



HAPPY HOLIDAYS



Thank you for your interest in booking
one of our
Holiday Packages at The Reefs

Attached you will find the following
packages

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Christmas Cocktails at Coconuts

These options are for Cocktails and Hors d'oeuvres for 2 to 3 hour events. **Pages 3-6**

Clubhouse Christmas

These are for events located in The Clubhouse and include a Cocktail Hour and seated Dining Experiences. **Pages 7-10**

Christmas Plated Menus

Standard Christmas Menus that offer three levels of pricing. **Pages 11-13**

Christmas Buffet Menus

Christmas Buffet Menus that offer three levels of pricing. **Pages 14-16**

Yuletide Hors D'Oeuvre's listings

A selection of savory and sweet to accompany your event for individual ordering purposes. **Page 17**

Other

Open bar packages: Southshore, Lighthouse, Moongate. **Pages 18-22**





“Christmas Cocktails at Coconuts”

Come and join us at The Reefs for one of our “Christmas Cocktails at Coconuts” Holiday Packages. Entertain at one of Bermuda’s well-known venues just steps from the ocean. Whether a small or large group we will ensure a memorable experience for you and your guests.

We are here to curate an evening of festive flavors by pairing Wines and Seasonal Cocktails with mouthwatering Hors d’oeuvres.





Christmas Cocktails at Coconuts Packages

"Get Together" - 2 Hours

Exclusivity Fee - \$450

Tis the Season to Get Together with your work colleagues, friends, or family.

2 Bottled Beers

3 Seasonal Cocktails

4 Holiday Wines and/or Sparkling

5 items from our list of Hors d'oeuvres

\$60 per person, plus 17% gratuity

Basic liquor selection - +\$10 per person, plus 17%

Minimum - 40 persons, Maximum - 80 persons

"Time to Shine" - 3 Hours

Exclusivity Fee - \$650

Perfect for a slightly larger group that needs a little more Time to Shine!

3 Bottled Beers

4 Seasonal Cocktails

5 Holiday Wines and/or Sparkling

6 items from our list of Hors d'oeuvres

\$80 per person, plus 17% gratuity

Basic liquor selection - +\$13.50 per person, plus 17% gratuity

All packages include Still & Sparkling Water, Sodas, and Juices.

All packages are priced on a minimum person guarantee and 17% will be added to your bill.

Minimum - 40 persons, Maximum - 80 persons





Christmas Cocktails at Coconuts Selections

Beer Offerings

Heineken

Blue Moon

Bud Light

Corona

Red Stripe

Amstel Light

Stella

Corona Light

Seasonal Cocktail Choices

Eggnog Cocktail – Vodka, Amaretto and Egg Nog

Holiday Mai Tai – Dark & Light Rum, Pineapple and Orange

The Grinch – White Rum, Melon Liqueur and Sprite

Garland Fizz – Hibiscus Rosemary Tea and Prosecco

Holly Jolly – Vodka, Elderflower and Orange Juice

Mistletoe Martini – Vodka, Elderflower, Simple Syrup, Cranberry Juice

Poinsettia – Prosecco and Cranberry Juice

Wine Offerings

Santa Margherita Pinot Grigio

Brancott Sauvignon Blanc

Fossil Point Chardonnay

Estandon Rose

Mark West Pinot Noir

Bonterra Merlot

Rodney Strong Cabernet Sauvignon

Bousquet Malbec

Sparkling Offerings

Santa Marina Prosecco ~ Bailly LaPierre Reserve Brut Bird in Hand

Sparkling Rose





Christmas Cocktails at Coconuts
Yuletide Hors D 'Oeuvres Selections

Savoury Selection:

Brie and Raspberry stars
Pistachio, Pomegranate and Feta crostini
Fig and Goat Cheese Crostini
Beetroot Hummus on Endive
Curried Chicken Salad Crostini
Charred Leek and Potato Pockets
Mini Charred Beef on Herbed Scone
Harissa Lamb Lollipops
Tomato & Goat Cheese Tartlets
Asparagus Risotto Balls
Mushroom Phyllo Triangles
Chickpea, Tomato and Red Onion Crostini

Sweet Treats:

Peppermint Mousse Tarts
Dark Chocolate & Peppermint Bark
White Chocolate & Peppermint Bark
Dried Cranberry & Almond Bark





“A Clubhouse Christmas“

Come and join us at The Reefs for one of our
“Clubhouse Christmas“ Dining Packages. Choose from
one of our Clubhouse Venues.

Royston’s
The Wine Room
Aqua Terra Private Room
Aqua Terra Restaurant

Each space offers its own charm that
will be sure to make your evening
memorable for you and your guests.





