

BREAKFAST MENUS

BREAKFAST BUFFET SELECTIONS

All Buffet Breakfasts Include Freshly Brewed Illy Regular & Decaffeinated Coffee
A Selection of Organic Lot 35 Teas and Orange, Apple & Cranberry Juices
Hamilton Princess & Beach Club are Proud to Serve Only Cage Free Eggs
Based on a 2hr Food & Beverage Service
Minimum Guarantee of 12 Guests Required for All Buffets, unless otherwise noted
Pricing is Per Person

Princess Continental | \$40

Fresh Breakfast Pastries, Selection of Sliced Breads & Bagels; Butter, Cream Cheese, Fruit Preserves & Honey; Variety of Individual Boxed Cereals Served with Whole, Skimmed & Non-Dairy Milks; A Selection of Greek & Vegan Yoghurt Pots, Granola, Dried Fruits, Seeds & Nuts; Sliced Fruits, Melons & Berries
No Minimum Required

Deli Breakfast | \$48

Fresh Breakfast Pastries, Selection of Sliced Breads & Bagels; Butter, Cream Cheese, Preserves & Honey; Variety of Individual Boxed Cereals Served with Whole, Skimmed & Non-Dairy Milks; Fresh Fruit Salad; Selection of Sliced Cheeses & Breakfast Deli Meats; Cold Smoked Atlantic Salmon, Sliced Red Onion & Capers

Classic American | \$48

Fresh Breakfast Pastries, Selection of Sliced Breads & Bagels; Butter, Cream Cheese, Preserves & Honey; Variety of Individual Boxed Cereals Served with Whole, Skimmed & Non-Dairy Milks; Sliced Fruits, Melons & Berries (V); Cage-Free Scrambled Eggs; Honey Cured Bacon Strips; Country Pork Sausage; Breakfast Potatoes with Herbs (V)(GF)

Morning Wellness | \$52

Whole Grain Breads, Banana Bread, Gluten-Free Muffins; Butter, Preserves & Honey; Seasonal Fruit Smoothie (V); Apple, Carrot & Green Vegetables Detox Juice (V); House Made Granola Bars (V), A Selection of Greek & Vegan Yoghurts, Granola, Dried Fruits, Seeds & Nuts; Sliced Fruits, Melons & Berries (V); Herb Scrambled Egg Beater (V)(GF), Roasted Vine Tomatoes (VG)(GF), Roasted Portobello Mushrooms (VG)(GF), Impossible Meat Sausages (V)(GF) or Turkey Bacon

PLATED BREAKFAST SELECTIONS

Pricing is Per Person

All Plated Breakfasts Include:

- Freshly Brewed Regular and Decaffeinated Illy Coffee
- A Selection of Lot 35 Teas
- Chilled Orange, Apple or Cranberry Juices
- Pre Set Plate of Seasonal Sliced Fruits and Berries
- Morning Fresh Bakery Basket
- Butter, Preserves and Honey, and
- One of the Below Options:

Select One

Benedict | \$48

Eggs Benedict with Blackforest Ham, English Muffin, Hollandaise, Breakfast Potatoes with Herbs, and Grilled Tomato

Or

American | \$46

Freshly Scrambled Whole Eggs, Applewood Smoked Bacon, Country Pork Sausage, Breakfast Potatoes with Herbs, and Grilled Tomato

Or

Bermudian (GF) | \$44

Boiled Salt Cod Fish, Steamed Potatoes and Hard Boiled Eggs, Avocado, Banana with Tomato Sauce

Or

Wellbeing (V) | \$46

Shakshuka, Braised Eggs, Peppers, Tomato Sauce, Fresh Herbs Grilled Sourdough (GF available)

(V) Vegetarian - (VG) Vegan - (GF) Gluten Free

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

BREAKFAST MENUS

BREAKFAST STATIONS

Chef Attendant at \$160.00 per Every 50 Guests
Minimum Guarantee of 12 Guests Required
Pricing is Per Person

