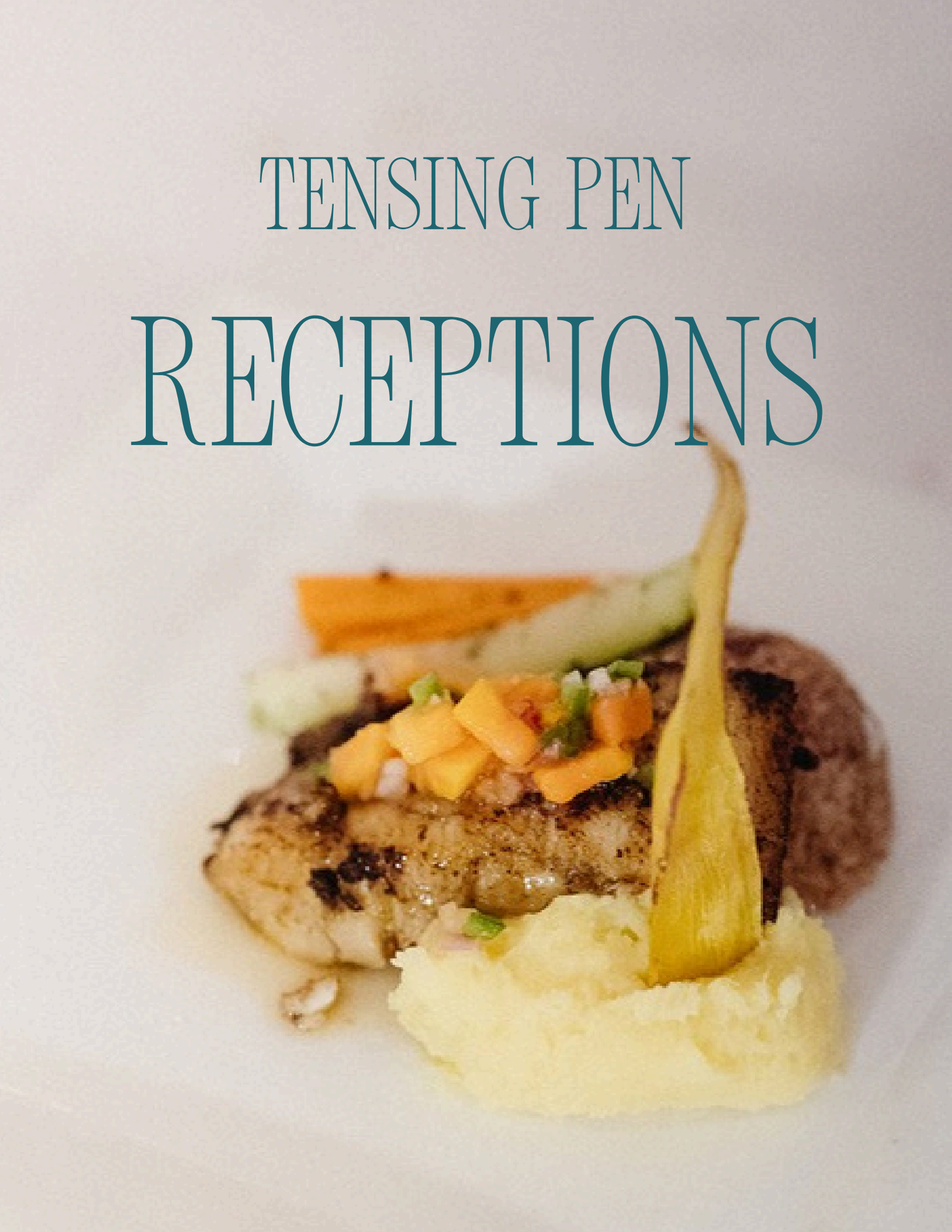
TENSING PEN

RECEPTIONS



FROM OUR KITCHEN TO YOUR PALATE

Using fresh, locally sourced, and organic ingredients whenever possible, the Lodge Restaurant team thoughtfully curates menus for every occasion — from relaxed welcome gatherings to elegant wedding receptions for up to 120 guests.

Our Food & Beverage Team and Events Coordinator will work closely with you to customize menus that reflect your tastes, accommodate dietary requirements, and align with your budget.

We are delighted to arrange a variety of gatherings, including:

- Arrival cocktail receptions
- BBQ reception dinners
- Rehearsal dinners
- Bachelor and bachelorette celebrations
- Pre-wedding family gatherings
- Post-wedding brunches
- And more...

