



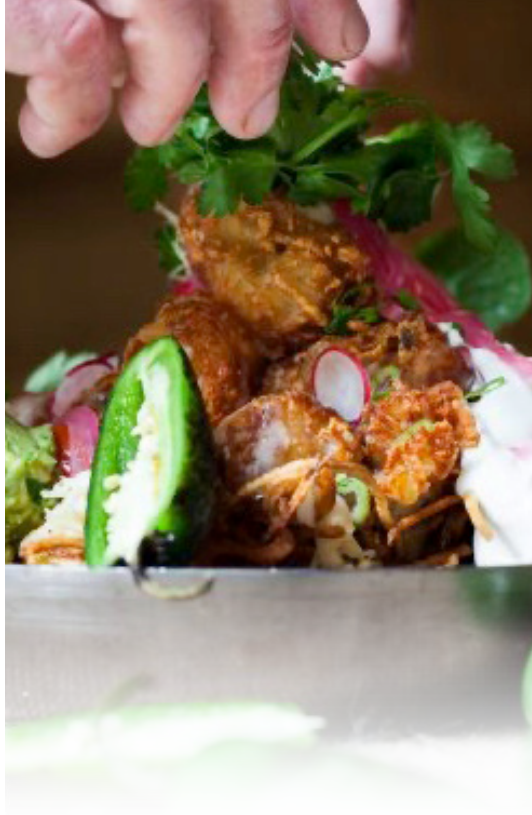
HAMILTON PRINCESS

BERMUDA

HOTEL • BEACH CLUB • MARINA



Corporate Off-site Catering



SEAMLESS CORPORATE EVENTS

OUR EXPERT CATERING TEAM WILL EXECUTE EVERY TASTY DETAIL TO ENSURE YOUR EVENT IS SUCCESSFUL.

We offer full service, corporate catering to your event location, whether in an office headquarters, art galleries, cultural centers, showrooms, and more. Hamilton Princess & Beach Club brings the same high standards of cuisine, service and hospitality you have experienced in our world class hotel.

[CONTACT US FOR PRICING TO CATER YOUR NEXT CORPORATE EVENT](#)

ham.events@fairmont.com

+1 (441) 298-6055



Catering Selections — Breakfast

BREAKFAST BUFFET SELECTIONS

All buffet breakfast menus will include three chilled juices, freshly brewed regular and decaffeinated Illy coffee and a selection of Lot 35 teas. All menu selections are priced per person.

PRINCESS CONTINENTAL | \$34

- Breakfast Pastries, Selection of Sliced Breads & Bagels
- Butter, Cream Cheese, Preserves & Honey
- Sliced Fruits, Melons & Berries
- Bowls of Greek & Vegan Yogurts
- Dried Fruits, Seeds & Nuts

BERMUDA CLASSIC BUFFET | \$45

- Fresh Breakfast Pastries, Sliced Toast Breads
- Butter, Cream Cheese, Preserves & Honey
- Variety of Cereals & Granola
- Greek & Vegan Yogurts
- Dairy & Non-Dairy Milk
- Sliced Fruits, Melons & Berries
- Scrambled Whole Eggs with Scallions
- Crisp Honey Cured Bacon Strips
- Seasoned Country Sausage
- Crisp Breakfast Potato with Bell Peppers & Onions

EXHALE WELLNESS BREAKFAST | \$44

- Gluten-Free Muffins, Whole Grain Breads, Banana Bread
- Butter, Preserves & Honey
- Seasonal Fruit Smoothies
- Apple, Carrot & Green Detox Juice
- Variety of Cereals & Granola
- Greek & Vegan Yogurts
- Dairy & Non-Dairy Milk
- Sliced Fruits, Melons & Berries
- Scrambled Egg Beater with Seasonal Vegetables
- Apple Chicken Sausage
- Turkey Bacon

BREAKFAST-TO-GO | \$35

Each breakfast-to-go will include:

- Greek Yogurt
- Fruit Juice (Orange, Cranberry, Pineapple or Apple),
- 1 Whole Fruit
- Freshly Brewed Regular & Decaffeinated Illy Coffee & A Selection Of Organic Lot 35 Teas
- *PLUS* an 'Option Choice' (see below)

Option #1 - Breakfast Wrap

Applewood Smoked Bacon, Scrambled Eggs, Sour Cream, Cheddar Cheese

Option #2 - Salmon Croissant

Cured Salmon, Cream Cheese, Capers

Option #3 - Grilled Veggie Burrito

Grilled Bell Peppers, Scrambled Eggs, Avocado, Sour Cream, Cheddar Cheese



Prices subject to change. Prices based on a minimum of 10 people.

