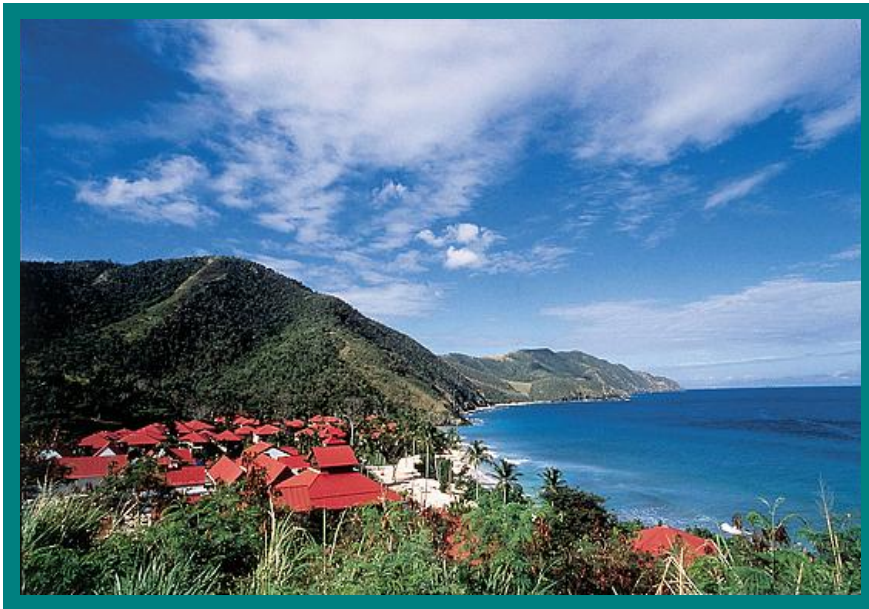




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Breakfast Breaks Lunch Reception Dinner Beverages Audio Visual Other



Banquet Menu

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Continental Breakfast

Bakery of mini Muffins, Danishes and Croissants
Chilled butter and fruit preserves
Orange and Grapefruit juice
Freshly Brewed Coffee and Hot Tea

English Breakfast

Bakery: mini Muffins, Danishes and Croissants
Chilled butter and fruit preserves

Scrambled Eggs with Ham, Bacon and Sausage
Hash Brown potatoes
Orange and Grapefruit juice
Freshly Brewed Coffee and Hot Tea

House Breakfast

Bakery: mini Muffins, Danishes and Croissants
Chilled butter and fruit preserves
Scrambled Eggs with Ham, Bacon and Sausage
Hash Brown potatoes

Assorted chilled Yogurt or Seasonal Fruit platter
Orange and Grapefruit juice
Freshly Brewed Coffee and Hot Tea

English and Deluxe Breakfast, for parties of 24 persons and under, Scramble Eggs will be served plated with Bacon, Sausage and Potatoes
Over 25 persons will be set up in buffet style

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Assorted Nuts

Freshly Popped Popcorn
Roasted Peanuts
Mixed Nuts
Cracker Jacks
Lemonade, Iced Tea and Bottled Water

Cookie Break

Freshly baked Cookies
Peanut Butter Cookies
Oatmeal Cookies
Soft Drinks and Bottled Water
Seasonal Fruit platter
Assorted of fresh fruit of
Whole Apples, Bananas and Grapes
Lemonade, Iced Tea, Bottled Water

Seasonal Fruit platter

Assorted of fresh fruit of
Whole Apples, Bananas and Grapes
Lemonade, Iced Tea, Bottled Water

Energy Break

Seasonal fruit
Freshly baked Cookies
Chilled assorted Yogurt
Granola Bars
Soft Drinks and Bottled Water

Cheese and Fruit Platter

Assorted Cheese Board with crackers
Sliced seasonal fresh fruit
Soft Drinks and Bottled Water

Tapas Platter

Assorted Tapas (5 pieces per person)
Crudités with a creamy Dill dip
Soft Drinks and Bottled Water

Additional Selections (Based per dozen)

Freshly Baked Muffins
Fudge Brownies
Assorted Cookies
Beverages per Gallon
(serves approx. 20 @ 6oz. per serving)
Fruit Punch
Sparkling Wine Fruit Punch
Mimosa
Rum Punch
Coffee, Tea, Decaf
Fruit Juice (pineapple, cranberry, orange)
Freshly Brewed Coffee and Hot Tea
Individual beverages available

