



Marguerites

Seafood by the Sea

SPECIAL EVENTS MENU



TO BOOK: SPECIALEVENTS@MARGARITAVILLECARIBBEAN.COM
LOCAL | 876.550.6707 • INTERNATIONAL | 800.FLPFLOP (357.3567)

The background image shows an outdoor dining area with several tables and chairs. The tables are set with white linens, glassware, and plates. The chairs are dark-colored with a woven texture. In the foreground, a table is set with a white napkin, glassware, and a small vase with pink and yellow flowers. The background features a body of water and mountains under a warm, golden sunset sky. A building with a thatched roof is visible on the left side of the image.

CREATING EXTRAORDINARY EXPERIENCES

Everything is looked after and no detail is overlooked. Whether you're hosting an intimate gathering, family reunion, conference, wedding reception or a 50th birthday party, your dedicated event team will deliver an event experience that rivals all others. Fine dining doesn't have to be complicated.

Our menus are designed to allow your guests the freedom to choose from distinctive appetizers and entrees. All parties are 2 hours and only require a minimum of 20 people.

Select the package that's best suits your style.

We believe the planning process should be stress free. You'll have the freedom to choose from three packages designed to suit any palette.

Appetizers & Entrees. Make your selections.

From signature appetizers to premium entrees, there's something for everyone. Each package comes with soup and salad, so that's one less decision to make.

Desserts & Drinks.

Select two options for your guests to choose from and refer to our cocktail packages on page 7.

Enjoy your party!

On the day of your event you and your guests will dine from your customized menu.

INCLUDES DEDICATED EVENT PLANNER, SERVICE TEAM, CUSTOM MENU CARDS

FROM THE PLANNING STAGE TO EVENT EXECUTION, OUR STAFF HANDLES EVERY PARTY DETAIL, ALLOWING YOU, THE HOST, THE OPPORTUNITY TO ENJOY THE EVENT AS MUCH AS YOUR GUESTS.

EACH PACKAGE INCLUDES;

CLASSIC WEDGE SALAD, CAESAR SALAD AND SEAFOOD CHOWDER

SEASIDE PROMENADE

SELECT: TWO SIGNATURE APPETIZERS | TWO SIGNATURE ENTREES | 1 DESSERTS

SUNSET SERENADE

SELECT: THREE SIGNATURE OR PREMIUM APPETIZERS | THREE SIGNATURE ENTREES | 1 DESSERTS

MOONLIT MELODY

SELECT: THREE SIGNATURE OR PREMIUM APPETIZERS | THREE SIGNATURE OR PREMIUM ENTREES | 2 DESSERTS

ADD A LOBSTER TAIL TO ANY SIGNATURE OR PREMIUM ENTREE

SIGNATURE APPETIZERS

Fire Cracker Shrimp
Grilled Calamari
Jerk Chicken Spring Rolls
Jumbo Lump Crab Cakes
Seared Ahi Tuna

ADD AN ADDITIONAL APPETIZER

PREMIUM APPETIZERS

Bay Scallops
Beef Tartare
Black Truffle & Lobster Risotto
Scallop and Lobster Pernod Fume

ADD AN ADDITIONAL APPETIZER

SIGNATURE ENTREES

Stuffed Breast of Chicken
Stuffed Pork Tenderloin
Tijuana Shrimp
Treasure Cay Seafood Pasta
Vegetable Penne Pasta

ADD AN ADDITIONAL ENTREE

PREMIUM ENTREES

Bay Scallops
Beef Tartare
Black Truffle & Lobster Risotto
Scallop and Lobster Pernod Fume

ADD AN ADDITIONAL ENTREE

SIGNATURE ENTREES

Grilled Grouper
Lemon-Herb Roasted Chicken
Pan Roasted Filet Mignon
Pan Roasted Salmon
Pan Seared Scallops
Reef Snapper Rundown
Seared Ahi Tuna

DESSERTS

SELECT ANY TWO

Cheesecake
Grand Marnier Crème Brûlée
Key Lime Pie
Lava Lava Cake
Mini Dessert Shots
Rum Cake
Tiramisu

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MINIMUM OF 20 GUESTS REQUIRED.

