

The image shows an outdoor event space at night, likely at Atlantis Paradise Island in the Bahamas. The scene is filled with numerous round tables covered in white and teal cloths, each set with glassware, plates, and centerpieces. The tables are arranged on a paved patio area. In the background, a large, ornate building with multiple towers and balconies is visible, illuminated with warm lights. The building is flanked by tall palm trees. A series of string lights hangs across the top of the image, adding to the festive atmosphere. The overall lighting is a mix of the warm white lights from the building and string lights, and the cooler teal and white colors of the table settings.

EVENT PLANNING GUIDE

FALL 2026

ATLANTIS
PARADISE ISLAND BAHAMAS



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 Denotes Bahamian Specialties

CATERING EVENT INFORMATION

GUARANTEES

The Client, or person or party making arrangements on behalf of the client, must submit to the Resort, no later than twelve noon three (3) business days prior to the scheduled event, a guaranteed number of guests attending all planned events. Final attendance guarantee cannot be decreased within the three (3) business days prior to the event. Food & Beverage menu selections cannot be changed five (5) business days prior to the event. If guest number guarantee is not received at the appropriate time, the agreed/expected attendance number will be used as the guarantee. Your signature on the Banquet Event Orders indicates your acceptance of the agreed/expected attendance. In some instances, additional advance notice may be required due to menu complexity, holidays, delivery or other constraints.

Any menus or set up changes requested with three (3) three business days of the scheduled event are subject to labor fees.

EVENT	GUARANTEE DUE AT NOON ON:
Monday	Wednesday for any events on Monday
Tuesday	Thursday for any events on Tuesday
Wednesday	Friday for any events on Wednesday
Thursday	Monday for any events on Thursday
Friday	Tuesday for any events on Friday
Saturday	Wednesday for any events on Saturday
Sunday	Wednesday for any events on Sunday

ATLANTIS
PARADISE ISLAND BAHAMAS

GUARANTEE INCREASES

From the guarantee due date to the schedule event date, guarantee increase requests must be made in writing & approved by the Conference Planning/Service Manager.

OVERSETS

The resort will set a maximum seating of 3% over the guarantee & will also be prepared with food for a maximum of 3% over the guarantee in case of any eventualities that may occur in the service process, the prepared 3% of food cannot be considered as a part of the guarantee. A surcharge of forty percent (40%) of the contracted per Guest menu price will be charged for any guest served over the three percent (3%). Menu items may be substituted.

FOOD & BEVERAGE

Due to liability, all food & beverage requirements must be contracted with the Resort and, if necessary, the Resort will purchase items from a licensed purveyor. The Resort is responsible for the quality & freshness of the food for all guests; therefore, no outside food & beverage may be brought in from another source for consumption in the Resorts facilities.

MENUS

We request that all menus be finalized a minimum of sixty (60) days prior to the start of your program or event date in order to guarantee availability & pricing. Menu Selection received within Ten (10) days of actual event will incur additional charges for expedited freight. These charges are up to an additional Fifty Two percent (52%) of current menu prices. The Resort will provide catering contracts, referred to as Banquet Event Orders, at approximately 30 days prior to the program dates. Signed Banquet Event Orders will be required at least twenty-one (21) days prior to the program dates in order to confirm the arrangements.

SPECIAL DIETARY REQUESTS

We strive to meet all special dietary requirements. Please confer with your planning manager for options.

RECEPTION STYLE MENUS

Reception Menus will be limited to a two hour time frame & reception style seating format (thirty percent (30%) of total guarantee). Lunch menus can not be selected for Dinner Events. For customized menus, please see your Conference Planning/Service Manager.

SPECIAL MEALS ORDERS

Special meals are defined as those meals requested, in addition to the principal menu, either contracted in advance or at the time of service. Special meals must be included in the guarantee or actual number, which ever is greater.

MINIMUM ATTENDANCE

Due to menu content, buffet selections may not be ordered for less than the minimum requirement.

PRICES

Subject to change for unforeseen increases in operational expenses related to the client function. Banquet Menus are subject to change at the Resort's discretion. Current menus will be guaranteed up to ninety (90) days from event date. The client agrees to pay such price increases & accept any & all substitutions

VALUE ADDED TAX (VAT)

A 10% value added tax (VAT)will be added to all charges.

GRATUITY

A fifteen percent (15%) gratuity will be added to all food & beverage charges.

ENTERTAINMENT

The Resort is able to provide a full array of local entertainment. Name Entertainment (including sound checks) & Junkanoo Rush require approval prior to confirmation. Please consult your Conference Planning/Service Manager for details.

EXHIBITS & DISPLAYS

An Exhibit Services Package is required for all Trade Shows & includes Conference Host Services & General Cleaning Services of the Exhibit Hall & Aisles. Packages for these services start at \$500. Arrangements can be made through your Conference Planning Manager.

REGISTRATION & HOSPITALITY DESKS

In order to maintain an ambiance acceptable to all Resort guests, registration & hospitality desks will be located in the designated group hospitality area and/or conference facility. Registration & hospitality desks will not be placed in lobby areas.

SIGNAGE

The Resort must approve all groups Signage prior to posting in any public area. Handwritten flip charts, easels & directional signs are not permitted in any public area. The resort provides rolling "lollipop" signs (11X17) for public areas. Signage may also be acquired from the Resort to meet Resort requirements.

CHANGES TO DESIGNATED FUNCTION SPACE

Function rooms/venues may be changed by the Resort if expected attendance declines or other circumstances change. In such event, Resort will provide suitable alternative arrangements to meet the requirements of the Group.



RIGGING SERVICES

The Resort retains exclusive rights to all rigging services & rigging equipment. All rigging must be installed & supervised by Zamar Productions Audio Visual, our exclusive in-house rigging provider. This includes labor; motors, chain hoists & associated hardware (span sets, steels, shackles, etc.). For complete guidelines concerning rigging regulations please contact Andrew Gardiner.

ENTERTAINMENT

All indoor & outdoor entertainment conducted before 5:00 pm must be approved in advance by hotel management. The resort reserves the right to manage noise levels to ensure a tranquil & peaceful environment for all guests both outdoors & in the Conference Center.

OUTDOOR FUNCTIONS

Outdoor Setup Fees, Associated Lighting & Electrical Fees may apply to outdoor events. Please speak with your hotel representative for further detail. Entertainment/Fireworks must end at 10:30 PM.
Due to safety & physical plant constraints plated meals cannot be served outdoors. Group functions located on the Resort pool decks will require extra teardown & set up time to prepare for the event. In effort to accommodate your group attendees & our other resort guests using the pools, event starting times are as follows according to daylight savings:

Winter Months	Start time - 7:30 p.m.	November- March
Summer Months	Start time - 8:00 p.m.	April- October
• Elaborate decor set ups for these parties will require a later start time • Outdoor breakfast, lunch & early evening group functions will require tents for health & safety reasons. The rental fees start at\$400 per function. Arrangements can be made through your Conference Planning/Conference Service Manager. • The Resort does not allow bonfires on its beaches. Indoor furniture/equipment is not permitted at outdoor events (i.e. chairs, glassware, & China) • Indoor back up space is always blocked for outdoor events. • Open flames are not allowed indoors. Outdoor events that are moved indoors due to inclement weather & have open flame stations will need to be modified.		

WEATHER CALLS

In the event we are faced with inclement weather on the day a group has scheduled an outdoor event, a "weather call" is made together between the Meeting Professional & Conference Service Manager. If the Meeting Professional is not available, weather calls are at the sole discretion of the Resort.

- For evening events, weather calls are made no later than 12:00 PM Noon.
- For morning events, weather calls must be made the night before no later than 7:00 PM.
- For afternoon events, weather calls must be made no later that 7:00 AM.
- For events over 500 people check with your convention service manager for times.

In the event rain probability is forty percent (40%) or higher and/or winds reach 15 miles per hour or higher for Paradise Island, the Resort reserves the right to make the decision to move the event to the assigned weather back-up location. If the Meeting Professional requests a variance to this policy, a waiver must be signed by the Meeting Professional guaranteeing the entire revenue of the events in case the event is washed out by rain. An automatic 20% surcharge of the total Food & beverage revenue plus applicable gratuities (minimum of \$1,000) of the function will be charged in the event that a change of venue is requested after the weather call time has elapsed & before the start time of the function. The contracted starting time will not be guaranteed.

In the event a weather call is delayed by a Program Meeting Professional or Principal, the event start time will be delayed an equal amount of time the weather call was delayed.

DAMAGES

Stapling, sticking, nailing, screwing, adhesive or pinning of material on any part of the physical structure, furnishings, stage, floor, walls, ceilings or tress is strictly prohibited. The client agrees to be responsible for any damages done to Resort equipment, goods or facilities during function caused in whole or in part by the client, his/her guests, employees, independent contractors or other agents.

SECURITY

The Resort reserves the right to require security to monitor certain events at the expense of the group. Arrangements for security can be made directly with Conference Planning /Conference Services Manager at a cost of twenty five dollars (\$25) per hour. Prices are subject to change.

HAZARDOUS MATERIALS

Security approval is required for all events or exhibits that involve fireworks, pyrotechnics, cooking or other potentially hazardous situations. Permit information can be obtained through Conference Planning/Services Manager.

AUDIO VISUAL

Our highly trained Audio Visual partner can provide you with the latest in technical equipment along with superb service. Rates & information are available under separate cover. Please contact your Conference Planning/Service Manager or the Audio Visual team directly.

ELECTRICAL REQUIREMENTS

The Resort/Preferred Vendor will provide all the necessary installation & removal services for the group's electrical requirements. The Resort/Preferred Vendor reserves the right to inspect all production type equipment for safety & or code compliance. Electrical fees will be charged at four dollars & eighty five cents (\$4.85) per Amp.

LOST & FOUND

The Resort will not assume any responsibility for damages or loss of any merchandise or articles left in the Resort prior to, during or following Client's function.

CANCELLATIONS

Please refer to your Sales contract for Food & Beverage cancellations fees.

THIRD PARTY VENDORS

All vendors, hired by the client, including Atlantis' Preferred Vendors, must adhere to the rules, regulations & policies of Atlantis. Please see your Conference Planning/Service Manager for the Rules of Engagement for Third Party Vendors.

PACKAGE HANDLING CHARGES

- \$10 per box not exceeding one hundred & fifty pounds (150 lbs)
- \$175 per pallet or box more than one hundred & fifty pounds (150 lbs)

A **Hold Harmless Clause** must be signed by the client or third party vendor (i.e. Production Company, decorator, exhibitor). A current Certificate of Insurance will also be required. This applies to all vendors & must be signed & returned a minimum of thirty days prior to group's arrival.

AGREED & ACCEPTED

The arrangements in this Catering Agreement supersede all previous verbal & written arrangements & conditions communicated for this program.

All of the above meets with my approval & I consider this agreement to be definite & confirmed.

