

CATERING MENU 2027 · BERMUDA

Island Style Catering

Bermuda's favourite kitchens, wherever you're gathering.



Bermuda fish trio



Sushi on the dock



Breakfast skillets



Fish tacos and sandwich

WAHOO'S BISTRO PATIO WATERSIDE

WHITEHORSE PUB & RESTAURANT

ROCK AND BARREL GASTROBAR

TOBACCO BAY A TRUE BERMUDA TREASURE

Snorkel Park Beach Club BERMUDA

Welcome Aboard

Three kitchens, two beach clubs, one island, and your event at the centre of it.



A buffet from our kitchens



A tasting table



A table of our dishes

We are the team behind three of Bermuda's best-loved tables. Tell us where the party is, and we will bring the kitchen to you.

Wahoo's Bistro & Patio

On the St George's waterfront, where seafood comes first.

ON YOUR MENU

- Bermuda Fish Chowder
- Golden Fried Wahoo
- Peas and Rice
- Chocolate Bread Pudding

The White Horse

The harbour-side pub in the historic Town of St George.

ON YOUR MENU

- The Carvery
- The Sushi Boat
- Lemon-Garlic Chicken
- Harbour Baguettes

Rock & Barrel

The gastrobar at L.F. Wade International Airport.

ON YOUR MENU

- The Early Boarding breakfast
- Rock & Barrel Ribs
- Taco 'Bout a Party
- Wrap Stars

Where we set the table

Lounges

Airport and private lounges, kept topped up all day.

Beaches

Tobacco Bay, or wherever the sand is pink.

Boardrooms

Working lunches that keep the meeting moving.

Parties

Birthdays, weddings and Cup Match get-togethers.

Our beach clubs

beach events from mid-March to mid-November

Tobacco Bay Beach Club

St George's. A TripAdvisor world Top 13 beach, with swimming and snorkelling at your party's doorstep.

Snorkel Park Beach Club

Royal Naval Dockyard. A beach club with room for a crowd, entertainment and a bar on the sand.

THE ISLAND STYLE PROMISE

We anticipate, we read the room and we stay one step ahead, so you can enjoy your own party.

Breakfast

From the first ferry to the first flight, your morning is sorted. (v) marks vegetarian dishes.



Breakfast burritos



Fresh smoothies



Coffee and tea service

Breakfast spreads

per guest, 10 guests or more

The Early Boarding — $17.25
Warm croissants, baby muffins and Danish, butter and jam, cut fruit, yoghurt and house granola (v)

The St George's Sunday — $24.50
Codfish and potatoes, tomato sauce, buttery onions, banana, avocado, boiled egg and johnny bread

The Green Room — $18.50
Tofu scramble, roasted portobello, blistered tomato, hash browns, baked beans and sourdough (v)

The Full Gallop — $20.75
Scrambled eggs, crisp bacon, grilled tomato, breakfast potatoes, French toast, croissants and fruit

The Lean Machine — $24.50
Egg and garden veg scramble, avocado, mushrooms, bacon, sausage, greens and cherry tomatoes



Bottled juices and smoothies



Bermuda codfish breakfast

Add a little extra

Runway Pastries — $8.00 per guest
Three mini bakes each, with butter and jam (v)

Sunrise Wrap-Ups — $12.25 per guest
Breakfast burritos, bacon or black bean (v)

Parfait Weather — $7.50 each
Yoghurt, house granola and berries (v)

Sunrise Smoothie — $7.50 each
Mango, pineapple and banana, blended to order (v)

Hot tea service — $29.75
Assorted teas, about 16 cups

Pocket Rockets — $13.50 per guest
Three mini breakfast sandwiches each

Little Egg Cups — $8.50 per guest
Three baked frittata bites each

Fruit Cup — $6.00 / $11.75
Tropical fruit and berries, small or large (v)

Fresh brewed coffee — $27.00
With all the trimmings, about 8 cups

Bottled juice or water — $3.25 each
Chilled

Breakfast Buffet by the Pan

Hot breakfast favourites in half and full pans. Pile it high.



