



WEDDINGS & EVENTS

A uniquely curated experience awaits you at the Pineapple Beach Club.

Known for creating lasting events featuring lively entertainment and group dining, each option is designed to welcome anyone or group in search of an exceptional way to celebrate.

Thank you for considering Pineapple Beach Club for your special occasion. We look forward to making your celebration a memorable experience!

We've created the following packages for your consideration and to guide you through the decision-making process.

EVENT SPACES

1. HILLTOP GAZEBO

Ideal for: Weddings, Private Candlelight Dinners or Group Cocktails, Group Dinners, Photo Shoots

Gazebo Capacity: 6 persons

Outside Capacity: 100 persons



2. BEACH FRONT

Ideal for: Weddings, Private Candlelight Dinners, Group Cocktails, Group Dinners, Photo Shoots

Capacity: 150 persons (cap)





3. GARDEN GAZEBO

Ideal for: Weddings, Private Candlelight Dinners, Cocktail Receptions, Group Dinners, Photo Shoots

Capacity: 150 persons (cap)



4. THE OUTHOUSE

Ideal for: Weddings, Private Candlelight Dinners, Cocktail Receptions, Group Dinners, Photo Shoots

Capacity: 80 persons (cap)



5. TICKLE TURTLE BAR

Ideal for: Cocktail Receptions

Capacity: 40 persons (cap)

6. ORCHID RESTAURANT

Private Air conditioning Room with bamboo panels, steakhouse décor. Ideal for: Private Indoor Group Dinners

Capacity: 40 persons (cap)

7. GARDEN RELAXATION AREA

Ideal for: Cocktail Receptions, Enchanted Dinners, Private Mixology, Private Sip & Paint, Photo Shoots

Capacity: 80 persons (cap)



8. CHEF PIETRO BY THE SEA

Air-conditioned Restaurant adjacent to the Infinity pool

Ideal for: Private Group Dinners, Intimate Wedding receptions

Capacity: 70 persons



9. IQ ZONE

Size: 420 sq. ft.

Private Air -conditioned Room located adjacent to the reception building.

Ideal for: Small Meetings, Private Craft or Training Sessions

Capacity: 30 persons - Theatre Style

18 persons - Board room Style

14 persons – Class room Style

Inclusions:

- Tables
- Chairs
- Lectern and 1 Microphone
- Fully Air-Conditioned Room
- Audio Speakers
- White Table Linen
- Wi-Fi

Optional Items (available upon request at an additional charge):

- Audio and Visual Equipment - US\$100.00 per day
- Portable Stage - US\$150.00+ per day (based on size)
- Flip Chart - US\$35.00 each
- A4 Note Pad & Pen/Pencil - US\$15.00 each
- Power Strip - US\$10.00 per strip
- Name Cards - US\$5.00 per person
- White Board & Easel - US\$25.00 per day
- Microphone - available upon request at an additional charge
- Florals & Décor - Available and priced on request
- Printer Rental - Available and priced based on size

MEETING COFFEE BREAKS

US\$20.00 per person per break

Four (4) Assorted Teas
Coffee (Regular & Decaf)
Two (2) Fruit Juices
Bottled Water

LONG BAY BREAK

US\$30.00 per person per break

Assorted Sandwiches
Assorted Pastries
Four (4) Assorted Teas
Coffee (Regular & Decaf)
Two (2) Fruit Juices
Bottled Water

FRIGATE BIRD BREAK

US\$40.00 per person per break

Assorted Sandwiches
Assorted Pastries
Assorted Fruits
Four (4) Assorted Teas
Coffee (Regular & Decaf)
Two (2) Fruit Juices
Bottled Water

ADDITIONAL OPTIONS: -

Pre-Meeting Cocktail Reception	US\$45.00+ per person per hour
Onsite Caribbean Breakfast:	US\$40.00 per person per day (applicable to non-resident guests)
Onsite Lunch:	US\$50.00 per person per day (applicable to Non-resident Guests)
Group Dinner:	US\$75.00+ per person based on selection menu option
Set-up Fee:	US\$250.00+ per event

Cocktail Hour Options

Choose your preferred options and we will confirm pricing.

STANDARD PASSED HORS D'OEUVRES – US\$25.00 pp per hour

Choose four (4) options. Additional cost for additional options if requested.

- Arancini, *Marinara*
- Scallop with Bacon, *Dijon Maple Glaze*
- Jerk Chicken Wings, *Sour Cream, Herb Dip*
- Grilled Ham & Cheese, *Pepperjack Cheese*
- Cheese Burger Sliders, *American Cheese, Pickles, Ketchup*
- Bacon Wrapped Scallops, *Truffle Hollandaise*
- Spicy Mini Meatballs, *Marinara Sauce*
- Mac & Cheese Bites, *Hot Pepper Mayo*
- Hummus & Crudites, *Grilled Pita Bread, Smoked Paprika*
- Vegetable Spring Rolls, *Sweet Chili Sauce*
- Potato and Spinach Croquettes, *Herb Aioli*
- Vegetable Samosas, *Tamarind Sauce*

PREMIUM PASSED HORS D'OEUVRES – US\$38.00 per person per hour

Choose 2 items from Standard option & 2 items from below options.

Additional cost for additional options if requested.

