

**HAMILTON PRINCESS &
BEACH CLUB**

WEDDING MENU
2026 SELECTIONS

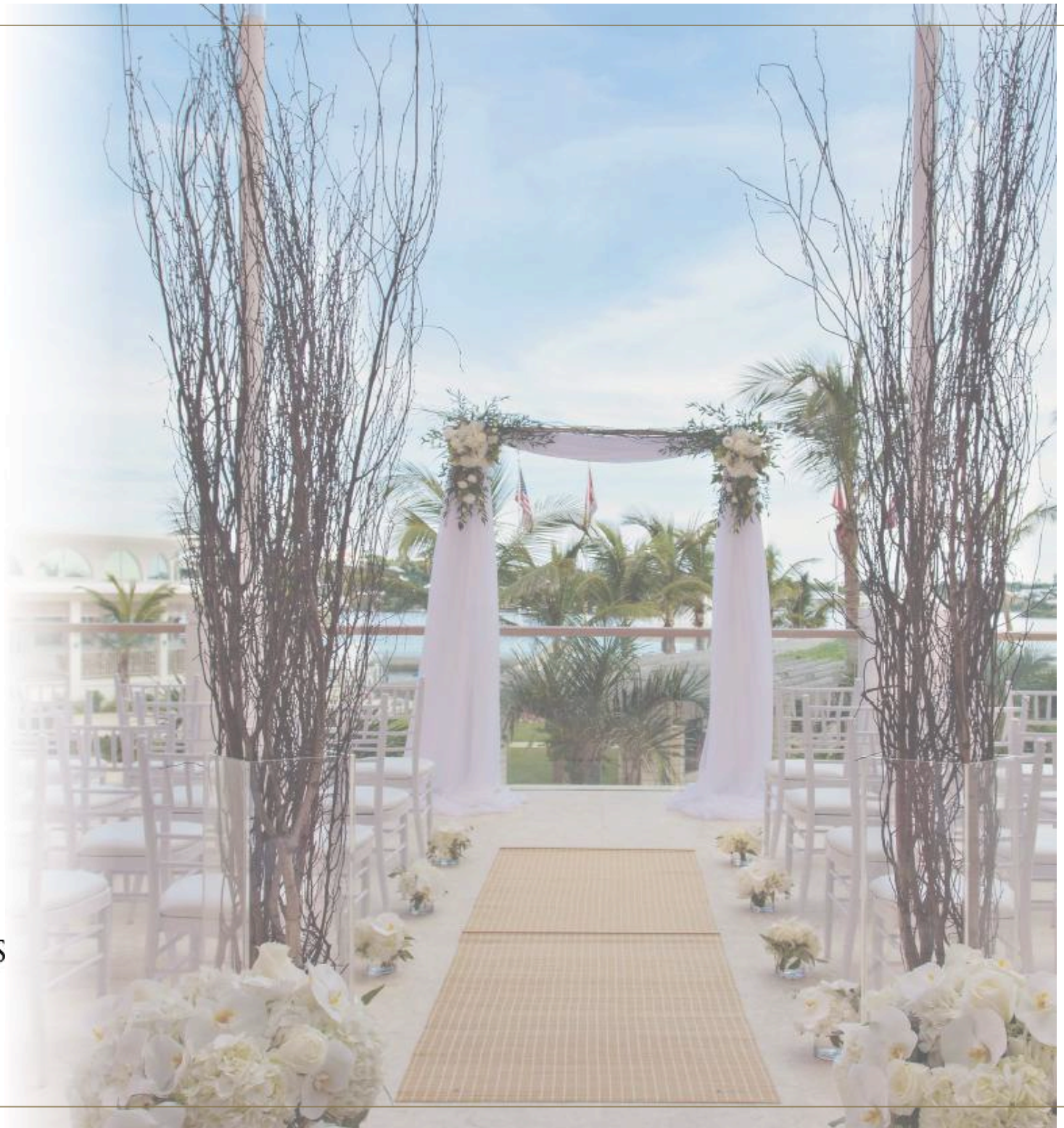


HAMILTON PRINCESS

BERMUDA

HOTEL • BEACH CLUB • MARINA

A FAIRMONT MANAGED HOTEL





Reception Menus

COLD PASSED CANAPÉS

Prices are Per Dozen, Minimum Order of 2dz per Selection

Seafood

- Cold Smoked Salmon, Citrus Cream Cheese, Chives, Blini \$52
- Tuna Tartar, Avocado, Spicy Aioli, Corn Chips (GF) \$54
- Chilled Poached Jumbo Shrimp Skewer, Cocktail Sauce, Chives (GF) \$58
- Mango Crab Salad, Coriander on Endive (GF) \$54

