



MEETINGS & EVENTS



OVERVIEW

Thank you for your interest in booking an event at The Reefs. Please find within, food and beverage options to choose from to accompany all styles of event. We are here to assist you with all of your meeting and event needs.

Contact: Marielle Arneaud / N'Zyah Edwards

Phone: 1 (441) 238-0222 x 197 / 204

Email: marneaud@thereefs.bm / fbadmin@thereefs.bm



TABLE OF CONTENTS

- 04 Corporate Meeting Package
- 06 Event Coffee Break Menus
- 07 Working Lunch Menus
- 08 Event Venue Pricing
- 11 Hors D'oeuvres
- 13 Displays
- 14 Action Stations
- 15 Plated Menus
- 19 Buffet Menus
- 20 Afternoon Team Menu
- 21 Beverage Packages
- 22 Package Selections
- 23 Beverages by Consumption
- 24 Terms & Conditions

CORPORATE MEETING PACKAGE

ROYSTON'S

12–30 persons (Boardroom Style)
Up to 25 persons (Classroom Style)
Up to 50 persons (Theatre Style)

Room Rental: \$500

Audio Visual Equipment:

- 98" Smart TV, Rally Bar
- (sound, mic and video capabilities)
- Lectern with mic and speaker
- WiFi available (private network)
- Bottled water, tea/coffee included

ROYSTON'S PRIVATE

6–14 persons (Boardroom Style)
6–12 persons (with AV equipment)

Room Rental: \$350

Audio Visual Equipment:

- 75" Smart TV, Rally Bar
- (sound, mic and video capabilities)
- WiFi available (private network)
- Bottled water, tea/coffee included



ADDITIONAL SERVICES

Flipcharts/Paper/Markers – \$25

Coffee Break options – see menus

Working Lunch options – see menus



MEETINGS & EVENTS

ROYSTON'S



EVENT COFFEE BREAK MENUS

COFFEE BREAK #1

Fresh Fruit Cups
(Seasonal Fruit and Berries)
Assorted Freshly Baked Pastries
\$20 per person

COFFEE BREAK #1

Freshly Baked Scones
Cream and Berry Compote
Assorted Mini Tea Sandwiches
Freshly Baked Banana Bread
Assorted Cookies
Apples and Oranges
\$28 per person

COFFEE BREAK #3

Roast Beef on Baguette
Tuna Salad Croissant
Cucumber and Cream Cheese on Multigrain Toast Point
Assorted Pastries and Muffins
Apples and Oranges
\$35 per person