APPETIZERS

Caesar Salad

Local romaine heart with croutons and our famous homemade dressing

Classic Wedge Salad

Locally grown iceberg lettuce topped with gorgonzola cheese, cracked, blacked pepper, tri-colored cherry tomatoes and homemade, creamy ranch dressing

Seafood Chowder

A creamy chowder loaded with roasted corn and Caribbean seafood

Bay Scallops

Roasted garlic, charred tomato broth

Beef Tartare

Shaved parmesan, capers, extra virgin olive oil and fresh basil over French toast baguette

Black Truffle & Lobster Risotto

Parmesan risotto, broiled lobster with black truffle oil

Fire Cracker Shrimp

Lighty breaded shrimp fried and tossed in a masago aioli sauce

Grilled Calamari

Garlic, citrus Caribbean salsa, extra virgin olive oil

Jerk Chicken Spring Rolls

Jerked chicken spring rolls with local slaw

Jumbo Lump Crab Cakes

Traditional, curry fusion

Scallop & Lobster Pernod Fume

Sautéed onion, garlic, tomatoes

Seared Ahi Tuna

Spicy vegetables, extra virgin olive oil, sea salt

ENTREES

Chilean Sea Bass

Herb butter, rock shrimp, callaloo and tomato saffron broth
served with Yukon gold mashed potatoes

Drunken Lobster

Mashed potato, sautéed callaloo and onion, rum butter

Grilled Grouper

Saffron risotto, beurre blanc, crab topping and Caribbean salsa

Lemon-Herb Roasted Chicken

Fresh all-natural half chicken marinated in a lemon herb vinaigrette served
with garlic mashed potatoes and étuvée of vegetables

Pan Roasted Filet Mignon

USDA prime filet mignon, garlic mashed, red wine balsamic reduction

Pan Roasted Salmon

Garlic mashed potatoes, herb butter, seasonal roasted vegetables

Pan Seared Scallops

Bacon, wine herb cream, tomato salad, garlic potatoes

Rack of Lamb

Grainy dijon & herb crust, tomato salad,
risotto cake, crème fraîche

Reef Snapper Run Down

Sautéed reef snapper, callaloo and plantain, coconut milk, local herbs

Sautéed Shellfish

Prawns, bay scallops, mussels, pernod, tomato

Seared Ahi Tuna

Three spice crust, mango salsa

ENTREES

Steak Au Poivre

Angus filet mignon encrusted in cracked peppers and served with a tri-color, brandy peppercorn sauce and black truffle risotto

Stuffed Breast of Chicken

Free-range chicken, bacon and goat cheese stuffing, herb cream

Stuffed Pork Tenderloin

Callaloo stuffing, fresh herbs, thyme reduction

Tijuana Shrimp

Citrus tequila butter & herb cream, linguini pasta

Treasure Cay Seafood Pasta

Caribbean seafood, coconut lime cream, penne pasta

Vegetable Penne Pasta

Mixed vegetables, garlic, parmesan cheese tossed in extra virgin olive oil



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DESSERTS

Cheesecake

Creamy rich cheesecake with a graham cracker crust and served with whipped cream, chocolate and strawberry sauce

Gran Marnier Crème Brulee

A French classic. A rich vanilla custard, topped with a caramelized sugar and drizzled with Gran Marnier

Key Lime Pie

A cool, creamy pie made with real key limes. Perfectly tart with a sweet graham cracker crust and whipped cream

Lava Lava Cake

Decadent chocolate lava cake with a melted chocolate center, served with whipped cream and strawberry sauce

Rum Cake

A moist, Caribbean rum flavored yellow cake served with raspberry sauce and whipped cream

Tiramisu

A rich treat blending the bold flavors of cocoa and espresso with savory mascarpone cheese and wine, layered with lady finger biscuits

BEVERAGES

BEVERAGE PACKAGE SELECTION

ALMOND TREE BAR

GIN	Gilbey's
VODKA	Smirnoff, Smirnoff Flavored Vodka: Blueberry, Coconut, Green Apple, Passion Fruit and Peach
RUM	Appleton Special, Coconut Rum, Wray & Nephew Overproof
TEQUILA	Barcode
WINE	Robert Mondavi Twin Oaks Chardonnay + Robert Mondavi Twin Oaks Cabernet Sauvignon
SPECIALTY	Rum Punch + Classic Margarita
BEER	Red Stripe + Red Stripe Light (draught)
OTHER	Water Soda Juice

PREMIUM TERRACE BAR

GIN	Tanqueray + Gilbey's
VODKA	Smirnoff + Smirnoff Flavored Vodka: Blueberry Coconut Green Apple Passion Fruit and Peach
RUM	Appleton Genesis, Appleton Signature Blend, Captain Morgan, Appleton Special, Coconut Rum, Wray & Nephew Overproof
BOURBON	Jim Beam, Seagram's VO
COGNAC	Courvoisier
SCOTCH	Dewar's, Johnnie Walker Red Label
TEQUILA	Margaritaville Gold, Margaritaville Silver, Barcode
LIQUEUR	Baileys Irish Cream, Campari, Sangster's Rum Cream
WINE	Robert Mondavi Twin Oaks Chardonnay + Robert Mondavi Twin Oaks Cabernet Sauvignon
SPECIALTY	Piña Colada + Rum Punch, Daiquiris - Strawberry, Mango + Banana, Margaritas - Classic Lime
BEER	Red Stripe + Red Stripe Light (bottles and draught)
OTHER	Water + Soda + Juice

