

events by Marriott



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breaks



lunch



dinner



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crafted for you

Frenchman's Reef & Morning Star Marriott Beach Resort

#5 Estate Bakkeroe | St. Thomas | VI 00801

www.marriott.com/sttfr

FRENCHMAN'S REEF MARRIOTT & MORNING STAR BEACH RESORT

5 Estate Bakkeroe | St Thomas | Virgin Islands 00802

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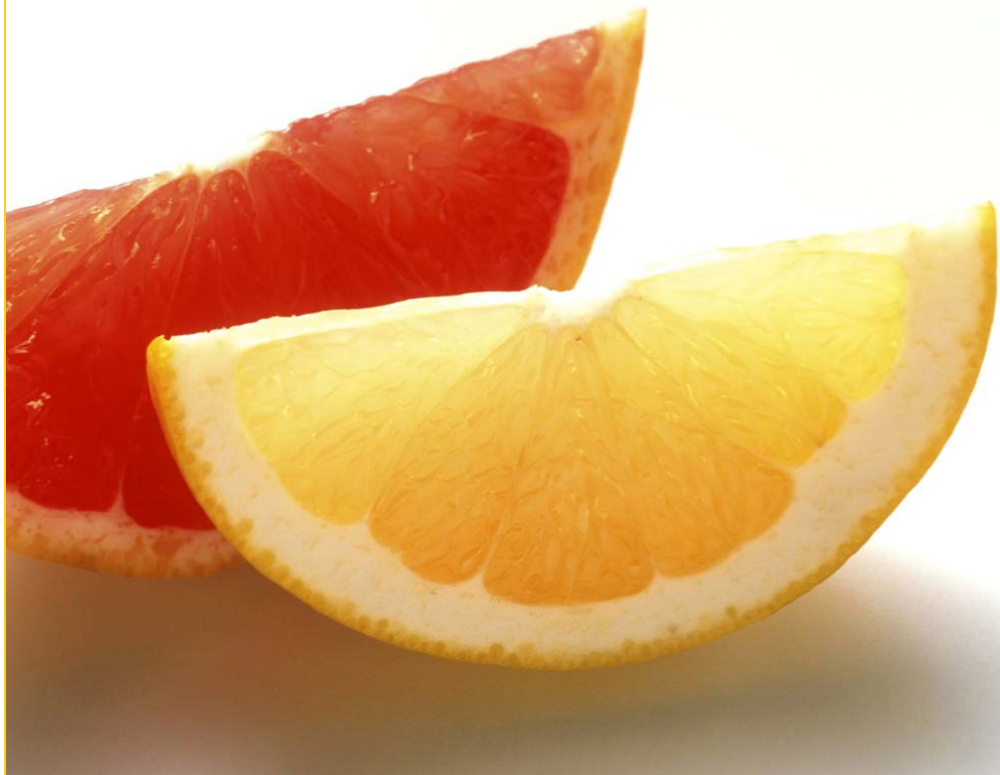
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[juices](#)

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basic | \$21

- fresh sliced fruit
- breakfast breads, danish, croissants
- muffins & bagels with fruits spreads
- honey & cream cheese
- fresh orange juice
- coffee & tea service

deluxe | \$24

- fresh sliced seasonal fruit & berries
- individual fruit yogurts
- breakfast breads, apple fritters, chocolate
- croissants, bagels, cinnamon rolls
- crumb cake with fruit spreads, butter, cream
- cheese & honey
- strawberry smoothie
- fresh tropical juices
- coffee & tea service

enhancements | \$5 per item

- assorted whole fruit
- assorted cold cereals
- assorted individual fruit yogurts
- granola bars

