Buffet Minimums – A minimum of 30 persons is required for any buffet meals. If the final guarantee is below 30, the price per guest will be increased by 20%.

Setup Change Fee – There will be a $250 charge assessed for any requests to change the agreed upon set up within 24-hours of the start of the event as noted on the signed banquet event order.

Linens – The following linens and napkins will be provided for private functions on a complimentary basis:
- Standard linen indoor
- Standard linen outdoor
- Napkins black/white/red
- crimson underlay (red)
- white overlay
- solid color
- basic white

Dine Around Programs – Reservations are required for the a la carte restaurants. Should you require reservations for your group, we will organize a “Dine Around” program whereby a certain number of seats will be assigned in each restaurant at specific times for the members of the group. The maximum duration for your reservation dinner is 90 minutes. Because of the special layouts, most of our restaurants accept only tables of 2, 4, 6 and 8 seats. Dine Around programs are not designed for a group function, Dine Aroused are designed to enjoy a fine dining experience, so groups, congregations or special seating assignments will not be allowed.

Meal Guarantees
A meal guarantee is required 72 business hours prior to your function. The resort will be pleased to set 5% over the guarantee for functions. If a meal guarantee is not given, the resort will set it based on the current house count of your group or last available written estimate. If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed.

Damages
The client agrees to be responsible for any damages incurred to the premises or any other area of the Resort by the host, his guests, independent contractors or other agents that are under the client’s control.

Extended Banquet Charges – There will be a $350 per-hour labor charge assessed for functions that are extended beyond their allotted times. Standard function times are noted below:
- Breakfast – 1 hour per event
- Lunch – 1 hour per event
- Reception – 1 hour per event
- Dinner – 2 hours per event
- Dinner and Reception – 3 hours per event

Quiet Enjoyment – In order to provide quiet enjoyment of the resort to all of our guests, we require that all entertainment at outdoor venues is discontinued by 10pm. The event can continue on without the entertainment beyond 10pm, but all musical entertainment including bands, DJs, and anything that requires a sound system to operate must be terminated. Any extension must be approved in advance by hotel manager.

Optional Enhancements
- Flip chart with paper & markers $25 each
- Additional paper for flip chart $10 per pad
- Easel $15 each
- Podium $25 each
- Hanging of banners $25 each
- Power cord strips (2 meter) $5 each
- Floor length linen black & white $15 each
- Napkins green/gold/orange/pink $5 each
- Printed menus: Black & white $4 each
- Color $5 each
- Name place cards $4 each
- Outside vendors $750 each
- Corkage wine $26 Per Bottle
- Corkage Champagne $38 Per Bottle

Food, beverage, audio visual, room rental, banquet/catering and miscellaneous are quoted as US currency and are subject to 28% revenue tax and service charge. Prices are subject to change based on market conditions.

May 2012
## Venue Rental Fees

### Indoor Locations:

<table>
<thead>
<tr>
<th>Location</th>
<th>Morning 8AM-Noon</th>
<th>Afternoon 1PM-5PM</th>
<th>Evening 6PM-10PM</th>
<th>Full day 8AM-5PM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Trelawny</td>
<td>$350</td>
<td>$350</td>
<td>$500</td>
<td>$600</td>
</tr>
<tr>
<td>Falmouth</td>
<td>$350</td>
<td>$350</td>
<td>$500</td>
<td>$600</td>
</tr>
<tr>
<td>Negril</td>
<td>$300</td>
<td>$300</td>
<td>$450</td>
<td>$500</td>
</tr>
<tr>
<td>Port Antonio</td>
<td>$350</td>
<td>$350</td>
<td>$500</td>
<td>$600</td>
</tr>
<tr>
<td>Boardroom</td>
<td>$200</td>
<td>$200</td>
<td>N/A</td>
<td>$350</td>
</tr>
<tr>
<td>Mount Salem</td>
<td>$200</td>
<td>$200</td>
<td>N/A</td>
<td>$350</td>
</tr>
<tr>
<td>Mount Zion</td>
<td>$250</td>
<td>$250</td>
<td>N/A</td>
<td>$450</td>
</tr>
<tr>
<td>Cornwall</td>
<td>$250</td>
<td>$250</td>
<td>N/A</td>
<td>$450</td>
</tr>
<tr>
<td>Hannover</td>
<td>$1,000</td>
<td>$1,000</td>
<td>$1,500</td>
<td>$1,800</td>
</tr>
<tr>
<td>Rose Hall</td>
<td>$2,500</td>
<td>$2,500</td>
<td>$3,000</td>
<td>$3,500</td>
</tr>
<tr>
<td>Ballroom</td>
<td>$3,000</td>
<td>$3,000</td>
<td>$4,000</td>
<td>$6,000</td>
</tr>
<tr>
<td>Prefunction</td>
<td>$1,500</td>
<td>$1,500</td>
<td>$2,000</td>
<td>$2,500</td>
</tr>
</tbody>
</table>

