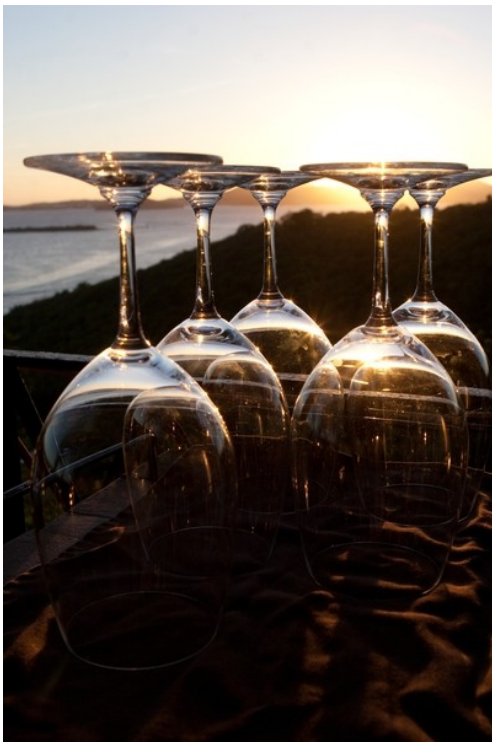


ASOLARE

CANEEL HILL | ST JOHN, VI | 340.779.4747

GENERAL CATERING
INFORMATION



With stunning sunset views of St Thomas and the Caribbean Sea, Asolare is the ideal spot for your special occasion. From wedding receptions to business incentives, our catering director will work with you every step of the way to ensure that your guests have a truly memorable experience.

Nestled atop Caneel Hill on the beautiful North Shore of St John, Asolare features a large terrace overlooking St Thomas and the surrounding cays. It is from this terrace, with its view of the setting sun, that memorable moments are made. The terrace can accommodate parties up to 36 people, with more space available in our indoor dining room. With views of the tropical gardens surrounding Asolare, the indoor dining room can be used for additional seating or as an open area for dancing and other activities.

Our talented chefs work with the finest locally sourced ingredients to create stimulating fusion cuisine that highlights all of the natural bounty that the islands have to offer. From spiny lobster to wild soursop, the flavors of the Caribbean will be yours to explore as you pass the evening in leisure. The passion for fresh, local

products is continued in the bar by our team of mixologists with handcrafted island cocktails that beautifully compliment our eclectic cuisine. In addition, our wine steward has selected fine wines from across the globe to present a wide offering to the oenophile in all of us.

In total, we can accommodate parties of up to 50 guests utilizing both areas for seating. Should you wish to host a standing reception, we can comfortably accommodate up to 100 guests. Depending on the time of year that you wish to host your event, costs can vary dramatically. November to May is high tourist season in the Virgin Islands and it is during this time that we do the majority of our business for the year. As such the cost of hosting an event is greater than other times of year and it is recommended to plan well in advance to guarantee availability of any specific date.

As Spring arrives and high tourist season ends, the wedding season begins. From May through July St John is inundated with brides-to-be who have traded traditional steeped chapels for bare feet and sandy shores. Asolare hosts numerous wedding receptions and rehearsal dinners every year and we have carved out a niche as the number one location on St John to host your reception.

Finally, August through October is Hurricane Season and great deals can be had for the adventurous traveler.



In order to ensure that all of our guests receive the highest standard of service, we require special bookings for all parties with greater twelve attendees. For these special bookings there are two options. You may reserve the restaurant space for either a single seating within an evening or for the entirety of the evening. If reserving for a single seating, this allows your party to arrive at 5:30pm or 8:30pm and have the restaurant space completely to yourselves until departing at 8:00pm or 11:00pm respectively. If booking the space for the entire evening, you may arrive whenever you wish between 5pm and 9pm and the entire restaurant will be yours alone until your departure as late as 11:00pm. If you are interested in hosting an event outside of these standard hours, our catering director will be happy to provide more information.

At Asolare we do not charge a fee for the use of our space. Instead, we place a minimum in sales that must be met. All of your food and beverages will count toward the minimum and any difference would be added to the final bill. However, we have a variety of packages that can be tailored to the size and desires of your specific event and we will assist you every step of the way to ensure that you get the most out of your budget. The following is a table which outlines the Food & Beverage Minimum by month.

	Single Seating	Full Evening
January	\$4,800	\$8,000
February	\$4,800	\$8,000
March	\$4,800	\$8,000
April	\$4,200	\$7,000
May	\$3,600	\$6,000
June	\$3,000	\$5,000
July	\$3,000	\$5,000
August	\$2,400	\$4,000
September	\$1,800	\$3,000
October	\$2,400	\$4,000
November	\$3,600	\$6,000
December	\$4,200	\$7,000

It is important to note that should you wish to hold your event on a holiday or otherwise significant date, there may be a proportionately higher minimum in sales required. Your catering director will be happy to help you establish a customized minimum for a party booking on a date such as this.