A Clubhouse Christmas Package

"The Gathering"

Tis the Season to gather with your work colleagues, friends, or family and create new memories. Get together for drinks and Hors d'oeuvres prior to "The Feast"

2 Bottled Beers

3 Seasonal Cocktails

4 Holiday Wines and/or Sparkling

3 items from our list of Hors d'oeuvres

\$25 per person, plus 17% gratuity

"The Feast"

Table Beverages & Wines based on consumption

Plated Menu 1 - \$55 plus 17% gratuity

Plated Menu 2 - \$73 plus 17% gratuity

Plated Menu 3 - \$95 plus 17% gratuity

Buffet Menu 1 - \$68 plus 17% gratuity

Buffet Menu 2 - \$78 plus 17% gratuity

Buffet Menu 3 - \$88 plus 17% gratuity

Royston's - min 8 / max 24 - exclusivity fee - \$250

Aqua Terra Private - min 8 / max 30 - exclusivity fee - \$250

The Wine Room - min 8 / max 16 - exclusivity fee - \$250

Aqua Terra Restaurant - min 30 / max 100 - exclusivity fee - \$750





A Clubhouse Christmas Beverage Selections

Beer Offerings

Heineken

Blue Moon

Bud Light

Corona

Red Stripe

Amstel Light

Stella

Corona Light

Seasonal Cocktail Choices

Eggnog Cocktail – Vodka, Amaretto and Egg Nog

Holiday Mai Tai – Dark & Light Rum, Pineapple and Orange

The Grinch – White Rum, Melon Liqueur and Sprite

Garland Fizz – Hibiscus Rosemary Tea and Prosecco

Holly Jolly – Vodka, Elderflower and Orange Juice

Mistletoe Martini – Vodka, Elderflower, Simple Syrup, Cranberry Juice

Poinsettia – Prosecco and Cranberry Juice

Wine Offerings

Santa Margherita Pinot Grigio

Brancott Sauvignon Blanc

Fossil Point Chardonnay

Estandon Rose

Mark West Pinot Noir

Bonterra Merlot

Rodney Strong Cabernet Sauvignon

Bousquet Malbec

Sparkling Offerings

Santa Marina Prosecco ~ Bailly LaPierre Reserve Brut Bird in Hand

Sparkling Rose





A Clubhouse Christmas
Yuletide Hors D 'Oeuvres Selection

Savoury Selection:

Brie and Raspberry stars
Pistachio, Pomegranate and Feta crostini
Fig and Goat Cheese Crostini
Beetroot Hummus on Endive
Curried Chicken Salad Crostini
Charred Leek and Potato Pockets
Mini Charred Beef on Herbed Scone
Harissa Lamb Lollipops
Tomato & Goat Cheese Tartlets
Asparagus Risotto Balls
Mushroom Phyllo Triangles
Chickpea, Tomato and Red Onion Crostini

Sweet Treats:

Peppermint Mousse Tarts
Dark Chocolate & Peppermint Bark
White Chocolate & Peppermint Bark
Dried Cranberry & Almond Bark





Christmas Plated Menu #1

"Choice of Three for Each Course"

1st

Pumpkin Soup, Pepita Seeds, Olive Oil, Sea Salt

Smoked Salmon, Caper Berries, Red Radish, Frissee Lettuce, Crème Fraiche,
Toasted Pumpkinickel

Caesar Salad, Romaine Hearts, Shaved Parmesan, Garlic Croutons, Creamy Dressing

Iceberg Wedge, Blue Cheese, Applewood Bacon, Red Onion, Grape Tomato, Granny Smith Apple,
Goddess Dressing

2nd

Roasted Turkey Dinner, Roasted Turkey Breast, Dark Meat Roulade, Smoked Ham, Whipped Potato,
Green Beans, Herb Stuffing, Cassava Pie, Pan Gravy, Cranberry

Grilled Mahi Mahi, Tamarind Rice, Poached Asparagus, Shaved Fennel, Tomato Chutney

Braised Beef Brisket, Crushed Sweet Potato, Collard Greens, Caramelized Onion Sauce

Grilled Pork Loin, Butternut Gratin, Fava Beans, Caramelized Apple, Pan Sauce

Spinach Ravioli, Goat Cheese, Ricotta, Parmesan, Burnt Sage Butter

3rd

Bread & Butter Pudding, Rum Sauce, Vanilla Ice Cream

Pumpkin Pie, Seasonal Spice, Chantilly Cream

Molten Chocolate Cake, Crème Anglaise

Egg Nog Cheesecake, Caramel Sauce

Berry Tart, Raspberry Coulis

\$55 per person plus 17% Gratuity





Christmas Plated Menu #2
"Choice of Three for Each Course"

