



THE ATLANTIS HISTORIC INN

*Tent Bay, St. Joseph, Barbados • West Indies*

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# 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 - 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 / Knives / 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 Kalamata 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

Stir Fry Asian Vegetables

## **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



# Bar Packages

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, and Mount Gay 1703 Rum.

## Notes:

All Liqueurs 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. \*Sorrell is Available from December 1 to Jan 31 only.



# Memories