EXCLUSIVE SUNSET BAR

GIN	Bombay Sapphire, Tanqueray + Gilbey's
VODKA	Absolut, Absolut Citron, Absolut Mandrin, Ciroc, Ciroc Peach, Ciroc Berry, Ciroc Coconut, Grey Goose, Smirnoff, Smirnoff Flavored Vodka: Blueberry, Coconut, Green Apple, Passion Fruit and Peach
RUM	Appleton Genesis, Appleton V/X, Captain Morgan, Appleton Special, Coconut Rum, Wray & Nephew Overproof
BOURBON	Crown Royal, Jack Daniel's, Jim Beam + Seagram's VO
COGNAC	Hennessy + Courvoisier
SCOTCH	Johnnie Walker Black Label, Dewar's + Johnnie Walker Red Label
TEQUILA	El Jimador Gold, El Jimador Silver, Margaritaville Silver, Margaritaville Gold + Barcode
LIQUEUR	Disaronno Amaretto, Campari, Baileys Irish Cream, Sangster's Rum Cream
WINE	Robert Mondavi Twin Oaks Chardonnay + Robert Mondavi Twin Oaks Cabernet Sauvignon
SPECIALTY	Piña Colada + Rum Punch, Daiquiris - Strawberry, Mango + Banana, Margaritas - Classic Lime, Mango + Strawberry
BEER	Red Stripe, Red Stripe Light, Land Shark, Guinness + Heineken
OTHER	Water Soda Juice

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ORDER FORMS

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EVENT INFORMATION

PRIMARY CONTACT: _____ | **PHONE #:** _____

EMAIL: _____

EVENT DATE: _____ | **EVENT TIME:** _____

NUMBER OF GUESTS: _____

FOOD ALLERGIES: _____

COMMENTS & NOTES: _____

PACKAGE SELECTION

EACH PACKAGE INCLUDES: CLASSIC WEDGE SALAD, CAESAR SALAD AND SEAFOOD CHOWDER

☐ **SEASIDE PROMENADE** | \$ PER PERSON

SELECT 2 SIGNATURE APPETIZERS

- ☐ FIRE CRACKER SHRIMP
- ☐ GRILLED CALAMRI
- ☐ JERK CHICKEN SPRING ROLLS

- ☐ JUMBO LUMP CRAB CAKES
- ☐ SEARED AHI TUNA

SELECT 2 SIGNATURE ENTREES

- ☐ GRILLED GROUPER
- ☐ LEMON HERB ROASTED CHICKEN
- ☐ PAN ROASTED FILET MIGNON
- ☐ PAN ROASTED SALMON
- ☐ PAN SEARED SCALLOPS
- ☐ REEF SNAPPER RUN DOWN

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- ☐ SEARED AHI TUNA
- ☐ STUFFED BREAST OF CHICKEN
- ☐ STUFFED PORK TENDERLOIN
- ☐ TIJUANA SHRIMP
- ☐ TREASURE CAY SEAFOOD PASTA
- ☐ VEGETABLE PENNE PASTA

☐ **ADD A LOBSTER TAIL TO ANY SIGNATURE OR PREMIUM ENTREE FOR \$ PER PERSON** | # OF LOBSTER TAILS _____

SELECT 1 DESSERT

- ☐ CHEESECAKE ☐ GRAND MARNIER CRÈME BRULÉ ☐ KEY LIME PIE
- ☐ LAVA LAVA CAKE ☐ MINI DESSERT SHOTS ☐ RUM CAKE ☐ TIRAMISU

☐ **ADD ANOTHER DESSERT OPTION | \$ PER PERSON**

☐ **SUNSET SERENADE** | \$ PER PERSON

SELECT 3 SIGNATURE OR PREMIUM APPETIZERS

SIGNATURE

- ☐ FIRE CRACKER SHRIMP
- ☐ GRILLED CALAMRI
- ☐ JERK CHICKEN SPRING ROLLS
- ☐ JUMBO LUMP CRAB CAKES
- ☐ SEARED AHI TUNA

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PREMIUM

- ☐ BAY SCALLOPS
- ☐ BEEF TARTARE
- ☐ BLACK TRUFFLE & LOBSTER RISOTTO
- ☐ SCALLOP & LOBSTER PERNOD FUME

SELECT 3 SIGNATURE ENTREES

- ☐ GRILLED GROUPER
- ☐ LEMON HERB ROASTED CHICKEN
- ☐ PAN ROASTED FILET MIGNON
- ☐ PAN ROASTED SALMON
- ☐ PAN SEARED SCALLOPS
- ☐ REEF SNAPPER RUN DOWN

