



# GRAND ISLE

RESORT & SPA



CATERING MENU  
2018



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## WEDDINGS & CELEBRATIONS

Grand Isle Resort & Spa offers customized wedding packages ideal for couples looking for an intimate exclusive beach destination. The powdery white sand makes this the perfect shoeless destination. **If you envision a magical blue seascape as your backdrop for reciting your vows - this is your heaven.** In addition to creating your dream wedding, our wedding experts can help create events leading up to the wedding, and assist with planning the overall celebration. By day, you might wish to arrange for a private dining reception overlooking the pool and beach. If your celebration begins at night, start with cocktails around the bonfire and dance the night away - a memorable experience that will last a lifetime.



## VENUE RENTAL & SET UP

Grand Isle Resort & Spa offers several open air venues for Groups. Venue rental fees include one-time furniture removal and site set-up fees. If a Group would like to use the same venue for multiple functions during the course of its event, additional set-up fees may apply.

Resort set-up includes tables, rounds or rectangular, with white resort linen and white padded garden chairs.



## OCEAN VIEW TERRACE

**\$2,000**

A secluded terrace located below the pool area with a spectacular view of Emerald Bay. Perfect for groups of 25 - 50 people. Can be used for intimate wedding ceremonies, cocktail receptions, reception dinners as well as other special group dinners and dancing.



## OVERLOOK PALAPA

**\$500**

The ideal location for an intimate dinner or cocktail party of up to 15 guests. Space is versatile and can be set up with a royal table or reception style. For larger parties, the Overlook Palapa may be used in conjunction with the Ocean View Terrace.



## EMERALD BAY BEACH

Vary according to event

Grand Isle Resort & Spa's beach can be used for tropical wedding ceremonies, beach dinners and private beach bonfires. Set up fees for wedding ceremonies vary according to the number of chairs needed.

Private beach bonfires require a \$500 set up / clean up fee.



## PALAPA GRILL & UPPER POOL DECK

Resort Buy Out, Prices Vary

This venue can accommodate up to 100 people. The bar area can accommodate up to 80 people under the patio roof plus outdoors along the upper pool deck for cocktail receptions. Rental of this function space includes exclusive use (the restaurant and bar will be closed to other resort guests and the public during the function) and the upper pool deck. It provides an ideal setting for the group dinners, wedding and cocktail receptions, and dancing.



## HORS D'OEUVRES

When selecting items for your event, plan to offer two pieces of each item per person. Hors d'oeuvres pricing is based on a minimum of twelve (12) pieces per order and is subject to change based on market values. All items are displayed. Passed hors d'oeuvres service may be provided for an additional \$35 per hour, per server. Recommended 1 server per every 25 guests.



## CHILLED HORS D' OEUVRES

<b>Deviled Eggs</b> dijon mustard, peppers and parsley	\$1.75
<b>Tomato Bruschetta</b>	\$2.20
<b>Seasonal Fresh Fruit &amp; Cheese Canape</b> mango cream cheese	\$2.25
<b>Prosciutto Wrapped Melon</b> cantaloupe & honeydew	\$2.50
<b>Curried Chicken Canapes</b> aioli curried chicken salad, golden raisins & toasted brioche	\$2.50
<b>Herbed Goat Cheese Canapes</b> basil croute & sweet tomato chutney	\$2.50
<b>Smoked Salmon Canapes</b> chive crema	\$2.75
<b>Crabmeat Crostini</b> crab salad topped with chives	\$3.00
<b>Shrimp Cocktail</b> , horseradish cocktail sauce	\$3.50
<b>Tuna &amp; Avocado Tartare</b> sesame wonton crisps	\$3.50
<b>Lobster Crostini</b> lemon aioli & dill	\$3.25
<b>Lobster Vietnamese Rolls</b> , mango infused soy sesame ginger dip	\$3.50

