

CARLISLE BAY

ANTIGUA

Weddings

INTRODUCTION TO WEDDINGS WITH FRIENDS & FAMILY	2-3
WEDDING MENU FOR 10	4
BARBEQUE LUNCH	5
BARBEQUE DINNERS	6-9
INDIGO ON THE BEACH DINNERS	10-12
DINNER AT EAST RESTAURANT	13-15
LIVE COOKING STATIONS	16
OTTIMO! DINNER MENUS	17
POOL SIDE DINNERS	18
JETTY OR BEACH DINNER MENUS	19-20
CANAPÉ MENUS	21
BEVERAGE PACKAGES	22
WINE LIST	23-24
EQUIPMENT	25
EXTRAS TO COMPLETE YOUR WEDDING	26
ENTERTAINMENT	27

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Carlisle Bay and Antigua offer a multitude of opportunities for individual travellers and groups, small and large. Whether you are here for a romantic wedding ceremony *tete a tete*, joined by family and friends, or are looking to have the hotel privately to yourself, we tailor create each wedding with care and detail.

When you're here, we are here for you. No other wedding couples, no other ceremonies going on during your stay. This is your moment, and we know this.

If you are looking at a four day stay with friends and family, the following could be part of your itinerary:

Sample stay 1

- | | |
|--------|---|
| Day #1 | Sunset Welcome Cocktail Reception at the Jetty bar with drinks around the fire pit. |
| Day #2 | Lunch time steel pan lesson on the beach followed by live pan music and a fabulous beach lunch. Dinner by the pool. |
| Day #3 | Wedding Ceremony in the Coconut Grove, on the Jetty, or on our 30 foot power boat.
Drinks Reception, and Beach Bbq under a marquis on the beach. Finish the night with a band or DJ under the stars. |
| Day #4 | A day to relax, or go sailing with On Deck Racing. Sailing as a sport, hobby or for a personal challenge. Hugely rewarding for all participants. It creates a wonderful shared experience. |

Add On's

1. Carlisle Bay Tennis Tournament. Game, set and match whilst at Carlisle Bay!
2. Sail to the island of Barbuda in 1-day. Located 26 miles north east of Antigua. You will visit the region's only Frigate Bird Sanctuary followed by swimming, snorkelling, lunch and an open bar.
3. A signature evening with cricket legend Sir Vivian Richards at your groups' cocktail party.
4. Deep sea fishing for a half or whole day. The catch is yours for lunch or dinner; prepared just the way you want it by Carlisle Bay.
5. Rum tasting as part of the group's welcome cocktail party.
6. Visit the St John's fruit and vegetable market with Our Executive Chef, followed by a local cookery master class (for groups of 10 maximum).
7. Guided rain forest hikes. Enjoy the view from Signal Hill across the island chain.
8. Combo Island safari tours and ATV dirt bikes excursions.
9. Kayaking and paddle boarding through mangrove trails at South Coast Horizon's; exiting unto one of the islands smallest beaches to see Montserrat on the horizon!
10. Wine dinner and tutored tasting

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We take dining and our food very serious, and have an array of options available for your guests, private or semi private.

1. Welcome reception and dinner, in the beachfront Coconut Grove and Indigo on the Beach.
2. A beach barbecue lunch or dinner to end the day, in a marquis right on the bay's waterfront.
3. Pan-Asian dining in East, with a table full of dishes to share.
4. A wood-fire oven experience in Ottimo!, pool-side.
5. Private cooking demonstrations are also available for smaller group sessions, enjoying freshly prepared dishes at both lunch and dinner.
6. We cater for dietary requirements and have extensive experience with food allergies.

Antigua also offers wonderful restaurants and we work closely with the best, for both private and exclusive use for an entire group, or simply to be part of the local crowd.



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WEDDING MENUS

INDIGO on the beach

4 COURSE DINNER FOLLOWING THE CEREMONY, BASED ON 10 PEOPLE

STARTERS

CAJUN TUNA, black bean and pineapple salsa

or

SPICY BEEF, CUCUMBER AND CELERY SALAD, horseradish and mustard dressing

or

LOCAL MAHI MAHI CEVICHE, watermelon, home grown basil, vanilla sea salt

SOUPS

CHILLED GREEN ASPARAGUS AND SPINACH SOUP, lobster tartare, sour cream

or

ROASTED LOCAL PUMPKIN SOUP, seared scallops, toasted coconut

MAIN COURSES

ROASTED RED SNAPPER, butternut squash and lime purée, shaved fennel, brown butter, macadamia nuts

or

ANGUS BEEF TENDERLOIN, marinated tomatoes, baby onions, grilled new potatoes, red wine sauce

or

WILD MUSHROOM AND PARMESAN CANNELLONI, parsnips, artichokes and cherry tomatoes, porcini oil and toasted pine nuts