- Mini Crab Cakes, *Herb Aioli*
- Baby Lamb Chops, *Rosemary Salt*
- Coconut Shrimp, *Sweet Chili Sauce*
- Sesame Crusted Tuna, *Spicy Ponzu Aioli*
- Goat Cheese Crostini
- Smoked Salmon & Cucumber, *Whipped Dill Cream Cheese*
- Filet Steak Bites, *Horseradish Aioli*
- Crispy Chicken Bites, *Honey Sriracha*

“LUX” OPTIONS

RAW BAR

Elevate your Event by Adding a Raw Bar Feature.

Priced per piece; minimum 12 pieces

- **Oysters Rockefeller**

US\$8.00 each

- **Jumbo Shrimp Cocktail**

US\$5.00 per person

- **Classic Seafood Platter**

(24 Oysters, 12 Shrimp)

US\$300.00 per platter

- **Signature Seafood Platter**

(24 Oysters, 12 Shrimp, Crab Legs, Scallops)

US\$450.00 per platter

- **The Sushi Platter**

(Salmon Avocado Roll, Spicy Tuna Roll, Garden Roll and Chef's Feature)

US\$300.00 per 25 guests

- **Lobster Bruschetta Platter**

(12 pieces)

US\$100.00 per platter

COCKTAIL BAR PACKAGES

Our Bar package, priced per house, is an open bar concept with your selection of options with our house celebratory sparkling wine and tableside Wine service. Premium level liquor and upgraded wines are available at an additional charge. Guests requesting alcohol must be 18 years or older and we reserve the right to decline service at any time.

STANDARD BAR - US\$25.00 per person per hour

Stoli Vodka
Beefeater Gin
Johnny Walker Red
Cavalier Dark & Light Rum
House Coconut and Spiced Rum
Jose Cuevo Tequila
Long Bay Lager (*Made in Antigua*)
Selection of House White Wines to include Chardonnay, Pinot Grigio and Sauvignon Blanc
Selection of House Red Wines to include Merlot and Cabernet Sauvignon
House Spiced Rum
House Sparkling Wine for Toast
Assorted Soft Drinks
Assorted Non-alcoholic Beverages

PREMIUM BAR - US\$40.00 per person per hour

1 Specialty Cocktail
Grey Goose Vodka
Bombay Sapphire
Johnny Walker Black
Cavalier Dark & Light Rum
House Coconut and Spiced Rum
Hennessy
Jameson Whiskey
Jose Cuevo Tequila
Assorted Soft Drinks
Assorted Non-alcoholic beverages
Long Bay Lager (*Made in Antigua*)
Selection of House White Wines to include Chardonnay, Pinot Grigio and Sauvignon Blanc
Selection of House Red Wines to include Merlot, Cabernet Sauvignon, Shiraz
House Sparkling Wine for Toast

ADD-ONS

WINE

Whilst our standard package includes house wine, you may choose to upgrade the wine selection and can choose from our extensive Managers' List

CELEBRATORY TOAST

All packages include a sparkling wine toast. You may however upgrade from sparkling wine to Champagne for a fee.

SPECIALTY COCKTAILS

Choose from a selection of Classic and Signature cocktails. Additional pricing per cocktail applies.

THEMED BARS

If you prefer, the option also exist for a themed bar, ie.
Martini, Coconut, Tequila, Rum, etc.
Pricing varies based on the options selected.



EVENT DETAILS

MENU TASTINGS

- To inspire menu selection, complimentary menu tastings are offered for up to 2 guests for group events with a minimum of 75 guests. Tasting date and time must be confirmed at least 60 days prior to the event. Tastings do not include hors d'oeuvres.

OUTSIDE VENDORS

- Should you desire entertainment, photography, florals, or other specialty services, your Event Manager would be delighted to assist with referrals and recommendations of our vendor partners.

LINEN & DÉCOR

- We provide dining tables, chairs, linens, napkins, simple votive centerpieces, plates, cutlery and glassware. Speak with the Guest Services team for a full list of items available.

DAY PASSES

- Non-resident guests will require a day / evening pass to attend events onsite. Additional charges may apply based on function type.

Day Pass: Valid between the hours of 10:00am – 5:00pm US\$140.00 per person

Dinner Pass: Valid between the hours 6:30pm – 10:00pm US\$95.00 per person

MINIMUM & ROOM FEE

- A total Food and Beverage minimum may apply to your function. The minimums are determined by the date of interest and the space desired.

GRATUITY, TAX AND SERVICE

- All food and beverage items are subject to 17% Government tax and 10% Service Charge.

DEPOSITS, PAYMENT & CANCELLATION

- A deposit equal to 20% of the function cost is due at the time of booking. The deposit is non-refundable and non-transferrable. Events are not confirmed until the signed event order and deposit are received.
- 50% of the event cost must be settled thirty (30) days prior to the event.
- Payment is due in full three (3) days prior to the event.
- Cancellation of any event is subject to a cancellation penalty.

GUANTEED GUEST COUNT

- A final guest count is due by noon, three business days prior to the event date. No refund will be given for any reduction in guaranteed attendees.

MENU SELECTION

- Final food and beverage selections are due fourteen (14) days in advance.
- Food pricings are subject to change until menu selections are confirmed on the Event Order.

FOOD ALLERGIES AND DIETARY RESTRICTIONS

- We pride ourselves on maintaining the highest standard in food safety. Please ask your event coordinator for a copy of our company policy in this regard.

SPACE RESERVATION & TIMELINE

- Approved 3rd party vendors will be allowed access to the space in advance based on availability. Please discuss with our Sales Manager.

VENDORS & SPECIAL SERVICES

- Should you require entertainment, photography, florals, or other special services, the Sales team will be delighted to assist with recommendations based on our approved vendors.

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