EVENT PLANNING GUIDE

SPRING 2026

ATLANTIS

PARADISE ISLAND BAHAMAS

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Denotes Bahamian Specialties

CATERING EVENT INFORMATION

GUARANTEES
The Client, or person or party making arrangements on behalf of the client, must submit to the Resort, no later than twelve noon three (3) business days prior to the scheduled event, a guaranteed number of guests attending all planned events. Final attendance guarantee cannot be decreased within the three (3) business days prior to the event. Food & Beverage menu selections cannot be changed five (5) business days prior to the event. If guest number guarantee is not received at the appropriate time, the agreed/expected attendance number will be used as the guarantee. Your signature on the Banquet Event Orders indicates your acceptance of the agreed/expected attendance. In some instances, additional advance notice may be required due to menu complexity, holidays, delivery or other constraints.

Any menus or set up changes requested with three (3) three business days of the scheduled event are subject to labor fees.

EVENT	GUARANTEE DUE AT NOON ON:
Monday	Wednesday for any events on Monday
Tuesday	Thursday for any events on Tuesday
Wednesday	Friday for any events on Wednesday
Thursday	Monday for any events on Thursday
Friday	Tuesday for any events on Friday
Saturday	Wednesday for any events on Saturday
Sunday	Wednesday for any events on Sunday

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GUARANTEE INCREASES
From the guarantee due date to the schedule event date, guarantee increase requests must be made in writing & approved by the Conference Planning/Service Manager.

OVERSETS
The resort will set a maximum seating of 3% over the guarantee & will also be prepared with food for a maximum of 3% over the guarantee in case of any eventualities that may occur in the service process, the prepared 3% of food cannot be considered as a part of the guarantee. A surcharge of forty percent (40%) of the contracted per Guest menu price will be charged for any guest served over the three percent (3%). Menu items may be substituted.

FOOD & BEVERAGE
Due to liability, all food & beverage requirements must be contracted with the Resort and, if necessary, the Resort will purchase items from a licensed purveyor. The Resort is responsible for the quality & freshness of the food for all guests; therefore, no outside food & beverage may be brought in from another source for consumption in the Resorts facilities.

MENUS
We request that all menus be finalized a minimum of sixty (60) days prior to the start of your program or event date in order to guarantee availability & pricing. Menu Selection received within Ten (10) days of actual event will incur additional charges for expedited freight. These charges are up to an additional Fifty Two percent (52%) of current menu prices. The Resort will provide catering contracts, referred to as Banquet Event Orders, at approximately 30 days prior to the program dates. Signed Banquet Event Orders will be required at least twenty-one (21) days prior to the program dates in order to confirm the arrangements.

SPECIAL DIETARY REQUESTS
We strive to meet all special dietary requirements. Please confer with your planning manager for options.

RECEPTION STYLE MENUS
Reception Menus will be limited to a two hour time frame & reception style seating format (thirty percent (30%) of total guarantee). Lunch menus can not be selected for Dinner Events. For customized menus, please see your Conference Planning/Service Manager.

SPECIAL MEALS ORDERS
Special meals are defined as those meals requested, in addition to the principal menu, either contracted in advance or at the time of service. Special meals must be included in the guarantee or actual number, which ever is greater.

MINIMUM ATTENDANCE
Due to menu content, buffet selections may not be ordered for less than the minimum requirement.

PRICES

Subject to change for unforeseen increases in operational expenses related to the client function. Banquet Menus are subject to change at the Resort's discretion. Current menus will be guaranteed up to ninety (90) days from event date. The client agrees to pay such price increases & accept any & all substitutions

VALUE ADDED TAX (VAT)

A 10% value added tax (VAT)will be added to all charges.

GRATUITY

A fifteen percent (15%) gratuity will be added to all food & beverage charges.

ENTERTAINMENT

The Resort is able to provide a full array of local entertainment. Name Entertainment (including sound checks) & Junkanoo Rush require approval prior to confirmation. Please consult your Conference Planning/Service Manager for details.

EXHIBITS & DISPLAYS

An Exhibit Services Package is required for all Trade Shows & includes Conference Host Services & General Cleaning Services of the Exhibit Hall & Aisles. Packages for these services start at $500. Arrangements can be made through your Conference Planning Manager.

REGISTRATION & HOSPITALITY DESKS

In order to maintain an ambiance acceptable to all Resort guests, registration & hospitality desks will be located in the designated group hospitality area and/or conference facility. Registration & hospitality desks will not be placed in lobby areas.

SIGNAGE

The Resort must approve all groups Signage prior to posting in any public area. Handwritten flip charts, easels & directional signs are not permitted in any public area. The resort provides rolling "lollipop" signs (11X17) for public areas. Signage may also be acquired from the Resort to meet Resort requirements.

CHANGES TO DESIGNATED FUNCTION SPACE

Function rooms/venues may be changed by the Resort if expected attendance declines or other circumstances change. In such event, Resort will provide suitable alternative arrangements to meet the requirements of the Group.

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RIGGING SERVICES

The Resort retains exclusive rights to all rigging services & rigging equipment. All rigging must be installed & supervised by Zamar Productions Audio Visual, our exclusive in-house rigging provider. This includes labor; motors, chain hoists & associated hardware (span sets, steels, shackles, etc.). For complete guidelines concerning rigging regulations please contact Andrew Gardiner.

ENTERTAINMENT

All indoor & outdoor entertainment conducted before 5:00 pm must be approved in advance by hotel management. The resort reserves the right to manage noise levels to ensure a tranquil & peaceful environment for all guests both outdoors & in the Conference Center.

OUTDOOR FUNCTIONS

Outdoor Setup Fees, Associated Lighting & Electrical Fees may apply to outdoor events. Please speak with your hotel representative for further detail. Entertainment/Fireworks must end at 10:30 PM.
Due to safety & physical plant constraints plated meals cannot be served outdoors. Group functions located on the Resort pool decks will require extra teardown & set up time to prepare for the event. In effort to accommodate your group attendees & our other resort guests using the pools, event starting times are as follows according to daylight savings:

Winter Months	Start time - 7:30 p.m.	November- March
Summer Months	Start time - 8:00 p.m.	April- October

- Elaborate decor set ups for these parties will require a later start time
- Outdoor breakfast, lunch & early evening group functions will require tents for health & safety reasons. The rental fees start at$400 per function. Arrangements can be made through your Conference Planning/Conference Service Manager.
- The Resort does not allow bonfires on its beaches. Indoor furniture/equipment is not permitted at outdoor events (i.e. chairs, glassware, & China)
- Indoor back up space is always blocked for outdoor events.
- Open flames are not allowed indoors. Outdoor events that are moved indoors due to inclement weather & have open flame stations will need to be modified.

WEATHER CALLS

In the event we are faced with inclement weather on the day a group has scheduled an outdoor event, a "weather call" is made together between the Meeting Professional & Conference Service Manager. If the Meeting Professional is not available, weather calls are at the sole discretion of the Resort.

- For evening events, weather calls are made no later than 12:00 PM Noon.
- For morning events, weather calls must be made the night before no later than 7:00 PM.
- For afternoon events, weather calls must be made no later that 7:00 AM.
- For events over 500 people check with your convention service manager for times.

In the event rain probability is forty percent (40%) or higher and/or winds reach 15 miles per hour or higher for Paradise Island, the Resort reserves the right to make the decision to move the event to the assigned weather back-up location. If the Meeting Professional requests a variance to this policy, a waiver must be signed by the Meeting Professional guaranteeing the entire revenue of the events in case the event is washed out by rain. An automatic 20% surcharge of the total Food & beverage revenue plus applicable gratuities (minimum of $1,000) of the function will be charged in the event that a change of venue is requested after the weather call time has elapsed & before the start time of the function. The contracted starting time will not be guaranteed.

In the event a weather call is delayed by a Program Meeting Professional or Principal, the event start time will be delayed an equal amount of time the weather call was delayed.

DAMAGES
Stapling, sticking, nailing, screwing, adhesive or pinning of material on any part of the physical structure, furnishings, stage, floor, walls, ceilings or tress is strictly prohibited. The client agrees to be responsible for any damages done to Resort equipment, goods or facilities during function caused in whole or in part by the client, his/her guests, employees, independent contractors or other agents.

SECURITY
The Resort reserves the right to require security to monitor certain events at the expense of the group. Arrangements for security can be made directly with Conference Planning /Conference Services Manager at a cost of twenty five dollars ($25) per hour. Prices are subject to change.

HAZARDOUS MATERIALS
Security approval is required for all events or exhibits that involve fireworks, pyrotechnics, cooking or other potentially hazardous situations. Permit information can be obtained through Conference Planning/Services Manager.

AUDIO VISUAL
Our highly trained Audio Visual partner can provide you with the latest in technical equipment along with superb service. Rates & information are available under separate cover. Please contact your Conference Planning/Service Manager or the Audio Visual team directly.

ELECTRICAL REQUIREMENTS
The Resort/Preferred Vendor will provide all the necessary installation & removal services for the group's electrical requirements. The Resort/Preferred Vendor reserves the right to inspect all production type equipment for safety & or code compliance. Electrical fees will be charged at four dollars & eighty five cents ($4.85) per Amp.

LOST & FOUND
The Resort will not assume any responsibility for damages or loss of any merchandise or articles left in the Resort prior to, during or following Client's function.

CANCELLATIONS
Please refer to your Sales contract for Food & Beverage cancellations fees.

THIRD PARTY VENDORS
All vendors, hired by the client, including Atlantis' Preferred Vendors, must adhere to the rules, regulations & policies of Atlantis. Please see your Conference Planning/Service Manager for the Rules of Engagement for Third Party Vendors.

PACKAGE HANDLING CHARGES
- $10 per box not exceeding one hundred & fifty pounds (150 lbs)
- $175 per pallet or box more than one hundred & fifty pounds (150 lbs)

A **Hold Harmless Clause** must be signed by the client or third party vendor (i.e. Production Company, decorator, exhibitor). A current Certificate of Insurance will also be required. This applies to all vendors & must be signed & returned a minimum of thirty days prior to group's arrival.

AGREED & ACCEPTED

The arrangements in this Catering Agreement supersede all previous verbal & written arrangements & conditions communicated for this program.

All of the above meets with my approval & I consider this agreement to be definite & confirmed.

