

WEDDINGS

at St. James's Club & Villas



St. James's Club
ANTIGUA



There's nowhere more glamorous than the St. James's Club, Antigua. Its panoramic terraces, scented gardens and breathtaking beaches are all suitably romantic for an unforgettable wedding ceremony handled by first-rate professional wedding planners. Deluxe rooms, luxury villas, oceanfront dining and an exciting nightlife also await you here in this exquisite paradise.

Wedding Package Includes:

Decorated site for wedding ceremony

Best Man/Maid of Honor

Bridal Bouquet of fresh local flowers

Boutonniere for the Groom

Single Tier - Wedding Cake

One Bottle of Sparkling Wine

All hotel taxes and gratuities

US\$720.00

Not Included: Registrar and license fees and licenses. The fees (**US\$500**) must be paid locally, and includes all licenses, services of the registrar, and a copy of the marriage certificate (fees are subject to local changes and are payable to the resort upon arrival). Please Note: The wedding package is priced for up to six guests. Further guests will be at an additional cost. Day passes will apply for wedding guests not staying at the resort. Use of third party vendors for photography or other services that are offered by St. James's Club & Villas is strictly prohibited. The free wedding applies on a 7-night or longer ALL-INCLUSIVE stay when confirmed in Beachfront category room or higher. Some restrictions apply, and the free wedding may not be combinable with some offers and/or packages where detailed. All prices are quoted in USD and are subject to a government tax and service charge. Prices are subject to change without notice.

REQUIRED DOCUMENTS: Valid passport or birth certificate, valid picture ID and proof of status.

Proof of Status:

Single (a declaration is signed within Antigua and Barbuda)

Divorced (original Decree Absolute which includes the seal of the court where the Decree is issued)

Widow/Widower (marriage certificate and death certificate of husband/wife)

PROCESS: An Application form is filled out and signed at the Ministry of Justice and Legal Affairs in St. John's. All applicants must be over the age of 18 years old. If under, then written parental consent must be obtained. There is NO waiting time in the country in order to obtain a Special License. Arrive in Antigua, visit the Ministry of Justice located at Parliament Drive with your valid passports, complete the application and pay applicable fees. Confirm the date and time for the ceremony with the Marriage coordinator and book the next available Marriage Officer, and then you are ready to get Married! The wedding coordinator or a representative of the resort will accompany you to Legal Affairs. Two marriage certificates are signed on the day of the wedding. One is for you to keep and the other is property of the high court.

We normally suggest that wedding couples get a few extra copies of the actual certified marriage certificate. The cost is **US\$10.00** per copy and the couple can advise the Coordinator how many copies they require. They may use a certified copy when they get back home to file with their Insurance Company, name change at DMV, Passport name change and so forth. Once the couple gets back home it is very costly for us to send you a certified copy. FedEx can cost up to **US\$150.00**. So we recommend getting as many copies as you think you will need upon returning home, while you are here.

TRANSPORTATION TO LEGAL AFFAIRS: Transportation to Legal Affairs is NOT included in the price of the wedding packages. The cost to Legal Affairs is **US\$60.00** per couple round trip, and may be subject to change. Other family members are welcome to come along but you may incur an additional charge, so we recommended that you verify with the Taxi driver prior to leaving the resort.

CHURCH WEDDING IN ANTIGUA: A Church wedding requires the permission from the church authorities where you wish to be married. Your pastor must contact the church to establish the requirements. Some churches ask that the couple attend pre-nuptial consultations. Allow some extra time on island if planning a church ceremony. For Catholic Ceremonies please contact the wedding coordinator to receive the Catholic guidelines.

The marriage is legal in the US/UK/Canada and other Caribbean Islands. When the ceremony is complete the marriage officer will provide the couple with a certificate. This copy is signed and presented in front of the photographer and family. Order a few extra copies of your marriage certificate. The copies will be sent from the High Court the next business day and the coordinator will then pick it up prior to the couples departure (depending on departure date you may have to make arrangements to mail the certificate home at an additional cost).

Ceremony Locations

HIBISCUS GAZEBO is our most popular location for couples to get married. Located on the Atlantic side of the resort, this gazebo has an amazing view of the Atlantic Ocean.

MAMORA BAY BEACH is our second most popular location. This location can accommodate up to 100 guests (more with management approval).

MAMORA BAY GAZEBO is home for a majority of our group weddings. The setting is breathtaking and the perfect location for sunset photos. Accommodates 100+ guests.

ROYAL SUITES GAZEBO is perfect for couples and groups of 10 people or less. The turquoise water and lush hill top background make it an ideal location.