Prices are subject to 18% Service Charge

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Meeting Package Lunch Buffet Menu (A) (20 person minimum)

Salad Bar

Mixed Green leaves, Tomatoes, sliced
Onion, Cucumber,
Parmesan cheese, Croutons, toasted
Nuts, Bacon Bits
Served with Caesar, Vinaigrette and
Ranch dressing

Entrée

Caribbean Pork Loin topped with a
Cruzan Rum and Raisin sauce
Grilled Mahi-Mahi topped with Tropical
fruit sauce

Daily Fish of the Day in Lemon butter
Sauce
Rosemary Roasted Chicken with
Lemon
Coconut Curry Chicken Breast
West Indian Chicken Curry
Pesto Chicken Breast

Side Dishes (Choice of Two)

Mixed vegetables sautéed with herbs
Rosemary Roasted Red Bliss potatoes
Cruzan Pigeon Peas and Rice
Macaroni and Cheese

Potatoes Au Gratin
Cruzan Stuffing
Rice Pilaf
Dessert
Freshly baked Brownies and Cookies

Optional Beverages

Cans of Soda
Juice and Fruit Punch

Menu only available for meeting groups
held in our conference rooms
with rental fees. Food may be setup in or
outside the meeting room

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Working Lunch Package (B)

St Croix A

Local Oxtail Stew served with
Fragrance Rice

or

West Indies style Chicken Curry
served with Fragrance Rice

Italian B

Penne Pasta with Bolognese meat
sauce

or

Penne Pasta sautéed with
vegetables and herbs

Continental C

Black Forest Ham sandwich with
lettuce, tomatoes and onion
with French fries

or

Turkey sandwich with lettuce,
tomatoes and onion
with French fries

Additional Options

Side Mixed salad

Soft Drinks

Piece of Cake

Pre-Plated Service for below 20 people

Self Serve Buffet Set Up for above 20
people

Prices are subject to 18% Service Charge

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Pre-Order Bar Menu

Working Lunch (C)

(For Meetings Working Lunch only for maximum 24 people)

Main Plate (Choice of One Item)

Sandwich served with French fries
Grilled Chicken Caesar Salad

Romaine lettuce, parmesan cheese,
croutons with Caesar dressing

Grilled Chicken Greek Salad
with olive, feta cheese in red wine
vinaigrette

Grilled Chicken House Mix Salad
in mango vinaigrette dressing

BLT Sandwich
bacon, lettuce and tomato with
mayonnaise in toasted bread

Grilled Pesto Chicken Sandwich
lettuce, tomato, onion on French
bread

Garden Veggie Burger
lettuce, tomato, onion and roasted red
pepper mayonnaise

Tuna Melt Sandwich
with American cheese, onion and tomato
on French bread

Veggie Burger
with tomato, onion and spinach with
roasted garlic aioli

Additional Options

Side Mix salad
Side of French fries
Can Sodas (coke, diet, sprite, root beer,
sodas, tonic, and distilled water)
Juice (orange, pineapple, cranberry, apple
juice)

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Deli Sandwich & Salad Buffet (25 Person Minimum)

Cold Cuts

Roast Beef
Smoked Turkey Breast
Honey Baked Ham
Condiments of lettuce, tomato,
onions, pickles
Sliced Cheddar and Swiss cheeses
Rye and Toast sandwich breads

Salad

Mixed Green salad with assorted
dressings
Home-style Potato salad
Chicken salad
Cole Slaw

Dessert

Freshly baked Cookies
Chocolate Brownies

Optional Beverages

Cans Soda and Fruit Punch

Express Lunch Box

Ham and Cheese sandwich
or
Turkey and Cheese sandwich
One whole Apple, Cookies and mini bag of
Chips
Bottled Water or Can Sodas

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Carving Board

(One Hour Duration)

Roasted Prime Rib of Beef

Mushroom Peppercorn or Béarnaise
sauces

Serves 25 Person

Honey Baked Ham

Bourbon Brown Sugar Raisin sauce

Serves 25 Person

Oven Roasted Turkey Breast
gravy and cranberry sauce

Serves 25 Person

Roast Boneless Leg of Lamb

Served with jus

Serves 25 Person

Caribbean Jerk Pork Loin

mango chutney

Serves 25 Person

A Carving Fee will be applied to your
selection

Prices are subject to 18% Service Charge

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Cocktail Deluxe Displays

Antipasto Platter

Genoa Salami, Prosciutto, Pepperoni and Cappicola
Smoked Mozzarella, Provolone and Swiss cheeses
Olives, Roasted Sweet Peppers and marinated Italian Vegetables
Freshly baked sliced French bread
Small (serves 30)
Large (serves 60)

