



THE SHORE CLUB

LONG BAY BEACH

**BANQUET
MENUS**

CALL 649.339.8100

WWW.THESHORECLUBTC.COM

#SHORECLUBTC



THE SHORE CLUB

LONG BAY BEACH

Breakfast Options

SHORE CLUB CONTINENTAL BREAKFAST

\$26 PER PERSON

JUICES AND FRUITS

Freshly squeezed
orange, pink grapefruit,
pineapple, apple, cranberry
Assorted fresh fruits

CEREALS

Bircher muesli with fresh mango
Steel-cut oats
Your choice of skimmed milk,
whole milk or cream

FROM OUR BAKERY

A daily assortment of freshly prepared
breakfast pastries and muffins
Breads: white, whole wheat, seven-grain
with a selection of homemade preserves

COFFEE AND TEA

Freshly brewed Java Island coffee regular
or decaffeinated
Harney & Sons Tea: English breakfast, Earl
Grey, Earl Grey (decaffeinated)
Darjeeling, Sencha,
Chinese Flower, Mint

PRIVATE BREAKFAST STATIONS

FROM OUR BAKERY

\$13 PER PERSON

A daily assortment of freshly prepared
breakfast pastries: Croissants, pain au
chocolate, cinnamon rolls, blueberry
muffins, Danish pastries, doughnuts,
banana bread

Breads: White, whole wheat and
seven-grain with a selection of
homemade preserves

JUICES, FRUITS AND BLENDS

\$21 PER PERSON

Freshly squeezed
orange, pink grapefruit, pineapple,
apple, cranberry

Young coconut water
Assorted fresh fruits

JUICE BLENDS:

Long bay Blend:
Carrot, beetroot and passion fruit
Digest:
Papaya, orange, pineapple,
fennel and mint
Berry Beauty:
Red grapes, strawberry and blueberry
Mock-Choc Banana Smoothie:
Banana, nut milk and carob powder



THE SHORE CLUB

LONG BAY BEACH

Breakfast Options

PRIVATE BREAKFAST STATIONS

(continued)

OMELETTE AND EGG STATION

\$18 PER PERSON (includes private chef)

Double organic whole-egg omelette or egg-white omelette with a choice of fillings:

Shrimp and dill, ham, smoked salmon, spinach, fresh tomato, sautéed field mushrooms, onions, peppers, mixed herbs, Gruyère or cheddar cheese

PANCAKES, HOTCAKES, WAFFLES AND TOAST

\$15 PER PERSON (includes private chef)

Buttermilk pancakes with maple syrup and Vermont butter

Chocolate hotcakes with chocolate sauce

Coconut waffles, berry salad and chocolate with mascarpone

Banana-filled French toast with fresh mango, passionfruit curd and crunchy pecans

QUICHE

\$18 PER PERSON

Organic whole-egg or egg-white quiche with a choice of fillings:

Smoked salmon

Leek and ricotta cheese

Sautéed field mushrooms and parsley

Oak-smoked ham and cheddar cheese,

crisp bacon, Brie and roasted peppers

Served with baby mixed leaves and house dressing.

ALL IN BREAKFAST

\$40 PER PERSON (includes private chef)

JUICES AND FRUITS

Freshly squeezed orange, pink grapefruit, pineapple, apple, cranberry

Assorted fresh fruits

FROM OUR BAKERY

A daily assortment of freshly prepared breakfast pastries, muffins and Danish pastries

Breads: White, whole wheat and seven-grain with a selection of homemade preserves

HOT ITEMS

Banana-filled French toast with fresh mango, passionfruit coulis and crunchy pecans

Long Bay Breakfast: Organic scrambled eggs with potato roesti, roast tarragon tomatoes, grilled mushrooms, applewood-smoked bacon, chicken or pork sausages

CEREALS

Bircher muesli with fresh mango

Steel-cut oats

Your choice of skimmed milk, whole milk or cream

COFFEE AND TEA

Freshly brewed Java Island coffee regular or decaffeinated

Harney & Sons tea: English breakfast, Earl Grey, Earl Grey (decaffeinated)