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plated breakfasts

all american | \$25

fresh orange juice

fresh pastries, muffins & croissants

fruit salad

scrambled eggs

choice of bacon, sausage, or grilled ham

breakfast potatoes

coffee & tea service

classic | \$29

fresh orange juice

fresh pastries, muffins & croissants

fruit parfait

classic eggs benedict

broiled tomato with fine herb

breakfast potatoes

coffee & tea service

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breakfast buffets

frenchman's reef | \$32

- assorted breakfast cereals
- fresh sliced fruit
- scrambled eggs with cheddar
- hickory bacon & sausage links
- breakfast potatoes
- breakfast pastries, fruit spreads, butter, cream cheese & honey
- fresh tropical juices
- coffee & tea service

enhancements | \$5 per item

- hot oatmeal with brown sugar
- individual fruit yogurts
- granola bars
- individual whole fruit

premier | \$36

- assorted breakfast cereals
- fresh sliced fruit & berries
- cheese omelets with condiments
- traditional eggs benedict
- sliced ham with pineapple
- grilled chorizo
- coconut french toast
- breakfast pastries, fruit spreads, butter, cream cheese & honey
- fresh exotic fruit juices
- coffee & tea service

enhancements | \$9 per item

- smoked salmon display
- mini egg, ham & cheese croissants
- waffles
- french toast
- omelet station- requires culinary attendant at \$125 per hour



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breakfast

by the dozen | \$45

- freshly baked assorted pastries
- freshly baked breakfast breads
- assorted bagels and flavored cream cheeses
- fresh baked assorted cookies

enhancements | \$9 each

- assorted healthy energy drinks
- stress free drinks
- sobe iced tea beverage

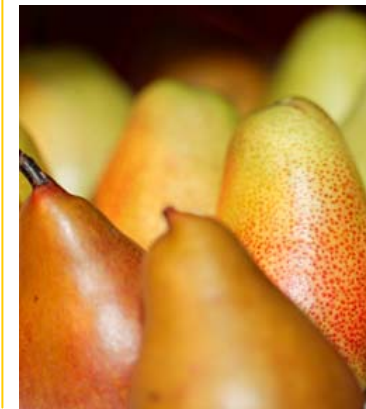
beverages

by the gallon | \$85

- coffee service
- tea service
- fresh orange or grapefruit juice
- tomato, cranberry or apple juice
- passion fruit, guava, or papaya juice
- iced tea or lemonade

enhancements | \$6 each

- whole milk, 2%, or low fat pints
- assorted soft drinks
- mineral & bottled waters
- fruit punch



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DELIGHT

- [muffins](#)
- [juices](#)
- [nuts](#)
- [popcorn](#)
- [pretzels](#)
- [cakes](#)
- [soda](#)
- [cappuccino](#)

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breaks

prices are for 1 hour display
half price for additional hour

cookie jar | \$15

home made jumbo cookies & brownies
assorted soft drinks & milk
coffee & tea service

energizer | \$17

whole fresh fruit
vegetable crudité
individual flavored yogurts
energy bars
energy drinks
assorted starbuck's frappacino's



sweet 'n' salty | \$15

assorted ice cream novelties
assorted bags of dry snacks
assorted soft drinks
coffee & tea service

fiesta frenzy | + \$18

nacho bar
warm tortilla chips with black bean dip
jalapeño cheese sauce
guacamole
pico de gallo
sliced black olives
jalapeño peppers & sour cream
assorted soft drinks
coffee & tea service

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traditional bites

per item | \$5

- assorted candy bars
- individual bags of potato chips
- individual bags of popcorn
- individual bags of pretzels
- granola bars
- assorted whole fruit

enhancements | \$12

- smoothie station
- ice cream bar

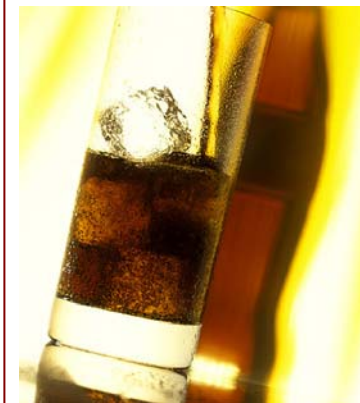
refreshments

per person | \$6

- guacamole with tortilla chips
- ranch dip or french onion dip with sliced baguettes
- chili con queso with tortilla chips

beverages per item | \$6

- bottled water
- assorted sodas
- mineral water
- whole milk, 2%, low fat half pints



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ESSENCE

- salads
- hamburgers
- fish
- beef
- pasta
- desserts
- beverages
- sandwiches



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all entrée prices include

choice of one starter & one dessert,
fresh baked breads, iced tea &
coffee service

