Dinner Sample Menu: \$60.95 per person

First Course

Choice of Soup or Salad

Second Course

Choice of

Filet Mignon - Red Peppercorn Sauce

Chicken Parmiggiana

Grouper Island Style

Dessert

Wedding Cake (Not Included in Menu Price)

Coffee/tea

Island Barbeque

If you would like to hold an informal event for your group of 25 or more, a beach barbeque is available. A great event for wedding rehearsal dinners, birthdays, or just getting together in a casual setting with beach atmosphere, the barbeque is available with the following menu:

Barbequed Chicken

Quartered chickens basted in barbeque sauce and grilled on open flame.

Barbequed Baby Back Ribs

Danish baby back pork ribs smothered in barbeque sauce and grilled.

Potato Salad

We recognize that not every person is into mayonnaise and offer a low calorie version with balsamic vinegar in addition to the original heavy bodied version.

Corn on the Cob

Garden Salad with Dressing

Pasta Salad

Fruit Salad or Fruit Platter

Brownies or Cookies

The cost for this event is \$45.95 per person

Islands beach BBQ with fish as one of the meat replacements \$55.95

Islands beach BBQ with lobster as one of the meat replacements \$65.95



BAR ACCOMODATIONS

Cabana Bar and Grille & Seaside Café; both ocean front beach bars with access to both pool and ocean. Seating accommodations are available for up to 60 and 80 guests respectively.

House Drinks: Beer, Wine, Liquor, Rum/ Fruit Punch, Soft Drinks, Water
1st hour \$20 / 2nd hour \$15/ each additional hour \$10

EVENTS ACCOMODATIONS

Cocktail Party & Island Beach BBQ at Seaside Café or Cabana Bar & Grille

Set Up and Labour

Restaurant set up (Self service) \$150.00

Restaurant set up (Butler service) \$350.00

Buffet style restaurant dinner set up (Chef service) \$350.00

Restaurant venue decoration includes flowers on tiki torches, restaurant poles and tables center pieces (Local Flowers) \$500.00

Beach set up (Self service, no table or chair, Buffet style with one Server) \$500.00

Beach set up (Butler service, satellite bar with chairs and tables) \$800.00

Beach set up (Dining tables and chairs, buffet line set up with Chef including satellite bar with Bartender \$1,000.00

Chef fee \$50.00 per hour, min 2hrs

Additional Server & Bartender \$50.00 per hour, min 2 hrs

Decorations

Table umbrella decoration (local flower) \$20.00

Table center piece (local flower) \$25.00

Flower around hurricane lamp (local flower) \$15.00

Menu printing \$3.00 each



Food and Beverage Policies

All prices and information are subject to change until such time as quoted prices have been agreed upon by both parties.

All food and beverage for consumption within restaurant facilities will be provided by Ocean Club Resorts.

Any events involving music (band, DJ, or personal audio equipment) will follow Ocean Club policy on sound level as well as the time limits for music in public areas (Cabana Bar & Seaside Café ~ off by 10:00PM).

Liability

Ocean Club Resorts assumes no liability for loss or damage to property brought into the restaurant. It shall be the sole responsibility of the guest.

Ocean Club Resorts reserves the right to inspect and regulate all private affairs taking place on premises according to established laws.

Guests must agree to be responsible for any damages to Ocean Club Resorts property.

Ocean Club Resorts is only licensed to sell liquor, wine, and beer on our premises. By Turks and Caicos law, people without valid I.D. to prove that they are at least 18 years of age cannot be served alcoholic beverages.

Deposits

For outside groups, not staying with Ocean Club Resorts, a 50% deposit may be required 72 hours prior to the event.

Banquet Event Order

An authorized Banquet Order Form, signed by a representative of Ocean Club Resorts and the Group will be required for all groups 72 hours prior to the event.

Service Charge and Tax

A service charge of 18% will be added for all parties. A 10% government tax is applied to all sales.