Acknowledgement / Date

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CONTINENTAL BREAKFAST

Continental breakfasts are based on sixty minutes of service. Items are not transferable to refreshment breaks.
Continental breakfasts include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea

SUNRISE
(Minimum 10 Guests)

Selection of Chilled Juices

Oven Fresh Danish Pastries, Croissants & Assorted Muffins

Butter, Peanut Butter, & Preserves

$30

SEASHORE
(Minimum 10 Guests)

Selection of Chilled Juices

Sliced Seasonal Fresh Fruits & Berries

Honey Yogurt Dip

Oven Fresh Danish Pastries, Croissants & Assorted Muffins

Assorted Bagels with Cream Cheese Butter, Peanut Butter, & Preserves

$32

HEALTHY START HEALTHY HEART
(Minimum 10 Guests)

Selection of Chilled Juices

Sliced Seasonal Fresh Fruits & Berries

Honey Yogurt Dip

Assorted Fruit & Low Fat Natural Yogurts

Raisin Bran Muffins

Sunrise Bread

Granola

Soy Milk, Low Fat Milk, & Whole Milk

Butter, Peanut Butter, & Preserves

$35

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

BREAKFAST BUFFET

Breakfast buffets are based on ninety minutes of service. Items are not transferable to refreshment breaks.
Additional hours are available at an additional charge of $10 per person, per hour
All Buffets include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea

SEA BREEZE
(Minimum 25 Guests)

Selection of Chilled Juices
Assorted Cold Cereals
Sliced Seasonal Fresh Fruits & Berries
Honey Yogurt Dip
Healthy Granola
Soy Milk, Low Fat Milk, & Whole Milk
Scrambled Eggs with Roasted Red Peppers & Scallions
Oven Roasted Herbed Tomato
Multi-Grain Bread
Butter, Peanut Butter, & Preserves

$44

AMERICAN
(Minimum 25 Guests)

Selection of Chilled Juices
Sliced Seasonal Fresh Fruits & Berries
Honey Yogurt Dip
Assorted Fruit Yogurts
Oven Fresh Danish Pastries, Croissants & Assorted Muffins
Assorted Bagels with Cream Cheese Butter, Peanut Butter, & Preserves
Scrambled Eggs with Sweet Peppers, Mushrooms, & Cheese
Smoked Bacon & Sausage Home Fried Potatoes with Green Onions

$50

HARBORSIDE
(Minimum 25 Guests)

Selection of Chilled Juices
Sliced Seasonal Fresh Fruit & Berries
Honey Yogurt Dip
Oatmeal with Raisins & Brown Sugar
Assorted Fruit Yogurts
Oven Fresh Danish, Croissants, Pastries, Chocolate Croissants, Muffins & Cinnamon Danish
Assorted Bagels
Plain, Herbed, & Lox Cream Cheese
Butter, Peanut Butter, & Preserves
Scrambled Eggs
Smoked Bacon & Sausage
Skillet Potatoes with Onion & Peppers
Piña Colada French Toast with Grilled Pineapple & Maple Syrup

$60

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PARADISE ISLAND BAHAMAS

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VEGAN VEGETERIAN GLUTEN FREE

SUNSHINE BRUNCH

Minimum 35 guests. Based on ninety minutes of service.
$75

Selection of Chilled Juices

Sliced Seasonal Fresh Fruit & Berries Honey Yogurt Dip

Oven Fresh Danish Pastries, Muffins, Croissants, Bagels, & Coffee Cake
Cream Cheese, Butter, Peanut Butter, & Preserves

Market Fresh Vegetable Display with Herb Dip

Smoked Salmon Display
Capers, Red Onions, & Chopped Hard Boiled Eggs

Scrambled Eggs with Chives Cheese

Blintzes with Raspberry Sauce
Home Fried Potatoes with Green Onions
Smoked Bacon & Sausage

Caesar Salad
Crisp Romaine Tossed with Caesar Dressing Baked Focaccia Basil Croutons & Lemon Wedges

Tomato, Basil, & Mozzarella Salad with Balsamic Vinaigrette

Grilled Pesto Chicken on Creamed Leeks
Fresh Island Catch with Lemon Caper Butter Sauce
Baked Macaroni & Cheese

Carving Station
Honey Mustard Glazed Ham
Buttermilk Biscuits

Omelet & Egg Station
Made to Order with Fresh Eggs or Egg Whites
Ham, Bacon, Smoked Salmon
Swiss & Cheddar Cheese
Onions, Mushrooms, Spinach, Bell Peppers Tomatoes & Salsa

Assorted Caribbean Mini Pastries

Freshly Brewed Lavazza® Coffee Decaffeinated Coffee & Tea

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VEGAN VEGETERIAN GLUTEN FREE

PLATED BREAKFAST

Plated Meals served at Indoor Venues Only. All Plated Breakfasts are Based on Minimum of 10 Persons
Plated Meals include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea

STARS & STRIPES

Chilled Orange Juice

Scrambled Eggs

Smoked Bacon & Sausage

Home Fried Potatoes with Green Onions

Breakfast Bakery Basket
Butter, Peanut Butter, & Preserves

$33

ARTISAN QUICHE

Chilled Orange Juice

Prosciutto Ham, Mushrooms, & Cheddar Cheese Quiche

Tomato & Asparagus

Breakfast Bakery Basket
Butter, Peanut Butter & Preserves

$38

BAHAMIAN BENEDICT

Chilled Pineapple Juice

English Muffin topped with a Poached Egg, Abaco Crab & Hollandaise Sauce
Grilled Boniato (Sweet Potatoes)

Smoked Bacon

Tropical Breakfast Bakery Basket
Butter, Peanut Butter, & Preserves

$40

STEAK & EGGS

Chilled Orange Juice

New York Sirloin Steak

Scrambled Eggs

Grilled Tomato

Sliced Red Bliss Potatoes, Julienne Onions, & Herbs

Breakfast Bakery Basket
Butter, Peanut Butter, & Preserves

$44

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VEGAN VEGETERIAN GLUTEN FREE

BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICH BAR **$10**
Portions Based on One Sandwich Per Person

ENGLISH MUFFIN
Scrambled Eggs, Crisp Bacon & American Cheese

CROISSANT
Ham & Swiss Cheese

FLOUR TORTILLA WRAP
Scrambled Eggs, Sausage, Spicy Tomato Salsa & Pepper Jack Cheese

FLOUR TORTILLA WRAP
Scrambled Eggs, Grilled Sweet Peppers, Spinach, Onions, & Cheddar Cheese

OMELET & EGG STATION **$17**
(Buffet Enhancement Only, Minimum 25 Guests)

Made to Order with Fresh Eggs or Egg Whites
Ham, Bacon, Smoked Salmon

Swiss & Cheddar Cheese

Onions, Mushrooms, Spinach, Bell Peppers

Tomatoes, & Salsa

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PARADISE ISLAND BAHAMAS

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ADDITIONAL BREAKFAST ITEMS

Healthy Oatmeal
Brown Sugar & Raisins
$6.50

Bahamian Cheese Grits
$7.50

Warm Quinoa
Cinnamon & Dried Fruits
$8.50

Yogurt Parfait
Low Fat Yogurt, Granola, & Berry Compote
$10

Cheese Blintzes
Raspberry Sauce
$12

Piña Colada French Toast
Grilled Pineapple & Warm Maple Syrup
$12

Blueberry Pancakes
Warm Maple Syrup
$12

Waffles
Berry Compote & Warm Maple Syrup
$12

Sliced Fresh Fruit & Berries
$12

Eggs Benedict *(Maximum 150)*
$16

Smoked Salmon
Hard Boiled Egg, Onions, Lemon, & Capers
$20

ATLANTIS
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VEGAN VEGETERIAN GLUTEN FREE

BREAKS

Based on 45 Minutes of service. All Breaks include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea

LAVAZZA® TASTER
(Minimum 10 Guests)
Assorted Flavor Shots Vanilla, Hazelnut, & Caramel
Whipped Sweet Cream, Chocolate Dust & Cinnamon
$10

SOUTHWESTERN
(Minimum 10 Guests)
Tortilla Chips with Salsa
Sour Cream & Guacamole
Miniature Meat Empanadas
Market Fresh Vegetable Display with Herb Dip
$18

ICE SCREAM (YOU SCREAM) CORNER
(Minimum 25 Guests)
Selection of Ice Cream Novelties Freshly Baked Cookies
$19

CUPCAKE EXTRAVAGANZA
(Minimum 25 Guests)
Red Velvet, Coconut, Chocolate Fudge & Banana
Chocolate Chip Cupcakes
$18

HEALTHY BOUNTY
(Minimum 10 Guests)
Tropical Sliced Fresh Fruit & Berries, Honey Yogurt Dip
Assorted Granola Bars
Oatmeal Raisin Cookies, Sunrise Bread
Seasonal Fruit Tartlets
$23

BAHAMIAN SWEETS & TREATS
(Minimum 10 Guests)
Tropical Sliced Seasonal Fresh Fruits & Berries
Honey Yogurt Dip
Coconut, Key Lime, & Guava Tarts
Chocolate Dipped Macaroons
Goombay Punch *(Non Alcoholic)*
$23

PARADISE COOKIE JAR
(Minimum 10 Guests)
Double Chocolate Chip, Oatmeal, & Macadamia Cookies
Chocolate Dipped Palmiers
$22

TEA TIME IN NASSAU
(Minimum 25 Guests)
Freshly Baked Scones
Sweet Cream & Strawberry Jam
Delicate Finger Sandwiches
(3 Pieces per Guest)
Tuna Salad, Curried Chicken, Cucumber, Turkey & Ham
Fine Gourmet Teas
$23

BUILD YOUR OWN TRAIL MIX
(Minimum 10 Guests)
Create your own tasty treat!
Individual bowls of:
Toasted Sunflower & Pumpkin Seeds. Roasted Almonds, Peanuts, Dried Cranberries, Sultanas, Apricots, Papaya, Pineapple, Banana, Coconut Flakes, Dark Chocolate Chips, & Mini Pretzels
$25

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

REFRESHMENT ADDITIONS

BREAK ADDITIONS

Popcorn	$4 per bag
Assorted Candy Bars	$4 ea
Power Bars	$6 ea
Pretzels	$4 per bag
Potato Chips	$4 per bag
Mixed Nuts	$6 per bag
Bar Mix (1 Pound serves 10)	$40 per lb.
Tortilla Chips & Pico de Gallo	$9 pp
Whole Fresh Fruit	$4 per piece
Fruit Skewers with Honey Yogurt Dip	$54 per doz
Assorted Dried Fruits	$5.25 per bag
Assorted Granola Bars	$4 ea
Magnum Ice Cream Novelties	$8 ea
European Meats & Cheese Deli Platter	$375 (serves 25)
Finger Sandwiches *(Tuna, Curried Chicken, Cucumber, Turkey & Ham)*	$52 per doz
Mini Pinwheel Sandwiches *(Tuna, Ham/Swiss, Red Pepper/Cream Cheese & Smoked Salmon)*	$52 per doz

MORNING ADDITIONS

Breakfast Breads - *12 Slices per Loaf (Banana, Raisin & Coconut, & Sunrise)*	$30 per loaf
Gluten Free Breakfast Breads – *12 Slices/Loaf*	$52 per loaf
Muffins, Danish, & Croissants	$52 per doz
Assorted Breakfast Scones & Preserves	$52 per doz
Assorted Bagels & Cream Cheese	$52 per doz
Fruit Skewers with Honey Yogurt Dip	$54 per doz
Whole Fresh Fruit	$4 per pc
Assorted Individual Fruit Yogurts	$4 ea
Assorted Cereals *with Whole & Low Fat Milk*	$5 ea
Granola *with Soy Milk, Low Fat & Whole Milk*	$7 pp
Hard Boiled Eggs – *Served Cold, In Shell*	$40 per doz