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plated lunch

[starters](#) | [choose one](#)

gazpacho

creamy conch chowder

baby spinach with red onion, crumbled
bacon, sliced mushrooms and creamy
whole grain mustard vinaigrette

baby field greens, cucumber, tomato,
julienne carrots & wild berry vinaigrette

traditional caesar with parmesan
cheese & croutons

[desserts](#) | [choose one](#)

mango-raspberry cheesecake on a painted
plate of raspberry coulis garnished with fresh
berries

key lime pie with whipped cream and fresh
lime garnish

coconut flan with caramel sauce

chocolate cake

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plated lunch

entree | price includes one starter & one dessert

ricotta ravioli
tossed with fresh tomato, basil, garlic finished with olive oil
and a splash of lemon juice | \$32

sesame seared sea bass
tofu & eggplant, steamed rice, furikake seasoning and
wasabi soy sauce | \$37

mahi mahi creole style
classic west indian sauce of tomato, pepper, onions, island
rice & peas, plantains | \$39

grilled new york strip loin
rosemary roast potato, asparagus and sun dried tomato
butter | \$42

chicken mofongo
tamarind chipolte glazed chicken breast stuffed with
plantain, pineapple salsa, coconut ginger rice | \$37

all entrée prices include

choice of one starter & one dessert, fresh
baked breads, iced tea & coffee service

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box lunches

[st thomas](#) | \$29

grilled chicken breast with pesto, fresh mozzarella, lettuce, tomato & onion

[st john](#) | \$29

thin sliced roast beef with gouda on a baguette with horseradish mayonnaise, lettuce, tomato & onion

[st croix](#) | \$29

twin petite croissants ~ one tuna salad & one jerk chicken salad with lettuce & tomato

all box lunches include

orzo salad with feta, pine nut & sun dried tomato

individual bag of potato chips

whole fruit

jumbo cookie

choice of bottled water, soda or iced tea

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buffet lunches

all buffets include

freshly baked breads & butter
iced tea and coffee service

italia piccolo | \$45

italian wedding soup

fresh mozzarella & tomato salad
with basil olive oil & balsamic
vinaigrette

traditional caesar salad

chicken cacciatore with spicy
tomato, onion, mushroom &
pepper sauce

salmon piccata with white wine,
lemon & caper butter sauce

wild mushroom ravioli alfredo

orzo with pesto, roasted red
pepper, kalamata olives &
reggiano parmesano

tiramisu, cannoli, biscotti

beach barbeque | \$49

grilled vegetable pasta salad

mixed field green salad w/assorted
dressings

roasted red skin potato salad

grilled barbeque chicken quarters

all beef hot dogs & burgers with
bacon, cheddar, jalapeño jack &
swiss cheeses

ketchup, mustard, mayonnaise, relish
pickles, lettuce, tomato & onion

baked beans with bacon & molasses

corn on a cob

assorted buns

apple pie

key lime pie

sliced watermelon



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buffet lunches

all buffets include

freshly baked breads & butter
iced tea & coffee service

new york deli | \$37

minestrone soup

mixed greens with grape tomatoes,
carrots, cucumber, onions with
balsamic vinaigrette dressing

roasted potato salad

caribbean coleslaw

artichoke heart & cheese tortellini
salad

roast beef, cappicola, pastrami,
cured pit ham, turkey breast, salami,
mortadella

swiss, provolone, cheddar & harvati
cheese

dijon mustard, tarragon & regular
mayonnaise, cranberry horseradish

assortment of breads

ny cheese cake, chocolate cake,
assorted whole fruit

wind jammin' | \$45

conch chowder

mixed greens with grape tomatoes,
carrots, cucumber, onions with
pepper parmesan dressing

seafood salad with tropical fruits

red bean & rice salad

pineapple coleslaw

rum marinated pork loin with
pineapple salsa

plantain stuffed chicken breast with
pecan butter

coconut ginger rice

grilled curry ducted vegetables

banana chocolate pudding with
vanilla sauce

coconut, banana & fruit tartlets



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ESSENCE

- canapés
- shrimp
- wraps
- sushi
- bruschetta
- tenderloin
- dim sum
- oysters
- cheese