Payments

The full balance is due to be paid at the end of the function. We accept cash, local cheque, and all Major Credit Cards. Room Charges will be posted to a folio and are due upon checkout.

*Relaxed elegance,
Professionally delivered*

Event Locations

Opus Restaurant

Consisting of over 4000 square feet, the restaurant lends itself to any occasion, whether cocktail parties for 300 or formal dinners for 150. A custom designed stage creates the perfect place under the stars for award presentations, speeches or a full band to let your guests dance the night away.

Our palm tree lined courtyard is also available for daytime weddings and luncheons.

The Mural Room

Groups up to 35 persons fit comfortably in our private room, either for conference meetings, private dinners or birthday parties. The facility is yours to arrange as you wish, with flexible menu selections.

Opus Bar

Our candle lit mahogany bar overlooks the outside restaurant and is great for small gatherings of friends and colleges either before or after the 'main event', or as an evening in itself.

Outside Lounge

A recent addition under the trees, the lounge sits on an elevated deck to maximize cool island breezes. For parties up to 35 people, it is the perfect spot to unwind. Its elevated level also makes it ideal for Head Tables in wedding parties

Capacity Details

<i>Location</i>	<i>Sit Down Dinners</i>	<i>Receptions</i>
	No. of Guests	No. of Guests
Opus Restaurant	175	300
The Mural Room	35	50
Opus Bar	N/A	50
Outside Lounge	N/A	50

Linens

3. Opus offers navy blue, beige, or white linen. Specialty linens may also be available on island, depending upon your requirements.

Floral Arrangements

On-island florists are available and offer everything from simple to spectacular arrangements. We recommend The Flower Girl
649 946 4894

Entertainment

A broad variety of local artists are available to hire for your event. We have no time limit as to when entertainment must cease.

Photography

We recommend Tropical Imaging as on-island photographers, for further information please contact them directly:
www.tropicalimaging.com

Business Supplies

The conference room is fully air conditioned, with wireless internet available. The facility includes a projector and screen. Other supplies (pens, flip charts, markers etc) are available on island.

Private Dining & Conference Facility

Our air conditioned Mural Room comfortably accommodates up to 35 people. The space is available from 8am until midnight and is the perfect venue for a private dinner party or corporate meetings.

Room Rates

½ day \$300

Full Day \$500

Evening \$350

Rates include staff, set-up & break down of the room.

Continental Breakfast Meeting

Freshly Brewed Decaf
& Regular Coffee

Small Bottled Water

A Selection of Fruit Juices

Assorted Pastries

Fresh Fruit Platter

\$12 per person

Cold Lunch Platters

Your choice of;

Sandwiches & Chips
\$12 per person

Fresh Fruit & Cheese
\$12 per person

Chilled Vegetable Crudités
with Blue Cheese Dip
\$12 per person

Assorted Meats & Cheese
\$16 per person

Hors d'oeuvres Options

Selection One

Turks & Caicos Conch Fritters with
Garlic Aioli

Mini Caprese Skewers with fresh Basil

Honeydew & Cantaloupe wedges
wrapped with Prosciutto

Assorted Cheese & Grape Skewers

Baby New Potatoes with
Minted Crème Fraiche

Crostini's:

*Garlic rubbed toasts, topped
with your choice of the following;*

Roasted Cherry Tomato
& Kalamata Olive

Beef Tenderloin
with Dijon Mustard

Roasted Red Peppers & Anchovies

Pesto with shaved Parmesan Cheese

Tomato Basil Bruschetta

\$2 each

Selection Two

Curry Chicken & Mixed Pepper Satay

Beef Tenderloin &
Sweet Potato Skewers

Blue Cheese & Walnut Stuffed
Mushroom Caps

Jerked Pork Skewers

Tempura Mahi Skewers with
Fresh Pineapple

Curried Beef & Green Pea Samosa

Grilled Assorted Vegetables Skewers

'Mini Tarts', on Flakey Puff Pastry:

Gorgonzola & Caramelized Pear

Vine Ripe Tomato & Parmesan Cheese

Roasted Red Pepper & Goat Cheese

Roasted Turkey with Cranberry Sauce

\$3 each

Hors d'oeuvres Options

Selection Three

Baked Bacon Wrapped Shrimp
with Honey Soy Dip

Grilled Shrimp Cocktail with
Tangy Horseradish Cocktail Sauce

Coconut Crusted Shrimp Tempura
with Sweet & Sour Sauce

Smoked Salmon Roulades with
Dill Caper Cream Cheese

Sesame Encrusted Seared Tuna
on Wontons with Wasabi Mayo

2. Blue Crab Salad on
Golden Puff Pastry

Grilled Asparagus,
wrapped with Prosciutto

*Lobster Items, when in Season
(August 1st – March 31st)*

Lobster Tempura with Wasabi Mayo

Lobster Sautéed in
Peppercorn Garlic Broth

Lobster Salad on Garlic Toasts

\$4 each

Something Sweet

Individual Key Lime Pie

Mini Chocolate Truffle Tortes

Chocolate Brownie Bites

Individual Apple Pies

Assorted Tropical Fruit Skewers,
with Dark Chocolate Drizzle

\$7 each

*We are happy to suggest a
selection of Hors d'ouvers that
will reflect your taste & budget.*

Buffet Menu Selections

To Start

Full Salad Bar, with Mixed Baby Greens
and a choice of Dressing

Vine Ripe Tomatoes & Fresh
Mozzarella Caprese with Locally
Grown Basil & Balsamic Vinaigrette

Blue Mussels Steamed in White Wine
& Garlic, with Tomato Herb Sauce

Island Style Conch Fritters
with Garlic Aioli

Turks & Caicos Conch Ceviche,
marinated in Citrus & Sesame Oil

Side Dishes

*Potatoes prepared in any
of the following ways;*

Potato Gratin

Garlic Mashed Potato

Rosemary Roasted Baby Potatoes

Potato Salad

Corn on the Cob

Caribbean Coleslaw

Assorted Sautéed Vegetables

or

Grilled Vegetable Skewers

Peas & Rice or Jasmine Rice

Entrée Items

Roasted Cornish Game Hen

Grilled Filet of Salmon with
Dill Lime Cream Sauce

Filet of Mahi Mahi in Creole Sauce

Surf & Turf Kebabs –
Beef Tenderloin & Black Tiger Shrimp

Boneless Rib Eye of Beef with
Green Peppercorn Demi Glaze

Jerk Pork Tenderloin Medallions

Yellow Coconut Curried Conch

Thai Style Red Chicken/Beef Curry*

Shrimp & Vegetable Penne Pasta in
Creamy Garlic Sauce*

Beef & Vegetable Stir Fry*

* These items are available as
Vegetarian Options

Buffet Menu's

At Opus, we pride ourselves on providing guests a customized menu fitting their needs. All of the set menus are suggestions, but we welcome any requests or requirements you may have

Hibiscus Menu

To Start

Full Salad Bar, with Mixed Baby Greens
and a choice of Dressing

Entrée Selections

Filet of Mahi Mahi in Creole Sauce
Thai Style Red Chicken Curry

Side Dishes

Garlic Mashed Potato
Peas & Rice
Assorted Sautéed Vegetables

\$34 Per Person

Palm Menu

To Start

Full Salad Bar, with Mixed Baby Greens
and a choice of Dressing

Entrée Selections

Yellow Coconut Curried Conch
Jerk Pork Tenderloin Medallions
Filet of Mahi Mahi in Creole Sauce

Side Dishes

Corn on the Cob
Caribbean Coleslaw
Peas & Rice

\$38 Per Person

Borganvilla Menu

To Start

Full Salad Bar, with Mixed Baby Greens
and a choice of Dressing
&
Blue Mussels Steamed in White Wine
& Garlic, with Tomato Herb Sauce