Darjeeling, Sencha, Chinese Flower, Mint

CALL 649.339.8100

WWW.THESHORECLUBTC.COM

#SHORECLUBTC



THE SHORE CLUB

LONG BAY BEACH

Brunch

SHORE CLUB BRUNCH BUFFET MENU

\$68 PER PERSON

JUICES, BLENDS AND COCKTAILS

Freshly squeezed orange, pink grapefruit, pineapple, apple, cranberry

Long Bay Blend: Carrot, beetroot and passionfruit

FRESH CUT TROPICAL FRUITS AND BERRIES

A selection of local and exotic fruit platters

FROM OUR BAKERY

A daily assortment of freshly prepared pastries and muffins

Banana-filled French toast with fresh mango and passionfruit curd

CLASSICS

Caribbean Caesar salad

Reef fish tacos with black beans, mango salsa and Manchego cheese

HOT BUFFET ITEMS

Organic jerk chicken with tropical fruit slaw

Mini beef sliders

OMELETTE AND EGG STATION

Double organic whole-egg omelette or egg-white omelette with a choice of fillings:

Shrimp and dill, ham, smoked salmon, spinach, fresh tomato, sautéed field mushrooms, onions, peppers, mixed herbs, Gruyère or cheddar cheese

Eggs Benedict: Poached eggs, shaved ham, rocket and Hollandaise sauce on English muffins

DESSERT

Mini Catalan creams

Chocolate tarts

Fruit tartlets

LIGHT BRUNCH MENU

\$44 PER PERSON

BRUNCH SNACKS

Ham, egg and cheese croissant

Tropical fruit skewers

'BLAT' sliders

(bacon, lettuce, avocado and tomato)

Mini sausage popovers

Caesar salad

California roll

Conch fritters

**Add the bottomless Bloody Mary
or Mimosa Bar \$45 pp**



THE SHORE CLUB

LONG BAY BEACH

Lunch

TAMARIND LUNCH SERVED FAMILY STYLE

\$68 PER PERSON

SNACK PLATES

Conch fritters with 'flamingo' dipping sauce and lime
Reef fish tacos with black bean, mango salsa, Manchego cheese and guacamole
Spiced beef stick with marinated Angus beef, chimichurri sauce, oregano and cucumbers

MAIN PLATES

Gypsy-style heirloom tomatoes with red onion, cucumber, mint almonds and feta cheese
Caesar salad of crisp romaine, bacon, croutons, eggs and anchovies in a classic dressing
Jerk chicken wrap with vegetable slaw, avocado and hot sauce
West Indian spiced fried fish with sweet potato fries, mint yoghurt and mango chutney

SWEET PLATES

Ripe mango fritters with vanilla sugar, mango ice cream and syrup

TURMERIC LUNCH SERVED FAMILY STYLE

\$77 PER PERSON

SNACK PLATES

Ceviche of native reef fish with lime salsa lime and plantain chips
Grilled tiger prawn with orange, palm heart, fennel, almond and red pepper dressing
Spiced organic chicken satay with barley, dried fruit and nut salad, tahini and yogurt sauce

MAIN PLATES

Caribbean spiced grilled chicken with romaine, bacon, avocado, mango and lime aioli
Grilled salmon with parsley, lemon, saffron, onions, grapes and pine nuts
Prawn Roll: poached prawn, avocado, mango and mayonnaise
Long Bay Slider Burger: Angus beef burger, Swiss cheese, tomato relish, bacon, tomato and lettuce

SWEET PLATES

Hot, crunchy cheesecake with berry compote and tropical fruits

LUNCH RAW BAR

\$160 PER PERSON
(includes private chef)

SCENT OF THE SEA

Market oysters with shallots and sherry vinegar
Alaskan king crab leg with spicy aioli
California roll with tobiko
Pineapple and vodka-cured copper-river salmon
Octopus salad with olives and fire-roasted peppers
Mussel salsa with mango, papaya and cucumber
South Caicos conch ceviche
Baby scallops with yuzu juice
New-style tuna sashimi with Japanese dressing
A selection of salads and freshly baked breads and rolls



THE SHORE CLUB

LONG BAY BEACH

ANTIPASTO LUNCH BUFFET MENU

\$83 PER PERSON

Buffalo Mozzarella with Sicilian-style sweet and sour vegetables, pine nuts, arugula and green olives Insalata