We are aware that we are not the most affordable option on St John and there are places that will accommodate your party for a lower price. However when it comes to having the absolute best for your guests, you are in no better hands than at Asolare. Each of our staff takes a special pride in being the number one destination for private bookings on St John and that passion for excellence will show through in every step of your experience at Asolare.

Over years of hosting special events, we have assembled a selection of packages to make planning your function as easy as possible. Should you wish to make adjustments or substitutions to any package, or even to build a package from the ground up, we are happy to work with you. On the following pages you will find detailed descriptions of each of the packages we offer and samples of our three, four and five course menus.



In addition to the Food & Beverage options listed in the packages, we are able to provide a wide range of amenities for your functions. From bands and dance floors to screens and projectors for presentations, we can work with you to ensure that you have everything you need to host a successful event. Our catering director will be happy to provide more specific information should you wish to have additional amenities available.

Package 1 - \$120/Person

Three Course Menu

Toast with Sparkling Wine

Selection of Three Hors D'oeuvres

Open Bar - Well Drinks & House Wine for Two Hours

Package 2 - \$150/Person

Four Course Menu

Toast with Sparkling Wine

Selection of Three Hors D'oeuvres

Open Bar – Premium Drinks & House Wine for Two Hours

Package 3 - \$180/Person

Four Course Menu

Toast with Champagne

Selection of Five Hors D'oeuvres

Open Bar – Premium Drinks & House Wine for Three Hours

Package 4 - \$200/person

Five Course Menu

Toast with Champagne

Selection of Seven Hors D'oeuvres

Open Bar – Premium Drinks & House Wine for Three Hours

“A la Carte” Pricing

3 Hors D'oeuvres \$12/Person

5 Hors D'oeuvres \$20/Person

7 Hors D'oeuvres \$28/Person

Three Course Menu \$80/Person

Four Course Menu \$100/Person

Five Course Menu \$120/Person

Open Bar – Well \$15/Person per Hour

Open Bar – Premium \$20/Person per Hour

Toast with Sparkling Wine \$5/Person
(Cava or Prosecco)

Toast with Champagne \$12/Person

Sample Event Menu

Three Course

Coconut Green Curry Soup
Shrimp, Ginger & Lemongrass

House Salad
Cucumber, Toasted Cashews & Baby Greens
Curry Tahini Dressing

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Grilled Mahi Mahi
Seared Plantains & Baby Bok Choy
Coconut Green Tea Emulsion & Mango Chutney

Coriander Honey Glazed Duck Breast
Summer Squash, Fuji Apple & Snow Peas
Port Duck Jus

Grilled Filet Mignon
Mashed Potatoes & Asparagus
Cognac Cream Sauce

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Dessert Sampler
A Selection of Desserts Chosen by the Chef

Sample Event Menu
Four Course

Coconut Green Curry Soup
Shrimp, Ginger & Lemongrass

Spinach Salad
House Cured Bacon, Asian Pear & Crystallized Ginger
Port Sage Brown Butter

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Chi Chi La La Granita
Cranberry, Cucumber & Fresh Lime

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Sesame Seared Tuna
Carrot Ginger Rice & Orange Slaw
Sweet Soy & Wasabi

Coriander Honey Glazed Duck Breast
Summer Squash, Fuji Apple & Snow Peas
Port Duck Jus

Grilled Filet Mignon
Mashed Potatoes & Asparagus
Cognac Cream Sauce

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Dessert Sampler
A Selection of Desserts Chosen by the Chef

Sample Event Menu

Five Course

House Cured Pork Belly Nigiri
Confit Tomato, Coconut Rice & Pineapple

Spicy Tuna Maki Roll
Mango, Cucumber & Scallion

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House Salad
Cucumber, Toasted Cashews & Baby Greens
Curry Tahini Dressing

§

Chi Chi La La Granita
Cranberry, Cucumber & Fresh Lime

§

Sesame Seared Tuna
Carrot Ginger Rice & Orange Slaw
Sweet Soy & Wasabi

Grilled Pork Tenderloin
Fingerling Potatoes & Tempura Leeks
Sake Braised Cipollini Onions
Hoisin Barbecue Sauce

Lump Crab Topped New York Strip
Coconut Braised Potatoes & Haricot Verts
Red Curry Hollandaise

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Dessert Sampler
A Selection of Desserts Chosen by the Chef