COOKIES, COOKIES, COOKIES! $52 per doz

Assorted Home Baked Cookies
(Peanut Butter, Oatmeal Raisin, Chocolate Chip)
Chocolate Marbled Brownies
Chewy Brownie Cookies
Chocolate Dipped Coconut Macaroons
Petite European Cookies
Almond Florentines
Piped Butter Cookies
Biscotti

REFRESHMENTS

Lavazza® Coffee, Decaffeinated & Tea	$110 per gal
Soft Drinks	$5 ea
Bottled Waters	$5 ea
Assorted Fruit Juices	$5 ea
Perrier (12 oz.)	$5 ea
Gatorade (16 oz.)	$5 ea
Red Bull	$6 ea
Hot Chocolate	$55 per gal
Water Bubbler – Fruit Infused	$65 per gal
Iced Tea	$80 per gal
Lemonade	$80 per gal

DESSERTS $54 per doz

Miniature International Pastries
Petite Éclairs
Assorted Miniature Rum Cakes
Miniature Chocolate Bundt Cakes
Miniature Rum Babas
Fruit Tarts *(Pineapple, Coconut, Guava)*
Fresh Berry Tarts
Assorted Miniature Cupcakes
Tropical Fruit Horns

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VEGAN VEGETERIAN GLUTEN FREE

BOXED LUNCH

All Box Lunches are served with Mustard, Mayonnaise, Salt, Pepper & Plastic Cutlery
Gluten Free Bread Available Upon Advance Request

FIRST TEE
Smoked Turkey with Tomato, Lettuce, &
Monterey Jack Cheese on a Kaiser Roll
Whole Fresh Fruit
Potato Chips
Granola Bar
Coleslaw
Bottled Water or Soft Drink
$35

Birdie
Teriyaki Chicken & Sweet Pepper Wrap
Whole Fresh Fruit
Potato Chips
Oatmeal Raisin Cookie
Bahamian Potato Salad
Bottled Water or Soft Drink
$35

EAGLE
Ham, Swiss, & Honey Dijon Mustard on a Ciabatta Roll
Whole Fresh Fruit
Potato Chips
Granola Bar
Pesto Pasta Salad
Bottled Water or Soft Drink
$35

HOLE IN ONE
Grilled Vegetables, Tomato, Black Olive Tapenade, &
Crumbled Feta Cheese in a Wheat Wrap
Whole Fresh Fruit
Potato Chips
Granola Bar
Coleslaw
Bottled Water or Soft Drink
$35

EIGHTEENTH HOLE
Bahamian Lobster & Arugula on a Brioche Bun
Whole Fresh Fruit
Potato Chips
Granola Bar
Vegetable Crudite & Ranch Dip
Bottled Water or Soft Drink
$40

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VEGAN VEGETERIAN GLUTEN FREE

DELI LUNCH BUFFET

Lunch Buffets are based on Two Hours of Service. Items are not transferable to Refreshments Breaks.
Additional hours are available at an additional charge of $10 per person, per hour
Deli lunch buffets include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea

MARKET SQUARE DELI
(Minimum 10 Guests)

Bahamian Conch Chowder with Johnny Cake
Cucumber, Tomato, Red Onion Salad
Macaroni Pasta Salad
with Bell Peppers, Onions, Cheese, & Green Peas

Build Your Own Sandwiches *Available*
Roast Beef, Turkey, Ham, Tuna Salad
Cheddar, Provolone, & Swiss Cheese
Sliced Assorted Breads & Rolls
Lettuce, Sliced Tomatoes, Onions, Pickles
Dijon & Yellow Mustard
Mayonnaise & Horseradish Cream

Pineapple Upside Down Cake
Chef's Selection of Cookies & Pastries

$42

WRAP IT UP!
(Minimum 10 Guests)

Mixed Field Greens, Tomatoes, Cucumbers
Radishes & Croutons
Selection of Dressings
Nacho Chips with Salsa
Vegetable Crudite with Assorted Dips

Gourmet Wraps
Grilled Vegetables
with Balsamic Glaze & Feta Cheese
Shrimp, Romaine Lettuce with Mango Caesar Dressing
Grilled Chicken & Hummus
with Lettuce, Cucumber & Olives
Roast Beef, Scallions, Cucumber, & Horseradish Cream

Tropical Fruit Tartlets
Chef's Selection of Cookies & Pastries

$45

SEASIDE SANDWICHES
(Minimum 10 Guests)

Market Salad Platter
Diced Chicken, Tomatoes, Lettuce, Cucumber, Bacon
Blue Cheese Crumbles & Herb Vinaigrette
Plantain Chips
Pasta Primavera Salad with Basil Pesto Dressing
Mediterranean Vegetable Platter
with Balsamic Vinegar & Feta Cheese

Pre-Made Assorted Sandwiches
Smoked Turkey, Brie Cheese, & Arugula
Salami & Ham with Provolone
with Lettuce & Tomato
Roast Beef with Caramelized Onions & Boursin Cheese
Tuna Salad, Lettuce, & Tomato

Assorted Rolls & Butter

Miniature Pastries
Chef's Selection of Cookies

$50

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VEGAN VEGETERIAN GLUTEN FREE

LUNCH BUFFET

Based on Two Hours of Service. Lunch buffets include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea

OLD FORT GRILLE $70
(Minimum 25 Guests)

Market Fresh Salad Bar
Fresh Garden Greens
Cherry Tomatoes, Cucumbers, Shredded Carrots
Red Onion & Roasted Corn
Selection of Dressings

Red Skin Potato Salad
with Grain Mustard Dressing
Macaroni Salad
with Country Ham & Peas, Garbanzo Beans & Sweet Peppers
Bahamian Coleslaw

Grill Station
BBQ Chicken
Hot Dogs
Hamburgers

Corn on the Cob
Spicy Potato Wedges
Baked Beans

Sliced American & Swiss Cheese
Tomatoes, Red Onion, Shredded Lettuce
Mustard, Mayonnaise, Ketchup, & Relish
Assorted Rolls & Butter

Apple Pie, Tropical Fruit Tarts
Carrot Cake & Key Lime Pie
Cookies & Brownies

CARIBBEAN BREEZE $72
(Minimum 25 Guests)

Bahamian Conch Chowder
with Johnny Cake

Island Salad Bar
Fresh Garden Greens
Beets, Cucumbers, Tomatoes, Onion
Red Cabbage & Shredded Carrots
Selection of Dressings
including Mango Poppy Seed Dressing

Grilled Vegetable Platter with Sherry Vinaigrette
Potato, Bacon, & Red Onion Salad
Island Slaw

Spiced Chicken with Sweet Plantains
Snapper with Corn & Black Bean Salsa
in a Lime Butter Sauce

Peas & Rice
Straw Market Vegetable Medley
Assorted Rolls & Butter

Oreo Crust Key Lime Pie
Tropical Fruit Flan
Guava Cheese Cake
Cookies & Brownies

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

LUNCH BUFFET

Based on Two Hours of Service. Lunch buffets include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea

OCEAN BREEZE **$75**
(Minimum 25 Guests)

Chicken & Corn Soup with Coriander

Greek Salad Bar
Chopped Romaine Lettuce
Cucumbers, Tomatoes, Feta Cheese
Peppers, Onion, & Kalamata Olives
Lemon Oregano Vinaigrette

Vegetable Crudite with Assorted Dips
Baby Sweet Corn Salad
with Peppers & Rice Wine Vinegar
Cucumber, Yogurt, & Dill Salad

Indian Butter Chicken
with Tomatoes, Spices, & Red Chilies
Atlantic Salmon with Capers & Lemon

Rice Pilaf with Toasted Almonds
Seasonal Vegetables
Assorted Rolls, Naan Bread, & Butter

Key Lime Pie
European Chocolate Cake
Lychee Cheese Cake
Assorted Cookies & Brownies

THE GOVERNOR **$80**
(Minimum 25 Guests)

Chopped Salad Bar
Iceberg Lettuce
Tomatoes, Cucumbers, Peppers, Corn, Chick Peas, Scallions, & Fried Tortilla Strips
Balsamic Black Peppercorn Vinaigrette

Grilled Vegetable Platter with Hummus & Pita Points
Red Skin Potato Salad with Bacon
Pasta Salad with Pesto & Oven Dried Tomatoes

Braised Beef Short Ribs
with Mushroom Ragout
Chicken with Thyme & Lemon Grouper in a Creole Sauce

Gratin Potatoes with Horseradish
Seasonal Vegetables
Assorted Rolls & Butter

Berry Shortcakes
Spiced Pineapple Cake
Tropical Fruit Tartlets
Chocolate Pecan Tart
Bacardi Rum Cake

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

PLATED LUNCH

Plated Meals served at Indoor Venues Only. All Plated Lunches are Based on Minimums of 10 Persons
Price includes a Choice of Soup or Salad, Main Course, & Dessert, Freshly Brewed Lavazza® Coffee, Decaffeinated Coffee, Tea, & Iced Tea

SOUPS

Bahamian Conch Chowder

Chilled Mint, Cucumber & Pepper Gazpacho

Homemade Chicken & Corn Soup

SALADS

Chopped Crisp Greens
Tomatoes, Cucumbers, Chick Peas, Scallions, & Eggs
Black Peppercorn Vinaigrette

Caesar
Crisp Romaine, Herbed Garlic Croutons
Traditional Dressing & Parmesan

Traditional Conch Salad Martini
with Andros Key Lime

All American "Iceberg Wedge"
Tomato, Bacon, & Blue Cheese Dressing

ATLANTIS
PARADISE ISLAND BAHAMAS

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VEGAN VEGETERIAN GLUTEN FREE

PLATED LUNCH

Plated Meals served at Indoor Venues Only. All Plated Lunches are Based on Minimums of 10 Persons
Price includes a Choice of Soup or Salad, Main Course, & Dessert, Freshly Brewed Lavazza® Coffee, Decaffeinated Coffee, Tea, & Iced Tea

MAIN COURSES

Stuffed Breast of Chicken
Creamed Mushroom Sauce
Spinach & Toasted Almonds
Bahamian Peas & Rice
Market Vegetables
$50

Cajun Seared Chicken Breast & Garlic Shrimp
Creole Sauce
Pigeon Peas & Rice
Broccoli
$52

Island Spiced Pork Tenderloin
Dark Rum Glaze
Herb Crushed Red Skin Potatoes
Broccolini
Caramelized Pineapples
$55

"Smuddered" Grouper
Bahamian Peas & Rice
Sweet Plantains
Market Vegetables
$55

Oven Roasted Salmon
Tomato Relish
Mushroom Polenta Cake
Creamed Corn
$60

Braised Short Rib
Red Wine Sauce
Garlic Mashed Potatoes
Roasted Carrots, Artichokes, & Asparagus
Mushroom Ragout
$60

Petite Filet of Beef & Crab Cake
Peppercorn Sauce & Mango Salsa
Rosemary Roasted Potatoes
Julienne Pesto Vegetables
$70

