



Private Events & Celebration Menus



WYMAR A
RESORT + VILLAS
TURKS AND CAICOS





Wymara Turks & Caicos

We would be honored to host your special event or celebration at our resort. We pride ourselves on our culinary creativity and our ability to design exceptional, exciting menu concepts that make each event truly one-of-a-kind.

Our cuisine is enhanced by our extraordinary setting. Located on the beautiful, award-winning Grace Bay Beach, Wymara Turks + Caicos offers a variety of different venues and spaces that will turn your event into an unforgettable experience.

Our enthusiastic event professionals are ready to assist with your every need. From a sophisticated breakfast meeting to an elaborate beachfront wedding, we promise both attentive planning and flawless execution to bring your unique vision to life.

We look forward to working with you and welcoming you to Wymara Turks + Caicos.

Breakfast

10 Guest Minimum

Plated Classic “Big Breakfast”

\$42 Per Person

(includes tea, coffee, & orange juice)

- Grilled bacon
- Pork Sausage
- Scrambled eggs
- Baked beans
- Grilled tomato
- Hash browns
- Toasted English muffin

Vegetarian Breakfast

\$37 Per Person

(includes tea, coffee, & orange juice)

- Baked beans
- Grilled tomato
- Hash browns
- Mushrooms
- Grilled halloumi
- ½ avocado
- Toasted English muffin

Quick Breakfast Bites

\$16 Per Item

- Fresh fruits and berries yogurt parfait, topped with toasted granola and coconut
- Pumpkin and spinach frittata
- Mexican breakfast burritos
- Baked custard with cinnamon and fresh berries
- Smashed avocado with feta and arugula with sourdough bread

Morning and Afternoon Coffee Break

\$40 Per Person

(includes tea, coffee, & orange juice)

Select three:

- Wymara Signature cookies
- Wymara Brownies
- Housemade carrot cake
- Baked ham and cheese croissant
- Sausage rolls
- Tropical fruit jars with yoghurt
- Spinach and ricotta burrito
- Bacon and fried egg, tomato, cheese and lettuce, served on a toasted English muffin
- Filled sandwiches
(on house made focaccia bread):
 - Curried egg & mayo
 - Smoked salmon, cucumber, capers and sour cream
 - Poached chicken and mayo
 - Ham, salami, lettuce and tomato



Canapes

\$60 Per Person | 10 Guest Minimum

Choice of 6 for One-Hour Pass Around:

- Chicken fillet skewers with satay sauce
- Grilled shrimp skewers with garlic herb butter
- Bruschetta topped with (options):
 - Goat cheese and red pepper
 - Smoked salmon and cream cheese
 - Conch ceviche
 - Slow-braised brisket
 - Poached chicken and mayo
- Chef Selection of mixed Sushi plate
- Popcorn shrimp and chili dipping
- Coconut shrimp and mango mayo
- Vegetarian cheese crostini
- Fried beef wontons
- Demitasse of vegetarian coconut pumpkin soup
- Southern fried Jerk Chicken breast bites
- Housemade spring rolls and sweet chili sauce



Lunch Menu

10 Guest Minimum

Salad

\$32 per person (Select any Two)

- Caesar Style Salad

Organic romaine lettuce hearts, garlic croutons, bacon, parmesan cheese, poached egg, breaded white anchovy and our own classic Caesar dressing

- Roasted Butternut Pumpkin and Feta Salad

Organic kale, roasted pepitas, chickpeas with a lemon, olive oil and balsamic dressing

- Organic Mixed Salad

Organic romaine lettuce hearts, cherry tomatoes, avocado, tofu, roasted Australian macadamia nuts, shaved radish, Spanish onion and whole grain mustard and basil dressing

- Crudites Salad

Edamame, chilled peeled steamed baby carrots, celery, asparagus, green beans, green olives, orange segments with a roasted sesame oil and chili dressing

Option to add on:

\$16 per person (Select any Two)

- Seared Tuna Tataki
- Chicken
- Local Grilled Fish
- Shrimp

Taco Station

\$38 per person (Select any Two)

(Grilled Flour or Corn Tortillas)

- Cajun Spiced Mahi Mahi (fried or grilled)
- Panko Crumbed Cauliflower
- Beef Tacos
- Brisket Tacos