Meat

- Coronation Chicken, Apricot Relish, Coriander Cream, Poppadum \$46
- Ginger Soy Chicken, Coriander, Rice Cracker (GF) \$46
- Beef Tartare, Garlic Aioli, Capers, Gherkins, Potato Chips \$56
- Prosciutto & Melon Skewers, Balsamic Glaze (GF) \$50
- Roasted USDA Beef Tenderloin, Parmesan Cream, Crostini \$56

Vegetarian

- Slow Roasted Beets, Chives, Goats Cheese (V)(GF) \$48
- Gazpacho, Basil Shooters (VG)(GF) \$40
- Roasted Tomato, Honey, Basil, Bruschetta (VG) \$42
- Baby Mozzarella & Grape Tomato Skewers (V)(GF) \$48
- Tofu Mango Maki Rolls, Fried Tofu, Mango, Furikake (VG)(GF) \$46

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

HOT PASSED HORS D'OEUVRES

Prices are Per Dozen, Minimum Order of 2dz per Selection

Seafood

- Bermuda Fish Chowder Shooters (GF) \$44
- Tempura Fried Shrimp Skewer, Wasabi Aioli \$58
- Mini Codfish Cake, Bermuda Tomato Mayo \$50
- Wahoo Nuggets, Tartar Sauce \$55
- Mini Crab Cakes, Spicy Remoulade \$58
- Rockefeller Oysters \$72

Meat

- Chicken Satay Skewers, Satay Sauce, Pineapple Salsa (GF) \$46
- Braised Beef Short Rib Croquette with Truffle Aioli \$54
- Pork Sausage Roll, Spiced Ketchup \$46
- Roasted Chicken, Crispy Wonton, Hoisin Sauce \$48
- Beef & Mushroom Spring Rolls, Wasabi Mayo \$50
- Roast USDA Sirloin, Yorkshire Pudding, Horseradish Cream \$56

Vegetarian

- Vegetable Pakora, Mint Yoghurt (V) \$42
- Vegetable Spring Roll, Tamarind Mayo (V) \$42
- Crispy Mozzarella Skewer, Romesco, Basil (V) \$44
- Truffle Macaroni and Cheese Croquette (V) \$42
- Wild Mushroom Arancini & Basil Aioli (V) \$44

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



Reception Menus

DINNER & RECEPTION BUFFET STATIONS

Based on a 2hr Food & Beverage Service

Minimum Guarantee of 30 Guests Required for All Dinner Buffets

Pricing is Per Person

Chef Attendant Required for Every 50 Guests at \$160.00 per Chef, Unless Otherwise Noted

Seafood Bar on Ice | \$29

Based on 4 Pieces per Person

Chilled Jumbo Shrimp & Stone Crab Claws (GF)

Clams on the Half Shell, Steamed Mussels (GF)

Cocktail Sauce, Remoulade, Marie Rose Sauce, Mignonette,
Tabasco, Lemon Wedges

Enhance With

Oysters Shucked to Order (GF) - \$72 per Dozen

Sushi Bar

4 Pieces per Person | \$28

8 Pieces per Person | \$42

Assorted Sushi Rolls including Spicy Tuna, Organic Salmon,

Tofu Mango Veggie (V), Californian Rolls

Selection of Nigiri Sushi & Sashimi (GF)

Soy Sauce (GF soy sauce available)

Chef Optional

Caesar Salad Bar | \$19

Crisp Romaine Lettuce Leaves (V)

Creamy Caesar Dressing (V)

Garlic Focaccia Croutons, Shaved Parmesan Cheese, Crispy Bacon

Enhance with

Poached Chilled Shrimp | \$8

Grilled Chicken Breasts | \$7

Chef Optional

Charcuterie Table | \$26

House Baked Breads, Crackers & Grissini

Chef Selected Cuts of Cured Meats & Salami

Prosciutto Di Parma, Coppa, Soppressata, Fennel Finocchiona,
Napoli, Beef Bresaola

Mustards, Olives, Pickled Vegetables

Chef Not Required

Cheesemonger's Table | \$26

House Baked Breads, Crackers & Grissini

Selection of Artisan North American & European Cheeses

Chutney's, Fruits, Grapes, Honey

Chef Not Required

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Reception Menus

DINNER & RECEPTION BUFFET STATIONS

Based on a 2hr Food & Beverage Service

Minimum Guarantee of 30 Guests Required for All Dinner Buffets

Pricing is Per Person

Chef Attendant Required for Every 50 Guests at \$160.00 per Chef, Unless Otherwise Noted

Ceviche | \$28

Bermuda Daily Catch, Passion Fruit, Corn Kernels, Red Onion,
Lime, Agave Honey
Coriander, Lime Wedges & Guacamole
Choice of Corn Tortilla or Plantain Chips
Chef Optional