Maximum amount of persons per room depending on set-up. Please inquire with convention services manager.

### Outdoor Locations:

<table>
<thead>
<tr>
<th>Location</th>
<th>Fee</th>
<th>Availability</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sugar Mill Falls</td>
<td>$3,500</td>
<td>(available from 7pm till 10pm) for up to 600 people</td>
</tr>
<tr>
<td>Mangoes Island</td>
<td>$1,000</td>
<td>(available from 7pm till 10pm) for up to 40 people</td>
</tr>
<tr>
<td>Wedding Gazebo</td>
<td>$1,500</td>
<td>(available from 7am till 10pm) for up to 100 people</td>
</tr>
<tr>
<td>West Lawn</td>
<td>$1,500</td>
<td>(available from 7am to 10pm) for up to 600 people</td>
</tr>
<tr>
<td>West Beach</td>
<td>$3,500</td>
<td>(available from 7pm till 10pm) for up to 100 people</td>
</tr>
<tr>
<td>East Beach</td>
<td>$3,500</td>
<td>(available from 7pm till 10pm) for up to 300 people</td>
</tr>
<tr>
<td>Three Palms Courtyard</td>
<td>$1,800</td>
<td>(available from 7am to Midnight) for up to 120 people</td>
</tr>
<tr>
<td>Pool Deck</td>
<td>$3,500</td>
<td>(available from 7pm till 10pm) for up to 800 people</td>
</tr>
<tr>
<td>Bar King Frog East Terrace</td>
<td>$800</td>
<td>(available from 7am till 10pm) for up to 230 people</td>
</tr>
<tr>
<td>Bar King Frog West Terrace</td>
<td>$800</td>
<td>(available from 7am till 10pm) for up to 200 people</td>
</tr>
<tr>
<td>Seaside Terrace</td>
<td>$1,500</td>
<td>(available from 7am till 10pm) for up to 100 people</td>
</tr>
<tr>
<td>Three Palms Restaurant Buyout</td>
<td>$5,000</td>
<td>(available from 6pm to 11pm) for up to 200 people</td>
</tr>
</tbody>
</table>

### Golf Course Locations:

<table>
<thead>
<tr>
<th>Location</th>
<th>Fee</th>
<th>Availability</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ocean Edge</td>
<td>$3000</td>
<td>(available from 7pm to Midnight) for up to 100 people</td>
</tr>
<tr>
<td>Aqueduct</td>
<td>$4000</td>
<td>(available from 9am to Midnight) for up to 2000 people</td>
</tr>
</tbody>
</table>

### Off-Site Locations:

<table>
<thead>
<tr>
<th>Location</th>
<th>Fee</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Great House</td>
<td>$5000</td>
<td>under 50 guests and $10,000 over 50 guests (available from 9am to Midnight) up to 1000 guests</td>
</tr>
<tr>
<td>Johnny Cash House</td>
<td>$5000</td>
<td>under 50 guests and $10,000 over 50 guests (available from 9am to Midnight) up to 1000 guests</td>
</tr>
</tbody>
</table>

### Additional Costs

Additional Costs – Some venues may require additional lighting and power, and private transportation for your guests. These and other items like entertainment, theme décor, centerpieces and photographers will incur additional charges.

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Guest coming from off-property to attend event incur a $15 entry fee, no F&B included. Entry fee is waived when F&B is purchased, in the form of an open bar or private dinner with food & beverage.