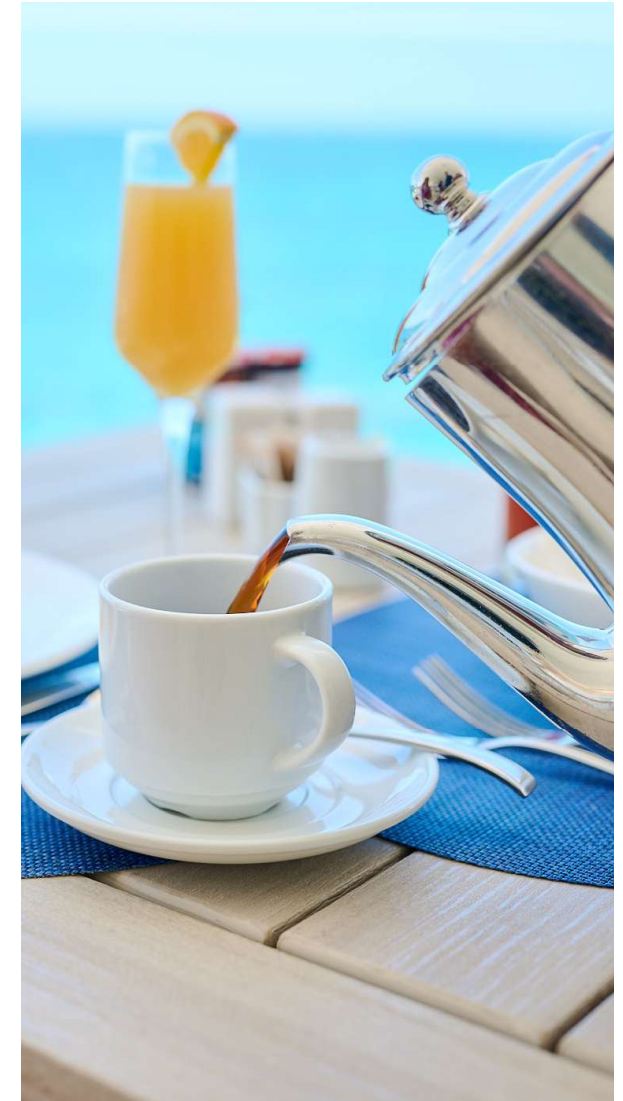
LIGHT BREAKFAST

Assorted Fruit Juices
Fruit and Berry Cups, Assorted Yoghurts and Cereal
Freshly Baked Pastries, Muffins
Croissants and Bagels, accompaniments
\$28 per person
Add Assorted Breakfast Sandwiches – \$10 per person

ADDITIONAL BEVERAGES

Sodas \$4.50
Fruit Punch (per gallon) \$45

All prices subject to 17% gratuity



WORKING LUNCH MENUS

MENU #1

Soup of the Day
Local Potato Salad
Greek Pasta Salad
Baby Spinach, Almonds, Tomato, and Orange
Vinaigrette
Grilled Vegetable, Swiss Cheese, Herb Mayonnaise,
Focaccia
Turkey Sandwich, Cranberry Mayonnaise, Whole
Wheat
Tomato, Mozzarella, Basil Pesto on Toasted Ciabatta
Smoked Salmon, Cream Cheese Mousse, White Toast
Fruit Salad
White Chocolate Cheesecake
Chocolate Brownie
Still and Sparkling Water
Freshly Brewed Coffee, Decaf Coffee
Herbal Tea
Fruit Punch
Assorted Sodas

\$42 per person
Plus 17% gratuity

MENU #2

Soup of the Day
Caribbean Style Coleslaw
Chickpea, Marinated Vegetable Salad
Classic Caesar Salad, Crouton, Parmesan
Marinated Artichoke, Kalamata Olive, Feta Cheese
Grilled Eggplant, Tapenade, Tomato, Focaccia
Curry Chicken Salad Wrap, Lettuce, Mint
Smoked Salmon & Cream Cheese, Multigrain
Bread, Cucumber
Roasted Pepper, Salami, Pepperjack, Ciabatta
Lemon Meringue
Key Lime Pie
Chocolate Ganache Tart
Still and Sparkling Water
Freshly Brewed Coffee, Decaf Coffee
Herbal Tea
Fruit Punch
Assorted Sodas

\$48 per person
Plus 17% gratuity

MENU #3

Soup of the Day
Beet, Heirloom Tomato, Goat Cheese, Green
Apple Salad
Italian Cous Cous, Grilled Vegetable Salad
Mixed Greens with House Dressing
Thai Soba Noodle, Vegetable Slaw
Chilled Crab Salad, Spicy Mayonnaise,
Toasted Bread
Mediterranean Tuna Salad Wrap, LTO
Grilled Marinated Steak, Manchego Arugula,
Ciabatta
Grilled Vegetable, Herb Mayonnaise,
Mozzarella, Focaccia
Assorted Sliced Fruit Platter
Assorted House Baked Cookies
Mini Tropical Berry Tarts
Chocolate Mousse Cups
Still and Sparkling Water
Freshly Brewed Coffee, Decaf Coffee
Herbal Tea, Fruit Punch
Assorted Sodas

\$54 per person
Plus 17% gratuity



EVENT VENUE PRICING

VENUE	CAPACITY	COST
Solaris	110 persons 90 persons with DJ/Band/Music	\$1,000 plus minimum spend of \$8,000 plus gratuity
Solaris Private	30 persons	\$350
Solaris Terrace	50 persons	\$500
Royston's Private	24 persons 16 persons (banquet style)	\$350
Royston's	50 persons 30 persons (banquet style)	\$500
Sand Deck at Coconuts	30 persons (semi private)	\$250
Coconuts	80 persons	\$1,500 plus minimum spend of \$12,000 plus gratuity
Caso's Point (Cocktail Reception) Bartender and server fees applicable for this venue	120 persons	\$500

STAFFING FEES

Server (Cocktail Reception)