Garnishes include: Lettuce, Wombok Slaw, Tomato Salsa, Pineapple Salsa, Sour Cream, Mango Salsa, Queso Fresco, Red Onions, Curried Mayo, Pickled Jalapenos

Burger Station

\$45 per person (Select any Two)

- Grouper Burger (Buttermilk fried or grilled)
- Jerk Chicken Breast (Buttermilk fried or grilled)
- Char Grilled Beef Burger
- Veggie Burger

Garnishes include: Lettuce, Tomato, Pickled Onions, Grilled Onions, Grilled Bacon, Pickles, Mustard, Ketchup, Mayonnaise, Aioli, BBQ Sauce

Sides:

\$20 per person (Select any Two)

Grilled Corn

French Fries

Sweet Potato Fries

Chips, Salsa, & Guac

Seasonal Grilled Vegetables

Desserts

\$20 per person

Pastry Chef's Selection of Slices



Plated Dinner Menus

10 Guest Minimum

Set Menu

\$110 per person | 3 course menu

\$140 per person | 4 course menu

\$165 per person | 5 course menu

All options include house baked bread, butter, and hummus

Choice of Appetizers:

- Lightly Curried Pumpkin and Coconut Soup
- Creamy Aussie Style Seafood Chowder
- Char Grilled Barbecue Octopus
- Caesar Style Salad
- Kale Salad
- Herb Rolled Goat Cheese & Baby Beetroots
- Beef Carpaccio
- Tuna Tataki

Mains:

- Char-grilled beef tenderloin, grilled with garlic butter, served on truffle mashed potatoes, asparagus, and red wine jus
Add Lobster (seasonal) \$25 per person
- Pan-fried blackened seasonal local fish (Grouper or Snapper), peas and rice, fresh mango salsa, fried plantain, and lime
- Grilled Breast of Chicken, marinated in ginger, lemongrass, and served with jerk spiced chili sauce, coconut rice, and peanut satay

Desserts:

- Steamed Sticky Toffee Pudding: almond praline, hot caramel sauce and housemade vanilla ice cream
- Caribbean Key Lime Cheesecake: graham cracker crust, key lime curd, housemade coconut ice cream and toasted coconut flakes
- Callebaut Chocolate Dream: chocolate mousse slice, Callebaut chocolate ice cream, vanilla custard, and berries



Beach BBQ

\$150 per person | 10 Guest Minimum

Salad Table:

House Baked Rolls and Butter

Tortillas

Potato Salad

Green Salad with Ranch Dressing

Island Slaw

Chef Selection of Sushi

Hot Table:

Choice of:

Jasmine Rice **or** Peas & Rice

Mac & Cheese **or** Sweet Chili Corn

Choose 3:

Mahi Mahi Yellow Coconut Curry with Vegetables

Vegetarian Red Curry

Smoked Jerk Chicken Blackened

Grilled Mahi Mahi

BBQ Pork Belly with Spicy Black Bean Sauce

Panko Fried Grouper

24 Hour Smoked Beef Brisket & BBQ Sauce

Mini Eye Fillet

Option to add Grilled Lobster (seasonal) or Grilled Shrimp/Prawns as an alternative at \$25 per person

Dessert:

Pastry Chef's Selection of Cake Slices



Party Food / Heavy Canapes

\$115 Per Person | 10 Guest Minimum

Sliders:

(Select Two)

- Angus beef slider: cheddar cheese, grilled bacon, pickled onion, mustard, aioli and slaw
- Grouper slider: (Grilled or Buttermilk Fried) lettuce, tomato and cucumber
- Jerk chicken slider: (Grilled or Buttermilk Fried) kimchi cured wombok, grilled bacon and house tartare sauce

Mini Pizza Selection:

(Select Two)

- Margherita: tomato sauce, fresh basil, mozzarella cheese
- Pepperoni: tomato sauce, pepperoni, mozzarella cheese
- Jerk chicken: housemade BBQ sauce, cilantro, green onions, mozzarella, and avocado

Mixed Tacos:

(Select Three)

- Cajun Spiced Mahi Mahi (fried or grilled), Wombok citrus slaw, tomato salsa, sour cream
- Panko Crumbed Cauliflower, mango bell pepper salsa, pickled red onions, curried mayonnaise
- Beef Tacos, arugula, corn salsa, sweet chilli sauce
- Brisket Tacos, red and green peppers, pickled jalapenos, American cheese