Acknowledgement / Date

CONTINENTAL BREAKFAST

*Continental breakfasts are based on sixty minutes of service. Items are not transferable to refreshment breaks.
Continental breakfasts include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea*

SUNRISE

(Minimum 10 Guests)

Selection of Chilled Juices  

Oven Fresh Danish Pastries, Croissants & Assorted Muffins

Butter, Peanut Butter, & Preserves 

\$30

SEASHORE

(Minimum 10 Guests)

Selection of Chilled Juices  

Sliced Seasonal Fresh Fruits & Berries  

Honey Yogurt Dip  

Oven Fresh Danish Pastries, Croissants & Assorted Muffins

Assorted Bagels with Cream Cheese Butter, Peanut Butter, & Preserves 

\$32

HEALTHY START HEALTHY HEART

(Minimum 10 Guests)

Selection of Chilled Juices  

Sliced Seasonal Fresh Fruits & Berries  

Honey Yogurt Dip  

Assorted Fruit & Low Fat Natural Yogurts  

Raisin Bran Muffins

Sunrise Bread

Granola 

Soy Milk, Low Fat Milk, & Whole Milk 

Butter, Peanut Butter, & Preserves 

\$35

BREAKFAST BUFFET

*Breakfast buffets are based on ninety minutes of service. Items are not transferable to refreshment breaks.
Additional hours are available at an additional charge of \$10 per person, per hour
All Buffets include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea*

SEA BREEZE

(Minimum 25 Guests)

Selection of Chilled Juices  
Assorted Cold Cereals 
Sliced Seasonal Fresh Fruits & Berries  
Honey Yogurt Dip  
Healthy Granola 
Soy Milk, Low Fat Milk, & Whole Milk 
Scrambled Eggs with Roasted Red Peppers & Scallions
Oven Roasted Herbed Tomato  
Multi-Grain Bread
Butter, Peanut Butter, & Preserves 

\$44

AMERICAN

(Minimum 25 Guests)

Selection of Chilled Juices  
Sliced Seasonal Fresh Fruits & Berries  
Honey Yogurt Dip  
Assorted Fruit Yogurts  
Oven Fresh Danish Pastries, Croissants & Assorted Muffins
Assorted Bagels with Cream Cheese Butter, Peanut Butter, & Preserves 
Scrambled Eggs with Sweet Peppers, Mushrooms, & Cheese  
Smoked Bacon & Sausage Home Fried Potatoes with Green Onions

\$50

HARBORSIDE

(Minimum 25 Guests)

Selection of Chilled Juices  
Sliced Seasonal Fresh Fruit & Berries  
Honey Yogurt Dip  
Oatmeal with Raisins & Brown Sugar  
Assorted Fruit Yogurts  
Oven Fresh Danish, Croissants, Pastries, Chocolate Croissants, Muffins & Cinnamon Danish
Assorted Bagels
Plain, Herbed, & Lox Cream Cheese 
Butter, Peanut Butter, & Preserves 
Scrambled Eggs
Smoked Bacon & Sausage
Skillet Potatoes with Onion & Peppers  
Piña Colada French Toast with Grilled Pineapple & Maple Syrup

\$60

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

SUNSHINE BRUNCH

Minimum 35 guests. Based on ninety minutes of service.
\$75

Selection of Chilled Juices  

Sliced Seasonal Fresh Fruit & Berries Honey Yogurt Dip  

Oven Fresh Danish Pastries, Muffins, Croissants, Bagels, & Coffee Cake

Cream Cheese, Butter, Peanut Butter, & Preserves 

Market Fresh Vegetable Display with Herb Dip  

Smoked Salmon Display

Capers, Red Onions, & Chopped Hard Boiled Eggs

Scrambled Eggs with Chives Cheese

Blintzes with Raspberry Sauce

Home Fried Potatoes with Green Onions  

Smoked Bacon & Sausage

Caesar Salad

Crisp Romaine Tossed with Caesar Dressing Baked Focaccia Basil 
Croutons & Lemon Wedges

Tomato, Basil, & Mozzarella Salad with Balsamic Vinaigrette  

Grilled Pesto Chicken on Creamed Leeks
Fresh Island Catch with Lemon Caper Butter Sauce
Baked Macaroni & Cheese 

Carving Station

Honey Mustard Glazed Ham
Buttermilk Biscuits

Omelet & Egg Station

Made to Order with Fresh Eggs or Egg Whites

Ham, Bacon, Smoked Salmon

Swiss & Cheddar Cheese

Onions, Mushrooms, Spinach, Bell Peppers Tomatoes & Salsa

Assorted Caribbean Mini Pastries

Freshly Brewed Lavazza® Coffee Decaffeinated Coffee & Tea

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

PLATED BREAKFAST

*Plated Meals served at Indoor Venues Only. All Plated Breakfasts are Based on Minimum of 10 Persons
Plated Meals include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea*

STARS & STRIPES

Chilled Orange Juice  
Scrambled Eggs
Smoked Bacon & Sausage
Home Fried Potatoes with Green Onions  
Breakfast Bakery Basket
Butter, Peanut Butter, & Preserves 
\$33

ARTISAN QUICHE

Chilled Orange Juice  
Prosciutto Ham, Mushrooms, & Cheddar
Cheese Quiche
Tomato & Asparagus  
Breakfast Bakery Basket
Butter, Peanut Butter & Preserves 
\$38

BAHAMIAN BENEDICT

Chilled Pineapple Juice  
English Muffin topped with a Poached
Egg, Abaco Crab & Hollandaise Sauce
Grilled Boniato (Sweet Potatoes)   
Smoked Bacon
Tropical Breakfast Bakery Basket
Butter, Peanut Butter, & Preserves 
\$40

STEAK & EGGS

Chilled Orange Juice  
New York Sirloin Steak
Scrambled Eggs
Grilled Tomato  
Sliced Red Bliss Potatoes, Julienne   
Onions, & Herbs
Breakfast Bakery Basket
Butter, Peanut Butter, & Preserves 
\$44

BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICH BAR **\$10**

Portions Based on One Sandwich Per Person

ENGLISH MUFFIN
Scrambled Eggs, Crisp Bacon & American Cheese

CROISSANT
Ham & Swiss Cheese

FLOUR TORTILLA WRAP
Scrambled Eggs, Sausage, Spicy Tomato Salsa & Pepper Jack Cheese

FLOUR TORTILLA WRAP
Scrambled Eggs, Grilled Sweet Peppers, Spinach, Onions, & Cheddar Cheese

OMELET & EGG STATION **\$17**

(Buffet Enhancement Only, Minimum 25 Guests)

Made to Order with Fresh Eggs or Egg Whites
Ham, Bacon, Smoked Salmon
Swiss & Cheddar Cheese
Onions, Mushrooms, Spinach, Bell Peppers
Tomatoes, & Salsa

ADDITIONAL BREAKFAST ITEMS

Healthy Oatmeal   
Brown Sugar & Raisins
\$6.50

Bahamian Cheese Grits  
\$7.50

Warm Quinoa
Cinnamon & Dried Fruits
\$8.50

Yogurt Parfait 
Low Fat Yogurt, Granola, & Berry Compote
\$10

Cheese Blintzes
Raspberry Sauce
\$12

Piña Colada French Toast
Grilled Pineapple & Warm Maple Syrup
\$12

Blueberry Pancakes
Warm Maple Syrup
\$12

Waffles
Berry Compote & Warm Maple Syrup
\$12

Sliced Fresh Fruit & Berries  
\$12

Eggs Benedict *(Maximum 150)*
\$16

Smoked Salmon
Hard Boiled Egg, Onions, Lemon, & Capers
\$20

BREAKS

Based on 45 Minutes of service. All Breaks include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea

LAVAZZA® TASTER

(Minimum 10 Guests)

Assorted Flavor Shots Vanilla, Hazelnut, & Caramel
Whipped Sweet Cream, Chocolate Dust & Cinnamon

\$10

SOUTHWESTERN

(Minimum 10 Guests)

Tortilla Chips with Salsa  
Sour Cream & Guacamole  
Miniature Meat Empanadas
Market Fresh Vegetable Display with Herb Dip  

\$18

ICE SCREAM (YOU SCREAM) CORNER

(Minimum 25 Guests)

Selection of Ice Cream Novelties Freshly Baked Cookies

\$19

CUPCAKE EXTRAVAGANZA

(Minimum 25 Guests)

Red Velvet, Coconut, Chocolate Fudge & Banana
Chocolate Chip Cupcakes

\$18

HEALTHY BOUNTY

(Minimum 10 Guests)

Tropical Sliced Fresh Fruit & Berries, Honey Yogurt Dip  
Assorted Granola Bars 
Oatmeal Raisin Cookies, Sunrise Bread
Seasonal Fruit Tartlets

\$23

BAHAMIAN SWEETS & TREATS

(Minimum 10 Guests)

Tropical Sliced Seasonal Fresh Fruits & Berries  
Honey Yogurt Dip 
Coconut, Key Lime, & Guava Tarts
Chocolate Dipped Macaroons
Goombay Punch (Non Alcoholic)

\$23

PARADISE COOKIE JAR

(Minimum 10 Guests)

Double Chocolate Chip, Oatmeal, & Macadamia Cookies
Chocolate Dipped Palmiers

\$22

TEA TIME IN NASSAU

(Minimum 25 Guests)

Freshly Baked Scones
Sweet Cream & Strawberry Jam
Delicate Finger Sandwiches 
(3 Pieces per Guest)
Tuna Salad, Curried Chicken, Cucumber, Turkey & Ham
Fine Gourmet Teas

\$23

BUILD YOUR OWN TRAIL MIX

(Minimum 10 Guests)

Create your own tasty treat!

Individual bowls of:

Toasted Sunflower & Pumpkin Seeds. Roasted Almonds,
Peanuts, Dried Cranberries, Sultanas, Apricots, Papaya,
Pineapple, Banana, Coconut Flakes, Dark Chocolate
Chips, & Mini Pretzels

\$25

ATLANTIS

PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)



VEGAN



VEGETERIAN



GLUTEN FREE

REFRESHMENT ADDITIONS

BREAK ADDITIONS

Popcorn	\$4 per bag
Assorted Candy Bars	\$4 ea
Power Bars	\$6 ea
Pretzels	\$4 per bag
Potato Chips	\$4 per bag
Mixed Nuts	\$6 per bag
Bar Mix (1 Pound serves 10)	\$40 per lb.
Tortilla Chips & Pico de Gallo	\$9 pp
Whole Fresh Fruit	\$4 per piece
Fruit Skewers with Honey Yogurt Dip	\$54 per doz
Assorted Dried Fruits	\$5.25 per bag
Assorted Granola Bars	\$4 ea
Magnum Ice Cream Novelties	\$8 ea
European Meats & Cheese Deli Platter	\$375 (serves 25)
Finger Sandwiches (Tuna, Curried Chicken, Cucumber, Turkey & Ham)	\$52 per doz
Mini Pinwheel Sandwiches (Tuna, Ham/Swiss, Red Pepper/Cream Cheese & Smoked Salmon)	\$52 per doz

MORNING ADDITIONS

Breakfast Breads - 12 Slices per Loaf (Banana, Raisin & Coconut, & Sunrise)	\$30 per loaf
Gluten Free Breakfast Breads – 12 Slices/Loaf	\$52 per loaf
Muffins, Danish, & Croissants	\$52 per doz
Assorted Breakfast Scones & Preserves	\$52 per doz
Assorted Bagels & Cream Cheese	\$52 per doz
Fruit Skewers with Honey Yogurt Dip	\$54 per doz
Whole Fresh Fruit	\$4 per pc
Assorted Individual Fruit Yogurts	\$4 ea
Assorted Cereals with Whole & Low Fat Milk	\$5 ea
Granola with Soy Milk, Low Fat & Whole Milk	\$7 pp
Hard Boiled Eggs – Served Cold, In Shell	\$40 per doz

COOKIES, COOKIES, COOKIES! \$52 per doz

Assorted Home Baked Cookies
(Peanut Butter, Oatmeal Raisin, Chocolate Chip)
Chocolate Marbled Brownies
Chewy Brownie Cookies
Chocolate Dipped Coconut Macaroons
Petite European Cookies
Almond Florentines
Piped Butter Cookies
Biscotti

REFRESHMENTS

Lavazza® Coffee, Decaffeinated & Tea	\$110 per gal
Soft Drinks	\$5 ea
Bottled Waters	\$5 ea
Assorted Fruit Juices	\$5 ea
Perrier (12 oz.)	\$5 ea
Gatorade (16 oz.)	\$5 ea
Red Bull	\$6 ea
Hot Chocolate	\$55 per gal
Water Bubbler – Fruit Infused	\$65 per gal
Iced Tea	\$80 per gal
Lemonade	\$80 per gal

DESSERTS \$54 per doz

Miniature International Pastries
Petite Éclairs
Assorted Miniature Rum Cakes
Miniature Chocolate Bundt Cakes
Miniature Rum Babas
Fruit Tarts (Pineapple, Coconut, Guava)
Fresh Berry Tarts
Assorted Miniature Cupcakes
Tropical Fruit Horns

BOXED LUNCH

*All Box Lunches are served with Mustard, Mayonnaise, Salt, Pepper & Plastic Cutlery
Gluten Free Bread Available Upon Advance Request*

FIRST TEE

Smoked Turkey with Tomato, Lettuce, &
Monterey Jack Cheese on a Kaiser Roll
Whole Fresh Fruit
Potato Chips
Granola Bar
Coleslaw
Bottled Water or Soft Drink
\$35

Birdie

Teriyaki Chicken & Sweet Pepper Wrap
Whole Fresh Fruit
Potato Chips
Oatmeal Raisin Cookie
Bahamian Potato Salad
Bottled Water or Soft Drink
\$35

EAGLE

Ham, Swiss, & Honey Dijon Mustard on a Ciabatta Roll
Whole Fresh Fruit
Potato Chips
Granola Bar
Pesto Pasta Salad
Bottled Water or Soft Drink
\$35

HOLE IN ONE

Grilled Vegetables, Tomato, Black Olive Tapenade, &
Crumbled Feta Cheese in a Wheat Wrap
Whole Fresh Fruit
Potato Chips
Granola Bar
Coleslaw
Bottled Water or Soft Drink
\$35

EIGHTEENTH HOLE

Bahamian Lobster & Arugula on a Brioche Bun
Whole Fresh Fruit
Potato Chips
Granola Bar
Vegetable Crudite & Ranch Dip
Bottled Water or Soft Drink
\$40

DELI LUNCH BUFFET

Lunch Buffets are based on Two Hours of Service. Items are not transferable to Refreshments Breaks.
Additional hours are available at an additional charge of \$10 per person, per hour
Deli lunch buffets include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea

MARKET SQUARE DELI

(Minimum 10 Guests)

Bahamian Conch Chowder with Johnny Cake 
Cucumber, Tomato, Red Onion Salad  
Macaroni Pasta Salad 
with Bell Peppers, Onions, Cheese, & Green Peas

Build Your Own Sandwiches   Available
Roast Beef, Turkey, Ham, Tuna Salad
Cheddar, Provolone, & Swiss Cheese
Sliced Assorted Breads & Rolls
Lettuce, Sliced Tomatoes, Onions, Pickles
Dijon & Yellow Mustard
Mayonnaise & Horseradish Cream

Pineapple Upside Down Cake
Chef's Selection of Cookies & Pastries

\$42

WRAP IT UP!