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Cold canapés

Price based per item

Minimum of three dozen pieces per item

Jumbo cocktail shrimp | \$7.5

Curried chicken on toast point with tropical salsa | \$6

Tomato basil bruschetta | \$6

Roast beef & brie on toast point | \$6

Seared tuna with wasabi cream on wonton crisp | \$6

Smoked turkey on a toasted baguette with boursin & grain mustard | \$6

Smoked salmon & boursin tart | \$6

Asparagus spear wrapped in prosciutto | \$6

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hot hors d'oeuvres

Price based per item

Minimum of three dozen pieces per item

spanikopita | \$6

chevre & parmesan stuffed artichoke | \$6

vegetable egg roll with duck sauce | \$6

black bean spring roll with sour cream | \$6

coconut shrimp with apricot horseradish
sauce | \$6

scallop wrapped with bacon | \$6

mini crab cakes with remoulade | \$6

crab rangoon with plum sauce | \$6

cozy shrimp wrapped in a wonton with
mango salsa | \$6

petite beef wellington | \$6

chicken & cheese quesadilla with pico de
gallo | \$6

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Reception displays

Prices are for 1 hour display
additional hour at half price

International cheeseboard | \$12

assorted imported & domestic
cheeses

Served with crackers & sliced
baguette

Garnished with fresh fruit

warm artichoke dip | \$10

with sliced baguettes & crackers

grilled vegetable display | \$10

marinated grilled zucchini,
yellow squash, mushrooms, red
peppers, asparagus, carrot &
endive

served with roasted red pepper
& lemon dill dipping sauces

middle eastern market | \$12

hummus, tabbouleh, roasted garlic
eggplant dip, tzatziki, diced tomato,
cucumber & kalamata olives

served with warm pita bread



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reception displays

prices are for 1 hour display additional hour at half price

antipasto | \$17

roasted peppers, marinated artichokes, mushrooms & olives

aged italian cheeses

soppresata, cappicola, mortadella & pepperoni, garlic bread & bread sticks

raw bar | \$23

jumbo cocktail shrimp

oysters on a half shell

crab claws

asian new zealand green lip mussels

sushi | \$29

assorted sushi rolls and asian wraps

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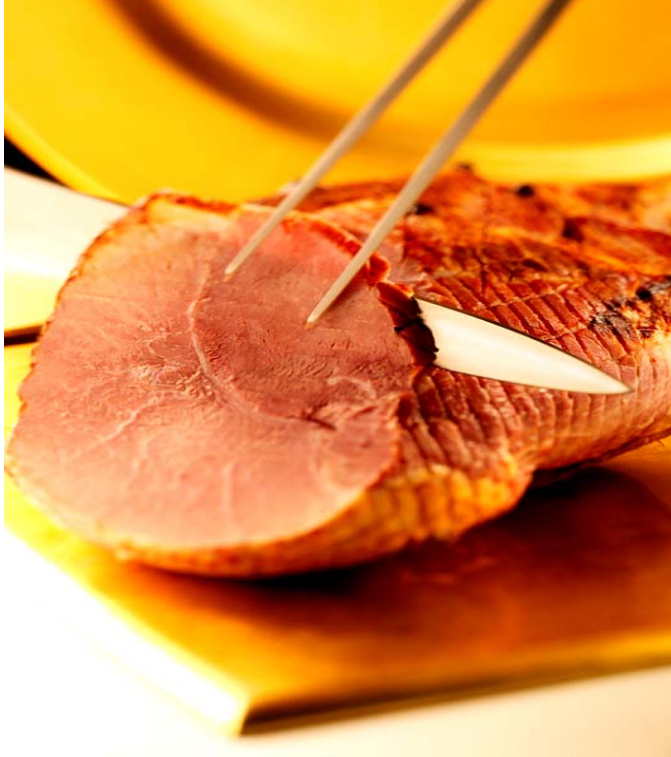
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reception stations

minimum guarantee of 35 people

one chef attendant per 75 guests per hour | \$125

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carver's block stations

prices are for 1 hour display additional hour at half price

whole roast beef tenderloin | \$25

creamy horseradish, dijon & bearnaise sauce, roasted yukon gold potatoes, cocktail rolls