Primaverde: seasonal green vine vegetables, potatoes, leaves and seeds

Crispy fried baby artichokes with roasted and raw green beans in a peperonata dressing

Gorgonzola with roast heirloom beetroots and pears, shaved endive and walnuts

Panzanella: marinated tuna and anchovies, bread, tomato and roast pepper salad

Prosciutto San Daniel: fresh figs, caramelized onions and grilled endive

Air-dried beef with shaved zucchini, pickled beetroots and horseradish

Cured meats and artisan cheese platter
Marinated olives

A selection of freshly baked breads and rolls

CASTAWAY BEACH BARBEQUE LUNCH MENU

\$105 PER PERSON
(includes private chef)

SNACKS

Guacamole and salsa with plantains
Vegetable rice-paper rolls
Avocado, cucumber and mango sushi rolls
Freshly baked breads and rolls

SALADS

Baby tomatoes Ligurian penne pasta salad
Grilled zucchini, eggplant and mozzarella
Haitian slaw
Romaine, aioli, capers and anchovies

FROM THE BARBEQUE GRILL

Grilled native lobster (seasonal)
Garlic and rosemary organic chicken
Spiced lamb chops
Pork, pineapple and red pepper skewers
Barbeque corn
Macaroni cheese

SAUCES

Tropical spice salsa, homemade tamarind
barbeque, jalapeno, Chimichurri

SWEET TREATS

Chocolate brownies
Fresh fruit skewers
Mini cheesecake



THE SHORE CLUB

LONG BAY BEACH

Lunch

AFTERNOON TEA MENU

\$39 PER PERSON

TEA AND COFFEE

Freshly brewed Java Island coffee regular or decaffeinated

Harney & Sons tea: English breakfast, Earl Grey, Earl Grey (decaffeinated), Darjeeling, Sencha, Chinese Flower, Mint

PETIT SANDWICH

Cucumber, dill, and sour cream

Oak-smoked salmon with Bermuda onion

Black forest ham, Swiss cheese and grain mustard

REFRESH

Homemade lemongrass infused lemonade

SWEET TREATS

English scones with cream and strawberry jam

Freshly-made cake of the day

Raspberry and almond tartlets

CALL 649.339.8100

WWW.THESHORECLUBTC.COM

#SHORECLUBTC



THE SHORE CLUB

LONG BAY BEACH

Coffee Break Options

COFFEE BREAK MENU

\$24 PER PERSON

COFFEE AND TEA

Freshly brewed Java Island coffee
regular or decaffeinated

Harney & Sons tea: English breakfast,
Earl Grey, Earl Grey (decaffeinated),
Darjeeling, Sencha, Chinese Flower,
Mint

SNACKS

Oatmeal and raisin cookies
Energy bars
Chocolate brownie
Mini pineapple teacake
Yoghurt pretzels

WELLNESS CUISINE HEALTHY BREAK MENU

\$35 PER PERSON

SWEET TREATS

Coconut date cookies
Banana chocolate brownies
Skinny oatmeal and chocolate chip
Energy bars

REFRESHING JUICES, SMOOTHIES AND TEAS

Waterfall: Carrot, ginger, celery and
green apple
Mock-Choc Banana Smoothie:
Banana, nut milk and carob powder
Herbal teas: Chamomile, peppermint,
Japanese, Ginger

CALL 649.339.8100

WWW.THESHORECLUBTC.COM

#SHORECLUBTC



THE SHORE CLUB

LONG BAY BEACH

CANAPÉS SELECTIONS

\$ 78 PER DOZEN

(Minimum 2 Dozen of Each
Selection Required)

CANAPÉS FROM THE GARDEN COLD

Vegetable rice-paper rolls of avocado, mint and mango

Red rice maki roll with Bhutanese red rice and broccolini

Gazpacho shots: chilled Spanish tomato soup

Gorgonzola crostini

Roast heirloom beetroots and pears, shaved endive and walnuts

Buffalo mozzarella with Sicilian-style sweet and sour vegetables, pine nuts, arugula and green olives

HOT

Vegetable cigarettos with sweet chilli dip
Bean slider burger with spa beans and herbs, avocado and tomato salsa

Indian spiced samosa with potatoes, peas, coriander, spinach and mint yoghurt dip

