FUNCTIONS AND WEDDINGS
Welcome to The Atlantis Historic Inn

The Atlantis Historic Inn, located on the very picturesque East Coast of Barbados is undoubtedly one of the most romantic locations on Barbados to celebrate your special occasion.

The Atlantis Historic Inn has been in operation, almost continually, for the past 135 years.

We are a family owned and operated property ensuring that our personal attention to detail is paramount in ensuring your special day is as perfect as can be.

Most importantly, Our staff love weddings and love to fuss over the bride and groom ensuring they are always at ease and enjoy every aspect of their day.
The Property

The Atlantis is able to cater for receptions and functions from as intimate as 50 people to much larger guest lists. We have an indoor dining area with a seating capacity of 130 persons as well as a covered external dining area which can comfortably seat 140 people.

Whether you are having your ceremony inside, outside, or both - You will always have an incredible ocean view.

We have 9 elegant rooms within the hotel (2 being apartment style) and can be used for accommodating family and friends who wish to stay overnight.
Self Catering Venue Rental

Persons interested in renting Atlantis Historic Inn as a venue and supplying their own caterers and decorators can do so. The following rates apply:

Full use of covered dining areas: Prices include use of tables and chairs.

1-50 persons - BDS$ 2,500.00
50-100 persons - BDS$ 4,000.00
100-200 persons - BDS$6,500.00
200-300 persons - BDS$7,500.00
Above 300 persons - negotiable. (maximum 500 persons)

Includes public Liability Insurance

Cleaning fee: A charge of $300.00 will be charged for the cleaning of the property in the event the renter does not return the property in a clean state.

Any damage to the venue / furnishings will be billed to the client.
Self Catering Venue Rental

Use of our full commercial kitchen facility - $1,000.00
(includes one of our staff member to assist if needed)

Use of swimming Pool and Pool area - $500.00
( includes one pool attendant for 4 hours)

Use of 8 fully made up Bedrooms - BDS$150 per bedroom
( includes linens)

Staff: If you require staff, we can supply at $90.00 per staff member ( typical 6 hour shift)

If you require the use of our table settings
( Plates / Knifes / Forks / Glassware )$15.00 per setting.
The rental charge includes staff to wash the wares for the evening.

Any broken plates / glassware will be charged to the renter at replacement cost.

A 25% non refundable deposit is required to secure a particular date.

The balance of the rental charge must be paid in full 1 week prior to the function / event taking place.

All remaining charges will be paid upon the conclusion of the function.
Canapé Menu Options

Bajan Fish Cakes with Marie Rose sauce
Chicken / Beef Satay with Peanut Sauce
Marinated Jerk Chicken / Pork Skewers
   Vegetable Samosas
Smoked Salmon and Cream Cheese Crostini
Vegetable Spring Rolls with Sweet Chilli Sauce
   Duck Spring Rolls
Maha Mahi sliders
Coconut Shrimp with Sweet Chilli Sauce
   Tropical Fruit Skewers
Flying Fish Fingers with Tartar sauce
Roast Beef Crostini with spicy Tomato Jam and Salsa verde
   Roasted Corn Chowder Shots with Chilli
Ahi Tuna Tartar Boat with Avocado and lemon
   Garlic and Herb Goats Cheese with prosciutto and Caramelised Onions
Tomato and Kalmato Olive Bruschetta with Coriander and extra Virgin olive oil
   Spiced Ratatouille Tartlet with Feta cheese
Mini Pecan Pies with Rum and Honey Creme fraiche
   Tropical Fruit Skewers
Atlantis Function Menu “A”
$85.00 per person

Included items
Panko & Herb Crusted Flying Fish
Beef Stew or Lamb Stew

Chicken – Your Choice Of (Brown Rum BBQ Sauce, Thyme & Garlic Baked, Buttermilk Fried or Garlic Chilli and Basil Baked).
Bajan Fish Cakes
Pumpkin Fritters

Select any five (5) hot items
Eggplant Parmesan
Steamed Market Vegetables
Honey, Garlic & Chilli Vegetables
Red Thai Vegetable Curry with Coconut milk
Breadfruit Au Gratin
Sweet Potato Pie or Creole Sweet Potato
Scalloped Potatoes
Parmesan White Wine & Basil Alfredo
Atlantis Three Cheese Macaroni Pie
Breadfruit & Salt Fish Casserole

Orange & Basil Glazed Plantain or Cinnamon Sugar Crusted Plantain

Coconut & Green Pea Rice
Stir Fry Vegetable Rice
Bajan Rice & Peas

Select any three (3) salads
Tomato & Mozzarella Finished with a Pine Nut Pesto
Blue Cheese or Bajan Potato Salad, Finished with a Green Olive Salsa Verde
Coleslaw
Avocado Salad (Seasonal)

Roasted Beet Root & Breaded Goats Cheese with a Blue Berry & Balsamic
Pickled Breadfruit
Salt Fish Bul Jol Served with Crackers

Select any four Desserts
Assorted Cheesecakes
Vegan Chocolate Cake
Vanilla Cup Cakes