DESSERTS

DARK CHOCOLATE TART, butternut ice cream, candied pecans

or

PISTACHIO CRÈME BRÛLÉE, Valrhona dark chocolate ice cream

COFFEE, TEA OR INFUSION

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Sample menu suggestions

BARBEQUE LUNCH MENU

Food on a stick and small grills

minimum 30 guests

\$65 per person

STARTERS

MOJITO INFUSED WATER MELON on a stick
TUSCAN PANZANELLA, Italian bread salad
PROSCIUTTO DI PARMA AND SHAVED MELON
TOMATO, RED ONION AND BASIL SALAD
MIXED GREENS
ANTIPASTO PLATTER (vegetables + cheeses)
GREEK SALAD ON A STICK
BASKET OF FOCACCIA BREAD

FROM THE GRILL

GRILLED LOCAL FILLET OF FISH, Creole sauce
HONEY-LIME CHICKEN SKEWERS
BEEF KOFTA on a stick
VEGETABLE SKEWERS, pesto sauce
NEW POTATO AND ROSEMARY SKEWERS
COCONUT RICE

DESSERT

TROPICAL FRUIT KEBABS

Prices are per person and indicated in United States dollar and subject to 10% service charge and 12.5% government tax will be added to the bill. Non-resident guests are subject to 15% government tax and 10% service charge on all food and beverage.

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BARBEQUE DINNER MENU

OPTION 1
minimum 30 guests

\$75 per person

Home made bread collection

Salads

MIXED GREEN SALAD
CREAMY HORSERADISH POTATO SALAD
BABY SPINACH AND ROCKET, blue cheese & crispy
bacon
MARINATED FENNEL with mint, almonds and orange
dressing
GOURMET COLESLAW
TOMATO, MOZZARELLA AND BASIL

Sauce and dressings

LEMON WEDGES
SALSA VERDE
CHIMICURRI STEAK SAUCE
BBQ SAUCE
SPICED PINEAPPLE CHUTNEY

From the grill

ABERDEEN ANGUS SIRLOIN STEAK
CAJUN CHICKEN SKEWERS
SHRIMP AND CHERRY TOMATO SKEWERS
LOCAL SPICED MAHI MAHI IN BANANA LEAF
BUTTERED CORN ON THE COB
JACKET POTATOES

On the side

SALT FISH, OKRA AND PEPPER STEW
STEAMED LOCAL VEGETABLES
ANTIGUAN RICE AND PEAS

Desserts

LEMON AND LIME TART
SLICED FRUIT PLATTER
PINEAPPLE BAKEWELL TART
COFFEE AND PECAN CAKE
STICKY TOFFEE MADELEINES
WHITE CHOCOLATE CHIP BROWNIES
TIRAMISU

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BARBEQUE DINNER MENU

OPTION 2

minimum 30 guests

\$90 per person

Home made bread collection

Salads, charcuterie & seafood selection

SNOW CRAB TABBOULEH
MIXED GREEN SALAD
BLACK BEAN AND MANGO SALAD, red onion, coriander and lime juice
NEW POTATO with mustard and fromage blanc
SLOW ROASTED TOMATO CAPRESE SALAD, balsamic glaze
VEGETABLE AND BABY ARTICHOKE ANTIPASTI
PROSCIUTTO DI PARMA, salami and chorizo
SMOKED SALMON PLATTER

Sauce and dressings

HOLLANDAISE
JERK BBQ
ROSEMARY JUS
TROPICAL FRUIT SALSA
SCOTCH BONNET AIOLI

From the grill

ABERDEEN ANGUS SIRLOIN STEAK
JERK CHICKEN LEGS
CAJUN TUNA STEAK
MAHI MAHI with lemon and herb
SHRIMP SKEWERS MARINATED with citrus and rum
VEGETABLE SKEWERS
CORN WITH CHILLI BUTTER

On the side

MIXED SEAFOOD GUMBO
COCONUT RICE AND PEAS
ROASTED NEW POTATOES with thyme & garlic

Desserts

MILK CHOCOLATE MADELEINES
APRICOT AND SESAME TART
PEANUT BUTTER CUPCAKES
SLICED FRUIT PLATTER
PISTACHIO AND OLIVE CAKE
COCONUT PANNACOTTA, mango compote
BAKED BAILEYS CRUMBLE CHEESECAKE

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BARBEQUE DINNER MENU

OPTION 3

minimum 30 guests

\$125 per person

Home made bread collection

Salads, charcuterie & seafood selection

MIXED GREEN SALAD

CASHEW-CHICKEN SALAD with mango and honey lime vinaigrette

GOAT'S CHEESE, roasted vegetables, baby spinach and pesto

ASIAN BEEF NOODLES SALAD

NEW POTATO with mustard and fromage blanc

TOMATO AND MOZZARELLA

PROSCIUTTO DI PARMA, SALAMI AND CHORIZO

SMOKED SALMON, MARLIN AND TUNA PLATTER

LOBSTER AND SHRIMP COCKTAIL

Sauce and dressings

LIME AND SPRING ONION TARTARE

JERK BBQ

TRUFFLE MAYONNAISE

TROPICAL FRUIT SALSA

CAJUN KETCHUP

From the grill

PEPPERED ABERDEEN ANGUS RIBEYE STEAK

LEMON FREE-RANGE CHICKEN BREAST

RUM MARINATED PORK CHOP

1/2 GRILLED LOBSTER (per person)