## HOT HORS D' OEUVRES

<b>Wild Mushroom Duxelle</b> minced mushroom top of light airy bread	\$2.00
<b>Conch Fritters</b> calypso sauce	\$2.00
<b>Crispy Chicken Wings</b> chipotle ranch sauce	\$2.00
<b>Tofu Crisp</b> , sweet chili saffron dip	\$2.00
<b>Pulled pork bytes</b> Pulled pork sweet tangy BBQ sauce, tri-color slaw topped on mini brioche	\$2.50
<b>Mini Beef Stroganoff Bytes</b> Encased in empanada dough	\$3.25
<b>Mini Shrimp Poppers</b> Sweet chili dip	\$3.25
<b>Chicken Curry Puffs</b> Potatoes, carrots & onion encased in empanada dough	\$2.50
<b>Tempura Lobster Bytes</b> Soy sesame ginger dip, pickle slaw & carrots in lettuce cup	\$3.50
<b>Petite Crab Cakes</b> Lemon dill aioli	\$3.25



## HORS D'OEUVRES DISPLAYS

<b>Fresh Crudite</b> crisp vegetables with savory dips	\$3.00
<b>Starburst of Fruit</b> assorted seasonal fruit skewers & yogurt mint dip	\$3.00
<b>Sweet Bytes</b> petite pastries, cookies & chocolate dipped strawberries	\$5.00
<b>Cheese Course</b> assorted imported Cheeses with fruit & crackers	\$6.75
<b>Smoked Atlantic Salmon</b> capers, onions, tomato, lemon, melba toast & crackers	\$6.75
<b>Sliced Deli Platter</b> assortment of sliced meats & cheeses served with rolls, champagne aioli	\$7.75

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All hors d'oeuvres displays pricing is subject to change based on market values. All items are displayed on platters; passed service is not available.  
Price values are per person.



## LIVE STATIONS

All stations will be replenished for ninety minutes. Prices are per person. A minimum of 15 persons is required.

For parties less than 15, add \$4 per person.

\*\* One (1) Chef required for every 40 guests. Chef Fee at \$100.00 each.



## SEAFOOD STATION

Smoked Oysters

Fresh Cured salmon

Shrimp Cocktail

Seafood Ceviche

Mussels or Conch Salad cooked to order (please select one)

\$35 per person

\*\* Chef required



## SALAD STATION

Please select three

**Bahamian Salad** mixed greens, onions, red & green peppers, tossed in citrus aioli

**Caesar Salad** garlic croutons & aged parmesan

**Baby Mixed Greens Salad** baby carrots, purple onions, grape tomatoes & raspberry vinaigrette

**Chilled Asparagus Salad** asparagus, tomatoes, carrot shavings, champagne vinaigrette

**Tabbouleh Salad** cracked wheat grain, peppers, tomatoes, onions, citrus vinaigrette

**Spring Mix Salad** cranberries, walnuts, mushrooms, red onions, feta, raspberry vinaigrette

\$15 per person



## SUSHI STATION

Assorted Sushi Rolls

\$25 per person

## PASTA STATION

**Proteins:** Sautéed Shrimp, Calamari, Chicken and Beef

**Pastas:** Linguini, Penne and Farfalle

**Sauces:** Alfredo, Marinara and Pesto

**Fresh Vegetables & Accompaniments:** mushrooms, carrots, broccoli, roasted red pepper, tri-color peppers, red onions, fresh basil, parmesan cheese, garlic, white wine, olive oil

\$35 per person

\*\* Chef required

## THE CARVING BOARD

Lamb Rack, Prime Rib, Cornish Game Hen, Flank Steak, Pork tenderloin

\$20 per person for one choice | \$35 per person for two choices | \$48 per person for three choices

\*\* Chef required



## DINNER BUFFETS

All buffets will be replenished for ninety minutes and include coffee and tea service. Prices are per person. A minimum of 15 persons is required. For parties less than 15, add \$4 per person. Buffet dinners can be provided for a maximum of 50 guests in our Ocean View Terrace. Prices include use of the Resort's standard event tables, chairs, china, glassware, flatware and basic white linens. Two servers are included for up to 50 guests. Additional servers are required for groups larger than 50 guests, and will be charged at \$35 per server. The additional number needed will be determined by the Hotel Manager, and agreed to in advance by the Group.