Eggs, bacon and sausage on the buffet



Scrambled eggs in the pan



Full breakfast skillets



Breakfast skillet spread

Choose your pans

half pan feeds about 24, full pan about 48

	Half 13 x 9	Full 18 x 13
Sunny Scramble soft, buttery scrambled eggs	$67.50	$135.00
Cheesy Scramble scrambled eggs folded with mild cheddar	$76.00	$152.00
Crispy Bacon crisp rashers, three a guest	$110.00	$220.00
Breakfast Sausage browned pork links, three a guest	$110.00	$220.00
Home-Fried Potatoes golden potatoes with onion	$55.00	$110.00
Grilled Tomatoes halved and roasted with herbs (v)	$42.50	$85.00
French Toast thick-cut, with butter and syrup (v)	$93.00	$185.50
Codfish and Potatoes the Bermuda Sunday classic	$206.00	$411.50

The Works, ready built

For 24 guests six half pans — $478.00

For 48 guests six full pans — $955.50

Eggs, bacon, sausage, potatoes, tomatoes and French toast. About $19.90 a guest.

How it works

- Pick your pans, half or full, and mix as you like.
- Add chafing dishes with fuel at $12.75 each to keep it hot.
- Add a server from $38.25 an hour and we run the line for you.

Lunch

Platters, soups and working lunches that keep the meeting moving.



Finger sandwiches



Wrap pinwheels



Mini sliders

Between the bread

per guest, 10 guests or more

Tea-Time Fingers $10.00
Dainty finger sandwiches on white, wholewheat and multigrain

Wrap Stars $14.25
Soft wraps rolled tight and cut to share

Build-Your-Own, Classic $18.25
Sliced breads, turkey, ham, roast beef, egg salad, cheeses and fixings

Harbour Baguettes $14.25
Toasted baguettes, generously filled

The Captain's Platter $14.25
A mixed deck of pressed panini, baguettes and wraps

Build-Your-Own, Island Style $21.50
Focaccia and ciabatta, grilled chicken, prosciutto, roast beef, falafel

Fillings: turkey, ham and cheese, egg salad, chicken Caesar, chicken salad, roast beef, tuna, BLT, or falafel and guacamole (v).

Soup's on

per guest, with warm rolls and butter

Wahoo's Bermuda Fish Chowder our award winner $10.00

Soup of your choice pumpkin (v), minestrone (v), red bean and chorizo, broccoli and cheddar (v), chicken noodle $8.50

HOUSE SIGNATURE · WAHOO'S

Our Bermuda Fish Chowder was voted Best Fish Chowder in Bermuda by Bermuda Magazine, 2026. Finish it the island way, with a dash of black rum and sherry peppers.

Working lunch, sorted

per guest

The Quick Meeting any soup, The Captain's Platter and kettle chips $25.50

The Fresh Start any salad, The Captain's Platter and tropical fruit salad $25.50

The Board Pleaser any salad, The Captain's Platter, chips, fruit salad and mini brownies $29.75

Salads, Sides and Pans

Bowls and pans to sit beside your sandwiches, for any size of crowd.



Garden salad



Salad and wrap



A buffet line with platters

Salad bowls

small feeds about 10, medium 20, large 30

	Small	Medium	Large
Market Garden (v) leaves, tomatoes, peppers, cucumber, two dressings	$72.25	$140.25	$208.25
Hail Kale Caesar kale, spinach, parmesan, croutons, bacon dressing	$95.00	$181.75	$267.75
Pasta Primavera (v) market vegetables, parmesan and pesto	$72.25	$136.00	$199.75
Loaded Potato bacon, cheddar, spring onion, sour cream	$67.00	$128.25	$190.25

Sides by the pan

half pan feeds about 20, full pan about 40

	Half 13 x 9	Full 18 x 13
Island Slaw (v) crisp cabbage and carrot in a creamy dressing	$47.50	$95.00
Bermuda Potato Salad (v) potato, egg and celery in a creamy dressing	$55.00	$110.00
Mac and Cheese (v) baked with mild cheddar	$62.50	$125.00
Wahoo's Peas and Rice red peas, peppers, celery and onion	$62.50	$125.00
Pasta Pomodoro (v) pasta in marinara sauce	$52.50	$105.00
Rosemary Roast Potatoes (v) golden and herby	$55.00	$110.00
Steamed Seasonal Vegetables (v) broccoli and carrots with butter	$52.50	$105.00

Hot pans and sliders

	Half 13 x 9	Full 18 x 13
Wahoo's Golden Fried Wahoo crisp battered wahoo loin, lemon and house tartar	$156.25	$312.50
Slider Box, sixteen mini burgers cheeseburger, Bermuda fishcake, jerk chicken, BBQ pulled pork or black bean (v)		$68.00

Dinner

Pick your mains and sides, and we bring the whole spread to you.