DESSERTS

Mojito Chocolate Tart with a Tangy Orange Coulis
Key Lime Guava Tart
Fresh Fruit Tartlet in a Raspberry Mango Sauce
Baked Apple Tart & Fresh Berry Compote
Chocolate Mousse Cake with Añejo Rum & Orange Crunch
Oreo Crumb Banana Cheesecake

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

RECEPTION COLD HORS D'OEUVRES

All Hors D'Oeuvres are available with a Minimum Quantity of 50 Pieces per Item

$7 PER PIECE

Smoked Fish Tartare with Pickled Red Onion & Chopped Herbs on a Crostini

Gourmet Antipasti Bruschetta with Tomato, Olive, & Feta Cheese

Cherry Tomato, Mozzarella Kebab Drizzled with Basil Oil Herbed Cream Cheese & Grilled Sweet Pepper Pinwheel

Portobello Mushroom on a Blue Cheese Crostini

Strawberry & Aged Brie Kebab

Poached Pear & Blue Cheese on a Focaccia Crouton

Chicken Waldorf Tartlets

Salami, Provolone, & Marinated Olive Skewer

$8 PER PIECE

Medallions of Lobster, Chili Mayonnaise, & Charred Pineapple

Jumbo Shrimp with Mango & Pickled Ginger

Smoked Salmon Rose on Pumpernickel

Seared Ahi Tuna & Wasabi Sour Cream Crouton

Watermelon & Goat Cheese Skewer Drizzled with Mint Oil

Goat Cheese, Date & Citrus Spice

Fired Beef Tenderloin, Boursin Cheese, & Caramelized Onion

Smoked Duck Breast & Jellied Quince

Smoked Turkey, Pepper Jam, & Baby Apple

$9 PER PIECE *Individually portioned dishes*

Vegetable Crudite with Lemon Ranch Dip

Rock Shrimp (4) with Lemon & Cocktail Sauce

Feta Cheese, Mint, & Preserved Lemon with a Flatbread Cracker

Cubed Aged Cheddar, Provolone, Grapes, & Walnuts

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

RECEPTION HOT HORS D'OEUVRES

All Hors D'Oeuvres are available with a Minimum Quantity of 50 Pieces per Item

$7 PER PIECE

Vegetable Spring Roll with Sweet Chili Sauce

Wild Mushroom & Goat Cheese Herb Tart

Fried Macaroni & Cheese with Spiced Mayonnaise

Bahamian Conch Fritter with Rum Rémoulade

Buffalo Chicken Wings & Creamy Blue Cheese Dip

Boneless Chicken Bites with BBQ, Teriyaki or Jerk Sauce

Chicken Satay with Oriental Thai Peanut Sauce

Meatballs in Jerk BBQ Sauce

Fried Pork Pot Sticker with Ginger Hoisin Sauce

$8 PER PIECE

Feta, Parmesan, & Prosciutto Herb Stuffed Mushroom

Spinach & Filo Pastry Triangle with Tzatziki Sauce

Lobster Wonton with Toasted Sesame Seeds in a Teriyaki Dip

Coconut Breaded Shrimp with Citrus Ginger Sauce

Scallop Wrapped in Bacon

Smoked Salmon Spinach Frittata

Beef Tenderloin Brochette with a Mojo Glaze

Lamb Kofta served with Mint Yogurt Sauce

$9 PER PIECE *Individually portioned dishes*

Escargot, Brie, & Garlic Butter on a Bread Crisp

Lobster Prism in a Thermidor Dip

Jumbo Shrimp & Warm Goat Cheese Fondue

Tandoori Shrimp Satay & Yogurt with Cucumber Raita

Cumin Crusted Lamb Lollipop with Mint Tomato Relish

Petite Andros Crab Cake with Guava Mango Chutney

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

VEGETARIAN/VEGAN APPETIZERS

All Hors D'Oeuvres are available with a Minimum Quantity of 50 Pieces per Item

HOT

$8 PER PIECE

Chickpea Hummus severed with Vegetable Ratatouille topped with cilantro oil

Vegan Meatballs with tomato marinara

Vegan empanada

Fried Falafel with julienne of cucumber salad garlic tahini sauce

COLD

$8 PER PIECE

Roasted Vegetable kebob with fresh herb salad

Vegan Summer wrap with mixed veggies tomato herb spread

Vegetable Waldorf with Avocado and Poached Pear

Sweet potato chips with guacamole spread, cherry tomato and herb oil

Vegan Ceviche shooter (cauliflower, red onions, broccoli florets, cucumber, tomato's, lime (grapefruit and cilantro).

ATLANTIS
PARADISE ISLAND BAHAMAS

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VEGAN VEGETERIAN GLUTEN FREE

RECEPTION CARVING STATIONS

Mojo Pork Loin
Sugar & Spice Crusted Pork Loin
Johnny Cake & Soft Rolls
(Serves 30)
$450

Jerk Rubbed Turkey Breast
Sweet Chili Mango Sauce
Jalapeño Corn Muffins
(Serves 30)
$450

Oven Roasted Grouper
Creole Sauce, Lemon Wedges, & Goat Pepper Sauce
Jalapeno Corn Muffins
(Serves 25)
Based on Seasonal Availability and Market Price

Black Peppercorn Crusted Beef Tenderloin
Caramelized Onions & Blue Cheese Dip
Salted Pretzel Rolls
(Serves 20)
$550

Slow Roasted Beef Strip Loin
Chimichurri Sauce & Mustard Sour Dough Rolls (Serves 30)
$575

Steamship Round of Beef
Mustard & Horseradish
Silver Dollar Rolls
(Serves 150)
$1,200

ATLANTIS
PARADISE ISLAND BAHAMAS

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VEGAN VEGETERIAN GLUTEN FREE

RECEPTION SPECIALTY DISPLAYS

Specialty Displays must be ordered for Each Guest. Based on Two Hours of Service.

Antipasto Display
(Minimum 15 Guests)

Prosciutto Ham, Salami, & Provolone Cheese
Marinated Artichoke Hearts, Peppers
Sun Dried Tomatoes, Buffalo Mozzarella
Olive Tapenade, Goat Cheese
Black Olives, Green Olives, & Herbed Olive Oil
Artisan Bread Display
$23

Mediterranean Bruschetta Bar

Feta & Preserved Lemon
Roasted Red Pepper Hummus
White Bean & Roasted Garlic Puree
Fresh Tomato & Basil
Eggplant Baba Ghanoush
Marinated Artichokes
Black Olive Tapenade
Fresh Mozzarella, & Prosciutto
Fresh Celery & Carrot Sticks
Tzatziki Dip
Grilled Pita Points, Herb Crostini
Ciabatta Crisps, Focaccia Points
$23

Sushi & Sashimi
(Minimum 15 Guests)

Based on Six Pieces per Guest
Assorted Sashimi, Maki, & Nigiri
Wasabi, Pickled Ginger, & Soy Sauce
$70

Iced Treasures of the Sea
(Minimum 15 Guests)

Lobster Tail (1/2), Crab Claws (2), Iced Jumbo Shrimp (3)
Bahamian Conch Salad
All Seafood is served with Appropriate Condiments
$75

Jumbo Shrimp Display
Cocktail Sauce & Lemons
$750 per Display (100 Pieces)

International Cheeses with Baguettes & Crackers
Fine Display of Cheeses to include:
Brie, Cheddar, Swiss, Blue, Gouda, & Goat Cheese
Garnished with Fruits, Nuts, Crackers, & Bread
Small - $400 (Serves 25)
Medium - $800 (Serves 50)
Large - $1,150 (Serves 75)

Fresh Market Vegetable Display
Colorful, Crunchy Vegetables to include:

Baton Carrots, Celery, Bell Peppers
Broccoli, Cucumber Spears, Baby Corn
Cherry Tomatoes & Cauliflower
Sour Cream Chive & Blue Cheese Dips
Small - $330 (Serves 25)
Medium - $630 (Serves 50)
Large - $950 (Serves 75)

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

RECEPTION SPECIALTY STATIONS

Specialty Stations must be ordered for Each Guest. Based on Two Hours of Service.

Caesar Salad
(Minimum 20 Guests)

Crisp Romaine Tossed with Caesar Dressing
Baked Focaccia
Basil Croutons & Lemon Wedges
$15

Grilled Chicken Strips - **Add $8**
Grilled Shrimp - **Add $10**

Greek Salad
(Minimum 20 Guests)

Iceberg Lettuce
Red Onion, Cucumber, Pepperoncini, Tomatoes
Feta Cheese, & Olives
Lemon Oregano Vinaigrette
$15

Bahamian Conch
(Minimum 20 Guests)

Conch Fritters served with Tropical Dip
Freshly Prepared Conch Salad
$27

Ceviche Shooter
(Minimum 20 Guests)

Snapper, Crab, Mussels, Octopus, & Plantain
Marinated in Citrus Juice, Chili Peppers, & Cilantro
Fried Tortilla Chips
$28

ATLANTIS
PARADISE ISLAND BAHAMAS

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VEGAN VEGETERIAN GLUTEN FREE

RECEPTION SPECIALTY STATIONS

Specialty Stations must be ordered for Each Guest. Based on Two Hours of Service.

Pasta Bar
(Minimum 25 Guests)
Cheese Tortellini, Penne, & Gemelli Pastas
Caramelized Garlic Alfredo
Marinara & Vodka Blush Sauces

Assorted Toppings to Include:
Olives, Grilled Mushrooms, Roasted Garlic
Sun Dried Tomatoes & Broccoli Florets
Parmesan Cheese
Freshly Baked Bread Display
$25

Chicken Strips - **Add $8**
Sicilian Meatballs - **Add $9**
Italian Sausages, Onions, & Peppers **- Add $9**

Satay
(Minimum 25 Guests)

Based on Six Pieces per Guest
Grilled Beef, Chicken, Pork & Spicy Shrimp
Peanut, Coconut Curry, & Soy Ginger Dipping Sauces
$27

Polenta
(Minimum 25 Guests)

Parmigiano Reggiano Polenta
Served with Steaming Crocks of:
Mushroom, Onion & Sweet Pepper Ragout
Chicken in Pesto Sauce
Italian Sausage in Herb Tomato Sauce
Garnished with:
Sliced Olives, Chives, Gorgonzola & Parmesan
$28

Shrimp in Creole Sauce – **Add $10**

Martini Mashed Potato Bar
(Minimum 25 Guests)

Mashed Yukon Gold, Red Skin, & Sweet Potatoes
Steaming Crocks of:
Lobster & Shrimp Ragout
Porcini Mushrooms
Shredded Jerk Chicken

Assorted Toppings to include:
Scallions, Tomatoes, Greek Olives
Blue Cheese, Bacon, Parmesan Cheese & Olive Oil
$30

Slider Bar
(Minimum 25 Guests)

Yankee Slider
Burger, Bacon, Tomato, American Cheese

Nassau Slider
Cracked Conch, Mango Slaw, & Calypso Sauce

Havana Slider
Shredded Pork, Ham, Sliced Pickles, & Swiss

Cajun Slider
Chicken, Chili Mayonnaise, Provolone Cheese,
Mustard, Mayonnaise, & Ketchup

Vegan Slider
Balsamic Glazed Portobello Mushroom with Basil
Pesto & Tomato

$30

ATLANTIS
PARADISE ISLAND BAHAMAS

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VEGAN VEGETERIAN GLUTEN FREE

RECEPTION SPECIALTY STATIONS

Specialty Stations must be ordered for Each Guest. Based on Two Hours of Service.