\$35/hour/server – minimum 1 hour

Bartender (Satellite Bar at event venue - Solaris, Terrace, Royston's, Caso's Point)

\$85/hour/bartender – minimum 1 hour

Chef (Stations)

\$85/hour/chef – minimum 1 hour

SOLARIS



COCONUTS & CASO'S POINT



HORS D'OEUVRES

(PRICES PER DOZEN)

DEVILLED EGGS

One dozen minimum order per flavor

Brown Butter and Hazelnut **\$32 GF V**

Beetroot and Tarragon **\$32 GF V**

Curry & Apple **\$32 GF V**

Feta and Herbs **\$32 GF V**

Avocado Lime **\$32 GF V**

Fish Roe & Dill **\$35 GF**

Cheddar and Bacon **\$32 GF**

Smoked Salmon **\$35 GF**

WAFFLE SANDWICH

BBQ Fried Chicken, Cheddar Cheese **\$38**

Parma Ham, Arugula Pesto, Tomato **\$38 V**

Brie Cheese, Pickled Onion, Smoked Salmon **\$38**

PORK BAO BUNS

One dozen minimum order per flavor

Teriyaki Pulled Pork **\$38 DF**

Crunchy Pork Belly **\$38 DF**

5 Spices Duck **\$42 DF**

Shredded Teriyaki Mushroom **\$34 DF**

(all served with Asian Slaw)

TOAST POINTS

Shrimp and Jalapeno Salad **\$45 DF**

Confit Duck & Caramelized Onion **\$48 DF**

Tuna Tartare **\$48 DF**

Kalamata Olives – Rosemary Dip **\$36 DF V**

Sun-dried Tomato Hummus **\$32 V**

Vitelo Tonnato **DF**

SLIDER COLLECTION

One dozen minimum order per flavor

Brisket, Caramelized Onion, Mustard **\$42 DF**

Parma Ham, Kalamata Dip, Arugula **\$42**

Roast Beef, Gruyere, Caramelized Onion **\$42**

Smoked Fish Dip **\$42**

Grilled Vegetables, Tomato-basil Pesto **\$42 DF VG**

Roasted Chicken, Brie Cheese **\$38**

CUCUMBER CANAPÉS

One dozen minimum order per flavor

Smoked Salmon Dip **\$34 GF**

Goat Cheese and Chives **\$34 V GF**

Seared Tuna and Capers **\$34 GF**

Feta and Sundried Tomato **\$34 GF**

Sundried Tomato Dip **\$34 GF**

Artichoke Dip **\$34 V GF**

CEVICHE SHOOTERS

One dozen minimum order per flavor

Shrimp, Jalapeno & Passion Fruit **\$45 GF DF**

Conch Salad **\$45 GF DF**

Bloody Mary Fish Ceviche **\$38 GF DF**

Coconut Fish Ceviche **\$38 GF DF**

All prices subject to 17% gratuity



MEETINGS & EVENTS

HORS D'OEUVRES

(PRICES PER DOZEN)

HAND PASSED

- Chevre Cheese Bites **\$52**
- Prosciutto Wrap Cantaloupe **\$58 GF DF**
- Shrimp and Curry Cake **\$54**
- Bacon Wrapped Shrimp **\$52 GF DF**
- Bacon Wrapped Dates **\$44 GF DF**
- Conch Fritters **\$35**
- Shrimp Fritters **\$38**
- Bermuda Fish Cakes **\$34**
- Fried Pickles **\$24**

All prices subject to 17% gratuity

GRAZING PLATTERS

- Veggie Grazing Platter \$85 (6-8 pax) DF V**
Vegetable Spears, Fruits, 2 Dips, Cheese, Breads, and Crackers

- Green Goddess Grazing Platter \$85 (6-8 pax) DF VG**
2 Dips, Assorted Vegetables, Greens, Falafel, Nuts and Herbs

- Classic Grazing Platter \$125 (6-8 pax)**
3 types of aged Cheese, 2 types of fresh Cheese, 3 types of Charcuteries, Nuts, Jam, Fresh Berries

- Brunch Grazing Platter \$125 (6-8 pax)**
Waffles Triangle, Bagels, Smoked Salmon, Crushed Avocado, Mini Oat Pancakes, Cheese Spread, Fruit Jam, Ham, Cheese, Croissants, Pastries