oven roasted breast of turkey | \$19

with fresh sage, thyme, apricot cranberry chutney, tarragon mayonnaise, dijon, garlic mashed potatoes & cocktail rolls

whole caribbean grouper | \$21

whole baked grouper served polynesian style with tropical fruit salsa & roasted tomato salsa

crispy roast suckling pig | \$23

marinated in herbs & citrus adobo style with mojo sauce, fried plantains & cuban bread

seared ahi tuna | \$25

ahi tuna seared and carve to order with wontons & seaweed salad

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action stations

prices are for 1hour reception

additional hour at half price



pasta, pasta, pasta | \$23

tri color cheese tortellini, penne pasta, fettucini, parmesan cream, marinara & basil pesto sauce, grated parmesan cheese, caesar salad & garlic bread

fajita frenzy | \$25

choice of grilled lime, cumin & garlic marinated beef, chicken or shrimp fajitas with onions, peppers, warm flour tortillas, guacamole, sour cream, salsa, jalapeños, cheddar & jalapeño jack cheese, spanish rice



asian stir fry | \$27

stir fried lobster, shrimp, scallop & chicken with broccoli, bok choy, cashews, water chestnut, snow peas, oyster sauce & fried rice

spanish paella valencia | \$23

pork, chicken & chorizo blended with traditional saffron rice & seasonings offered with a selection of international hot sauces

paella enhancements | \$12

lobster, shrimp, scallops, calamari, mussels and clams

reception stations

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FLAVOR

- salads
- salmon
- poultry
- scallops
- filet
- lamb
- desserts
- beverages

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plated dinner

appetizers | priced separately

wild mushroom & boursin strudel with thyme & white truffle scented demi glace | \$9

seared maryland style crab cake with roasted red pepper remoulade, sweet corn relish and wilted spinach | \$12

chilled caribbean lobster & shrimp tossed with soba noodles, vegetables & peanut dressing | \$14

starter | choose one

baby spinach with red onion, grape tomatoes, crumbled bacon, sliced button mushrooms & creamy whole grain mustard vinaigrette

buffalo mozzarella & vine ripened tomatoes with basil infused extra virgin olive oil & balsamic vinegar

traditional caesar with reggiano parmesan & croutons

baby filed greens with mango, hearts of palm, artichokes, red onion, toasted macadamia nuts & lime passion fruit vinaigrette

all entrée prices include

choice of one starter & one dessert, fresh baked breads, butter, coffee & tea service

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all entrée prices include

choice of one starter & one dessert, fresh baked breads, butter, coffee & tea service

plated dinner

entrées | price includes one salad & one dessert

grilled filet mignon & crab stuffed shrimp
served with port wine sauce, roasted mashed potatoes,
asparagus & baby carrots | \$95

grilled center cut new york steak & portabella
served with green peppercorn sauce, garlic cream potato
& vegetable medley | \$90

oven roasted sea bass
served with lemon chive butter sauce, cabernet rice
medley, wilted spinach & baby carrots | \$85

seared atlantic salmon
served with pineapple cucumber relish, white & wild rice,
baby vegetables | \$75

chicken romano
stuffed with aged ricotta, prosciutto, basil & pine nuts in a
red pepper sauce, pepper parmesan mashed potatoes,
grilled zucchini | \$75

parmesan crusted chicken picatta
linguini tossed with fresh herbs, lemon caper butter,
asparagus & baby carrots | \$79

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all entrée prices include

choice of one starter & one dessert, fresh baked breads, butter, coffee & tea service

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desserts

included in menu price

fruit filled brandy cup
served with fresh seasonal berries in a brandy snap cookie and pastry cream drizzled with white chocolate

chocolate espresso torte
an individual moist espresso soaked dark chocolate cake on a painted plate of raspberry coulis topped with mocha mousse and garnished with chocolate cigarettes

tiramisu
an individual light italian cake filled with hazelnut meringue, mascarpone cream on a painted plate of strawberry coulis

passion fruit mousse cake
an individual light sponge cake topped with tropical passion fruit mousse on a painted plate of strawberry coulis garnished with fresh strawberries

coconut flan
sweet coconut custard with fresh vanilla bean laced with coconut cruzan rum on a caramel sauce garnished with shredded coconut

