



Siboney Weddings



For more information:

Tel: 268-462-0806

E-mail: reservations@siboneybeachantigua.com

Website: www.siboneybeachantigua.com

Wedding Package



We are Excited to Customize Your Special Day

The cost is only US \$1,000 plus 17% ABST tax and 10% Service Charge

The package 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 Mains/3 Sides/1 Dessert

Option 2

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

Option 3

\$65 US/ \$175.50 EC ... 4 Mains/4 Sides/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

Shrimp Skewers
Salt Fish Fritters
Fish Fingers with Tartar Sauce

POULTRY

BBQ Chicken Meatballs
Satay Chicken Skewers
Spicy Chicken Samosa
Crispy Chicken Wings
Creamy Chicken and Spinach Puff Pastry

BEEF/PORK/LAMB

Braised Beef Crostini
Pulled Pork Slider with Slaw
Beef Meat Balls in Sticky Honey BBQ Glaze
Ham and Cheese Croquettes
Braised Lamb Croquettes
Lamb and Polenta Bites

VEGETARIAN

Vegetable Samosa
Cheese Arancini in Tomato Sauce
Vegetable Spring Roll
Spinach and Mushroom Puffed Pastry

Food & Beverage



COLD CANAPÉS

SEAFOOD

Mini Crab Salad
Shrimp Cocktail
Smoked Salmon Crostini

BEEF/POULTRY

Mini Chicken Cesar Salad
Chicken Liver Pâté
Prosciutto and Melon Balls
Roasted Beef on Brioche Crisp

VEGETARIAN

Olive Tapenade on Crackers
Hummus and Crispy Pita Bread
Eggplant Caponata on Crispy Bread
Tomato Mozzarella Skewers with Pesto
Watermelon and Feta Cheese Skewers

Buffet

SOUPS & SALADS

SOUPS

Seafood Chowder
Local Conch Water
Local Goat Water
Creamy Chicken
Roasted Pumpkin Soup

STARTERS

Garden Salad
Classic Caesar Salad
Red Bean and Plantain Salad
Caribbean Coleslaw
Tropical Salad

SALADS

Island Herb Vinaigrette
Ranch Dressing
Balsamic Dressing

SALAD DRESSING

Island Herb Vinaigrette
Ranch Dressing
Balsamic Dressing



Buffet

MAINS

SEAFOOD

Grilled Local Catch
Grilled Mahi-Mahi with Pineapple & Tomato Salsa
Pan Seared Salmon Fillet served w/ Caper Lemon Butter Sauce

POULTRY

Jerk Chicken
Curry Chicken
Mushroom Stuffed Chicken Breast
Zesty Roasted Chicken
Grilled Honey BBQ Chicken

BEEF/PORK/LAMB

Local Stewed Beef
Stewed Oxtail
Wadadli BBQ Ribs
Spicy Jerk Pork Chops
Roasted Lamb
Herb Crusted Lamb Cutlets

VEGETARIAN

Vegetable Lasagna (V)
Curried Chickpeas and Potatoes
Sauteed Tofu and Vegetables (V)
Quinoa and Black Stuffed Bell Peppers

SIDES

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



Buffet

DESSERTS



Assorted Ice-Cream

Assorted Sorbet

Antiguan Bread Pudding served w/ Butter Rum
Sauce

Chocolate Brownie

Mini Local Fruit Tarts

Mini Guava Cheesecake

Lemon Tart

Vanilla Pound Cake

Chocolate Éclairs

Mini Cupcakes (vanilla, chocolate, strawberry)

Beverage Packages



HOUSE BAR

SPIRITS

- Cavalier Rum
- Artic Vodka
- GQ 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
All event packages rates are per person
Inclusive of 17% ABST plus 10% service

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
pen Bar - Two (2) Hours
Additional Hour Per Person - \$25US
All event package rates are per person
Inclusive of 17% ABST plus 10% service charge

Salt*Plage
Restaurant



LET US KNOW IF YOU HAVE ANY SPECIAL REQUESTS

THANK YOU FOR CONSIDERING US!