TERMS AND CONDITIONS

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- Minimum of 10 guests
- Menu selections are due 31 days prior to the event
- A 50% deposit is required 90 days prior to the event date
- Final payment is due 31 days prior to the event date
- In the event of cancellation, a refund of 50% of monies paid, less any incurred expenses, will apply

Please add 10% service charge and 10% government tax

RECEPTION PLATED DINNER

STAR LILLY

$58 pp*

Pre-select for your group:
1 appetizer, or 1 salad, 2 entrées and 2 sides.

Each guest's final choice must be 1 appetizer OR 1 salad, 1 entrée and 2 side dishes from your pre-selections.

HIBISCUS

$68 pp*

Pre-select for your group:
2 appetizers, 2 salads, 3 entrées and 3 sides.

Each guest's final choice must be 1 appetizer, 1 salad, 1 entrée and 2 side dishes from your pre-selections.

Appetizers

Lodge Fish Cake with Chipotle Remoulade
Conch Ceviche (in season) or Shrimp Ceviche
Coconut Shrimp with a Spicy Mango Sauce
Assorted Crudités, with a Trio of Dips
Scotch Bonnet Chicken Skewers
Chicken Lollipop Wings,
in a Pineapple Ginger Jerk Sauce
Bacon Wrapped Plantain
Ratatouille of Local Vegetables,
Served with Homemade Dasheen Chips

Salads

Tensing Pen Salad, with Guava Vinaigrette
Mixed Local Greens, Fire Roasted Peppers and Plantain Curls
Watermelon, Feta and Mint Salad
Greek Salad, with Red Wine Vinaigrette
Charred Pineapple Salad with Mint,
Nestled in a Bed of Mixed Greens

Entrees

Caribbean Chicken, with Spicy Mango Sauce
Roasted Rosemary Chicken Breast
Stuffed Jerk Chicken Breast, with Roasted Red Pepper Coulis
Vegetable Pasta Rundown in Coconut Curry
Escoveitched Fish with Tri-Color Peppers
Nut-Crusted Snapper, in a Jamaican Pumpkin Sauce
Sautéed Red Snapper, Topped with Papaya Salsa

Side Dishes

Pumpkin Polenta
Creamy Coconut Polenta
Jamaican Coconut Rice and Red Peas
Sautéed Local Vegetables
Garlic or Parsley Mashed Potatoes
Jamaican Sweet Potatoes Mash
Glazed Carrots and String Beans

Complimentary Blue Mountain Coffee, Assorted Teas and Herbal Tisanes

Please add 10% for govt. tax and 10% service charge

RECEPTION PLATED DINNER

ORCHID

PLATED $84 pp*

Pre-select for your group:
3 appetizers, 3 salads, 3 entrées and 3 sides for all your guests.
Each guest's final choice must be 1 appetizer, 1 salad, 1 entrée and 2 side dishes from your pre-selections.

Appetizers
Any Appetizers from Hibiscus Menu, plus:

Lodge Fish Cake with Lime Cilantro Aioli
Conch Ceviche (in season)
Coconut Shrimp with a Spicy Mango Sauce
Crostini with Smoked Marlin
and Assorted Cheeses
Negril Reggae Wings, in a Pineapple
Ginger Jerk Sauce
Mini Vegetable Spring Rolls,
Served with a Sweet Chili Sauce
Sweet Corn and Shrimp Soup

Salads

Tensing Pen Salad, with Guava Vinaigrette
Roasted Tomatoes with Feta Cheese,
Almonds, Balsamic Reduction
Mixed Local Greens, Fire Roasted Peppers
and Plantain Curls
Greek Salad, with Greek Vinaigrette
Watermelon, Feta and Mint Salad
Charred Pineapple Salad with Mint, Nestled
in a Bed of Mixed Greens

Entrees
Any Entrees from Hibiscus, plus:

Lamb Chops, Pineapple Mint Glaze
Crusted Beef Tenderloin with Red Wine
Peppercorn Glaze
Caribbean Curried Goat
Garlic Sautéed Shrimp, with Red Peppers
Lobster Medallions, with a light curry
Coconut Sauce (in season)
Grilled Lobster with Lime Garlic Beurre
Blanc (in season)

Side Dishes

Pumpkin Polenta
Creamy Coconut Polenta
Jamaican Coconut Rice and Red Peas
Island Baby Bok Choy
Garlic or Parsley Mashed Potatoes
Jamaican Sweet Potatoes Mash
Sauteed Local Vegetables
Glazed Carrots and String Beans