Mezze Station | \$24

Pita Bread, Focaccia, Grilled Sourdough (GF bread available)
Grilled Vegetables (VG)(GF)
Marinated Artichokes, Sundried Tomatoes, Marinated Olives (VG)(GF)
Hummus, Beetroot Hummus, Baba Ganoush, Muhammara (V)
Olive Oil, Balsamic Reduction
Chef Not Required

Taco Stand | \$26

Corn Tortillas (GF) & Flour Tortillas
Grilled Mahi Mahi (GF)
Spicy Aioli, Cabbage Salad, Lime, Salsa Casera
Roasted Chicken Adobo (GF)
Sweet Habanero Mayo, Pico de Gallo, Lime, Salsa Casera
Guacamole, Pickled Cabbage, Cilantro, Black Bean Salsa, Lime
Enhance With
Grilled Flank Steak | \$8
Suadero of Pork Butt | \$7

Pasta Station | \$32

Choose two:

Fettuccini Bolognese: Beef Ragu, Oregano, Basil, Pecorino Romano
Italian Sausage & Mushroom Orecchiette: Sautéed Pork Sausage,
Mushrooms, Spinach, Chili, Garlic Cream, Thyme
Rigatoni alla Norma: Eggplant, Tomato, Chili, Basil, Ricotta (V)
Spaghetti alla Puttanesca: Sauce Pomodoro, Capers, Olives, Basil (V)
Ricotta & Spinach Ravioli: Sage, Brown Butter Sauce, Grana Padano (V)
Gnocchi al Pomodoro: Marinara Sauce, Mozzarella, Fresh Basil (V)
Includes House made Garlic Bread
(GF pasta available)
Chef Optional

Sourdough Pizza Station | \$32

Choose Three:

Margherita (V): Mozzarella, Tomato, Basil, Oregano
Pepperoni: Pepperoni, Mozzarella, Tomato, Oregano
BBQ Chicken: BBQ Roast Chicken, Mozzarella, Smoked Gouda,
Red Onion, Cilantro, BBQ Sauce
Meat Lovers: Pepperoni, Sausage, Chorizo, Bell Pepper, Red Onion,
Oregano
Hawaiian: Honey Glazed Ham, Pineapple, Tomato, Mozzarella
Mushroom (V): Garlic Roasted Mushrooms, Creamy Spinach,
Gorgonzola, Arugula
Chef Optional

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

Reception Menus

RECEPTION ENHANCEMENTS

Minimum Guarantee of 30 Guests Required
Pricing is Per Person
Chef Attendant Required for Every 50 Guests at \$160.00 per Chef
Chef Required where Indicated

Carving Station Enhancements

Chef Required

Classic Beef Wellington | \$36

Horseradish Cream, Red Wine Jus

Whole Roasted USDA Ribeye (GF) | \$34

**Horseradish Cream, Dijon Mustard, Red Wine Jus
Parker House Rolls (GF bread available)**

Mediterranean Butterflied

Leg of Lamb (GF) | \$30

**Tzatziki, Cherry Tomato Chutney, Tabbouleh Salad
Pita Bread (GF bread available)**

Caja China Roasted Pork Belly | \$28

**Roasted Pineapple Relish, Chimichurri Sauce
Parker House Rolls (GF bread available)**

BBQ Grilled Chicken | \$26

Hoisin Sauce, Asian Slaw, Bao Buns

Salmon Wellington | \$30

Lemon Caper Butter Sauce

Impossible Wellington (V) | \$28

Mushroom Cream Sauce

Dessert Enhancements

Chocolate Fountain (V) | \$25

**Pineapple, Cantaloupe, Honeydew Biscotti,
Marshmallows, Brownies, Rice Crispy
Treats, Vanilla Pound Cake Sprinkles,
Chocolate Chips, Toasted Almonds, M&M's
(In-Door Events Only)
*No Chef Required***

Crepes (V) | \$22

**Lemon Curd, Vanilla Chantilly, Toasted
Almonds, Orange Sauce, Grand Marnier
Flambé Berries.
*Chef Required***

Bermuda Rum Cake (V) | \$22

**Bermuda Black Rum Cake, Vanilla Custard,
Flambé Caramel Rum Apples, Rum Soaked
Raisins, Vanilla Whipped Cream
*Chef Required***

Princess Berry Short Cake (V) | \$20

**Sugar Glazed Biscuits, Vanilla Pastry Cream,
Lemon Curd, Whipped Cream, Flambé Mixed
Berries
*Chef Required***

Late Night Reception Stations

No Chef Required

Popcorn Stand | \$20

**Freshly Popped "a la Minute" in a Popcorn Machine
Cheddar Cheese, Parmesan Cheese, Salted Butter,
Sweet Butter, Salted Caramel, Cinnamon Sugar,
Chocolate Peanut Butter**

