

ANSE CHASTANET WEDDING À LA CARTE MENUS

WEDDING DINNERS FOR GROUPS FROM 12 TO 24 PERSONS
IN CONJUNCTION WITH EXCLUSIVE USE OF ONE RESTAURANT
ALL COURSES ARE BEING SERVED AT THE TABLE (PLATED SERVICE)



POINSETTA WEDDING MENU

Orange and Coriander Glazed Shrimp

Soba Noodle Stirfry

Modern Chicken Pepper Pot

Ginger, Lemongrass, Chilies, Lime Foam



Chef's Market Salad

Root Vegetables, Emerald Farm Greens, Gremolata Vinaigrette

Goats Cheese Salad

Cucumber, Tomato, Mustard Basil Vinaigrette



Rosemary Roasted Rack of Lamb

Roasted Pepper Cous Cous, Spinach and Feta Salad

Mojo Butter Braised Snapper

Green Banana Lyonnaise, Green Beans, Saffron Garlic Emulsion



Strawberry Vanilla Brûlée

Ginger Cracker, Cocoa Nib Whipped Cream

or

Chocolate Fondant

Rum and Raisin Ice Cream

US 105 PER PERSON, PLUS 10% SERVICE CHARGE AND 10% VAT
WINE PAIRING US 35 PER PERSON



ANTHURIUM WEDDING MENU

Day Boat Sashimi

Coconut-Cauliflower Mousse, Shaved Fennel

Jerk Calamari

Black Eyed Pea Salsa, Scotch Bonnet and Mango Aioli



Hearts of Romaine Salad

Garlic Crostini, Shaved Parmesan, Homemade Caesar

Locally Farmed Organic Greens

Watermelon, Grapes, Honey Dijon Vinaigrette



Certified Angus New York Strip Steak

Salt Baked Potato, Braised Cabbage, Cabernet Demi

Yellow Fin Tuna Served Rare

Rice Noodle, Broccoli, Tempura Scallion



Banana Mango Cheesecake

Blue Berry Chantilly Crème, Mint, White Chocolate

Caramelized Plantain Tart

Pineapple Cinnamon Stick Chutney

US 90 PER PERSON, PLUS 10% SERVICE CHARGE AND 10% VAT

WINE PAIRING US 30 PER PERSON



FLAMBOYANT WEDDING MENU

Soup Du Jour

Pumpkin, Malabar Spinach, Toasted Coconut



Chefs "House" Salad

Cucumber, Cherry Tomatoes, Tamarind Balsamic



Guinness Grilled Pork Chop

Scallion Whipped Potato, Tobasco Onion Rings

Grilled Kingfish

Calabaza Rice Pilaf, Pickled Eggplant



Tia Maria and Chocolate Mousse

Berry Salsa, Nutmeg Tuile

Ice Cream and Sorbet Selection

US 85 PER PERSON, PLUS 10% SERVICE CHARGE AND 10% VAT
WINE PAIRING US 25 PER PERSON



MODERN INDIAN WEDDING MENU

CAN BE ALTERED FOR A LA CARTE SERVICE

Strawberry or Mango Lassi
(Yoghurt based Strawberry flavoured drink)

SOUP

Tomato Rasam
(South Indian tomato & tamarind flavoured soup with lentils & spices)



SALADS

Kuchumber Salad
Chana Chat (Chick Pea salad)
Pineapple Raita (Tangy pineapple with yoghurt)
Kharbuza Salad (Watermelon & Red Onion Salad)
Mixed Leaves salad with Masala Croutons



MAIN COURSES

Hayderabadi Mutton Biryani
(Famous Hyderabad state rice dish made with basmati rice, goat meat, yoghurt, onion, spices, lemon, mint, coriander and saffron)

Patrani Machli
(Fish wrapped in Banana leaf with Indian Spices & Pan cooked)

Mutter Paneer
(Indian cottage cheese with green peas cooked in onion tomato gravy)

Tandoori Phool
(Combination of Cauliflower & Broccoli marinated with Tandoori spices and cooked in Tandoor)

Yellow Dal Tadka
(Yellow Lentils Cooked with turmeric and tempered with cumin seeds & garlic)

Murgh Sag wala
(tender pieces of chicken cooked in creamy spinach Gravy)



BREAD

Plain Naan, Garlic Naan, Herb Naan



DESSERTS

Selection of International and Indian Desserts

US 90 PER PERSON, PLUS 10% SERVICE CHARGE & 10% VAT. WINE PAIRING US 25 PER PERSON



VEGETARIAN WEDDING MENU

Yes! We can do Vegan!