(Minimum 10 Guests)

Mixed Field Greens, Tomatoes, Cucumbers  
Radishes & Croutons  
Selection of Dressings 
Nacho Chips with Salsa  
Vegetable Crudite with Assorted Dips 

Gourmet Wraps 
Grilled Vegetables 
with Balsamic Glaze & Feta Cheese
Shrimp, Romaine Lettuce with Mango Caesar Dressing
Grilled Chicken & Hummus
with Lettuce, Cucumber & Olives
Roast Beef, Scallions, Cucumber, & Horseradish Cream

Tropical Fruit Tartlets
Chef's Selection of Cookies & Pastries

\$45

SEASIDE SANDWICHES

(Minimum 10 Guests)

Market Salad Platter 
Diced Chicken, Tomatoes, Lettuce, Cucumber, Bacon
Blue Cheese Crumbles & Herb Vinaigrette
Plantain Chips
Pasta Primavera Salad with Basil Pesto Dressing 
Mediterranean Vegetable Platter 
with Balsamic Vinegar & Feta Cheese

Pre-Made Assorted Sandwiches
Smoked Turkey, Brie Cheese, & Arugula
Salami & Ham with Provolone
with Lettuce & Tomato
Roast Beef with Caramelized Onions & Boursin Cheese
Tuna Salad, Lettuce, & Tomato

Assorted Rolls & Butter

Miniature Pastries
Chef's Selection of Cookies

\$50

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

LUNCH BUFFET

Based on Two Hours of Service. Lunch buffets include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea

OLD FORT GRILLE \$70 (Minimum 25 Guests)

Market Fresh Salad Bar

Fresh Garden Greens  
Cherry Tomatoes, Cucumbers, Shredded Carrots
Red Onion & Roasted Corn  
Selection of Dressings 

Red Skin Potato Salad  
with Grain Mustard Dressing
Macaroni Salad 
with Country Ham & Peas, Garbanzo Beans
& Sweet Peppers
Bahamian Coleslaw   

Grill Station

BBQ Chicken
Hot Dogs
Hamburgers

Corn on the Cob  
Spicy Potato Wedges   
Baked Beans

Sliced American & Swiss Cheese 
Tomatoes, Red Onion, Shredded Lettuce
Mustard, Mayonnaise, Ketchup, & Relish
Assorted Rolls & Butter

Apple Pie, Tropical Fruit Tarts
Carrot Cake & Key Lime Pie
Cookies & Brownies

CARIBBEAN BREEZE \$72 (Minimum 25 Guests)

Bahamian Conch Chowder  with Johnny Cake

Island Salad Bar

Fresh Garden Greens  
Beets, Cucumbers, Tomatoes, Onion  
Red Cabbage & Shredded Carrots  
Selection of Dressings  
including Mango Poppy Seed Dressing

Grilled Vegetable Platter with Sherry Vinaigrette  
Potato, Bacon, & Red Onion Salad
Island Slaw 

Spiced Chicken with Sweet Plantains 
Snapper with Corn & Black Bean Salsa  in a Lime Butter Sauce

Peas & Rice 
Straw Market Vegetable Medley   
Assorted Rolls & Butter

Oreo Crust Key Lime Pie
Tropical Fruit Flan
Guava Cheese Cake
Cookies & Brownies

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

LUNCH BUFFET

Based on Two Hours of Service. Lunch buffets include Freshly Brewed Lavazza® Coffee and Decaffeinated Coffee & Tea

OCEAN BREEZE

\$75

(Minimum 25 Guests)

- Chicken & Corn Soup with Coriander

Greek Salad Bar 

Chopped Romaine Lettuce

Cucumbers, Tomatoes, Feta Cheese

Peppers, Onion, & Kalamata Olives

Lemon Oregano Vinaigrette
- Vegetable Crudite with Assorted Dips 

Baby Sweet Corn Salad 

with Peppers & Rice Wine Vinegar

Cucumber, Yogurt, & Dill Salad 
- Indian Butter Chicken

with Tomatoes, Spices, & Red Chilies

Atlantic Salmon with Capers & Lemon
- Rice Pilaf with Toasted Almonds 

Seasonal Vegetables 

Assorted Rolls, Naan Bread, & Butter
- Key Lime Pie

European Chocolate Cake

Lychee Cheese Cake

Assorted Cookies & Brownies

THE GOVERNOR

\$80

(Minimum 25 Guests)

- Chopped Salad Bar 

Iceberg Lettuce

Tomatoes, Cucumbers, Peppers, Corn, Chick

Peas, Scallions, & Fried Tortilla Strips

Balsamic Black Peppercorn Vinaigrette
- Grilled Vegetable Platter with Hummus & Pita 

Points

Red Skin Potato Salad with Bacon

Pasta Salad with Pesto & Oven Dried Tomatoes 
- Braised Beef Short Ribs

with Mushroom Ragout

Chicken with Thyme & Lemon Grouper 

in a Creole Sauce
- Gratin Potatoes with Horseradish

Seasonal Vegetables 

Assorted Rolls & Butter
- Berry Shortcakes

Spiced Pineapple Cake

Tropical Fruit Tartlets

Chocolate Pecan Tart

Bacardi Rum Cake

PLATED LUNCH

Plated Meals served at Indoor Venues Only. All Plated Lunches are Based on Minimums of 10 Persons

Price includes a Choice of Soup or Salad, Main Course, & Dessert, Freshly Brewed Lavazza® Coffee, Decaffeinated Coffee, Tea, & Iced Tea

SOUPS

Bahamian Conch Chowder 

Chilled Mint, Cucumber & Pepper Gazpacho

Homemade Chicken & Corn Soup

SALADS

Chopped Crisp Greens  
Tomatoes, Cucumbers, Chick Peas, Scallions, & Eggs
Black Peppercorn Vinaigrette

Caesar 
Crisp Romaine, Herbed Garlic Croutons
Traditional Dressing & Parmesan

Traditional Conch Salad Martini 
with Andros Key Lime

All American “Iceberg Wedge”
Tomato, Bacon, & Blue Cheese Dressing

PLATED LUNCH

Plated Meals served at Indoor Venues Only. All Plated Lunches are Based on Minimums of 10 Persons

Price includes a Choice of Soup or Salad, Main Course, & Dessert, Freshly Brewed Lavazza® Coffee, Decaffeinated Coffee, Tea, & Iced Tea

MAIN COURSES

Stuffed Breast of Chicken

Creamed Mushroom Sauce
Spinach & Toasted Almonds
Bahamian Peas & Rice   
Market Vegetables   
\$50

Cajun Seared Chicken Breast & Garlic Shrimp

Creole Sauce
Pigeon Peas & Rice
Broccoli   
\$52

Island Spiced Pork Tenderloin

Dark Rum Glaze
Herb Crushed Red Skin Potatoes   
Broccolini   
Caramelized Pineapples
\$55

“Smuddered” Grouper

Bahamian Peas & Rice   
Sweet Plantains   
Market Vegetables   
\$55

Oven Roasted Salmon

Tomato Relish
Mushroom Polenta Cake
Creamed Corn
\$60

Braised Short Rib

Red Wine Sauce
Garlic Mashed Potatoes
Roasted Carrots, Artichokes, & Asparagus 
Mushroom Ragout 
\$60

Petite Filet of Beef & Crab Cake

Peppercorn Sauce & Mango Salsa
Rosemary Roasted Potatoes   
Julienne Pesto Vegetables 
\$70

DESSERTS

Mojito Chocolate Tart with a Tangy Orange Coulis
Key Lime Guava Tart 
Fresh Fruit Tartlet in a Raspberry Mango Sauce
Baked Apple Tart & Fresh Berry Compote
Chocolate Mousse Cake with Añejo Rum & Orange Crunch
Oreo Crumb Banana Cheesecake

RECEPTION COLD HORS D'OEUVRES

All Hors D'Oeuvres are available with a Minimum Quantity of 50 Pieces per Item

\$7 PER PIECE

Smoked Fish Tartare with Pickled Red Onion & Chopped Herbs on a Crostini

Gourmet Antipasti Bruschetta with Tomato, Olive, &  Feta Cheese

Cherry Tomato, Mozzarella Kebab Drizzled with Basil Oil  
Herbed Cream Cheese & Grilled Sweet Pepper Pinwheel 

Portobello Mushroom on a Blue Cheese Crostini

Strawberry & Aged Brie Kebab  

Poached Pear & Blue Cheese on a Focaccia Crouton 

Chicken Waldorf Tartlets

Salami, Provolone, & Marinated Olive Skewer

\$8 PER PIECE

Medallions of Lobster, Chili Mayonnaise, & Charred Pineapple

Jumbo Shrimp with Mango & Pickled Ginger

Smoked Salmon Rose on Pumernickel

Seared Ahi Tuna & Wasabi Sour Cream Crouton

Watermelon & Goat Cheese Skewer Drizzled  
with Mint Oil

Goat Cheese, Date & Citrus Spice  

Fired Beef Tenderloin, Boursin Cheese, & Caramelized Onion

Smoked Duck Breast & Jellyed Quince

Smoked Turkey, Pepper Jam, & Baby Apple

\$9 PER PIECE *Individually portioned dishes*

Vegetable Crudite with Lemon Ranch Dip  

Rock Shrimp (4) with Lemon & Cocktail Sauce

Feta Cheese, Mint, & Preserved Lemon with a  
Flatbread Cracker

Cubed Aged Cheddar, Provolone, Grapes, & Walnuts  

RECEPTION HOT HORS D'OEUVRES

All Hors D'Oeuvres are available with a Minimum Quantity of 50 Pieces per Item

\$7 PER PIECE

Vegetable Spring Roll with Sweet Chili Sauce
Wild Mushroom & Goat Cheese Herb Tart 
Fried Macaroni & Cheese with Spiced Mayonnaise
Bahamian Conch Fritter with Rum Rémolade 
Buffalo Chicken Wings & Creamy Blue Cheese Dip
Boneless Chicken Bites with BBQ, Teriyaki or Jerk Sauce
Chicken Satay with Oriental Thai Peanut Sauce
Meatballs in Jerk BBQ Sauce
Fried Pork Pot Sticker with Ginger Hoisin Sauce

\$8 PER PIECE

Feta, Parmesan, & Prosciutto Herb Stuffed Mushroom
Spinach & Filo Pastry Triangle with Tzatziki Sauce
Lobster Wonton with Toasted Sesame Seeds in a Teriyaki Dip
Coconut Breaded Shrimp with Citrus Ginger Sauce
Scallop Wrapped in Bacon
Smoked Salmon Spinach Frittata
Beef Tenderloin Brochette with a Mojo Glaze
Lamb Kofta served with Mint Yogurt Sauce

\$9 PER PIECE *Individually portioned dishes*

Escargot, Brie, & Garlic Butter on a Bread Crisp
Lobster Prism in a Thermidor Dip
Jumbo Shrimp & Warm Goat Cheese Fondue
Tandoori Shrimp Satay & Yogurt with Cucumber Raita
Cumin Crusted Lamb Lollipop with Mint Tomato Relish
Petite Andros Crab Cake with Guava Mango Chutney 

VEGETARIAN/VEGAN APPETIZERS

All Hors D'Oeuvres are available with a Minimum Quantity of 50 Pieces per Item

HOT

\$8 PER PIECE

Chickpea Hummus severed with Vegetable Ratatouille topped with cilantro oil 

Vegan Meatballs with tomato marinara 

Vegan empanada 

Fried Falafel with julienne of cucumber salad garlic tahini sauce 

COLD

\$8 PER PIECE

Roasted Vegetable kebob with fresh herb salad 

Vegan Summer wrap with mixed veggies tomato herb spread 

Vegetable Waldorf with Avocado and Poached Pear 

Sweet potato chips with guacamole spread, cherry tomato and herb oil 

Vegan Ceviche shooter (cauliflower, red onions, broccoli florets, cucumber, tomato's, lime (grapefruit and cilantro). 