GINGER AND LEMON GRASS RED SNAPPER

STEAMED MAHI MAHI IN FOIL

ASPARAGUS, ZUCCHINI, YELLOW SQUASH,

PORTABELLA MUSHROOMS and garlic butter

On the side

SPINACH AND CAPSICUM BASMATI RICE

JACKET POTATO with scallion sour cream

CINNAMON STICK CORN ON THE COB

Desserts

COFFEE AND RASPBERRY CAKES

CHERRY AND ALMOND TART

CHOCOLATE WHOOPEE PIES

SLICED FRUIT PLATTER

GREEN TEA AND BANANA CAKES

DARK CHOCOLATE MOUSSE, griotte cherries

PLUM TARTE FINE

CHOCOLATE AND ENGLISH HARBOUR RUM CAKE

BAKED BLUEBERRY AND VANILLA CHEESECAKE

Barbeque add ons for any of the options

SUSHI STATION

\$15 PER PERSON

CEVICHE STATION

\$15 PER PERSON

WEST INDIAN ROTI STATION

\$15 PER PERSON

CURRY STATION WITH CONCH, SHRIMP OR CHICKEN

\$15 PER PERSON

CHICKEN, BEEF AND PORK SATAY STATION

\$15 PER PERSON

HALF GRILLED LOBSTER TAIL

\$15 PER PERSON

WHOLE HONEY AND RUM ROASTED LOCAL PIGLET serves 40 guests

\$350

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PRIVATE BEACH BARBEQUE DINNER MENU

A great way to spend an intimate dinner with family and friends on the beach, with a barbecue grill, a private chef and wait staff!

minimum 6 guests

\$180 per person

STARTERS AND SALADS

HUMMUS AND MARINATED OLIVES
VEGETABLE ANTIPASTI, BABY ARTICHOKE
ASIAN BEEF-NOODLES SALAD
GOURMET COLESLAW
GREEN SALAD
SPICY SHRIMP AND PINEAPPLE SALAD

GRILLED AND MAINS

PEPPERED ANGUS SIRLOIN STEAK
LEMON FREE-RANGE CHICKEN BREAST
RUM MARINATED PORK CHOP
1/2 GRILLED LOBSTER (per person)
GINGER AND LEMON GRASS RED SNAPPER
GRILLED ASPARAGUS, ZUCCHINI, YELLOW SQUASH, PORTABELLA MUSHROOM AND GARLIC BUTTER

BAKED POTATOES
CORN ON THE COB

DESSERTS

A SELECTION OF MINI PASTRIES
TROPICAL FRUIT PLATTER

COFFEE, TEA OR INFUSION

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INDIGO on the beach

DINNER MENU FROM THE A LA CARTE MENU - this is a sample menu, dishes change seasonally

STARTERS

PICKLED BEETROOT, goat's cheese, herb salad, extra virgin olive oil	\$20
BLUE CHEESE, ENDIVE AND GRANNY SMITH APPLE SALAD,	\$20
ANGUS BEEF CARPACCIO, rocket, shaved Parmesan, cracked black pepper	\$25
CORN CHOWDER, snow crab meat, garlic chives	\$22
ASPARAGUS SALAD, cherry tomatoes and basil, rocket, poached egg, walnut vinaigrette, toast bread	\$20
LOBSTER RAVIOLI, fennel and tomato concasse, refreshing salad	\$28
GRILLED CALAMARI, marinated tomatoes, capers, new potatoes, artichokes, preserved lemon	\$22
MIXED LEAF AND HERB SALAD, semi dried tomatoes, aged balsamic, olive oil	\$15
TUNA TARTARE, avocado, cucumber, toasted sesame seeds, melba toast	\$22
BUTTERNUT SQUASH RISOTTO, walnut and brown butter dressing	\$20

MAINS

ROAST MAHI MAHI FILLET, citrus gremolata, cucumber vinaigrette salad, turmeric mashed potato	\$30
PAN SEARED CAJUN YELLOW FIN TUNA, crispy polenta, garlic vegetables, lentil and mustard sauce	\$30
ROASTED SCALLOPS, with dried tomato and a compote, bouillon & cream of tomato	\$38
FREE RANGE CHICKEN BREAST, goat's cheese, pine nuts, eggplant, tomato, chicken and thyme jus	\$25
PAN SEARED DUCK BREAST, pink pepper and tarragon marinated pineapple, steamed bok choy	\$25
PARMENTIER OF LAMB SHANK, truffle oil, glazed mushrooms and baby onions	\$20
VEGETARIAN LASAGNA, roasted eggplant and portabello mushrooms, spinach, courgette, mozzarella, drizzled with toasted pine nut and tomato vinaigrette	\$29

