



HOLIDAY EVENTS

2026

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	\$1,500 plus minimum spend of \$12,000 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 **\$44**

Chicken Rockefeller croquettes with honey mustard **\$44**

Mini chicken and waffles with sriracha maple syrup **\$44**

Mini crab cakes with red pepper remoulade **\$55** DF

Mini lobster cakes, lobster aioli GF **\$62**

Mushroom pakora, tamarind sauce VG, GF **\$54**

Focaccine and prosciutto DF **\$52**

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 **\$46**
or sun-dried tomato & goat cheese **\$42**

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

Parma ham, mango and Havarti Bites **\$52**

Harissa lamb lollipops GF DF **\$65**



STATIONS

(PRICES BASED ON 20 PERSONS)

CHEESE STATION

Cheese selection served with mixed nuts, dried fruit, seasonal fresh fruit, freshly baked baguettes and breadsticks **\$275**

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 **\$325**

MEDITERRANEAN STATION

Mediterranean grilled vegetables with baba ghanoush, hummus, assorted flat breads and pita, tzatziki **\$275**

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

(\$90 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, celery, nuts and greens

Kale Salad VG GF DF

parmesan cheese, lime, pinenuts, raisins

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 Rack of Lamb GF DF

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

Sliced Turkey Breast and Ham GF DF

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

Cranberry & Kale Stuffed Chicken Breast GF

French onion scalloped potato, Dijon mustard sauce

Dry Rubbed Catch of the Day Fillet GF

Creamy tarragon corn, bok choy

Glazed Honey Balsamic Pork Chop GF

Carrot puree, charred broccolini, apple stout sauce

Baked Salmon Fillet GF

Spinach, asparagus, truffled scent mash potato, creamy caper and dill sauce

Eggplant Steak VG GF DF

Fried polenta cake, caponata sauce, fresh herbs

DESSERT

Chocolate & Raspberry Roulade

Berry coulis, fresh berries, whipped cream

Champagne Sherry Trifle

champagne zabaglione, vanilla crumbles, berries

Fresh Fruit Pavlova GF

Tropical fruits, white chocolate cremeux

Baileys Tiramisu

Mascarpone cream, lady fingers, chocolate

Carrot Cake VG DF

Almond milk caramel, pepitas, golden raisins

Customize your table menu by choosing three selections for each course



PLATED MENU #2

(\$105 PER PERSON)

STARTER

Heirloom Tomato Salad GF VG

Buffalo mozzarella, radish, olives, micro basil, balsamic black garlic dressing

Smoked Salmon Salad GF DF

Avocado, red onion, capers, cherry tomatoes

Seafood Tostada GF DF

Creamed avocado, grilled octopus, shrimp, red onion, cilantro

Chicken Liver Pâté Mousse

Cognac, caramelized onion, toast points, figs, walnuts

Tenderloin Carpaccio GF

Arugula, dijon mustard, truffle oil, parmesan

Lobster Ravioli

Mushroom sauce, roasted asparagus, roasted portobello, parmesan

Mint Infused Watermelon VG, GF

Olives, , 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 demi glaze, grilled asparagus

Seared Salmon Fillet GF

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

Black Garlic Braised Lamb Shank GF

Sweet pea, creamy polenta, carrots, lamb jus & black garlic

Slowly Cooked Pork Belly GF

Sweet potato pavé, roasted cabbage, apple cider sauce

Island Spiced Gray Snapper Fillet GF

Jasmine rice, grilled asparagus, habanero beurre blanc and mango salsa

Roasted Portobello Mushrooms V GF DF

Romesco, cannellini bean salad, greens, fried onions

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

(\$125 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

Grilled Asparagus

Parma ham, bearnaise, cured egg

Ahi Tuna Crudo GF

Wakame, radish, Gohan rice, salmon roe, sambal and ? dressing

Smoked Duck Breast Salad GF DF

Bitter greens, fresh berries, pistachio crumbles

Truffle and Mushroom Arancini

truffle arabiatta, pesto, amatriciana

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 (6 ea) GF

Potato pave, garlic hollandaise, bok choy

Pan Fried Black Grouper Fillet GF

Creamy mango sauce, avocado cream, quinoa salad

Grilled Snapper Filet GF

New potatoes, blistered tomatoes, seafood and white wine sauce, grilled asparagus

Seared Scallops GF

Saffron risotto, sweet peas, asparagus, parsnip chips

Mushroom Ravioli V GF DF

Grilled portobello, roasted garlic beurre blanc, parsnip chips

DESSERT

Fresh Fruit Pavlova GF

Crème patisserie, guava sauce, mango gelato

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 Snapper Fillet al 'a Provençal 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, paprika

Dry Rub Grilled Flank Steak

Mushroom Bourguignon Sauce

Vegetable Lasagna VG DF

Peas, spinach, almond, eggplant, roasted tomato sauce, vegan cheese

SIDES

Bermudian cassava pie

Roasted winter root vegetables GF DF VG

Sautéed vegetables GF DF VG

Creamy spinach VG

Green beans, mushroom casserole

Traditional 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

Herb Roasted Whole Turkey, Pan Roasted Gravy GF DF

Smoked Pit Ham, Orange-Marnier Glaze GF DF

MAIN COURSES

Curry Lamb GF DF

Tomato, spices, herbs

Grilled Chicken Breast GF DF

Green mole sauce

Gray Snapper Fillet GFDF

Creamy coconut, lime, chili sauce

Roasted Butternut Squash V GF DF

Quinoa, fresh herbs

SIDES

Pumpkin Rice GF DF

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

Grilled 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
Wild Turkey
Stolichnaya
Beefeater
Bacardi Superior
Gosling's Black Seal
Milagro Silver
St. Remy Cognac
\$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 Superior
Gosling's Black Seal
Milagro 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 4
Patron Silver
Remy Martin 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
- Amstel Light, The Netherlands
- Heineken, Holland
- Stella Artois, Belgium
- Peroni, Italy
- Carib, Trinidad
- Harpoon IPA, USA
- Heineken 0.0, Holland

WINE SELECTION

Choose 4

- Pinot Grigio
- Sauvignon Blanc
- Chardonnay
- Cabernet Sauvignon
- Pinot Noir
- Moscato
- 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 One **15**
Stolichnaya **11**
Tito's **13**

RUM

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

GIN

Beefeater **11**
Bombay Dry **12**
Bombay Sapphire **13**
Tanqueray **12**
Hendricks **17**
Bermuda Pink House **15**
Bermuda White Roof **15**

SCOTCH/WHISKY

Dewars **12**
Johnnie Walker Red **12**
Johnnie Walker Black **16**
Makers Mark **15**
Chivas Regal **15**
Jameson **13**
Jack Daniels **13**
Bulleit Bourbon **14**
Wild Turkey **11**
Woodford Reserve **17**

WINE

Prosecco **16**
Cremant **20**
Champagne **32**
Chardonnay **19**
Sauvignon Blanc **18**
Pinot Grigio **17**
Rose **15**
Moscato **17**
Cabernet Sauvignon **19**
Pinot Noir **19**
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.



A stylized, light-colored illustration of a Christmas tree is positioned on the left side of the image. The tree is decorated with various ornaments, including stars and circles, and has a star on top. It is set against a dark blue background.

THANK YOU

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