Guest coming from off-property to attend your event and wish to enjoy our Food & Beverage offerings:

- **Daypass, 10am to 6pm, all F&B (no breakfast) included:** $75 (kids 6-17: $55) (including tax and service)
- **Nightpass, 6pm to 2am, all F&B included:** $85 (kids 6-17: $60) (including tax and service)
- **Day and Night Pass Combo, 10am to 2am, all F&B included:** $140 (kids 6-17: $105) (including tax and service)
- **Breakfast Buffet Pass:** $24 (kids 6-17: $12)
- **Lunch Buffet Pass:** $24 (kids 6-17: $12)
- **Dinner Buffet Pass:** $35 (kids 6-17: $15)

If an outside vendor is secured for your event, a vendor fee of $750 is charged per event.

Menu prices listed in this banquet planner are All-Inclusive Package prices. Guests on European plan pay the following surcharges per meal period on top of the listed menu price:

- **Breakfast:** $10 surcharge
- **Lunch:** $15 surcharge
- **Dinner:** $30 surcharge

Premium charges may apply for peak periods and high demand dates.
Rose Hall Buffet Breakfast

“South Beach”

Orange Juice
Freshly Brewed Regular and Decaffeinated Blue Mountain Coffee
Selection of Fine Teas
Tropical Sliced Fresh Fruit
Assorted Cold Cereals, Whole and 1% Milk
Yogurt
Freshly Baked Breakfast Pastries with a Selection of Preserves
Country Fresh Scrambled Eggs
Breakfast Potatoes, Onions, Peppers
Link Sausage
Hickory Smoked Bacon

$20 Per Person

* Breakfast Wrap
Scrambled Eggs and Cheese wrapped in a Flour Tortilla
$5 Per Person

Truly Jamaican Ackee and Salt Fish
Sautéd Callaloo
Fried Dumplings
$5 Per Person

* Omelet Station
Farm Fresh Eggs
Bacon, Peppers, Mushrooms, Onions, Ham, Tomatoes, Cheddar and Mozzarella
$5 Per Person

Oatmeal
Brown Sugar, Cinnamon, Warm Maple Syrup
$5 Per Person

“North Coast”

Orange Juice
Freshly Brewed Regular and Decaffeinated Blue Mountain Coffee
Selection of Fine Teas
Tropical Sliced Fresh Fruit
Assorted Cold Cereals, Whole and 1% Milk
Yogurt
Freshly Baked Breakfast Pastries with a Selection of Preserves
Ackee and Salt Fish
Callaloo Quiche
Fried Dumpling
Brown Stew Chicken

$20 Per Person

* Pancake Station
Fluffy Pancakes
Bananas, Chocolate Chip, Whipped Cream, Warm Maple Syrup
$5 Per Person

* Cinnamon French Toast Station
Walnut Butter, Warm Maple Syrup
$5 Per Person

* Tropical Juice and Smoothie Station
Selection of Tropical Fruits and Vegetable Juices
Made to Order
$5 Per Person

* Chef and/or attendant is required at US$100 per 2-hour service.

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Rose Hall Resort & Clubs

May 2012
ROSE HALL BREAKS

“INTERMISSION”
* Fresh Buttered Popcorn (Popped to Order)
  Tortilla Chips Served with Warm Callaloo Dip
  Iced Tea and Sodas
$15 PER PERSON

“FRUIT STAND”
Fresh Fruit Kabobs with Passion Fruit Honey
Caribbean Almond Strudel
Individual Banana Shortcake
Apple Cobbler with Ginger Caramel Sauce
Frozen Fruit Bars
Dried Fruit Dipped in Chocolate
Iced Tea and Sodas
$25 PER PERSON

“JAMAICA ME CRAZY”
* Tropical Fruit Smoothies
  Plantain Turnovers
  Coconut Gizzadas
  Sweet Potato Biscuits with Butter and Preserves
  Blue Mountain Coffee, Iced Tea and Sodas
  (All prices based on a 30-minute period)
$20 PER PERSON

“GOIN’ BANANAS”
Banana-Pecan Bread
Banana Shooters
Banana Mousse Profiteroles
Banana Popsicles (Chocolate Covered Bananas Decorated with Nuts and Sprinkles)
Iced Tea and Sodas
$25 PER PERSON

“ROYAL JAMAICA”
Grapefruit and Orange Sections with Passion Fruit Honey
Rose Hall Bread Pudding
Jamaican Rum Ball
Crusted Tropical Cheesecake
Pineapple Dipped in Chocolate
Chocolate Pecan Rolls
Banana Colada Mini Muffins
Coconut Macaroons
Blue Mountain Coffee
  (All prices based on a 30-minute period)
$27 PER PERSON

* Chef and/or attendant is required at US$100 per 2-hour service.