DISPLAYS

(PRICES BASED ON 20 PEOPLE)

SUSHI DISPLAY

Wide range of Japanese Maki and Nigiri
Sushi, Wasabi, Pickled Ginger, Dipping Sauce
\$320

FRESH FRUIT DISPLAY

A selection of Fresh Seasonal Fruits to
include Watermelon, Honeydew, Cantaloupe,
Pineapple, Grapes and Berries
\$225

CHEESE AND VEGETABLE BOARD

Selection of Assorted Cheeses, Vegetables,
Walnuts, Berries, Crackers and Dip
\$225

CHARCUTERIE BOARD

Selection of Assorted Cold Cuts, Cheeses,
Walnuts, Berries and Crackers
\$275

ASSORTED MINI SANDWICH PLATTER

Ham & Cheddar, Turkey and Swiss, Tuna Salad, Egg
Salad, Grilled Vegetable and Pesto, Smoked Salmon and
Cream Cheese, Roast Beef and Horseradish, Boursin
Cheese & Tomato, Potato Chips, Condiments
\$250

SEAFOOD BAR

Mixed Seafood Ceviche, Smoked Salmon, Smoked
Mackerel, Poached Shrimp, Mussels, Calamari Rings,
Shrimp Tempura, Conch Fritters, Mango Pineapple
Salsa, Tartare Sauce, Condiments
\$52/person (min 20 persons)

All prices subject to 17% gratuity



ACTION STATIONS

BURGER & SANDWICH BAR

Angus Beef Pattie, Smoked Turkey, Pit Ham, Tuna
Spread, Assorted Breads, Assorted Cheeses,
Lettuce, Tomato, Onion, Dill Pickles, Condiments
\$28/person

TACO & NACHO BAR

Grilled Wahoo, Pulled Pork, Roasted Chicken Breast, Chili
con Carne, Soft Taco Shells, Nacho Chips, Shredded
Lettuce, Pico de Gallo, Guacamole, Sour Cream,
Jalapenos, Cheese Sauce, Red Onions, Hot Sauce, Limes,
Black Beans, Roasted Corn, Cilantro, Chunky Salsa
\$42/person

GARLIC AND ROSEMARY ROASTED ANGUS BEEF STRIPLOIN

Yorkshire Pudding, Dijon Mustard, Red Wine Jus
Market Price \$

SLOW ROASTED LEG OF LAMB

Lemon and Herb Potatoes, Chimichurri, Spicy
Lime Yoghurt Sauce
Market Price \$

PASTA STATION

Cellentani, Penne and Fettuccini with choice of
Vegetables, Alfredo Sauce, Marinara Sauce, Basil
Pesto with Parmesan Cheese and Garlic Bread
\$35/person
ADD Protein - Shrimp, Chicken, Ham - \$10/person

*All prices subject to 17% gratuity
Chef fee per station applicable (see page 7)*

PLATED MENUS

PLATED MENU #1

\$55 per person, plus 17% Gratuity

STARTER

Fish Chowder
Sherry Pepper, Gosling’s Black Seal Rum
Or
Baby Greens Salad
Cherry Tomato, Cucumber, Beet, Orange, Candied Pecan, Goat Cheese, House Vinaigrette

MAIN COURSE

Flank Steak Roulade
Stuffed with Spinach, Mushrooms, Caramelized Onions, Mash, Asparagus, Soubise Sauce
Or
Pan-Fried Snapper Fillet
Saffron Pilaf, Kale, Citrus Gremolata
Or
Pesto Pasta
Pappardelle Pasta, Crumbled Goat Cheese, Slivered Red Onion

DESSERT

Mango Cheesecake
Ginger Crème Anglaise, Toasted Coconut Shavings
Or
Molten Lava Cake
Chantilly Cream, Berry Coulis

PLATED MENUS

PLATED MENU #2

\$65 per person, plus 17% Gratuity

STARTER

Farmer's Market Greens

Artisan lettuce, Cucumber, Fennel, Green peas, Olives, Cherry Tomatoes, Baby Radish,
Passionfruit Vinaigrette

