









## Tastings & Pairings

Networking Events

Company Celebrations

Client & Partner Dinners

Consultations



# Tastings & Pairings In office team building.

- Prices starting at -

\$75 per person

Partnering with our colleagues at the Cayman Wine Academy, we offer an array of different educational team building and BD events.

- Wine tasting and food pairings.
- · Whisky tasting and food pairings.
  - Rum tasting and food pairings.
- Cognac tasting and food pairings.



## Networking Events

- Prices starting at -

\$50 per person with drink packages tailored to each event

Chicken liver parfait, choux beignet, fig jam and walnut.

Confit duck tartlet, hoisin sauce and scallions.

Steak tartare, dijon, caper and cornichon.

Goats cheese mousse, rosemary shortbread and black olive.

Tuna ceviche, apple, shallot and truffle vinaigrette.

Braised short rib croquette, Cayman style aioli.

Braised lamb ravioli, pea and mint purée.

Burrata tortellini, confit tomato and chive brown butter.

Caramelized miso shrimp.

We have several venue partners on island who offer perfect event spaces for canapé and cocktail receptions. We can also create a personalised beverage package for your event through some of our other fantastic partners!



# Christmas Parties - and Company Celebrations

Let us assist in creating a lavish and memorable celebration experience for your staff members and colleagues. Tell us your vision and we will help to make it a reality!

From sit down dinners, to grand feasts or canapé receptions, we would love to be a part of your special corporate occasion.

Contact us today.



## Intimate dinners with Partners & Clients

#### - Prices starting at -

4 courses \$120 per person 5 courses \$150 per person

5 course meal includes canapés.

#### To start.

Seared foie gras, tuna sashimi, shallot and truffle vinaigrette.

#### To follow.

Seared diver scallops, cauliflower, walnut, caper and golden raisin, passion brown butter.

#### To continue.

Seared beef tenderloin, bone marrow croquette, artichoke purée, porcini mushroom and asparagus.

To finish.

Dark chocolate tart, walnut, rum and salted caramel.

All prices are in Cayman Islands Dollars. Additional charges: 15% gratuity and \$30 per hour for serving staff. Chef's fee is inclusive.



### Consultations

Do you own a restaurant or cafe and feel the need to reassess and optimise your services and offerings? We are here to help you thrive in this competitive market and to position you to maximize your business and market share.

#### Services:

- Menu creation
- Food cost control
- Labour cost control
- Staff training
- Food hygiene systems
- Scheduling
- Ordering and kitchen maintenance systems
- Vendor accounts
- Monthly accounts and menus analysis
- Weekly standards and systems inspection
- Mystery diner analysis

Please feel free to contact us for more information and to better understand how we can help.



Thank you for considering **Bespoke Catering Cayman** for your luxury culinary event. If you have any questions regarding menu options or pricing or would simply like to discuss your culinary vision and explore whether we might be the right fit, please feel free to contact us.

We cannot wait to partake in this journey of taste and wonder with you!