RECEPTION CARVING STATIONS

Mojo Pork Loin

Sugar & Spice Crusted Pork Loin
Johnny Cake & Soft Rolls
(Serves 30)

\$450

Jerk Rubbed Turkey Breast

Sweet Chili Mango Sauce
Jalapeño Corn Muffins
(Serves 30)

\$450

Oven Roasted Grouper

Creole Sauce, Lemon Wedges, & Goat Pepper Sauce
Jalapeno Corn Muffins
(Serves 25)

Based on Seasonal Availability and Market Price

Black Peppercorn Crusted Beef Tenderloin

Caramelized Onions & Blue Cheese Dip
Salted Pretzel Rolls
(Serves 20)

\$550

Slow Roasted Beef Strip Loin

Chimichurri Sauce & Mustard Sour Dough Rolls (Serves 30)

\$575

Steamship Round of Beef

Mustard & Horseradish
Silver Dollar Rolls
(Serves 150)

\$1,200

RECEPTION SPECIALTY DISPLAYS

Specialty Displays must be ordered for Each Guest. Based on Two Hours of Service.

Antipasto Display

(Minimum 15 Guests)

Prosciutto Ham, Salami, & Provolone Cheese
Marinated Artichoke Hearts, Peppers
Sun Dried Tomatoes, Buffalo Mozzarella
Olive Tapenade, Goat Cheese
Black Olives, Green Olives, & Herbed Olive Oil
Artisan Bread Display

\$23

Mediterranean Bruschetta Bar

Feta & Preserved Lemon
Roasted Red Pepper Hummus
White Bean & Roasted Garlic Puree
Fresh Tomato & Basil
Eggplant Baba Ghanoush
Marinated Artichokes
Black Olive Tapenade
Fresh Mozzarella, & Prosciutto
Fresh Celery & Carrot Sticks
Tzatziki Dip
Grilled Pita Points, Herb Crostini
Ciabatta Crisps, Focaccia Points

\$23

Sushi & Sashimi

(Minimum 15 Guests)

Based on Six Pieces per Guest
Assorted Sashimi, Maki, & Nigiri
Wasabi, Pickled Ginger, & Soy Sauce

\$70

Iced Treasures of the Sea

(Minimum 15 Guests)

Lobster Tail (1/2), Crab Claws (2), Iced Jumbo Shrimp (3)
Bahamian Conch Salad

All Seafood is served with Appropriate Condiments

\$75

Jumbo Shrimp Display

Cocktail Sauce & Lemons

\$750 per Display (100 Pieces)

International Cheeses with Baguettes & Crackers

Fine Display of Cheeses to include:

Brie, Cheddar, Swiss, Blue, Gouda, & Goat Cheese
Garnished with Fruits, Nuts, Crackers, & Bread

Small - \$400 (Serves 25)

Medium - \$800 (Serves 50)

Large - \$1,150 (Serves 75)

Fresh Market Vegetable Display

Colorful, Crunchy Vegetables to include:

Baton Carrots, Celery, Bell Peppers
Broccoli, Cucumber Spears, Baby Corn
Cherry Tomatoes & Cauliflower
Sour Cream Chive & Blue Cheese Dips

Small - \$330 (Serves 25)

Medium - \$630 (Serves 50)

Large - \$950 (Serves 75)

ATLANTIS

PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

RECEPTION SPECIALTY STATIONS

Specialty Stations must be ordered for Each Guest. Based on Two Hours of Service.

Caesar Salad

(Minimum 20 Guests)

Crisp Romaine Tossed with Caesar Dressing
Baked Focaccia
Basil Croutons & Lemon Wedges

\$15

Grilled Chicken Strips - **Add \$8** 
Grilled Shrimp - **Add \$10** 

Greek Salad

(Minimum 20 Guests)

Iceberg Lettuce
Red Onion, Cucumber, Pepperoncini, Tomatoes
Feta Cheese, & Olives
Lemon Oregano Vinaigrette

\$15

Bahamian Conch

(Minimum 20 Guests)

Conch Fritters served with Tropical Dip
Freshly Prepared Conch Salad

\$27

Ceviche Shooter

(Minimum 20 Guests)

Snapper, Crab, Mussels, Octopus, & Plantain
Marinated in Citrus Juice, Chili Peppers, & Cilantro
Fried Tortilla Chips

\$28

ATLANTIS

PARADISE ISLAND BAHAMAS

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 VEGAN

 VEGETERIAN

 GLUTEN FREE

RECEPTION SPECIALTY STATIONS

Specialty Stations must be ordered for Each Guest. Based on Two Hours of Service.

Pasta Bar

(Minimum 25 Guests)

Cheese Tortellini, Penne, & Gemelli Pastas
Caramelized Garlic Alfredo
Marinara & Vodka Blush Sauces

Assorted Toppings to Include:
Olives, Grilled Mushrooms, Roasted Garlic
Sun Dried Tomatoes & Broccoli Florets
Parmesan Cheese
Freshly Baked Bread Display

\$25

Chicken Strips - **Add \$8** 

Sicilian Meatballs - **Add \$9**

Italian Sausages, Onions, & Peppers - **Add \$9**

Satay

(Minimum 25 Guests)

Based on Six Pieces per Guest 

Grilled Beef, Chicken, Pork & Spicy Shrimp
Peanut, Coconut Curry, & Soy Ginger Dipping Sauces

\$27

Polenta

(Minimum 25 Guests)

Parmigiano Reggiano Polenta
Served with Steaming Cocks of:
Mushroom, Onion & Sweet Pepper Ragout
Chicken in Pesto Sauce
Italian Sausage in Herb Tomato Sauce
Garnished with:
Sliced Olives, Chives, Gorgonzola & Parmesan
\$28

Shrimp in Creole Sauce – **Add \$10**

Martini Mashed Potato Bar

(Minimum 25 Guests)

Mashed Yukon Gold, Red Skin, & Sweet Potatoes
Steaming Cocks of:
Lobster & Shrimp Ragout
Porcini Mushrooms
Shredded Jerk Chicken

Assorted Toppings to include:
Scallions, Tomatoes, Greek Olives
Blue Cheese, Bacon, Parmesan Cheese & Olive Oil
\$30

Slider Bar

(Minimum 25 Guests)

Yankee Slider
Burger, Bacon, Tomato, American Cheese

Nassau Slider 
Cracked Conch, Mango Slaw, & Calypso Sauce

Havana Slider
Shredded Pork, Ham, Sliced Pickles, & Swiss

Cajun Slider
Chicken, Chili Mayonnaise, Provolone Cheese,
Mustard, Mayonnaise, & Ketchup

Vegan Slider 
Balsamic Glazed Portobello Mushroom with Basil
Pesto & Tomato

\$30

ATLANTIS

PARADISE ISLAND BAHAMAS

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VEGAN



VEGETERIAN



GLUTEN FREE

RECEPTION SPECIALTY STATIONS

Specialty Stations must be ordered for Each Guest. Based on Two Hours of Service.

Taco Bar

(Minimum 25 Guests)

Crock Pots of:
Hot Chipotle Chicken
Blackened Grouper
Pulled Beef Short Rib

Warm, Soft Tortillas
Crisp Tortilla Chips

Pico de Gallo, Guacamole, Sour Cream
Black Bean Corn Salsa, Mango Slaw,
Chopped Onions, Shredded Lettuce
Shredded Cheddar & Minced Jalapeños

\$30

Martini Mac & Cheese

(Minimum 25 Guests)

Made to order Macaroni & Cheese:
Creamy Lobster & Shrimp
Grilled Chicken, Asparagus Mascarpone
Sun Dried Tomato, Sweet Peppers
Goat Cheese

Assorted Toppings to include:
Parmesan, Olives, & Chives
Bacon Bits & Pepper Flakes

\$33

Caribbean Land & Sea



(Minimum 35 Guests)

Carved Flank Steak Marinated with
Island Citrus & Tamarind Sauce

Mahi Mahi with Lightly Spiced
Mango Chutney & Lemon

Johnny Cakes
Jalapeño Corn Muffins

\$44

Indian Station

(Minimum 50 Guests)

Hari Chutney Walla Chicken
Kerala Seafood Curry
Daal Makhani
Tofu Masala
Basmati Rice
Assorted Condiment to Include:
Mixed Pickles
Mango, Tomato, & Mint Chutney
Onion Masala & Cucumber Raita
Papad, Naan, & Roti

\$40

ATLANTIS

PARADISE ISLAND BAHAMAS

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VEGAN



VEGETERIAN



GLUTEN FREE

RECEPTION SWEET ENHANCEMENTS

Enhancements must be ordered for Each Guest. Based on Two Hours of Service.

Fruit Flambé (Minimum 25 Guests)

Exotic Island Fruits Flambéed
with Bacardi Rum and
Vanilla Bean Ice Cream 
\$22

Chocolate Fondue (Minimum 25 Guests)

Fresh Seasonal Berries & Fruits Served
with Dark Chocolate Fondue

Mango, Honeydew, Pineapple
Marshmallows & Strawberries
Coconut Macaroons

Shortbread Cookies
Miniature Peanut Butter Cookies
Home Baked Cookies & Brownies

\$22

Sweet Shooter Bar (Minimum 20 Guests) Based on 4 Pieces Per Person

Graham Cracker Key Lime Pie
White Chocolate Strawberry Shortcake
Death by Chocolate
Banana Oreo Cheesecake
Coconut Tapioca with Fruit Baba
Chocolate Shots with Chocolate Pop Rocks
Mango Panna Cotta with Berry Compote

\$24

Top of the Pops (Minimum 20 Guests) Based on 4 Pieces Per Person

Chewy Brownies
Miniature Chocolate Candy Apples
Chocolate Chip Cookies
Rice Krispy Treats
Oreo Cakes
Reese's Peanut Butter Cakes
Chocolate Marshmallows
Pineapple, Melon, & Watermelon
Fruit Prisms

\$24

Tropical Mini Sampler (Minimum 20 Guests) Based on 4 Pieces Per Person

Banana Honey Meringue Tarts
Rum Babas with Tropical Fruit, Coconut
Passion Fruit Tapioca
Mango Panna Cotta with Berry Compote
White Chocolate Risotto with Island Fruits
Exotic Fruit Tarts
Berry Financiers & Macaroons

\$25

PLATED DINNER

Plated meals served at Indoor Venues Only

COLD APPETIZERS

Crab Salad Martini

Mango Slaw, Baby Greens & Scallions
Key Lime Vinaigrette
\$18

Vegetable Napoleon

Tomato, Mozzarella, Eggplant, Squash, & Micro Greens
Balsamic Glaze & Basil Oil
\$18

Smoked Salmon

Baby Arugula, English Cucumber, & Herb Crouton
Lemon Caper Vinaigrette
\$23

Lobster Medallions

Orange & Fennel Salad with Garden Greens
Chili Mayonnaise & Parsley Oil
\$25

HOT APPETIZERS

Andros Crab Cake

Charred Roasted Sweet Corn
Coriander & Tomato Fondue
\$19

Jumbo Shrimp

Wrapped in Prosciutto Ham
Broccolini & Porcini Mushrooms
Masala Butter Sauce
\$21

Island Spiced Lamb Lollipops

Grilled Dijon & Caribbean Spice Rubbed Petit Chops
Served over Sautéed Spinach, Toasted Coconut Couscous,
& Tomato Chutney
\$25

Bahamian Sampler Trilogy

Conch Fritter with Bacardi Calypso Rum Sauce
Kettle Fried Coconut Shrimp with Tangy Mango Chutney
Bahamian Mac 'n Cheese Bites
with Pirate Brew's Black Beer'D Stout Cheddar Sauce
\$23

ATLANTIS
PARADISE ISLAND BAHAMAS

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 VEGAN  VEGETERIAN  GLUTEN FREE

PLATED DINNER

Plated meals served at Indoor Venues Only

SOUPS

- Chilled Watermelon**
Cucumber, Lime, & Cilantro
\$12
- Butternut Squash** 
Roasted Garlic
\$12
- Black Bean**
Onion Relish & Sour Cream
\$12
- Bahamian Conch Chowder** 
Island Spices & Herbs
\$15
- Corn & Crab Chowder**
Spicy with Cilantro Oil
\$18
- Lobster Bisque**
Sherry & Crisp Plantain
\$18