HIBISCUS GAZEBO



MAMORA BAY BEACH



MAMORA BAY GAZEBO



ROYAL SUITES GAZEBO



Floral

BRIDAL

| | |
|--|------------|
| Upgrade to high-end flowers (hydrangeas, casablanca lillies, calla lillies, etc.) | US\$60.00+ |
| Bouquet to toss | US\$70.00+ |

BRIDESMAID/MATRON OF HONOR

| | |
|--|------------|
| Matron of honor bouquet | US\$90.00+ |
| Bridesmaid bouquet | US\$75.00+ |
| Flower girl bouquet | US\$58.00+ |
| Petals for flower girl to toss, cost listed is per bag | US\$20.00+ |

CEREMONY ARRANGEMENTS

| | |
|--|-------------|
| Floral wooden arch on the beach | US\$450.00+ |
| Gazebo decorated with fresh flowers from florist | US\$450.00+ |
| Pedestal Arrangement | US\$150.00+ |
| Flowers for side of chairs | US\$58.00+ |
| Petals for Aisle, cost listed is per bag | US\$20.00+ |
| <i>Flower balls & flower bunches available, consult wedding planner for cost</i> | |

CORSAGES

| | |
|---------------|------------|
| Buttonhole | US\$20.00+ |
| Pin Corsage | US\$35.00+ |
| Wrist Corsage | US\$40.00+ |

FLOWERS FOR HAIR

| | |
|-----------------------------------|------------|
| Bando (half hair ring) | US\$40.00+ |
| Side Comb | US\$30.00+ |
| Tiara | US\$58.00+ |
| Dendrobium Orchid (single flower) | US\$15.00+ |
| Roses (single flower) | US\$15.00+ |
| Bird of Paradise (single flower) | US\$10.00+ |
| Ginger Lily (single flower) | US\$12.00+ |

RECEPTION ARRANGEMENTS

| | |
|-------------------|------------|
| Low Centerpieces | US\$65.00+ |
| High Centerpieces | US\$80.00+ |
| Cake Topper | US\$45.00+ |

*All prices are quoted in USD and subject to 25% government tax and service charge.
Prices are subject to change without notice depending on flower selected.*



Additional Options

BALLOONS

| | |
|--|----------------------|
| Balloon Ceremony Décor (any style, shape, color or theme) | US\$280.00+ |
| Reception Décor - does not include centerpieces | US\$400.00+ |
| Balloon Centerpieces (limit of 4 helium filled balloons, additional cost for more balloons) | US\$30.00+ each |
| Wall Backdrop with Mylar or Latex Balloons | US\$180.00+ |
| Balloon Photo Frames | US\$115.00+ |
| Balloon Pillars of Love (4 - 6 feet tall, any color or style, with or without lights) | US\$160.00+ per pair |
| Cake Table Décor | US\$70.00+ |

CEREMONY ENTERTAINMENT

| | |
|---|-------------|
| Steel Pan soloist (1 hour) | US\$300.00+ |
| Saxophonist (1 hour) | US\$280.00+ |
| Keyboard player (1 hour) | US\$300.00+ |
| Professional DJ (1 hour) | US\$260.00+ |
| 1 Speaker & mic (1 hour) | US\$150.00+ |
| Bluetooth can be provided complimentary | |
| 2 Speakers & mic (1 hour) | US\$250.00+ |

VIDEO PACKAGES

| | |
|--------------------------------------|-------------|
| Edited Video (1 hour) | US\$546.00+ |
| Unedited Video (1 hour) | US\$450.00+ |
| Basic unedited video (ceremony only) | US\$310.00+ |
| Additional Hours | US\$150.00+ |
| Extra Copy of DVD | US\$200.00+ |

MISCELLANEOUS

| | |
|---|---------------------|
| White Chair Covers | US\$2.00+ each |
| Tie Backs (limited colors) | US\$2.00+ each |
| Resin Chairs | US\$2.00+ per chair |
| Aisle Runner | US\$75.00+ |
| Pedestals | US\$60.00+ each |
| Chiavari Chairs | US\$12.00+ each |
| Extra Bottle of House Sparkling Wine | US\$45.00+ each |
| Pastor to bless the wedding donation (pay cash directly to pastor) | US\$100.00+ |

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Photography

MARC HUBBARD

US\$550.00

“Qualified through the British Institute of Professional Photography and has 20 years experience as a professional photographer and previously worked as a darkroom technician hand printing large format prints to Kodak standards. I know a thing or two about colour grading, that’s why your photos will jump out at you with true high definition vibrant colours. As a standard, all your wedding photos will be coloured corrected, enhanced, and because I have experience in editing and supplying photos to magazines and newspapers, you will most definitely have the best wedding photos to show off. Throughout the shoot, I will not set a limit as to how many pictures are taken but you may expect approximately 100 to 120 full high-res images on disc for you to point and share with family and friends.”

The standard package includes 2 hours of shoot time starting approximately 30 minutes before the service begins. All the key moments during and after the ceremony will be captured including, shots of the groom and any guests before the service, bride arriving, ceremony, exchange of rings, first kiss, signing the registrar etc...after the ceremony photos will be taken in the gardens and the beach. All photos will be professionally colour corrected and edited.