Flatbread Pizzas | \$28

Margherita (V)

Tomato, Mozzarella, Basil

Pepperoni

Tomato, Pepperoni, Mozzarella, Oregano

Hawaii

Honey Glazed Ham, Pineapple, Tomato, Mozzarella

Roast Chicken

Tomato, Red Onion, Bell Peppers, Mozzarella, Oregano

Wild Mushroom (V)

Creamy Garlic Spinach, Goats Cheese, Oregano

Bermuda Macaroni and Cheese Bar | \$24

**Smoked Gouda, Pepperjack, Cheddar (V)
BBQ Chicken, Pulled Pork, Impossible Meat Chili, Bacon,
Garlic Breadcrumbs, Scallions
Enhance with
Lobster | \$8**

Nachos | \$24

**BBQ Pulled Chicken
Chili Con Carne
Impossible Chili (V)
Cajun Grilled Shrimp
Pico De Gallo, Guacamole, Black Bean Salsa, Cheese
Sauce, Sour Cream, Pickled Cabbage, Corn Chips (GF)**

Slider Bar | \$32

**Angus Beef, Swiss Cheese, Spiced Ketchup, Dill Pickles,
Brioche
Fried Chicken, Spicy Mayo, Dill Pickles, Brioche Bun
Impossible Slider, Tomato, Lettuce, Dijonnaise, Brioche
Bun (V)
(GF buns available)**

(V) Vegetarian - (VG) Vegan - (GF) Gluten Free
A 17% Service Charge will be Applied to all Food & Beverage Prices



Dinner Menus

DINNER BUFFETS

All Dinners Include Freshly Brewed Illy Regular and Decaffeinated Coffee & A Selection of Organic Lot 35 Teas
Based on a 2hr Food & Beverage Service
Minimum Guarantee of 30 Guests Required for All Dinner Buffets
Pricing is Per Person

Bermuda Festival | \$118

House-Baked Bread Rolls & Creamy Butter
Bermuda Carrot & Ginger Soup (VG)(GF)

Wadson's Farm Spinach & Roasted Pumpkin Salad: Honey
Vinaigrette (VG)(GF)
Kale Caesar Salad: Roasted Garlic Cream Dressing, Parmesan
Croutons (V)
Bermuda Potato Salad with Peas and Carrots (V)(GF)
Creamy Pumpkin Coleslaw (V)(GF)

Roasted USDA Beef Striploin, Mushroom Dijon Cream Sauce (GF)
Jerk Chicken, Grilled Citrus Wedges (GF)
Pan Seared Wahoo, Gombey Butter (GF)

Bermuda Macaroni and Cheese (V)
Peas and Rice (V)(GF)
Honey Roasted Bermuda Pumpkin & Pearl Barley Risotto, Fennel,
Red Onion, Sage (VG)
Roasted J&J Farm's Seasonal Vegetables (V)

Hamilton Princess Rum Cake (V)
Lemon Cheesecake (V)
Chocolate Ganache Cake (V)
Coconut Mousse (V)
White Chocolate Raspberry Mousse (V)

Southern Cookout | \$128

Corn Bread, Honey Butter (V)(GF)

Mixed Baby Greens: Beets, Carrots, Buttermilk Ranch Dressing (V)(GF)
Smoked Potato Salad: Scallions, Grain Mustard Mayo (V)(GF)
Coleslaw: Blue Cheese, Dried Cranberries (V)(GF)

Grilled Flank Steak, Chimichurri Sauce (GF)
Southern Baked BBQ Chicken Thighs & Drumsticks (GF)
House Smoked BBQ Pork Ribs (GF)
Blackened Wahoo, Sauce Creole (GF)
Jambalaya Impossible Sausage, Kidney Beans, Peppers, Celery

Tomato Rice (VG)(GF)
Smoked Gouda Macaroni and Cheese (V)
Jalapeño Corn on The Cob (V)(GF)
Grilled Garlic Seasonal Vegetables (VG)(GF)

Chocolate "PB & J" Brownie (V)
Berry Shortcake (V)
Carrot Cake (V)
Fruit Tarts (V)
Lemon Cheesecake (V)
Banana Bread (V)

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Dinner Menus

DINNER BUFFETS

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Based on a 2hr Food & Beverage Service
Minimum Guarantee of 30 Guests Required for All Dinner Buffets
Pricing is Per Person

European | \$118

House-Baked Bread Rolls & Creamy Butter

Honey Roasted Butternut Squash Velouté, Crispy Pancetta, Cream, Chives (GF)

Caprese Salad: Assorted Tomatoes, Buffalo Mozzarella, Basil (V)(GF)