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Salads
Mixed Greens
Toppings: Tomatoes, Cucumbers, Shredded Carrots, Corn, Olives,
      Artichoke Hearts, Tuna, Bermuda Onions
Dressings: Balsamic Vinaigrette, Creamy Herb Dressing, Passion Fruit Vinaigrette

Meats and Cheeses
Deli Meats: Turkey Breast, Mortadella, Smoked Ham
Cheeses: Pepper Jack, Cheddar, Swiss

Accompaniments
Assorted Breads, Sweet Cream Butter
Pickles, Mixed Cured Olives, Pepperoncini, Sliced Tomatoes, Onions, Lettuce
Creamy Horseradish, Mayonnaise, Dijon Mustards

Desserts
Tropical Fruit Salad
Assortment of Freshly Baked Cookies

Buffet Lunch includes:
Freshly Brewed Regular and Decaffeinated Blue Mountain Coffee
Selection of Fine Teas

$35 Per Person
To Complement Your Buffet Lunch

**Salads**
Jamaican Cabbage Slaw with Carrots and Pineapple
Sweet Potato with Scallions
Mixed Greens with Tomatoes, Cucumbers, Vinaigrette

**From the Grill**
Burgers and Regular or Jerk Hot Dogs
Caramelized Onions, Cheddar, Swiss, Blue Cheese, Hamburger and Hot Dog Buns, Assorted Rolls

**Hot**
Barbecue Chicken
Corn on the Cob
Baked Beans
Roasted Potatoes

**Accompaniments**
Kosher Dill Pickles, Lettuce, Tomatoes, Sweet Pickle Relish

**Desserts**
Watermelon Wedges
Boston Cream Pie
Pecan Tart

**Buffet Lunch includes:**
Freshly Brewed Regular and Decaffeinated Blue Mountain Coffee
Selection of Fine Teas

$35 Per Person

* Chef and/or attendant is required at US$100 per 2-hour service.

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**To Complement Your Buffet Lunch**

- **Fish Filet with Tropical Fruit Relish**
  $5 Per Person

- **Barbecue Baby Back Ribs**
  Guava BBQ Sauce
  $5 Per Person

- **Country Fried Chicken**
  $5 Per Person

- **Roast Beef Carved To Order**
  Dijon Mustard, Horseradish Cream and Pan Jus
  $8 Per Person

- **Pasta Station**
  Fusilli and Linguini
  Alfredo and Pomodoro Sauce
  $5 Per Person

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**Wines to Complement your Lunch:**
(each bottle serves 5 glasses)

**White:**
Antinori Orvieto, Classico $30
Pinot Grigio, Santa Margarita $42
Riesling, Chateau St. Michelle $34
Chablis, Louis Latour $52

**Red:**
Pinot Noir, Louis Jadot $54
Rioja Crianza, Marquez de Caceres $48
Merlot, Lindemans Bin 40 $40
Merlot, Kendall Jackson $52

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Prices are subject to change based on market conditions.

ROSEHALLRESORT.COM

May 2012
Salads
Classic Greek with Feta, Cucumber, Red Onions, Kalamata Olives, Tossed with Olive Oil
Orzo Pasta with Oven-dried Tomatoes, Grilled Peppers
Mixed Greens with Herb Vinaigrette

Hot
Jerk Pork
Curry Chicken
Rice and Peas
Vegetable Medley

Desserts
Sliced Tropical Fruit
Melon Mousse
Sweet Potato Pie

Buffet Lunch includes:
Freshly Brewed Regular and Decaffeinated Blue Mountain Coffee
Selection of Fine Teas

$35 Per Person
Salads
Mixed Island Greens with Lime Vinaigrette
Coleslaw with Orange Ginger Vinaigrette
Three Bean with Peppers, Tomatoes, Roasted Garlic Dressing

Hot
Falafel with Roasted Pepper Relish
Penne Pasta with Chocho, Sun Dried Tomato Coulis
Jamaican Vegetable Patties
Rice and Peas
Island Roasted Vegetables

Desserts
Tropical Sliced Fruits
Coconut Pie
Lemon Mousse

Buffet Lunch includes:
Freshly Brewed Regular and Decaffeinated Blue Mountain Coffee
Selection of Fine Teas