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buffet dinners

caribbean lobster fest | \$119

tomato fennel onion salad

seafood cocktail

pineapple coleslaw

baby field greens with grape tomatoes, onion, carrots, cucumber, mushrooms with balsamic vinaigrette & creamy dijon dressings

half grilled caribbean lobster with drawn butter, lemon & limes

half a jamaican style jerk chicken per person

corn of the cob

fried plantains

herb roasted new potatoes

banana & coconut cream tarts

tropical fruit tarts

tropical fruit salad

mango cheesecake

all buffets include freshly baked breads & butter, coffee & tea service

minimum guarantee of 35 people

one chef attendant per 75 guests per hour | \$125

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all buffets include freshly baked breads & butter,
coffee & tea service

minimum guarantee of 35 people

one chef attendant per 75 guests per hour |
\$125

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buffet dinners

italian | \$100

caesar salad

baby spinach with orange, tomato, crisped prosciutto &
balsamic vinaigrette

melon with serrano ham & lime

carved new york strip loin
with mushroom marsala sauce, tomato onion relish

fruits de mer
assorted seafood in a rich sherry tomato broth

chicken breast saltimboca
baked with sage, ham, swiss cheese in lemon butter

garlic cream scalloped potatoes, zucchini provincial

orzo with pesto, roasted pepper, kalamata olives &
parmesano cheese

garlic bread, foccacia & ciabatta

tiramisu

mini fruit tarts

panna cotta

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all buffets include freshly baked breads & butter,
coffee & tea service

minimum guarantee of 35 people

one chef attendant per 75 guests per hour |
\$125

buffet dinners

island style | \$95

baby field greens with grape tomatoes, avocado, crumbled
maple pepper bacon, carrot, red onion & mango vinaigrette

melon & cucumber salad with lime mint syrup

curried seafood salad

roast suckling pig crisp & tender carved to order with mojo
sauce

jamaican jerked chicken

coconut mahi mahi with mango lime salsa

local sweet potatoes with vanilla rum & brown sugar

island rice & peas

green beans with toasted macadamia nuts

johnny cakes

papaya cheesecake

miniature banana & coconut tarts

bread pudding with vanilla sauce

HOTEL NAME HERE

123 Main Street | City | State 33345

210.000.0088 | www.marriott.com

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> plated > buffet > a la carte



all buffets include freshly baked breads & butter,
coffee & tea service

minimum guarantee of 35 people

one chef attendant per 75 guests per hour |
\$125

buffet dinners

morning star beach clambake | \$105

one hour reception

jumbo cocktail shrimp, oysters, asian marinated green lip mussels, crab claws served with mango lime cocktail sauce, remoulade, lemons, limes, tabasco, vegetarian antipasto

dinner

seafood salad with tropical fruits

pineapple coleslaw

roasted wild mushrooms, field greens, asiago parmesan & lemon vinaigrette

mozzarella & tomato salad

steamed clams & new zealand mussels with garlic butter

grilled citrus & garlic marinated jumbo shrimp

jerk rubbed rib eye steaks

st. louis style pork ribs with guava barbeque sauce

roasted rosemary potatoes

corn on a cob & fried plantains

jalapeño cheddar corn bread & buttermilk biscuits

tropical fruit tarts

strawberry shortcake

key lime pie & watermelon

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ENJOY

- [martinis](#)
- [champagne](#)
- [cordials](#)
- [margarita](#)
- [red wine](#)
- [white wine](#)
- [tonics](#)
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champagne and sparkling wines

moet & chandon brut imperial, france | [\\$135](#)

dom perignon brut | [\\$350](#)

veuve cliquot yellow label brut nv, france | [\\$135](#)

domaine st. michelle brut, washington | [\\$45](#)

