



PLANNING

DECOR

RENTALS

## JAMAICA WEDDING & PARTY RENTALS

*"We handle the stress, after you say yes"*

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**Wedding Planner Plus (WPP) Jamaica** is happy to provide you with catering services that will thrill you and your guests. All our offerings are curated to satisfy every palate. However, we are pretty flexible and will work with you to ensure that your taste and that of your guests are satisfied.

We thank you for your interest and look forward to being of service to you!

**We are pleased to introduce the work of Executive Chef, Junior Francis.**



Chef Junior Francis is a true role model for Jamaica's aspiring young chefs. His culinary love affair began 27 years ago as a junior assistant in a local bakery where he was schooled in the art of baking bread and pastries. After a spell with several cruise lines, Junior joined the Sandals & Beaches Hotel team in 1990. Within four years, his passion and talent attracted the respect of his peers and the Sandals Food & Beverage team, and he was promoted to Executive Sous Chef. His reputation for excellence, attention to detail soon spread as he honed his skills in executive positions in the company's Negril, Montego Bay and Ocho Rios regions. Chosen to lead the team at Beaches Turks & Caicos, Junior gained experience in leadership and catering to large groups and functions.

His flair in the kitchen has shone through with several live cooking sessions on international TV shows on Fox, NBC, ABC and the UK's Food Network - as well as tickling the palates of celebrities such as President Donald Trump and most recently, the "Real Housewives of Atlanta" cast.

Some of the highlights of Chef Junior Francis' career include:-

- Guest chef of "Rhodes across the Caribbean" with UK celebrity chef, the late Gary Rhodes
- Specially requested by a 300 members strong group visiting Beaches Turks & Caicos to co-ordinate their Kosher catering needs
- "White Nite" Island Fantasy party on Sandals Cay for over 500 JAPEX journalists

His Culinary Training includes:-

Advance Cooking - Culinary Institute of America, New York

Professional Cooking-Johnson and Wales, Florida

His Signature dish is Coconut Rundown Shrimp on a bed of sautéed linguine.

## HOR DOUVRES

Our Hors Dourves selections are as follows. We are more than happy to amend these selections in keeping with your taste.

**Please choose a minimum of 3 items. Minimum number of persons to be catered for is 25.**



Tropical fruits platter	US\$3.50 per person
Jerk chicken wings	US\$4.60 per person
Cocktail patties (vegetable, chicken or beef)	US\$3.50 per person
Jerk pork chunks	US\$5.75 per person
Plantain wrapped in bacon	US\$4.60 per person
Escoveitched fish	US\$5.75 per person
Coconut shrimp	US\$6.90 per person
Garlic bread sticks	US\$2.30 per person
Festival	US\$2.30 per person
Crostini w/tomato & fresh basil	US\$3.50 per person
Codfish Fritters	US\$3.50 per person
Cheese & crackers platter	US\$5.75 per person
Smoke salmon	US\$8.00 per person
Smoke salmon bruschetta	US\$4.60 per person
Stuffed crab balls	US\$6.90 per person
Baked mushroom stuffed with spinach & cheese	US\$6.90 per person
Beef balls	US\$5.75 per person
Honey barbeque spare ribs	US\$9.00 per person
Vanilla infused bammy with seasoned ackee	US\$3.50 per person
Thai chicken kebabs w/dipping sauce	US\$5.75 per person
Jerk chicken kebab	US\$5.75 per person
Jerk lamb chop w/tamarind & mango sauce	US\$11.50 per person
Stuffed dates with blue cheese & bacon	US\$9.00 per person

# Our dinner selections are as follows:-



## MENU # 1 – JAMAICAN BUFFET

### **SOUP**

Island style Pumpkin Soup

### **SALADS**

Garden salad

Potato salad

Tropical Cole-slaw

Freshly baked dinner rolls & butter

Salad dressings

### **ENTREES**

Delicately Jerked Chicken/Jerk sauce on the side

Fillet of Fish deep fried & served with spicy escoveitched sauce

Curried goat

Red Peas & Rice

Fried plantains

### **DESSERTS**

Jamaican dessert platter with mini cakes & pies

Blue Mountain coffee station

**Cost: US\$48.30 per person (with all 3 meats)**

**Cost: US\$39.00 per person (with any 2 meats)**

**MENU # 2 – INTERNATIONAL SEMI-BUFFET**

**SOUP**

CREAM OF POTATO SOUP TOPPED WITH A SPRINKLE OF BACON CRISP &  
MELTED CHEESE  
GARLIC BUTTERED BREAD STICKS

**SALAD**

TOSSED GREENS, CARROTS, CHERRY TOMATOES & CUCUMBERS  
SERVED WITH SWEET ONION VINIGRETTE

**ENTREES**

ROAST PORK WITH SPICED ORANGE GINGER GLAZE  
LEMON PEPPER ROASTED CHICKEN  
GARLIC BUTTER SHRIMP  
RICE PILAF  
BAKED POTATO  
MEDLEY OF STEAMED VEGETABLES  
(Choose any 2 meats & any 2 sides)