$35 Per Person
Starters (Choice of One)
Mixed Field Greens with Tomatoes, Cucumber, Balsamic Vinaigrette
Crispy Iceberg Wedge with Roasted Garlic Dressing
Mixed Greens with Tomatoes, Peppered Mozzarella, Basil Vinaigrette
Carrot Ginger Soup
Pepper Pot Soup

Entrées (Choice of One)
Chicken Supreme Salad (cold) with Mixed Greens, Roasted Corn, Cucumbers, Spiced Pecans, Tamarind Dressing
Escovitched Fish Filet with Rice and Peas, Vegetables of the Day
Jamaican Jerk Pork with Festival, Rice and Peas, Grilled Vegetables
Jerk Chicken with Festival, Rice and Peas, Grilled Vegetables
Lamb Curry Wrap with Jasmine Rice, Broccoli
Roasted Vegetable and Goat Cheese Strudel in Tomato Coulis (Vegetarian)
Sautéed Veggie Meat with Orange-Ginger Sauce, Cous Cous (Vegan)

Desserts (Choice of One)
Cheese Cake with Mango Sauce
Pecan Square with Vanilla Sauce
Tropical Fruit Tartlet with Citrus Custard

Plated Lunch Includes:
Freshly Brewed Regular and Decaffeinated Blue Mountain Coffee
Selection of Fine Teas

$35 Per Person

Food, beverage, audio visual, room rental, banquet/catering and miscellaneous are quoted as US currency and are subject to 28% revenue tax and service charge. Prices are subject to change based on market conditions.
Cold Hors d’Oeuvres (25 Piece Minimum)
- Parmesan Crostini with Tomato Jam and Whipped Blue Cheese
- Cucumber Cups with Smoked Marlin Mousse
- Curry Chicken with Mango Chutney
- Ackee Mousse on Vegetable Chips

$4.50 PER PIECE

- Thinly Sliced Pepper Crusted Beef with Horseradish Créme
- Jerk Shrimp with Spiced Gazpacho
- Smoked Salmon on a Corn Pancake
- Blackened Shrimp with Plantain Tostone and Avocado Salsa

$5.50 PER PIECE

Hot Hors d’Oeuvres (25 Piece Minimum)
- Mini “Grilled Cheese” with Caramelized Onion Soubise
- Risotto Pearls, Stuffed with Basil and Fresh Mozzarella, Tomato Coulis
- Pulled Pork on Plantain
- Callaloo Fritters with Tomato Relish
- Mini Beef Patties
- Vegetable Spring Rolls with Sweet and Sour Sauce
- Mini Chicken Patties

$4.50 PER PIECE

- Chicken Satay with Peanut Sauce
- Codfish Balls with Roasted Pepper Mayo

$5.50 PER PIECE

- Petite Coconut Crusted Lobster Tail with Lychee-Passion Fruit Drizzle (Seasonal)
- Spiced Shrimp with Charred Pineapple Salsa
- Crab Cake with Avocado Salsa and Chipotle Créme

$7.00 PER PIECE

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Iced Seafood Selections *(Displayed on Crushed Ice, Garnished with Lemon Wedges and Hot Sauce)*
- Jumbo Shrimp with Chipotle Cocktail Sauce $5.50 Per Piece
- Alaskan King Crab Legs with Garlic Aioli $7.00 Per Piece
- Snow Crab Claws with Key Lime Tartar Sauce $5.00 Per Piece
- Steamed Chilled Mussels with Soya Vinaigrette $3.50 Per Piece

Smoked Fish Display
Salmon and Marlin Filet Served with Bread Fingers, Onions, Capers and Cream Cheese

$18 PER PERSON

Chips and Dips
Tortilla Chips with Salsa, Guacamole and Sour Cream

$5 PER PERSON

Sweet Potato and Plantain Chips
Ackee Dip and Roasted Pepper Salsa

$5 PER PERSON

Selection of Mixed Nuts

$28 PER POUND

International Cheese Board
Selection of Imported Cheeses, Fresh and Dried Fruits, Crackers and French Bread

$8 PER PERSON

Garden Fresh Crudité Display
Variety of Crisp Vegetables with Herb and Curry Dip

$7 PER PERSON

Antipasti
Italian Meats with Sliced Cheese, Grilled and Marinated Vegetables and Fresh Baked Foccacia Bread

$12 PER PERSON

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ROSE HALL “SMALL PLATE” CARVING STATIONS

