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# VILLA NORBU

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US Virgin Islands



Caribbean Luxury Dining Venue





Site Fee \$4995

includes:

Two Elegant White Tents

WiFi Connection

Premium Lighting Package

Polynesian Garden Torches

Signature Rectangular or Round Tables

Champagne Chiavari Chairs with Luxe Cushions

Crisp Ivory Linens

Elegant Schott Zwiesel Glassware

Fortessa Plateware & Silverware

Glass Dance Floor over lit Pool

Professional Chef, Bartenders & Servers

Setup & Breakdown

# Menu

## Butler-Passed Hors d'Oeuvres

(choose 3)

Mongolian Beef Satay

Thai Chicken Satay

Grilled Shrimp Satay

Caribbean Lobster Bite Size Pizza

Citrus Ceviche

Tasting Spoon Lobster Mac & Cheese

Ancient Roman Bruschetta

Chef Paul Crab Cakes

## Salads

(choose 1)

Arugula Parmesan

Organic Spring Mix

Roasted Beet & Goat Cheese





## Devil's Triangle Surf & Turf

Creekstone Farms Chargrilled Filet Mignon

&

Broiled Caribbean Lobster Tail

### Additional Protein Entree Options:

Broiled or Blackened Local Mahi

\*Grilled King Prawns

\*Seared Diver Scallops

Roasted Organic Chicken Breast

Braised Creekstone Farms Short Ribs

\*Herb Roasted Lamb Chops

Vegan/Vegetarian/Gluten & Dairy Free Available

### Entree Side Options

(choose 2)

Garlic Butter Broccolini - Grilled Asparagus

Roasted Brussel Sprouts - Garlic Mashed Potatoes

Roasted Medley of Baby Potatoes

Coconut & Shaved Almond Basmati Rice

Grilled Green Beans - Quinoa Tabbouleh

\*market price applies

## Dessert Options

(choose 1)

Key Lime Pie Shooter

Coconut Brownie Parfait with Salted Caramel

Flourless Chocolate Torte

Medley of Fresh Berries & House-Made Whipped Cream

## Premium Bar

Signature Pinot Noir & Sauvignon Blanc

Sparkling Rose Brut

Tito's Vodka - Grey Goose Vodka - Jameson

Milagro - Maker's Mark - Bulleit

Jack Daniels - Crown Royal - Tanqueray Gin

Hendricks Gin - Cruzan Rum - Captain Morgan

Grahams 20 Year Tawny Porto

Local & Imported Beers

Spa Water - Soda Mixers - Cocktail Garnishes

\*French Champagne & Specialty Wines available upon request



## Surf & Turf Dinner Rates

\$120 per guest plus 20% service fee

includes:

Selection of Butler-Passed Hors d'Oeuvres

Organic Salad

Entree with two Sides

House-Made Dessert

## Premium Bar Service

\$75 per guest plus 20% service fee

includes:

Selection of Red & White Wines

Spirits - Local & Imported Beers

Mocktails

## All-Inclusive Packages

includes:

Site Fee + Cocktail Reception

Dinner Reception

10 Guests \$7335

15 Guests \$8505

20 Guests \$9675

30 Guests \$12,015

40 Guests \$14,355

50 Guests \$16,695

60 Guests \$19,035

70 Guests \$21,375

80 Guests \$23,715



## Amenities & Upgrades

(rates may change or vary slightly depending on MP)

Fresh Tropical Floral Centerpieces at \$200 each

(recommended for every 8 guests)

Tent Hanging Florals at \$800

Champagne Welcome Wall at \$800

Premium Rum Tasting & Cigar Bar at \$1600

Sushi Station with Sushi Chef at \$1600

(during cocktail reception)

Roundtrip Transportation at \$50 per guest

(air conditioned vans)

DJ Entertainment at \$2000

Live Band at \$2500-\$4000

Carnival Dancers Fire Show at \$1500