OPTIONAL EXTRAS

| | |
|----------------------------------|--------------------|
| Extra Shoot Time | US\$234.00 an hour |
| Pre-Wedding Portrait Shoot | US\$295.00 |
| Bride & Groom Preparation Photos | US\$195.00 |
| Stop Motion Wedding Shoot | US\$650.00 |
| Flip Album 6x4 40 images | US\$150.00 |
| Trash the Dress Session | US\$795.00 |

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Photography

JASON PICKERING PHOTOGRAPHY

BASIC PACKAGE US\$520.00

Includes: Photography, image processing, modification, images on USB memory stick

DOUBLE PACKAGE US\$780.00

Includes: Two photographers for up to 1.5 hours*
Image processing on all images
Image modifications on a small selection of images (5-10)
Images on a USB memory stick OR SC/micro SD memory card

BRAG PACKAGE US\$650.00

Includes: 1.5 hours with single photographer plus your choice of wedding photo app or brag book

DOUBLE BRAG PACKAGE US\$910.00

Includes: 1.5 hours with two photographers plus your choice of wedding photo app or brag book

DOUBLE BOAST PACKAGE US\$1140.00

Includes: 1.5 hours* with single photographer plus both wedding photo app or brag book and wedding slideshow

PHOTOBOOTH US\$325.00

(can be added to any of the above packages or booked alone)

Includes: 1 hour rental time, Photobox with pro camera and technical gadgetry to make it all possible, professional photographer, prop box with a range of fun accessories to get you started. USB stick of all images

| | |
|---|---------------------|
| Digital Photostrips (4 poses per strip) | US\$75.00 |
| Photobox App (link sent to lead person via email) | US\$100.00 |
| Additional Hour | US\$175.00 per hour |
| Early Setup | US\$50.00 |
| Custom Props - POA | |

BASIC PACKAGE US\$520.00

Includes: Photography, image processing, modification, images on USB memory stick

PRE-WEDDING MEETING/SHOOT US\$200.00

Subject to availability. 30 minutes to meet with Jason and go through your photography. He will take a few shots to record your meeting.

SPECIAL OFFER TRASH THE DRESS

US\$375.00

This price is only available if you book at the time of booking your wedding - 1.5 hour single photographer TTD

Our packages include: Image processing/editing, Image modification, photographs presented on your choice of CD, USB or SD/microSC card.

**For parties of 9 or more you need to allow at least 2 hours for your wedding photography, and there is a compulsory supplement of US\$125 (single photographer) or US\$200 (two photographers) for parties of 9 or more. Paying the supplement will increase the photography included in your package from 1.5 to 2 hours. All prices are quoted in USD and subject to 25% government tax+ service charge. Prices are subject to change without notice.*

Photography

TED MARTIN

Photo Fantasy Wedding Photography
photofantasy.zenfolio.com

PACKAGE A

4" x 6" (30), 8" x 10" (2) CD with 40 photos US\$500.00

PACKAGE B

4" x 6" (40), 8" x 10" (4), 8" x 10" (2),
B&W, CD with all photos US\$750.00

PACKAGE C

CD package with all photo shots US\$375.00



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Reception Venues

VENUE OPTIONS

Host your reception at one of our private venues including restaurants, marquees and a beach barbecue option. A reception dinner can be arranged at one of the restaurants on property as part of the All-Inclusive program. The wedding party must dine from the menu being served at that particular restaurant that day/evening. In order for the reception dinner to be part of the All-Inclusive rate, the wedding guests must be staying at the resort. If the guests are staying off property, they must purchase a pass in order to attend the wedding and reception. The reception must take place within the time period the restaurant is open for service. Please note that all prices and menus are subject to change without notice.

All prices are quoted in USD and subject to 25% government tax and service charge. Prices are subject to change without notice.



Reception Venues

PICCOLO MONDO

Min. US\$900.00

- Our most popular reception venue
- Beautiful view of Mamora Bay
- Tranquil and romantic ambiance
- Ideal for dancing
- Minimum of 25 people required for all private functions
- 90 maximum capacity for both buffet and a la carte dining
- Function must end at 10:30 p.m.

A set up fee will be charged that will cover the rental of the restaurant and staffing for your event. Minimum function setup fee is **US\$900.00 + 25% tax**. This is normally the cost for 25 persons; larger groups are at an additional cost. If the group is less than 25 guests you can still hold a private event, but will be charged at the rate for 25 guests minimum. Please contact the resort planner for the applicable setup fee for your event.



MAMORA BAY BEACH

Min. US\$900.00

- Directly on the sand
- Weather permitting
- Dining under the stars
- Furniture, tents & lighting **MUST** be rented (e.g. chairs, tables, etc.)
- Minimum of 25 people required for all private functions
- 150 maximum capacity- more can be done with management's approval
- Function must end at 10:30 p.m.

A set up fee will be charged that will cover the setup of the furniture and staffing for your event. Minimum function setup fee is **US\$900.00 + 25% tax**. This is normally the cost for 25 persons; larger groups are at an additional cost. If the group is less than 25 guests you can still hold a private event, but will be charged at the rate for 25 guests minimum. Please contact the resort planner for the applicable setup fee for your event.

For groups over 150 persons please contact the resort planner directly for more information on locations where your function can be held.



Cocktail Options

REEF DECK BAR

Min. US\$800.00

- 100 maximum capacity
- Earliest start time is 7:30 p.m. end time 10:30 p.m.
- Adjacent to the Rainbow Garden and overlooking the Atlantic Ocean, this pool area's setting provides a casual yet elegant evening.