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american white wines

hess select chardonnay | [\\$39](#)

kendall-jackson vr sauvignon blanc, california | [\\$35](#)

beringer founder's estate chardonnay | [\\$35](#)

ferrari-carrano fume blanc, california | [\\$50](#)

kendall-jackson vr chardonnay, california | [\\$45](#)

montevina sauvignon blanc | [\\$35](#)

argyle chardonnay | [\\$35](#)

international white wines

pouilly fuisse – louis latour, france | [\\$65](#)

albert pic chablis | [\\$65](#)

santa margherita pinot grigio, italy | [\\$35](#)

lindeman's bin 65 chardonnay, australia | [\\$35](#)

s.a. prum blue slate riesling | [\\$55](#)

cavit pinot grigio, italy | [\\$35](#)

caliterra chardonnay, chile | [\\$35](#)

blush wines

beringer white zinfandel, california | [\\$35](#)

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american red wines

ferrari-carrano merlot | \$75

meridian cabernet sauvignon | \$35

jordan cabernet sauvignon | \$65

simi cabernet sauvignon | \$75

kendall-jackson vr cabernet sauvignon | \$55

kendall-jackson vr merlot | \$55

grgich hills zinfandel | \$105

stag leap's wine cellars napa valley merlot | \$105

stag leap's wine cellars napa valley cabernet sauvignon | \$105

international red wines

lindeman's pinot noir | \$35

ruffino chianti classico riserva ducale | \$55

penfold's koonunga hill shiraz-cabernet | \$40

penfold's bin 407 cabernet sauvignon | \$80

penfold's bin 28 kalimna shiraz | \$80

rosemount shiraz | \$45

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call brands

liquor to include:

- absolut vodka
- canadian club whiskey
- dewar's scotch
- seagram's vo whiskey
- jim beam bourbon
- beefeater gin
- cruzan rum
- e&j brandy
- house red & white wines

premium brands

liquor to include

- grey goose vodka
- chivas regal whiskey
- johnny walker black scotch
- crown royal whiskey
- makers mark bourbon
- tanqueray gin
- cruzan estate rum
- couvoisier brandy
- house red & white wines

[all bars include imported beers, domestic beers, non-alcoholic beer, soft drinks & bottled water](#)

imported beer

heineken, corona, amstel light

domestic beer

budweiser, bud light, miller light

non-alcoholic beer

o'doulls

[bartender](#) | [one bartender per 75 people required](#)

\$100 for 2 hours per bar
\$50 each additional hour

[cashier fee](#) | [required for cash bars only](#)

\$100 for 2 hours
\$50 each additional hour

[minimum consumption-sales per bar per hour](#) | [\\$750](#)

for hosted bar beverages a 23% service charge will be added

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hosted bar

well brands	\$7
call brand liquors	\$9
premium brand liquors	\$11
imported beer	\$7
domestic beer	\$7
non-alcoholic beer	\$7
house wines	\$7
soft drinks	\$4
fruit juices	\$5
rum punch	\$5
frozen drinks	\$11

cash bar

well brands	\$9
call brand liquors	\$11
premium brand liquors	\$13
imported beer	\$8
domestic beer	\$8
non-alcoholic beer	\$8
house wines	\$8
soft drinks	\$5
fruit juices	\$6
rum punch	\$6
frozen drinks	\$13

all bars include imported beers, domestic beers, non-alcoholic beer, soft drinks & bottled water

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budweiser, bud light, miller light

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bar packages

well brand

one hour	\$20
each additional hour	\$12

call brand

one hour	\$24
each additional hour	\$14

premium brand

one hour	\$28
each additional hour	\$16

[bartender](#) | one bartender per 75 people required

\$100 for 2 hours per bar

\$50 each additional hour

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SMART

granola

yogurt

nuts

salad

fruit

salmon

vegetables

pita

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all day

assorted granola bars (low fat) | \$5

hard boiled eggs (low carb) | \$26 per dozen

chicken lettuce wraps (low fat) | \$15 each

fresh seasonal sliced fruit (low cholesterol) | \$14



starter | choose one

minestrone (low fat)

baby spinach salad with apples, walnuts, red onions & passion fruit vinaigrette

desserts | choose one

port poached pear with stilton bleu cheese

entrée | price includes one starter & one dessert

grilled portabello salad with mixed greens, tomatoes, calamata olives, artichokes & balsamic vinaigrette | \$35

add chicken | \$6

add shrimp | \$10

herb poached snapper with red onion confit & wilted spinach | \$42

new york strip steak with bleu cheese & charred tomato ragout | \$52

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receptions

grilled chicken satay with thai chilli dipping sauce (low cholesterol) | \$6 each

oyster shooter with vodka cocktail sauce (low carb) | \$7.5 each

tuna poke on cucumber & rain noodles (low fat) | \$6 each

pulled pork on a tortilla chip with mango sweet chili (low carb) | \$6

stations | \$125 per chef attendant per hour

minimum guarantee of 35 people

churrasco strip loin | \$25

served with chimichurri sauce, mixed greens, tomatoes & dijon mustard vinaigrette