## A TASTE OF THE BAHAMAS

### STARTERS

**Corn & Conch Chowder**

**Conch Fritters** calypso sauce

**Mixed Greens Salad** assorted dressings

### ENTREES

**Bahamian Fried Chicken** tamarind ketchup

**Jerk Marinated Flank Steak** goat pepper chimichurri

**Snapper in Papillote** plantain, sweet potato citrus lime vinaigrette

### SIDES

**Bahamian Peas & Rice**

**Bahamian Style Macaroni and Cheese**

**Potato Salad** with curry dijon aioli

**Coleslaw**

### DESSERTS

**Bahamian Guava Duff**

**Coconut and Pineapple Tart**

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\$90 per person

The buffet will be replenished for ninety minutes and includes coffee and tea service.



## ISLAND BARBEQUE

### SALADS

**Caesar Salad**

**Panzanella-Grilled Toasted Bread**, Ripened tomatoes, anchovies, balsamic glaze

**Baby Mixed Greens** Assorted dressings

### ENTREES

**Grilled Mahi Mahi**

**Top Sirloin Steak** Horseradish crema

**Baby Back Ribs** Guava BBQ sauce

**Grilled Cornish Game Hens** Lemon thyme jus

### SIDES

**Corn on the Cob**

**Bahamian Style Macaroni and Cheese**

**Grilled vegetables**

**Baked Potatoes** Cheddar cheese, sour cream, bacon & butter

### DESSERTS

**Apple Crumble**

**Classic Cheesecake** Grilled Pineapple Chutney

**Grilled Fruit Kebabs** Coconut yogurt dip

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\$70 per person for two entrees | \$80 per person for three entrees | \$90 per person for four entrees  
The buffet will be replenished for ninety minutes and includes coffee and tea service.



## **BAHAMIAN SURF & TURF**

### **STARTERS**

- Caesar Salad**
- Baby Mixed Greens** assorted dressings
- Conch Fritters** calypso sauce
- Coconut Shrimp Bytes**
- Penne & Crab Salad**

### **ENTREES**

- Bahamian Lobster Tail** array of sauces
- Blackened Nassau Grouper**
- Roasted Prime Rib of Beef** béarnaise sauce

### **SIDES**

- Herbed Garlic Roasted Potatoes**
- Grilled Vegetables**

### **DESSERTS**

- Bahamian Rum Cake**
- Guava Bread Pudding** vanilla rum sauce
- Fresh Fruit Salad**

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**\$100 per person**

The buffet will be replenished for ninety minutes and includes coffee and tea service.



## PLATED DINNERS

All plated dinner entrees are served with a choice of soup or salad and dessert plus chefs selection of fresh vegetables. rolls and butter and coffee and tea service Prices include use of the Resort's standard event tables chairs, china, glassware, flatware and basic white linens. Plated dinners can be provided for a maximum of 20 guests, depending on venue selection.