SALADS

- Artichokes & Cherry Tomatoes** 
Bouquet of Field Greens & Endive
Sea Salt Cracker
Citrus Dressing
\$15
- Hearts of Palm & Strawberries**  
Spinach, Arugula, & Pecans
Honey Orange Vinaigrette
\$15
- Caesar** 
Fresh Hearts of Romaine Lettuce
Herbed Garlic Croutons
Traditional Dressing
\$15
- Caprese**  
Buffalo Mozzarella & Roma Tomatoes
Gourmet Greens
Basil Vinaigrette & Balsamic Syrup
\$15
- Peppered Goat Cheese & Roasted Beets**  
Island Greens & Candied Walnuts
Yuzu Oil
\$15
- Grilled Asparagus & Crumbled Feta**  
Micro Greens & Olives
Lemon Cucumber Dressing
\$15

SORBET \$8

- Mango Passion Fruit** 
Splash of Lime
- Champagne**
- Guava** 
- Kumquat Lemon**
Hint of Mint

PLATED DINNER

Plated meals served at Indoor Venues Only. Dinners served with Premium Breads & Butter (Honey Wheat, Sourdough, & Pumpkin)

ENTRÉES

Slow Roasted Lemon Pepper Chicken Breast

Caramelized Cauliflower & Carrots
Sweet Potato Gratin, Thyme Jus

\$44

Seared Salmon Filet

Coconut Rice, Baby Bok Choy, Edamame
Tomato Concasse, Cilantro Butter Sauce

\$48

Herb Roasted Grouper

Sweet Plantains, Straw Vegetables, & Asparagus
Crushed Herb Potatoes, Citrus Vanilla Butter Sauce

\$58

Seared Sea Bass

New Potato Cake, Pesto Julienne Vegetable
Broccolini, Sweet Chili Mango Glaze

\$65

Grilled New York Strip Loin

Shallot, Boniato & Potato Hash, Roasted Artichokes,
Peppers, Portabella Mushrooms, Black Berry Cabernet Sauce

\$70

Port Glazed Beef Filet

Scalloped Potatoes, Grilled Vegetables
Red Wine & Shallot Reduction

\$70

ENTRÉE COMBINATIONS

Breast of Chicken & Jumbo Shrimp

Whipped Pesto Potatoes, Market Vegetables
Sweet Pepper Creole Sauce

\$70

Braised Short Rib of Beef & Grilled Grouper

Horseradish Mashed Potatoes, Glazed Onions
Grilled Asparagus & Roasted Tomatoes, Red Wine Reduction

\$75

Breast of Chicken & Petite Beef Filet

Basil Polenta Cake, Roasted Asparagus, & Cotija Cheese
Peppercorn & Mushroom Sauce

\$72

Charred Beef Filet & Jerk Grilled Jumbo Shrimp

Pigeon Pea Rice, Glazed Carrots, Broccolini
Port Poached Shallots, Mango Salsa

\$80

Tamarind Bronzed Beef Filet & Crab Crusted Sea Bass

Candied Sweet Potato Stack
Market Vegetables, Key Lime Butter Sauce

\$82

Caribbean Lobster Tail & Grilled Beef Filet

Crushed Red Bliss Potatoes, Straw Vegetables
Charred Onions, Barolo Reduction

\$88

ATLANTIS

PARADISE ISLAND BAHAMAS

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PLATED DINNER

Plated meals served at Indoor Venues Only.

DESSERT

- Vanilla Creme Bruleé**
Tropical Fruit & Brownie Cookie
\$15
- Mango Mousse**
Champagne Jelly Raspberry Coulis
\$15
- White Chocolate Strawberry Shortcake**
Passion Gelee & Currant Compote
\$15

- Key Lime Tart**
Orange Raspberry Madeleine
\$15
- Wild Berry Tart**
Tropical Coulis
\$16
- Belgium Chocolate Dome**
Caramelized Pineapple Mango Coulis
\$17

- Tropical Sampler**
Guava Cheesecake
Key Lime Tart
Chocolate Mango Torte
\$18
- Chocolate Trilogy**
Dark Chocolate Bundt Cake
Milk Chocolate Cheesecake
Minted Chocolate Tart
\$18

VEGETARIAN/VEGAN MENU OPTIONS

Buffet Add-on (prices are per person and must be ordered for everyone in the group)

Moroccan Chickpea and vegetable tagine	Ⓥ	\$20
Cauliflower and Potato Curry	Ⓥ	\$20
Indian Style Chickpea Curry	Ⓥ	\$20
Stir fried Broccoli and tofu, Soy ginger sauce		\$20

Above dishes will come with rice.

Penne Arrabbiata	Ⓥ	\$15
Eggplant Moussaka	Ⓥ	\$15
Vegetable Lasagna	Ⓥ	\$15
Warm Quinoa with dry fruits and nuts	Ⓥ	\$20
Vegetable fried rice	Ⓥ	\$15

PLATED OPTIONS

Moroccan Chickpea Tagine, Saffron Pilaf, Eggplant Chutney	Ⓥ Ⓥ	\$50
Potato and Cauliflower Curry, Basmati rice, Papadam, Pickle	Ⓥ Ⓥ	\$50
Chana Masala (Chickpea), Basmati rice, Papadam, Pickle	Ⓥ Ⓥ	\$50
Stir Fry Vegetable and tofu, Steamed Rice, Crispy Shallots	Ⓥ	\$50
Pumpkin Risotto, Grilled Asparagus, Parmesan	Ⓥ Ⓥ	\$50
Grilled Vegetable, Warm Quinoa, Dry fruits	Ⓥ Ⓥ	\$50
Eggplant Moussaka, Parmesan, Green Salad	Ⓥ	\$50
Vegetable Lasagna, Parmesan	Ⓥ	\$50

BAHAMIAN BEER GARDEN

Based on Two Hours of Service. 25 Person Minimum.

Treat your guests to Seven Plus Local Bahamian Beers

The Bahamian Beer Garden also includes:

Butler Passed Hors D' Oeuvres
(Based on 5 Pieces Per Person)

Bahamian Mac & Cheese Bites
Individual Conch Salads
Conch Fritters with Spicy Mayo
Petite Andros Crab Cakes with Mango Guava Chutney
Traditional Caribbean Beef Patties

Assorted Soft Drinks
Bottled Waters

All applicable outdoor setup fees & lighting included

\$90 per person

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

ISLAND COOKOUT DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Caesar Salad

Crisp Romaine Tossed with Caesar Dressing
Baked Focaccia Basil Croutons
Lemon Wedges

Red Skin Potato Salad with Ranch Dressing  
Macaroni Salad with Cheddar Cheese,  
Peppers, & Garden Peas
Bahamian Coleslaw   
Beets & Red Onion  

From the Grill

Barbeque Chicken
Hot Dogs
Hamburgers

Pulled Pork with Biscuits
Corn on the Cob 
Cajun Spiced Potato Wedges 
Sliced American & Swiss Cheeses
Tomatoes, Red Onion, Shredded Lettuce
Mustard, Mayonnaise, Ketchup, & Relish
Assorted Rolls & Butter

Banana Oreo Cheesecake
Tropical Fruit Flan
Key Lime Pie
Bacardi Island Rum Cake 
Cookies & Brownies

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

\$105

BAHAMIAN GRILL DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Chopped Salad Bar

- Iceberg Lettuce
- Tomatoes, Cucumbers, Peppers, Corn, Chick Peas, Kidney Beans, Beets, & Croutons
- Selection of Dressings
- Fresh Conch Salad with Tomatoes, Onions, Peppers, & Lime
- Grilled Vegetable Platter with Balsamic Dressing &  
- Crumbled Feta Cheese Bahamian Potato Salad  
- Island Coleslaw  

Carving Station

-  Flank Steak Marinated in High Rock Lager
- Jerk Chicken with Tropical Fruit Salsa
- Mahi Mahi with a Ginger Habanero Rub
- Peas & Rice   
- Medley of Vegetables   
- Baked Macaroni & Cheese
- Assorted Rolls & Butter

- Guava Cheesecake
- Pineapple Upside Down Cake
- Key Lime Pie
- Selection of Seasonal Bahamian Desserts
- Freshly Brewed Lavazza® Coffee, Decaffeinated Coffee, Tea, & Iced Tea
- \$110**

VOYAGERS DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Market Fresh Salad Bar

Garden Greens

Cherry Tomatoes, Cucumbers, Shredded Carrots, Red Onion, & Roasted Corn

Selection of Dressings

New Potato Salad with Mustard & Smoked Bacon  

Caprese Pasta Salad with Tomato, Mozzarella, & Pesto 

Corn & Black Bean Salad  

Antipasto Display

Prosciutto Ham, Genoa Salami, & Provolone Cheese

Marinated Artichoke Hearts, Sun Dried Tomatoes, Marinated Peppers

Olive Tapenade, Goat Cheese, Black & Green Olives, & Herbed Olive Oil

Artisan Bread Display

Beef Medallions in a Peppercorn Sauce

Salmon with Lemon, Capers, & Olive Oil

Chicken with Mushrooms in a Chipotle Cream Sauce

Roasted Potatoes with Rosemary Garlic Oil   

Chef's Selection of Vegetables   

Assorted Rolls & Butter

Fresh Seasonal Fruit Tarts

Key Lime Pie

Tropical Cheese Cake

Selection of Seasonal Desserts

Freshly Brewed Lavazza® Coffee,

Decaffeinated Coffee, Tea, & Iced Tea

\$115

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

TRADE WINDS DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Fresh Conch Salad with Tomatoes, Onions, , Peppers, & Lime

Grilled Asparagus & Shaved Parmesan Salad  

Greek Salad Bar

Chopped Romaine Lettuce, Cucumbers, Tomatoes, Feta Cheese, Peppers, Onion, & Kalamata Olives Lemon Oregano Vinaigrette

Mediterranean Mesa

Traditional Hummus, White Bean & Mint, Fresh  
Tomato & Basil, Feta & Preserved Lemon

Roasted Eggplant Baba Ghanoush, Black Olive  
Tapenade, & Tzatziki Sauce

Fresh Celery & Carrot Sticks  

Grilled Pita Points, Blue Corn Tortillas, Herb Ciabatta, & Herb Crostini

Chicken with Tomatoes, Olive Oil, Olives, Chili Pepper, Capers, & Garlic

Pork Loin in a Pineapple Sweet & Sour Sauce

Snapper on Crab, Sweet Corn & Cream Casserole 

Rice with Pigeon Peas & Thyme    

Island Market Vegetables   

Assorted Rolls & Butter

Guava Bread & Butter Pudding 

Banana Cream Tart

Chocolate Key Lime Pie

Fudge Brownie Bites

Fruit Tartlets

Piña Colada Pound Cake

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

\$118

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

JEWEL OF THE SEA DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Chilled Display of Jumbo Shrimp

Based on Three Pieces per Guest

Cocktail Sauce, Lime Wedges, Tabasco,
& Worcestershire Sauce

Calamari with Garlic, Wine, Goat Pepper, & Parsley

Penne Pasta with Crab & Herb Dressing

Market Fresh Salad Bar

Garden Greens, Cherry Tomatoes, Cucumbers, Shredded
Carrots, Red Onion, Roasted Corn, & Croutons
Selection of Dressings

Crisp Vegetable Platter with Herb Dip Seafood Paella 

Red Snapper on Creamed Leeks & Lemon Essence

Flank Steak with Roasted Roma Tomatoes & 
Caramelized Onions

Jerk Chicken with Candied Sweet Plantains 

Grilled Seasonal Vegetables   

Potato & Cheese Gratin

Assorted Rolls & Butter

Tropical Fruit Tartlets

Mango Madeline

Tropical Guava Cheese Cake

Assorted Pastries, Rum Baba

Coconut Rice Pudding

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

\$125

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

PIRATES OF PARADISE DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

- Chopped Salad Bar**  
Iceberg Lettuce, Tomatoes, Cucumbers, Peppers, Corn, Chickpeas, Scallions, Blue Cheese Crumbles, & Fried Tortilla Strips
Balsamic Black Peppercorn Vinaigrette  
Grilled Vegetable Platter with Hummus & Pita Points 
Salami & Provolone Platter with Pickles
Macaroni Salad with Cheese, Garden Peas, & Peppers 
Roasted Asparagus & Shallot Dressing  
Drunken Beef Short Ribs with Port Wine Reduction
Chicken Marinated with Garlic, Jalapeños, & Lime
Crab Crusted Grouper with Corn Succotash 
Yellow Rice   
Fried Plantains with Sundried Raisins   
Market Fresh Vegetables   
Assorted Rolls & Butter

