



All information for your;

- * Receptions,**
- * Cocktail parties,**
- * Weddings,**
- * Luncheons,**
- * Dinners.**

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General information, terms and conditions;

- The enclosed menus are offered as suggestions. We will be pleased to design a menu to your specifications.
- A minimum of 60 persons is required to reserve Windows exclusively for your party.
- With all pleasure we will guide you in choosing the perfect wine for with your meal.
- We will be pleased to arrange flowers and other types of decoration for you.
- Menus and name cards can be printed.
- Guarantees; you must notify us of the exact number of guests 72 hours prior the event. This minimum number of guests will be considered a final guarantee for which the client will be charged.
- Billing and Deposits; 50% deposit 6 days before function. The balance after billing.

**For all your questions and reservations,
please contact Erik van den Hengel;
e-mail; erikvdh@megaresorts.com
telephone number; 730 0552**

Options and pricing for receptions and cocktail parties;

Beverages

- * **Open bar, Premium Brands** first hour \$ 18.00 p.p.
2nd hour \$ 17.50 p.p.
3rd hour \$ 15.00 p.p.

Premium Brands; Bacardi Rum, Captain Morgan Rum, Absolut Vodka, Stolichnaya Vodka, Beefeater Gin, Dewar's White Label, Jack Daniels Bourbon, Old Parr Scotch, Chivas Regal Scotch, J.Walker Black Label, Jose Cuervo Tequila, Cordials, Freixenet, Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel, Soft Drinks, Juices, Fruit Punch, Domestic and Imported Beers.

- * **Open bar, Super Premium Brands** first hour \$ 20.00 p.p.
2nd hour \$ 19.00 p.p.
3rd hour \$ 16.00 p.p.

Super Premium Brands; Bacardi Rum, Captain Morgan Rum, Meyer's Rum, Absolut Vodka, Stolichnaya Vodka, Grey Goose Vodka, Tangueray Gin, Bombay Gin, Dewar's White Label, Jack Daniels Bourbon, Old Parr Scotch, Chivas Regal Scotch, J.Walker Black Label, Crown Royal, Whiskey, Remy Martin VSOP, Courvoisier VSOP, Jose Cuervo Tequila, Cordials, Freixenet, Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel, Soft Drinks, Juices, Fruit Punch, Domestic and Imported Beers.

- * **Drinks on consumption.**

List of Hors d`Oeuvres @ \$2 - \$4 each

Cold Hors `Oeuvres

Salmon packet filled with colossal crab
Tartar of smoked salmon
Tuna tataki with black sesame, wasabi and soy
Duck mousse with mango chutney
Veal roast with balsamic and tomato
Crouton with goat cheese and truffle

Shooters Soups

Gazpacho shooter (cold tomato and cucumber soup)
Truffle mushroom shooter
Lobster bisque shooter

Warm Hors d`Oeuvres

Grilled lamb chop with mustard honey sauce
Breaded shrimp with curry apple mayonnaise
Marinated chicken skewer with pineapple
Grilled sweet and hot sausage with spicy sauce
Skewer with marinated scallop and tomato

Desserts

Pineapple clafoutis
Strawberry cheesecake
Trio of chocolate mousse
Mango orange flan
Bailey's brownie

Cold Hors d`Oeuvres, cold soup and desserts can be displayed or can be served; warm soups and warm Hors d`Oeuvres will be served.

Prices are exclusive 15% service charge and 3.09% BBO

Menu options and pricing;

A LA CARTE LUNCH MENU

For groups of minimum 15 persons and maximum 40 persons

Appetizers

...Greens and croutons...

Garden greens with green asparagus, baby carrots, pine nuts, garlic croutons, Parmesan with French dressing

or

...Beef and parmesan...

Carpaccio of Black Angus beef fillet with pine-nuts, Parmesan cheese and truffle mayonnaise

or

...Bisque and brandy...

Lobster soup with shrimp, scallop, crawfish, French brandy and sour cream

Main courses

...Grouper and lobster...

Steamed grouper fillet with mashed potato, spring vegetables and lobster sauce

or

...Strip loin and teriyaki...

US black Angus strip loin with polenta, Parmesan and red wine teriyaki sauce

or

...Chicken and balsamic...

Chicken breast with pasta and truffle, Parmesan, scallions, balsamic and tarragon sauce

Desserts

...Chocolate mousse and brownie...