## SOUP OR SALAD

**Lobster Bisque** cognac & creme fraiche

**Bahamian Conch Chowder**

**Roasted Tomato & Sweet Potato Bisque** basil ginger cream

**Thai Curry Seafood Bisque** lobster, shrimp, & crab meat

**Pigeon Pea Soup**

**Roasted Corn & Coconut chowder**

**Caesar Salad** garlic croutons & aged parmesan

**Baby Mixed Greens Salad** baby carrots, purple onions, grape tomatoes & raspberry vinaigrette

**Chilled Asparagus Salad** asparagus, tomatoes, carrot shavings, champagne vinaigrette

**Tabbouleh Salad** cracked wheat grain, peppers, tomatoes, onions, citrus vinaigrette

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Select One

Add an additional course of soup or salad for \$9 per person



## ENTREES

<b>Grilled Pork Chop</b> stewed legumes, bed of sautéed spinach greens and cognac reduction	<b>\$55</b>
<b>Chipotle Tamarind Glazed Chicken</b> , wild rice pilaf, thyme jus	<b>\$40</b>
<b>Pan Roasted Nassau Grouper</b> cracked chickpea cake, tricolor slaw, mango chutney	<b>\$50</b>
<b>Pan Seared Red Snapper</b> sundried tomato relish, sweet pea puree, lemon lobster cream	<b>\$50</b>
<b>Blackened Mahi</b> grilled pineapple salsa, coconut red bliss potatoes	<b>\$48</b>
<b>Ahi Tuna Filet</b> angel hair al Fresca, capers, cherry tomatoes in olive oil and white wine	<b>\$45</b>
<b>Rib Eye Steak</b> roasted potatoes and red wine reduction	<b>\$60</b>
<b>Beef Tenderloin 5 oz. &amp; Lobster Tail 9 oz.</b> garlic mashed potatoes, drawn butter & mushroom demiglaze	<b>\$85</b>

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Select up to three  
Vegetarian options are available upon request.



## DESSERTS

**Classic Cheesecake** raspberry coulis & whipped cream

**Bahamian Guava Duff** brandy guava sauce

**Raspberry Bavarian Cream**

**Fresh Fruit Salad** macerated fruits & hibiscus sauce

**Cherry filled Crepe** blueberry compote

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Select one



## COLD DINNER APPETIZERS

**Beef Carpaccio** field greens, red onions & balsamic glaze

**Lobster Timbale** wine poached lobster layered with mango & avocado slices, wonton crisps, beet shavings

**Salmon Tartare** micro greens & Asian vinaigrette

Add an additional \$17 per person for any of the above items

## HOT DINNER APPETIZERS

**Jumbo Lump Crab Cake** micro greens, coconut curry aioli & citrus salsa

**Artichoke and Goat Cheese Dip** w/ tri color chips

**Four Cheese Ravioli** seafood marinara, basil pesto

Add an additional \$18 per person for any of the above items

## INTERMEZZO

**Orange & Champagne Sorbet**

**Wild Berry & Vodka Sorbet**

**Mango Mojito Sorbet**

**Lemon Hibiscus Sorbet**

**Fresh Berry-thyme Sorbet**

Add an additional \$6 per person for any of the above items

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All plated dinner entrees can be augmented with cold appetizers, hot appetizers or an intermezzo course



## BAR MENU

All prices for bars, whether hosted or cash, include one complimentary bar set up. For additional bars during the event, a minimum set up fee of \$75 per bar will be charged.

A fee of \$100 per bartender is required for bars utilized up to three hours. For each additional hour, \$35 per bartender per hour will be charged. Grand Isle Resort & Spa reserves the right to determine the number of bartenders required based on the Group's needs and size.

Frozen/blended drink stations require an additional bartender surcharge of \$100 per station.

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All prices subject to a 20% service charge and to change.



## HOSTED OR CASH BAR—BY THE DRINK

Standard Brands	\$9.00
Premium Brands	\$11.00
Select Wines	Varies by selection
House Wines	\$10.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
Soft Drinks	\$3.50
Bottled Water (small)	\$3.50
Mineral Water (small)	\$3.50
Rum Punch per Gal Ion	\$90.00
Bahamian Fruit Punch per Gallon	\$35.00(non-alcoholic)
Event "Signature Drink"	Varies by drink

### STANDARD BRAND LIQUORS

Dewars Scotch, Beefeater Gin, Gordon's Gin, Finlandia, Absolut Vodka, Bacardi Select Rum, Bacardi Superior Rum, Captain Morgan Spice Rum, El Jimador Tequila

**First Hour:** \$25.00 per person  
**Second Hour:** \$17.00 per person  
**Additional:** \$12.00 per person

### PREMIUM BRAND LIQUORS

Johnnie Walker Red Label Whisky, Crown Royal Scotch. Bombay Sapphire Gin. Kettel One Vodka. Bacardi Anejo Rum, Meyers Dark Rum. Patron Anejo Tequila

**First Hour:** \$35.00 per person  
**Second Hour:** \$25.00 per person  
**Additional:** \$20.00 per person

### FROZEN DRINKS & TROPICAL COCKTAILS

A variety of Piña Coladas. Daiquiris. Margaritas and more, blended to order, and served with appropriate condiments.