Entrée Selections

Grilled Filet of Salmon with
Dill Lime Cream Sauce
Thai Style Red Chicken Curry
Beef & Vegetable Stir Fry

Side Dishes

Jasmine Rice
Rosemary Roasted Baby Potatoes
Assorted Sautéed Vegetables

\$40 Per Person

Seagrape Menu

To Start

Full Salad Bar, with Mixed Baby Greens
and a choice of Dressing
&
Vine Ripe Tomatoes & Fresh
Mozzarella Caprese with Locally
Grown Basil & Balsamic Vinaigrette

Entrée Selections

Roasted Cornish Game Hen
Grilled Filet of Salmon with
Dill Lime Cream Sauce
Surf & Turf Kebabs –
Beef Tenderloin & Black Tiger Shrimp
Boneless Rib Eye of Beef with
Green Peppercorn Demi Glaze

Side Dishes

Corn on the Cob
Jasmine Rice
Rosemary Roasted Baby Potatoes

\$48 Per Person

Set Menu Items

Soups

Island Style Red Conch Chowder

Roasted Pumpkin & Coconut

Chilled Vine Ripe Tomato Gazpacho

Beef Broth with Cilantro
& Green Onion

Shrimp Bisque with
Grilled Shrimp Crostini

Appetizers

Pan Seared Scallops drizzled with warm
Lime Ginger Butter

Three Citrus Marinated
Turks & Caicos Conch Ceviche

Black Tiger Shrimp Flash Fried
in Jalapeño Cilantro Oil

Balsamic Marinated Grilled
Portobello Mushroom with
Rosemary Goat Cheese

Smoked Salmon Napoleon layered
with Caper Dill Cream Cheese,
Greens & Diced Tomatoes

Salads

Vine Ripe Tomatoes with Fresh
Mozzarella, Basil & Pesto Vinaigrette

Crisp Romaine Lettuce with Garlic
Caesar Dressing & Parmesan Crotons

Locally Grown Mixed Greens with
Aged Balsamic Vinegar & Olive Oil

Tricolor Salad - Radicchio, Endive &
Baby Arugula with Lemon Vinaigrette

Chilled Iceberg Wedge with Blue
Cheese Dressing & Cherry Tomatoes

Pear & Arugula with
Gorgonzola & Walnuts

Grilled Fennel & Warmed Goat Cheese
over Baby Greens

Cantaloupe & Honeydew Melon
with Prosciutto

Set Menu Items

Seafood Entrees

Whole Roasted Red Snapper with
Lemon, Caper
& Shallot Butter *

Pan Fried Snapper Filet with
Cherry Tomato, Cucumber &
Cilantro Salsa *

Grilled Grouper with
Sweet Mango Chili Sauce *

Turks & Caicos Lobster Tail with
Habernero Butter *

2 Caribbean Curried Conch over
Jasmine Rice

Pan Roasted Atlantic Salmon with
Lime Dill Vinaigrette

Mahi Mahi with
Minted Tropical Fruit Salsa

*All of the above entrees are served with
fragrant Jasmine Rice & Assorted Seasonal
Vegetables.*

*Dishes marked with * are locally caught, so
availability may vary*

Other Entrees

Thai Style Red Chicken &
Vegetable Curry
over Jasmine Rice

Roasted Cornish Game Hen
with Red Wine Demi Glaze

French Breast of Chicken
with Wild Mushroom
& Tarragon Butter

Black Angus Filet of Beef with
Green Peppercorn Jus

Surf & Turf

*Black Angus Filet with
Turks Lobster Tail
(when in season)*

*All of the above entrees are served with
you're your choice of Garlic Mashed Potatoes
or Rosemary Roasted Baby Potatoes, &
Assorted Seasonal Vegetables, unless
otherwise stated.*