Weddings & Corporate Events

\$180 Per Person | 10 Guest Minimum

Choose 8 Canapé Items

- Smoked salmon rillettes tostada
- Spicy Tuna ceviche, corn chips
- Conch Ceviche, mango, corn chips
- Chef's Selection of Sushi Rolls & Nigiri
- Arancini with seafood and aioli
- Arancini with serrano ham and truffle
- Panko-crumbed prawns with homemade tartare
- Homemade vegetable spring rolls
- Hot-smoked brisket, slaw, BBQ sauce
- Crackling pork belly with apple remoulade
- BBQ octopus skewers
- Red snapper with Jamaican jerk spices
- Local conch fritters with spicy dipping sauce

Add shared anti-pasta & cheese platter - **\$10 per person extra**

Starters - Choose two for Pre-Order or Alternate Drop

- Three Tastes of the Sea: Conch Ceviche, Yellowfin Tuna Tataki, and Lobster (seasonal) or Shrimp Salad
- Char-grilled BBQ Octopus with pineapple compote, avocado puree, kimchi
- Lightly cured pumpkin and coconut soup
- Creamy Aussie Style Seafood Chowder
- Mushroom risotto with grana Padano and truffle
- Caesar style salad: romaine lettuce, croutons, bacon, parmesan, poached egg, white anchovy and Caesar dressing
- Kale Salad: Organic kale, chickpeas, poached pear, shaved fennel, roasted pine nuts and blue cheese dressing
- Green Goddess: Garden greens, avocado, cucumber, candied nuts, herbs, goddess dressing

Mains - Choose two for Pre-Order or Alternate Drop

- Char-grilled beef tenderloin, grilled with garlic butter, served on truffle mashed potatoes, asparagus, and red wine jus **Add Lobster (seasonal) \$25 per person**
- Large tiger prawns, mahi, red coconut curry, with chayote, potato, and carrot, and served with steamed rice
- Grilled Breast of Chicken, marinated in ginger, lemongrass, and served with jerk spiced chili sauce, coconut rice, and peanut satay.
- Citrus Soy Sesame Crusted Salmon, char grilled asparagus, steamed white rice, orange, and fennel salad
- Rack of Australian Lamb, mashed potatoes, rainbow carrots and rosemary jus
- Grilled Turks Lobster Tail (seasonal) Caribbean spiced butter, island slaw, and potato salad **Add \$10 per person**
- Blackened local Grouper fillet, served with a fresh Caribbean lime and mango salsa and local rice and peas
- Jamaican style Venison Curry with cheese grits and sweet potato crisps
- Vegetarian Breaded Cauliflower Steak, coconut rice, spiced black bean salsa, and curry yogurt sauce.

Dessert - Choose two for Pre-Order or Alternate Drop

- Caribbean Key Lime Cheesecake
- Callebaut Chocolate Dream
- Deconstructed Banoffee Pie
- Steamed Toffee & Date Sticky Pudding

Note: Above menus are samples. Our Executive Chef is happy to customize the menus as per your preferences.

Bar Package Menu

Prices Are Per Guest Per Hour | 2 Hour Minimum

Premium Liquor

\$56 for the 1st hour

\$50 for the 2nd hour

\$44 for the 3rd hour

\$35 for each additional hour

Includes: Grey Goose, Ketel One, Bombay Sapphire, Hendricks, Mount Gay, Appleton, Patron, Don Julio, Johnnie Walker Black Label, Woodford, Hennessy VSOP, Remy Martin VSOP, imported beers, premium wine selections, Prosecco, & assorted soft drinks.

Standard Liquor

\$48 for the 1st hour

\$42 for the 2nd hour

\$36 for the 3rd hour

\$30 for each additional hour

Includes: Smirnoff, Absolut, Gordon's, Arbike, Bambarra White/Dark/Gold/Coconut, Bacardi White, Jimador Tequila, Johnnie Walker Red Label, Jack Daniels, Hennessy VS, domestic beers, house wine selections, & assorted soft drinks.

Beer + Wine Bar

\$40 for the 1st hour

\$35 for the 2nd hour

\$30 for the 3rd hour

\$25 for each additional hour

Includes: imported beers, domestic beers, house selection of wines, & assorted soft drinks.