Red Velvet With Cream Cheese Frosting
Lemon Sponge
Bread Pudding
Fruit Platter
Atlantis Function Menu “B”
$100.00 BBD per person

Included items
Whole Baked Catch of the Day served with a Zesty Herb Butter Sauce

Chicken – Your Choice of (Brown Rum BBQ Sauce, Thyme & Garlic Baked, Red Thai Curry with Coconut Milk, Buttermilk Fried or Garlic Chilli and Basil Baked).
Your choice of Braised Oxtails, Atlantis Pepperpot or Beef Stew

Select any six (6) hot items
Parmesan, Broccoli & Gorgonzola Pie
Eggplant Parmesan
Nutty Stir Fry Quinoa

Shepherd’s Pie Finished with Ricotta & Parmesan
Steamed Market Vegetables
Honey, Garlic & Chilli Vegetables
Thai Vegetable Curry
Breadfruit Au Gratin
Sweet Potato Pie
Scalloped Potatoes
Pumpkin Fritters
Fish Cakes

Parmesan White Wine & Basil Alfredo
Atlantis Three Cheese Macaroni Pie
Breadfruit & Salt Fish Casserole

Orange & Basil Glazed Plantain or Cinnamon Sugar Dusted Plantain

Select any four (4) salads
Tomato & Mozzarella Finished with a Pine Nut Pesto
Bajan or Blue Cheese Potato Salad, Finished with a Green Olive Salsa Verde

Traditional Bajan Coleslaw
Avocado Salad (Seasonal)

Roasted Beet Root & Breaded Goat’s Cheese with a Blueberry & Balsamic Dressing

Watermelon & Mozzarella with Fresh Mint
Vegan Cashew Pesto Pasta
Pickled Breadfruit
Salt Fish Bul Jol Served with Crackers
Tandoori Chicken with Mango & Grapes

Select any four (4) Desserts
Vanilla Cheese Cake
Fruit Platter
Lemon Sponge
Vegan Chocolate Cake
Vanilla Cup Cakes
Red Velvet with Cream Cheese icing
Atlantis Function Menu “C”
$115.00 BBD per person

Hot Soup Of Your Choice
(Roasted Butternut Squash, Tomato & Basil Bisque, Cream of Cauliflower and Chunky Mushroom & Vegetable)
Included items
Roasted Garlic and Thyme Pork Leg

Whole baked Catch of the Day served with a Zesty Lemon Herb Butter Sauce
Chicken Of Your Choice – (Brown Rum BBQ Sauce, Thyme & Garlic Baked, Red Thai Curry with Coconut Milk, Buttermilk Fried or Garlic, Chilli and Basil Baked).
Your choice of Braised Oxtails, Lamb Stew, Pepperpot or Beef Stew

Select any seven (7) hot items
Parmesan, Broccoli & Gorgonzola pie
Eggplant Parmesan
Nutty Stir Fry Quinoa
Shepherd’s Pie Finished with Ricotta & Parmesan
Steamed Market Vegetables
Honey, Garlic & Chilli Vegetables
Thai Vegetable Curry
Breadfruit Au Gratin
Saffron Coconut Rice with Green Peas
Parmesan White Wine & Basil Alfredo
Sweet Potato Pie
Dauphinoise Potatoes

Pumpkin Fritters
Fish Cakes

Atlantis Three Cheese Macaroni Pie
Breadfruit & Salt Fish Casserole

Orange & Basil Glazed Plantain or Cinnamon Sugar Dusted Plantain

Select any four (4) salads
Tomato & Mozzarella Finished with a Pine Nut Pesto
Bajan or Blue Cheese Potato Salad, Finished with a Green Olive Salsa Verde

Traditional Bajan Coleslaw
Avocado Salad (Seasonal)

Roasted Beet Root & Breaded Goats Cheese with Blueberry & Balsamic Dressing

Watermelon & Mozzarella with Fresh Mint
Vegan Cashew Pesto Pasta
Pickled Breadfruit
Salt Fish Bul Jol Served with Crackers
Tandoori Chicken with Mango & Grapes
Menu C Continuation

Select any four (4) Desserts

- Vanilla Cheese Cake
- Chocolate Pot Au Crème
- Fruit Platter
- Billionaire Short Bread
- Lemon Sponge
- Vegan Chocolate Cake
- Vanilla Cup Cakes

Red Velvet with Cream Cheese Frosting
Atlantis Breakfast Menu “D”
$ 90.00 BBD per head

Cold Items
New Zealand Cheddar Board
Saltfish Bul Jol with Crackers
Fruit Platters
Assorted Yogurts
Deviled Eggs

Pastries & Breads
Croissants
Bagels
Assorted Toast
Banana Bread
Pumpkin Bread
Assorted Danishes
Waffles Station

Strawberries, Blueberries, Maple Syrup, Whip Topping

Hot Items
Cinnamon Sugar Dusted French Toast
Bajan Bakes
Fluffy Scrambled Eggs
Sundried Tomato, Feta & Basil Frittata
Jamaican Ackee & Salt Fish
Crispy Bacon
Pork Sausages
Vegan Sausages
Breakfast Potatoes
Fried Flying Fish
Baked Beans

Sautéed Mushrooms with Red Onion and Bell Peppers
Orange & Basil Glazed Plantain
Grilled Pine Nut Pesto Tomatoes

Condiments: Strawberry Jam, Orange Marmalade, Cream Cheese, Butter
Included Beverages: Americano, Hot Chocolate, Assorted Teas, Assorted Juices

Buffet Including Beverages Will Run for Maximum 1.5 Hours
Atlantis Function Menu “E”
$130.00 BBD per person

Select any three (3) Canapés

Duck Spring Rolls with a light orange, lemon grass and star anise reduction
Lentil & Spinach Galettes, nestled on a puff pastry base dressed with yogurt, sour cream &
spiced with cumin.