- Eleuthra Pineapple Bread & Butter Pudding 
Mango Mousse Martini
Pirate Rum Cake 
Nassau Royale Chocolate Bundt Cakes 
Fruit Horns
Fruits Flambéed with Island 'Grog' 
Tropical Fruit Cheesecake
Freshly Brewed Lavazza® Coffee, Decaffeinated Coffee, Tea, & Iced Tea
\$128

MARINA VILLAGE DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Chilled Display of Jumbo Shrimp

Based on Three Pieces per Guest

Cocktail Sauce, Calypso Dip, & Lime Wedges
Tabasco & Worcestershire Sauce

Italian Salad Bar

Chopped Romaine & Iceberg Lettuce
Mortadella, Salami, Roasted Roma Tomatoes,
Pepperoncini Celery, Radish, Olives
Red Onions, Cucumbers, & Provolone Cheese
Oregano Vinaigrette

Bruschetta Bar

Tomato & Basil Salsa, Mozzarella, Caponata
White Bean & Roasted Garlic Puree
Prosciutto
Balsamic Marinated Artichokes
Olive Tapenade, Caramelized Onion, & Bacon Jam
Grilled Pita Points, Herb Crostini, & Focaccia Points

The Village Mixed Grill

Petite Beef Filet
Italian Sausage
Pork Medallions
Grilled Tomatoes, Mushrooms, & Bacon
Peppercorn Sauce & Fresh Lemon

French Twist

Salmon Dijonaise
Chicken served with Kumquats & Lemon Jus
Potato Gratin Dauphinoise
Haricot Vert with Toasted Almonds

Assorted Rolls & Butter

Sweet Bimini Dessert Bar

Tropical Fresh Fruit Display
Chocolate Bundt Cake
Bacardi Island Rum Cake
Rum Raisin Coconut Flan with Fresh Mango
Island Fruit Tartlets
Pineapple Pound Cake

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

\$130

JUNKANOO BAHAMIAN FEAST & FEST

Based on Two Hours of Service. 50 Person Minimum.

Treat your guests to an authentic Bahamian Experience!

Bahamian Conch Station

Freshly Prepared Bahamian Conch Salads featuring:
Traditional & Tropical Conch Salads
Bahamian Conch Fritters with Bacardi Rum Remoulade
Island Coleslaw
Bahamian Potato Salad

Carved Oven Roasted Nassau Grouper

With Traditional Creole Sauce, Lemon Wedges,
& Goat Pepper Sauce
Jalapeno Corn Muffins
Based on Seasonal Availability

Carved Mojo Pork Loin

Sugar & Spice Crusted Slow Roasted Pork Loin
Citrus Mojo Sauce & Pineapple Salsa
Johnny Cake & Soft Rolls

Traditional Island Side Dishes

Bahamian Macaroni & Cheese
Traditional Peas & Rice Sweet
Fried Plantains

Sweet Tings

Miniature Pineapple & Coconut Tarts
Bennie Balls & Coconut Drops
Chef's Selection of Tropical Samplers
Guava Bread & Butter Pudding

Bahamian Fruit Punch (Non-Alcoholic)

Buffet Menu Pricing includes:

1 Hour – One Piece Steel Calypso Player
15-20 Minutes Junkanoo Rush

\$140 per person

ENHANCEMENTS

Heighten the experience further...

Fire Dancer (15–20 Minutes)	\$ 600
Limbo Dancer (15–20 Minutes)	\$ 600
Rake & Scrape Cultural Experience	\$1200 per hour
Stilt Walkers	\$ 240 per hour
Hair Braiders	\$ 200 per hour

JUNKANOO BEAT DINNER BUFFET

Minimum 50 Guests. Based on a Two Hour Service Time.

Island Salad Bar

Fresh Garden Greens, Beets  
Cucumbers, Tomatoes, Onion  
Red Cabbage, Shredded Carrots, Baby Corn  
Kidney Beans, Peppers, Pickled Jalapeños  
Croutons
Mango Poppy Seed Dressing  
Ranch & Balsamic Vinaigrette  
Artichoke Hearts, Olives, & Red Peppers  

Fried Tortilla Chips

Guacamole, Salsa, & Sour Cream

Bahamian Conch Station

Freshly Prepared Conch Salad
Conch Fritters served with Tropical Dip

Carved Peppered Sirloin of Beef

Served with Mojo BBQ Sauce & Horseradish
Creole Mustard & Miniature Rolls

Roasted Pork Loin with Apples & Sun Dried Cranberries
Chicken Breast Sautéed with Chilies, Peppers, & Onions
Red Snapper Filet "Nassau Style" 

Bahamian Peas & Rice    

Straw Market Vegetables   

Baked Macaroni & Cheese 

Assorted Rolls & Butter

Pineapple Upside Down Cake

Traditional Rum Cake 

Benny Cake & Coconut Drops 

Pineapple Coconut Pound Cake

Chocolate Peanut Butter Tart

Mango Flan

Island Fruit Tartlets

Caribbean Fruits Flambéed in Rum 
with Vanilla Bean Ice Cream

Freshly Brewed Lavazza® Coffee
Decaffeinated Coffee, Tea, & Iced Tea

\$155

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

TASTE OF ATLANTIS DINNER BUFFET

Minimum 35 Guests. Based on a Two Hour Service Time.

Market Place Fresh Salad Bar

Garden Greens
Cherry Tomatoes, Cucumbers, Baby Corn
Red Cabbage, Chickpeas, & Croutons
Selection of Dressings
Crisp Vegetable Platter with Garlic Cheese Dip

Viva Italia

Antipasto Display
Prosciutto, Salami, & Provolone Cheese
Marinated Artichoke Hearts
Sun Dried Tomatoes & Peppers
Olive Tapenade, Goat Cheese, Black & Green Olives
Herbed Olive Oil

Pasta Bar

Cheese Tortellini, Penne, & Gemelli Pastas
Caramelized Garlic Alfredo
Marinara & Vodka Blush Sauce
Assorted Toppings to Include:
Olives, Grilled Mushrooms, Roasted Garlic
Sun Dried Tomatoes
Broccoli Florets & Parmesan Cheese
Freshly Baked Bread Display

Mosaic

Baked Chicken with Olive Tapenade
Bread Crumbs, & Grilled Lemon
Mediterranean Grilled Vegetables
Orzo with Pesto

Seafire Surf & Turf Grill

Grilled Lobster Tail  
Petite Beef Filet 
Served with Lemon, Drawn Butter, & Horseradish

Bimini Road

Conch Fritters with Calypso Dip
Bahamian Conch Salad
Baked Macaroni & Cheese
Peas & Rice   
Johnny Cake
Jalapeño Corn Muffins
Assorted Rolls & Butter

Sweet Seagrapes

Chocolate Bundt Cakes
Bacardi Cheesecake
Traditional Rum Cake
Tropical Fruit Tarts
Coconut Guava Bread Pudding
Benny Sesame Seed Drops & Coconut Drops

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

\$180

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

 VEGAN  VEGETERIAN  GLUTEN FREE

ATLANTEAN FANTASY DINNER BUFFET

Minimum 40 Guests. Based on a Two Hour Service Time.

Niçoise Salad Bar

Chopped Romaine & Iceberg Lettuce
Green Beans, Tomatoes, Anchovies, Olives
Red Onion, Potatoes, Tuna, & Chopped Egg
Citrus Vinaigrette

Feta Salad with Preserved Lemon, Mint, & Olive Oil  

Roasted Peppers & Artichokes  

Asparagus & Grain Mustard Vinaigrette  

Hearts of Palm with Oranges, Red Onion, &  

Herb Vinaigrette  

Iced Treasures of the Sea

Iced Jumbo Shrimp (3) Crab Claws (2)

Bahamian Lobster (1/2)

All Seafood is Served with Appropriate Condiments

Sushi Station

Selection of Sushi & Sashimi
Based on Six Pieces per Guest

Grill Station

Lamb Chops 

Petite Beef Filet 

Chimichurri Sauce & Pesto Oil

Fish Station

Grilled Tuna, Salmon, & Mahi Mahi 

Served with Tropical Salsas, Mango Chutney, & Lemon

Seasonal Field Harvest

Grilled Vegetables   

Garlic Roasted New Potatoes   

Coconut & Almond Basmati Rice   

Assorted Rolls & Butter

Dessert Station

Chocolate Mini Cupcakes

Tropical Fruit Cornets

Bittersweet Chocolate Shots

Fruit Kebabs

Coconut Raisin Flan

Mango Panna Cotta with Berry Compote

Tropical Baba Tarts

Tropical Fruits Flambéed with Vanilla Bean Ice Cream 

Freshly Brewed Lavazza® Coffee,
Decaffeinated Coffee, Tea, & Iced Tea

\$190

CHILDREN'S PLATED MEALS

Plated meals served at Indoor Venues Only. Children 11 Years Old & Under.

Sailor's Spaghetti
Spaghetti & Meatballs
Fresh Grated Parmesan Cheese
Chocolate Fudge Cake
Apple Juice
\$30

Captain's Chicken
Fried Chicken Tenders
French Fries   
Marbled Chocolate Brownie
Apple Juice
\$30

Commander's Burger
Cheeseburger
French Fries   
Very Berry Cheesecake
Apple Juice
\$30

Admiral's Pizza
Individual 10" Cheese Pizza
Potato Chips
Chocolate Cupcake
Apple Juice
\$30

CHILDREN'S BUFFET MEALS

Minimum 15 Children. Based on a Two Hour Service Time. Children 4-11 Years Old.

Atlas
Pasta Salad
Potato Salad
Spaghetti, Marinara Sauce
Parmesan Cheese
Meatballs
Chicken Tenders with Condiments
Steak Fries & Ketchup
Market Vegetables   
Cookies & Brownies
Apple Juice
\$45

Poseidon
Sliced Fresh Fruit Display
Mixed Green Salad with Ranch Dressing
Fried Chicken
Cheeseburgers
Hot Dogs
Macaroni & Cheese
Corn on the Cob 
Assorted Cupcakes & Cookies
Apple Juice
\$45

CHILDREN'S SODA BAR

Unlimited Beverage Service by the Hour

\$15.00 per person for the first hour. \$3.00 for each additional hour

ATLANTIS BANQUETS BEVERAGE

BEER & WINE

PRICE for the first hour \$20

Additional Hour \$12

Beer Sands & Sands Light, Michelob Ultra, Heineken, Goose Island IPA, Shock Top Wit**, Hard Selzers

Wine BV Cabernet Sauvignon, Noble Vines 667 Pinot Noir, Noble Vines 446 Chardonnay, Matua Sauvignon Blanc, Mionetto Prosecco Brut

Water Still & Sparkling Water

Juice/ Soft Drinks Juices & Soft Drinks

DELUXE

PRICE for the first hour \$28

Additional Hour \$12

Vodka Smirnoff

Gin Bombay

Tequila Exotico Blanco

Rum Flor de Caña 4yr Seco, Ricardo Coconut

Scotch Johnnie Walker Red Label

Bourbon Rebel Yell

Whiskey Crown Royal

Cognac H by Hine VSOP

Cordial Aperol, Kahlua, Mr. Boston Triple Sec, Mr. Boston Peach Schnapps

Beer Sands & Sands Light, Michelob Ultra, Heineken, Goose Island IPA, Shock Top Wit**, Hard Selzers

Wine BV Cabernet Sauvignon, Noble Vines 667 Pinot Noir, Noble Vines 446 Chardonnay, Matua Sauvignon Blanc, Mionetto Prosecco Brut

Water Still & Sparkling Water

Juice/ Soft Drinks Juices & Soft Drinks

PREMIUM

PRICE for the first hour \$34

Additional Hour \$12

Vodka Ketel One

Gin Tanqueray No. Ten

Tequila Casamigos Blanco

Rum Flor de Caña 4yr Seco, Flor de Caña 12yr, Ricardo Coconut

Scotch Johnnie Walker Black Label

Bourbon High West

Whiskey Crown Royal

Cognac Hennessy VS

Cordial Aperol, Disaronno Amaretto, Kahlua, Cointreau, Giffard Pêche de Vigne

Beer Sands & Sands Light, Michelob Ultra, Heineken, Goose Island IPA, Shock Top Wit**, Hard Selzers

Wine Francis Ford Coppola Diamond Collection Claret, Diora Le Petite Grace Pinot Noir, Kendall-Jackson, Vintners Reserve Chardonnay, Kendall-Jackson Vintner's Reserve Sauvignon Blanc, Gratien & Meyer Cremant de Loire Brut Sparkling