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- ☐ SEARED AHI TUNA
- ☐ STUFFED BREAST OF CHICKEN
- ☐ STUFFED PORK TENDERLOIN
- ☐ TIJUANA SHRIMP
- ☐ TREASURE CAY SEAFOOD PASTA
- ☐ VEGETABLE PENNE PASTA

☐ **ADD A LOBSTER TAIL TO ANY SIGNATURE OR PREMIUM ENTREE FOR \$ PER PERSON** | # OF LOBSTER TAILS _____

SELECT 1 DESSERT

- ☐ CHEESECAKE ☐ GRAND MARNIER CRÈME BRULÉ ☐ KEY LIME PIE
- ☐ LAVA LAVA CAKE ☐ MINI DESSERT SHOTS ☐ RUM CAKE ☐ TIRAMISU

☐ **ADD ANOTHER DESSERT OPTION | \$ PER PERSON**

☐ **MOONLIT MELODY** | \$ PER PERSON

SELECT 3 SIGNATURE OR PREMIUM APPETIZERS

SIGNATURE

- ☐ FIRE CRACKER SHRIMP
- ☐ GRILLED CALAMARI
- ☐ JERK CHICKEN SPRING ROLLS
- ☐ JUMBO LUMP CRAB CAKES
- ☐ SEARED AHI TUNA



PREMIUM

- ☐ BAY SCALLOPS
- ☐ BEEF TARTARE
- ☐ BLACK TRUFFLE & LOBSTER RISOTTO
- ☐ SCALLOP & LOBSTER PERIOD FUME

SELECT 3 SIGNATURE OR PREMIUM ENTREES

SIGNATURE

- ☐ GRILLED GROUPER
- ☐ LEMON HERB ROASTED CHICKEN
- ☐ PAN ROASTED FILET MIGNON
- ☐ PAN ROASTED SALMON
- ☐ PAN SEARED SCALLOPS
- ☐ REEF SNAPPER RUN DOWN
- ☐ SEARED AHI TUNA
- ☐ STUFFED BREAST OF CHICKEN
- ☐ STUFFED PORK TENDERLOIN
- ☐ TIJUANA SHRIMP
- ☐ TREASURE CAY SEAFOOD PASTA
- ☐ VEGETABLE PENNE PASTA



PREMIUM

- ☐ CHILEAN SEA BASS
- ☐ DRUNKEN LOBSTER
- ☐ RACK OF LAMB
- ☐ SAUTÉED SHELLFISH
- ☐ STEAK AU POIVRE

☐ **ADD A LOBSTER TAIL TO ANY SIGNATURE OR PREMIUM ENTREE FOR \$ PER PERSON** | # OF LOBSTER TAILS _____

SELECT 2 DESSERTS

- | | | |
|---|--|---------------------------------------|
| <input type="checkbox"/> CHEESECAKE | <input type="checkbox"/> GRAND MARNIER CRÈME BRULÉ | <input type="checkbox"/> KEY LIME PIE |
| <input type="checkbox"/> LAVA LAVA CAKE | <input type="checkbox"/> MINI DESSERT SHOTS | <input type="checkbox"/> RUM CAKE |
| | | <input type="checkbox"/> TIRAMISU |

☐ **ADD ANOTHER DESSERT OPTION | \$ PER PERSON**

ADD ONS

ADD AN ADDITIONAL APPETIZER

SIGNATURE \$ PER PERSON

- ☐ FIRE CRACKER SHRIMP
- ☐ GRILLED CALAMARI
- ☐ JERK CHICKEN SPRING ROLLS
- ☐ JUMBO LUMP CRAB CAKES
- ☐ SEARED AHI TUNA



PREMIUM \$ PER PERSON

- ☐ BAY SCALLOPS
- ☐ BEEF TARTARE
- ☐ BLACK TRUFFLE & LOBSTER RISOTTO
- ☐ SCALLOP & LOBSTER PERNOD FUME

ADD AN ADDITIONAL ENTREE

SIGNATURE \$ PER PERSON

- ☐ GRILLED GROUPER
- ☐ LEMON HERB ROASTED CHICKEN
- ☐ PAN ROASTED FILET MIGNON
- ☐ PAN ROASTED SALMON
- ☐ PAN SEARED SCALLOPS
- ☐ REEF SNAPPER RUN DOWN
- ☐ SEARED AHI TUNA
- ☐ STUFFED BREAST OF CHICKEN
- ☐ STUFFED PORK TENDERLOIN
- ☐ TIJUANA SHRIMP
- ☐ TREASURE CAY SEAFOOD PASTA
- ☐ VEGETABLE PENNE PASTA