Complimentary Blue Mountain Coffee, Assorted Teas and Herbal Tisanes

Please add 10% for govt. tax and 10% service charge

RECEPTION BUFFET DINNER

BIRD OF PARADISE

BUFFET $74 pp*

Pre-select 2 appetizers, 2 salads, 2 entrées and 3 side dishes

PASSION FLOWER

BUFFET $84 pp*

Pre-select 2 appetizers, 2 salads, 3 entrées and 3 side dishes

Appetizers

Lodge Fish Cake with Lime Cilantro Aioli
Callaloo Fritters with Julienned Garnish
Conch Ceviche (in season) or Shrimp Ceviche
Pumpkin Thyme Velouté
Corn and Shrimp Soup
Caribbean Seafood Chowder
Coconut Shrimp with a Spicy Mango Sauce
Ackee Crostini
Negril Reggae Wings,
in a Pineapple Ginger Jerk Sauce
Mini Vegetable Spring Rolls,
Served with a Sweet Chili Sauce

Salads

Tensing Pen Salad, with Guava Vinaigrette
Roasted Tomatoes with Feta Cheese,
Almonds, Balsamic Reduction
Mixed Local Greens, Fire Roasted Peppers
Topped with Plantain Curls
Greek Salad, with Balsamic Vinaigrette
Watermelon, Feta and Mint Salad
Charred Pineapple Salad with Mint,
Nestled in a bed of Mixed Greens

Entrees

Lemongrass Coconut Chicken Curry
Caribbean Chicken Parmesan
Caribbean Curried Goat - Jamaican Oxtail
Coconut Masala Kingfish Stew
Nut-Crusted Snapper
Whole Roasted Grouper,
with Spicy Mango Sauce
Garlic Shrimp, with Herb Sauce
Beef Wellington with Rich Demi-Glace
Chimichurri Grilled Steak, Red Wine au Jus
Lobster Medallions, with a Light Curry
Coconut Sauce (in season)
Grilled Lobster with Lime Garlic Beurre Blanc
(in season)

Side Dishes

Pumpkin Polenta
Creamy Coconut Polenta
Jamaican Coconut Rice and Red Peas
Sautéed Local Vegetables
Garlic or Parsley Mashed Potatoes
Jamaican Sweet Potatoes Mash
Glazed Carrots and String Beans

Complimentary Blue Mountain Coffee, Assorted Teas and Herbal Tisanes

Please add 10% for govt. tax and 10% service charge

RECEPTION BUFFET ADD-ONS

CARVING STATIONS

Carving station is priced per person with a minimum of 30 people.
US $25 for person, per station.

Carving Stations are available for Buffet service only.
Includes fee for chef-attended stations

Please select one of the following:

Beef Tenderloin, Demi-Glace Reduction

Beef Wellington, with Green Peppercorn Sauce

Baked Ham with Brown Sugar Glaze

Jerk Pork Tenderloin stuffed with Plantain,

Fork Tender Pork Shoulder, Guava Glazed

Roasted Whole Grouper, Cherry Tomatoes, Baby Potatoes & Signature Glaze

Herb Roasted Turkey, with Cranberry or Spicy Mango Sauce

DESSERTS

Available Buffet or A La Carte

US$ 8 for 2 desserts, per person.
$4 For each additional dessert

Cheesecake
(Choice of Mango, Cherry, Rum and Raisin- other flavors upon request)
Chocolate Mousse
Red Velvet Cake with Cream Cheese Frosting
Coconut Rum Cake
Mini Jamaican Dessert Treats
(Coconut drops, Sweet Potato Pone and Bread Pudding) Jamaican Bread Pudding with Vanilla sauce
Assorted Cookies
(Oatmeal Raisin, Chocolate Chip, Sugar and Butter)

Sorbets and Ice Creams

Available a la carte only

Sorbet Trio

(varies, based on seasonal fruits)

Jamaican Ice Cream

(Choose from Rum & Raisin, Stout, Vanilla)

Please add 10% for govt. tax and 10% service charge

OTHER RECEPTIONS

Arrival BBQ - Bachelor/ Bachelorette Party Rehearsal Dinner

Minimum of 20 persons
These menus can be customized to your budget and taste.
Contact us for Farewell Brunch options

Buffet

Choose 2 starters, 2 entrees, and 2 side dishes. **$43***
Choose 3 starters, 3 entrees and 3 side dishes. **$49***

Starters

Crudité with Assorted Dips
Reggae Chicken Wings
Scotch Bonnet Chicken Skewers
Vegetable Spring Rolls
Coconut crusted Chicken with a mango dipping sauce
Tensing Pen Salad, with Guava Vinaigrette
Jamaican Cole Slaw, Studded with Tropical Fruit
Charred Pineapple Salad with Mint and Mixed Greens
Marinated Tomato and Watermelon Salad

Entrees

Sautéed Red Snapper with Papaya Salsa
Nut crusted Grouper with a creamy coconut sauce
Escoveitched Fish Fillet
Grilled Jerk Chicken, with Tensing Pen Jerk Sauce
Chicken Brochettes with Cilantro Sauce
Grilled Pork Tenderloin with Guava BBQ Sauce
BBQ Pork Chops

Side Dishes

Fried Plantain
Sautéed Callaloo
Reggae Vegetable Medley
Sweet Potato Wedges
Jamaican Rice and Peas
Garlic Mashed Potatoes

Please add 10% for govt. tax and 10% service charge

COCKTAIL RECEPTION - HORS D'OEUVRES

Minimum 6 persons.