Or

Blue Crab Cake

Lemon Caper Aioli, Mango Chutney, Arugula

MAIN COURSE

Pan-Fried Salmon

Julienned Kale & Carrot, Soba Noodles, Ponzu Butter

Or

Mushroom-Stuffed Chicken Breast

Crushed Sweet Potato, Asparagus, Café au Lait

Or

Vegetarian Green Curry

Curry with Spinach, Chickpea, Potato Brunoise, Pickled Cucumber, Infused Jasmine Rice

DESSERT

Key Lime Tart

Whipped Meringue

Or

Triple Chocolate Mousse

Salted Caramel Sauce, Mixed Berries



PLATED MENUS

PLATED MENU #3

\$85 per person, plus 17% Gratuity

STARTER

Spinach Ravioli

Aurora Sauce, Charred Cherry Tomatoes, Roasted Cipollini Onions, Shaved Parmesan
Or

Tuna Nikei

Sushi Rice, Sesame Ginger Sauce, Grilled Avocado

MAIN COURSE

Pan Fried Rockfish

Roasted Root Medley, Kale, Oven Fired Tomato Sauce
Or

Filet Mignon

Sweet Potato Pavé, Broccolini, Bordelaise Sauce
Or

Asparagus & Green Pea Risotto

Tarragon, Ricotta and Mint, Shaved Parmesan Cheese

DESSERT

Tiramisu

Bailey's Whipped Cream

Or

Tahitian Vanilla Crème Brûlée

Whipped Cream



PLATED MENUS

PLATED MENU #4

\$110 per person, plus 17% Gratuity

STARTER

Pimentón & Garlic Octopus

Saffron Aioli, Grilled Mediterranean Vegetable Cous Cous

Or

Roasted Pear Salad

Arugula, Candied Pecans, Gorgonzola Cheese, Shredded Smoked Gouda, Pink Peppercorn

Vinaigrette

MAIN COURSE

Beef Wellington

Truffled Duxelle, Asparagus, Red Wine Demi-glace

Or

Black Grouper

Creamed Spinach, Cassava Pie, Gremolata

Or

Ricotta Vegetable Tart

Grilled Aubergine, Squash, Roasted Tomato, Puff Pastry, Arugula, Roasted Pine Nuts, Dried

Fruit Drizzle

DESSERT

Strawberry Mille Feuille

House-made Pistachio Ice Cream, Pistachio Brittle

Or

Chocolate Pots de Crème

Whipped Cream, Cranberry Merlot Drizzle, Shaved Chocolate



MEETINGS & EVENTS

BUFFET MENUS

(MINIMUM OF 40 PEOPLE)

THE HIBISCUS BUFFET

APPETIZERS & SALADS

Charcuterie Platter

Chickpea, Olives, Cherry Tomato, Cucumber, Fresh Herbs, Feta v, gf

Garden Greens v, vg, df, gf

Salad Niçoise df, gf

Grilled Vegetable Pesto Salad v, gf

Kale Salad & Apple, Cranberry and Toasted Pecans v, vg, df, gf

Assorted Salad Dressings

Assorted Bread Rolls

BUFFET SELECTIONS

Dijon & Bermuda Honey Chicken df, gf

Grilled Mahi Mahi, Basil Lemon Sauce gf

Herb Crusted Pork Loin, Burgundy Green Peppercorn Sauce df, gf

Wild Mushroom Florentine Pasta v

Seasonal Vegetables v, vg, df, gf

Rosemary and Garlic Fingerling Potatoes v, vg, gf, df

Herb Pilaf Rice v, gf

DESSERTS

Assorted Mini Pastries

Cakes, Mousses, Fruits, Pies

\$95 per person, plus 17% gratuity

THE CEDAR BUFFET

APPETIZERS & SALADS

Charcuterie Platter

Poached Shrimp, Cocktail Sauce gf, df

Garden Greens v, vg, df, gf

Spinach Salad with Artichoke, Olives, Sundried Tomato v, gf

Herb Infused Orzo Pilaf, Peppers, Potatoes gf, df

Caprese Salad v, gf

Snapper Ceviche, Plantain Chips gf, df

Cous Cous & Kale Salad with Pomegranate, Parsley, Olive Oil, Roasted Cherry Tomatoes v, vg, df, gf

