



Siboney Weddings



For more information:
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Wedding Package



We are Excited to Customize Your Special Day

The cost is only US \$1,000 plus 17% government tax and includes:

LOCATION

Your choice of scenic location

- Beach
- Garden
- Poolside

CEREMONY

- Bridal Bouquet and Boutonnière
- Bottle of Champagne to Toast the Ceremony
- One tier Wedding Cake (white)
- Non-denominational ceremony conducted by a licensed Antiguan Marriage Officer

LICENSE

- Marriage License
- Registrar Fees

TRANSFERS

- Round trip Transfers to Legal Offices and High Court
- Witnesses Available upon Request

LEGAL REQUIREMENTS

- Passport (or driver's license and original/certified copy of birth certificate for each party)
- Notarized written parental consent if under 18
- Original documents evidencing termination of a previous marriage (Divorce Decree Absolute, Death Certificate, where applicable)

Food & Beverage



CANAPÉ PACKAGE

Option 1

\$40.00 US/\$108.00 EC ... 3 Hot and 3 Cold

Option 2

\$50.00 US/\$135.00 EC ... 4 Hot and 4 Cold

Option 3

\$60.00 US/\$162.00 EC ... 5 Hot and 5 Cold

BUFFET PACKAGE

Option 1

\$45.00 US/\$121.50 EC ... 2 Starters/2 Mains/1 Desserts

Option 2

\$55.00 US/\$148.50 EC ... 3 Starters/ 3 Mains/2 Desserts

Option 3

\$65 US/ \$175.50 EC ... 4 Starters/4 Mains/3 Desserts

BEVERAGE PACKAGES

House Bar

US\$25.00 / EC\$67.50

Open Bar - Two (2) Hours

Additional Hour Per Person - \$15US

Premium Bar

US\$45.00 / EC\$121.00

Open Bar - Two (2) Hours

Additional Hour Per Person - \$25US

All event package rates are per person
Inclusive of 17% ABST plus 10% service

Salt*Plage
Restaurant

Food & Beverage



HOT CANAPÉS

SEAFOOD

BBQ Shrimp Skewers
Mini Salmon Coulibiac
Tuna & Sweet Corn Cake
Salt Fish Accra
Fish Fingers with Tartar Sauce
Mini Crab Cakes in Spicy Tartar Sauce
Asian Fish Balls with Sweet & Sour Sauce

POULTRY

Chicken Tandoori on Crispy Poppadum
Spicy Chicken Samosa
Crispy Fried Chicken and Mushroom Wonton

BEEF/PORK/LAMB

Braised Beef Brisket
Pepper Crushed Beef on Polenta
Beef Crostini, Caramelized Onion and Semi Dried Tomato
BBQ Pull Pork on Sweet Potato
Mini Pork Taco with Pineapple Aioli
Pork Belly Skewers with Rum Glaze
Pull Pork Slider with Slaw
Ham & Cheese Croquettes
Braised Lamb Croquettes

VEGETARIAN

Vegetable Samosa
Vegetable Spring Roll
Chickpea Falafel with Tahini Sauce
Tomato Mozzarella Mini Pizza
Potato & Sweet Corn Cake
Spinach & Mushroom Quiche

Food & Beverage



COLD CANAPÉS

SEAFOOD

Shrimp Cocktail
Prosciutto Wrapped Melon Balls
Tuna Tataki with Mango Salsa
Potato Rosti with Dill Sour Cream & Smoked Salmon
Tuna Tartare on Cucumber Slice with Avocado Cream

BEEF/POULTRY

Roasted Beef on Brioche Crisp
Steak and Olive Tapenade on Crostini
Chilled Steak with Ponzu & Sesame Sauce
Chilled Chicken Balloting with Tarragon Aioli

VEGETARIAN

Crackers and Ratatouille
Crispy Pita Bread and Hummus
Cucumber and Goat Cheese Mousse
Eggplant Caponata on Crispy Bread
Mini Hazel Baked Potato with Sour Cream Chives
Tomato Mozzarella Skewers with Pesto
Watermelon and Feta Cheese Skewers

Buffet

STARTERS

SOUPS

Creamy Chicken Velouté
Spinach and Cannellini Bean Soup
Roasted Cinnamon & Pumpkin Soup

STARTERS

Cheese Arancini in Spicy Tomato Sauce
Ham & Cheese Croquettes
Beef Meat Balls in Sticky Hoisin Glaze
Garlic Parmesan Chicken Cutlets
Salt Fish & Pumpkin Accra served/w Mango Mayo Dip

SALADS

Classic Caesar Salad
Traditional Greek Salad
Green Garden Salad with
Tomato, Cucumber, Carrots, Parmesan cheese
Red Bean and Plantain Salad
Caribbean Coleslaw
Tropical Salad

SALAD DRESSING

Island Herb Vinaigrette
Ranch Dressing
Balsamic Dressing



Buffet

MAINS

SEAFOOD

Grilled Mahi-Mahi with Pineapple & Tomato Salsa
Grilled Salmon Fillet with Caper Lemon Butter Sauce

POULTRY

Buttered Chicken
Mushroom Stuffed Chicken Breast
Green Marinated Roasted Chicken
Honey Garlic Lemon Marinated Southern Fried Chicken

VEGETARIAN

Tofu and Vegetable Curry (V)
Callaloo and Tofu Stir Fry
Vegetable Lasagna (V)
Cauliflower Steak served w/ Romesco Sauce

SIDES

Green Fig Gratin
Cheese and Vegetable Gratin
Scalloped Potatoes
Buttered Seasonal Vegetables
Rice and Beans
Mac and Cheese
Pasta Salad with Seasonal Vegetables
Seasonal Vegetable Fried Rice
Basmati Rice



Buffet

DESSERTS



Assorted Ice Cream

Assorted Sorbet

Carrot Cake served w/ Butter Cream

Chocolate Brownie

Coconut Panna Cotta served w/ Pineapple Compote

Churros with Cinnamon Sugar in Chocolate Syrup

Mini Fruit Pavlova

Mini Fruit Tart

Mini Guava Cheesecake

Red Velvet Cake

Beverage Packages



HOUSE BAR

SPIRITS

- Cavalier Rum
- Artic Vodka
- CQ Gin
- Johnny Walker Red Label

BEERS

- Heineken
- Carib

WINES

- Red Wine (dry/sweet option)
- White Wine (dry/sweet option)

SOFT DRINKS

- Coke
- Ginger Ale
- Club Soda
- Tonic
- Fruit Punch
- Oasis Water

US\$25.00 / EC\$67.50EC
Open Bar - Two (2) Hours
Additional Hour Per Person - \$15US
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Beverage Packages



PREMIUM BAR

SPIRITS

- English Harbour 5yr
- Absolut
- Titos
- Tanqueray
- Bombay Sapphire
- Johnny Walker Black
- Jack Daniels
- Hennessy

BEERS

- Corona
- Guinness
- Heineken
- Carib

WINES

- Red Wine (dry/sweet option)
- White Wine (dry/sweet option)
- Rose
- Prosecco

SOFT DRINKS

- Coke
- Ginger Ale
- Club Soda
- Tonic Water
- Fruit Punch
- Oasis Water

US\$45.00 / EC\$121.00
open Bar - Two (2) Hours
Additional Hour Per Person - \$25US
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LET US KNOW IF YOU HAVE ANY SPECIAL REQUESTS

THANK YOU FOR CONSIDERING US!