COCKTAILS BY THE GALLON

BAHAMIAN SELECTIONS

Bahama Mama Rum Punch

Bacardi Black Rum, Ricardo Coconut Rum, Gun Cay 151 Rum, Pineapple, Orange, Pomegranate Syrup
\$230 Per Gallon

Goombay Smash

Flor de Caña 4yr Rum, Ricardo Coconut Rum, Pineapple Juice, Lemon Sour, Simple Syrup
\$230 Per Gallon

Yellow Bird

Flor de Caña 4yr Rum, Gun Cay 151 Rum, Banana Liqueur, Galliano Liqueur, Pineapple Juice, Orange Juice
\$230 Per Gallon

Rum Runner

Flor de Caña 4yr Gold Rum, Gun Cay 151 Rum, Blackberry Brandy, Banana Liqueur, Pineapple, Orange, Pomegranate Syrup
\$230 Per Gallon

Sky Juice

Coconut Water, Tanqueray 10 Gin, Sweetened Condensed Milk, Nutmeg
\$230 Per Gallon

MAINLAND SELECTIONS

Lavender Blueberry Lemonade

Ketel One Vodka, Fresh Lemonade, Lavender Syrup, Fresh Blueberry
\$230 Per Gallon

French Blonde

Lillet Blanc Liqueur, Tanqueray 10 Gin, St. Germain Elderflower Liqueur, Pink Grapefruit Juice, Lemon Juice
\$230 Per Gallon

Spicy Piña

Teremana Blanco Tequila, Cointreau Liqueur, Dos Hombres Mezcal, Pineapple Juice, Pineapple Juice, Scrappy's Fire Tincture, Agave
\$230 Per Gallon

Homemade Fruit Punch

Pineapple, Guava, Mango, Orange, Cranberry
\$95 Per Gallon

ATLANTIS

PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

MOCKTAILS

\$125.00 PER GALLON

Pom-Berry Limeade with Blueberry Pomegranate, Sprite, and fresh Limeade

Spicy Mango Mock-itjo with Mango, Fresh Lime, Mint, and Seltzer

Sparkling in Bloom with Lavender, Mesquite Honey, and Sparkling Lemonade

Beery Mocktail Mule with Blackberry, Blueberry, Kombucha, Fresh Lime Juice, and Ginger Beer Key

Lime-Less Sour with Sherbet, Sweet and Sour and Sparkling Water

Pal-n-oma with Hibiscus, Grapefruit, Fresh Lime Juice, Apple Cider Vinegar, Agave Nectar

Cos-no-politan with Cranberry, Orange, Lemon and Lime Juices, Coconut Water

Mockarita with Jalapeno, Pineapple Cucumber, Sweet and Sour

Red Sans-gria with Blackberry, Pomegranate, Ginger Beer, Kombucha, Fresh Lime Juice

Espress No-Tini with Cold Brew Coffee, Sugar Syrup, Spices

BANQUET BEVERAGE ENHANCED PACKAGES

John Watling's Bahamian Rum Collection

Enhance your event with an authentic taste of The Bahamas. This guided tasting features a curated selection of locally crafted rums from John Watling's Distillery, showcasing a range of styles from light and approachable to rich and complex. Guests will enjoy a progressive tasting of three premium rums, each thoughtfully selected to highlight the craftsmanship and heritage of Bahamian rum-making.

Includes:

John Watling's Pale Rum (3/4 oz)

Light bodied & crisp, with notes of citrus, coconut and subtle vanilla

John Watling's Amber Rum (3/4 oz)

Smooth & balanced, featuring hints of caramel, toasted oak and spice

John Watling's Buena Vista Rum (3/4 oz)

Richer & more complex, with layers of dried fruit, molasses and baking spices

John Watling's Maravilla Rum (3/4 oz)

Fruity & nutty aromas, with Oak notes. Smooth with spice complexity

Dark chocolate, Spiced nuts, Plantain chips

One (1) Signature Cocktail featuring John Watling's Pale Rum

Guided tasting experience led by our bar team

Brief storytelling on Bahamian rum and John Watling's Distillery

\$40++ per guest

Minimum of 25 guests required

Don Julio Tequila Tasting Experience

Elevate your event with a guided tequila tasting featuring one of Mexico's most celebrated producers, Don Julio. This curated one hour experience showcases the evolution of tequila through three distinct expressions from bright and vibrant to rich and refined. Guests will enjoy a progressive tasting highlighting the craftsmanship and aging process behind each style, followed by a signature cocktail to complete the experience.

Includes:

Don Julio Blanco (¾ oz)

Crisp, citrus-forward and expressive

Don Julio Reposado (¾ oz)

Smooth and balanced with subtle oak influence

Don Julio Añejo (¾ oz)

Rich and complex with notes of vanilla and spice

Dark chocolate, Spiced nuts, Plantain chips

One (1) Signature Don Julio Blanco tequila cocktail to finish

Guided tasting experience led by our bar team

Brief storytelling on Don Julio Tequila

\$50++ per guest

Minimum of 25 guests required

Optional Enhancement

Reserve Tequila Experience

Upgrade your tasting with a premium Don Julio 1942 selection and some light snacks to complement your tequila tasting.

Don Julio 1942 (¾ oz)

A rich, silky, and complex añejo with prominent notes of caramel, vanilla, toasted oak, and roasted agave

+\$25++ per guest

BANQUET BEVERAGE ENHANCED PACKAGES

Coastal Spritz Bar

Add a refreshing and vibrant touch to your event with a curated Spritz Bar, featuring light, effervescent cocktails perfect for warm-weather celebrations and cocktail hours.

Guests can enjoy a selection of beautifully garnished spritz-style cocktails, combining premium aperitifs with Mionetto sparkling wine, fresh berries & citrus.

Featured Spritz Selection

Aperol Spritz – bright and refreshing with notes of orange and citrus

Campari Spritz – slightly bitter with herbal complexity and a crisp finish

Elderflower Spritz – light and floral with subtle sweetness

\$18++ per guest, per hour

Minimum of 25 guests required

Brunch Escape

Add a lively and interactive touch to your event with a classic brunch-inspired beverage experience. Guests can enjoy refreshing Mimosas, Bellinis, Micheladas and Bloody Mary's, crafted with premium ingredients and vibrant garnishes. Perfect for daytime events, brunches, and celebratory gatherings.

Includes:

Classic Mimosa & Cipriani Bellini

Bloody Mary with signature Bloody Mary mix and Ketel One vodka Micheladas

\$18++ per guest, per hour

Minimum of 25 guests required

Zero Proof Social

Elevate your event with a refined, alcohol-free beverage experience designed to mirror a full bar offering. This curated selection features non-alcoholic wines alongside crafted mocktails, ensuring every guest enjoys a premium and inclusive experience.

Includes:

Non-alcoholic Sparkling, White & Red Wines:

Mionetto Alcohol Removed Sparkling Wine

Fre Alcohol Removed Chardonnay

Fre Alcohol Removed Red Blend

Selection of three (3) zero-proof cocktails

Select from Mocktail list

Sodas & Still & Sparkling Water

\$18++ per guest, per hour

Minimum of 20 guests required

ATLANTIS

PARADISE ISLAND BAHAMAS

Prices are per person & subject to 15% gratuity & 10% value added tax (VAT)

BANQUET WINE LIST

Sparkling

Segura Viudas Brut Cava | Cava, Spain \$60

14.83% COG [SG TRSE (FRX-Mio USA)]

Grassy lemon-lime aromas are alert and bright. A fresh, fruity palate is home to mild apple, pear and lees flavors.

Gloria Ferrer Blanc de Noirs Rosé | Sonoma, California \$85

26.64% COG [SG TRSE (FRX-Mio USA)]

More full-bodied than the winery's brut, this Pinot Noir-based bubbly also is richer. It's just beautiful in raspberries and strawberries, with brighter touches of lime, and although the wine has a honeyed sweetness, it's zesty acidity makes it finish dry. **90 WS | 91 WE**

Moët & Chandon NV Impérial Brut | Champagne, France \$155

31.44% COG [MOET HENNESSY PANAMA]

Its aromas are radiant, revealing bright yellow-fleshed fruits (apple, pear, yellow peach), honey, floral nuances and elegant brioche and fresh nut notes. The palate is richly flavorful and smooth combining subtlety & fullness followed by a delicately fresh crispiness. **90 WS | 91 WE**

Moët & Chandon NV Impérial Brut Rosé | Champagne, France \$165

31.64% COG [MOET HENNESSY PANAMA]

Lively and intense, the bouquet exudes red fruits with floral nuances of rose and a slight hint of pepper. On the palate, the wine shows a juicy intensity of berries (strawberry, raspberry, red currant) rounded out by the fleshiness and firmness of peach and the freshness of a subtle note of mint. **90 WS | 90 WE**

Rosé

Minuty M Rosé | Côtes de Provence, France \$65

27.46% COG [LVMH]

A beautifully aromatic and fresh rosé, with a lively palate of crisp red fruits, peach, and citrus.

Hampton Water Rosé | Languedoc-Roussillon, France \$75

23.80% COG [Hampton Water (SG Travel)]

Quite delicate on the nose with soft pink rose petal and brisk melon aromas. The palate is very textural, offering a chalky frame to showcase flavors of citrus peel and pith. **90 WS | 90 WE**

Daou Rosé | Paso Robles, Central Coast, California \$85

21.60% COG [SG TRSE (Treasury)]

Tangerine sorbet and white flower aromas on the tightly wound nose. The palate is firm in texture and zippy with citrus and stone fruit flavors. **91 WS | 91 WE**

ATLANTIS

PARADISE ISLAND BAHAMAS

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BANQUET WINE LIST

Whites

Terrazas de los Andes Reserva Chardonnay | Uco Valley, Mendoza, Argentina \$60
23.02% COG [MOET HENNESSY PANAMA]

A blend of white fruit and delicate spices is complemented by refreshing acidity on the tasty palate.

Cambria, Katherine's Vineyard Chardonnay | Santa Maria Valley, Central Coast, California \$75

25.99% COG [Jackson Family Wines]

Lemon balm, baked apricot and macadamia nut aromas converge on the appealing nose of this bottling. There's a blast of acidity that cuts into the lightly salted core of pear, apple and citrus peel flavors, with a warm oak note carrying the finish. **92 WS | 92 WE**

Louis Latour Rully Blanc Chardonnay | Rully, Burgundy, France \$115

28.63% COG [SG TRSE]

Aromas of white peach and orange peel lift from the glass. The palate is flattering with sunny golden apple and Comice pear that empties into a pool of stony acidity and citrus zest. **90 WS | 91 WE**

Joseph Mellot Sincerite Sauvignon Blanc | Vin de France, France \$60

15.75% COG [Young's]

An elegant nose that combines floral notes with the fruity aromas that are typical of Sauvignon Blanc (orange, passion fruit). Expressive, well-balanced palate featuring freshness and an aromatic finish.

Cloudy Bay Sauvignon Blanc | Marlborough, New Zealand \$90

31.08% COG 95 29.44% COG [MOET HENNESSY PANAMA]

A pungent, zingy bottling where the jalapeño, tomato leaf and green herbal aromas are on even ground with the citrus fruit. There's a lovely balance to the texture and acidity on the palate and a lemongrass-and-fresh oregano finish. **93 WS | 90 WE**

Cantina Riff Pinot Grigio delle Venezie Bianco | Delle Venezie, Italy \$60

16.02% COG [Alois Lageder (SG Travel)]

Fine, fruit-forward varietal aromas. Fresh, lively, precise, medium-bodied flavor with a fresh mouth-watering finish, dry and crisp.

Jean-Luc Colombo La Violette Viognier | Languedoc-Roussillon, France \$70

22.50% COG [Gonzalez Byass (SG Travel)]

Delicate but generous aromas of honeysuckle and crushed slate on the nose. The palate is intriguing with honey, lychee, nectarine and lemon flavors. **90 WS | 90 WE**

ATLANTIS

PARADISE ISLAND BAHAMAS

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BANQUET WINE LIST

Reds

Charles & Charles Bolt Cabernet Sauvignon | Columbia Valley, Washington \$60

21.89% COG

Gripping tannins, vibrant acidity, & a leathery texture. Aromas of baked apples, black cherry and loamy soil lead to blackberry, blueberry, basil and orange zest flavors.