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DESSERTS

PEANUT BRITTLE BROWNIE, caramel fudge sauce, malted milk ice cream	\$14
CRÈME FRAÎCHE MOUSSE, raspberry sorbet, raspberry gelée	\$12
PISTACHIO CRÈME BRÛLÉE, Valrhona dark chocolate ice cream	\$14
PINEAPPLE & GINGER FINANCIER, candied pineapple, gingerbread ice cream	\$14
DARK CHOCOLATE TART, butternut ice cream, candied pecans	\$16

We can create a private or semi private dinner experience with a menu of choice picked from these dishes. A truly wonderful way to spend an evening with loved ones in the Indigo on the beach preceded or followed by drinks at the fire pit in the adjacent Coconut Grove.

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INDIGO on the beach

DINNER MENUS A BIT OF CARIBBEAN FLAIR

OPTION 1

\$65 per person

STARTER

CONCH WATER

MAIN COURSE

CREOLE STEAMED FRESH SNAPPER FILLET served on a bed of tomato, peppers and onion, with boiled breadfruit (if not in season will replace with sweet potato)

DESSERT

PINEAPPLE UPSIDE DOWN CAKE, coconut ice cream

OPTION 2

\$75 per person

STARTER

LEMON GRASS AND GINGER SHRIMP SKEWERS, green papaya salad

MAIN COURSE

ROAST MAHI MAHI FILLET, spiced chorizo, tomato and black olive stew, basil purée

DESSERT

CHOCOLATE-ORANGE CHEESE CAKE, mandarin sorbet

OPTION 3

\$95 per person

STARTER

RED SNAPPER CARPACCIO, citrus and vanilla salt dressing, garden herbs

SECOND COURSE

CAULIFLOWER PANNA COTTA, Parma ham, artichokes

MAIN COURSE

PAN SEARED DUCK BREAST, pumpkin and carrot compote, fig and honey lavender jus, toasted pistachios

DESSERT

PASSION FRUIT TART, yogurt sorbet

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EAST DINNER MENU - this is a sample menu, dishes change seasonally

SHARING DISHES

OPTION 1 - 3 COURSES

\$75 per person

STARTER PLATES TO SHARE

CALIFORNIA MAKI ROLL
TUNA NIGIRI
SHIITAKE MUSHROOM AND SEAWEED SALAD
PRAWN SPRING ROLLS
VEGETABLE TEMPURA

MAINS TO SHARE

THAI GREEN PRAWN CURRY

AYAM BAKAR

Javanese grilled chicken, chilli, turmeric, lemongrass, coconut sauce

RENDANG DAGING

Sumatra slow braised beef in cinnamon, tamarind and coconut, green vegetables

AROMATIC PILAU RICE

STIR-FRIED VEGETABLES

STIR FRIED BROCCOLI, chilli and garlic

DESSERT (PLATED)

ASIAN DESSERT TAPAS

All East menus will be served family style and main courses will include steamed jasmine rice.

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EAST DINNER MENU - this is a sample menu, dishes change seasonally

OPTION 2 - 4 COURSES

\$85 per person

STARTER PLATES TO SHARE

SEAFOOD AND VEGETABLE TEMPURA
VEGETABLE SPRING ROLLS
MIXED SUSHI AND SASHIMI
PRAWN AND GREEN PAPAYA SALAD, sweet chilli dressing

SOUP

TOM YUM GOONG
Spicy chicken and coconut soup

MAINS TO SHARE

THAI PRAWN RED CURRY
BEEF TERIYAKI
IKAN BALADO, grilled mahi mahi, lemongrass and chilli sauce
GULAI AYAM, yellow chicken curry, potato, French beans

SINGAPORE NOODLES, vegetables, curry sauce
STIR FRIED MIXED VEGETABLES AND TOFU
STEAMED RICE

DESSERT (PLATED)

ASIAN DESSERT TAPAS

All East menus will be served family style and main courses will include steamed jasmine rice.

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ANTIGUA

EAST DINNER MENU - this is a sample menu, dishes change seasonally

OPTION 3 - 4 COURSES

\$85 per person

STARTER PLATES TO SHARE

SELECTION OF SUSHI AND SASHIMI

Avocado and cucumber maki roll

Spicy tuna maki roll

Rainbow maki

VEGETABLES AND PRAWN SPRING ROLL

sweet chilli and hoisin sauce

CHICKEN YAKITORI, mushrooms and spring onion

SOUP

TOM YAM TALAY

Spicy seafood soup, coriander, lemongrass, straw mushrooms

MAINS TO SHARE

PEPES IKAN

Spiced marinated fish wrapped and grilled in banana leaf

RENDANG DAGING

Sumatra slow braised beef in cinnamon, tamarind and coconut sauce, green vegetables

THAI GREEN CHICKEN CURRY

SEARED TUNA

Bok choy, wakame miso sauce

FRIED RICE, egg, shrimp, ham, spicy sausage, vegetables

JASMINE RICE

STIR FRIED BROCCOLI, chilli and garlic

DESSERT

DARK CHOCOLATE FONDANT, Vietnamese coffee ice cream, pecan crumb

All East menus will be served family style and main courses will include steamed jasmine rice.