Minimum of Three Stations

* Roasted Herb and Lemon Crusted Black Snapper Filet
  With Jasmine Rice, Spicy Scotch Bonnet Relish and Citrus Beurre Blanc
  $17 per person

* Jamaican Jerk Rubbed Loin of Pork
  With Sweet Potato Mash, Natural Jus and Mango Papaya Chutney
  $15 per person

* Chili Spiced Rack of Lamb
  With Moroccan Cous Cous and Fresh Mint Jus
  $21 per person

* Pepper Crusted Petit Filet of Beef
  With Roasted Garlic Mash and Choron Sauce
  $25 per person

* Guava, Pimiento Glazed Ham
  With Baked Squash, Grilled Pineapple and Sweet Mustard
  $15 per person

* Roasted Turkey
  With Rice Pilaf, Cranberry Compote and Natural Pan Gravy
  $16 per person

* Roasted New York Strip Loin
  With Herb Potatoes and Chipotle Jus
  $23 per person

* Banana Leaf Baked Snapper
  With Roasted Tomato Stew and Steamed Rice
  $17 per person

(Prices are based on a two-hour period and a minimum of 25 guests)

* Chef and/or attendant is required at US$100 per 2-hour service.

Food, beverage, audio visual, room rental, banquet/catering and miscellaneous are quoted as US currency and are subject to 28% revenue tax and service charge. Prices are subject to change based on market conditions.
**Pasta Station** *(Choice of Two Pastas, Two Sauces)*
Pastas: Pennette Rigate, Linguini, Tortellini, Fusili
Sauces: Bolognese, Primavera, Pomodoro, Pesto Cream, Red Pepper Coulis, Carbonara, Alfredo,
Fresh Crushed Tomatoes and Basil and White Clam Sauce
Freshly Grated Reggiano Parmesan and Garlic Parmesan Rolls

$15 PER PERSON

**Compliments**
- Add Grilled Chicken $5 Per Person
- Add Tenderloin Tips $7 Per Person
- Add Shrimp $8 Per Person

**Spanish Paella Station**
Saffron Scented Rice with Mussels, Shrimp, Scallops, Clams, Calamari, Chicken, Jerk Sausage, Peppers and Peas

$26 PER PERSON

**Risotto Station**
Creamy Arborio Rice
*(Choice of One)*
- Shrimp, Clams, Mussels, Roma Tomatoes, Wild Mushrooms or Shaved Parmesan

$28 PER PERSON

*(Prices are based on a two-hour period and a minimum of 25 guests)*

* Chef and/or attendant is required at US$100 per 2-hour service.
ROSE HALL DESSERT RECEPTION STATIONS

*Viennese (Choice of Five)*
- Blue Mountain Coffee Rum Ball Lollipop
- Rum Chocolate Ganache on Macaroon
- Crème Brûlée Tart
- Passion Fruit Ganache Mini Cake
- Tiramisu Cannoli
- Guava Custard Profiterole
- Lime Mousse with Raspberry Jelly Napoleon
- Dried and Fresh Fruits Dipped in Chocolate
- Miniature Fruit Tartlettes
- Chocolate Mousse Slices

$15 PER PERSON

Compliments for Viennese
- Baileys
- Sambuca
- Grand Marnier
- Kahlua
- Frangelico

$12 PER PERSON

*Crêperie*
- Hot Fudge Sauce, Dulce de Leche, Tropical Compote, Whipped Cream, Pineapple Marinated in Jamaican Rum and Vanilla Ice Cream

$9 PER PERSON

Pastry Chef's Selection of Assorted Miniature Sweet Treats and Desserts

$19 PER PERSON

(Prices are based on a two-hour period and a minimum of 25 guests)

Chef and/or attendant is required at US$100 per 2-hour service.