Smoked Salmon sat on crisp rye cracker brushed with a lemon, dill & chive cream cheese
Vegetable Spring Rolls served with sweet chilli
Watermelon & Mozzarella with fresh mint
Bajan Fish Cakes

Hot Soup of Your Choice
(Roasted Butternut Squash, Tomato & Basil Bisque, Chunky Mushroom & Vegetable or Cream
of Cauliflower)

Main Course

Main courses are served with your choice of; truffle mac & cheese, garlic & herb mash, coconut basmati, fries, baked potato rubbed in sea salt & olive oil finished with sour cream & chives.

Grilled Mahi Mahi
Served with roasted butternut squash, florets of broccoli tossed in nobs of butter. Accompanied
with a lemon & herb butter sauce with your choice of side
Garlic & Herb Roasted Chicken Breast
Served with roasted butternut squash, florets of broccoli tossed in nobs of butter. Accompanied
with a red wine sauce and your choice of side
Red Thai Vegan Curry
Served with mango chutney, poppadum’s and your choice of side
Grilled 8oz Sirloin
Served with sautéed mushrooms, wilted spinach tossed in garlic butter, peppercorn sauce and
your choice of side

Dessert
Choice of Chocolate, Vanilla, Rum & Raisin Ice Cream, Mango Sorbet or Lemon Sorbet
At the Atlantis Historic Inn, we have several options for bar packages which cover all budgets. Our bar packages are comprehensively detailed below:

**Atlantis Light:** $35 BBD per person for four hours. This includes any soda or any regular juice (orange, apple, cranberry, tomato, grapefruit, pineapple or non-blended fruit punch)

**Atlantis Standard:** $55 BBD per person for four hours. This includes all of the above plus Banks Beer, 10 Saints Beer, Corona Extra, Stella Artois, Mount Gay Eclipse, Mount Gay Pure Silver, Old Brigand, Cockspur Five Star and Premium Juices (Coconut Water, Golden Apple Juice, Sorrel*, Passion Fruit, Guava and Watermelon)

**Atlantis Deluxe:** $70 BBD per person for four hours. This includes all of the above plus, Flying Solo Viognier by the glass, Flying Solo Grenache Syrah by the glass, Viña Maipo Dulzino Moscato by the glass, Brewhouse Beers, Mount Gay Black Barrel, Malibu, Cockspur Splash – Pineapple Coconut, Mount Gay XO, Cockspur Old Gold, Doorly’s XO, Kola Tonic, Falernum, Campari, Aperol, Finlandia Vodka, Absolut Vodka, Beefeater Gin, Tanqueray Gin, Famous Grouse Whiskey, Dewars Whiskey, Rum Punch, Planter’s Punch, Milkshakes, Blended Fruit Punch, Smoothies, Virgin Coladas, Virgin Daiquiris and Virgin Mojito’s.

**Atlantis Ultra:** $90 BBD per person for four hours. This includes all of the above plus, M Minuity Rose by the glass, Brancott Estate Pinot Noir by the glass, Beaulieu Vineyards “Coastal” Merlot by the glass, Montes “Limited Selection” Sauvignon Blanc by the glass, Antinori Santa Cristina Pinot Grigio by the glass, Wente Chardonnay by the glass, Sartori Prosecco by the glass, Johnny Walker Black Label, Baileys Irish Cream, Amaretto, Drambuie, Grey Goose Vodka, Tito’s Handmade Vodka, Bombay Sapphire Gin, Whitney & Neil Dry Gin, Whitney & Neil Quince Gin, Whitney & Neil Rhubarb and Ginger Gin.

**Atlantis Ultimate:** $115 BBD per person for four hours. This package is a full all-inclusive bar for all available spirits, liqueurs, cocktails and wines by the glass. This package also includes Hennessy VS, Remy Martin VSOP, Remy Martin XO and Mount Gay 1703 Rum.

**Notes:**

All Liquers and Spirits include standard mixers which are as follows: any soda or any regular juice (orange, apple, cranberry, tomato, pineapple or non-blended fruit punch)

Four-hour timeframe can be decided by the client but cannot be split in any way. Once the session starts, it will end precisely at the end of four hours.

Extended bar package timeframes beyond four hours can be accommodated.

All prices include VAT and are subject to 10% service charge and 2.5% Tourism Product Development Levy. *Sorrel is Available from December 1 to Jan 31 only.