



The Trident Dining & Beverage



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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

BEVERAGES

Coconut Water
Fruit Punch
Rum Punch



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



Beverage



Platinum \$150

Grey Goose Vodka
Bombay Gin
Patron Silver
Johnny Walker Blue
Dewar White
Red and White House Wines
Hennessy
Appleton Reserve
Sangster's Jamaican Rum Cream/Baileys Irish Cream
Champagne for toasting
Assorted Beers, Sodas and Juices

Premium \$50

Tito's Vodka
Appleton Signature
Beefeater Gin
Jose Cuervo
Red and White House Wines
Jack Daniels
Johnny Walker Red
Champagne for toasting
Assorted Beers, Sodas and Juices

Standard \$35

Beefeater Gin
Appleton Special
Smirnoff Vodka
Sauza Silver
Jameson Whiskey
Red and White House Wines
Champagne for Toasting
Assorted Beers, Sodas and Juices

Basic \$25

Old Tom Gin
Appleton White Rum
Skyy Vodka
Pepe Lopez Tequila
Assorted Beers
Sodas and Juices & Fruit Infused Water

Non-Alcoholic \$15

Fresh Coconut Water
Fruit Punch
Signature blended "Mocktail"

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



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



Vegetarian

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

Dessert

- A. Trident Brulee
- B. Plantation Coconut Cream Pie
- C. Sour Sop Panna Cotta
- D. Melon Jambala
- E. Wet Nelly
- F. Mike's Supper
- G. Coco Moco
- H. Coffee Parfait
- I. Likkle Brikkle
- J. Fort Myers Carrot Cake
- K. Pastry Bear Dessert Fantasy
- L. Summertime Chocolate Brownie with Vanilla Ice Cream and Tropical Fruit Sauce



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

Entree

- 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. Escovietch 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]



Starch

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

Side

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



Buffet



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

SOUPS (Choice of 1)

- A. Vegetable Broth
- B. Red Peas Soup

Healthy Greens & Fruit Station
Compound Salads

ENTRÉES

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

SIDES (Choice of 2)

- A. Coconut Rice
- B. Vegetable Cous Cous
- C. Poached Carrots
- 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

SOUPS (Choice of 1)

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

Healthy Greens & Fruit Station

ENTRÉES (Choices 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 (Choices of 2)

- A. Rice and Peas
- B. Gungo Peas Rice
- C. White Rice
- D. Coconut Rice
- E. Garlic Mash Potato
- F. Sautéed Vegetables
- G. Sautéed 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

SOUPS (Choice of 1)

- A. Red Conch Chowder
- B. Minestrone Soup

Healthy Greens & Fruit Station

ENTRÉES (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
- G. Shrimp [Add \$8]
- H. Fresh Lobster* [Add \$10]

SIDES (Choice of 2)

- 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

DESSERTS (Choice of 3)



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 Option 3 - \$85

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

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

*Local laws dictate the availability of Lobster. This product is not available annually from April 1 through to June 30.
ALL TERMS AND CONDITIONS SUBJECTED TO CHANGE WITHOUT NOTICE

events@TheTridentHotel.com | 1 876 633 7100 or 1 800 300 6220

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