Blue Mountain coffee chocolate mousse, coconut truffle,
rum marinated brownie and pineapple sherbet with mango sauce

or

...Carrot and cheese cake...

Carrot cake, cheese cake with red fruit, brownie and
Black Forest ice cream

Or

...Banana and coconut...

Banana bread, coconut mousse, marinated melon,
passion fruit sauce and mango sherbet

\$ 36 + 15% service charge and 3.09% BBO

A LA CARTE DINNER MENUS

" EAGLE MENU "

For groups of minimum 15 persons and maximum 40 persons

Appetizers

...Tomato and goat cheese...

Mesclun salad with goat cheese, cherry tomatoes, cilantro vinaigrette, cashew nuts and lotus chips

or

...Beef and parmesan...

Carpaccio of Black Angus beef with poached egg, pine nuts, Parmesan and truffle mayonnaise

or

...Bisque and brandy...

Lobster soup with shrimp, scallop, crawfish, French brandy and sour cream

Main courses

...Grouper and lobster...

Steamed grouper fillet, mashed potato, spring vegetables served with lobster sauce

or

...Chicken and balsamic...

Chicken breast with pasta and truffle, Parmesan, scallions, balsamic and tarragon sauce

or

...Strip loin and teriyaki...

US black Angus strip loin with pan fried polenta, Parmesan, lotus chips and red wine teriyaki sauce

Desserts

...Chocolate mousse and brownie...

Blue Mountain coffee chocolate mousse, coconut truffle,
rum marinated brownie and pineapple sherbet with mango sauce

or

...Carrot and cheese cake...

Carrot cake, cheese cake with red fruit, brownie and
Black Forest ice cream

Or

...Banana and coconut...

Banana bread, coconut mousse, marinated melon,
passion fruit sauce and mango sherbet

\$ 45 + 15% service charge and 3.09% BBO

" BOOGIE MENU "

For groups minimum 25 persons and maximum 120 persons

Appetizers

...Greens and croutons...

Garden greens with mini fennel, baby carrots, pine nuts, garlic croutons, Parmesan and French dressing

or

...Tuna and teriyaki...

Tuna tataki with seaweed, curry mayonnaise and teriyaki sauce

or

...Beef and parmesan...

Carpaccio of Black Angus beef with poached egg, pine nuts, Parmesan and truffle mayonaise

Main courses

...Sea bass and risotto...

Atlantic sea bass fillet, shrimp, spinach risotto and white wine sauce with flying fish caviar

or

...Duck and cous cous...

Pan-fried duck breast, cous cous, dried fruits, nuts and yakitori sauce

or

...Tenderloin and port...

US black Angus tenderloin, mashed potato, spring vegetables and a port sauce

Dessert

...Tarte tartin and orange...

Warm "French style" apple pie with chocolate orange mousse, apple soup and vanilla ice cream

\$ 52 + 15% service charge and 3.09% BBO

" P A R M E N U "

For groups minimum 25 persons and maximum 120 persons

Appetizers

...Greens and croutons...

Garden greens with mini fennel, baby carrots, pine nuts, garlic croutons, Parmesan and French dressing

or

...Beef and parmesan...

Carpaccio of Black Angus beef with poached egg, pine nuts, Parmesan and truffle mayonaise

or

...Salmon and crab...

Combination of; smoked salmon , crab meat, crab tartar and lobster bisque with crab

Main courses

...Shrimp and scallops...

Sautéed jumbo shrimp and grilled scallops with spring vegetables, in olive oil prepared potatoes and saffron sauce

or

...Duck and cous cous...

Pan-fried duck breast, cous cous, dried fruits, nuts and yakitori sauce

or

...Tenderloin and port...

US black Angus tenderloin, mashed potato, spring vegetables and port sauce

Dessert

...Tarte tartin and orange...

Warm "French style" apple pie with vanilla ice cream and white chocolate orange mousse

\$ 59 + 15% service charge and 3.09% BBO

" BIRDIE MENU "

For groups minimum 25 persons and maximum 120 persons

Appetizers

...Beef and egg...

Carpaccio of Black Angus beef with poached egg,
pine nuts, Parmesan and truffle mayonaise

or

...Bisque and brandy...

Lobster soup with shrimp, scallop,
crawfish, French brandy and sour cream

or

...Salmon and crab...

Combination of; smoked salmon, crab meat,
crab tartar and lobster bisque with crab

Main courses

...Sea bass and risotto...