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To Complement Your Buffet Dinner

Baked Salmon Fillet with Orange Sauce
$5 Per Person

* Carved Prime Rib of Beef
Dijon Mustard, Horseradish Cream, Pan Jus
$12 Per Person

* Pasta Station 1
Fusilli and Linguini
Alfredo, Pomodoro Sauce
$5 Per Person

* Pasta Station 2
Fusilli and Linguini
Curry Chicken
Parmesan Cheese, Bolognese Sauce
$8 Per Person

* Grilled Caribbean Lobster Tail
(seasonal, based on one per person)
Lime and Ginger Beurre Blanc
$20 Per Person

* NY Steaks grilled to order
(based on one per person)
Mushroom Sauce
$12 Per Person

Buffet Dinner includes:
Freshly Brewed Regular and Decaffeinated Blue Mountain Coffee
Selection of Fine Teas

$47 Per Person

Salads
Mixed Greens with Passion Fruit Vinaigrette, Jerk Ranch Dressing
Hearts of Palm with Pineapple, Macerated in Orange Juice, Honey and Mustard
Coleslaw with Shredded White Cabbage, Carrots, Raisin, White Wine Vinaigrette

Hot
Crisp Fried Filet of Fish Escovitch Glazed with Vinegar, Onions, Thyme, Carrots and Chayote
Stamp and Go with Cod Fish Fritters, Red Pepper Aioli
Jerk Pork, Grilled and Slow Roasted
Curry Chicken, Marinated and Stewed in Caribbean-Indian Spices
Steamed Callaloo with Onions, Thyme
Gungo Peas and Rice

Desserts
Pineapple Cake
Fruit Tartlets with Citrus Custard
Coconut Bread Pudding

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Prices are subject to change based on market conditions.

May 2012
Minestrone

Salads
Caesar Salad with Croutons, Parmesan Cheese
Tomato Basil
Fusilli Pasta with Olives, Artichokes

Hot
Chicken with Merlot Sauce
Bassa Filet with Caper Butter Sauce
Roasted Potatoes with Fresh Herbs
Grilled Vegetables with Pesto Vinaigrette
Lasagna Bolognese

Desserts
Amaretto Cheese Cake
Cannoli with Mascarpone Filling
Orange Chocolate Cake
Warm Caramel Flan

Buffet Dinner includes:
Freshly Brewed Regular and Decaffeinated Blue Mountain Coffee
Selection of Fine Teas

$47 Per Person

Wines to Complement Your Buffet Dinner
(each bottle serves 5 glasses)

Champagne:
Moët & Chandon Brut $98

White:
Pinot Grigio, Santa Margarita $42
Antinori Orvieto, Classico $30

Red:
Chianti Spalletti $48
Peppoli, Chianti Classico DOCG $54
Michele Chiarlo, Barolo Tortoniano $95

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Wines to Complement Your Buffet Dinner
(each bottle serves 5 glasses)

**Champagne:**
Moët & Chandon Brut $98

**White:**
Pinot Grigio, Santa Margarita $42
Fume Blanc, Ferrari Carano $51
Chardonnay, Chateau St. Jean $48

**Red:**
Merlot, Rodney Strong $52
Merlot, Kendall Jackson $52
Cabernet Sauvignon, Wolf Blass $47
Cabernet Sauvignon, St. Francis $61

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Rose Hall Buffet Dinners
“Mount Salem”

Coconut-Ginger Chicken Soup

Salads
Mixed Greens with Mango Vinaigrette
Glass Noodles with Vegetable Slivers, Soy Vinaigrette
Cucumber Namasu; Pickled Cucumbers, Sugar, Ginger and Vinegar
Pineapple with Shredded White Cabbage

Hot
Fish Filet with Tropical Fruit Salsa
Seared Breast of Chicken Marinated in Guava Juice with Grilled Pineapple
Sweet and Sour Pork
Shrimp Fried Rice
Steamed Sweet Potatoes with Coconut Butter Glaze
Oriental Stir Fried Vegetables with Teriyaki Sauce

Desserts
Pineapple Cake
Coconut Pie
Mango Profiteroles

Buffet Dinner includes:
Freshly Brewed Regular and Decaffeinated Blue Mountain Coffee
Selection of Fine Teas

$47 Per Person

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May 2012
Please create your desired Three Course Meal from the following. If you would like to upgrade to a Four Course Meal with additional costs, please inquire with convention services manager.