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LIVE COOKING STATIONS for receptions and/or dinners

Perfect for the beachfront Coconut Grove setting
minimum 30 guests

\$85 per person

CEVICHE

FRESH MAHI MAHI OR TUNA MARINATED with lime and fresh herbs
served on crispy toast bread

ROCKET SALAD

TOMATO SALAD

CUCUMBER AND FETA SALAD

WEST INDIAN CHICKEN ROTI

SLOWLY COOKED CURRY CHICKEN
served with roti dough

SHRIMP FLAMBÉE

SEARED SHRIMP AND GARLIC FLAMBÉE with rum
served with crispy bread

PAELLA

TRADITIONAL SPANISH PAELLA with chicken, chorizo and shrimp

DESSERT

PISTACHIO CRUSTED CHOCOLATE BROWNIES

PANNACOTTA, mango compote

DARK CHOCOLATE MOUSSE, griotte cherries

RASPBERRY & CHOCOLATE MARBLE CAKE

PINEAPPLE CARPACCIO

APRICOT & ALMOND SLICE

SLICED FRUIT PLATTER

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OTTIMO! MENUS

The finest from our wood-fired oven, with dishes to share
minimum 30 guests

\$85 per person

STARTERS

ROASTED BEETS with Greek yogurt and almonds
TUNA CRUDO, LEMON CAPERS
TOMATO, BASIL AND GOAT'S CHEESE
ANTIPASTI PLATTER with cold cuts, cheese and vegetables

MAIN COURSE

SALMON STEAK on a bed of white beans and arugula gratin
ALBONDIGAS - SPANISH MEATBALLS
BAKED SHRIMP WITH TOMATO, spinach and feta cheese
WOOD OVEN ROASTED WHOLE CHICKEN

DESSERT

CARAMELIA MILK CHOCOLATE SEMI-FREDDO, peanut brittle, raspberry sorbet

A combination of Lebanese and Mediterranean in Ottimo!

minimum 30 guests

\$105 per person

STARTERS

HUMMUS
FRIED EGGPLANT SALAD with tomatoes, cucumber and lime juice
PICKLED VEGETABLES
SHANCKLISH (herb coated feta cheese with olive oil, tomato and onion)
LEBANESE TABOULEH
FATOUCH SALAD
BEEF KIBBIH
FISH STEAK BAKED with tahini sauce and whole almonds

BUFFET STATION

SHAWARMA (chicken)
WHOLE ROASTED PIG from the wood oven
VEGETABLE SKEWERS cooked in the wood oven
LEBANESE SHRIMP SKEWERS (dill and lemon marinade)
LAMB KOFTA

DESSERT

ARABIC SWEETS of baklawa and makmoul
KUNAFI with syrup and ground pistachio
FRESH SLICED FRUIT

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POOL SIDE

A twist of Asian and Caribbean to share
minimum 30 guests

\$85 per person

STARTER

SELECTION OF SUSHI AND SASHIMI

Avocado and cucumber maki roll, spicy tuna maki roll, rainbow maki

SOUP

CALLALOO AND COCONUT SOUP

Caribbean spinach and coconut soup, sour cream and red chili flakes

MAIN COURSE

PEPES IKAN, spiced marinated fish wrapped and grilled in banana leaf

RENDANG DAGING, Sumatra slow braised beef in cinnamon, tamarind and coconut sauce,
green vegetables

ROTI, chicken and potato in curry sauce, served with roti dough

JAMAICAN STEAMED RED SNAPPER FILLET, tomato, cucumber, onion and chilli pepper

SIDES

SWEET POTATO AND GINGER MASH

JASMINE RICE

STIR FRIED BROCCOLI, chilli and garlic

DESSERT

DARK CHOCOLATE FONDANT, Vietnamese coffee ice cream, pecan crumb

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PRIVATE JETTY OR BEACH DINNER

\$140 per person includes a glass of Champagne upon arrival at the jetty or beach and a five course dinner with your choice of starter, soup, main course, cheese and dessert, served with a glass of dessert wine.

OPTION 1

STARTER

TUNA TARTARE, avocado, cucumber, toasted sesame seeds, melba toast

or

ANGUS BEEF CARPACCIO, rocket leaves, shaved Parmesan, cracked black pepper

or

PICKLED BEETROOT, goat's cheese, herb salad, extra virgin olive oil

SOUP

GREEN PEA AND MINT SOUP

or

LOBSTER BISQUE, lobster ravioli

MAIN COURSE

PARMENTIER OF LAMB SHANK, truffle oil, glazed mushrooms and baby onions

or

ROAST MAHI MAHI FILLET, citrus gremolata, cucumber vinaigrette salad, turmeric mashed potato

or

VEGETARIAN LASAGNA, roasted eggplant and portabello, spinach, courgette, mozzarella, drizzled with toasted pine nuts and tomato vinaigrette

CHEESE

ARTISAN CHEESE SELECTION, homemade chutney and sourdough

DESSERT

DARK CHOCOLATE FONDANT, PISTACHIO & CARDAMON ICE CREAM, served with a glass of Red Muscadet Seidelberg

COFFEE, TEA OR INFUSION AND MIGNARDISES

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PRIVATE JETTY OR BEACH DINNER

\$140 per person includes a glass of Champagne upon arrival at the jetty or beach and a five course dinner with your choice of starter, soup, main course, cheese and dessert, served with a glass of dessert wine.