Taco Bar
(Minimum 25 Guests)

Crock Pots of:
Hot Chipotle Chicken
Blackened Grouper
Pulled Beef Short Rib

Warm, Soft Tortillas
Crisp Tortilla Chips

Pico de Gallo, Guacamole, Sour Cream
Black Bean Corn Salsa, Mango Slaw,
Chopped Onions, Shredded Lettuce
Shredded Cheddar & Minced Jalapeños

$30

Martini Mac & Cheese
(Minimum 25 Guests)

Made to order Macaroni & Cheese:
Creamy Lobster & Shrimp
Grilled Chicken, Asparagus Mascarpone
Sun Dried Tomato, Sweet Peppers
Goat Cheese

Assorted Toppings to include:
Parmesan, Olives, & Chives
Bacon Bits & Pepper Flakes

$33

Caribbean Land & Sea
(Minimum 35 Guests)

Carved Flank Steak Marinated with
Island Citrus & Tamarind Sauce

Mahi Mahi with Lightly Spiced
Mango Chutney & Lemon

Johnny Cakes
Jalapeño Corn Muffins

$44

Indian Station
(Minimum 50 Guests)

Hari Chutney Walla Chicken
Kerala Seafood Curry
Daal Makhani
Tofu Masala
Basmati Rice
Assorted Condiment to Include:
Mixed Pickles
Mango, Tomato, & Mint Chutney
Onion Masala & Cucumber Raita
Papad, Naan, & Roti

$40

ATLANTIS
PARADISE ISLAND BAHAMAS

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VEGAN VEGETERIAN GLUTEN FREE

RECEPTION SWEET ENHANCEMENTS

Enhancements must be ordered for Each Guest. Based on Two Hours of Service.

Fruit Flambé
(Minimum 25 Guests)

Exotic Island Fruits Flambéed
with Bacardi Rum and
Vanilla Bean Ice Cream
$22

Chocolate Fondue
(Minimum 25 Guests)

Fresh Seasonal Berries & Fruits Served
with Dark Chocolate Fondue

Mango, Honeydew, Pineapple
Marshmallows & Strawberries
Coconut Macaroons

Shortbread Cookies
Miniature Peanut Butter Cookies
Home Baked Cookies & Brownies

$22

Sweet Shooter Bar
(Minimum 20 Guests)
Based on 4 Pieces Per Person

Graham Cracker Key Lime Pie
White Chocolate Strawberry Shortcake
Death by Chocolate
Banana Oreo Cheesecake
Coconut Tapioca with Fruit Baba
Chocolate Shots with Chocolate Pop Rocks
Mango Panna Cotta with Berry Compote

$24

Top of the Pops
(Minimum 20 Guests)
Based on 4 Pieces Per Person

Chewy Brownies
Miniature Chocolate Candy Apples
Chocolate Chip Cookies
Rice Krispy Treats
Oreo Cakes
Reese's Peanut Butter Cakes
Chocolate Marshmallows
Pineapple, Melon, & Watermelon
Fruit Prisms

$24

Tropical Mini Sampler
(Minimum 20 Guests)
Based on 4 Pieces Per Person

Banana Honey Meringue Tarts

Rum Babas with Tropical Fruit, Coconut
Passion Fruit Tapioca

Mango Panna Cotta with Berry Compote

White Chocolate Risotto with Island Fruits

Exotic Fruit Tarts

Berry Financiers & Macaroons

$25

ATLANTIS
PARADISE ISLAND BAHAMAS

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VEGAN VEGETERIAN GLUTEN FREE

PLATED DINNER

Plated meals served at Indoor Venues Only

COLD APPETIZERS

Crab Salad Martini
Mango Slaw, Baby Greens & Scallions
Key Lime Vinaigrette
$18

Vegetable Napoleon
Tomato, Mozzarella, Eggplant, Squash, & Micro Greens
Balsamic Glaze & Basil Oil
$18

Smoked Salmon
Baby Arugula, English Cucumber, & Herb Crouton
Lemon Caper Vinaigrette
$23

Lobster Medallions
Orange & Fennel Salad with Garden Greens
Chili Mayonnaise & Parsley Oil
$25

HOT APPETIZERS

Andros Crab Cake
Charred Roasted Sweet Corn
Coriander & Tomato Fondue
$19

Jumbo Shrimp
Wrapped in Prosciutto Ham
Broccolini & Porcini Mushrooms
Masala Butter Sauce
$21

Island Spiced Lamb Lollipops
Grilled Dijon & Caribbean Spice Rubbed Petit Chops
Served over Sautéed Spinach, Toasted Coconut Couscous,
& Tomato Chutney
$25

Bahamian Sampler Trilogy
Conch Fritter with Bacardi Calypso Rum Sauce
Kettle Fried Coconut Shrimp with Tangy Mango Chutney
Bahamian Mac ‘n Cheese Bites
with Pirate Brew’s Black Beer’D Stout Cheddar Sauce
$23

ATLANTIS
PARADISE ISLAND BAHAMAS

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VEGAN VEGETERIAN GLUTEN FREE

PLATED DINNER

Plated meals served at Indoor Venues Only

SOUPS

Chilled Watermelon
Cucumber, Lime, & Cilantro
$12

Butternut Squash
Roasted Garlic
$12

Black Bean
Onion Relish & Sour Cream
$12

Bahamian Conch Chowder
Island Spices & Herbs
$15

Corn & Crab Chowder
Spicy with Cilantro Oil
$18

Lobster Bisque
Sherry & Crisp Plantain
$18

SALADS

Artichokes & Cherry Tomatoes
Bouquet of Field Greens & Endive
Sea Salt Cracker
Citrus Dressing
$15

Hearts of Palm & Strawberries
Spinach, Arugula, & Pecans
Honey Orange Vinaigrette
$15

Caesar
Fresh Hearts of Romaine Lettuce
Herbed Garlic Croutons
Traditional Dressing
$15

Caprese
Buffalo Mozzarella & Roma Tomatoes
Gourmet Greens
Basil Vinaigrette & Balsamic Syrup
$15

Peppered Goat Cheese & Roasted Beets
Island Greens & Candied Walnuts
Yuzu Oil
$15

Grilled Asparagus & Crumbled Feta
Micro Greens & Olives
Lemon Cucumber Dressing
$15

SORBET $8

Mango Passion Fruit
Splash of Lime

Champagne

Guava

Kumquat Lemon
Hint of Mint

ATLANTIS
PARADISE ISLAND BAHAMAS

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VEGAN VEGETERIAN GLUTEN FREE

PLATED DINNER

Plated meals served at Indoor Venues Only. Dinners served with Premium Breads & Butter (Honey Wheat, Sourdough, & Pumpkin)

ENTRÉES

Slow Roasted Lemon Pepper Chicken Breast
Caramelized Cauliflower & Carrots
Sweet Potato Gratin, Thyme Jus
$44

Seared Salmon Filet
Coconut Rice, Baby Bok Choy, Edamame
Tomato Concasse, Cilantro Butter Sauce
$48

Herb Roasted Grouper
Sweet Plantains, Straw Vegetables, & Asparagus
Crushed Herb Potatoes, Citrus Vanilla Butter Sauce
$58

Seared Sea Bass
New Potato Cake, Pesto Julienne Vegetable
Broccolini, Sweet Chili Mango Glaze
$65

Grilled New York Strip Loin
Shallot, Boniato & Potato Hash, Roasted Artichokes,
Peppers, Portabella Mushrooms, Black Berry Cabernet Sauce
$70

Port Glazed Beef Filet
Scalloped Potatoes, Grilled Vegetables
Red Wine & Shallot Reduction
$70

ENTRÉE COMBINATIONS

Breast of Chicken & Jumbo Shrimp
Whipped Pesto Potatoes, Market Vegetables
Sweet Pepper Creole Sauce
$70

Braised Short Rib of Beef & Grilled Grouper
Horseradish Mashed Potatoes, Glazed Onions
Grilled Asparagus & Roasted Tomatoes, Red Wine Reduction
$75

Breast of Chicken & Petite Beef Filet
Basil Polenta Cake, Roasted Asparagus, & Cotija Cheese
Peppercorn & Mushroom Sauce
$72

Charred Beef Filet & Jerk Grilled Jumbo Shrimp
Pigeon Pea Rice, Glazed Carrots, Broccolini
Port Poached Shallots, Mango Salsa
$80

Tamarind Bronzed Beef Filet & Crab Crusted Sea Bass
Candied Sweet Potato Stack
Market Vegetables, Key Lime Butter Sauce
$82

Caribbean Lobster Tail & Grilled Beef Filet
Crushed Red Bliss Potatoes, Straw Vegetables
Charred Onions, Barolo Reduction
$88

ATLANTIS
PARADISE ISLAND BAHAMAS

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PLATED DINNER

Plated meals served at Indoor Venues Only.

DESSERT

Vanilla Creme Bruleé
Tropical Fruit & Brownie Cookie
$15

Mango Mousse
Champagne Jelly Raspberry Coulis
$15

White Chocolate Strawberry Shortcake
Passion Gelee & Currant Compote
$15

Key Lime Tart
Orange Raspberry Madeleine
$15

Wild Berry Tart
Tropical Coulis
$16

Belgium Chocolate Dome
Caramelized Pineapple Mango Coulis
$17

Tropical Sampler
Guava Cheesecake
Key Lime Tart
Chocolate Mango Torte
$18

Chocolate Trilogy
Dark Chocolate Bundt Cake
Milk Chocolate Cheesecake
Minted Chocolate Tart
$18

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGETARIAN/VEGAN MENU OPTIONS

Buffet Add-on *(prices are per person and must be ordered for everyone in the group)*

Moroccan Chickpea and vegetable tagine (V)	**$20**
Cauliflower and Potato Curry (V)	**$20**
Indian Style Chickpea Curry (V)	**$20**
Stir fried Broccoli and tofu, Soy ginger sauce	**$20**

Above dishes will come with rice.