Set Menu Desserts

A Selection of Individual
Desserts, presented on platters

Individually Baked Warm Apple
Pie with Vanilla Ice Cream &
Caramel Sauce

Island Style Rum Laced Cake

Dark Chocolate Truffle Torte
with Fresh Berries & Grand
Marnier Whipped Cream

Caribbean Fruits with
Dark Chocolate Ganache

Key Lime Pie with
Tropical Fruit Salsa

Fresh Strawberries with
Vanilla Infused Cream

Vanilla Cheesecake
with Berry Compote

Three Course Plated Dinner Menus

Sonoma

Appetizer

Island Style Red Conch Chowder

or

Crisp Romaine with Garlic Caesar
Dressing & Parmesan Crotons

Entree

Mahi Mahi with
Minted Tropical Fruit Salsa

or

Thai Style Red Chicken
& Vegetable Curry
over Jasmine Rice

Dessert

A Selection of Individual Desserts

\$37 per person

Tuscany

Appetizer

Chilled Vine Ripened
Tomato Gazpacho

or

Iceberg Wedge with Blue Cheese
Dressing & Cherry Tomatoes

Entree

Pan Fried Filet of Snapper
with Tomato, Cucumber &
Cilantro Salsa

or

Roasted Cornish Hen
with Red Wine Demi Glaze

Dessert

Key Lime Pie with
Tropical Fruit Salsa

or

Individually Baked Warm Apple
Pie with Vanilla Ice Cream &
Caramel Sauce

\$44 Per person

Three Course Plated Dinner Menus

Burgundy

Appetizer

Vine Ripe Tomatoes with Fresh
Mozzarella, Basil
& Pesto Vinaigrette

or

Three Citrus Marinated
Conch Ceviche

Entree

Grilled Grouper with
Sweet Mango Chili Sauce

or

French Breast of Chicken
with Wild Mushroom
& Tarragon Butter

Dessert

Fresh Strawberries with
Vanilla Infused Cream

or

Dark Chocolate Truffle Torte with
Grand Marnier Whipped Cream

\$47 per person

Napa

Appetizer

Pan Seared Scallops drizzled with
warm Lime Ginger Butter

or

Balsamic Marinated Grilled
Portobello Mushrooms with
Rosemary Goat Cheese

Entree

Whole Roasted Red Snapper with
Lemon, Capers & Shallot Butter

or

Black Angus Filet of Beef
with Green Peppercorn Jus

Dessert

Caribbean Fruits with
Dark Chocolate Ganache

or

Vanilla Cheesecake
with Berry Compote

\$52 per person

From the Bar

Well Drinks

Absolut, Stoli, Gordon's, Tanqueray
Bacardi, Dewers, Jim Beam
\$7 per drink

Premium Mixed Drinks

Ketel One, Grey Goose,
Bombay Sapphire,
Mount Gay, Captain Morgan's,
Makers Mark, Johnny Walker
Black Label, Courvoisier vsop
\$9 per drink

Liquors

Drambuie, Amaretto, Sambuca,
Frangelico, Baileys,
Grand Marnier, Kahlua
\$9 per drink

Beer

Coors Light, Miller Light, Heineken,
Corona, Turks Head Larger & Amber,
Red Stripe, Presidente
\$5 each

House Wine (White & Red)

Starting at

\$7 by the glass / \$28 by the bottle

House Sparkling Wine

\$9 by the glass / \$42 by the bottle

Caribbean

Non-Alcoholic Fruit Punch

\$35 per pitcher

Turks & Caicos

Bambara Rum Punch

\$50 per pitcher

Sodas & Small Bottled Water

\$2.50 each

Large Fiji & Pellegrino Water

\$7 each

*In addition to our house wines,
Opus offers an extensive wine list, and
we welcome the opportunity to pair
your menu with wines that complement*

OPUS

WINE · BAR · GRILL

15% Service Charge & 11% Government Charge will be added to all Food & Beverages charged.
All information & prices are subject to change