OPTION 2

APPETIZER

RAINBOW MAKI ROLL

or

PRAWN SPRING ROLL

or

VEGETABLE TEMPURA

STARTER

MIXED GREENS AND SHIITAKE MUSHROOM SALAD, Japanese yuzu dressing

or

PRAWN AND GREEN PAPAYA SALAD, mixed greens, tomato, dried shrimp, sweet chilli and lemon dressing

or

THAI CHICKEN SALAD, cucumber, tomato, mint, coriander

SOUP

TOM YAM TALAY, spicy seafood soup, coriander, lemongrass, straw mushrooms

or

MISO SOUP, tofu, soba noodles, spring onion

MAIN

THAI SHRIMP RED CURRY, asparagus, broccoli

or

GULAI AYAM, yellow chicken curry, potato, French beans

or

GRILLED BEEF FILLET, cabbage, asparagus tempura, peppered teriyaki sauce

ALL SERVED WITH STEAMED JASMINE RICE

DESSERT

DARK CHOCOLATE FONDANT, PISTACHIO & CARDAMON ICE CREAM, served with a glass of red Muscadet Seidelberg

COFFEE, TEA OR INFUSION AND MIGNARDISES

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CANAPÉ RECEPTION

minimum 10 guests

10 pieces per person

\$40 per person

5 pieces per person

\$20 per person

COLD CANAPÉS

COCONUT AND PEAS SHOTS
TUNA MARINATED with Bloody Mary cherry tomatoes
CHICKEN CEASAR ROULADE
GREEK SALAD SKEWERS
CONFIT CHICKEN AND TRUFFLE ROULADE
SELECTION OF SUSHI AND NIGIRI
GAZPACHIO SHOTS
CAPRESE BROCHETTE, basil pesto
SEARED TUNA TATAKI, goma wakame
ABERDEEN ANGUS BEEF TARTARE
SCALLOP CEVICHE
SMOKED SALMON AND PLANTAIN BLINIS

HOT CANAPÉS

VEGETABLE SPRING ROLLS
ANTIGUAN GOAT CURRY CROQUETTES, mango chutney
GOAT'S CHEESE BEIGNETS
LOBSTER AND CHIPS
TEMPURA MAKI SELECTION
SPICY PRAWN TEMPURA
CHEDDAR AND CHIVE BAKED BABY POTATOES
CHORIZO AND RED PEPPER BRUSCHETTA
ANTIGUAN CONCH FRITTERS
SEARED BEEF TERIYAKI
CHICKEN TIKKA BITES
MINI SALT FISH CAKES, mango purée
RED ONION AND BRIE PISSALADIÈRE

SWEET CANAPÉS

LEMON AND PASSION FRUIT CURD TART
CRÈME CATALANE
LEMON CHEESE CAKE
RUM AND RAISIN TRUFFLES
PEANUT AND CINNAMON MOUSSE
DARK CHOCOLATE TART
MARINATED PINEAPPLE AND LIME SYRUP

CARLISLE BAY

ANTIGUA

Beverage Packages

4 hours

Collection A –

1 hour arrival reception

Rum punch
House wines
Soft drinks
Beers

3 hours

House wines
Soft drinks
Beers

\$49 per person

Each additional hour is \$9 per person

Collection B –

1 hour arrival reception

House spirits and mixers
House wines
Soft drinks
Beers

3 hours

House spirits and mixers
House wines
Soft drinks
Beers

\$59 per person

Each additional hour is \$12.50 per person

Collection C –

½ hour arrival reception

Champagne
Themed cocktail from Carlisle Bay's cocktail list
Soft drinks
Beers

3 ½ hours

House spirits and mixers
House wines
Beers

Soft drinks

\$69 per person

Each additional hour is \$12.50 per person

Collection D –

1 hour arrival reception

Champagne
Themed cocktail from Carlisle Bay's cocktail list
Soft drinks
Beers

3 hours

House spirits and mixers
House wines
Beers

Soft drinks

\$89 per person

Each additional hour is \$12.50 per person

CARLISLE BAY

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WINE LIST – The selection is a sample offering of some of the world's finest and value wines

Selection by the glass

Champagne

BOLLINGER 'speciale cuvée' brut	\$ 19
NICOLAS FEUILLATTE Rosé	\$ 20

Sparkling wines

PROSECCO, Sartori, Veneto, Italy	\$ 40
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White