**DESSERT**

DUO OF CHOCOLATE & STRAWBERRY CHEESE CAKE  
BLUE MOUNTAIN COFFEE  
**COST: US\$48.00**

**MENU #3 - REGGAE BUFFET**

**SALADS:**

MARINATED TOMATOES & CUCUMBERS  
TOSSED GREENS  
PICKLED SLAW WITH FRESH PINEAPPLE CHUNKS  
SALAD DRESSINGS  
DINNER ROLLS & BUTTER

**ENTREES:**

RED STRIPE BARBEQUE JERK CHICKEN  
FILLET OF FISH IN COCONUT RUN-DOWN  
SUGAR BAKED HAM  
RICE & PEAS  
SWEET POTATOES & PINEAPPLE CROQUETTES  
STEAMED MARKET VEGETABLES



DESSERT PLATTER WITH BLACK, YELLOW & GREEN CUP CAKES.  
REGGAE COLOURS TROPICAL FRUIT CUPS & REGGAE ICE-CREAM  
**US\$52.00 PER PERSON**

## **MENU #4 - Plated Jamaican**

### **Soup**

*Cream of pumpkin  
Flavoured with coconut milk and local herb and spices  
Freshly baked rolls and Butter*

### **Salad**

*Tossed mixed garden Salad  
Served in a filo basket drizzled with papaya vinaigrette*



### **Entrées**

*Callaloo & cheese stuffed chicken breast  
Pan sear to perfection and served with white wine cream sauce  
Grilled Snapper fillet  
Marinated in garlic herb butter & topped with a light escoveitched salsa  
Traditional Rice and Peas  
Sautéed seasonal vegetables*



### **Dessert**

*Sweet Potato Pudding with a drizzle of rum sauce  
US\$39.00 per person*

## **MENU #5 (plated international)**

### **SOUP**

#### **Creamy Corn & Vegetable Chowder**

*Chicken broth, heavy cream, kernel corn, fresh vegetables,  
spices & topped with a sprinkle of crispy bacon*

### **SALAD**

#### **Deconstructed Caprese Salad**

*Mozzarella cheese, tomato, organic greens,  
balsamic reduction & basil vinaigrette*

### **ENTRÉE**

#### **Surf & Turf**

*Medium well chargrilled beef striploin with cabernet reduction  
Grilled Lobster tail with lemon butter (seasonal)  
Creamy mash potatoes  
Buttered green beans & carrots*

### **DESSERT**

#### **Tropical Rum Trifle**

*Vanilla rum cake, chocolate brownie, banana cream custard, shredded coconut, sliced  
bananas, whipped cream, chocolate chips & chocolate sauce*

#### **Blue Mountain Coffee**

**Cost:US\$69.00 per person**



**Menu #6**  
**Island Barbeque Buffet**

**Salad station**

Tossed greens with cucumbers & tomatoes  
Salad dressings  
Cole-slaw  
Fresh fruits in martini glass  
Freshly baked bread rolls

**Grill & Hot Station**

Beef burgers & fixings; *slice cheese, lettuce, tomato, mayonnaise, mustard, jalapeno peppers*  
Jerk chicken  
Roast jerk fish in foil  
Corn on the Cob  
Platter of festival & bammies  
Spicy potato wedges



**Dessert Station**

**SUNDAE BAR** with freshly made Jamaican ice-cream & choice toppings to include shredded coconut, fresh slice bananas, whipped cream, caramel, chocolate & strawberry toppings  
**US\$40.00 per person**

**KIDDIES MENU**

**(for children 8 years & under)**

*Chicken Tenders with sweet & sour sauce*  
*Fries*  
*Cheese Pizza or Mac & Cheese (Choose 1)*  
  
*Apple Juice*

*Chocolate Chip Ice-Cream*  
**\$17.50 per child**

## VENDOR'S MENU



(Mandatory for vendors who work for 6 hours or more during your event and not accounted for in your guests list.)

Soup

Entrée with baked chicken, rice & peas, steamed medley of vegetables

Fruit juice

**\$23.00 per person**

## AFTER DINNER MENU!!!



**Treat your guests to a true Jamaican taste!**

Jerk chicken straight from the grill

**US\$9.32 per person**

\*served with hard bread and condiments; homemade Jerk sauce, pepper sauce & ketchup

Jamaican beef or chicken patties

**US\$3.50 ea.**

Jamaican fried chicken & seasoned fries plate

**US\$10.00 per person**

Jerk chicken pizza (6 slices)

**US\$13.98 per person**

Our team is trained to provide you and your guests with exceptional service that includes event delivery, setup, table service and cleanup. Please know that these menus are merely suggestions. Please let us know if you do not see what you are looking for.



**MENU PRICES ARE INCLUSIVE OF THE  
FOLLOWING:-**

**Wait staff**

**Tableware;** utensils, plates & glassware

**Buffet tables** with white or ivory cloth

**Buffet presentation**

**Food Warmers**

**Wedding cake cutting service**

*\*The above prices do not include 10% service charge.*

**ALLERGY INFORMATION:** In the event that any of the guests has food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food.

Should you not provide the names of the guests and the nature of their food allergies, you shall indemnify and hold us forever harmless from, and against, all liability or claim of liability for any personal injury that occurs as a direct result of your negligence.

We thank you and look forward to being of service to you.

Sincerely,

*Michelle Levene-Phillips (Mrs.)*

**Managing Director**