\$12 per drink

A \$100 Bartender fee per station will apply.

Completely stocked bar with unlimited consumption of beverages. Based on a drink consumption rate. Cost will be determined on actual consumption. No guest minimum required.



## WEDDING ENHANCEMENTS

### MUSIC

**Four Piece Band** \$460 and up

**DJ** \$285 per hour

### ENHANCEMENT / DECORATION

**Bridal Bouquet** from \$175

**Boutonniere** from \$35

**Bridesmaid Bouquet** from \$85

**Wedding Arbor** from \$600

**Centerpieces** from \$70

**Votive Candles** from \$1

**Tiki Torches** from \$10

**Chair Covers** from \$4.00

**Sashes** from \$2.00

**Table Runners** from \$8.00

**3' Pedestals** from \$20.00

**4' Pedestals** from \$25.00

**8' Pedestals** from \$75.00

**Photographer** \$475 for the first hour and \$275 each additional hour

### BRIDE STYLING

**Hair** from \$150

**Makeup** from \$150

**Manicure** from \$40

**Pedicure** from \$55



# PLANNING YOUR WEDDING

## GETTING MARRIED IN THE BAHAMAS

### APPLICATION FOR WEDDING LICENSE

The couple must be in the Bahamas at the time of application for the marriage license.

### RESIDENCY PERIOD

Couples may apply a day after their arrival and can be married once they receive their approved license the day after application.

### SINGLE PERSONS

If either party is single and have never been married before, a declaration certifying this fact must be sworn before a notary public or other person authorized to administer oaths in the country of residence. This document must accompany the application for the marriage license. This declaration can also be obtained in the Bahamas from an attorney-at-law or notary public.



### **DIVORCED**

If either party has been divorced, the original final decree or a certified copy must be produced. Where applicable, a translated, certified and notarized copy of the final decree must be produced.

### **WIDOWS**

If either party is widowed, the original death certificate, or certified copy, must be produced. Where applicable, a translated, certified and notarized copy of the death certificate must be produced.

### **MINORS**

Minors (under 18 years) may be married with both parents' consent. Consent forms for minors are available at the registrar general's office.

### **PROOF OF IDENTIFICATION AND RESIDENCY**

Both parties must produce a valid passport, birth certificate and photo id. The parties must also produce evidence of the date of their arrival in the Bahamas. The Bahamas immigration card or entry stamp in your passport will suffice.

### **BLOOD TEST**

A blood test is not required.

### **FEES**

The fee for the license is \$100; certified copies of a marriage certificate are \$20. Marriage licenses are issued at the office of the registrar general. This office is open to the public Mondays to Fridays between the hours of 9:30 a.m. - 4:00 p.m. (with the exception of public holidays)



## BANQUET POLICIES & PROCEDURES

### **BANQUET SERVICE CHARGE**

A service charge of twenty (20%) percent will be added to the Group's bill for food, beverages and venue space rental. Additional equipment rental fees will also be added to the Group's bill based on the size of the Group's function and requirements.

### **CORKAGE**

The Resort will permit the provision of wine, cider or champagne to the event meal(s) by the Group only if we do not have the particular selection available. A \$15 corkage and a \$5 storage fee will be charged per bottle.

### **DAMAGE**

Group agrees to be responsible and reimburse Grand Isle Resort & Spa for any damage done by the Group, Group's guests, and contractors.

### **DECORATIONS, SIGNS, & BANNERS**

Decorations and signage should be of professional quality, appropriate for all age groups, and approved by the Resort. Only one (1) sign in front of a meeting/function space is acceptable. No balloons, signs, posters, banners or printed material will be allowed to be pinned, taped or affixed in any way to doors, walls or ceilings.



The Resort's in-house facilities team will assist with hanging decorations/banners/signs. Fees for this service will vary based on location of item(s) and labor involved. The Group is responsible for the removal of all decorations.

### **ELECTRICAL REQUIREMENTS**

Power requirements for Grand Isle Resort & Spa must be handled by the Resort's in-house electrical team. Additional costs will be charged to the Group based on the necessary power requirements needed. Arrangements can be made through the Hotel Manager.