Grilled fish with broccoli and cream sauce



BBQ ribs with coleslaw



Beef filet with roasted vegetables

Build your own hot buffet

per guest, 10 guests or more

The Dinghy $31.25
1 starter (soup or salad), 2 mains, 2 sides and mini desserts or cookies

The Flagship $48.25
2 starters (soup or salad), 3 mains, 3 sides and mini desserts or cookies

Choose your mains

FROM THE LAND

White Horse Lemon-Garlic Chicken
roasted thighs in pan juices

Spinach and Goat's Cheese Chicken
with Dijon sauce

Rock & Barrel Ribs
sticky honey-orange BBQ pork

Tandoori Chicken
yoghurt and warm spices

Thai Beef Curry
with coconut

Pulled Pork
pineapple-chilli chutney

FROM THE SEA

Wahoo's Catch
pan-fried wahoo, lemon and capers

Mango Tango Wahoo
grilled, mango-avocado salsa

Coconut-Lime Mahi-Mahi
with fresh coriander

Tandoori Mahi-Mahi
with red onion

Lemon-Butter Grouper
oven baked

Harbour Seafood Curry
coconut and ginger, add $5.00

FROM THE GARDEN

Eggplant Parm (v)
baked in marinara

Roasted Veg Lasagne (v)
spinach and feta

Pumpkin and Ricotta Fettuccine (v)
roasted pumpkin

Lentil and Eggplant Dahl (v)
with ginger

Falafel and Couscous (v)
roasted peppers

Penne Arrabbiata (v)
grilled veg and feta

Island Style upgrades

add per guest

Jerk Salmon with mango salsa $5.00

Pan-Fried Bermuda Rockfish lemon butter $14.50

Herb-Crusted Beef Tenderloin red wine sauce $13.75

Rack of Lamb raspberry glaze $15.50

Sides

extra side $4.25 per guest, extra main $15.75

Bermuda peas and rice, mac and cheese, garlic-cheddar mash, rosemary roast potatoes, jerk potato wedges, jasmine rice, garlic green beans, buttered carrots, roasted root vegetables, corn on the cob with tomato salsa, steamed seasonal vegetables. All vegetarian.

Dinner Sides and Pans

Order sides on their own, or add extra pans to any buffet.



A hot buffet line



Guests at the buffet



Broccoli and carrots with butter



Buttered carrots

Sides by the pan

half pan feeds about 20, full pan about 40

	Half 13 x 9	Full 18 x 13
Wahoo's Peas and Rice red peas, peppers, celery and onion	$62.50	$125.00
Steamed Rice (v) fluffy and buttered	$42.50	$85.00
Mac and Cheese (v) baked with mild cheddar	$62.50	$125.00
Garlic-Cheddar Mash (v) creamy potato with cheddar	$57.50	$115.00
Rosemary Roast Potatoes (v) golden and herby	$55.00	$110.00
Pasta Pomodoro (v) pasta in marinara sauce	$52.50	$105.00
Steamed Seasonal Vegetables (v) broccoli and carrots with butter	$52.50	$105.00
Buttered Carrots (v) with parsley	$42.50	$85.00
Buttered Sweetcorn (v) whole kernel corn	$52.50	$105.00
Island Slaw (v) crisp cabbage and carrot, served cold	$47.50	$95.00
Bermuda Potato Salad (v) potato, egg and celery, served cold	$55.00	$110.00

Mains by the pan

	Half 13 x 9	Full 18 x 13
Wahoo's Golden Fried Wahoo crisp battered wahoo loin, lemon and house tartar	$156.25	$312.50

Want another main by the pan? Ask us and Chef will price any dish from the dinner menu.

Stations and Carvery

Carved, tossed and rolled in front of your guests by our team.