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FLAWLESS

lights
camera
action

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TECHNOLOGY info



phone lines | cost does not include phone charges

direct dial line installation | \$150 one time charge

direct dial line rental per day | \$50

house phone line installation | \$50

house phone line rental per day | \$25

fax line installation | \$150

fax line rental per day | \$50

cellular phones daily rental | \$30 / \$1.40 per minute

internet

high speed internet access installation | \$975*

*fee may vary according to size of the meeting room

high speed internet access daily rental (1-10 lines) | \$395

high speed internet access daily rental (11+ lines) | \$40 each line

laptop with cdrw rental per day | \$250

desk computer with cdrw rental per day | \$250

hp laser printer rental per day | \$225

fax machine rental per day | \$125

2 way radio rental per day | \$15

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presentation services – partners in show

We turn ordinary meetings into memorable experiences so the message lasts. Whether you're planning an intimate board meeting or an elaborate production, we mix creativity with the right technology to make you look like the hero.

As a leader in the industry, we invest in the newest technology enabling us to respond to all of your meeting needs. We offer a full line of projection, lighting, staging, audio equipment and numerous meeting essentials. All of our state of the art equipment is maintained and operated on-site at the Frenchman's Reef Marriott & Morning Star Beach Resort

For packages and pricing needs, please contact:

Chuck Marks | Director
cmarks@ps-av.com

Japhan Stuart | Supervisor
jstuart@ps-av.com

340.776.8500 ext. 6813

340.776.9130 direct

340.776.9098 fax

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Menu selections

All food & beverage must be purchased and served by the hotel. Printed menus are for general reference and our Event Management staff would be happy to customize menus to meet your needs. Menus must be submitted no less than three weeks prior to arrival.

Outdoor function space

Our Event Management staff reserves the right to decide no less than three hours prior to the start of the event to utilize alternate space in case of inclement weather. Room rental will be based on availability, number of guest rooms utilized and the size of party. Outdoor venues and remote venues are subject to a \$10 per person charge and require supplemental outdoor lighting packages.

Guarantees

A guarantee number of guests is required to be confirmed with your event manager by 12 noon, three working days (72 hours) prior to your event. The resort will not be responsible for service or to set for more than 5% over the guarantee. If we do not receive a guarantee at the appropriate time, we will use the last count given to the hotel.

Service Charges & Labor Charges

All Banquet food and beverage, unless otherwise noted, is subject to a banquet service charge of 23%. Waiter service time is a 2 hour maximum period, for breakfast and lunch; reception and dinner is 2 hours maximum. A labor charge will be applied to your banquet check of \$25 per server, per additional hour.

Security

Frenchman's Reef Marriott shall not assume responsibility for damage or loss of any merchandise or articles brought into the Resort or for any item left unattended. Security guards are recommended for all exhibits and rooms used on a 24 hour basis.

Property Damages

The client agrees to be responsible for any damages to any part of the Resort, during the period of the time guests, visitors, employees, independent contractors or other agents that are under the client's control, or the control of any independent contractor hired by client are on premises. The Resort reserves the right to request a refundable damage deposit.

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Performance

The Resort shall not be liable for its failure to perform this contract, if such is due to acts of God, labor problems, including but not limited to strikes, fire, flood, weather, restriction upon travel, food, beverages, or supplies, or any other cause beyond its control or interfering with performance, whether enumerated herein or not.

Payment Policy

All functions must be paid in full (3) business days in advance to all functions, unless a credit application has been approved by our accounting department.

Authority to sign

The person signing a banquet event order represents to the hotel that he/she has full authority to sign such a contract. In the event that he/she is not authorized, he/she will be personally liable for the faithful performance of this contract.