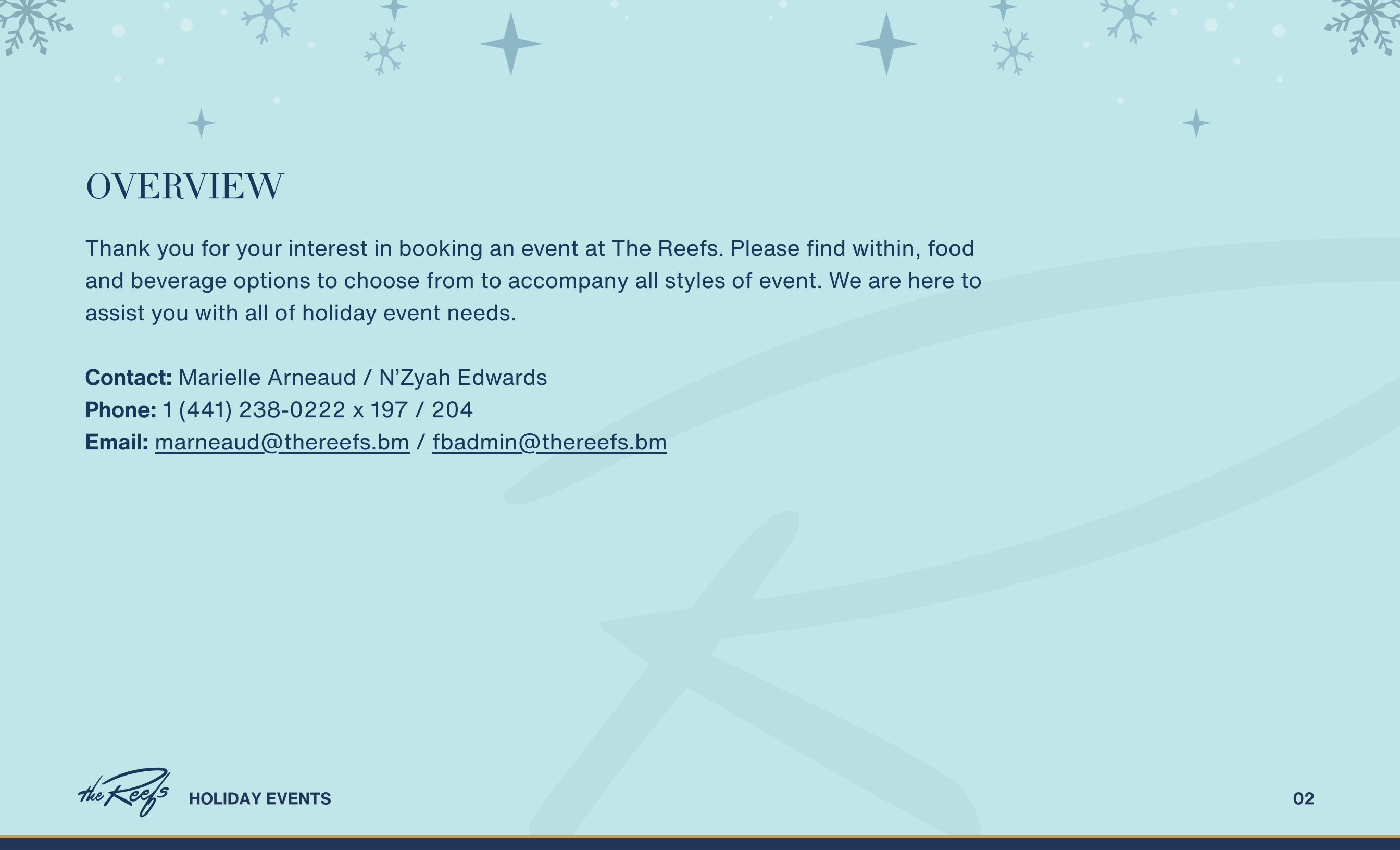




HOLIDAY EVENTS 2025



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 holiday event needs.