Fish tacos with pico de gallo



Shawarma on the spit



BBQ ribs with coleslaw

Stations that steal the show

per guest, 20 guests or more

Taco 'Bout a Party $28.75
Soft tortillas, Spanish rice and every topping. Pick two: chicken, pork, brisket or local fish

The Bowl Bar $28.00
Build a harvest bowl from greens, grains and roasted veg, with one protein

Shawarma Showtime $28.75
Chicken carved hot from the spit, with warm pita, garlic sauce, tahini, pickles and salad

Oodles of Noodles $27.00
Wok noodles in pad Thai, peanut or green curry sauce, with a green salad and one protein

Lettuce Wrap and Roll $28.00
Crisp lettuce cups, lime rice, herbs and Asian sauces, with one protein

Extra protein on any station, $3.25 per guest. Shawarma is for 30 guests or more. Make it beef for $5.00 more per guest.

CROWD FAVOURITE · SHAWARMA SHOWTIME

Our chef carves it hot from the spit in front of your guests. It is dinner and a show in one.

The White Horse Carvery

per guest, carved with soft rolls and trimmings

Prime Rib of Beef $24.50
Horseradish and thyme crust. Minimum 25 guests

Leg of Lamb $19.00
Garlic, rosemary and mint sauce. Minimum 10 guests

Roast Turkey $10.50
With cranberry and gravy. Minimum 20 guests

Striploin of Beef $20.25
With horseradish and mustard. Minimum 20 guests

Roast Leg of Pork $11.75
Sea salt, thyme and cracked pepper. Minimum 20 guests

Honey-Glazed Ham $10.50
Clove and orange glaze. Minimum 20 guests

Parties, Beaches and Lounges

Bites and platters that travel well to a lounge, a beach table or a reception.



A beach buffet set-up



Fruit and sweets by the sea



A table on the sand

Canapés, passed or plattered

per dozen. Allow 4 to 6 a guest as a starter, 12 as a meal

The Pink Sand — $38.25

Caprese skewers (v), veggie spring rolls (v), pea and potato samosas (v), falafel on flatbread (v), dark and stormy chicken skewers, beef skewers with chimichurri, jerk chicken samosas, brie and bacon jam melts, mini codfish cakes, smoked salmon on a rice cracker.

The Longtail — $51.00

Crispy mac and cheese bites (v), tempura veg with seaweed salad (v), mini Cubans on johnny bread, candied bacon with apple and blue cheese, teriyaki chicken wonton crisps, fish taco bites, seared tuna with whipped avocado, local fish coconut ceviche.

The Gombey — $63.75

Duck and sour cherry steamed buns, seafood paella arancini, chorizo and smoked octopus skewers.

Shrimp, lamb, wahoo and lobster canapés are $42.75, $57.00 and $71.25 per dozen across the three tiers.

Platters for a crowd

small feeds about 10, medium 20, large 30

	Small	Medium	Large
The Fruit Stand (v) tropical fruit and strawberries	$48.25	$89.25	$136.00
The Crunch Bunch (v) raw vegetables, two dips	$48.25	$90.75	$136.75
Holy Guacamole (v) layered guacamole, corn chips	$33.00	$58.50	$85.75
The Big Cheese (v) international cheeses, fruit, crackers	$90.75	$171.50	$258.25
The Italian Job salami, prosciutto, cheeses, olives	$90.75	$171.50	$258.25
The Mezze Mingle hummus, tzatziki, falafel, chicken, pita	$74.75	$142.75	$212.50
Shrimp Ahoy chilled cocktail shrimp, sauce, lemon	$89.25	$169.00	$252.50
The Smokehouse smoked salmon, capers, red onion	$76.50	$163.00	$245.50

The White Horse Sushi Boat

with soy, pickled ginger, wasabi and chopsticks

	24 pieces	48 pieces
The Classic maki rolls and nigiri, raw and cooked	$64.50	$121.50
The Supreme fusion rolls, nigiri and fresh sashimi	$74.00	$140.50

SUNSET, SAND AND A FIRE ON THE BEACH

ISLAND STYLE CATERING

The Famous Beach Bonfire Barbecue

On the sand at Tobacco Bay, St George's, or Snorkel Park, Dockyard. The night they talk about all the way home.