Goats cheese tartlet with pine nuts, broccolini, roast peppers and beet sour cream

Vegetable tempura, asparagus, shiitake, sweet potato, ponzu sauce

CANAPÉS FROM THE SEA COLD

Shrimp rice-paper rolls of avocado, mint, mango

King salmon maki roll with Bhutanese red rice and broccolini

California roll with jumbo lump crab, spicy mayonnaise and tobiko

Conch salad with sweet peppers, watermelon and spicy lime dressing

Mini reef fish tacos with mango, black beans, Manchego and guacamole

HOT

Island cracked conch with Caribbean tartar, lime and chilli

Conch fritters with 'flamingo' dipping sauce and lime

Thai fish cakes with cucumber, chili and lime

Toasted coconut shrimp with Bambarra rum-infused aloli

CALL 649.339.8100

WWW.THESHORECLUBTC.COM

#SHORECLUBTC



THE SHORE CLUB

LONG BAY BEACH

CANAPES SELECTIONS

\$ 78 PER DOZEN

(Minimum 2 Dozen
of Each Selection Required)

CANAPÉS FROM THE LAND

COLD

Foie gras turchon with mango and vanilla chutney
Duck confit with crostini, saffron and pear jam
Chicken and papaya salad with spiced shredded
organic chicken and papaya salad
Poached sesame chicken marinated shiitake, radish
salad and citrus dressing

HOT

Oxtail cigarettos with sweet chili dip
Slider burger with Angus beef and cheddar
in mini homemade buns
Chicken satay strips with peanut dipping sauce
Momofuku-style roast duck with ginger and scallion
Spiced lamb kofta kebabs with cooling mint
and cucumber sauce

CANAPES FROM THE PATISSIER

Miniature key lime pie with graham cracker
Chocolate mousse cups
Coffee crème brûlée cups
Miniature vanilla bean cupcakes
Miniature Swiss chocolate cupcakes
Fresh fruit and pastry cream tarts
Miniature chocolate and passion fruit tarts
Espresso and chocolate Opera squares
Miniature tiramisu martinis
Lemon curd and blueberry tarts
Miniature strawberry shortcake
Mint vodka infused watermelon



THE SHORE CLUB
LONG BAY BEACH

Dinner Options

WELLNESS CUISINE SET DINNER

\$132 PER PERSON

Spa dinner menu items are served family style with amuse-bouches and an individually plated dessert.

AMUSE-BOUCHES

Chilled raw soup of avocado, sweet corn and red pepper salsa with mint

APPETISERS

Native reef ceviche salad with palm heart, tomato, cucumber and Romaine with a spiced tomato dressing

Raw salad with apple cider and mustard vinaigrette

Red rice maki roll

ENTRÉES

Boston lettuce cups with seven-grain black bean burgers and cherry tomato salsa, mock sour cream and raw beet slaw

Cumin-crust chicken skewers with grape, barley, celery and walnut salad with tahini yoghurt sauce

Seared Salmon with cauliflower, quinoa tabbouleh and smoky eggplant purée Roasted red beets with feta cheese

SWEET TREATS

Very berry cheesecake

Wellness energy cookies

3 COURSE MENU

\$132 PER PERSON

Choice of One Of Each Course

APPETISERS

Tuna pica with olives, coconut and toasted almonds in a light ponzu dressing

Curried pumpkin and coconut soup with a hint of cilantro, lemongrass and coconut

Beetroot and vodka cured salmon, pineapple salsa of life cilantro aioli

ENTREES

Grilled native mahi mahi filet with aromatic couscous and lemon, herb butter sauce

Pan fried Angus beef filet, creamed spinach, potato soufflé and wild mushroom jus

Grilled chicken supreme with herb crust, polenta, pesto and arugula salad

DESSERT

Date and banana pudding with warm caramel sauce

White chocolate mousse with passion fruit coulis and fresh berries

Lemon meringue tart with raspberry compote



THE SHORE CLUB

LONG BAY BEACH

Dinner Options

4 COURSE TASTING MENU

\$160 PER PERSON

APPETISERS (choice of one)

Pan fried Maryland crab cakes, mango salsa, lemon butter, and arugula

Native lobster bisque finished with Bambarra rum, cream and herbs

Tuna tartar with avocado, mango, crispy wontons

SALAD (choice of one)