Cheese & Cold Cuts Platter

Swiss and Provolone cheeses
Sliced Roast Beef, Turkey Breast and Salami
mini gherkins and
assorted condiments
freshly baked sliced French bread
Small (serves 30)
Large (serves 60)

Cheese and Fruits

Assorted cheese platter with crackers
Sliced assorted seasonal fruits
Small (serves 30)
Large (serves 60)

Seasonal Fruit Platter

Small (serves 30) Large (serves 75)
Vegetables Sticks
cucumber, carrot and celery sticks with a creamy dill dip
Small (serves 30) Large (serves 75)

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Hors D'Oeuvres Displays

Cold Hors D'Oeuvres

Assorted Cheese and Cracker Display
Seasonal Fruit Skewers with Yogurt dip
Grilled Vegetable Bruschetta
Hickory Smoked Chicken Bruschetta
Vegetable Wraps
Shrimp Cocktail
Chilled Jumbo Shrimp with
house made Cocktail sauce
Succulent Crab Claws with
house made Cocktail sauce
Smoked Salmon Pinwheels with
herbed Cream Cheese
Chef's Selection assorted Tapas
Assorted Tea Finger sandwiches

Hot Hors D'Oeuvres

Brochettes of Beef Tenderloin with
Onions, Red and Green Bell Peppers
Piña Colada Coconut Shrimp
Grilled Shrimp Skewers
Miniature Crab Cakes topped with
fresh Guacamole and a Chipotle Aioli
Vegetable Egg Rolls filled with
Cabbage, Carrots, Celery and Spices
Empanadas filled seasoned Ground
Beef, Eggs, Green Olives and Currants
Delicate Spanikopita filled with
Spinach, Feta and Greek Seasonings

Hickory BBQ Chicken Drummettes
Mushroom Caps stuffed with fresh
Crabmeat and Chives
Breaded Scallops wrapped in Bacon
Tempura Fried Grouper sticks served with
Cruzan Rum Remoulade
Sesame Chicken Tenders served
with a tangy Teriyaki Sauce
Miniature Quiches filled with
Swiss Cheese, Bacon and Spinach
Sirloin Meatballs in a Peppercorn Gravy
Spicy Buffalo Wings with
chunky Cheese dressing
Crisp Mozzarella sticks served
with Marinara sauce

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Carambola Plated Dinner
(50 Person Maximum)

Set Menu 1

Appetizer

Lemon Poached Shrimp with signature cocktail sauce

Entree

Fish of the Day, chef's daily special preparation
or

Angus Filet Steak 6 oz with Chiron Béarnaise sauce
garlic roasted red bliss potatoes and seasonal vegetables

Dessert of Cheese cake

Set Menu 2

Appetizer

Carambola Salad with feta cheese, red onions, cherry tomatoes and cucumber in mango dressing

Entree

Blackened and Grilled Salmon Filet in lemon butter sauce
garlic roasted red bliss potatoes and seasonal vegetables
or

Grilled Angus New York Strip with mushroom demi glace sauce
garlic roasted red bliss potatoes and seasonal vegetables

Dessert Chocolate cake

Set Menu 3

Appetizer

Local Pumpkin cream soup with croutons

Entree

Fish of the Day, chef's daily special preparation

or

Grilled Lamb Chops with Caribbean berry wine sauce
garlic roasted red bliss potatoes and seasonal vegetables

Dessert of Carrot cake

Prices are subject to 18% Service Charge

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Buffet Menu

(24 Person Minimum)

Starters (Choice of Three)

With mixed green salad, assorted dressing and assorted rolls and butter
Local conch salad
Cole slaw salad
Caesar salad
Local pumpkin soup
Seafood “Kalaloo” soup
Tomato cream soup
Mango and avocado chicken salad
Old fashion potato salad
Tomato and cucumber salad
Assorted cold cuts platter
Chef’s seafood salad
Pasta salad with ham and cheese