Roasted Beetroot Salad: Feta, Baby Spinach, Pine Nuts, Balsamic Vinaigrette (V)(GF)

Chermoula Spiced Eggplant Salad: Mint, Parsley, Cilantro, Lemon Garlic Yoghurt (V)(GF)

Orecchiette Pasta Salad: Roasted Cherry Tomatoes, Marinated Peppers, Arugula, Basil Pesto (V)

Sicilian Fisherman's Stew, Red Snapper, Mussels, Potato, Tomato Chili, Raisins, Capers, Lemon (GF)

Grilled Chicken Casserole, Sautéed Mushrooms, Spinach, Garlic & Thyme Cream Sauce (GF)

24 Hour Slow Braised Beef Short Ribs, Caramelized Onions, Red Wine Jus (GF)

Creamy Mashed Potatoes (V)

Spanish Rice (V)

Grilled Broccolini, Lemon Olive Oil Dressing (V)

Espresso Caramel Mousse (V)

Tiramisu (V)

Berry Crumble (V)

Pear Financier (V)

Assorted Macarons (V)

Latin American | \$130

House-Baked Bread Rolls & Creamy Butter

Tortilla Soup, Black Beans, Citrus Cream (V)

Guacamole: Cilantro, Pico de Gallo, Black Bean Salsa, Limes, Corn Chips & Crispy Plantains (VG)(GF)

Mixed Tender Greens: Asparagus, Avocado, Creamy Caesar Dressing, Scallions (V)(GF)

Mexican Style Street Corn Salad: Lime Mayo, Chili, Cilantro and Queso Fresco (V)(GF)

Wahoo Ceviche: Passion Fruit, Corn Kernels, Red Onion, Lime, Agave Honey (GF)

Grilled Mahi Mahi: Tomato, Red Onion, Chili Lime Cream Sauce (GF)

Arroz Con Pollo: Slow Roasted Chicken, Garlic Roasted Vegetables (GF)

Beef Brisket a la Birria: Cilantro, White Onion (GF)

Spiced Corn Fritters, Jalapeno, Scallions, Cilantro, Chili Mango Salsa (VG) Corn (GF) & Flour Tortillas

Mexican Tomato Rice (V)(GF)

Roasted Chipotle Cauliflower, Cilantro, Onion Cheese Sauce (V)(GF)

Garlic Smashed Potatoes Bravas (VG)(GF)

Mexican Chocolate Pot de Crème (V)

Coconut Tres Leches (V)

Vanilla Flan (V)

Mango Roulade (V)

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Dinner Menus



PLATED DINNERS

All Dinners Include House-Baked Bread Rolls & Creamy Butter
Freshly Brewed Illy Regular and Decaffeinated Coffee & A Selection of Organic Lot 35 Teas
Based on a 2hr Food & Beverage Service
Prices for Pre-Selected Options. For Choice Menu, a 30% Surcharge Applies.
Minimum Guarantee of 30 Guests Required
Pricing is Per Person

Soups | \$15

Bermuda Fish Chowder, Goslings Black Rum & Sherry Peppers Sauce (GF)
Bermuda Carrot & Ginger Soup (VG)(GF)
Roasted Pumpkin Soup, Coconut Cream, Pumpkin Seeds (VG)(GF)
Leek & Potato Soup, Scallions, Crispy Pancetta (GF)
Lobster Bisque, Lobster Salad, Chives, Crème Fraiche (GF) \$5 Supplement

Appetizers | \$25

COLD

Yellow Fin Tuna Carpaccio, Avocado Mousse, Frisée Salad, Chives, Lemon Vinaigrette (GF)
Cold Smoked Atlantic Salmon, Capers, Shallots, Chive Crème Fraiche
Lemon, Bagel Chips
USDA Prime Beef Carpaccio, Arugula, Parmesan, Balsamic Reduction, Crispy Shallots, Toasted Brioche

HOT

Crab Cake, Spicy Remoulade, Frisée & Radish Salad
Seared Sea Scallops, Grilled Asparagus, Cauliflower Purée, Red Wine Vinaigrette (GF)
Rum Glazed Pork Belly, Sautéed Savoy Cabbage, Apple Purée, Mustard Pork Jus (GF)
Kale & Ricotta Ravioli, Roma Tomato Coulis, Pine Nuts, Chive Oil (V)

Salads | \$19

Caesar Salad, Romaine Lettuce, Croutons, Caesar Dressing, Parmesan Cheese (V)
Chermoula Spiced Eggplant Salad, Mint, Parsley, Cilantro, Lemon Garlic Yoghurt (V)(GF)
Roasted Baby Beetroot Salad, Frisée, Arugula, Goat Cheese, Pecans Balsamic Vinaigrette (V)(GF)
Pear & Prosciutto Salad, Arugula, Blue Cheese, Candied Walnuts, Honey Vinaigrette (GF)
Grilled Artichoke Salad, Baby Gem, Arugula, Cannellini Beans, Creamy Parmesan Dressing (V)(GF)