Jasmine tea smoked duck breast, edamame and radish salad

Roasted pumpkin and goats cheese with aged balsamic, Spiced pecan nuts

Artisan Caesar with artichoke, poached salmon, aged parmesan and crispy prosciutto

ENTREE

Surf and Turf of Caicos: lobster tail and Angus beef filet served with creamed spinach, potato rostie and red wine jus

DESSERT TASTING PLATTER

Valahronia chocolate cake with Chantilly cream and chocolate honey comb

Dulche leche cheesecake with salted toffee sauce

Strawberry mousse with black pepper short bread and macaroons



THE SHORE CLUB

LONG BAY BEACH

Buffet

ISLAND BUFFET

\$138 PER PERSON

Fresh baked bread rolls, focaccia,
parmesan breadsticks
Selection of salads with island inspiration
Conch fritters
Jerked whole chicken
Honey BBQ ribs
Mustard herb rubbed strip steak
Grilled Caicos mahi mahi with salsa of life
Eggplant parmesan
Creole shrimp
Curried chicken with root vegetables and
fresh herbs
Caribbean style rice and peas with scotch
bonnet peppers and fresh thyme
Corn on the cob with chili butter
Haitian Fire slaw
Chef's selection of desserts

CALL 649.339.8100

WWW.THESHORECLUBTC.COM

#SHORECLUBTC



THE SHORE CLUB
LONG BAY BEACH

Food Stations

RAW BAR: SCENT OF THE SEA

\$155 PER PERSON
(includes private chef)

Market oysters with shallots and sherry vinegar
Alaskan king crab leg with spicy aioli
California roll with tobiko
Poached lobster tails with herb drawn butter
Pineapple and vodka-cured copper-river salmon
Octopus salad with olives and fire-roasted peppers
Mussel salsa with mango, papaya and cucumber
South Caicos conch ceviche
Baby scallops with yuzu juice
New style tuna sashimi with Japanese dressing
A selection of salads and freshly baked breads and rolls

JERK STATION

\$28 PER PERSON
(includes private chef - minimum 30 pax)

A selection of jerked meats
Chicken
Pork loin and ribs
Beef striploin
Served with festival jerk jus and slaw

SUSHI STATION

\$30 PER PERSON
(includes private chef - minimum 30 pax)

A selection of hand rolls:
The Dragon
Rainbow
California
Spicy tuna
Served with wasabi, soy and pickled ginger

ANTICUCHO STATION

\$28 PER PERSON
(includes private chef - minimum 30 pax)

Traditional flame-grilled Peruvian style meats and special Peruvian mole marinade including dips
Pork
Chicken
Lamb
Beef
Vegi

CEVICHE STATION

\$31 PER PERSON
(includes private chef - minimum 30 pax)
A selection of our signature ceviche:

Salmon
Tuna
Shrimp

Served along with raw ingredients for guests to create their own taste.



THE SHORE CLUB

LONG BAY BEACH

Open Bar

ABOUT OUR BAR PACKAGES

- Pricing for packages is based on a minimum of 40 guests
- One of our highly trained and talented bartenders will be present on each open bar
- House wines are included in each open bar package, and will be served at the bar
- Cocktails on consumption
- Wine service is available upon request, and premium wines may also be made available
- Premium wines, champagne or sparkling will be charged on consumption per opened bottle
- If in any case the brand listed is unavailable, it will be replaced by an equal or greater brand

BEER BUBBLES AND WINE

House red & white wines, house Prosecco, domestic & imported beers and soft drinks

1st hour	\$36
2nd hour	\$21
3rd hour	\$14

PREMIUM OPEN BAR

One Hour	\$62 per person
Two Hours	\$76 per person
Three Hours	\$96 per person
Additional Hours	\$23 per person

Premium Open Bar includes mixed drinks from the following:

- Johnny Walker Black Label Scotch
- Bombay Gin
- Bacardi Carta Blanca
- Patrón Silver
- Hennessy VSOP
- Imported beers
- Soft drinks, juices and bottled water
- Cocktails on consumption

DELUXE OPEN BAR

One Hour	\$45 per person
Two Hours	\$65 per person
Three Hours	\$78 per person
Additional Hours	\$18 per person

