



COFFEE BREAK

Price Per Person

3 hours or less:	\$18.00 USD
4 to 6 hours:	\$22.00 USD
All Day:	\$24.00 USD

Includes:

Coffee
Tea
Water
Juice (orange OR apple OR pineapple)
Soft Drinks (Coke, Sprite, Ginger Ale,
Club Soda, Coke Zero)



One-time Add-Ons: (Per Person)

Mini Sandwiches:	+\$5.00 USD
Fruit Bar:	+\$5.00 USD
Sweet & Salty Pastries:	+\$5.00 USD

All prices are subject to a 15% service charge.

+1 721 544 2503 Ext. 5548

+1 (721) 523 3934

events@simpsonbayresort.com



More than
30 people

BUFFET MENU

OPTION #1

Menu 1

Salad Bar

Main Course:

Bbq Ribs

Herb-Roasted
Chicken

Swai Fish Filet in a
Creamy Sauce

Beef Lasagna

Sides:

Mixed Vegetables

Rice and Peas

Cassava

Dessert:

Choose from 5
dessert options

Menu 2

Salad Bar

Main Course:

Baked Beef in
Creamy Sauce

Curry Chicken

Breaded Swai
Fish Filet

Pasta Primavera

Sides:

Mixed Vegetables

White Rice

Plantain

Dessert:

Choose from 5
dessert options

Menu 3

Salad Bar

Main Course:

Beef and Broccoli
Stir-Fry

Chicken Fried Rice

Swai Fish Filet in
Creole Sauce

Bolognese Pasta

Sides:

Mixed Vegetables

Scallop Potatoes

Macaroni and Cheese

Dessert:

Choose from 5
dessert options

\$42.00 USD PER PERSON

Exchange the Fish For:
Red Snapper: +\$18 USD Per Person
Mahi-Mahi: +\$10 USD Per Person

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BUFFET MENU

Option #2

Salad Bar

Dinner Rolls

Main Course:

Lemon Butter Red Snapper

Coconut Shrimp

Beef in Mushroom Sauce

Chicken Alfredo Bake

Sides:

Roasted Baby Potatoes

Rice and Peas

Fried Plantain

Cauliflower Gratin

Dessert:

Choose from 5
dessert options

\$64.00 USD

PER PERSON

Option #3

Salad Bar

Dinner Rolls

Main Course:

Salmon in Asparagus
Sauce

Chicken Breast Filled with
Plantain in Melon Sauce

Beef Tenderloin with
Rosemary Sauce

Roasted Pork with Orange Glace

Sides:

Mashed Potato with Spinach

Buttered Egg Noodles

Herbed Rice

Roasted Seasonal Vegetables

Dessert:

Choose from 5
dessert options

\$81.00 USD

PER PERSON

Exchange Mains for
Vegan or
Vegetarian options

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BUFFET MENU

Vegan Mains

Stuffed Bell Peppers: Filled with quinoa, black beans, corn, and salsa.

Vegetable Stir-Fry: Tossed with tofu in a soy-ginger sauce.

Eggplant: Breaded eggplant with marinara and filled with tofu.

Vegetable Curry: Coconut milk-based curry with chickpeas, sweet potatoes, and spinach.

Lentil Shepherd's Pie: Lentil and vegetable filling topped with mashed potatoes.

Vegan Paella: Saffron rice with artichokes, peas, and roasted vegetables.

Vegetarian Mains

Vegetarian Enchiladas: Filled with beans, cheese, and vegetables.

Spinach & Cheese Cannelloni: Baked pasta tubes filled with creamy cheese and spinach.

Vegetable Moussaka: Layers of eggplant, lentils, and béchamel sauce.

Stuffed Acorn Squash: Filled with wild rice, cranberries, and nuts.

Vegetarian Pot Pie: A flaky crust with a creamy vegetable filling.

Vegetarian Lasagna

Dessert Options (Choose 1)

Mini Cupcakes

Brownie Bites

Mousse Cups

Seasonal Fruit Platter

Cake: Vanilla or Chocolate or
Vanilla with Strawberry

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HORS D'OEUVRES

CHOOSE 6 FROM EACH PACK

PACK 1

Hot Options:

Mini Spring rolls with sweet chili sauce
Mini Chicken Skewers
Mushroom Tempura
Ham & Spinach Rolls
Pizza Slices
Assorted Patties
Chicken Wings (Bbq & Buffalo)
Potato Croquets
Meatballs
Mozzarella Sticks

Cold Option:

Bruschetta (tomato-basil)
Chipotle Tuna Vol-au-vent
Deviled Eggs
Vegetable Crudités with hummus & Ranch dip
Surimi Crab Tartlet
Tuna Salad Canapé
Vegan Sushi Rolls Filled with Avocado, Cucumber, and Carrot

\$27.00 USD
Per Person

PACK 2

Hot Options:

Stuffed Mushrooms
Beef Rolls with Cream Cheese
Quiche Lorraine (mushroom or spinach)
Seafood Vol-au-vent
Bacon-Wrapped Scallops
Crab Cakes
Coconut Shrimp

Cold Option:

Shrimp Cocktail
Prosciutto Bruschetta
Pate Canapé with Fine Herbs
Assorted Sushi
Cherry Tomatoes filled with pecan cream cheese
Salmon in whole rye bread
Cucumber & Shrimp Canapé

\$33.00 USD
Per Person

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OPEN BAR

PRICE PER PERSON

1

House Vodka
Captain Morgan
Whiskey
Ponche Kuba
Red & White
House Wine
Beers:
Presidente
& Heineken

\$33.00 USD (2 hours)
\$39.00 USD (3 hours)
\$49.00 USD (4 hours)

2

Vodka: Absolut,
Stolichnaya &
Smirnoff
Captain Morgan
Whiskey
Ponche Kuba
Red & White
House Wine
Beers: Corona,
Presidente &
Heineken

\$45.00 USD (2 hours)
\$57.00 USD (3 hours)
\$68.00 USD (4 hours)

3 Top Shelf

Vodka: Gray Goose
& Kettle one
Black Label
Hennessy
Bombay Sapphire
Baileys
Ponche Kuba
Amaretto
Special selection Wine
Beers: Corona,
Presidente & Heineken

\$51.00 USD (2 hours)
\$68.00 USD (3 hours)
\$85.00 USD (4 hours)

Mixers Included
Soft Drinks,
Juices, Water

Non Alcoholic

Water, Fruit Punch
or Infused Water
Soft Drinks: Coke,
Coke Zero, Club Soda,
Sprite & Ginger Ale

\$14.50 USD (2 hours)
\$19.00 USD (3 hours)
\$22.00 USD (4 hours)

Wine & Beer

Wine (Choose 4):
Cabernet Sauvignon
Merlot
Chardonnay
Sauvignon Blanc
Malbec
Rosé
White Zinfandel
Beers: Presidente
& Heineken

\$18.00 USD (1 hour)

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