Seafood

Pan Seared Branzino, Lemon Parsley Potatoes, Steamed Broccolini, Lemon Capers Sauce (GF) | \$52
Grilled Jumbo Shrimp, Asparagus & Green Pea Fregola, Lobster Bisque | \$50
Pan-Seared Red Snapper, Orzo Pasta Caponata, Haricot Verts, Salsa Verde | \$48
Oven Roasted Salmon Fillet and Fingerling Potatoes, Artichoke, Sun-Dried Tomato, Lemon Butter Sauce (GF) | \$50

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



Dinner Menus

PLATED DINNERS (Continued)

All Dinners Include House-Baked Bread Rolls & Creamy Butter
Freshly Brewed Illy Regular and Decaffeinated Coffee & A Selection of Organic Lot 35 Teas
Based on a 2hr Food & Beverage Service
Prices for Pre-Selected Options
For Choice Menu, a 30% Surcharge Applies
Minimum Guarantee of 30 Guests Required
Pricing is Per Person

Meat & Poultry

Grilled Angus Beef Tenderloin, Garlic Mashed Potatoes, Seasonal Vegetables, Truffle Jus (GF) | \$54
Herb and Panko Crusted Rack of Lamb, Potato Gratin, Seasonal Vegetables, Thyme Garlic Jus | \$54
Braised Boneless Beef Short Ribs, Crushed New Potatoes, Roasted Bermuda Carrots, Natural Jus (GF) | \$50
Roasted Garlic Pork Tenderloin, Celeriac Purée, Asparagus, Apple & Onion Chutney, Mustard Jus (GF) | \$45
Roasted Breast of Chicken, Garlic Mashed Potato, Haricot Verts, Forest Mushroom Ragout (GF) | \$45

Duo Plates

Grilled Beef Fillet & Jumbo Shrimp, Pumpkin Mashed Potatoes & Seasonal Vegetables, Truffle Jus (GF) | \$59
Braised USDA Beef Short Rib & Scallops, Garlic Mash Potato, Glazed Bermudian Carrots, Asparagus, Red Wine Jus (GF) | \$56
Herb-Marinated Chicken & Jumbo Prawns, Crushed Fingerling Potatoes, Grilled Broccolini, Lemon Caper Sauce (GF) | \$49

Vegetarian | \$36

Impossible Wellington, Sweet Potato Mash, Asparagus, Mushroom Cream Sauce (V)
Penne Pasta alla Norma, Grilled Eggplant, Roasted Cherry Tomatoes, Mozzarella, Fresh Basil (V)
Mushroom & Asparagus, Pearl Barley Risotto, Lemon Basil (VG)
Paneer Curry, Mango Chutney, Basmati Rice, Poppadum, Raita (VG)

Intermezzo | \$10

Mango Sorbet, Passion Fruit (V)
Rose Champagne Sorbet, Lemon Zest (V)
Raspberry Sorbet, Dry Meringue (V)
Lemon Sorbet, Limoncello (V)

Cheese | \$22

North American Artisan Cheese Selection (V)
Apple-Sultana Chutney, Artisan Crackers, Crostini (GF Bread & Crackers Available)
Princess Honey

Desserts | \$18

Chocolate Banana Rum Cake, Pineapple Compote, White Chocolate Ganache (V)
Lemon Tart, Yoghurt Cream, Meringue, Honey Syrup (V)
Mango Cheesecake, Tropical Salsa, Tahitian Chantilly (V)
Dark Chocolate Ganache Cake, Chocolate Dust, Vanilla Salted Caramel, Whip Cream (V)
Carrot Cake, Toasted Honey Meringue, Rum Soaked Raisins, Croutons (V)

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

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Beverage Menus

WINE LIST

Champagne & Sparkling

Ruinart Blanc de Blanc, France | \$225
Veuve Clicquot Rosé, France | \$180
Taittinger, Brut Prestige N/V, France | \$165
Veuve Clicquot 'Yellow Label' Brut, France | \$160
Domaine Chandon Sparkling Brut, USA | \$110
Domaine Chandon Rosé, USA | \$110
Benvolio Prosecco, Italy | \$95
Pere Ventura Tresor Rose Cava, Spain | \$95