Catering Selections — Breakfast

COLD BREAKFAST ENHANCEMENTS - Per Person

MUESLI BAR | \$12

Gluten Free Oats, Almonds, Walnuts, Raisins, Chia Seeds, Sunflower Seeds, Mixed Berries, Dry Mango, Papaya, Apricot, Banana Chips, Fresh Fruit, Greek & Vegan Yogurts

Bagels and Cream Cheese | **\$48**

Breakfast Pastries | **\$36**

Sliced Fruits, Melons & Berries | **\$16**

Selection of European Cold Cuts, Crackers & Mustard | **\$18**

International Cheeses with Breads & Crackers | **\$16**

Cold Smoked Salmon with Sliced Onions, Capers & Chilled Egg | **\$16**

Chilled Boiled Eggs | **\$6**

Berry & Yogurt Smoothies | **\$8**

HOT BREAKFAST ENHANCEMENTS - Per Person

Scrambled Eggs, & Scallions | **\$9**

Crispy Applewood Bacon | **\$8**

Pork Sausage | **\$8**

Chicken Sausage | **\$8**

Bermuda Cod Fish Cakes | **\$9**

Grilled Tomatoes with Herbs | **\$6**

Sautéed Mushrooms | **\$6**

Cinnamon French Toast & Maple Syrup | **\$8**

Buttermilk Pancakes & Maple Syrup | **\$8**

Steel Cut Oats, Almonds, Raisins, Cinnamon, Brown Sugar, Maple Syrup & Honey | **\$8**

Catering Selections — Breakfast

MORNING / AFTERNOON COFFEE BREAKS

Freshly Brewed Regular and Decaffeinated Illy Coffee and A Selection of Lot 35 Teas | **\$14**

Freshly Brewed Iced Teas sweet or unsweetened | **\$95 Per Gallon**

Chilled Fruit Juices: Orange, Apple, Grapefruit, Tomato V-8, Pineapple & Cranberry | **\$90 Per Gallon**

Individual Bottled Still & Sparkling Water | **\$7 Per Piece**

An Assortment of Regular, Diet & Caffeine-Free Soft Drinks | **\$7 Per Piece**

Market Basket of Hand Picked Whole Fruits | **\$6 Per Piece**

Sliced Fruit, Melons & Berries | **\$15 Per Person**

Assorted Kind Bars | **\$6 Per Piece**

Assorted Freshly Baked Cookies | **\$48 Per Dozen**

Double Fudge Brownies | **\$48 Per Dozen**

Individual Bags of Popcorn, Pretzels & Potato Chips | **\$42 Per Dozen**

THEMED COFFEE BREAKS - Per Person

All the themed breaks include Freshly Brewed Regular, Decaffeinated ILLY Coffee and a Selection of Lot 35 Teas

FARMERS MARKET | **\$34**

Kale & Cucumber Shots; Seasonal Whole Fruit; Vegetable Crudités & Hummus Spread; Tomato & Mozzarella Lollipops & Pesto; Lemon Bars; Brownies

COOKIE MONSTER BREAK | **\$38**

Dark Chocolate Chip & Sea Salt; Oatmeal & Raisin; White Chocolate & Macadamia Nut; Sugar & Coconut Macaroons

THE DUCHESS SWEET COUNTER | **\$38**

Plain Croissants, Almond Croissants, Cherry Scones, Chocolate Chip Cookies, Double Chocolate Brownies, Chefs Monthly Seasonal Feature

