



MEMBERS CAN PRIVATISE OUR BOARDROOM ON DECK 3 FOR DINNERS!



For private events (not open to other Members) then the Member hosting the private dinner must organize and pay for their own catering including wine.

Our recommended catering partner (Fabulous Feasts) is offering a 15% discount to their standard pricing overleaf. To book email romain@fabulousfeasts.com mentioning that you are a member and copy info@gustaviayachtclub.org . Please give us at least three days notice in advance of the evening of the dinner. Maximum number of seated guests is 8 or more if is done as a buffet. The Club will not charge for the use of deck 3 including its own logoed tableware until 1st of January 2018 but it is subject to availability. Privatising the Boardroom is subject to approval by email from the Club and it is valid from 6pm till 11pm (21dec16)

Tableware by our sponsor:



Please note that for Gustavia Yacht Club members there is a 15% discount to the prices below

Gourmet Dinners

Our gourmet dinners are a great way to have luxurious personally prepared meals in the privacy of your own villa. This option is for those who have other dining plans scheduled throughout their stay, and therefore would not benefit from a private chef service, but would like to host a meal at their villa. Gourmet dinners are also perfect for gatherings or for Christmas, Easter or other holidays. Think of it as dining out, while dining in.

Under 4 Pax 50.00€ charge will be apply.

Barbecue Menu

Amuse Bouche

Caesar Salad with Garlic Croutons and Shaved Parmesan

Grilled Marinated Shrimp Brochette

Grilled Petite Filet Mignon

Grilled Marinated Vegetables Brochette

Potatoes Rösti

Mango Mousse Cake

75.00€ per person

Traditional Menu

Amuse Bouche

Seared Foie Gras Napoleon with Apple Balsamic Reduction

Filet Mignon, Merlot Sauce

Gratin Dauphinois with Truffle Oil

Grilled Asparagus and Mini Sweet Peppers

Warm Chocolate Tart with Vanilla Ice Cream

85.00€ per person

Gourmet Menu

Amuse Bouche

Tuna Tartare with Ginger & Fresh Herbs
On a Bed of Greens & VOO Dressing

Seared Branzino & Braised Fennel
Porcini Risotto

Chocolate Truffle Cake & Vanilla Sauce

85.00€ per person

West Indies Menu

Amuse Bouche

Homemade Bisque & Lobster Raviole

Crispy Citrus Lobster Salad

Whole Grilled Lobster & Champagne Sauce
Grilled Vegetables

Madras Rice

Pear Belle Helene with Hot Chocolate Sauce

95.00€ per person

Provençal Menu

Amuse Bouche

Crispy Goat Cheese & Salad
Balsamic & Olive Oil Dressing

Roasted Baby Chicken & Tarragon Juice

Quinoa Rice Pilaf & Roasted Vegetables

Deconstructed Lemon Pie with Fresh Berries

70.00€ per person



Fabulous Feasts Saint Barths

0590 52 96 75

romain@fabulousfeasts.com

www.fabulousfeasts.com