Made to Order Eggs & Omelets | \$16

Smoked Salmon, Bacon, Ham, Chives, Onions, Mixed Peppers, Mushrooms & Cheddar Cheese

Fresh American Style Waffles & Cinnamon French Toast(V) | \$18

House – Made Raisin Bread, Whipped Cream, Seasonal Berries, Toasted Nuts, Warm Maple Syrup

Traditional Cod Fish & Potato Breakfast (GF) | \$18

Salt Cod Fish with Boiled Eggs & Potatoes, Avocado, Banana & Tomato Sauce
**A Chef is not Required*

Avocado Toast (V) | \$20

Poached Eggs, Smashed Avocado, Roasted Cherry Tomatoes, Arugula, House – Made Sourdough, Gluten Free Bread Available

Made to Order Steak & Eggs (GF) | \$24

4oz USDA Striploin, Poached or Scrambled Eggs, Scallions

BREAKFAST TO GO | \$43

Pricing is Per Person

Each Box will Include:

- 1 Greek or Fruit Yoghurt Pot (VG Option Available)
- 1 Fruit Juice (Orange, Cranberry, Pineapple or Apple)
- 1 Whole Fruit
- 1 Breakfast Pastry
- Freshly Brewed Illy Regular & Decaffeinated Coffee &
- A Selection of Organic Lot 35 Teas

Please Select One Breakfast Option

Option #1 - Breakfast Burrito

Scrambled Egg, Guacamole, Bell Peppers, Cheese, Potatoes, Flour Tortilla (V)

Or

Option #2 – Classic EBC

Fried Egg, Bacon, Cheddar Cheese, Bagel

Or

Option #3 – Ham & Cheese Croissant

Shaved Blackforest Ham, Swiss Cheese, Butter Croissant

Or

Option #4 – Green Start Burrito

Impossible Hash, Guacamole, Black Beans, Cilantro, Peppers, Potatoes,

Tomatillo Sauce, Flour Tortilla (VG)

BREAKFAST ENHANCEMENTS

Minimum Guarantee of 12 Guests Required

Cold Breakfast Enhancements

Assorted Bagels and Cream Cheese | **\$48 Per Dozen**

Breakfast Pastries | **\$38 Per Dozen**

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

Selection of Cold Cuts, Breads & Crackers | **\$20 Per Person**

International Cheeses with Breads & Crackers | **\$18 Per Person**

Cold Smoked Atlantic Salmon with Sliced Onions, Capers,

Cream Cheese & Bagels | **\$20 Per Person**

Chilled Hard Boiled Eggs | **\$6 Each**

Berry & Yoghurt Smoothies | **\$8 Per Person**

Granola, Dried Fruits, Nuts with Whole, Skimmed &

Non-Dairy Milks (V) | **\$8 Per Person**

Bircher Muesli, Apple, Yoghurt, Honey | **\$8 Per Person**

Hot Breakfast Enhancements

Eggs Benedict with Blackforest Ham, English Muffin,

Hollandaise Sauce | **\$14 Per Person**

Scrambled Eggs & Scallions (V) | **\$10 Per Person**

Crispy Applewood Smoked Bacon | **\$10 Per Person**

Country Pork Sausage | **\$10 Per Person**

Chicken Sausage | **\$9 Per Person**

Bermuda Salt Cod Fish Cakes | **\$9 Per Person**

Grilled Tomatoes with Herbs (VG)(GF) | **\$8 Per Person**

Sautéed Mushrooms (VG)(GF) | **\$8 Per Person**

Cinnamon French Toast & Maple Syrup (V) | **\$8 Per Person**

Buttermilk Pancakes & Maple Syrup (V) | **\$10 Per Person**

Steel Cut Oats, Almonds, Raisins, Cinnamon, Brown Sugar

Maple Syrup & Honey (V) | **\$8 Per Person**

(V) Vegetarian - (VG) Vegan - (GF) Gluten Free

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