ENGLISH TEA TIME | **\$44**

Selection of our famous Crown & Anchor Tea Offering, Rotating Monthly Menu

PRINCESS YOGA BREAK | **\$42**

Celery & Apple Juice; Beetroot & Orange Juice; Basil Charred Organic Vegetables on Multigrain Toast; Smashed Avocado on Pita Chips, Chunky Tomato Salsa; Granola, Fresh Berries, Yogurt; Grilled Pineapple, Honey Lime Syrup

POWER BOOSTER | **\$40**

Carrot & Honey Juice; Cucumber & Ginger Juice; Acai Parfait; Vegetable Crudités with Low Fat Yogurt Dip; Fruit Skewers; Gluten Free Muffin

Working Lunch — Buffet of the Day

ALL MENUS ARE \$55 PER PERSON

MONDAY

Minestrone Soup

Caesar Salad, Parmesan Cheese,
Creamy Dressing & Croutons

Caprese Salad, Tomato, Mozzarella,
Balsamic Dressing

Mixed Garden Greens &
Selection of Vegetables

Assorted Dressings

Roasted Chicken Breast,
Creamy Dijon & Mushroom Sauce

Grilled Catch of the Day,
Herb Lemon Butter Sauce

Penne Pasta, Tomato &
Italian Sausage

Oven Roasted Vegetables

Chef Choice Desserts

TUESDAY

Mulligatawny Soup

Spiced Sweet Potato,
Chick Pea Kale Salad

Grilled Broccoli &
Cauliflower Salad

Mixed Garden Greens &
Selection of Vegetables

Assorted Dressings

Baked Mahi Mahi, Blistered
Tomato, Caper and Olive Oil

Roast Lamb Shoulder, Charred
Onions, Chimichurri Sauce

Roasted Herb Potato Wedges
Ratatouille

Chef Choice Desserts

WEDNESDAY

Pumpkin Soup

Greek Salad

Mediterranean Pasta Salad

Mixed Garden Greens &
Selection of Vegetables

Assorted Dressings

Roast Beef Tenderloin,
Garlic Herb Sauce

Baked Chicken Parmesan

Oven Roasted Pumpkin & Carrots

Slow Roasted Lemon Potatoes

Chef Choice Desserts

THURSDAY

Bermuda Fish Chowder

Quinoa Chickpea Salad

Corn & Grilled Vegetable Salad
with Goat Cheese & Pesto

Mixed Garden Greens &
Selection of Vegetables

Assorted Dressings

Grilled Salmon with Crushed
Potatoes & Olive Tapenade

Red Wine Braised Beef &
Parsnip Stew

Impossible Meat
Shepherd's Pie (V)

