



# Weddings & Events





# General Information – faq

The Trident Hotel And Castle offers a diverse choice of wedding location ranging from poolside to beachside, indoor to outdoor, intimate to grand. Our professional team offers a highly personalized bespoke service. Allow us to take care of the details while you celebrate this momentous occasion like royalty. We will customize and craft each aspect of your wedding or event until it reflects your perfect masterpiece.

## **Is there a noise ordinance we should be aware of?**

Outside entertainment has a close of time of 11:00pm in the main hotel area.

## **Are there any restrictions we should need to know about?**

In accordance with Jamaican law, smoking is not allowed in the rooms including balconies, other indoor locations, restaurants, bars or public places, If you wish to smoke, designated outdoor areas will be assigned for smoking.

## **When do I need to advise the resort of the number of guests attending my wedding?**

We should be notified of the number of guests attending a function at least 2 weeks prior to the event. This will be considered a guarantee for which will be charged, even if fewer guests attends the function.

## **Is the collection able to accommodate persons with special dietary needs?**

The collection offers a selection of vegetarian, vegan and gluten free options for any dietary need. Please inform us at least 2 weeks prior to your wedding or event date of any special dietary needs.

## **Do you have a list of preferred vendors?**

After confirming your wedding or event date, a list of our approved vendors will be forwarded to you to choose your preference vendors.



**Are there any guidelines or requirements for hiring vendors who are not on the approved list?**

Yes, vendors should contact the wedding and events department to discuss these guidelines.

**What information should I know before contacting The Trident Hotel's Wedding Department for planning my wedding?**

To start the planning process of your destination wedding at The Trident Hotel or Castle, you should know the estimated number of guests, your preferred date, and the budget for your wedding or event. Also, choose alternate dates in case your first choice is not available.

**Accommodation Options?**

Accommodation is provided at The Trident Hotel. Guests can book their accommodations with us.

**What are the deposits and when are they due?**

A non-refundable deposit of US\$1,000 is required at the initial stage for the confirmation of your wedding or event date at The Trident Hotel or Castle. This amount will be applied towards your wedding or event expenses. Guests will be required to pay one [1] night non-refundable deposit at the time of the booking of their accommodations.

**Do all my guests need to stay at The Trident Hotel?**

You will be required to complete a property lockout at The Trident Hotel if you choose to have your wedding or event at The Trident Hotel. Location fee is dependent on the season and will be charged accordingly.

**How do I confirm my wedding?**

Once the deposit to secure your wedding or event date is completed, a contract will be drafted outlining your room requirements, your number of events, your choice of event location, the times of your event, and a payment schedule.



**What service will The Hotel provide for my wedding?**

At The Trident, we will assist with the planning aspects of your wedding celebration. This includes the booking of your guests' rooms, your food and beverage requirements for your events, organizing and scheduling your wedding events, and on the day coordination.

**How many hours will my wedding last?**

Typically, the duration for a wedding celebration is 6 hours, with the ceremony for an hour, cocktails for an hour, dinner and dancing for 4 hours.

**What other fees should I be aware of?**

Food & Beverage and Accommodation attract: 10% government tax and 10% service charge.

**What contingency is there for inclement weather?**

We have indoor venues as backup in the event we are experiencing inclement weather. Rain calls are made a minimum of 4 hours prior to the start of the event. The backup plan would be discussed with you by your wedding planner.



# Welcome Reception

Choose our signature Jamaica Welcome Pre-Event "BEACH PARTY" with our passed menu options.

[Applicable for groups of 10-80 persons]

## Passed Menu \$30

### SOUPS [Choice of 1]

Chicken Soup  
Manish Water

### ENTRÉES [Choice of 2]

Jerk Chicken  
Jerk Pork  
Escovitch Fish

### SIDES [Choice of 2]

Roasted Breadfruit  
Festival  
Fried Bammy

### Local Seasonal Salad

## Hors d'oeuvres

Price quoted on a per person basis, providing 3 servings of each option

### HOT OPTIONS

Pulled Chicken Spring Roll with Lime Plum Sauce \$4  
Shrimp Wrapped in Filo Dough and Coconut Rundown Sauce \$5  
Mini Beef Patties with Apple Plum Dipping Sauce \$4  
Mini Chicken Patties with Apple Plum Dipping Sauce \$4  
Stamp and Go with Scotch Bonnet Coconut Rundown Sauce \$3  
Sweet Potato Chips with Ackee Dip \$4  
Mini Crab Cake with Mango Dipping Sauce \$4  
Lemon Zest Shrimp Skewered with Sugar Cane \$5  
Callaloo Pancake Roll Dressed in Sweet and Sour Sauce \$3