Assorted Salad Dressings

Assorted Bread Rolls

BUFFET SELECTIONS

Roasted Chicken Breast, Truffle Mushroom and Spinach Cream Sauce

Baked Salmon, Dill Caper Cream Sauce gf

Garlic Lemon Shrimp with Pasta

Vegetable Casserole with Truffle & Saffron Velouté v

Seasonal Vegetables v, vg, df, gf

Potato Gratin v

Saffron Rice v, gf

DESSERTS

Assorted Mini Pastries

Cakes, Mousses, Fruits, Pies

\$110 per person, plus 17% gratuity



MEETINGS & EVENTS

AFTERNOON TEA MENU

SELECTION OF HOT TEAS

English Breakfast, Green Tea & Jasmine, Peppermint,
Blackberry & Raspberry, Lemon & Ginger, Chamomile, Earl Grey, Decaf
Fresh Lemon Wedges
Iced Tea, Lemon Iced Tea

With your choice of one of the following:

Peach Iced Tea
Passionfruit Iced Tea
Raspberry Iced Tea

ASSORTED FINGER SANDWICHES

Egg Salad, Tuna Salad, Ham & Cheese, Chicken Salad
Avocado & Cucumber, Smoked Salmon & Dill Cream Cheese
Freshly Baked Scones with Clotted Cream & Berry Compote

ASSORTED MINI DESSERTS

Chocolate, Red Velvet & Vanilla
Brownie Squares
Key Lime Tartlets
Mini Fruit Skewers

ASSORTED COOKIES

Chocolate Chip, Sugar, Oatmeal & Raisin, Peanut Butter

Vegan and Gluten free selections also available

\$40 per person, plus 17% gratuity

Add Mimosa Bar (2 hours): \$35.00 per person, plus 17% gratuity



BEVERAGE PACKAGES

LIGHTHOUSE

Dewars White Label
Old Grandad
Canadian Club
Smirnoff
Beefeater
Bacardi Silver
Gosling’s Black Seal
Jose Cuervo Silver
Conciere Brandy
\$40 per person for first hour
Each additional hour \$22 per person

SOUTHSHORE

Johnnie Walker Red
Bulleit Bourbon
Jack Daniels
Tito’s
Bombay Dry
Bacardi Silver
Gosling’s Black Seal
Teremana Tequila
Courvoisier VS
\$44 per person for first hour
Each additional hour \$24 per person

MOONGATE

Johnnie Walker Black
Maker’s Mark
Jameson Irish Whisky
Mitchers Rye
Grey Goose
Bermuda Pink House OR Bermuda White Roof Gin
Gosling’s Black Seal
Bacardi 8
Patron Silver
Courvoisier VSOP
\$48 per person for first hour
Each additional hour \$26 per person

Each package consists of the liquors listed above, along with a selection of four beers and four wine varietals (listed on page 22) and mixers

All prices subject to 17% gratuity

BEVERAGE PACKAGES

BEER

Choose 4

- Coors Light, USA
- Corona, Mexico
- Miller Light, USA
- Heineken, Holland
- Stella Artois, Belgium
- Red Stripe, Jamaica
- Carib, Trinidad
- Blue Moon, USA
- Heineken 0.0, Holland

WINE SELECTION

Choose 4

- Pinot Grigio
- Sauvignon Blanc
- Chardonnay
- Cabernet Sauvignon
- Pinot Noir
- White Zinfandel
- Prosecco

ALCOHOL FREE

- Coke
 - Diet Coke
 - Sprite
 - Ginger Ale
 - Ginger Beer
 - Orange Juice
 - Pineapple Juice
 - Cranberry Juice
 - Fruit Punch
 - Shirley Temple
- \$12 per person per hour**
Age 5 to 17 only

Each package consists of the liquors listed on page 21, along with a selection of four beers and four wine varietals (listed above) and mixers

All prices subject to 17% gratuity



BEVERAGES BY CONSUMPTION

VODKA

Absolut/Flavor **11**
Grey Goose/Flavor **16**
Ketel 1/Flavor **14**
Smirnoff/Flavor **11**
Tito's **12**

RUM

Bacardi White/Gold **12**
Bacardi Flavor **12**
Malibu/Flavor **10**
Gosling's Amber **12**
Gosling's Black **12**
Cockspur **10**
Mt. Gay **11**

GIN

Beefeater **11**
Bombay Dry **11**
Bombay Sapphire **12**
Tanqueray **12**
Hendricks **17**
Bermuda Pink House **17**
Bermuda White Roof **17**

