BBQ ON THE BEACH

From 6pm to 11pm | Last reservation 8pm | 3 Hours Duration Minimum 8 | Maximum 24



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Pre-selected menu served family style or individually plated Price \$135 per adult | \$ 75 Children 5 to 12 | \$45 Children under 5 | + 17% Service Charge Setup fee \$250 | Dedicated Chef fee \$120 | Dedicated Service fee \$90 Beach Bonfire Add-on: Medium \$400 | Large \$500

TO START WITH

Choose 1 individual or Choose 3 served Family Style – any additional is \$18 TUNA TARTARE | Chives, Ginger, Red Peppers, Bermuda Onion, Capers, Sesame Oil LOCAL WAHOO CEVICHE | Guacamole, Tortilla Chips BERMUDA FISH CHOWDER HEIRLOOM TOMATO GAZPACHO | Sweet Corn, Lemon Oil CRISPY CALAMARI | Zucchini, Kale, 'Nduja Aioli, Lemon VEGETABLE CRUDITIES | Hummus | Pita Chips CAESAR SALAD | Aged Parmesan, Crostini, Traditional Caesar Dressing ANCIENT GRAIN SALAD | Farro, Arugula, Pepitas, Orange, Feta, Citrus Dressing ROASTED BABY BEETS | Red & Green Leaf Lettuce, Labneh, Humboldt Fog, Hazelnuts, Balsamic Vinaigrette OYSTER & SUSHI | Available a la carte

MAIN COURSES

Choose 3 served Family Style – any additional is \$26 SHRIMP KEBABS | Sweet and Spicy Glaze LOCAL TUNA STEAKS | Soy Ginger, Scallion GRILLED LOCAL FISH | Jalapeno Pepper Jam SALMON FILLET | Grilled Pineapple Salsa HALF CHICKEN, Lemon, Rosemary, Yoghurt, Roasted Garlic Demi-Glace FREE RANGE CHICKEN KEBABS | Tikka Sauce BERMUDA JERK CHICKEN LEGS ITALIAN SPICED SAUSAGE PORK CHOP | Salsa Macha GRILLED RANCHERO RUBBED FLANK STEAK, Chimichurri Sauce BEEF TENDERLOIN | Ginger and Garlic Sauce GRILLED LAMB CHOPS / Fresh Mint Sauce VEGAN ITALIAN SAUSAGE VEGAN BEEF BURGERS | Potato Buns

SIDES

Choose 3 served Family Style – any additional is \$10 per person GRILLED FARM FRESH VEGETABLES GRILLED MEXICAN CORN with Cotija Cheese, Lime Ancho Mayonnaise, Cilantro GRILLED ASPARAGUS / Citrus Vinaigrette (Vegan) GRILLED BROCCOLINI Garlic Chili Olive Oil (Vegan) MISO MARINADED KING TRUMPET (Vegan) BAKED POTATOES Stuffed with Aged Cheddar, Red Onions and Chives FARRO, ARUGULA, Pepitas, Orange, Feta, Citrus Dressing TRADITIONAL BERMUDA POTATO SALAD with Peas and Eggs WATERMELON, FETA, CUCUMBER, Jalapeno, Ginger Lime Dressing MACARONI SALAD, Crunchy Vegetables, Parmesan Cheese, White Balsamic Dressing MISO CABBAGE SLAW with Cilantro and Lime (Vegan) TRUFFLE FRIES

DESSERT

Choose 1 individual or Choose 3 served Family Style – any additional is \$12 per person Mango Peach Oolong Tea Cake | Pineapple Coconut Panna Cotta Blueberry Tart | 7 Layer Chocolate Hazelnut Cake | Fruit Salad Bowl

Cancellations must be received at least 48 hours in advance. The full event charge will apply in cases of late cancellation or no-show. Special event not eligible for Members or residence Discounts.



TUCKER'S POINT