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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

STAFFING FEES

Server (Cocktail Reception)

\$35/hour/server
Minimum 1 hour

Bartender

Satellite Bar at event venue -

Solaris, Terrace, Royston's

\$85/hour/bartender
Minimum 1 hour

Chef (Stations)

\$85/hour/chef
Minimum 1 hour



ROYSTON'S



SOLARIS TERRACE



SOLARIS & SOLARIS PRIVATE



HAND-PASSED APPETIZERS

(PRICES PER DOZEN)

Bacon wrapped chicken with peach pepper jelly GF DF **\$58**

Beef carpaccio crostini with baby arugula, shaved parmesan, & caper aioli **\$54**

Berry caprese skewers with blackberries, strawberries, fresh mozzarella, and balsamic GF **\$48**

Black pepper bacon, bourbon date, & pecan GF DF **\$44**

Caprese skewers – cherry tomatoes, mozzarella, & basil with balsamic syrup VG GF **\$42**

Chicken Rockefeller croquettes with honey mustard **\$42**

Mini chicken and waffles with sriracha maple syrup **\$42**

Mini crab cakes with red pepper remoulade DF

Mini creole shrimp & grits GF **\$48**

Focaccine and prosciutto DF **\$54**

Roasted pear, prosciutto, & blue cheese skewers GF **\$54**

Shrimp cocktail shooters GF DF **\$54**

Smoked brisket devilled eggs with sweet dill pickles DF GF **\$44**

Smoked salmon over benedictine spread with dill & caper gremolata **\$44**

Spinach & artichoke mini flatbread VG **\$38**

Stuffed mushrooms – Italian sausage & parmesan or sun-dried tomato & goat cheese **\$42**

Watermelon gazpacho shooters GF DF **\$34**

Parma ham, mango and Havarti Bites **\$44**

Harissa lamb lollipops GF DF **\$58**





STATIONS

(PRICES BASED ON 20 PERSONS)

CHEESE STATION

Cheese selection served with mixed nuts, dried fruit, seasonal fresh fruit, freshly baked baguettes and breadsticks **\$225**

ANTIPASTI STATION

Antipasti featuring prosciutto di Parma, Parmigiano Reggiano shavings, Parmigiano Reggiano crisps, soppressata, bocconcini with pesto, assorted olives, oven-dried Roma tomatoes and house pickled vegetables, freshly baked baguettes and bread sticks DF **\$285**

MEDITERRANEAN STATION

Mediterranean grilled vegetables with baba ghanoush, hummus, assorted flat breads and pita, tzatziki **\$225**

OYSTERS * MP

Selection of East & West coast oysters with assorted condiments, citrus and fresh horseradish

SEAFOOD STATION * MP

Poached jumbo shrimp, tuna sashimi, fish ceviche, West Coast oysters, calamari salad, poached shrimp, ahi tuna

***Based on Seasonal Availability**



PLATED MENU #1

(\$85 PER PERSON)

STARTER

Creamy Vegetable soup V DF GF

Fall Bermuda vegetables

Pomegranate Pear Salad GF DF V

Salad greens, shaved brussels sprouts, sliced pear, pomegranate seeds, pepitas, balsamic dressing

Fattoush salad V DF

Tomato, cucumber, peppers, radish, pita chips, sumac

Beetroot Salad GF DF V

With sweet corn, apple and celery

Kale Salad V GF DF

with walnuts, mango & strawberry

Old Fashioned Red Potato Salad

Hard boiled eggs, scallions and Dijon mayonnaise

Grilled Vegetables platter GF DF V

Fresh garden herbs

Mixed Greens and Roasted Beets GF VG

Citrus segments, goat cheese and citrus vinaigrette

ENTREE

Roasted Leg of Lamb GF DF

Smashed new potatoes, cauliflower, red currant sauce and mint jelly

Sliced Turkey Breast and Ham GF DF

Honey roasted carrot, cranberry sauce, brussels sprouts, mushroom stuffing croquet, port wine sauce

Cranberry & Kale Stuffed Chicken Breast GF

French onion scalloped potato, Dijon mustard sauce

Dry Rubbed Wahoo Fillet GF

Creamy tarragon corn, bok choy

Glazed Honey Balsamic Pork loin GF

Carrot puree, charred broccolini, apple sauce

Baked Salmon Fillet GF

Spinach, caramelized onion, truffled scent mash potato, parsley sauce

Stuffed & Baked eggplant V GF DF

caponata sauce, parsley crust, pinenuts, capers

DESSERT

Chocolate & Raspberry Roulade

Berry coulis, fresh berries, whipped cream

Champagne Sherry Trifle

champagne zabaglione, vanilla crumbles, berries

Fresh fruit pavlova GF

tropical fruits, creme pâtissier

Bailey's Tiramisu

Mascarpone cream, lady fingers, chocolate

Carrot Cake V DF

Nuts, almond milk, caramel

Customize your table menu by choosing three selections for each course



HOLIDAY EVENTS

PLATED MENU #2

(\$95 PER PERSON)