SCOTCH/WHISKY

Dewars **12**
Johnnie Walker Red **12**
Johnnie Walker Black **15**
Makers Mark **13**
Chivas Regal **14**
Canadian Club **11**
Jameson **13**
Jack Daniels **12**
Bulleit Bourbon **13**
Old Grandad **11**
Woodford Reserve **15**

WINE

Prosecco **15**
Sparkling Wine **18**
Champagne **32**
Chardonnay **17**
Sauvignon Blanc **18**
Pinot Grigio **16**
Rose **15**
Moscato **16**
White Zinfandel **12**
Cabernet Sauvignon **17**
Pinot Noir **16**
Merlot **16**
Malbec **16**

ZERO PROOF

Sodas **4.50**
Fruit Juice **4.50**
Iced Tea **3**
Lemonade **4**
Still Water 750ml **10**
Sparkling Water 750ml **10**

OTHER

Rum Swizzle (gallon) **130**
Fruit Punch (gallon) **45**

All prices subject to 17% gratuity



TERMS & CONDITIONS

GENERAL EVENT POLICIES

FOOD AND BEVERAGE: Menu selections are to be finalized no later than fourteen (14) days before your event date. All food and beverage pricing is subject to 17% gratuity. Additional gratuity is at the discretion of the client. All food and beverages to be supplied by The Reefs.

MEETING ROOM: The Reefs' team is responsible for the preparation of the meeting room, as per the specifications agreed upon, and its requirements. Where possible, this will be done the day before the event.

EVENT VENUE: The venue will be made available to the organizer of the event by 12pm on the day of the event. The Reefs team is responsible for the set-up and preparation of tables, chairs, linen, glassware, flatware and crockery and bar requirements. Tableware and accessories will be provided by The Reefs, unless otherwise specified by the organizer.

ADDITIONAL REQUIREMENTS: Any additional equipment or furniture that is required for the meeting/event is the responsibility of the organizer. The Reefs requires a minimum of seventy-two (72) hours' notice regarding any deliveries being made for the meeting/event. It is a requirement that additional equipment or furniture be collected by the vendor after the meeting/event.

DECOR: The Reefs and its facilities are decorated in keeping with the style and brand of the hotel. The organizer is welcome to provide additional decor at their cost with no disruption or damage to the facilities of The Reefs.

NO SMOKING POLICY: The Reefs maintains a no-smoking policy in the event rooms, meeting rooms, restaurants and bar facilities. Designated outdoor smoking areas are provided.

PARKING/PUBLIC TRANSPORTATION: Limited parking is available at The Reefs and is on a first-come, first-served basis for all guests. For any meetings/events that will require the use of public transportation, we encourage that this be pre-arranged to prevent substantial wait times.



TERMS & CONDITIONS

MUSIC AND AUDIO-VISUAL EQUIPMENT

The Reefs provides “house” music. The organizer is welcome to provide event entertainment (DJ/Band), as long as this entertainment does not disrupt other hotel business. All live entertainment must end by 11.30pm on the day of the event.

The Reefs provides basic/standard accessories required for the use of in-house AV equipment. Any additional audio-visual equipment or sound requirements other than those provided by The Reefs are the responsibility of the organizer.

CANCELLATION POLICY/PAYMENT

CANCELLATION: If the agreement is terminated by the organizer within fourteen (14) days of the meeting/event, any deposits will be forfeited. If the agreement cannot be performed due to force majeure, no penalty will be applied to the event organizer.

DEPOSIT/PAYMENT: Your estimate will be based on initial requirements and the guest count provided. Once the estimate is approved, payment of venue fees is required as a non-refundable deposit to secure your date and our services. 50% deposit of food, beverage and gratuity charges is required 30 days prior to the event. Guaranteed numbers are required seventy-two (72) hours' notice before the event, after which the estimate will be revised if necessary. Balance provided with this revised estimate will then be due immediately. Final billing will be based on this guaranteed number or the guest count greater than the guaranteed number provided. Any charges above the meeting/event estimate will be billed at the end of the meeting/event and are due within 30 days of final billing. The Reefs accepts payment via wire transfer or credit card.





THANK YOU

We look forward to welcoming you to The Reefs for an event that is both seamless and unforgettable.