MAMORA BAY BAR

Min. US\$800.00

- Great for cocktail parties
- 80 maximum capacity
- Earliest start time is 7 pm
- Event must end at 10:30 pm
- Minimum of 25 guests
- The ideal backdrop for intimate conversation, mingling with friends and a spectacular tropical atmosphere.

A set up fee will be charged that will cover the rental of the area and staffing for your event. There will be a fee charged for drinks and canapés (if applicable). Cost listed above is for 25 guests; please contact the resort planner for the applicable setup fee for your event.

Misc. Reception Options

| | |
|--|-------------|
| Tables Round/Rectangular/Square | US\$17.00ea |
| 10 x 20 Tent (includes sides and lighting + installation/breakdown) | US\$350.00 |
| 20 x 40 Tent (includes sides and lighting + installation/breakdown) | US\$750.00 |
| Overhead lighting | US\$250.00 |

Once you have selected your private function location, with applicable set-up fee for your group, select the menu of your choice notating the per person cost listed at the bottom of each menu. Cost for private functions will be charged for rental of the location and per person for menu selected. For groups over 150 persons please contact the resort planner directly for more information on locations, where your function can be held.

All prices are quoted in USD and subject to 25% government tax and service charge. Prices are subject to change without notice.



Reception Menus

A LA CARTE (A)

Appetizers

CREAM OF BUTTERNUT SQUASH SOUP

GARDEN SALAD

with raspberry-walnut vinaigrette, goat cheese and candied walnuts

CRABCAKES

with orange-dill sauce

Entrées

MUSTARD AND HERB-CRUSTED RACK OF LAMB

with balsamic-onion jam

OR

GRANOLA AND CORNMEAL-CRUSTED SNAPPER FILET

served with roasted red skin potatoes, garlic spinach and an amaretto-almond sauce

OR

CHAR GRILLED BONELESS BREAST OF CHICKEN

topped with sliced Portabello mushroom and an amontillado sherry sauce

Chef's choice rice or potato of the day with vegetables

Desserts

COCONUT RUM CREAM CAKE

ICE CREAM IN FLORENTINE COOKIE BASKET

DARK AND WHITE CHOCOLATE MOUSSE CAKE

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

SELECTION OF REGULAR & HERBAL TEAS

All-Inclusive Guests

US\$40.00 + 24% surcharge per person. EP and Guests not staying at the Resort US\$90.00 + 25% per person

A LA CARTE (B)

Appetizers

BLACK BEAN SOUP CARIBBEAN STYLE

ASSORTED GREEN LEAF SALAD

with crispy brie cheese and poached pear

PAN ROASTED JERK PORK KEBAB

accompanied by onion confit and garnished with tomato-chili oil

Entrées

GRILLED SUCCULENT DUCK BREAST

served with a black cherry and tamarind sauce

OR

SKEWERED TENDERLOIN OF BEEF

served with a port wine and thyme jus

OR

MACADAMIA GROUPER

served with grilled asparagus, mango relish and pina-colada sauce

Chef's choice rice or potato of the day with vegetables

Desserts

MIXED FRUIT TART

CHEESECAKE

ICE CREAM IN FLORENTINE COOKIE BASKET

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

SELECTION OF REGULAR & HERBAL TEAS

All-Inclusive Guests

US\$45.00 + 24% surcharge per person. EP and Guests not staying at the Resort US\$95.00 + 25% per person

Reception Menus

A LA CARTE (C)

Appetizers

CLASSIC CREAM OF BROCCOLI SOUP
garnished with broccoli florets

FRESH LETTUCE LEAVES
served with local tomatoes, cucumber & roasted garlic and mustard vinaigrette

BASIL AND BUTTERMILK INFUSED FLASHED CALAMARI
with Scotch Bonnet Tartar Sauce

Entrées

GRILLED CATCH OF THE DAY
served with papaya and basil sauce

OR

MUSHROOM STUFFED BREAST OF CHICKEN
served with a pimento coulis

OR

MARINATED GRILLED BEEF STRIP-LOIN
with breaded onion rings and a classic green peppercorn sauce

Chef's choice rice or potato of the day with vegetables

Desserts

COCONUT PIE

ANTIGUAN RUM CAKE

ICE CREAM IN FLORENTINE COOKIE BASKET

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
SELECTION OF REGULAR & HERBAL TEAS

All-Inclusive Guests
US\$45.00 + 24% surcharge per
person. EP and Guests not staying at
the Resort US\$95.00 + 25% per person

A LA CARTE (D)

Appetizers

WILD MUSHROOM SOUP
with thyme and cognac

ANTIGUAN GREEN GARDEN SALAD
with raspberry vinaigrette

SHRIMP COCKTAIL
with papaya and red pepper salsa

Entrées

GRILLED CHICKEN BREAST
with pecans and honey

OR

TENDERLOIN OF BEEF
with raisins and green peppercorn sauce and curried Mousseline potatoes

OR

FRESH ANTIGUAN LOBSTER
served grilled or thermidor

Chef's choice rice or potato of the day with vegetables

Desserts

CRÈME BRÛLÉE
chocolate, hazelnut mousse in meringue shell

ICE CREAM IN FLORENTINE COOKIE BASKET

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE
SELECTION OF REGULAR & HERBAL TEAS