Lentil and Chickpea Stuffed Tomato

Frissee, Lemon, Toasted Pinenuts



Chefs "Eight" Vegetable Salad

Squash, Broccoli, Cauliflower, Carrots, Braised Root Vegetables



Emerald Garden Sampler

*Miso Glazed Eggplant, Pumpkin Risotto,
Grilled Vegetable Slaw, Soup Du Jour*

Daily Harvested Pasta Primavera

Homemade Linguini, Malabar Spinach, Arugula Pesto



Banana "Fosters" Parfait

Coconut Rum, Ginger Cookies

Ice Cream and Sorbet Selection with Tropical Fruit Salsa

US 85 PER PERSON, PLUS 10% SERVICE CHARGE AND 10% VAT

WINE PAIRING US 25 PER PERSON

CELEBRATORY DINNER BUFFETS
FOR WEDDING GROUPS OF 24 AND MORE



CARIBBEAN BARBECUE THEME

US 80 PER PERSON

Basket of homemade bread

SALADS

Caribbean Seafood Salad – Octopus, Rock Shrimp, Coconut Rum
Saint Lucia's National Dish: Green Banana and Saltfish
Local Farm Salad with Watermelon and Mango
Caribbean Caesar with Raisins and Pineapple



CURRY & ROTI STATION

Steamed Rice, Curried Potato
Curries: Chicken, Beef, Vegetable, Shrimp
CONDIMENTS: Roasted coconut and Raisins, Mango chutney, Hot Sauce



CARVING STATION

Roast Local Suckling Pig Bitters Mustard Glaze, or Whole Fish of the Day
Apple Chutney, Black Bean and Mango "Pico", Cucumber Garlic Souscaille



ON THE GRILL

Creole Chicken Legs| Tamarind Barbeque Baby Back Ribs| Blackened Mahi Mahi
King prawn kebab- main course - \$US 10 Surcharge per person



SIDES

Local Tomatoes Salad with Garlic and Olive Oil
Spicy Sweet Potato Salad
Trinidadian Style Pilau Rice
Steamed Local Vegetables



SELECTION OF DESSERTS FROM THE DESSERT TABLES

(Prices subject to 10% service charge and 10% VAT)



MEDITERRANEAN THEME

US 90 PER PERSON

Basket of homemade breads

SALAD STATION

Tomato and Mozzarella Caprese with Sweet Basil
Cucumber Salad with Yoghurt, Garlic and Mint
Greek Style Salad with Roasted Red Peppers, Feta, Olives
Spanish Potato, Caper and Red Onion Salad
Classic Caesar – Made to Order with Garlic Croutons



ACTION STATION - PASTA

Fusilli, Penne, Tagliatelle, Linguini

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MEAT AND SEAFOOD – Chicken, Shrimp, Pancetta

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SAUCES- Traditional Tomato, Carbonara, Arugula Pesto, Alfredo

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GARNISHES - Onion, Mushrooms, Pine-nuts, Parsley garlic butter, Parmesan cheese



ON THE GRILL WITH LOCAL CHARCOAL

Chermoula Grilled Pork Chops
Chicken with Spanakopita Stuffing
Lemon Basil Grilled Kingfish
Zhatar Spiced Lamb Chops
King prawn kebab- main course - US 10 Surcharge per person



SIDES

7 Vegetable Cous Cous
Ratatouille – Eggplant, Tomatoes, Basil, Capers
Lemon and Rosemary Roasted Bliss Potatoes



SELECTION OF DESSERTS FROM THE DESSERT TABLES

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WORLD CUISINE

US 100 PER PERSON

Basket of homemade breads

Soup served at your table



SALADS

Tomato, Cucumber, Basil and Feta

Black Bean, Cumin and Plantain Salad

Asian Vegetable Salad with Ginger Honey Dressing

Mixed Farm Greens, Classic Caesar



CARVING STATION

Oven Roasted Ribeye – Sliced to order

Pineapple and Soy Marinated Turkey

GARNISHES – Pear and Brioche Stuffing, Sour Cream and Chive Potato



ON THE GRILL

Whole Yellow Tail Snappers Stuffed with Garlic and Lemon Grass

Asian Plum Marinated Pork Tenderloin

Calypso Grilled Kingfish Steaks

King prawn kebabs – main course - \$US 10 per person

SIDES - Herb Roasted Fingerlings, Grilled Vegetables, Sweet Potato and Pumpkin Puree



SELECTION OF DESSERTS FROM THE DESSERT TABLES

(Prices subject to 10% service charge and 10% VAT)



DESSERT SELECTION

PLATED BY OUR PASTRY CHEF ADD \$10 PER PERSON



Local Style Gingerbread “Cake”

With Mascarpone Buttercream

Amerreto – Pumpkin and Pecan Tart

Coconut Chantilly Crème

White Chocolate Cheesecake

Cashew Wafer, Vanilla Raspberry Coulis

Orange Crème Caramel

Frosted Berries, Micro Mint

Goat Cheese Yogurt Cake

Holy Basil, Citrus Compote

Dark Chocolate Torte

Shaved White Chocolate, Salted Caramel Malto

Chai Spiced Cheesecake

Ginger Crumble Crust, Chianti Reduction

Macadamia, Coconut Praline Cake

With Nutella Anglaise

Granny Smith Apple Crumble Pie

Pistachio Dust, Cinnamon Vanilla “Milkshake”

Mango and Pineapple “Beggars Purse”

Saffron Honey Emulsion



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