Penne Arrabbiata (V)	**$15**
Eggplant Moussaka (V)	**$15**
Vegetable Lasagna (V)	**$15**
Warm Quinoa with dry fruits and nuts (V)	**$20**
Vegetable fried rice (V)	**$15**

PLATED OPTIONS

Moroccan Chickpea Tagine, Saffron Pilaf, Eggplant Chutney (V) (GF)	**$50**
Potato and Cauliflower Curry, Basmati rice, Papadam, Pickle (V) (GF)	**$50**
Chana Masala (Chickpea), Basmati rice, Papadam, Pickle (V) (GF)	**$50**
Stir Fry Vegetable and tofu, Steamed Rice, Crispy Shallots (V)	**$50**
Pumpkin Risotto, Grilled Asparagus, Parmesan (V) (GF)	**$50**
Grilled Vegetable, Warm Quinoa, Dry fruits (V) (GF)	**$50**
Eggplant Moussaka, Parmesan, Green Salad (V)	**$50**
Vegetable Lasagna, Parmesan (V)	**$50**

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

(V) VEGAN (V) VEGETERIAN (GF) GLUTEN FREE

BAHAMIAN BEER GARDEN

Based on Two Hours of Service. 25 Person Minimum.

Treat your guests to Seven Plus Local Bahamian Beers

The Bahamian Beer Garden also includes:

Butler Passed Hors D‘ Oeuvres
(Based on 5 Pieces Per Person)

Bahamian Mac & Cheese Bites
Individual Conch Salads
Conch Fritters with Spicy Mayo
Petite Andros Crab Cakes with Mango Guava Chutney
Traditional Caribbean Beef Patties

Assorted Soft Drinks
Bottled Waters

All applicable outdoor setup fees & lighting included

$90 per person

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

ISLAND COOKOUT DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Caesar Salad
Crisp Romaine Tossed with Caesar Dressing
Baked Focaccia Basil Croutons
Lemon Wedges

Red Skin Potato Salad with Ranch Dressing
Macaroni Salad with Cheddar Cheese,
Peppers, & Garden Peas
Bahamian Coleslaw
Beets & Red Onion

From the Grill
Barbeque Chicken
Hot Dogs
Hamburgers

Pulled Pork with Biscuits
Corn on the Cob
Cajun Spiced Potato Wedges

Sliced American & Swiss Cheeses
Tomatoes, Red Onion, Shredded Lettuce
Mustard, Mayonnaise, Ketchup, & Relish

Assorted Rolls & Butter

Banana Oreo Cheesecake
Tropical Fruit Flan
Key Lime Pie
Bacardi Island Rum Cake
Cookies & Brownies

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

$105

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

BAHAMIAN GRILL DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Chopped Salad Bar
Iceberg Lettuce
Tomatoes, Cucumbers, Peppers, Corn, Chick Peas,
Kidney Beans, Beets, & Croutons
Selection of Dressings

Fresh Conch Salad with Tomatoes, Onions,
Peppers, & Lime
Grilled Vegetable Platter with Balsamic Dressing &
Crumbled Feta Cheese Bahamian Potato Salad
Island Coleslaw

Carving Station
Flank Steak Marinated in High Rock Lager
Jerk Chicken with Tropical Fruit Salsa
Mahi Mahi with a Ginger Habanero Rub
Peas & Rice
Medley of Vegetables
Baked Macaroni & Cheese

Assorted Rolls & Butter

Guava Cheesecake
Pineapple Upside Down Cake
Key Lime Pie
Selection of Seasonal Bahamian Desserts

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

$110

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

VOYAGERS DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Market Fresh Salad Bar
Garden Greens
Cherry Tomatoes, Cucumbers, Shredded Carrots, Red Onion, & Roasted Corn
Selection of Dressings

New Potato Salad with Mustard & Smoked Bacon
Caprese Pasta Salad with Tomato, Mozzarella, & Pesto
Corn & Black Bean Salad

Antipasto Display
Prosciutto Ham, Genoa Salami, & Provolone Cheese
Marinated Artichoke Hearts, Sun Dried Tomatoes, Marinated Peppers
Olive Tapenade, Goat Cheese, Black & Green Olives, & Herbed Olive Oil
Artisan Bread Display

Beef Medallions in a Peppercorn Sauce
Salmon with Lemon, Capers, & Olive Oil
Chicken with Mushrooms in a Chipotle Cream Sauce
Roasted Potatoes with Rosemary Garlic Oil
Chef's Selection of Vegetables

Assorted Rolls & Butter

Fresh Seasonal Fruit Tarts
Key Lime Pie
Tropical Cheese Cake
Selection of Seasonal Desserts

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

$115

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

TRADE WINDS DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Fresh Conch Salad with Tomatoes, Onions, Peppers, & Lime

Grilled Asparagus & Shaved Parmesan Salad

Greek Salad Bar
Chopped Romaine Lettuce, Cucumbers, Tomatoes, Feta Cheese, Peppers, Onion, & Kalamata Olives Lemon Oregano Vinaigrette

Mediterranean Mesa
Traditional Hummus, White Bean & Mint, Fresh Tomato & Basil, Feta & Preserved Lemon

Roasted Eggplant Baba Ghanoush, Black Olive Tapenade, & Tzatziki Sauce

Fresh Celery & Carrot Sticks

Grilled Pita Points, Blue Corn Tortillas, Herb Ciabatta, & Herb Crostini

Chicken with Tomatoes, Olive Oil, Olives, Chili Pepper, Capers, & Garlic

Pork Loin in a Pineapple Sweet & Sour Sauce

Snapper on Crab, Sweet Corn & Cream Casserole

Rice with Pigeon Peas & Thyme

Island Market Vegetables

Assorted Rolls & Butter

Guava Bread & Butter Pudding

Banana Cream Tart

Chocolate Key Lime Pie

Fudge Brownie Bites

Fruit Tartlets

Piña Colada Pound Cake

Freshly Brewed Lavazza® Coffee, Decaffeinated Coffee, Tea, & Iced Tea

$118

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

JEWEL OF THE SEA DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Chilled Display of Jumbo Shrimp
Based on Three Pieces per Guest

Cocktail Sauce, Lime Wedges, Tabasco,
& Worcestershire Sauce

Calamari with Garlic, Wine, Goat Pepper, & Parsley

Penne Pasta with Crab & Herb Dressing

Market Fresh Salad Bar
Garden Greens, Cherry Tomatoes, Cucumbers, Shredded Carrots, Red Onion, Roasted Corn, & Croutons
Selection of Dressings

Crisp Vegetable Platter with Herb Dip Seafood Paella

Red Snapper on Creamed Leeks & Lemon Essence

Flank Steak with Roasted Roma Tomatoes & Caramelized Onions

Jerk Chicken with Candied Sweet Plantains

Grilled Seasonal Vegetables

Potato & Cheese Gratin

Assorted Rolls & Butter

Tropical Fruit Tartlets

Mango Madeline

Tropical Guava Cheese Cake

Assorted Pastries, Rum Baba

Coconut Rice Pudding

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

$125

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

PIRATES OF PARADISE DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Chopped Salad Bar
Iceberg Lettuce, Tomatoes, Cucumbers, Peppers, Corn, Chickpeas, Scallions, Blue Cheese Crumbles, & Fried Tortilla Strips
Balsamic Black Peppercorn Vinaigrette

Grilled Vegetable Platter with Hummus & Pita Points
Salami & Provolone Platter with Pickles
Macaroni Salad with Cheese, Garden Peas, & Peppers
Roasted Asparagus & Shallot Dressing

Drunken Beef Short Ribs with Port Wine Reduction
Chicken Marinated with Garlic, Jalapeños, & Lime
Crab Crusted Grouper with Corn Succotash

Yellow Rice
Fried Plantains with Sundried Raisins
Market Fresh Vegetables
Assorted Rolls & Butter

Eleuthra Pineapple Bread & Butter Pudding

Mango Mousse Martini

Pirate Rum Cake

Nassau Royale Chocolate Bundt Cakes

Fruit Horns

Fruits Flambéed with Island 'Grog'

Tropical Fruit Cheesecake

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

$128

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

MARINA VILLAGE DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Chilled Display of Jumbo Shrimp
Based on Three Pieces per Guest

Cocktail Sauce, Calypso Dip, & Lime Wedges
Tabasco & Worcestershire Sauce

Italian Salad Bar

Chopped Romaine & Iceberg Lettuce
Mortadella, Salami, Roasted Roma Tomatoes,
Pepperoncini Celery, Radish, Olives
Red Onions, Cucumbers, & Provolone Cheese
Oregano Vinaigrette

Bruschetta Bar

Tomato & Basil Salsa, Mozzarella, Caponata
White Bean & Roasted Garlic Puree
Prosciutto
Balsamic Marinated Artichokes
Olive Tapenade, Caramelized Onion, & Bacon Jam
Grilled Pita Points, Herb Crostini, & Focaccia Points

The Village Mixed Grill

Petite Beef Filet
Italian Sausage
Pork Medallions
Grilled Tomatoes, Mushrooms, & Bacon
Peppercorn Sauce & Fresh Lemon

French Twist

Salmon Dijonaise
Chicken served with Kumquats & Lemon Jus
Potato Gratin Dauphinoise
Haricot Vert with Toasted Almonds

Assorted Rolls & Butter

Sweet Bimini Dessert Bar

Tropical Fresh Fruit Display
Chocolate Bundt Cake
Bacardi Island Rum Cake
Rum Raisin Coconut Flan with Fresh Mango
Island Fruit Tartlets
Pineapple Pound Cake

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

$130

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

JUNKANOO BAHAMIAN FEAST & FEST

Based on Two Hours of Service. 50 Person Minimum.

Treat your guests to an authentic Bahamian Experience!

Bahamian Conch Station
Freshly Prepared Bahamian Conch Salads featuring:
Traditional & Tropical Conch Salads
Bahamian Conch Fritters with Bacardi Rum Remoulade
Island Coleslaw
Bahamian Potato Salad

Carved Oven Roasted Nassau Grouper
With Traditional Creole Sauce, Lemon Wedges,
& Goat Pepper Sauce
Jalapeno Corn Muffins
Based on Seasonal Availability

Carved Mojo Pork Loin
Sugar & Spice Crusted Slow Roasted Pork Loin
Citrus Mojo Sauce & Pineapple Salsa
Johnny Cake & Soft Rolls

Traditional Island Side Dishes
Bahamian Macaroni & Cheese
Traditional Peas & Rice Sweet
Fried Plantains

Sweet Tings
Miniature Pineapple & Coconut Tarts
Bennie Balls & Coconut Drops
Chef's Selection of Tropical Samplers
Guava Bread & Butter Pudding

Bahamian Fruit Punch (Non-Alcoholic)

Buffet Menu Pricing includes:

1 Hour – One Piece Steel Calypso Player
15-20 Minutes Junkanoo Rush

$140 per person

ENHANCEMENTS
Heighten the experience further...

Fire Dancer (15–20 Minutes)	$ 600
Limbo Dancer (15–20 Minutes)	$ 600
Rake & Scrape Cultural Experience	$1200 per hour
Stilt Walkers	$ 240 per hour
Hair Braiders	$ 200 per hour

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

JUNKANOO BEAT DINNER BUFFET

Minimum 50 Guests. Based on a Two Hour Service Time.