Venue Spaces & Capacities

Venues	Square Footage	Maximum Standing	Maximum Seating	Rental/ Setup Fee	Minimum Spend
Indigo (Indoor + Terrace)	4,000	200	175	\$5,500	\$25,000
Indigo (Private Dining Room)	600	40	35	\$1,200	N/A
Indigo (Chef's Dining Room)	350	30	20	\$1,000	N/A
Half Pool Deck (Evening Only)	1,300	100	60	\$3,800	N/A
Full Pool Deck (Evening Only)	2,600	200	120	\$7,000	N/A
Blue Water Bistro* (Restaurant and Boardwalk)	--	200	120-130	Varies	\$15,000
Pink Bar Lawn*	--	200	80	Varies	N/A
Penthouse (Subject to Availability)	3,702	50	25	\$4500+	N/A
Ocean Pool Deck + Tiki Bar	--	150	100	Varies	N/A
Villa Beach Club	--	150	100	\$5,500	N/A
*Blue Water Bistro and Pink Bar can be privatized together for an event - minimum spend \$25,000					



Venue Spaces & Capacities

Grace Bay Beach Events / Dinners (Setup Fees Only)

Up to 20 Guests	\$1,800
21-36 Guests	\$2,500
37-50 Guests	\$3,500
51-80 Guests	\$5,500
81-150 Guests	\$6,500
151-200 Guests	\$7,500

For beach dinners, the amounts stated are for setup only and do not include additional equipment rental, food and beverage consumptions and applicable taxes.

Sunset Cove Beach Events (Setup Fees Only)

Up to 20 Guests	\$2,500
21-36 Guests	\$3,000
37-50 Guests	\$4,000
51-80 Guests	\$5,800
81-150 Guests	\$7,000
151-200 Guests	\$8,000

For beach dinners, the amounts stated are for setup only and do not include additional equipment rental, food and beverage consumptions and applicable taxes.

Venue Spaces & Capacities

Indigo Meeting Room Rental Fees			
Meeting Room Set Up Style	Square Footage	Maximum Guests	Rental Fees
U shape	600	20	\$1,200
Boardroom	600	12	\$1,200
Theater Style	600	40	\$1,200
Classroom Style	600	20	\$1,200
For meeting room rental, the amounts stated in the above table are for room rental and basic setup only and do not include additional equipment rental, food and beverage consumptions and applicable taxes. Prices are subject to change.			

Equipment Rental Fees (Per Day)	
Projector	\$350
Flip Chart	\$75
Projector Screen	\$100
Polycom Desk Phone	\$250
Plasma Screen	\$300
Laptop	\$250
Speaker	\$350
The enjoyment and relaxation of our guests is of the utmost importance to us. Please note that out of courtesy to our other valued guests, volume restrictions will apply to any music played after 6pm and music curfews will apply to any outdoor space. Appropriate, ambient volume levels will be at the discretion of the Hotel and Restaurant. We are happy to offer an "after-party" venue if needed	

Bonfire Setup Fee	
Beach Bonfire	\$1,200
Tent Rental	
1 Tent: 20' x 40' (accommodates up to 45 people)	\$1,800
2 Tents: 40' x 80' (accommodates up to 100 people)	\$3,500



Notes

Ceremonies Hosted On Site

Indigo Restaurant and Wymara are happy to host your ceremony on property in a variety of different settings. A setup fee will apply.

Tastings

Tastings are based on preselected items or a sample of the chef's selected dishes. Food tasting requires one month advance notice and prices are according to the selected items.

Bartenders

Bartenders are available for your event at a cost of \$100 per hour.

Station Chef Attendant

Our wonderful chefs will entertain your guests with exciting stations. The presence of chefs will incur an additional fee.

\$250 per chef for two hours - \$100 each additional hour.

Corkage Fee

\$35 Per Bottle of Wine

\$45 Per Bottle of Champagne

\$85 Per Bottle of Liquor

Lobster Season

Lobster season dates vary, but it is typically from August through March.

Event Payment Terms & Policies

All prices listed are subject to 12% government tax and 22% service charge.

A \$1,500 non-refundable deposit is required at the time of signing to save the selected event date.

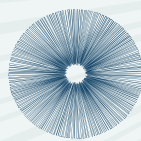
A credit card authorization is also held on file until completion of event.

50% of estimated food and beverage charges are due 60 days prior to event date.

The remaining balance of estimated charges is due in full 30 days prior to event date.

Any additional miscellaneous charges incurred during the event will be billed at the end of the event.

Bill will be finalized prior to resort departure.



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