



Catering Policies

Menu Selections

To assure that your menu selections can be available, please submit them at least 4 weeks in advance. Our Executive Chef and your Conference Services Manager would be delighted to discuss any requests you may have for specialty menus. Buffet pricing for less than the minimum number will be subject to additional costing.

Bar

All Bars require one Bartender for every 60 guests
A Bartender fee of \$130 will be charged on all bars
A Cashier's fee of \$130 per cashier will be applied on all cash bars
For an additional charge of \$250 an hour, we will be more than happy to extend the hours of the bar.

Meal Guarantee

A meal guarantee is required at least 72 business hours prior to your function. If a meal guarantee is not given, Elbow Beach will set it based on the current house count of your group, of the last available written statement. If attendance should fall below the guarantee in either cause, the host is accountable for the number guaranteed.

Decorations, Music, and Entertainment

Flowers, décor, specialty linens and entertainment can be ordered with your Conference Services Manager.

Audio Visual Requests

Please contact your Conference Services Manager for more details.

Cancellation of audiovisual equipment rental and technical support must be received in writing by RF Communications Ltd. At least 24 hours prior to start time of event, otherwise charges will apply.

Signs and Displays

Pre-approved signage is permitted in the registration area and in private function areas only.
No signs are permitted in the lobby or any other public areas.

SET UP CHARGES

With regards to all outside functions, a set up fee of \$2.00 per person will be applied to the group's master account.

Weather Call

Due to the complexity of outdoor set ups, the hotel reserves the right to move the function indoors in the case of inclement weather or ocean tides.

Labour Charges

Chefs and Carvers are required for some menu items and are charged at \$90 each for the first hour and \$40 for each hour thereafter. For functions requiring a bar, a bartender fee of \$130 will be charged on all bars. Each bar requires one bartender for every 60 guests. A cashier's fee of \$130 per cashier will be applied on all cash bars. (One cashier for every 60 guests)

Service Charges

A 17% service charge is added to all food and beverage charges. All vendor billings will also have a 15% administrative charge added.

Damages

The client agrees to be accountable for any damages incurred to the premises or any other area of the resort by the host, their guests, independent contractors or other agents that are under the client's control.

Music

Out of respect to other hotel guests all music MUST end at 11:00PM. No exceptions.

How to Calculate Your Total Catering Costs?

Please determine the following:

Number of people _____

Is this an indoor function @ \$ 1.00 per person set up fee? _____

Is this an outdoor function @ \$ 2.00 per person set up fee? _____

Please determine the type of meal you are interested in having served:

If you are having a plated meal you will want to determine the number of courses. Please see the below example for calculation of your cost.

Starter

- Grilled Mediterranean Vegetable Stack with Fresh Basil and Aged Balsamic @ \$ 14.00

Soup

- Lobster Bisque @ \$ 11.00

Sorbet

- Champagne with Fresh Raspberries @ \$ 7.00

Entrée

- Fillet of Beef Tenderloin, Buttered Savoy Cabbage and Bacon, Fondant Potato and Lentil Jus @ \$ 32.00

Dessert

- Wedding Cake @ \$ 10.50

This menu selection would come to \$ 74.50 per person + 17% (\$ 12.67 in gratuities).

This total meal would total \$ 87.17 per person

What happens if you want to have more than one selection per course?

If you select more than one option per course – begin the pricing by determining which options you are interested in. You will select as your base price the option from the most expensive selection category and for each additional option you will add \$10.00. Please see the below example

Starter

- Seared Tuna Sashimi with Daikon, Micro Greens and Wasabi Dressing @ \$18.00
OR Grilled Mediterranean Vegetable Stack with Fresh Basil and Aged Balsamic
ADD \$10.00

Soup

- Lobster Bisque @ \$ 11.00 **OR** Bermuda Fish Chowder ADD \$ 10.00

Sorbet

- Champagne with Fresh Raspberries @ \$7.00

Entrée

- Fillet of Beef Tenderloin, Buttered Savoy Cabbage and Bacon, Fondant Potato and Lentil Jus @ \$ 32.00 **OR** Pan Fried Salmon, Fennel Puree, Seasonal Vegetables and Saffron Broth ADD \$ 10.00

Dessert

- Wedding Cake @ \$15.00

This menu selection would come to \$ 108.50 per person + 17% (\$ 18.45 in gratuities). This total meal would total \$ 126.95 per person