Island Salad Bar

Fresh Garden Greens, Beets
Cucumbers, Tomatoes, Onion
Red Cabbage, Shredded Carrots, Baby Corn
Kidney Beans, Peppers, Pickled Jalapeños
Croutons
Mango Poppy Seed Dressing
Ranch & Balsamic Vinaigrette
Artichoke Hearts, Olives, & Red Peppers

Fried Tortilla Chips
Guacamole, Salsa, & Sour Cream

Bahamian Conch Station
Freshly Prepared Conch Salad
Conch Fritters served with Tropical Dip

Carved Peppered Sirloin of Beef
Served with Mojo BBQ Sauce & Horseradish
Creole Mustard & Miniature Rolls

Roasted Pork Loin with Apples & Sun Dried Cranberries
Chicken Breast Sautéed with Chilies, Peppers, & Onions
Red Snapper Filet "Nassau Style"

Bahamian Peas & Rice

Straw Market Vegetables

Baked Macaroni & Cheese

Assorted Rolls & Butter

Pineapple Upside Down Cake

Traditional Rum Cake

Benny Cake & Coconut Drops

Pineapple Coconut Pound Cake

Chocolate Peanut Butter Tart

Mango Flan

Island Fruit Tartlets

Caribbean Fruits Flambéed in Rum
with Vanilla Bean Ice Cream

Freshly Brewed Lavazza® Coffee
Decaffeinated Coffee, Tea, & Iced Tea

$155

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

TASTE OF ATLANTIS DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Market Place Fresh Salad Bar
Garden Greens
Cherry Tomatoes, Cucumbers, Baby Corn
Red Cabbage, Chickpeas, & Croutons
Selection of Dressings
Crisp Vegetable Platter with Garlic Cheese Dip

Viva Italia
Antipasto Display
Prosciutto, Salami, & Provolone Cheese
Marinated Artichoke Hearts
Sun Dried Tomatoes & Peppers
Olive Tapenade, Goat Cheese, Black & Green Olives
Herbed Olive Oil

Pasta Bar
Cheese Tortellini, Penne, & Gemelli Pastas
Caramelized Garlic Alfredo
Marinara & Vodka Blush Sauce
Assorted Toppings to Include:
Olives, Grilled Mushrooms, Roasted Garlic
Sun Dried Tomatoes
Broccoli Florets & Parmesan Cheese
Freshly Baked Bread Display

Mosaic
Baked Chicken with Olive Tapenade
Bread Crumbs, & Grilled Lemon
Mediterranean Grilled Vegetables
Orzo with Pesto

Seafire Surf & Turf Grill
Grilled Lobster Tail
Petite Beef Filet
Served with Lemon, Drawn Butter, & Horseradish

Bimini Road
Conch Fritters with Calypso Dip
Bahamian Conch Salad
Baked Macaroni & Cheese
Peas & Rice
Johnny Cake
Jalapeño Corn Muffins
Assorted Rolls & Butter

Sweet Seagrapes

Chocolate Bundt Cakes
Bacardi Cheesecake
Traditional Rum Cake
Tropical Fruit Tarts
Coconut Guava Bread Pudding
Benny Sesame Seed Drops & Coconut Drops

Freshly Brewed Lavazza® Coffee, Decaffeinated Coffee, Tea, & Iced Tea

$180

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

ATLANTEAN FANTASY DINNER BUFFET

Minimum 40 Guests. Based on a Two Hour Service Time.

Niçoise Salad Bar
Chopped Romaine & Iceberg Lettuce
Green Beans, Tomatoes, Anchovies, Olives
Red Onion, Potatoes, Tuna, & Chopped Egg
Citrus Vinaigrette

Feta Salad with Preserved Lemon, Mint, & Olive Oil
Roasted Peppers & Artichokes
Asparagus & Grain Mustard Vinaigrette
Hearts of Palm with Oranges, Red Onion, &
Herb Vinaigrette

Iced Treasures of the Sea
Iced Jumbo Shrimp (3) Crab Claws (2)
Bahamian Lobster (1/2)
All Seafood is Served with Appropriate Condiments

Sushi Station
Selection of Sushi & Sashimi
Based on Six Pieces per Guest

Grill Station
Lamb Chops
Petite Beef Filet
Chimichurri Sauce & Pesto Oil

Fish Station
Grilled Tuna, Salmon, & Mahi Mahi
Served with Tropical Salsas, Mango Chutney, & Lemon

Seasonal Field Harvest
Grilled Vegetables
Garlic Roasted New Potatoes
Coconut & Almond Basmati Rice

Assorted Rolls & Butter

Dessert Station
Chocolate Mini Cupcakes
Tropical Fruit Cornets
Bittersweet Chocolate Shots
Fruit Kebabs
Coconut Raisin Flan
Mango Panna Cotta with Berry Compote
Tropical Baba Tarts
Tropical Fruits Flambéed with Vanilla Bean Ice Cream

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

$190

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

VEGAN VEGETERIAN GLUTEN FREE

CHILDREN'S PLATED MEALS

Plated meals served at Indoor Venues Only. Children 11 Years Old & Under.

Sailor's Spaghetti
Spaghetti & Meatballs
Fresh Grated Parmesan Cheese
Chocolate Fudge Cake
Apple Juice

$30

Captain's Chicken
Fried Chicken Tenders
French Fries
Marbled Chocolate Brownie
Apple Juice

$30

Commander's Burger
Cheeseburger
French Fries
Very Berry Cheesecake
Apple Juice

$30

Admiral's Pizza
Individual 10" Cheese Pizza
Potato Chips
Chocolate Cupcake
Apple Juice

$30

Minimum 15 Children. Based on a Two Hour Service Time. Children 4-11 Years Old.

Atlas

Pasta Salad
Potato Salad
Spaghetti, Marinara Sauce
Parmesan Cheese
Meatballs
Chicken Tenders with Condiments
Steak Fries & Ketchup
Market Vegetables
Cookies & Brownies
Apple Juice

$45

Poseidon

Sliced Fresh Fruit Display
Mixed Green Salad with Ranch Dressing
Fried Chicken
Cheeseburgers
Hot Dogs
Macaroni & Cheese
Corn on the Cob
Assorted Cupcakes & Cookies
Apple Juice

$45

ATLANTIS
PARADISE ISLAND BAHAMAS

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VEGAN VEGETERIAN GLUTEN FREE

BEVERAGE SERVICE

OPEN BAR HOURLY/PER GUEST

One Complimentary Bartender per 100 Guests. All Open Bars Include Imported, Domestic & Non-Alcoholic Beer, Soft Drinks, Juice, & Bottled Waters.

BEER & WINE

1 Hour	$18
2 Hour	$28
3 Hour	$38
4 Hour	$48

DELUXE BRANDS

1 Hour	$28
2 Hour	$38
3 Hour	$46
4 Hour	$52

Svedka Vodka
Bombay Original Gin
Bacardi Gold Rum
Bacardi Coco Rum
Jose Cuervo Gold
Seagram's 7 Crown Whiskey
House Chardonnay &
House Cabernet Sauvignon
Prosecco

PREMIUM BRANDS

1 Hour	$32
2 Hour	$42
3 Hour	$50
4 Hour	$56

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardi Light Rum
Bacardi Coco Rum
Bacardi 8 Rum
Casa Noble Tequila
Crown Royal
Dewar's 12 Year Scotch
Premium Chardonnay
Premium Cabernet Sauvignon
Prosecco

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

BAHAMIAN SPECIALTIES

Homemade Fruit Punch
Made with Fresh Juices
$95 Per Gallon

Bahama Mama Rum Punch
Nassau Royale Liqueur, Rum, Pineapple Juice,
Orange Juice, & Grenadine
$175 Per Gallon

Goombay Smash
Rum, Coconut Rum, Pineapple Juice,
Lemon Juice, & Simple Syrup
$175 Per Gallon

Yellow Bird
Banana Liquor, Light Rum, Pineapple Juice,
Orange Juice, & Galliano
$175 Per Gallon

Bahamian Craft Beers
$9 Each

SHERVIN'S SKY JUICE

Like most kids growing up in the Bahamas, Shervin had a coconut tree in his backyard. His father would often climb up & grab a fresh coconut for his famous "Sky Juice". Shervin continues the tradition here at Atlantis for all our guests to enjoy.

Try his delicious combination of coconut water, gin, condensed milk & a few other secret ingredients for a truly Bahamian experience!

$175 Per Gallon

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

MOCKTAILS

$125.00 PER GALLON

Pom-Berry Limeade with Blueberry Pomegranante, Sprite, and fresh Limeade

Spicy Mango Mock-itjo with Mango, Fresh Lime, Mint, and Seltzer

Sparkling in Bloom with Lavender, Mesquite Honey, and Sparkling Lemonade

Beery Mocktail Mule with Blackberry, Blueberry, Kombucha, Fresh Lime Juice, and Ginger Beer Key

Lime-Less Sour with Sherbet, Sweet and Sour and Sparkling Water

Pal-n-oma with Hibiscus, Grapefruit, Fresh Lime Juice, Apple Cider Vinegar, Agave Nectar

Cos-no-politan with Cranberry, Orange, Lemon and Lime Juices, Coconut Water

Mockarita with Jalapeno, Pineapple Cucumber, Sweet and Sour

Red Sans-gria with Blackberry, Pomengranate, Ginger Beer, Kombucha, Fresh Lime Juice

Espress No-Tini with Cold Brew Coffee, Sugar Syrup, Spices

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

BANQUET WINE LIST AND SPECIALTY DRINKS

Champagne & Sparkling Wine

Domaine Ste. Michelle Brut, Columbia Valley, WA	$ 60
Mionetto Prosecco Doc Brut, Veneto, Italy	$ 60
Mionetto Prosecco Brut Rose, Veneto, Italy	$ 60
Perrier Jouet Brut, France	$155

White Wines

Chateau Ste Michelle Riesling, Columbia Valley, WA	$ 60
Kendall-Jackson Chardonnay, CA	$ 60
Kendall-Jackson Sauvignon Blanc, CA	$ 60
Chateau Ste Michelle Chardonnay, Columbia Valley, WA	$ 60
Red Diamond Chardonnay, Columbia Valley,	$ 60
Ferrari-Carano Fume Blanc Sauvignon Blanc, Sonoma, CA	$ 65
Murphy-Goode Chardonnay, CA	$ 65
Attems Pinot Grigio, Friuli-Venezia Giulia, Italy	$ 69
Conundrum White Blend, CA	$ 69
19 Crimes Hard Chard, Australia	$ 60
St. Hubert, The Stag Chardonnay, Santa Barbara, CA	$ 68
Diora Chardonnay, Monterrey, CA	$ 67

Red Wines

Merf Cabernet Sauvignon, Columbia Valley, WA	$ 60
Red Diamond Cabernet Sauvignon, CA	$ 60
Gnarly Head 1924 Double Black Red Blend, CA	$ 62
Ferrari-Carano Merlot, Sonoma County, CA	$ 90
Chateau Ste Michelle Merlot, Columbia Valley, WA	$ 65
Murphy-Goode Cabernet Sauvignon, CA	$ 65
Ferrari-Carano Cabernet Sauvignon, Alexander Valley, Sonoma County, CA	$ 99
19 Crimes Cabernet, Australia	$ 60
Bonanza Cabernet, CA	$ 70
St Hubert's The Stag Cabernet, Paso Robles, CA	$ 68
Diora Pinot Noir, Monterey, CA	$ 70
19 Crimes, The Punishment, Pinot Noir, Australia	$ 60

Specialty Drinks

Bloody Mary by the Gallon	$175
Mimosa Bar (per glass)	$ 12

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per bottle & subject to 15% gratuity & 10% value added tax (VAT)

ENTERTAINMENT

Please note a $250 Setup Fee for any Entertainment booked less than 2 Hours

Calypso Bands

Steel features a pure steel sound, while Jazz features additional instruments & a more varied sound.