All-Inclusive Guests
US\$50.00 + 24% surcharge per
person. EP and Guests not staying at
the Resort US\$110.00 + 25% per person

Reception Menus

BUFFET (A)

Soup

POTATO & WHITE ONION SOUP
garnished with chopped local herbs

Salads

TOSSED GREEN LEAVES
SLICED PINEAPPLE SALAD
with green peppers and cottage cheese
BOWTIE PASTA SALAD
with curried mayonnaise dressing
MARINATED GREEN PAPAYA

Mirrors

CHILLED CONTINENTAL & LOCAL FRUITS

Carvery

ROAST LOIN OF PORK
with pan gravy

Hot Pans

FRESH CATCH
with garlic & herb butter sauce
HONEY GLAZED ROASTED CHICKEN
with chopped fresh herbs
MACÉDOINE OF FRESH LOCAL VEGETABLES
ANTIGUAN RICE & PEAS
with fresh thyme and local seasoning
POTATOES AU GRATIN
PASTA & TUNA CASSEROLE

Desserts

CHEF'S PASTRY DESSERT TABLE

All-Inclusive Guests
US\$40.00 + 24% surcharge per
person EP and Guests not staying at the
Resort US\$85.00 + 25% per person

BUFFET (B)

Soup

CREAM OF PUMPKIN SOUP
with goat cheese and ciabatta bread

Salads

LOCAL MEDLEY OF LEAVES
SWEET CORN SALAD & ASPARAGUS TIPS
SWEET POTATO & PLANTAIN
CELERY SALAD
with walnuts, grapes & bleu cheese dressing

Mirrors

CHILLED, FRESH LOCAL FRUITS
COLD LARDER CUTS

Carvery

ROAST MARINATED TOP ROUND OF BEEF
with natural gravy & horseradish cream

Hot Pans

DIJON ROASTED WHOLE CHICKEN
with a honey mustard sauce
GRILLED PEPPER PORK MEDALLION
with marsala reduction
LEMON GRILLED CATCH OF THE DAY
COCONUT RICE WITH LEEKS & LOCAL HERBS
CONTINENTAL & LOCAL MEDLEY OF
VEGETABLES
ROAST PAPRIKA POTATOES WITH HERBS

Desserts

CHEF'S PASTRY DESSERT TABLE

All-Inclusive Guests
US\$50.00 + 24% surcharge per
person EP and Guests not staying at the
Resort US\$110.00 + 25% per person

BUFFET (C)

Soup

ANTIGUAN RED BEAN SOUP
with small dumplings and ground provisions

Salads

CUCUMBER & ONION SALAD
with lemon vinaigrette
CARROTS & RAISIN SALAD
in orange dressing
GREEN PEAS & SMOKED BACON SALAD
ANTIGUAN TOSSED SALAD

Presentation Platter

CHILLED LARDER OF CURED & ROASTED MEATS
FRESH LOCAL FRUITS
ASSORTED CHEESE PLATTER
garnished with olives and water biscuits

Featured Carvery Roast

ROAST TURKEY BREAST
served with a light pan gravy

Hot Pans

FRIED FILLET OF GROUPER
in a caper-butter sauce
SLICED PORKLOIN
with light coconut-curry sauce
STEWED LAMB
MEDLEY OF FRESH MARKET VEGETABLES
LINGUINI ALFREDO
MASHED POTATOES
RICE WITH SPINACH & CORN

Desserts

CHEF'S PASTRY DESSERT TABLE
with a local and continental flavor

All-Inclusive Guests
US\$50.00 + 24% surcharge per
person EP and Guests not staying at the
Resort US\$95.00 + 25% per person

Reception Menus

BBQ MENU (A)

Soup

CREAM OF SWEET POTATO
with bread rolls

Salads

SEAFOOD SALAD
PASTA AND CHICKEN SALAD
CARIBBEAN GARDEN GREEN SALAD

Hot Pans

MACARONI PIE
ROASTED BASIL POTATOES
STEAMED VEGETABLE MEDLEY
CATCH OF THE DAY WITH GARLIC BUTTER
FROM THE GRILL-BBQ CHICKEN, BBQ PORK
SPARE RIBS AND MINI STEAKS

Desserts

CHEF'S PASTRY DESSERT TABLE
with a local and continental flavor

All-Inclusive Guests
US\$40.00 + 24% surcharge per
person EP and Guests not staying at the
Resort US\$90.00 + 25% per person

BBQ MENU (B)

Soup

CREAM OF PUMPKIN
with bread rolls

Salads

POTATO SALAD
CARIBBEAN COLESLAW WITH RAISINS
CARIBBEAN GARDEN GREENS SALAD

Hot Pans

STEAMED RICE
SCALLOPED POTATOES
ST. JOHN'S MARKET VEGETABLE MEDLEY
SPICY TAMARIND MARINATED CHICKEN WINGS
CATCH OF THE DAY
with creole sauce
FROM THE GRILL-BBQ CHICKEN, BBQ PORK
SPARE RIBS AND MINI STEAKS