White

Chateau De Fuisse Pouilly – Fuisse Tete De Cru Chardonnay, Burgundy, France | \$125
La Scolca Gavi Di Gavi Bianco Secco “Black Label” Cortese, Piedmont, Italy | \$125
Pascal Jolivet Sancerre Le Roc, Loire, France | \$120
Beringer Napa Valley Chardonnay, Napa Valley, California, USA | \$110
Kim Crawford Sauvignon Blanc, South Island, New Zealand | \$95
Clos Henri Bel Echo Sauvignon Blanc, South Island, New Zealand | \$95
Dog Point Sauvignon Blanc, New Zealand | \$95
Patrick Piuze Chardonnay Burgundy, France | \$90
Josh Cellars Sauvignon Blanc, California, USA | \$80
Josh Cellars Chardonnay, California, USA | \$80
Canyon Road Sauvignon Blanc, California, USA | \$70
Canyon Road Chardonnay, California, USA | \$70

Rosé

AIX Coteaux d’Aix-en-Provence Rosé, Languedoc-Roussillon, France | \$100
Château d’Esclans Cote De Provence “Whispering Angel”, Provence, France | \$80

Red

Domaine Bachelet-Monnot Maranges 1er Cru Clos De La Boutiere Pinot Noir, Burgundy, France | \$125
Chateau Teyssier Saint Emillion Grand Cru Bordeaux Blend, Bordeaux, France | \$125
Meiomi Pinot Noir, California, USA | \$110
Duckhorn Decoy Cabernet Sauvignon, Napa Valley, California, USA | \$100
Fossil Point Pinot Noir Edna Valley, California, USA | \$95
Kaiken Ultra Mendoza Cabernet Sauvignon, Cuyo, Argentina | \$90
Cap Royal Bordeaux Superior Bordeaux Blend, Bordeaux, France | \$90
Josh Cellars Pinot Noir, USA | \$80
Josh Cellars Cabernet Sauvignon, USA | \$80
Canyon Road Pinot Noir, California, USA | \$70
Canyon Road Cabernet Sauvignon, California, USA | \$70

Extended Wine List

Explore our Full Wine List Curated By
Intrepid at the Link Below

WINE LIST

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



Beverage Menus

BARS

CASH BAR PRICING

Price Based per Drink. One Bartender Required for Every 75 Guests
\$175 per Bartender for Three (3) Hours.
\$50 per Bartender per Hour for Every Hour Thereafter.
\$130 per Cashier for Three (3) Hours.
\$40 per Cashier per Hour for Every Hour Thereafter.
Minimum Spend \$1000

Premium Packaging

Cocktails | \$15
House Wine | \$15
Assorted Beer | \$12
Soft Drinks | \$7
Mineral Water | \$7
Juice | \$7

Deluxe Packaging

Cocktails | \$16
House Wine | \$16
Assorted Beer | \$12
Soft Drinks | \$7
Mineral Water | \$7
Juice | \$7

CONSUMPTION BAR PRICING

Price Based per Drink. One Bartender Required for Every 75 Guests.
\$175 per Bartender for Three (3) Hours.
\$50 per Hour for Every Hour Thereafter.

Premium Packaging

Cocktails | \$15
House Wine | \$15
Assorted Beer | \$12
Soft Drinks | \$7
Mineral Water | \$7
Juice | \$7

Deluxe Packaging

Cocktails | \$16
House Wine | \$16
Assorted Beer | \$12
Soft Drinks | \$7
Mineral Water | \$7
Juice | \$7

HOSTED BAR PRICING

Price Based per Person.
All Set Up & Labor Fees are Included in Pricing.
Bars to Include Cocktails, House Wine, Beer, Soda & Bottled Water.

PREMIUM PRICING

One (1) Hour Premium Bar Service is \$38 per Guest. Each Additional Hour is \$30

DELUXE PRICING

One (1) Hour Deluxe Bar Service is \$43 per Guest. Each Additional Hour is \$35

PREMIUM LIQUOR

Tito's Vodka
Beefeater Gin
Bacardi Superior
Herradura Silver Tequila
Old Forrester 86 Bourbon
Deward White Label

DELUXE LIQUOR

Absolut Elyx Vodka
Citadelle Gin
Makers Mark Whisky
Monkey Shoulder Scotch
Planetary 3 Stars Rum
Espolon Blanco Tequila

IMPORTED BEER (Choose 3)

Heineken
Stella
Corona
Red Stripe
Budweiser
Amstel Light
Modelo
Coors Light
Becks Non-Alcoholic

BEVERAGE MENUS

CLASSIC COCKTAIL STATIONS ENHANCEMENTS

Price Based per Person. One Bartender Required for Every 75 Guests.
\$175 per Bartender for Three (3) Hours.
\$50 per Hour for Every Hour Thereafter.
Minimum of 25 Guests per
Bar Package. Bar Based on Consumption