### **FOOD & BEVERAGE**

Due to legal liability for all food and beverages served on premises, as well as licensing restrictions, Grand Isle Resort & Spa requires that only food and beverages purchased from the Resort be served on property with the exception of wedding cakes, pastries and cookies which

may be brought onto the Resort grounds with prior arrangements made with the Hotel Manager. Additional charges for plating and cutting may apply. The fees for buffet food listed herein are for food consumed during.

### **FUNCTION SPACE**

Function space is assigned by the Resort according to the guaranteed minimum number of people anticipated. The Resort reserves the right to reassign appropriate space for the Group's function in the event the estimated number of attendees changes, or as otherwise deemed necessary by the Resort. Functions must be confined to contract designated areas. Venue rental fees apply.

### **GUARANTEES**

In arranging for private functions, the attendance must be definitely specified and communicated to the Resort by 12pm twenty-one (21) days in advance of the event date.



This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. The Resort cannot be responsible for identical services to more than five percent (5%) over the guarantee for parties up to 50 people; parties over 50 people, three percent (3%). If a guarantee is not given to the Resort by 12pm on the date it is due, the higher number on the Banquet Event Order will automatically become the guarantee.

#### **LOST & FOUND**

Grand Isle Resort & Spa does not accept any responsibility for the damage or loss of any merchandise or article left at the resort prior to, during, or following the function.

#### **PACKAGE HANDLING**

A charge of \$10.00 per box will be assessed for handling packages. Shipments that are received prior to five (5) days before the group's function may be assessed \$5.00 per box per day for storage. Please make prior arrangements with the Hotel Manager for all packages.

#### **MINIMUMS & LABOR CHARGE**

Grand Isle Resort & Spa reserves the right to apply minimum staffing requirements and associated labor fees as well as reasonable set up service charges based upon the size of the Group's function and set up requirements. Function space setups changed within 24 hours to start of the function will result in setup change fees charged to the Group's master account. Fees are based on size of group/meeting and must be consulted with the Hotel Manager prior to change.

#### **MUSIC**

Allowed until 11PM.

#### **OUTDOOR EVENTS**

Grand Isle Resort & Spa reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor/protected location will be made the day of the event based on prevailing weather conditions and the local forecast. Should a Group insist on having a function outdoors, against the Resort's discretion, and the staff later has to re-set indoors due to weather conditions, a \$10.00 per person surcharge will be added to the Group's menu price.



## **OUTSIDE CONTRACTORS**

The Resort reserves the right to advance approval of all outside contractors hired for use by a Group. The Resort will, upon reasonable notice, cooperate with outside contractors. The Group is responsible for any damage an outside contractor incurs while in the employ of the Group.

## **PAYMENT**

Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Resort, in which case only a deposit shall be paid at the time of the signing of the agreement. The balance of the account is due and payable as determined by the Hotel Manager.

## **PRICES**

The prices herein are subject to increase in the event costs of food, beverages, or other costs of operation increase at the time of the function. The Group grants the right to the Resort to increase such prices or to make reasonable substitutions on the menu with prior written notice to the Group.

## **SMOKING**

Smoking is permissible only in designated outside areas.

## **STORAGE**

Groups or contractors cannot use the Resort's public areas and service hallways for storage of supplies or equipment.

## **CONTRACTUAL LIABILITY**

Performance of any Banquet Event Order ("BEO") agreement is contingent upon the ability of the Resort management to complete the same, and is subject to labor troubles, disputes or strikes, accidents, governmental requisitions, restrictions upon travel, transportation, foods, beverages or supplies, and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall Grand Isle Resort & Spa be liable for the loss of profit or for other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty, or otherwise.



## GRAND ISLE RESORT & SPA

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Do not hesitate to contact our team at Grand Isle Resort & Spa. The staff at Grand Isle is always available to help you with your travel planning or to answer questions about our many resort amenities and guest services.



G R E A T

E X U M A

B A H A M A S

G R A N D I S L E  
R E S O R T