Sautéed Seasonal Vegetables

Chef Choice Desserts

FRIDAY

Carrot Bisque

Roasted Beetroot &
Pumpkin Salad

Artichoke & Beans Salad

Mixed Garden Greens &
Selection of Vegetables

Assorted Dressings

Grilled Snapper Lemon
Butter Sauce

Chicken Tetrazzini with
Grilled Broccoli

Fregola with Slow Roasted
Cherry Tomatoes, Artichoke
& Goats Cheese

Garlic Herb Roasted Potatoes

Chef Choice Desserts

Catering Selections — Lunch

EXECUTIVE LUNCH BUFFETS

MEDITERRANEAN | \$64

Vegetable Minestrone, Toasted Garlic Bread

Greek Salad, Lettuce, Kalamata Olives, Peppers, Cucumber, Feta Cheese

Mediterranean Chopped Salad, Goat Cheese

Tomato & Onion Panzanella Salad, Balsamic Dressing

Three Bean Quinoa Salad

Mediterranean Baked Chicken with Vegetables

Pan Seared Red Snapper, White Wine, Tomato, Basil Sauce

Rigatoni, Grilled Portuguese Linguica Sausages, Wild Mushrooms

Sun-Dried Tomato & Basil Rice, Parmesan Cheese
Oven Roasted Ratatouille

Lemon Tart

Mixed berry Panna Cotta

Orange Vanilla Flan

Olive Oil Madeleine

EUROPEAN | \$62

Leek & Potato Soup, Crispy Pancetta

Tossed Romaine Salad, Croutons, Caesar Dressing, Parmesan Cheese

German Style Potato Salad with Crispy Bacon

Roasted Beetroot Salad, Arugula, Feta Cheese

Assorted Garden greens

Italian and French Dressings

Pan Seared Salmon, Capers, Tomato, Lemon Butter Sauce

Coq Au Vin Blanc, Chicken, Mushroom, pearl onions, white wine sauce

Vegetable & Spinach au Gratin

Saffron Rice

Seasonal Vegetables

Black Forrest Cake

Apple Tatin

Assorted Macarons

Grand Marnier, Vanilla Flan

FLAVORS OF THE EAST | \$64

Sweet & Sour Vegetable Soup

Asian Chopped Salad, Soy Ginger Dressing

Cucumber & Bell Pepper Salad, Sesame Seeds, Cilantro, Sesame Vinaigrette

Crunchy Thai Glass Noodle Salad, Prawns & Chili Lime Sauce

Crispy Fried Chicken Salad, Asian Slaw, Honey Soy Dressing

Chinese BBQ Pork

Mongolian Beef & Broccoli

Teriyaki Salmon, Sesame Pak-Choy, Oyster Glaze

Wok Tossed Vegetables

Chinese Egg Fried Rice

Strawberry Roulade

Leche Flan

Lemon Pound Cake

Coconut Mango Pudding

BERMUDIAN | \$60

Fish Chowder, Goslings Rum & Sherry Peppers Sauce

Mixed Garden Greens, Seasonal Vegetables, House Dressings

Wadson's Kale & Roasted Pumpkin Salad

Creamy Citrus Coleslaw

Chilled Potato Salad

Sautéed Catch of the Day, Lemon Butter Sauce

Baked BBQ Chicken, Charred Pineapple Salsa

Traditional Peas and Rice

Mac & Cheese

Market Vegetables

Bermuda Rum Cake

Key Lime Pie

Pineapple Upside down Cake

Guava Cheesecake

Banana Bread

DELI STAND | \$52

Chefs Seasonal Soup
Assortment of Bread Rolls

Smoked Salmon, Capers, Red Onion, Dill & Lemon
Mixed Greens, Seasonal Vegetables &
House Dressings

Penne Pasta, Sun-Dried Tomato, Olives,
Arugula, Feta Cheese

Specialty Cured Deli Meats,
Platters of Roasted Beef, Smoked Turkey & Salami
Swiss, Aged Cheddar & Gouda Cheeses
Crisp Lettuce, Sliced Tomatoes, Red Onions
Mayo, Horseradish & Deli Mustards

Chocolate Mousse
Assorted Cup Cakes
Lemon Tarts

GOURMET MARKET | \$58

Mixed Petite Greens, Strawberries,
Creamy Balsamic Vinaigrette

Pasta with Sun-Dried Tomatoes, Olives &
Feta, Oregano Vinaigrette

Italian Prosciutto with Lettuce, Tomato, Mango
Chutney Aioli & Pecorino Cheese on Baguette

Smoked Ham & Swiss Cheese with Lettuce &
Butter on Ciabatta Bread

Roasted Chicken with Lettuce, Tomato, Bacon,
Sharp Cheddar & Mayonnaise on Focaccia

Roasted Beef with Onion Marmalade, Pickles &
Mustard Aioli on a Bermuda Johnny Bun