STARTER

Heirloom Tomato Salad GF VG

Buffalo mozzarella, smoked salt, radish, olives,
micro basil, balsamic

Smoked Salmon Salad GF, DF

Avocado, Red onion, capers, cherry tomatoes

Seafood tostada GF, DF

Avocado cream, grilled octopus, shrimp, red onion,
cilantro, cured fish

Creamy chicken liver pate

Cognac, caramelized onion, toast

Tenderloin carpaccio GF

Arugula, Dijon mustard, truffle oil, parmesan

Lobster Ravioli

Grilled portobello mushrooms, roasted asparagus,
parmesan

Compressed watermelon VG, GF, NF

Olives, pickled shallots, radish, micro basil,
cucumber, feta snow, candied sunflower seeds,
pomegranate, white balsamic

ENTREE

Grilled Angus Beef Striploin GF

Boursin herb mash, asparagus, truffle peppercorn
sauce, basil oil

Duo Petit Filet Mignon

Potato gaufrette, portobello mushrooms,
cipollini onions, roasted shallot merlot demi glaze,
roasted asparagus

Seared Salmon Fillet GF

Bok choy, carrot-ginger jasmine rice, shiitake
mushrooms jus

Black Garlic Braised Lamb Shank GF

Sweet pea-mint puree, creamy polenta, carrots,
lamb jus

Slowly Cooked Pork Belly GF

Sweet potato croquette, roasted cabbage, apple
cider sauce

Island Spiced Gray Snapper Fillet GF

Jasmine rice, habanero beurre blanc and mango
salsa

Roasted Portobello Mushrooms V GF DF

Romesco, cannellini beans, greens

DESSERT

English Bramley Apple Pie with Cream

White and dark chocolate mousse with amaretto
biscuits

Fresh Lemon Tart

Berry compote, crème fraîche

Orange Crème Brûlée GF

Grand Marnier, whipped cream

Bailey's Tiramisu

Mascarpone cream, lady fingers, chocolate

Baked Yoghurt GF

Cardamon, fresh berries, chantilly

Chocolate Almond Cake V GF DF

Chocolate sponge, chocolate ganache, almond
praline

*Customize your table menu by choosing three
selections for each course*



HOLIDAY EVENTS

PLATED MENU #3

(\$115 PER PERSON)

STARTER

Bermuda Fish Chowder DF

Tomato and spices, Gosling's Rum and sherry pepper

Roasted Tomato Soup GF DF V

Brioche croutons, arugula pesto

Kale & Quinoa Salad GF DF V

Pomegranate, butternut squash, dried apricot, tangerine segments, citrus maple dressing

White Wine Poached Asparagus

Parma ham, bearnaise, cured egg

Ahi Tuna Crudo GF

Wakame, radish, gohan, salmon roe, ponzu dressing

Smoked Duck Breast Salad GF DF

Bitter greens, fresh berries, pistachio crumbles

Truffle and Mushroom Arancini

Sweet corn mousseline sauce

ENTREE

Rosemary and Garlic Lamb Rack GF DF

Roasted red bliss potatoes, charred broccolini, red wine glazed onion

Angus Beef Wellington

Mushroom duxelles, Parma ham, asparagus, green peppercorn jus

Blackened Grilled Shrimp (5 ea) GF

Potato pave, garlic hollandaise, bok choy

Pan Fried Black Grouper Fillet GF

Creamy basil sauce, grilled avocado, quinoa

Grilled Snapper Filet GF

New potatoes, blistered tomatoes, seafood white wine sauce

Seared Day Boat Scallops GF

Saffron risotto, sweet peas, asparagus, parsnip chips

Mushroom Ravioli V GF DF

Grilled portobello, ajo verde sauce, parsnip chips

DESSERT

Fresh Fruit Pavlova GF

Crème patisserie, berries, ice cream

Orange Crème Brûlée

Grand Marnier, whipped cream

Chocolate & Raspberry Roulade

Chocolate mousse, raspberry jam

Mango Cheesecake

Mango coulis, fresh berries, chantilly

Tangerine and Coffee Entremets V GF DF

Tangerine sorbet

Customize your table menu by choosing three selections for each course



HOLIDAY EVENTS

BUFFET MENU #1

(\$95 PER PERSON)