Deluxe Open Bar includes mixed drinks from the following:

- Jack Daniels
- Tanqueray gin
- Tito's vodka
- Bambarra local rum
- Sauza tequila
- Domestic beers
- Soft drinks, juices and bottled water
- Cocktails on consumption



THE SHORE CLUB

LONG BAY BEACH

MIXOLOGIST CRAFTED

Welcome Drink

TROPICAL MARGARITA \$8 per person
Sauza tequila reposado, X rated passion fruit and grape fruit liquor, fresh lime juice, Cointreau and cranberry juice

LYCHEE MARTINI \$10 per person
Absolute vodka, Passoa, lychee syrup, white cranberry, fresh lime juice

SAMURAI \$12 per person
Jim beam bourbon infused dehydrated roasted pineapple, fresh lime and pineapple juice, home made coconut and cinnamon syrup

Mixology Class & Tasting

TEQUILA TASTING \$60 per person
Welcome drink, Selection of 3 premium sipping tequila, learn how to make a margarita and a twist of Margarita

RUM TASTING \$60 per person
Welcome drink, Selection of 3 premium sipping rum from different Caribbean island, learn how to make a Tiki Style drink

WHISKEY TASTING \$60 per person
Welcome drink, Selection of 3 premium sipping Whiskey, learn how to make Old Fashioned and twist of old fashioned

GIN AND TONIC LOVERS \$60 per person
Tasting of 4 selected premium gin and tonic from all around the world with special botanical infused



THE SHORE CLUB

LONG BAY BEACH

AUDIO VISUAL AND BUSINESS CENTER SERVICES

Fees are priced per day

High resolution multimedia projector and screen	\$300
Wireless or Lapel Microphone	\$75
Printer (+1 set cartridge)	\$150
Flip Chart and Markers	\$30
Podium	\$100
Raiser	\$300
Room Delivery Charges (per room)	\$5

Dance floor pricing available upon request.
String Lighting pricing available upon request.

Location/set up fees upon request.

IMPORTANT EVENT INFORMATION PREFERRED VENDORS

- The hotel will provide information regarding preferred and recommended entertainers, photographers, florists, transportation and any other vendor required by clients and their guests.

WEATHER CALLS

- For all outdoor functions forecasted weather conditions are always considered before the set-up of the event. If the weather conditions are determined to be inclement, the event will be moved indoors, and client will be contacted in advance by the management team. Possible alternate locations on property will be discussed during the planning stages of the program. Please note, due to sudden weather changes in the Caribbean, the final decision for any event must be made 3 hours prior to function set up time, once this decision is made, it cannot be changed.

MENU SELECTION AND EVENT ORDERING

- Menus must be agreed upon and finalized 30 days prior to the event. Selections, in the case of options on the menus, must be communicated to the catering team 24 hours in advance of event. Due to the nature of our destination, specific food and beverages may not be available. We reserve the right to substitute products of equal or better quality. We will do our best to notify the client in this case.

GUARANTEED NUMBERS

- A final number of attendees must be agreed upon 72 hours in prior to the function. The guaranteed number will be used for final billing. The hotel may be able to accommodate up to 10% over the guaranteed number, but will require 24 hours notice to increase. Our catering packages are priced based on a minimum number of 40 guests. We are happy to cater to groups smaller than this, and will design menus accordingly.

GENERAL CATERING TERMS

- Prices are quoted in US Dollars and subject to 12% government tax & 18% service charge. Please note that prices and menus are subject to change without notice. Spiny lobster from the Turks and Caicos Islands is available only during the lobster season from August 1st to March 31st.

CALL 649.339.8100

WWW.THESHORECLUBTC.COM

#SHORECLUBTC

CALL 649.339.8100
WWW.THESHORECLUBTC.COM
#SHORECLUBTC

Defined by a spirit of relaxation and adventure, **The Shore Club** resort brings an exclusive Turks and Caicos resort experience to the most sought-after stretch of Providenciales: Long Bay Beach, a stunning, secluded beach minutes away from Provo's town center. An indulgent spa, four pools, three restaurants, luxurious accommodations, and breathtaking views elevate the resort beyond paradise. **The Shore Club** – designed by the Hartling Group – invites guests to discover their own balance of well-being and indulgence.