Calypso/Steel

1 Piece	$ 550 per hr
2 Pieces	$ 700 per hr
3 Pieces	$ 800 per hr
4 Pieces	$1000 per hr
5 Pieces	$1250 per hr

Calypso/Jazz

2 Pieces	$ 850 per hr
3 Pieces	$ 950 per hr
4 Pieces	$1100 per hr
5 Pieces	$1350 per hr

Other Options

Disc Jockey	$ 550 per hr
Karaoke DJ	$ 650 per hr
Keyboardist	$ 450 per hr
Keyboardist Singer	$ 750 per hr
Strolling Guitarist	$ 450 per hr
Flutist	$ 450 per hr
Violinist	$ 450 per hr
Saxophone	$ 450 per hr
String Duet	$ 850 per hr
String Trio	$1200 per hr
Stilt Walkers	$ 240 per hr
Mimes	$ 175 per hr
Face Painter	$ 150 per hr
Juggler	$ 150 per hr
Hair Braiders	$ 200 per hr
Glitter Tattoo Artist	$ 170 per hr
Airbrush Tattoo Artist	$ 200 per hr
Greeters	$ 150 per hr/ $ 300 for 3hrs
Vocalist (tracks no band)	$ 650 per hr
Bahamian Folk Storyteller	$ 400 per hr
Small Sound System Rental	$ 350 (up to 4 hours)
Small Sound System Rental w/ tech support	$ 450 (up to 4 hours)

Prices are subject to 10% value added tax (VAT)

Shows

Fire Dancer (approx. 15 Minutes)	$ 600
Limbo Dancer (approx. 15 Minutes)	$ 600
Junkanoo Rush: 12 pieces (approx 15 Minutes)	$1800
Junkanoo Rush: 20 pieces (approx 15 Minutes)	$3200

Cultural Show (45 Minutes) **$4200 per show**

Four piece calypso band & singer
Fire dancer & Limbo dancer
10 piece Junkanoo rush
2 Greeters (1hr)

Cultural Production **$5500 per show**

Four piece calypso band
Goombay dancers
Limbo dancer
Fire dancer
Drummer & African dancers
Audience Interactive Dancing
Junkanoo Rush

Cultural Show/Production - Band Extension **$850 per hr**

Please Note:

- Cost to move & tune any piano is $1,200
- Lighting is not included, please inquire for additional costs
- $250 Setup Fee for any Entertainment booked less than 2 Hours
- Sound System included up to 300 people - Additional charge of $500 for groups over 300
- Background Music will be provided for breaks for bookings 2 hours or more
- Bands to receive soft drinks or bottle water (3 per person)

CANCELATIONS

A 50% payment is required on all canceled entertainment outside of the day of. On the day of the event, then a 100% payment is required.

ATLANTIS
PARADISE ISLAND BAHAMAS

TEAM BUILDING EXPERIENCES

Looking for something enjoyable for your group to do while in Paradise? Maybe you just want to break up the monotony of business meetings? Whatever the reason for seeking exciting team experiences, any one of these events are all you need! The focus here is just bringing people together for fun & friendly competition. Let our trained, engaging Atlantean create a memorable group recreation experience for you! **Please contact Atlantis Group Activities at 242-363-3000 ext. 63588 for pricing.**

ATLANTIS SCAVENGER HUNTS

The Amazing Atlantis Race
This adrenaline-fueled hunt is all about the challenge & the hotel property is your battlefield! Each team must complete individual & group challenges at locations throughout the resort to position their team to win the overall event! You will find yourself conquering physical tests, mastering teambuilding activities & many more.

Scavenge & Salvage
Teams work together seeking to gather all items on their hunt list during the allotted time frame. Some items are worth more points than others – but how will you utilize your time? Strategy & teamwork is the name of the game!

Photo Phrenzy
This team based scavenger hunt is one with a twist! The goal is to bring back digital photos of your team in all of its glory. Our hunt sheets will have you going places & doing things that won't soon be forgotten; especially with photographic evidence!

The Hunt for Lost Treasure
Looking for a hunt that can be done at your leisure? The Hunt for Lost Treasure is a perfect event that can be completed over the course of a few hours or one day! Take part in an adventure that utilizes existing architectural & design elements for solving clues & riddles so no additional staff is needed – gather your team, your hunt booklet & treasure map & you're good to go!

Combo Hunt
Combine the options above for a customizable combination hunt! You will be doing a little bit of everything as you embark on your scavenger hunt in & around the beautiful Atlantis Resort!

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are subject to 10% value added tax (VAT)

FUN

Run the Ruins Tablet Hunt
Want to ensure your attendees experience the latest in hunt technology while exploring Atlantis? This hunt will ensure they do just that, as challenges are located throughout the entire property & based on the iPad. Challenges are all housed within the app & put the spotlight on the adventures that await at Atlantis!

Towers Quest Tablet Hunt
This is the perfect hunt to battle the rainy-day blues or beat the heat, as all challenge locations are indoors in the air conditioning!

Pix in Paradise Tablet Hunt
This hunt has a completely different feel from the other two iPad hunts, with four distinct types of challenges including team pix,
moving pix, pix with partners & pix puzzles!

Wild N' Wacky Beach Olympics
The perfect event to get everyone loose & relaxed after a long day of meetings! A fast-paced session of rotating activities keeps everyone engaged & entertained. Just the right mix of active & passive games brings out the competitive fire in everyone involved.

Atlantis Minute Madness
Inspired by a popular game show, our version of this challenging yet addictive event will leave you out of breath & out of laughs! A vibrant host & engaging assistants will split your group into teams & foster an unforgettable team building experience! Or, if you're looking for a fun activity at a networking event, guests can visit challenge stations at their leisure.

The Reel Outdoors
Add some flare to your event by catching a flick under the stars! Enjoy the most recent DVD releases or a movie of your choice. Film aficionados will be tested with trivia & sound clip challenges prior to show time. You choose the venue & we take care of the rest!

TEAM BUILDING EXPERIENCES

Looking for something enjoyable for your group to do while in Paradise? Maybe you just want to break up the monotony of business meetings? Whatever the reason for seeking exciting team experiences, any one of these events are all you need! The focus here is just bringing people together for fun & friendly competition. Let our trained, engaging Atlantean create a memorable group recreation experience for you! **Please contact Atlantis Group Activities at 242-363-3000 ext. 63588 for pricing.**

TEAMBUILDING

Put your group to the test by partaking in these events that emphasize all the important skills & qualities needed to develop & build a successful team! Positive communication, leadership & the ability to work closely with peers to solve problems are just a few of the key highlights of these fun & exciting activities!

Atlantis Team Challenge
Atlantis is beyond the realm of the ordinary. So too is this game, which unlike ordinary game shows involves everyone in the action – not just a few people at the front of the room. It is designed to put the spotlight on the qualities that make strong teams extraordinary including Authority, Teamwork, Leadership, Attention, Navigation, Tactics, Ingenuity & Synchronicity. This is an ideal event for the group that wishes to use existing meeting space & equipment for a team builder without having to venture outside. All you need are tables, chairs, a projector & screen with sound capabilities & let the fun begin!

Build a Boat & Hope it Floats Regatta
Weigh anchor, unfurl the sails & cast off as your group is divided into teams to design & build a cardboard boat in hopes that it will float across the open water. Creativity counts! So pick your captain, first mate & deckhands for this fun, unique sea worthy adventure. Take home the accolades for best design, best dressed or the most spectacular sinking award!

Atlantis Game Time
You've been invited to the wildest party in the hotel! The fun & games you play with friends in your living room have been transported to a conference space setting. How well do you know pop culture? Which of your colleagues can "Doo" a song the best? Which team members can conquer the face mash challenge? Answer these questions & more when you play the game show Atlantis Game Time!

CHARITIES

Fulfill corporate social responsibility while in the land of sun, sand & sea! These events focus on philanthropy & give groups the opportunity to make a difference in the lives of those less fortunate. Make positive impacts on the local community while bonding with your peers in these immersive & enjoyable events. Everybody wins!

Jun-CAN-oo
The event for those good Samaritans who wish to give to those less fortunate. In this Junkanoo inspired event, participants work together to create sculptures out of canned goods & other non-perishable items. All groups are then given the opportunity to explain their creations & parade it around the room before voting begins. After all the fun is over, all items will be donated to a local charity of the group's choice!

ATLANTIS
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Prices are subject to 10% value added tax (VAT)

TEAM BUILDING EXPERIENCES

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SPORTS

It's all about the thrill of competition & achieving desired goals as a team in these physically oriented sports-based events. Whether you want an organized tournament or just an opportunity for your group attendees to unwind, we are here to help!

Volleyball Tournament
A classic team event that highlights all the qualities needed to build a successful, cohesive group; communication, co-operation & lots of encouragement! Your choice in location; grass or sand.

Atlantis 5K Run & Walk
The perfect way to start your day! Maintain & promote healthy living as you run or walk our 5k course that takes you in & around the beautiful Atlantis waterscape! Feel the burn in paradise & compete individually or as a team.

Pickleball Tournament
The latest sporting craze comes to Atlantis! A combination of tennis & ping pong on a badminton court; get all the fun elements from each sport with less impact & stress on the joints. Ideally played on a flat, hard surface but the rules can be tweaked to accommodate an outdoor experience on sand or grass.

Soccer Tournament
"The Beautiful Game" & the most popular sport in the world is now yours at Atlantis! A test of skill & endurance for your group – our easy going referees ensure no drama or TV replays are needed! 6 vs. 6 & a minimum 2 games each ensure all ages can participate.

Climbing Wall
Here is how you climb the 'Corporate Ladder!' Take on the challenge of Climber's Rush with one of our three fun & stimulating rock climbing activities.

- **Group Teambuilding**
  Prepare your team members to blend knot tying, communication & tenacity! You will become the instructors in a short period of time & be responsible for passing your specific skill on to your team mates! Only with the clear input of all members can your team excel.
- **Stone Blind Rock Climb**
  Can you learn to trust your team mate when the road ahead is completely out of sight? This activity takes teams through a challenging climbing course during which they will be completely blind folded. The only way to get to the top is to believe in your teammate & communicate effectively.
- **Elimination**
  Each team will work together to not only showcase their skills but also make it more challenging for those that come behind them. You will eliminate hand holds that the other team can use & soon the ranks will be thinned!

Would you like to discuss a customizable group recreation experience for adults, kids or both? No problem... our group activities can be tailored to fit any location, age demographic & request!

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