Desserts

CHEF'S PASTRY DESSERT TABLE
with a local and continental flavor

All-Inclusive Guests
US\$40.00 + 24% surcharge per
person EP and Guests not staying at the
Resort US\$85.00 + 25% per person

Reception Menus

CARIBBEAN BBQ MENU (A)

For groups of 40 persons or more

Soup

GOAT WATER

served with homemade rolls

Salads

GREEN BANANA SALAD

COLESLAW WITH RAISINS

GROUND PROVISIONS AND SALT FISH SALAD

GARDEN GREENS AND ORGANIC LEAVES

MAIN ENTRÉES

JAMAICAN JERK PORK

GRILLED RED SNAPPER FILLET

with creole sauce

ROASTED POTATOES

ST. JOHN'S MARKET VEGETABLES

TRINI FRIED DUMPLINGS

GUYANA STEAMED RICE

flavored with local herbs

Grill Action

SPICY TAMARIND CHICKEN WINGS

BBQ PORK SPARE RIBS

GRILLED MINI STEAKS

Desserts

SUGAR CAKE

BUN TART

CURRENT ROLL

CARROT CAKE

FRUIT SALAD

All-Inclusive Guests

US\$50.00 + 24% surcharge per
person EP and Guests not staying at the
Resort US\$110.00 + 25% per person

CARIBBEAN BBQ MENU (B)

For groups of 40 persons or more

Soup

PUMPKIN AND CALLALO SOUP

croûtons and homemade bread rolls

Salads

ORGANIC MIXED LEAVES

GREEK SALAD WITH BEANS AND FETA

WALDORF SALAD

HOMEMADE DRESSING & CONDIMENTS

Carving Stations

ROAST BEEF

rosemary-red wine jus

OR

OVEN BAKED LEG OF HAM

pineapple & raisin chutney/honey mustard sauce

Grill Action

SPICY TAMARIND CHICKEN WINGS

BBQ PORK SPARE RIBS

GRILLED MINI STEAKS

Desserts

SUGAR CAKE

BUN TART

CURRENT ROLL

CARROT CAKE

FRUIT SALAD

All-Inclusive Guests

US\$50.00 + 24% surcharge per
person EP and Guests not staying at the
Resort US\$110.00 + 25% per person

Canapés & Hors d'oeuvres Menu

COLD

- CREAM CHEESE AND CHIVE ROULADE
- PARMA HAM WRAPPED WITH ROSEMARY GRISSINI STICKS
- POTTED HAM AND DUCK ON HERB CROSTINI
- RARE SEARED TUNA, CRISPY POLENTA, CAPERS AND SOUR CREAM
- EGGPLANT AND GOAT CHEESE BROCHETTE
WITH RED PEPPER COULIS

HOT

- WEST INDIAN BEEF (or) CHICKEN PATTIES
- MINI CHINESE VEGETABLE SPRING ROLLS WITH PLUM SAUCE
- CRISPY CAJUN CHICKEN WINGS
- CONCH FRITTERS WITH MANGO CHUTNEY SAUCE
- ONION BHAIJYAS ON THE BEACH WITH HOT BANANAS
- WEST INDIAN MEATBALLS

US\$2.75 per piece + 24% Govt. tax & services

COLD

- CALIFORNIA ROLLS WITH PICKLED GINGER WASABI (CRAB, SHRIMP, TUNA, SMOKED SALMON)
- SMOKED SALMON & AVOCADO TARTAR
- CHILLED COCONUT ISLAND SHRIMP
- CHICKEN LIVER PATÉ ON TOAST WITH PEAR MARMALADE

HOT

- TEMPURA KING PAWN WITH SWEET CHILI SAUCE
- MINI QUICHE (BACON/CRAB/GOAT CHEESE)
- SALT FISH CAKES WITH DEVIL SAUCE
- MINI BEEF KABABS WITH YOGURT & MINT DIP

US\$3.75 per piece + 24% Govt. tax & services

COLD

- JUMBO SHRIMP WITH CHILI-LIME CREAM
- MANGO & MINT LOBSTER ROLLS

HOT

- TUNA SASHIMI WITH ASIAN DIP
- COCONUT FRIED SHRIMP
- LOBSTER TEMPURA WITH PLUM SAUCE
- HERBED GOAT CHEESE IN MINI PUFF PASTRIES
- ROASTED BACON WRAPPED SEA SCALLOPS
- BBQ PORK BABY BACK RIBS

US\$4.25 per piece + 24% Govt. tax & services

Show Pieces & Specialties

COLD

| | |
|--|------------|
| Sunburst of Fresh Fruit Tray <i>(serves 20)</i> | US\$150.00 |
| Imported Cheese and Fruit Tray <i>(serves 20)</i> | US\$185.00 |
| Fresh Fruit Display with Chocolate Fondue and Fruit Carvings <i>(serves 50)</i> | US\$210.00 |
| Exotic Fruit and Imported Cheese Display <i>(serves 50)</i> | US\$285.00 |
| Raw Vegetables with Clam Dip <i>(serves 20)</i> | US\$90.00 |
| Smoked Scottish Salmon presentation with Classical Garnishes and Condiments <i>(serves 40)</i> | US\$345.00 |