### COLD OPTIONS

Bruschetta of Ackee Dip \$3  
Bruschetta of Caprese Salad \$4  
Classic Bruschetta of Basil \$4  
Jumbo Shrimp and Rustic Cocktail Sauce \$6

## Beverages

Standard: \$10 per person  
Coconut Water  
Rum Punch  
Trident Punch  
Fruit Punch  
Fruit Infused Water (2 Fruits)

Basic: \$5 per person  
Coconut Water  
Rum Punch  
Fruit Punch  
Fruit Infused Water (1 Fruit)



## Diamond \$165

Appleton 21yr  
Hendricks  
Stolichaya Elit  
Johnnie Walker Blue  
Macallan 12yr  
Hennessy XO  
Hennessy White  
St Remy XO  
Donjulo  
Baileys  
XO Cafe Patron  
Amaretto Disaronno  
1 Bespoke Import Beer  
3 Red Wine, 3 White Wine, 2 Rose  
Dom Perignon  
Da Luca Prosecco  
1 Fresh Squeezed Juice

## Platinum \$125

Appleton 12yr  
Tanqueray 10yr  
Ciroc  
Grey Goose  
Glendfiddich Single Malt  
Gentlemans Jack  
Remy VSOP  
St Remy VSOP  
Parton  
Baileys  
XO Cafe Patron  
Frangelico  
3 Imported Beer  
3 Red Wine, 3 White Wine, 2 Rose  
Muet & Chandon  
Da Luca Prosecco  
1 Fresh Squeezed Juice

## Gold \$85

Appleton Reserve  
Bombay Sapphire  
Titos  
Johnnie Walker Black  
Jim Beam  
Courvoisier VSOP  
Napoleon VSOP  
Avion  
El Dorado Rum Cream  
Kahula  
Grand Marnier  
2 Imported Beers  
2 Red Wine, 2 White Wine, 1 Rose  
Veuve Clicquot  
Da Luca Prosecco  
1 Fresh Squeezed Juice

## Premium \$55

Blackwell Rum  
Appleton Signature  
Tanqueray  
Stolichnaya  
Chivas Regal  
Jack Daniels  
Hennessy VS  
Napoleon  
Jose Quervo  
Sangster's Rum Cream  
Tia Maria  
PAMA Liquor  
1 Stout, 1 Imported Beer  
1 Red Wine, 1 White Wine, 1 Rose  
Da Luca Prosecco  
1 Fresh Squeezed Juice

## Standard \$35

Appleton Special  
Beefeater  
Absolut  
Johnnie Walker Red  
Jamson  
Jamaican Brandy  
Pepe Lopez  
Ponche Kuka  
Peach Schnapps  
Malibu  
Heineken  
1 Red Wine, 1 White Wine  
Da Luca Prosecco  
1 Fresh Squeezed Juice

## Basic \$25

Diamond Rum  
J Wray & Nephew White Rum  
Gordons  
Smirnoff  
Dewars White  
J&B  
Sausa  
Triple Sec  
Red Stripe  
1 Red Wine, 1 White Wine  
Da Luca Prosecco  
1 Fresh Squeezed Juice

## Non-Alcoholic \$15

Malta  
Chamdor  
Fresh Coconut Water  
1 Fresh Squeezed Juice  
Signature Mocktail

\* Beverage Packages include three (3) hours open bar.

# Beverage



# Bespoke Menus

## Appetizer

- A. Pan Seared Scallops, Brushed with Guava Jerk, Jerusalem Artichokes and Sheered Spring Onion
- B. Smoked Salmon, Capers, Dill, Pickled Wild Mushrooms and Season Extra Virgin Olive Oil
- C. Spicy Pull Pork in Lettuce Rolls with Red Stripe BBQ Sauce
- D. Poached Mussels in Light Coconut with Coriander, Fennel, and a hint of Spicy Smoked Curry
- E. Mackerel Tartare Chervil, Fennel, and Passion Fruit
- F. Lobster Mousse with Salmon Caviar and Champagne Butter Sauce\*
- G. Ravioli of Lobster and Local Fish Poached in Light Bisque with Caviar and Sorrel Velouté
- H. Salmon Ceviche, Naval Orange, Mango, hint of Scotch Bonnet, Lime, and Coriander
- I. Steak Tartare Parsley and Caviar