Entrees

Local Oxtail stew
Island Shrimp with chick peas stew
West Indies inspired Chicken curry
Pork loin with Cruzan rum and raisin sauce
Grilled Pork medallion with plum sauce
Pork Ribs marinated in ginger & plum sauce
Grilled Mahi Mahi in creole sauce
Grilled Snapper in lemon butter sauce
Grilled Flank Steak served with gravy
Roasted sliced Sirloin with pepper corn sauce
Lemon and rosemary roasted Chicken
Grilled Chicken breast in pesto sauce
Grilled Chicken breast in coconut curry sauce
Penne Pasta sautéed vegetables & herbs
Penne Pasta Bolognese style meat sauce
Vegetarian Lasagna in tomato sauce

Side Dishes (Choice of Two)

Sautéed assorted vegetables with herbs
Crème spinach
Gratin sliced potatoes
Rosemary roasted potatoes
House made garlic mashed potatoes
Cruzan style rice with pigeon peas
Jasmine fragrance rice
Macaroni and cheese
Cruzan stuffing
Mixed vegetables ratatouille

Dessert of Chef’s selection of Cake

Additional Options

Chocolate fountain with fresh fruit
Side premium vegetables (asparagus, broccoli or cauliflower)
Prime Rib carving or Carved Pork Loin

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Open Bars

Unlimited Hourly Bar Packages

Silver Level

House Selection Whiskey, Vodka, Tequila, Gin, House Red and White Wines, Domestic and Imported Beers and Canned Soda

Gold Level

Whiskey, Vodka, Tequila, Gin, House Red and White Wines, Domestic and Imported Beers and Canned Soda

Platinum Level

Whiskey, Vodka, Tequila, Gin, House Red and White Wines, Domestic and Imported Beers and Canned Soda

Minimum 20 guests for an Open Bar.

Bar set up fee covers one bartender for 3 hours.

We recommend one bartender for every 50 guests.

Cash and Consumption bars require minimum revenue or a charge will be applied.

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Silver

Rum: Cruzan Light/Dark,
Cruzan Flavored

Bourbon, Whisky or Scotch: Jim Beam,
Dewars, Canadian Club

Vodka: Smirnoff

Gin: Beefeater

Tequila: Sauza

Wines: House Red & White

Choice of 4 Beers: Corona, Carib,
Blackbeard Ale, Virgin Island Pale,
Presidente, Red Strip, Budweiser,
O'Doul's, Bud Lite, Miller Lite

Soft Drinks & Juice
Distilled Water

Gold

Rum: Cruzan 151, Cruzan Light/Dark,
Cruzan Flavored

Bourbon, Whisky or Scotch: Jack Daniels
Johnny Walker Red, Bushmills

Vodka: Absolut

Gin: Tangueray

Tequila: Cuervo Gold

Wines: House Red, White, & Sparkling

Choice of 3 Beers: Corona, Carib,
Blackbeard Ale, Virgin Island Pale,
Presidente, Red Strip, Budweiser,
O'Doul's, Bud Lite, Miller Lite

Soft Drinks & Juice
Distilled Water

Platinum

Rum: Cruzan Single Barrel, Cruzan
Light/Dark, Cruzan Flavored

Bourbon, Whisky or Scotch: Makers Mark
Johnny Walker Black, Crown Royal

Vodka: Grey Goose

Gin: Bombay Sapphire

Tequila: Cuervo 1800

Wines: House Red, White & Sparkling

Choice of 3 Beers: Corona, Carib,
Blackbeard Ale, Virgin Island Pale,
Presidente, Red Strip, Budweiser,
O'Doul's, Bud Lite, Miller Lite

Soft Drinks & Juice
Distilled Water

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Wine List

Wine Selections are subjected to change

Champagne

Moët & Chandon, Brut, France

Sparkling Wine

Andre, Brut, California

White Wine

Chardonnay, Concha Y Toro, Chile
Chardonnay, Woodbridge by Mondavi, California
Chardonnay, Penfolds, Koonunga Hill, Australia

Pinot Grigio, Barefoot, California
Pinot Grigio, Cavit, Italy
Pinot Grigio, Friuli, Pighin, Italy
Sauvignon Blanc, Woodbridge by Mondavi, California
White Zinfandel, Beringer, California
Riesling, J. Lohr, Bay Mist, California
Chablis, Laroche, France

Red Wine

Merlot, Woodbridge by Mondavi, California
Merlot, Rosemount Estate, Australia
Merlot, Wente, Livermore Valley, San Francisco Bay

Pinot Noir, Lindemans, Bin #99, Australia
Pinot Noir, Mondavi, Private Select, California
Cabernet Sauvignon, Woodbridge by Mondavi, California
Cabernet Sauvignon, Kenwood, Yalupa, California
Cabernet Sauvignon, Benziger, Sonoma County
Cabernet Sauvignon, Simi, Alexander Valley, California
Shiraz, Lindemans, Bin #50, Australia