PREMIUM \$ PER PERSON

- ☐ CHILEAN SEA BASS
- ☐ DRUNKEN LOBSTER
- ☐ RACK OF LAMB
- ☐ SAUTÉED SHELLFISH
- ☐ STEAK AU POIVRE

ADD ANOTHER DESSERT OPTION | \$ PER PERSON

- ☐ CHEESECAKE
- ☐ GRAND MARNIER CRÉME BRULEE
- ☐ KEY LIME PIE
- ☐ LAVA LAVA CAKE
- ☐ MINI DESSERT SHOTS
- ☐ RUM CAKE
- ☐ TIRAMISU

BEVERAGES

BEVERAGE PACKAGE SELECTION

☐ **ALMOND TREE BAR** | FIRST HOUR \$ PER PERSON • \$ EACH ADDITIONAL HOUR

GIN	Gilbey's
VODKA	Smirnoff, Smirnoff Flavored Vodka: Blueberry, Coconut, Green Apple, Iced Cake, Marshmallow, Passion Fruit and Peach
RUM	Appleton Special, Coconut Rum, Wray & Nephew Overproof
TEQUILA	Barcode
WINE	Robert Mondavi Twin Oaks Chardonnay + Robert Mondavi Twin Oaks Cabernet Sauvignon
SPECIALTY	Rum Punch + Classic Margarita
BEER	Red Stripe + Red Stripe Light (draught)
OTHER	Water Soda Juice

☐ **PREMIUM TERRACE BAR** | FIRST HOUR \$ PER PERSON • \$ EACH ADDITIONAL HOUR

GIN	Tanqueray + Gilbey's
VODKA	Smirnoff, Smirnoff Flavored Vodka: Blueberry, Coconut, Green Apple, Iced Cake, Marshmallow, Passion Fruit and Peach
RUM	Appleton Genesis, Appleton V/X, Captain Morgan, Appleton Special, Coconut Rum, Wray & Nephew Overproof
BOURBON	Jim Beam, Seagram's VO
COGNAC	Courvoisier
SCOTCH	Dewar's, Johnnie Walker Red
TEQUILA	Margaritaville Gold, Margaritaville Silver, Barcode
LIQUEUR	Baileys Irish Cream, Campari, Sangster's Rum Cream
WINE	Robert Mondavi Twin Oaks Chardonnay + Robert Mondavi Twin Oaks Cabernet Sauvignon
SPECIALTY	Piña Colada + Rum Punch, Daiquiris - Strawberry, Mango + Banana, Margaritas - Classic Lime
BEER	Red Stripe + Red Stripe Light (bottles and draught)
OTHER	Water Soda Juice

☐ **EXCLUSIVE SUNSET BAR** | FIRST HOUR \$ PER PERSON • \$ EACH ADDITIONAL HOUR

GIN	Bombay Sapphire, Tanqueray + Gilbey's
VODKA	Absolut, Absolut Citron, Absolut Mandrin, Ciroc, Ciroc Peach, Ciroc Berry, Ciroc Coconut, Grey Goose, Smirnoff, Smirnoff Flavored Vodka: Blueberry, Coconut, Green Apple, Iced Cake, Marshmallow, Passion Fruit and Peach
RUM	Appleton Genesis, Appleton V/X, Captain Morgan, Appleton Special, Coconut Rum, Wray & Nephew Overproof
BOURBON	Crown Royal, Jack Daniel's, Jim Beam + Seagram's VO
COGNAC	Hennessy + Courvoisier
SCOTCH	Johnnie Walker Black, Dewar's + Johnnie Walker Red
TEQUILA	El Jimador Gold, El Jimador Silver, Margaritaville Silver, Margaritaville Gold + Barcode
LIQUEUR	Disaronno Amaretto, Campari, Baileys Irish Cream, Sangster's Rum Cream
WINE	Robert Mondavi Twin Oaks Chardonnay + Robert Mondavi Twin Oaks Cabernet Sauvignon
SPECIALTY	Piña Colada + Rum Punch, Daiquiris - Strawberry, Mango + Banana, Margaritas - Classic Lime, Mango + Strawberry
BEER	Red Stripe, Red Stripe Light, Land Shark, Guinness + Heineken
OTHER	Water Soda Juice