## Soup

- A. Chilled Tomato Gazpacho, Cucumber and Black Olives
- B. Manish Water
- C. Seasonal Vegetable Broth
- D. Chicken Soup
- E. Jamaican Red Peas Soup with Spinners and Salted Beef
- F. Red Conch Chowder
- G. Minestrone Soup

## Salad

- Jamaican Shredded Salad .A
- Fried Goat Cheese Salad .B
- Mixed or Kale Classic Caesar Salad .C
- Asian Mixed Salad .D
- Mixed Organic Greens, Orange Wedges and Toasted Walnuts .E





## Starch

- A. Pumpkin Rice
- B. Callaloo Rice
- C. Yam Croquette
- D. Garlic Mash Potato
- E. Rustic Rosemary Potato
- F. Sweet Potato Mash
- G. Rice and Peas
- H. Coconut Rice
- I. Vegetable Rice
- J. Creamy Polenta
- K. Mushroom Risotto
- L. Garlic Cream Risotto
- M. Japanese Rice
- N. Soft Yam Balls

## Kids

- French Fries \$6
- Mashed Potatoes \$6
- Potato Wedges \$6
- Macaroni and Cheese \$6
- Carrot and Broccoli \$6
- Fruit Bowl \$6
- Chicken Nuggets \$7
- Chicken Tenders \$7
- Fish Tenders \$8
- Cheese Pizza (8 slices) \$10

## Side

- A. Sauteed Vegetable
- B. Vegetable Cous Cous
- C. Garlic and Rosemary Broccoli
- D. Sauteed Callaloo
- E. Braised Cabbage and Onions
- F. Sweet and Sour Vegetable Medley
- G. Bell Pepper Medley
- H. Lemon and White Wine Sauteed Vegetable
- I. Steam Vegetable
- J. Poached Carrot or Honey Glazed Grilled Carrot







## Entree

## Dessert

- A. Roasted Belly of Pork with Apple and Red Wine Reduction
- B. Chicken Roulade in Coconut Rundown
- C. Braised Mahi Mahi
- D. Pan Fried Duck Breast Drizzled with Sweet Mango Chili Sauce
- E. Curried Goat
- F. Braised Oxtail with Bean
- G. Escovitch or Pan Seared Fish
- H. Jerk Chicken Breast
- I. Coconut Curry Shrimp
- J. Pastured Chicken with Crusted Summer Pumpkin, Ricotta Cheese and Basil
- K. Poached Lobster chunks in Light Coconut Rundown\* [Add\$5]
- L. Crusted Lamb Chop\* [Add\$5]
- M. Jerk Tenderloin\* [Add\$5]
- N. Lobster Chunks, Scotch Bonnet Chili, Hint of Curry\* [Add\$5]

- A. Trident Brulee
- B. Plantation Coconut Cream Pie
- C. Bourbon Butterscotch Pudding
- D. Crazy Berries
- E. Assorted Sorbets
- F. Mike's Supper
- G. Coco Moco
- H. Coffee Parfait
- I. Fort Myers Carrot Cake
- J. Summertime Chocolate Brownie with Vanilla Ice Cream and Tropical Fruit Sauce

## Vegetarian

- A. Stewed Red Bean
- B. Roasted Vegetable Tarte Tatin With Spanish Bean, Lemon, and Anchovies
- C. Tomato Basil Gnocchi
- D. Charred Beet Salad



# Buffet Offering



## Vegetarian \$65

### SMALL BITES

- A. Eggplant Croutons Topped With Honey Roasted Tomato and Kalamata Olive
- B. Caprese With Field Greens, Tomato, Marinated Mozzarella Cheese, Balsamic Vinaigrette

### SOUP (Choice of 1)

- A. Vegetable
- B. Red Peas Soup

Healthy Greens & Fruit Station  
Compound Salads

### Entrees

Roasted Veg. and Goat Cheese in Tomato Coulis  
Stir Fried Asian Greens, Marinated Tofu