Atlantic sea bass fillet, shrimp, spinach risotto
and white wine sauce with flying fish caviar

or

...Lamb and artichokes...

New Zealand rack of lamb, artichoke mash, pak choy
and a honey grain mustard sauce flavored with thyme

or

...Tenderloin and port...

US black Angus tenderloin, mashed potato,
spring vegetables and a port sauce

Dessert

...Dessert Windows...

Combination of our home made desserts, prepared by
our award winning pastry-chef

\$ 65 + 15% service charge and 3.09%

WINE MENU SELECTION

The wine menu is set up in a progressive style so the lighter wines are listed before the heavier ones.

WHITE WINE

Bollini, Pinot Grigio 2006 , Trentino, Italy, \$36

Light, fresh Pinot Grigio. A clean and crispy wine with hints of white fruit and citrus, a refreshing mouth feel.

Kendall-Jackson, Sauvignon Blanc 2005 ,California, USA, \$34

Lime, melon and Anjou pears intermingle with sweet and tropical fruits such as fig and kiwi to create this delightfully refreshing wine.

Wente, Riesling 2007, Monterey, USA, \$30

The taste is crisp and fresh and delivers full varietals flavors. The acid and the semi-sweetness are perfectly balanced for an excellent mouth feel.

Greg Norman Estates, Chardonnay 2005, Australia, \$39

Aromas of peach and melon gain complexity with subtle oak notes. These fruit aromas develop across the creamy and smooth palate.

Chat. Ste.Michelle, Sauvignon Bl. 2005,Washington St., USA, \$46

This wine is from one of the most prominent Horse Heaven Vineyards in Washington. A palette of natural varietal flavors of spice and melon

Benziger, Chardonnay 2005, Carneros, CA, USA, \$48

This ripe wine shows pineapple, sweet citrus flavors with vanilla and toasted oak aromas, which carry into a silky texture with notes of butter.

St. Francis, Chardonnay 2005, Sonoma County, CA, USA, \$64

This ripe wine is a classic Sonoma expression of the Chardonnay, with tropical fruit and apple flavors, rich toasty oak notes and a crisp finish.

Pighin, Pinot Grigio 2006, Trentino, Italy, \$44

Fresh and delicate, this wine shows clean stone fruit and apple flavors and aromas marked by subtle floral and hazelnut notes set in a crisp, balanced acidic structure.

Stag`s LeapChardonnay 2006, California, USA,\$74

This Chardonnay is a story of balance, a delicious intersection of richness and minerality achieved through careful selection of fruit by hand picking.

RED WINE

Caposaldo, Chianti 2005, Tuscany, Italy, \$32

A light bodied Chianti with fruity flavors of cherry, raspberry and a blend of species, vanilla, liquorices and coffee.

Francis Ford Copola, Pinot Noir 2006, California, USA, \$52

Cherry and strawberry fruit flavors, with sweet vanilla, and cinnamon in supporting roles. This wine has a smooth, silky texture and exquisite balance.

Columbia Crest Gr. Est., Merlot 2005, Washington St., USA, \$34

Sweet, subtle berry and wild cherry fruit mark this charming, medium bodied wine, produced in Washington State.

Haywood, Merlot 2002, California, USA, \$38

This medium-bodied Merlot features a rich bouquet of raspberries, pleasing flavours of plum and soft cranberry tannins.

Ravenswood, `Old Vines` Zinfandel 2005, California, USA, \$48

Bright, flashy, ripe raspberry, blackberry and vanilla flavors are wrapped around a soft sweet fruit core highlighted by scents of cinnamon

Red Diamond, Cabernet Sauvignon 2006, Wa. State, USA, \$34

Ripe rich blackberry and black current leads onto this wine's lush, velvety palate. Impressions of cedar and vanilla and round tannins on the finish.

St. Francis, Cabernet Sauvignon 2004, Sonoma County, USA, \$46

Ripe rich blackberry and black current leads onto this wine's lush, velvety palate. Impressions of cedar and vanilla and round tannins on the finish.

Greg Norman Estates, Shiraz 2005, Australia, \$52

Lifted varietal aromas of dark plum, black cherry and spice. The rich palate shows dark berry, plum and ripe cherry flavors supported by well-integrated spicy oak.

Catena, Malbec 2006, Mendoza, Argentina, \$42

Blackberry fruit with spicy black pepper notes, ripe plum and chocolate flavors.