HOT

| | |
|---|------------|
| Whole Suckling Pig with Rolls and Ginger Sauce Additional Cost for Carver - <i>(Carver required, serves 50)</i> | US\$445.00 |
| Whole Roast Tenderloin with Rolls and Peppercorn Sauce Additional Cost for Carver - <i>(Carver required, serves 50)</i> | US\$245.00 |
| Whole Baked Grouper with Rolls and Creole Sauce Additional Cost for Carver - <i>(Carver required, serves 50)</i> | US\$270.00 |
| Grilled Jumbo Shrimp Provençal <i>(100 pieces, chef required)</i> | US\$520.00 |



*All prices are quoted in USD and subject to 24% government tax
and service charge. Prices are subject to change without notice.*

Cake Options

| CAKE TYPE | FILLINGS |
|-----------------------|-------------------|
| Cheesecake | Chocolate |
| Chocolate | Vanilla |
| Carrot | Strawberry |
| Apple | Mango |
| Vanilla Sponge | Cream |
| Coconut | Cream Cheese |
| Fruit & Rum | Butter Cream |
| Fruit Cake | Coconut |
| Cherry | Coconut Rum Cream |
| Banana | |
| Marble | |
| Homemade Vanilla Cake | |
| Red Velvet | |

Cheesecakes can be topped with different types of preserved fruit fillings. Gluten free cake available on request. Each tier of cake costs US\$90.00 + 24% tax & service.

Basic decor as shown in image is included. Any other decor can be done at an additional cost

Gifts & Favors

| | |
|--|-----------|
| Carib Bean Coffee 2oz Packages | US\$ 5.00 |
| <i>Minimum amount of 20 packages required Customized</i> | |
| Label for Carib Bean | US\$30.00 |
| Minitaure Cavalier (<i>Antigua Rum</i>) | US\$ 2.10 |
| Miniature English Harbour (<i>Antiguan Rum - White</i>) | US\$ 2.14 |
| Miniature English Harbour (<i>Antiguan Rum - Dark</i>) | US\$ 2.30 |
| Miniature English Harbour (<i>Antigua Rum - Reserve</i>) | US\$ 3.41 |
| Regular Susie's Hot Sauce (<i>local</i>) | US\$ 6.90 |
| Insect Repellent Rings | US\$ 2.00 |
| Other suggestions available upon request. | |

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Private Dinners

(2-15 GUESTS)

Romantic dining in the privacy of your room or at one of our romantic locations. Consult with our wedding planner for options. A setup fee will be charged, which covers the staffing for the evening. Maximum number for a romantic private dinner is 15 persons.

Menu items plus drinks **are at additional cost.** Please select your menu from pages 24 - 25

US\$50.00 (2 guests)

US\$75.00 (4 guests)

US\$250.00 (5-15 guests)



Private Dinners

CANDLELIT DINNER (A)

CEVICHE OF SEASONAL FISH

A citrus preparation of the freshest fish available from our waters

ANTIPASTO PLATTER

Assortment of cured meats, cheeses and grilled vegetables

SWEET POTATO PUREE

Vanilla floating island

OR

PRAWN GAZPACHO MARTINI GLASS

SORBET

ROAST CHATEAUBRIAND (for two)

Vegetable bouquetière

Duo of Sauces

Béarnaise, burgundy reduction

OR

GRILLED LOBSTER PLATTER

Vegetable bouquetière

Duo of sauces

Drawn garlic butter, Lime Vin Blanc

OR

PRAWNS THREE WAYS

Blackened, soufflé, hickory barbecue

Basmati rice pilaf, market vegetables

PRESENTATION OF WARM BRIE

Granny Smith apples, D'anjou pear and

Carr's crackers

BAKED ALASKA FOR TWO

Homemade ice cream cake with meringue flamed
with gold Antiguan rum

COFFEE OR TEA

US\$115.00 + 24% tax per person for AI/on-site guests

US\$170.00 + 25% tax per person for EP/off-site guests

Inclusive of 2 glasses of sparkling wine per person

CANDLELIT DINNER (B)

SMOKED SALMON ROSES

WITH GRILLED & MARINATED TIGER PRAWNS

Served with rye crostini, Bermuda onion, capers & passion fruit aioli

OR

WARM SLICED DUCK BREAST

Braised fennel, orange and vodka vinaigrette

SORBET

HERB MARINATED ATLANTIC GRILLED SPINY LOBSTER

Roasted sweet bell peppers, saffron rice, garlic cream

OR

JUMBO SHRIMPS CREOLE STYLE

Coconut rice, market vegetables

OR

BEEF FILET MIGNON

Grilled filet of mignon, sweet potato rosti, seasonal vegetables, Shiitake
mushroom red wine jus