SAUVIGNON BLANC, Réthoré Davy, Loire, France	\$ 7
PINOT GRIGIO, Villa Mura, Sartori, Italy	\$ 8
VIOGNIER RESERVA, Trivento, Argentina	\$ 8
CHARDONNAY ARDECHE, Louis Latour, France	
CHARDONNAY by Escudo Rojo, Chile	\$ 9

Rosé

COTES DE PROVENCE, Melopee Gavoty, France	\$ 9
PINOT GRIGIO ROSE, Sartori, Italy	\$ 8

Red

PINOT NOIR, France	\$ 8
CHATEAU MAZETIER, Bordeaux, France	\$ 8
MALBEC RESERVA, Trivento, Argentina	\$ 8
PRIMITIVO NEGROAMARO, Neprica Puglia, Italy	\$ 9

Champagne

Non – vintage

BOLLINGER 'spéciale cuvée' brut	\$ 105
BILLECART-SALMON brut reserve	\$ 110
MOËT & CHANDON brut impérial	\$ 110
LAURENT-PERRIER brut	\$ 110
RUINART "R" cuvée brut	\$ 120
VEUVE CLICQUOT PONSARDIN brut	\$ 120
GOSSET excellence brut	\$ 130
KRUG grande cuvée brut	\$ 650

Vintage

DOM RUINART blanc de blanc	1996	\$ 200
DOM PÉRIGNON	2000/02	\$ 375
LOUIS ROEDERER Cristal	2002	\$ 425
TAITTINGER comte de Champagne	1998	\$ 650

Rosé

NICOLAS FEUILLATTE	\$ 120
BOLLINGER	\$ 170
RUINART "R" cuvée brut	\$ 170
LAURENT-PERRIER cuvée brut	\$ 230

White Wines

Australia & New Zealand

CHARDONNAY UNWOODED	2011	\$ 37
DRY RIESLING, Eden Valley	2011	\$ 44
VIOGNIER 'Eden Valley'	2010	\$ 45
SAUVIGNON BLANC PRIVATE BIN	2012	\$ 50
SAUVIGNON BLANC	2011	\$ 66

U.S.A.

PINOT GRIS KING ESTATE	2011	\$ 42
CHARDONNAY KENDALL JACKSON	2011	\$ 45
SAUVIGNON BLANC SIMI	2010	\$ 54
CHARDONNAY, Far Niente	2009/10	\$ 165

South Africa & South Africa, Argentina & Chile

CHARDONNAY Glen Carlou,	2010	\$ 46
CHARDONNAY Escudo Rojo	2010	\$ 45
SAUVIGNON BLANC TERRUNYO	2009	\$ 47
VIOGNIER RESERVA, Trivento	2011	\$ 40

Spain & Italy

PINOT GRIGIO, Mongris	2010	\$ 52
PINOT GRIGIO Villa Mura, Sartori	2011	\$ 40
PIETRABIANCA 'Castel del Monte'	2010	\$ 55
CHARDONNAY Planeta	2008	\$ 84
ALBARINO "Leirana"	2010	\$ 61

France

MUSCAT, Leon Beyer, Alsace	2001	\$ 43
RIESLING, Hugel & Fils, Alsace	2011	\$ 48
GEWÜRZTRAMINER, Hugel & Fils	2009	\$ 50
TOKAY PINOT GRIS MAQUISARDS	2008	\$ 59
SAUVIGNON BLANC, Réthoré Davy	2011	\$ 35
MUSCADET SUR LIE, Domaine des Hautes	2010	\$ 36
POUILLY-FUME LA MOYNERIE	2009	\$ 65
SANCERRE, Les Baronnes	2011	\$ 66
COTES DE PROVENCE, Recital	NV	\$ 39
CHARDONNAY ARDECHE, Louis Latour	2009	\$ 45
CONDRIEU LES CASSINES	2009	\$ 125
SAINT-VERAN VIELLES VIGNES	2010	\$ 50
CHABLIS, Simonnet Febvre	2010	\$ 60
CHABLIS 1ER CRU, Montee de Tonnerre	2010	\$ 91
MEURSAULT, Bouchard Père & Fils	2008	\$ 105
CHASSAGNE MONTRACHET	2009	\$ 110
PULIGNY MONTRACHET, Louis Latour	2010	\$ 127
CORTON CHARLEMAGNE, Louis Latour	2010	\$ 280

Rosé Wines

COTES DE PROVENCE, Magali 375ml	2010	\$ 45
COTES DE PROVENCE 'Prestige'	2010	\$ 60
COTES DE PROVENCE Domaine Ott	2010	\$ 89
COTES DE PROVENCE, Melopee Gavoty	2011	\$ 45
PINOT GRIGIO ROSE, Sartori	2011	\$ 40

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Red Wines

Australia & New Zealand

THE SCRIBBLER 'Cabernet shiraz', Yalumba,	2009	\$ 44
SHIRAZ 'the Lodge hill'	2010	\$ 61
PINOT NOIR CLOS HENRY, Marlborough	2008	\$ 92

U.S.A.