Our beach bonfire



BBQ grilled chicken



Bermuda potato salad



The buffet, hot and ready

The bonfire package

per guest, 20 guests or more

Grown-ups
Three from the grill, four sides — **$55.00**

Little limers
12 and under, from the kids menu — **$27.50**

Toes in the sand, the grill smoking and the fire lit as the sun goes down. Marshmallows for toasting are on us.

Hot off the grill

Beach Club Burger flame-grilled, all the toppings

BBQ Grilled Chicken sticky, smoky, charred

Golden Fried Fish crisp, with tartar and lemon

On the side

Wahoo's Peas and Rice the Bermuda classic

Mac and Cheese baked and golden

Bermuda Potato Salad creamy, with egg

Island Slaw cool and crunchy

For the little limers

Chicken Tenders crisp and golden

Hot Dog in a soft bun

Pasta in tomato sauce

Fries hot and salty

Make it a feast

	add per guest
Jerk Chicken off the grill	$6.00
Shawarma Showtime carved hot, for 30 or more	$15.00
Bermuda Red Hind pan-fried local catch	Market price
Bermuda Lobster grilled, in season	Market price

Turn it up

Live three-piece band two hours	$1,200
Live three-piece band three hours	$1,800
Top-tier DJ per hour	$600
LED dance floor lights up the sand	$500
MC to run your night	$500

Set the scene

Tables and chairs set for your numbers	On request
Servers, bartenders, chefs 3 hours min	$38.25 per hour
Open bar our own spirits, per guest	from $30
Bar on consumption pay per drink poured	$12 to $15
Batch cocktails per gallon	from $128.25

Now booking 2027.

Cruise ship groups, weddings, birthdays and company nights out.

bookings@snorkelparkbeachclub.com
+1 441 705 2582

The VIP Reception

Priced for 100 guests over two hours. Gratuity not included.



Passed canapés



Smoked salmon rosettes



Trays that keep coming

Passed canapés

912 pieces, about 9 a guest

	Dozen	Per dozen	Total
VIP Beef Sliders flame-grilled and juicy, two bites of pure comfort	13	$63.75	$828.75
Smoked Salmon Rosettes silky salmon rolled into a rose, on a buttery round	12	$63.75	$765.00
Wahoo Taco Bites Bermuda's favourite fish, crisp and bright	6	$57.00	$342.00
Spicy Tuna Tartare hand-cut tuna with a kick, on cool cucumber	5	$51.00	$255.00
BBQ Meatballs sticky, smoky and impossible to have just one	8	$38.25	$306.00
Devilled Eggs (v) creamy, with a little devil in every bite	6	$38.25	$229.50
Mini Cubans on Johnny Bread pressed warm on our island bread	6	$51.00	$306.00
Teriyaki Chicken Wonton Crisps sticky-sweet chicken on a crunch	6	$51.00	$306.00
Local Fish Coconut Ceviche fresh catch, cool coconut and lime	4	$51.00	$204.00
Crispy Mac and Cheese Bites (v) golden outside, molten inside	6	$51.00	$306.00
Tempura Veg (v) light and crisp, with seaweed salad	4	$51.00	$204.00



Served on spoons and in tartlets



Bites for every taste

Stations, Sweets and the Bar

Priced for 100 guests over two hours. Gratuity not included.



Shrimp, served chilled



The Ultimate Sushi Display



Shawarma, carved to order

Stations and grazing

	Qty	Price	Total
Shawarma Showtime chicken carved hot from the spit, with warm pita	100	$15.00	$1,500.00
Wahoo's Bermuda Fish Chowder our award winner, with warm johnny bread	50	$10.00	$500.00
Pumpkin Soup (v) velvety, golden and gently spiced	50	$8.50	$425.00
It's Showtime: The Ultimate Sushi Display rolls, nigiri and sashimi, 48 pieces	4	$140.50	$562.00
Shrimp Ahoy chilled cocktail shrimp piled high, large	2	$252.50	$505.00
The Big Cheese (v) cheeses, fruit and crackers, large	2	$258.25	$516.50

Sweet endings

	Qty	Price	Total
The Hot Chocolate Station with marshmallows and cream, 8 cups	13	$27.00	$351.00
Sweet Nothings little squares and cakes, per dozen	9	$28.00	$252.00
Macarons per dozen	5	$30.50	$152.50
Cookie Jar per dozen	4	$19.50	$78.00