Negroni Bar Enhancement

NEGRONI
Single Serving | **\$17**
Gin. Campari, Sweet Vermouth, Orange peel

Espresso Martini Bar Enhancement

ESPRESSO MARTINI
Single Serving | **\$17**
Vodka, Kahlua, Espresso, Simply Syrup

Margarita Bar Enhancement

MARGARITA
Single Serving | **\$17**
White Tequila, Cointreau, Fresh Lime Juice, Salt Rim

Moscow Mule Bar Enhancement

MOSCOW MULE
Single Serving | **\$17**
Vodka, Ginger Beer, Fresh Lime Juice, Lime Wedge

Mojito Bar Enhancement

MOJITO
Single Serving | **\$17**
White Rum, Mint Leaves, Fresh Lime Juice, Simple Syrup, Soda Water

SIGNATURE COCKTAIL ENHANCEMENTS

Minimum 2 per Function
Minimum Guarantee 25 Guests Required Priced per Gallon.
One Gallon Contains 16 Drinks

Margarita

MARGARITA | \$260

Rum Swizzle

RUM SWIZZLE | \$240

Pina Colada

PINA COLADA | \$240

Planter's Punch

PLANTER'S PUNCH | \$240

Yellowbird

YELLOWBIRD | \$240

Sangrias

SANGRIA RITA | \$250
Signature Island Margarita. Topped with a Float of Merlot

TROPICAL WHITE SANGRIA | \$250
Sauvignon Blanc, Mango, Citrus, Spiced Rum

BERRY WHITE SANGRIA | \$250
Merlot, Brandy, Raspberry, Peach, Cranberry, Lemon

Zero Proof

FRUIT PUNCH | \$160
HAMILTON PUNCH | \$160
SPARKLING MANGO LEMONADE | \$160

At Hamilton Princess Hotel & Beach Club, our culinary offerings are thoughtfully crafted to delight your senses with every bite. We prioritize using locally sourced and sustainable ingredients whenever possible to ensure the freshest items are delivered to your plate.

We take our commitment to the quality and freshness of food served to our guests very seriously. As a result, we do not permit any outsourced food to be brought into the hotel for consumption in our facilities.

To ensure your menu selections can be available, menu arrangements are to be supplied to and finalized with the event sales and services manager for review at least 30 days prior to each function. Should this deadline not be observed, we may not be able to guarantee your menu contents or other necessary arrangements.

We request that the total guaranteed number of meal covers should be provided to the event sales and services manager by noon, 3 business days in advance. In the case entrée selections are taken on site, on the day of the event, an increase of 30% will be reflected in the menu price. In the event that a custom menu has been arranged, the guaranteed guest count is due five business days in advance. This will be considered a guarantee for which the Hamilton Princess will prepare the appropriate amount of food and beverage for your guests. You will be charged according to the guest guarantee or the actual number served, whichever is greater. If a guarantee has not been advised, the expected number or the actual number of guests in attendance will be charged. The hotel will prepare 5% above the guaranteed number up to a maximum of 20 guests

A minimum of 15 covers must be guaranteed for every food and beverage function unless otherwise noted in the Banquet Menu. A 30% surcharge will be applied to all buffet events less than 25 people. One chef attendant is required at \$160 per 50 guests where indicated on the menu. One Bartender is required at \$175 per 75 guests for any service of alcohol in the event space. Cashiers are required per 75 guests at the rate of \$130 for all cash bars. All three services are for a minimum of 3 hours. Each additional hour is \$50 per hour thereafter. Please note that rates are subject to change based on government protocols.

A mandatory service fee of 17% is added to all food and beverage prices. Hamilton Princess & Beach Club proudly honour special meal requests and dietary meal requirements but these must be submitted as part of your function guarantee. These requests can include special meals for vegetarians and vegans and guests with dietary restrictions or food allergies. Kosher meals require minimum 3 weeks prior notice. Please inquire about sustainable or organic menu alternatives or if you have any other requirements. Guests with dietary concerns may speak with the banquet captain or chef with any questions or for more information as they go through the buffet. Advance notice of these requests are appreciated.

At Hamilton Princess our clients benefit from our in-house AV team, rather than third party contractors, who can take care of all of your technology needs. We have recently invested in top-of-the-line video conferencing technology, which means we are incredibly well set up to create innovative solutions for all of your event needs. This can include: professionally set up webinars, scalable to any audience; hybrid meetings that seamlessly connect participants locally and globally; and creative closed loop video solutions to help navigate gathering limits, quarantines or even corporate policy requirements. Corporate clients also appreciate being able to use their own, familiar IT systems with our technology, meaning that you can feel at ease during your event and have the peace of mind of having an on-site expert to help out wherever needed.

Please note that hanging materials, including décor, lighting and signage from the ceiling of the Princess, Trudeau and/or Harbourview Ballrooms is not permitted. Non-compliance and any resulting damages will incur fees at the expense of the group. Thank you for your understanding.