**Salads and Soups** (Choice of one)
- Crisp Iceberg Lettuce with Roasted Tomatoes, Black Olives, Diced Cucumbers, Creamy Roasted Garlic Dressing
- Local Mixed Greens with Shallot Vinaigrette
- Caprese with Field Greens, Tomatoes, Marinated Mozzarella Cheese, Balsamic Dressing
- Cream of Pumpkin Soup
- Tomato Bisque
- Pepper Pot Soup

**Entrées** (Choice of one)
*All Entrées are served with Market Fresh Vegetables*

**Poultry**
- Roasted Breast of Chicken with Sun-dried Tomatoes, Ragout, Goat Cheese Macaroni Gratin

**Fish**
- Blackened Fish Filet with Red Pepper Coulis, Creamy Polenta
- Seared Salmon Filet with Creamy Callaloo, Saffron Rice
- Baked Mahi Mahi with Spiced Pineapple Salsa, Rice

**Pork**
- Pimiento Rubbed Pork Loin with Lime Jus, Roasted Potatoes
- Grilled Pork Chop with Onion Ragout, Whipped Potatoes

**Desserts** (choice of one)
- Coconut Bread Pudding with Rum Sauce
- Flourless Chocolate Tart with Vanilla Sauce
- Guava Cheese Cake with Passion Fruit Sauce
- Apple-Pineapple Strudel with Raisin Compote

**Plated Dinner includes:**
- Freshly Brewed Regular and Decaffeinated Blue Mountain Coffee
- Selection of Fine Teas

**$47 Per Person**
Should you choose a second entrée option, a $5 per person surcharge applies.

**PREMIUM ENTRÉES FOR PLATED DINNERS**

<table>
<thead>
<tr>
<th>New York Strip</th>
<th>Land and Sea</th>
<th>Surf and Turf (Seasonal)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy Onion Rings</td>
<td>Filet Mignon, Red Wine Demi Glaze</td>
<td>Grilled Lobster Tail with Grapefruit Butter</td>
</tr>
<tr>
<td>Creamy Mashed Potatoes</td>
<td>Pan Seared Sword Fish, Sofrito Sauce</td>
<td>Petit Filet with Peppercorn Sauce</td>
</tr>
<tr>
<td>Red Wine Sauce</td>
<td>Polenta</td>
<td>Potato Gratin</td>
</tr>
<tr>
<td>$20 Per Person</td>
<td>$20 Per Person</td>
<td>$25 Per Person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>File of Beef</th>
<th>Land and Sea Combination Entrée</th>
<th>Baked Caribbean Lobster Tail (Seasonal)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach Polenta</td>
<td>Grilled Chicken Breast with Forest Mushroom Sauce</td>
<td>Ginger Beurre Blanc</td>
</tr>
<tr>
<td>Onion Marmalade, Burgundy Sauce</td>
<td>Rum Marinated Tiger Prawns</td>
<td>Vegetable Rice</td>
</tr>
<tr>
<td>$20 Per Person</td>
<td>Cilantro Beurre Blanc, Sweet Potato Gratin</td>
<td>$25 Per Person</td>
</tr>
<tr>
<td></td>
<td>$15 Per Person</td>
<td></td>
</tr>
</tbody>
</table>

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May 2012
# Rose Hall Banquet Bars

## Standard Bar
- House Vodka
- El Dorado Gold Aged 5 Star Rum
- Gordon Gin
- J&B Whiskey
- Pepe Lopez Gold Tequila
- Jim Beam Bourbon
- Red Stripe Beer
- Red and White House Wine
- Juices and Sodas

## Premium Bar
- Grey Goose Vodka
- Tanqueray Gin
- El Dorado 5 Year Old Rum
- Johnnie Walker Black Label
- Jim Beam Bourbon
- Jose Cuervo Gold
- Heineken Beer
- Red Stripe Beer
- Undurraga Chardonnay, Reserve
- Undurraga Merlot, Reserve
- Juices and Sodas

## Cordial Bar
- Hennessy VS
- Tia Maria
- Frangelico
- Grand Marnier
- Drambuie
- Amaretto Disaronno
- Cointreau
- Sangsters Rum Cream Original

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### Set-up Fee AIP Guests
- One bar per every 70 guests: $600
- (Max. 3 hrs)

### AIP Guests (Min. 20 pax and Min. 3 hrs)
- $49 per guest for first 3 hours
- $16 per guest for every additional hour

### Non-AIP Guests (Min. 20 pax and Min. 3 hrs)
- $34 per guest for first 3 hours
- $12 per guest for every additional hour

### Non-AIP Guests (Min. 20 pax and Min. 3 hrs)
- $59 per guest for first 3 hours
- $18 per guest for every additional hour

Groups smaller than 20 people incur a US$100 bartender fee (not on AIP standard bar)

Items are subject to change based on market conditions.

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