APPETIZER

Soup of the Day GF DF VG

Fresh vegetables and spices

House Mix Salad GF DF VG

Baby gem lettuce, tomato, cucumber, radish, lemon garlic vinaigrette

Roasted Beets and Nuts GF VG

Balsamic vinegar, brown sugar, feta cheese

Baked Potato Salad GF DF VG

Grainy mustard, scallions, honey, apple

Charcuterie Board & Grilled Vegetables

Panzanella Salad DF VG

Romaine, cucumber, tomato, red onion, baguette crouton, vinaigrette

Farfalle Pasta Salad DF VG

Sautéed mushrooms, asparagus, olives, artichokes, red pepper dressing

CARVING

Herbs and Orange Roasted Whole Turkey, Pan Roasted Gravy GF DF

Smoked Pit Ham, Orange-Marnier Glaze GF DF

MAIN COURSE

Baked Wahoo Fillet al 'a Provencal GF DF

White wine, tomatoes, olives, capers, oregano

Supreme of Chicken GF

Spinach and goat cheese sauce, walnuts

Spanish Seafood Rice Paella GF DF

Green peas, green beans, tomato, saffron, shrimp, squid, mussels

Dry Rub Grilled Flank Steak

Mushroom Bourguignon Sauce

Vegetarian Lasagna V DF

Peas, spinach, almond, eggplant, roasted tomato sauce

SIDES

Bermudian cassava pie

Roasted winter root vegetables GF DF VG

Sautéed vegetables GF DF VG

Creamy spinach VG

Sausage stuffing, herbs, cranberry

Dinner rolls & butter

DESSERT

Fresh tropical fruits

Chef's selection of seasonal mini desserts



BUFFET MENU #2

(\$110 PER PERSON)

APPETIZER

Soup of the Day GF DF V

Fresh vegetables and spices

House Mix Salad GF DF V

Mix greens, tomato, cucumber, radish, lemon garlic vinaigrette

Sweet Potato Salad GF DF V

Grainy mustard, scallions, honey, apple, cranberries

Nicoise Salad GF DF

Green beans, tuna, hardboiled egg, olives, onion, cucumber

Charcuterie Board & Grilled Vegetables

Chickpea Greek Salad GF VG

Tomato, cucumber, feta, olives, parsley

Pasta Salad GF DF V

Grilled broccolini, artichokes, roasted peppers, baby kale, tomato,
lemon vinaigrette

Roasted Squash salad GF DF V

Endive, baby spinach, pomegranate seeds, champagne dressing

CARVING

Herbs and Orange Roasted Whole Turkey, Pan Roasted Gravy GF DF

Smoked Pit Ham, Orange-Marnier Glaze GF DF

MAIN COURSES

Braised Lamb GF DF

Mushroom, red wine, herbs

Jalapeno-cilantro Chicken GF DF

Chicken breast marinated in a jalapeno-cilantro pesto

Gray Snapper Fillet GFDF

Creamy coconut, lime, chili sauce

Jambalaya Rice GF DF

Shrimp, peppers, andouille, peas

Roasted Butternut Squash V GF DF

Quinoa, fresh herbs

SIDES

Curried baby carrots GF

Lemon garlic roasted broccoli GF

Sautéed string beans and carrots almonds GF

Roasted new potatoes GF

Dinner rolls & butter

DESSERT

Fresh tropical fruits GF OF

Chef's selection of seasonal mini desserts



BUFFET MENU #3

(\$125 PER PERSON)

APPETIZER

Vegetable soup V GF DF

Poached shrimp & cocktail sauce GF DF

“Chalaca” green mussels GF DF

Smoked salmon and fennel salad platter GF DF

Cheese and charcuterie selection

Grilled vegetable salad, lentils salad GF DF V

Butternut squash, roasted onion, feta, tomato, kale GF

Spinach Salad GF

Prunes, pecorino, radicchio, walnuts

Greens, condiments and dressings

CARVING

Herbs and orange roasted whole turkey, pan roasted gravy

Cranberry jam GF

Smoked pit ham, orange marnier glaze GF

Dijon crusted angus slow cook prime rib, jus, horseradish cream
GF DF

Italian pork porchetta, red wine sauce GF DF

MAIN COURSES

Atlantic Salmon GF DF

Miso hot honey glaze

Herb Chicken Breast GF

Creamy wild mushrooms and spinach sauce

SIDES

Whipped batata mash GF

Bermudian cassava pie

Roasted Brussels, cranberry and walnuts V GF

Saffron basmati pulao rice GF

Yorkshire pudding

DESSERT

Fresh tropical fruits GF DF V

Chef’s selection of seasonal mini desserts



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 17) and mixers





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 16, along with a selection of four beers and four wine varietals (listed above) and mixers

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**





TERMS & CONDITIONS

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.

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.





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.





THANK YOU

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