Lodi Zinfandel, Gnarley Head, California
Syrah, Cline, Los Carneros, Sonoma County

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Equipment Rental List

Microphone w/speakers (2 speakers
w/stands, 1 Amplifier, 1 Microphone)
Wireless microphone additional

LCD Projector
Overhead Projector
Slide Projector

TV
VCR
DVD

Portable AV Cart

Flip Chart(s) w/Stand (maximum 3)

Portable Screen

AC Extension Cord with Power Strip

Podium

Wired Internet Access

Poly Com Conference Phone

Dial 9 Access Phone

Outside Telephone Line

Please indicate your selection(s) and email or fax the form along with the signed Group Sales Agreement. Rates quoted are daily and non-negotiable. Charges will be billed to Group Master Account. If you have any questions concerning equipment rental, please contact our Sales and Catering Office at (340) 778-3800 ext. 6301.

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Food and Beverage

- No food or beverage (alcoholic or otherwise) from outside sources may be brought into any hotel function room.
- An 18% service charge will be added to all food and beverage (except for cash bar) items.
- Plated menus are limited to choice two entrée selections. Counts of each entrée must be given along with the guarantee. Special menus are available upon request.
- All bars close at 11:00pm, no exceptions.

Liquor Regulation

• Per the licensing agreement with the State Liquor Commission, no patron, guest of the patron, or attendee will be permitted to enter or depart the premises with any alcoholic beverage, or to carry or consume alcoholic beverages in any hallways, restrooms or public areas.

Payment

Advance deposits are required to guarantee all functions. Full payment must be received 72 business hours (3 days) prior to the function. Food and beverage prices will be guaranteed 90 days prior to the date of the event. All prices are subject to

change without notice in accordance with increasing food, beverage or operating expenses but will be limited to a maximum increase 5-7%.

Guarantees

- A minimum guarantee is required 72 business hours (3 days) prior to the function and will not be subject to reduction. If a guarantee is not received, it will be assumed the guarantee is that originally agreed upon in the contract.
- Food and Beverage pricing will be guaranteed ninety (90) days prior to the event.

Banquet and Meeting Rooms

Adherence to rental time frame is mandatory as other groups may be utilizing the same banquet space pre/post your event. The hotel reserves the right to move functions to alternate meeting spaces or banquet rooms without prior notification.

- All entertainment must conclude by 11:00 PM. All function rooms are non-smoking.

Decorations

The hotel does not permit the affixing of anything to the walls, floors or ceilings of banquet rooms with nails, staples, tape or any other substance. Any damages incurred during an event will be the responsibility of the person or company in charge of the function during which the damage occurred.

Security

The hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following a banquet or meeting.

The hotel reserves the right to require security guards for selected groups. Adult supervision is required for all parties with minors in attendance.

Conference Materials

The customer is responsible for all arrangements and expenses for shipping materials, merchandise, exhibits or any other items to and from the hotel. The hotel must be notified in advance of shipping arrangements to ensure proper acceptance of these items upon arrival at the hotel. All shipments must be prepaid.

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Venues	Space Measurement	Cocktail	Banquet Round Tables	Theater	Boardroom	Classroom	U-Shape
Tibbet	60 ft x 39 ft (2,340 sq ft)	150	80	120	60	100	66
Tamarind	8 ft x 15 ft (744 sq ft)125)	50	30	40	24	24	22
Board Room	23 ft x 22 ft (506 sq ft)				16		
Palm Tree Terrace	50 ft x 56 ft (2150 sq ft)	80	40				
Mahogany Terrace	42 ft x 42 ft (882 sq ft)	80	30				
Saman Terrace	70 ft x 33 ft (2310 sq ft)	150	80				
Mahogany Restaurant	46 ft x 46 ft (2116 sq ft)	125	80 Long Tables				
Saman Restaurant	Level 1: 30 ft x 59 ft (1770 sq ft) Level 2: 71 ft x 23 ft (1633 sq ft) Total: 3403 sq ft		160 Long Tables (Table of 10)				

Meeting space is subject to a Set Up fee

Further changes to the room set-up within 72 hours of event are subject to set-up changes fees.

Rental fees will be applied for all venues used as breakout rooms.

Outdoor Terraces do not have provisions for rain.

Saman & Mahogany Restaurant rental fee is not for the entire day rental