### SIDES (Choice of 1)

- A. Coconut Rice
- B. Vegetable Cous Cous
- C. Poached Carrot
- D. Baked Potato

### CONDIMENTS

Hummus  
Pickled Onion  
Tomato Salsa  
Maple Syrup  
Dried Cranberries  
Sliced Almond  
Coconut Bacon

### DESSERTS (Choice of 2)

## Jamaican \$75

### SMALL BITES

- A. Salmon Ceviche, Naval Orange lime and Coriander
- B. Mini Chicken Kebab
- C. Jerk Shrimp

### SOUP (Choice of 1)

- A. Manish Water
- B. Red Peas Soup
- C. Chicken Soup

Healthy Greens & Fruit Station

### Entree (Choice of 3)

- A. Curried Goat
- B. Oxtail with Bean
- C. Pan Seared Escovitch Fish
- D. Jerk Chicken Breast
- E. Curry Coconut Shrimp \*[Add \$8]
- F. Fresh Lobster [\* Add \$10]

### SIDES (Choice of 1)

- A. Rice and Peas
- B. Gungo Peas Rice
- C. White Rice
- D. Coconut Rice
- E. Garlic Mash Potato
- F. Sauteed Vegetable
- G. Sauteed Callaloo

### CONDIMENTS

Jerk Sauce  
Mango Vinaigrette  
Parmesan Cheese  
Balsamic Vinaigrette

### DESSERTS (Choice of 3)

## International \$85

### SMALL BITES

- A. Pan Seared Shrimp
- B. Smoked Salmon Petite Smorgasbord, Capers, Dill, Pickled Mushroom, Olive Oil

### SOUP (Choice of 1)

- A. Red Conch Chowder
- B. Minestrone Soup

Healthy Greens & Fruit Station

### Entrees (Choice of 3)

- A. Pan Fried Duck Breast
- B. Tandoori Lamb Chops
- C. Pimento Rubbed Pork Loin
- D. Pan Seared Snapper Fillet
- E. Pecan Crusted Chicken Stuffed with Ricotta Cheese Genovese Basil
- F. Shrimp\* [Add \$8]
- G. Lobster\* [Add \$10]

### SIDES (Choice of 1)

- A. Creamy Polenta
- B. Cinnamon Roasted Pumpkin
- C. Braised Cabbage and Onion
- D. Japanese Rice

### CONDIMENTS

Plum Sauce  
Anchovy Paste  
Parmesan Cheese  
Garlic Pesto  
Garlic Croutons  
Kalamata Olives

### DESSERT (Choice of 4)



# Location Packages & Fees

The Trident Hotel Wedding Package rates are as follows:

## Trident Castle

US\$ 8,000 - Up to 150 persons, with catering supplied by the Trident.

Venue Only **[condition applies]**- Please contact our event planner for pricing details.

No mandatory accommodation are required for events held at The Trident Castle.

## Trident Hotel

A property lock must be completed if the client wishes to utilize the hotel's property for any segment of their event.

There is a minimum 3 nights booking required for the property lockout. Rates available on property rate guide.

## Trident Beach

US\$4,500 - Up to 150 persons, Venue only **[conditions applies]**.

## Private Dining

US\$2,500 - 25 to 100 persons, with catering supplied by The Trident **[conditions applies]**.

## Additional Costs Advisory

Some Venues may require additional lighting, power, and private transportation for your guests.

These and services such as decor, chairs, entertainment, cake, are outsourced by the client.

ALL TERMS AND CONDITIONS SUBJECTED TO CHANGE WITHOUT NOTICE







**Bespoke Menu Option 1- \$65**

Choice of 1 Soup, 1 Starter, 2 Entrées, 1 Vegan and 1 Dessert  
INCLUSIVE of all options, except where \* Add price is noted.

**Bespoke Menu Option 2 - \$75**

Choice of 1 Appetizer, 1 Soup, 1 Salad, 3 Entrées, 1 Vegan and 2 Desserts  
INCLUSIVE of all options, except where Add\* price is noted.

**Bespoke Menu Options 3 - \$85**

Choice of 1 Appetizer, 1 Soup, 1 Salad, 3 Entrées, 1 Vegan and 2 Dessert  
INCLUSIVE of all options, no additional charges applicable.

\*Local laws dictate the availability of Lobster.

This product is not available annually from April 1 through to June 30.

Please note that all prices quoted are per person in US Dollars.  
Kindly add 10% Government Tax & 10% for service Charge

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