Daou Cabernet Sauvignon | Paso Robles, Central Coast, California \$80
26.13% COG

A powerful, layered Cabernet with aromas of black plum, currant & sage accented by hints of espresso and spice. The palate shows fine tannins and rich dark fruit, with notes of olive & dark chocolate. Finishing with toasted oak and dried herbs. **91 WS | 91 WE**

Crossbarn Cabernet Sauvignon by Paul Hobbs | Sonoma County, California \$135

31.8% COG 145 29.61% COG

This plush, full bodied Cabernet has aromas of blackberry, mulberry & espresso all layered with notes of graphite & tobacco. Rich dark fruit and hints of toffee & cacao lead to a balanced finish with smooth tannins and refined structure. **90 WS | 92 WE**

ATLANTIS
PARADISE ISLAND BAHAMAS

Prices are per bottle & subject to 15% gratuity & 10% value added tax (VAT)

Noble Vines 667 Pinot Noir | California \$60

17.06% COG [SG TRSE (Delicato)]

Aromas of Bing cherry, strawberry, melon, potpourri, and toasty oak notes on the nose. The flavors on the palate are ripe red plum, Blood orange, baking spices, and silky tannins on the finish.

Boen Pinot Noir | Russian River Valley, Sonoma, California \$85

27.92% COG [Copper Cane (SG Travel)]

Bright cherry aromas that are layered with notes of wild strawberries and black tea. On the mouth, you get juicy black cherry flavors and notes of cola with hints of vanilla, toasted oak and well balanced tannins. A silky texture leads to a long finish. **91 WS | 93 WE**

Penfolds Max's Shiraz-Cabernet | South Australia, Australia \$70

26.83% COG [SG TRSE (Treasury)]

This racy and energetic Pinot brings aromas of spiced cherry compote, berry pie and purple flowers on the nose. The palate displays dark cherry energy, with cinnamon, anise and orange peel flavors echoing across the long and vibrant finish. **91 WS | 91 WE**

Conde de San Cristobal Ribera del Duero | Ribera del Duero, Spain \$110

27.27% COG [Young's]

This deeply hued wine has a nose of dark plums, dried thyme and purple flowers. It is bright at first sip, offering flavors of pomegranate, raspberry, chocolate-covered caramel and herbes de Provence. Velvety tannins ply the palate and evaporate into an orange-zest finish. **94 WS | 93 WE**

ENTERTAINMENT

Please note a \$250 Setup Fee for any Entertainment booked less than 2 Hours

Calypso Bands

Steel features a pure steel sound, while Jazz features additional instruments & a more varied sound.

Calypso/Steel

1 Piece	\$ 550 per hr
2 Pieces	\$ 700 per hr
3 Pieces	\$ 800 per hr
4 Pieces	\$1000 per hr
5 Pieces	\$1250 per hr

Calypso/Jazz

2 Pieces	\$ 850 per hr
3 Pieces	\$ 950 per hr
4 Pieces	\$1100 per hr
5 Pieces	\$1350 per hr

Other Options

Disc Jockey	\$ 550 per hr
Karaoke DJ	\$ 650 per hr
Keyboardist	\$ 450 per hr
Keyboardist Singer	\$ 750 per hr
Strolling Guitarist	\$ 450 per hr
Flutist	\$ 450 per hr
Violinist	\$ 450 per hr
Saxophone	\$ 450 per hr
String Duet	\$ 850 per hr
String Trio	\$1200 per hr
Stilt Walkers	\$ 240 per hr
Mimes	\$ 175 per hr
Face Painter	\$ 150 per hr
Juggler	\$ 150 per hr

Hair Braiders	\$ 200 per hr
Glitter Tattoo Artist	\$ 170 per hr
Airbrush Tattoo Artist	\$ 200 per hr
Greeters	\$ 150 per hr/ \$ 300 for 3hrs

Vocalist (tracks no band)	\$ 650 per hr
Bahamian Folk Storyteller	\$ 400 per hr
Small Sound System Rental	\$ 350 (up to 4 hours)
Small Sound System Rental w/ tech support	\$ 450 (up to 4 hours)

Shows

Fire Dancer (approx. 15 Minutes)	\$ 600
Limbo Dancer (approx. 15 Minutes)	\$ 600

Junkanoo Rush: 12 pieces (approx 15 Minutes)	\$1800
Junkanoo Rush: 20 pieces (approx 15 Minutes)	\$3200

Cultural Show (45 Minutes) \$4200 per show

Four piece calypso band & singer
Fire dancer & Limbo dancer
10 piece Junkanoo rush
2 Greeters (1hr)

Cultural Production \$5500 per show

Four piece calypso band
Goombay dancers
Limbo dancer
Fire dancer
Drummer & African dancers
Audience Interactive Dancing
Junkanoo Rush

Cultural Show/Production - Band Extension \$850 per hr

Please Note:

- Cost to move & tune any piano is \$1,200
- Lighting is not included, please inquire for additional costs
- \$250 Setup Fee for any Entertainment booked less than 2 Hours
- Sound System included up to 300 people - Additional charge of \$500 for groups over 300
- Background Music will be provided for breaks for bookings 2 hours or more
- Bands to receive soft drinks or bottle water (3 per person)

CANCELATIONS

A 50% payment is required on all canceled entertainment outside of the day of. On the day of the event, then a 100% payment is required.

TEAM BUILDING EXPERIENCES

Looking for something enjoyable for your group to do while in Paradise? Maybe you just want to break up the monotony of business meetings? Whatever the reason for seeking exciting team experiences, any one of these events are all you need! The focus here is just bringing people together for fun & friendly competition. Let our trained, engaging Atlantean create a memorable group recreation experience for you! **Please contact Atlantis Group Activities at 242-363-3000 ext. 63588 for pricing.**

ATLANTIS SCAVENGER HUNTS

The Amazing Atlantis Race

This adrenaline-fueled hunt is all about the challenge & the hotel property is your battlefield! Each team must complete individual & group challenges at locations throughout the resort to position their team to win the overall event! You will find yourself conquering physical tests, mastering teambuilding activities & many more.

Scavenge & Salvage

Teams work together seeking to gather all items on their hunt list during the allotted time frame. Some items are worth more points than others – but how will you utilize your time? Strategy & teamwork is the name of the game!

Photo Phrenzy

This team based scavenger hunt is one with a twist! The goal is to bring back digital photos of your team in all of its glory. Our hunt sheets will have you going places & doing things that won't soon be forgotten; especially with photographic evidence!

The Hunt for Lost Treasure

Looking for a hunt that can be done at your leisure? The Hunt for Lost Treasure is a perfect event that can be completed over the course of a few hours or one day! Take part in an adventure that utilizes existing architectural & design elements for solving clues & riddles so no additional staff is needed – gather your team, your hunt booklet & treasure map & you're good to go!

Combo Hunt

Combine the options above for a customizable combination hunt! You will be doing a little bit of everything as you embark on your scavenger hunt in & around the beautiful Atlantis Resort!

FUN

Run the Ruins Tablet Hunt

Want to ensure your attendees experience the latest in hunt technology while exploring Atlantis? This hunt will ensure they do just that, as challenges are located throughout the entire property & based on the iPad. Challenges are all housed within the app & put the spotlight on the adventures that await at Atlantis!

Towers Quest Tablet Hunt

This is the perfect hunt to battle the rainy-day blues or beat the heat, as all challenge locations are indoors in the air conditioning!

Pix in Paradise Tablet Hunt

This hunt has a completely different feel from the other two iPad hunts, with four distinct types of challenges including team pix, moving pix, pix with partners & pix puzzles!

Wild N' Wacky Beach Olympics

The perfect event to get everyone loose & relaxed after a long day of meetings! A fast-paced session of rotating activities keeps everyone engaged & entertained. Just the right mix of active & passive games brings out the competitive fire in everyone involved.

Atlantis Minute Madness

Inspired by a popular game show, our version of this challenging yet addictive event will leave you out of breath & out of laughs! A vibrant host & engaging assistants will split your group into teams & foster an unforgettable team building experience! Or, if you're looking for a fun activity at a networking event, guests can visit challenge stations at their leisure.

The Reel Outdoors

Add some flare to your event by catching a flick under the stars! Enjoy the most recent DVD releases or a movie of your choice. Film aficionados will be tested with trivia & sound clip challenges prior to show time. You choose the venue & we take care of the rest!

TEAM BUILDING EXPERIENCES

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TEAMBUILDING

Put your group to the test by partaking in these events that emphasize all the important skills & qualities needed to develop & build a successful team! Positive communication, leadership & the ability to work closely with peers to solve problems are just a few of the key highlights of these fun & exciting activities!

Atlantis Team Challenge

Atlantis is beyond the realm of the ordinary. So too is this game, which unlike ordinary game shows involves everyone in the action – not just a few people at the front of the room. It is designed to put the spotlight on the qualities that make strong teams extraordinary including Authority, Teamwork, Leadership, Attention, Navigation, Tactics, Ingenuity & Synchronicity. This is an ideal event for the group that wishes to use existing meeting space & equipment for a team builder without having to venture outside. All you need are tables, chairs, a projector & screen with sound capabilities & let the fun begin!

Build a Boat & Hope it Floats Regatta

Weigh anchor, unfurl the sails & cast off as your group is divided into teams to design & build a cardboard boat in hopes that it will float across the open water. Creativity counts! So pick your captain, first mate & deckhands for this fun, unique sea worthy adventure. Take home the accolades for best design, best dressed or the most spectacular sinking award!

Atlantis Game Time

You've been invited to the wildest party in the hotel! The fun & games you play with friends in your living room have been transported to a conference space setting. How well do you know pop culture? Which of your colleagues can "Doo" a song the best? Which team members can conquer the face mash challenge? Answer these questions & more when you play the game show Atlantis Game Time!

CHARITIES

Fulfill corporate social responsibility while in the land of sun, sand & sea! These events focus on philanthropy & give groups the opportunity to make a difference in the lives of those less fortunate. Make positive impacts on the local community while bonding with your peers in these immersive & enjoyable events. Everybody wins!

Jun-CAN-oo

The event for those good Samaritans who wish to give to those less fortunate. In this Junkanoo inspired event, participants work together to create sculptures out of canned goods & other non-perishable items. All groups are then given the opportunity to explain their creations & parade it around the room before voting begins. After all the fun is over, all items will be donated to a local charity of the group's choice!

TEAM BUILDING EXPERIENCES

Looking for something enjoyable for your group to do while in Paradise? Maybe you just want to break up the monotony of business meetings? Whatever the reason for seeking exciting team experiences, any one of these events are all you need! The focus here is just bringing people together for fun & friendly competition. Let our trained, engaging Atlantean create a memorable group recreation experience for you! **Please contact Atlantis Group Activities at 242-363-3000 ext. 63588 for pricing.**

SPORTS

It's all about the thrill of competition & achieving desired goals as a team in these physically oriented sports-based events. Whether you want an organized tournament or just an opportunity for your group attendees to unwind, we are here to help!

Volleyball Tournament

A classic team event that highlights all the qualities needed to build a successful, cohesive group; communication, co-operation & lots of encouragement! Your choice in location; grass or sand.

Atlantis 5K Run & Walk

The perfect way to start your day! Maintain & promote healthy living as you run or walk our 5k course that takes you in & around the beautiful Atlantis waterscape! Feel the burn in paradise & compete individually or as a team.

Pickleball Tournament

The latest sporting craze comes to Atlantis! A combination of tennis & ping pong on a badminton court; get all the fun elements from each sport with less impact & stress on the joints. Ideally played on a flat, hard surface but the rules can be tweaked to accommodate an outdoor experience on sand or grass.

Soccer Tournament

"The Beautiful Game" & the most popular sport in the world is now yours at Atlantis! A test of skill & endurance for your group – our easy going referees ensure no drama or TV replays are needed! 6 vs. 6 & a minimum 2 games each ensure all ages can participate.

Climbing Wall

Here is how you climb the 'Corporate Ladder!' Take on the challenge of Climber's Rush with one of our three fun & stimulating rock climbing activities.

- **Group Teambuilding**

Prepare your team members to blend knot tying, communication & tenacity! You will become the instructors in a short period of time & be responsible for passing your specific skill on to your team mates! Only with the clear input of all members can your team excel.

- **Stone Blind Rock Climb**

Can you learn to trust your team mate when the road ahead is completely out of sight? This activity takes teams through a challenging climbing course during which they will be completely blind folded. The only way to get to the top is to believe in your teammate & communicate effectively.

- **Elimination**

Each team will work together to not only showcase their skills but also make it more challenging for those that come behind them. You will eliminate hand holds that the other team can use & soon the ranks will be thinned!

Would you like to discuss a customizable group recreation experience for adults, kids or both? No problem... our group activities can be tailored to fit any location, age demographic & request!