CABERNET SAUVIGNON, Robert Mondavi	2008	\$ 74
CABERNET SAUVIGNON, Ferrari-Carano,	2006	\$ 82
ZINFANDEL RAVENSWOOD, Napa Valley	2008/09	\$ 50
GRENACHE, Quivira	2007	\$ 65

South Africa & Chile

SYRAH, Glen Carlou, Paarl,	2005/06	\$ 60
MALBEC RESERVA, Trivento,	2011	\$ 40
MERLOT RESERVA SANTA RITA, Maipo Valley	2010	\$ 40
CABERNET SAUVIGNON, Gran Reserva	2010	\$ 40
SYRAH RESERVA, Maycas del Limari	2006	\$ 49
TERRUNYO CARMENERE, Concha Y Toro	2008	\$ 77

Spain & Italy

RIOJA CRIANZA, Marqués de Cáceres	2009	\$ 40
PÈPPOLI CHIANTI CLASSICO, Antinori	2010	\$ 52
IL BRUCIATO, Tenuta guado al tasso	2010	\$ 48
PRIMITIVO NEGROAMARO, Neprico Puglia	2007	\$ 45
PROMIS, Gaja	2008/09	\$ 92
BRUNELLO DI MONTALCINO, Pian delle Vigne	2007	\$ 99
BAROLO DAGROMIS, Gaja	2006	\$ 155

France

MERCUREY 1ER CRU EN SAZENAY	2009	\$ 91
GEVREY-CHAMBERTIN, Jean Philippe Mauchard	2009	\$ 145
JULIENAS, Château des Capitans	2009	\$ 45
NUITS ST. GEORGES 1ER CRU	2007	\$ 180
PINOT NOIR, Hob Nob	2011	\$ 40
PINOT NOIR VALMOISSINE, Louis Latour,	2010	\$ 48
CHATEAU MAZETIER, Pascal Palluarelo	2010	\$ 40
CHATEAU DU PUY BONNET, Montagne	2010	\$ 44
CHATEAU LE COMMANDERIE, Cru Bourgeois	2009	\$ 68
CHATEAU LACOSTE BORIE, Pauillac, Bordeaux	2008	\$ 87
CHATEAU GLORIA, Saint Julien	2007	\$ 105
CHATEAU CLOS DES JACOBINS	2009	\$ 127

CARLISLE BAY

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Equipment

Marquis (depending on the size of event)

Tables

from \$20-\$25

Cocktail table

Rectangle banquet table 6'x30"

Rectangle banquet table 8'x30"

Round banquet 60"

Round banquet 72"

Chairs

from \$8-\$15

Chiavari

Banquet & conference

Resin folding (white)

Plastic folding

Miscellaneous

Dance floor 12x12

\$150

Bamboo bar

\$150

Table overlay

\$17

Colours: red, yellow, burnt orange, light pink, black, white burgundy, kelly green, mint green, lilac, purple, gold, fuchsia, aqua, baby blue, royal blue.

Cover folding chairs

\$12

Cover banquet chairs

\$12

Chair sashes (satin)

\$3

Colours: red, yellow, burnt orange, light pink, black, white, green, mint green, lilac, purple, gold, fuchsia, baby blue, royal blue.

CARLISLE BAY

ANTIGUA

Optional extras to complete your Caribbean Wedding

Ceremony chuppah (floral decor not included)		\$550
Marquis (depending on the size of event)		
Bridesmaid's bouquet (Flowers can be arranged with the florist before arrival)	from	\$80
Wedding cake (for two) (Wedding fruit cake; vanilla pound; chocolate; strawberry & cream layer; sponge cake)	from	\$20
Piano player for 3hrs	from	\$500
Party band for 3hrs	from	\$1,750
Jazz Trio for 3hrs	from	\$1,200
Guitar player 3hrs	from	\$500
Steel band	2 pieces for 3hrs from	\$500
	Full band for 3hrs from	\$1,200
DJ for 3hrs (not suited for Indigo on the Beach restaurant)	from	\$1,200
Limbo dancer 2hrs	from	\$500
Photographer 2hrs	from	\$500
Videographer 2hrs	from	\$500
Fireworks display (on availability & permission)	approximately 2 mins	\$750

CARLISLE BAY

ANTIGUA

Entertainment

Piano player for 3hrs		from \$500
Party band for 3hrs		from \$1,750
Jazz Trio for 3hrs		from \$1,200
Guitar player 3hrs		from \$500
Steel band	2 pieces for 3hrs	from \$500
	Full band for 3hrs	from \$1,200
DJ for 3hrs (not suited for Indigo on the Beach restaurant)		from \$1,200
Limbo dancer 2hrs		from \$500
Photography 2hrs		from \$500
Videographer 2hrs		from \$500
Fireworks display (on availability)	approximately 2 mins	\$750