1st

Fish Chowder, Sherry Pepper & Black Seal Rum
Crab Cake, Jonah Crab, Citrus Remoulade, Pepper Relish
Artisan Green Salad, Grape Tomato, Cucumber, Shredded Carrot, Shaved Fennel, Lemon & Herb Vinaigrette
Roasted Beetroot, Goat Cheese, Roasted Walnuts, Pickled Onion, Balsamic Vinegar

2nd

Roasted Turkey Dinner, Roasted Turkey Breast, Dark Meat Roulade, Smoked Ham, Whipped Potato, Green Beans, Herb Stuffing, Cassava Pie, Pan Gravy, Cranberry
Atlantic Salmon, Pumpkin Risotto, Poached Asparagus, Roasted Pepper, Arugula, Meyer Lemon Vinaigrette
Angus Beef Striploin, Roasted Fingerling Potato, Shitake Mushrooms, Broad Beans, Brandy Peppercorn Sauce
Braised Lamb Shoulder, Pistachio Crust, Pumpkin Puree, Root Vegetable Fondant, Rosemary Sauce, Mint Gremolata
Vegetable Tart, Grilled Aubergine, Winter Squash, Roasted Tomato, Butter Pastry, Medjool Dates, Arugula, Roasted Pine Nut

3rd

White Chocolate Cheesecake, Chocolate Ganache, Candied Ginger Almonds
Potted Chocolate, Dark Chocolate Mousse, Mint Tuile, Chantilly Cream
White Chocolate Cheesecake, Chocolate Ganache, Candied Ginger Almonds
Potted Chocolate, Dark Chocolate Mousse, Mint Tuile, Chantilly Cream
Sticky Date Pudding, Toffee Sauce, Vanilla Ice Cream
Pecan Pie, Seasonal Spice, Caramel Sauce
Apple Tartlet, Greek Yoghurt Ice Cream

\$73 per person plus 17% Gratuity





Christmas Plated Menu #3

"Choice of Three for Each Course"

1st

Sunchoke Soup, Scallion, Volcanic Salt, Smoked Olive Oil
Shrimp Cocktail, Jumbo Tiger Prawn, Cocktail Sauce, Maria Rose
Baby Spinach Salad, Poached Pear, Candied Pecan, Red Radish,
Goat Cheese, Pomegranate Vinaigrette
Heirloom Tomato, Artisan Greens, Shaved Fennel, Kalamata Olives Mesquite Balsamic

2nd

Roast Turkey Dinner, Roasted Turkey Breast, Dark Meat Roulade, Smoked Ham, Whipped
Potato, Green Beans, Herb Stuffing, Cassava Pie, Pan Gravy, Cranberry
Blackened Rockfish, Crushed Sweet Potato, Charred Broccolini,
Confit Cherry Tomato, Lemon Beurre Blanc
Roast Lamb Rack, Herb Crust, Yukon Potato Puree, Buttered Carrot,
Brussel Sprout Rosemary Jus, Mint Jelly
Angus Beef Tenderloin, Root Vegetable Gratin, Poached Asparagus,
Onion Marmalade, Barolo Sauce, Mushroom Ragout
Lobster Agnolotti, Poached Main Lobster, Smoked Ricotta Cheese,
Sweet Peas, Brandy Cream Sauce
Mushroom Risotto, Wild Mushrooms, Black Winter Truffles,
Shaved Parmesan Cheese

3rd

Yule Log, Mint Cream, Berries
Christmas Pudding, Rum Sauce, Vanilla Ice Cream
Amaretto Cheesecake, Ricotta Cheese, Berry compote
Chocolate Gateau, Dark Chocolate, Raspberry, Chantilly Cream
Rhubarb & Strawberry Crumble, Vanilla & Greek Yoghurt Ice Cream

\$95 per person plus 17% Gratuity



Christmas Buffet Menu # 1

Minimum of 40 People

Starters

Sweet Potato Soup
Charcuterie Platter
Tomato & Mozzarella
Grilled Vegetable Salad
Winter Beetroot & Goat Cheese Salad
Artisanal Greens, Dressings, Condiments

Mains

Grilled Mahi Mahi, Caper Sauce
Buttered Rosemary Potato
Vegetarian Cassava Pie
Walnut Sage Stuffing
Seasonal Vegetables

Carving

Baked Turkey Breast
Apple Smoked Honey Ham
Pan Gravy- Cranberry-Chowchow

Desserts

Bread & Butter Pudding
Christmas Yule Log
Chocolate Mousse
Assorted Petite Fours

\$68 per person plus 17% Gratuity





Christmas Buffet Menu # 2

Minimum of 40 People

Starters

Pumpkin Soup
Charcuterie Board
Tomato & Mozzarella
Grilled Vegetable Salad
Winter Beetroot & Goat Cheese Salad
Artisanal Greens, Dressings, Condiments