OR

HERB AND NUT CRUSTED ROAST LAMB RACK

Roasted garlic mash, sautéed baby spinach, cherry tomato confit,
thyme gravy

FRENCH CHOCOLATE PUDDING

Velvet chocolate mousse atop a brandy snap wafer with a
duo of fruit coulis

OR

BANANA TART TATIN

Vanilla ice cream and toffee sauce

COFFEE OR TEA

US\$95.00+ 24% tax per person for AI/on-site guests

US\$150.00 + 25% tax per person for EP/off-site guests

Inclusive of 2 glasses of sparkling wine per person

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Private Dinners

CANDLELIT DINNER (C)

BOUILLABAISSE

A mix of fish, mussels, clams and squid in a savory saffron broth

MIXED SEAFOOD COCKTAIL

Succulent prawns wrapped in prosciutto & marinated sea scallops on a bed of chiffonade lettuce with papaya cocktail sauce

SORBET

GRILLED SEAFOOD PLATTER

Lobster, jumbo tiger prawns, reef fish & sautéed calamari, julienne vegetables & stuffed potato

CARAMEL APPLE CRUMBLE

With a warm brandied orange coulis

COFFEE OR TEA

with miniature savory pastries

US\$90.00 + 24% tax per person for AI/on-site guests

US\$145.00 + 25% tax per person for EP/off-site guests

Inclusive of 2 glasses of sparkling wine per person

MOST POPULAR CHOICE

ROMANTIC PRIVATE DINNER

To help make that special moment more tailored to your individual tastes, a menu selection is listed below:

Soup of the Day

served with garlic croutons & bread rolls \$9

Salads

CHICKEN CAESAR SALAD with crispy romaine lettuce, grilled chicken breast, garlic croutons and parmesan shavings \$12

CAPRESE with fresh Buffalo mozzarella cheese, ripe tomatoes, drizzled with basil pesto and extra virgin olive oil \$12

MIXED GARDEN GREENS with a choice of two dressings \$9

CRISPY CALAMARI with creamy lemon capers, basil and spicy tomato sauce \$10

IMPORTED ITALIAN PROSCIUTTO with roasted pepper salad \$11

CHILLED SHRIMP COCKTAIL brandy and horseradish sauce \$10

Entrées

All entrées are accompanied with a selection of vegetables and a choice of potato, rice or pasta.

SAUTÉED CHICKEN BREASTS stuffed with spinach and mozzarella cheese, with mushroom sauce \$30

GRILLED 12oz RIB EYE STEAK with Port wine sauce \$45

GRILLED LAMB CHOPS with roasted garlic sauce \$28

PORK CHOPS with dijon mustard sauce \$21

GRILLED BEEF TENDERLOIN served plain or topped with bleu cheese crust with marsala sauce \$45

GARLIC JUMBO SHRIMPS \$45

GRILLED 1/2lb LOBSTER served with lime and garlic butter sauce or thermidor style \$48

CATCH OF THE DAY with marinated grilled vegetable ragu and tomato vinaigrette \$28

Desserts

The Wedding Planner can advise on our selection of available desserts.

Entertainment Options

Entertainment is for a duration of approximately three (3) hours.

| | |
|---------------------|------------|
| Trio | US\$800.00 |
| Keyboard Player | US\$500.00 |
| Small Steel Band | US\$750.00 |
| Calypso Reggae Band | US\$800.00 |
| HiFi/DJ | US\$500.00 |

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Breakfast Options

SPARKLING BREAKFAST FOR TWO (A)

GREEK YOGURT WITH HONEY AND FRESH FRUIT
WARM PORRIDGE TOPPED WITH DRIED APRICOTS

FULL ENGLISH

Bacon, sausage, free-range egg, grilled tomato baked beans, mushroom and toast

MINI PANCAKES (or) MINI WAFFLES

with following condiments: seasonal fruit filling, cream, honey, maple syrup, sugar, chocolate chips and butter

Above served with orange juice & tea, herbal infusions (or) coffee
Package for two includes a bottle of chilled sparkling wine
US\$42.00 + 24% tax per person for EP/off-site guests

SPARKLING BREAKFAST FOR TWO (C)

WARM BASKET OF HOMEMADE PASTRIES

DELICATE COLD SMOKED SALMON

MEDLEY OF TROPICAL ISLAND FRESH FRUITS
Cloved honey and chantilly crème

FRESH KING CRAB QUICHE

Tomato and fontina cheese gratin

Above served with orange juice & tea, herbal infusions (or) coffee
Package for two includes a bottle of chilled sparkling wine
US\$42.00 + 24% tax per person for EP/off-site guests

SPARKLING BREAKFAST FOR TWO (B)

WARM BASKET OF HOMEMADE PASTRIES

TROPICAL SEASONAL FRUITS ON SKEWER

BERRY PARFAIT

An individual yogurt cup with vanilla yogurt with toasted fruits & nut muesli and fruit compote

CHORIZO AND CEMEMBERT RATATOUILLE TARTS

Ratatouille chorizo and melted Camambert in a savory tart case

EGGS FLORENTINE

Free-range poached eggs and baby spinach, on a lightly toasted English muffin with a creamy hollandaise sauce

Above served with orange juice & tea, herbal infusions (or) coffee
Package for two includes a bottle of chilled sparkling wine
US\$42.00 + 24% tax per person for EP/off-site guests



St. James's Club
ANTIGUA