Bar and service

	Qty	Price	Total
Two-hour open bar per guest, with a Rum Swizzle on arrival	100	$55.00	$5,500.00
Servers, bartenders and chefs 11 staff, three hours	33 hrs	$38.25	$1,262.25
Supervisor three hours	3 hrs	$46.75	$140.25
Event manager three hours	3 hrs	$63.75	$191.25
Glassware per rack	12	$25.50	$306.00
Ice, bowl, scoop and cooler per bag	10	$17.00	$170.00

Make it your evening.
Tell us your numbers and we will tailor the menu to your guests.

bookings@snorkelparkbeachclub.com
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The Bermuda Triangle Bar

Five island spirits of our own. Drinks have been known to disappear.



Black Rum



White Rum



Apple Gin



Mango Tequila



Vodka

The open bar

per guest

One hour	Two hours	Three hours
$30	$55	$75

Our five Bermuda Triangle spirits with mixers, soft drinks and ice. Bartender and glassware are listed below.

Cocktails that disappear fast

per gallon, about 16 drinks

The Perfect Bermuda Rum Swizzle $128.25
Black and white rum swizzled with orange, pineapple and lemon, falernum and bitters

Lost at Sea Mojito $148.75
White rum, fresh mint and lime, topped with soda

Triangle Apple Mule $148.75
Apple gin, ginger beer and lime over crushed ice

The Triangle Storm $148.75
Black rum, fiery ginger beer and a squeeze of lime

Mango Mayday Margarita $161.50
Mango tequila, lime and a salted rim

Shipwreck Lemonade $148.75
Vodka, fresh lemonade and strawberry



Frozen strawberry and mango cocktails



A frozen cocktail with our vodka



The octopus bottle holder

For the designated skipper

Fresh Lemonade classic or strawberry	$37.25 per gallon
Hibiscus Iced Tea chilled and ruby red	$49.25 per gallon
Soft drinks sodas, juices and water	$3.25 each

Set up the bottle bar

Bartender three hours minimum	$38.25 per hour
Glassware per rack	$25.50
Ice, bowl, scoop and cooler per bag	$17.00
Bottle to take home $99.00 with an octopus or turtle bottle holder	$59.00

Sweets, Drinks and Booking

Batch cocktails are mixed with our own Bermuda Triangle spirits.



Chocolate lava cake



Rum punch



Tobacco Bay

Sweet endings

Wahoo's Chocolate Bread Pudding our own recipe	**$6.50 each**
Sweet Nothings mini squares and cakes	**$28.00 per dozen**
Cookie Jar three classic flavours	**$19.50 per dozen**
Macarons four flavours	**$30.50 per dozen**
Cupcakes five flavours	**$51.00 per dozen**
Little Cheesecakes minimum 10	**$7.50 each**
Mousse Cups minimum 10	**$6.75 each**

Raise a glass

a gallon pours about 16

Bermuda Triangle Swizzle black rum	**$128.25 per gallon**
White Rum Mojito mint and lime	**$148.75 per gallon**
Mango Margarita mango tequila	**$161.50 per gallon**
Fresh Lemonade classic or strawberry	**$37.25 per gallon**
Hibiscus Iced Tea	**$49.25 per gallon**
Soft drinks	**$3.25 each**

Service and equipment

Delivery by distance	**from $15.25**
China, cutlery and linen napkin	**$6.25 per guest**
Biodegradable plate and cutlery	**$1.25 per guest**
Chafing dish with fuel	**$12.75 each**
Server, bartender or chef	**$38.25 per hour**
Supervisor or head bartender	**$46.75 per hour**
Event manager or Executive Chef	**$63.75 per hour**

Good to know

- Minimum 10 guests per menu choice, 20 for stations. Staff are booked for at least three hours.
- Order by 2:00pm, three business days before your event.
- Drop-off orders are paid in full on ordering. Full-service events need a 50% deposit.
- Cancellations need three business days' notice. After that the full amount is charged, including for bad weather.
- Allergies or special diets? Tell us when you book and Chef will look after you.

Ready when you are. bookings@snorkelparkbeachclub.com · +1 441 705 2582