Roasted Vegetable Wrap with Pesto Aioli

Warm Fish Sandwich, Chipotle Tartar
on Raisin Bread

Potato Chips & Pretzels

Chocolate Brownie

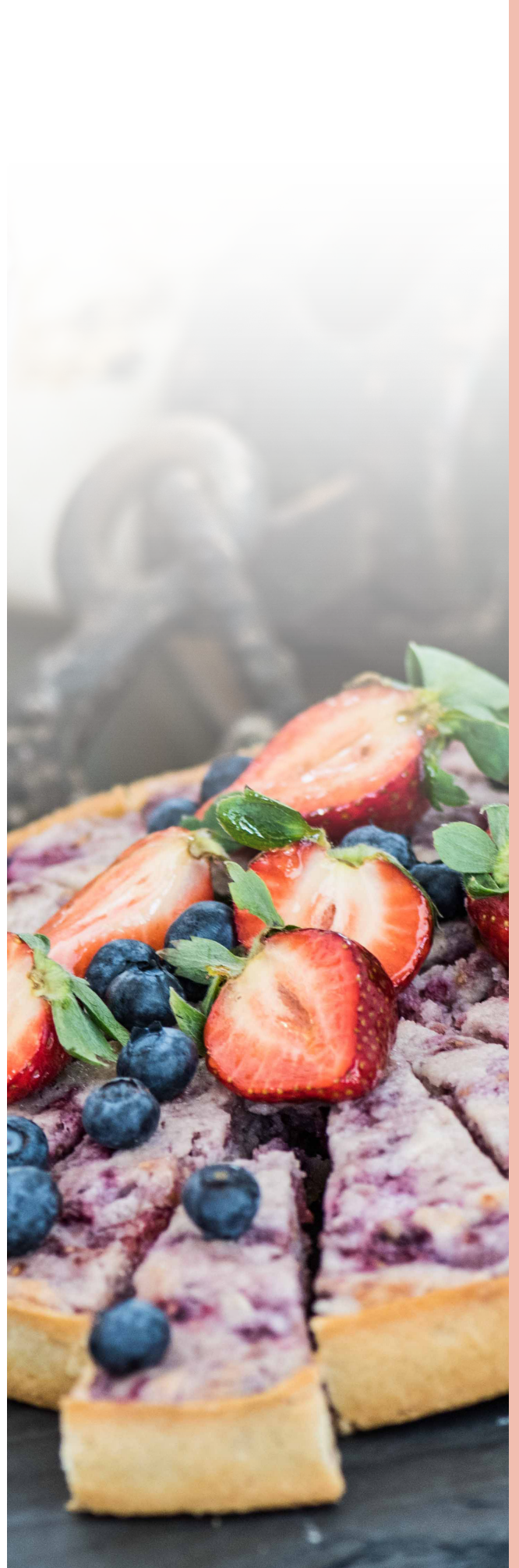
Blondie

Mango & Passionfruit Mousse

Croissant Bread Pudding

Prices subject to change.

Prices based on a minimum of 10 people.



CATERING GUIDELINES

Hamilton Princess Hotel & Beach Club culinary offerings are designed to delight your senses with every bite. Curated using locally sourced and sustainable items in order to bring the freshest ingredients to your plate.

Booking your Offsite Catering Event

Catering offices are open Monday to Friday 9-5pm. Please email ham.events@Fairmont.com to place your order or call 441-298-6055. Orders after 5pm will be responded to the following day. Orders must be submitted by 12pm, 5 business days before the event date. For last minute orders, please call the hotel for availability.

We cater for group sizes ranging from 10-75 guests.

Delivery fees will apply dependent on location.

Delivery & Pick Up

Food can be delivered for your event 7 days per week. Delivery & pick up fares range depending on location. Orders requiring set up assistance will require an additional set up fee, depending on the amount of equipment.

Payment, Pricing & Cancellation

At time of booking 50% non-refundable deposit required
Credit cards and wire transfers are accepted.

We require 7 business days advance cancellation.
Cancelled events within 7 days of booking will be charged the full amount.

Staffing

We are pleased to offer Hamilton Princess staff to service your event.
Staff rates are as follows. Three Hours Minimum Required.

Server - \$40 per hour

Chef - \$49 per hour

Bartender - \$45 per hour

General Assistant (Kitchen) - \$40 per hour

A 17% Service Charge will be applied to all Food & Beverage Prices.

Prices subject to change.

Food Allergies & Dietary Requirement's

We are happy to accommodate guests with special dietary needs or allergies.
Please speak with one of our event planners for more information.

For larger high end catering please contact the events team at ham.events@fairmont.com.



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WWW.THEHAMILTONPRINCESS.COM