Mains

Herb Roasted Chicken Breast
Grilled Atlantic Salmon, Beurre Blanc
Candied Sweet Potatoes
Vegetarian Cassava Pie
Seasonal Vegetables Rice Pilaf

Carving

Baked Turkey
Slow Roast Beef Brisket
Apple Smoked Honey ham
Pan Gravy- Cranberry-Chowchow-Tomato Chutney

Desserts

Bread & Butter Pudding
Christmas Yule Log
Chocolate Mousse
Seasonal Cheesecake
Assorted Petite Fours

\$78 per person plus 17% Gratuity





Christmas Buffet Menu # 3

Minimum of 40 People

Starters

Seafood Bisque
Jumbo Shrimp Cocktail
Smoked Atlantic Salmon platter
Cured Meats & Pâté
Grilled Vegetables & Faro Salad
Winter Beetroot & Goat Cheese Salad
Roasted Calabaza Pumpkin & Cranberry Salad
Artisanal Greens- Dressings & Condiments

Mains

Braised New Zealand Lamb leg, Fig Demi-Glace
Chestnut Stuffed Chicken Breast
Root Vegetable Gratin
Seasonal Vegetables
Vegetarian Cassava Pie
Spinach & Almond Rice Pilaf

Carving

Baked Turkey Breast
Apple Smoked Honey ham
Slow Roast Bone in Striploin
Salmon en Croute, Dill Cream Sauce
Pan Gravy- Cranberry-Chowchow-Horseradish Cream

Dessert

Christmas Pudding	Seasonal Yule Log
Chocolate Mousse	Fruit Pavlova
Seasonal Cheesecake	Assorted Petite Fours

\$88 per person plus 17% Gratuity





Yuletide Hors D 'Oeuvres

Savoury Selection:

Brie and Raspberry Stars	\$60/dz
Pistachio, Pomegranate and Feta crostini	\$72/dz
Fig and Goat Cheese Crostini	\$72/dz
Beetroot Hummus on Endive	\$60/dz
Curried Chicken Salad Crostini	\$60/dz
Charred Leek and Potato Pockets	\$55/dz
Mini Charred Beef on Herbed Scone	\$72/dz
Harissa Lamb Lollipops	\$72/dz
Tomato & Goat Cheese Tartlets	\$55/dz
Asparagus Risotto Balls	\$55/dz
Mushroom Phyllo Triangles	\$55/dz
Chick Pea, Tomato and Red Onion Crostini	\$55/dz

Sweet Treats:

Peppermint Mousse Tarts	\$55/dz
Dark Chocolate and Peppermint Bark	\$60/dz
White Chocolate, Dried Cranberry & Almond Bark	\$60/dz

Plus 17% gratuity





Open Bar Packages

Lighthouse Package

\$40/Person for One Hour

Each Additional Hour \$22/Person

Dewards

Old Granddad

Seagram's VO

Canadian Club

Smirnoff

Gordon's

Bacardi Silver

Goslings Black Seal

Jose Cuervo Silver

Camus VS Cognac





Open Bar Packages

Southshore Package

\$44/Person for One Hour

Each Additional Hour \$24/Person

J&B

Bulleit

Crown Royal Black

Jack Daniels

Tito's

Bombay

Bacardi Silver

Goslings Black Seal

Teremana Tequila

Courvoisier VS





Open Bar Packages

Moongate Package

\$50/Person for One Hour

Each Additional Hour \$27/Person

Johnnie Walker Black

Maker's Mark

Jameson Irish

Woodford Reserve

Grey Goose

Bermuda Pink Roof or

White Roof Gin

Bacardi Silver

Goslings Black Seal

Bacardi 8

Patron Silver Tequila

Courvoisier VSOP





Open Bar Packages

Beer Selection

(Choose 4)

Budweiser, USA
Bud Light, USA
Coors Light, USA
Corona, Mexico

Corona Light, Mexico
Amstel Light, Holland
Stella, Belgium
Red Stripe, Jamaica
Heineken 0.0, Holland

Miller Light, USA
Heineken, Holland
Carib, Trinidad
Blue Moon, USA

Wine Selection

(Choose 4)

Pinot Grigio
Sauvignon Blanc
Chardonnay
Cabernet Sauvignon
Pinot Noir
White Zinfadel
Prosecco





Open Bar Packages

Alcohol Free

\$12 Per Hour

Ages 5 to 17 Only

Coke, Diet Coke, Sprite

Ginger Ale, Ginger Beer

Fanta Orange

Orange Juice, Pineapple Juice

Cranberry Juice, Fruit Punch

Shirley Temple, Hibiscus Temple

Reefs Hibiscus Rosemary Tea

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