Served only between 4pm - 7pm (Available for ONE hour only)

Choose Any Two: $16 per person*
Choose Any Three: $22 per person*
Choose Any Four: $28 per person*

Vine Ripened Tomatoes Filled with Goat Cheese
Tasty Bruschetta
Assorted Crackers with Curry Salted Codfish Dip
Assorted Cheese and Crackers
Vegetable Spring Rolls, Sweet Chili Dip
Spicy Fish Cakes with Sherry Dipping Sauce or Asian Sweet and Sour Sauce
Plantain Fritters with Sour Cream Dip
Ackee Quesadillas with Sour Cream Dip
Coconut Shrimp Served with Papaya Salsa Dip
Seared Beef Skewers with Hot and Spicy Sauce
Beef Tenderloin Crostini
Nut Crusted Chicken Fingers
Sweet Potato Rings topped with pulled Jerk Chicken

Please add 10% for govt. tax and 10% service charge

BEVERAGE PACKAGES

Price quoted is for 2 hours

Select Bar
$30 pp*

House Red Wine
House Wine Wine
Red Stripe
Red Stripe Light
Bottled Water
Assorted Sodas
and Juices

Premium Bar
$38 pp*

House Red Wine
House White Wine
Gold Rum
Vodka
Gin
White Overproof Rum
Rum Cream
Red Stripe Beer
Light Beer
Assorted Chasers

Deluxe Bar
$46 pp *

House White Wine
House Red Wine
Kingston 62
Appleton Signature
White Overproof Rum
Dewars
Smirnoff Vodka
Rum Cream
Tia Maria
Campari
Gordon's Gin
Red Stripe Beer
Red Stripe Light
Heineken
Assorted Chasers

Exclusive Bar
$50 pp *

House White Wine
House Red Wine
Courvoisier VS
Kingston 62
Appleton Signature
Johnny Walker Black
White Overproof Rum
Baileys
Rum Cream
Tia Maria
Campari
Tanqueray Gin
Absolut Vodka
Red Stripe Beer
Red Stripe Light Beer
Heineken
Assorted Chasers

Non-Alcoholic Bar
$7 Per Person *

Assorted Sodas & Juices,
Bottled Water

Mimosas
$10 Per Person

Mimosas can be added to the above packages.
(minimum 10 persons)

Ask Us About Adding Cocktails Packages to your Event

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*In the event of supply chain issues, the hotel reserves the right to make changes to the beverages listed above after consulting with the client.

*

Please add 10% for govt. tax and 10% service charge

OPTIONAL MEAL PLANS

PLEASE NOTE: The plans are for reference only, and contain exceptions.
All meal plans are customized to meet your group's specifications.

Our chefs can meet your budget, as well as dietary restrictions,
food allergies, and other preferences.
Contact our event planner for more info weddings@tensingpen.com

Breakfast +Lunch $45

Breakfast
Free Continental Breakfast,
+
Choice of 1 of these:

Porridge of the Day
Breakfast Smoothie
Eggs, Omelet,
Pancakes, Waffle,
Sandwiches & Toast

Lunch
Soup or Salad of the Day
+ 1 item from:
Wraps , Tacos, and Pizza
Burgers
The Grill category
+
Choice of 1 beverage:
Fruit juice, Water or Soda

Breakfast + Dinner $85

Breakfast
Free Continental Breakfast,
+
Choice of 1 of these:

Porridge of the Day
Breakfast Smoothie
Eggs, Omelet, or Pancakes
The Lodge Waffle

Dinner
1 Appetizer or Salad
+
Choice of any 1 entrée from
The Lodge Menu,
+
A glass of house
of red/white wine,
or a glass of fruit juice,
or domestic beer

Breakfast +Lunch + Dinner $115

Breakfast + Lunch
from menu on the left,
+
Dinner
1 Appetizer or Salad
+
Choice of any 1 entrée from
The Lodge Menu
+
A glass of house
of red/white wine,
or a glass of fruit juice,
or a domestic beer

*** All prices per person. Add 10% tax and 10% gratuity**

We also offer Bufffet meal plans for larger groups. Please inquire with your event coordinator