



PLAN THE PERFECT EVENT... use this as an invitation to meet our Manager and Executive Chef to plan your perfect event.

Meet the Chef to create the perfect dinner menu for your group, arrange Live Music or perhaps a DJ to get those legs going on the Dance Floor. Discuss Seating arrangements and table decorations to make your night memorable. We will help you create the perfect night to suit your budget, custom tailored for your Company.

Join Matthew and Executive Chef Zoltan for a site inspection at Decker's.

Call us to arrange a Meeting at 945-6600.

DECKERS INFORMATION

Hours of Operation	Dinner	Daily From 5.30PM to 10.30PM
	Bar & Lounge - Mon - Fri	5PM to 1AM
	Bar & Lounge - Sat - Sun	5PM to Midnight
	Live Music at Decker's	Thursday, Friday & Saturday night
	Happy Hour Everyday	5PM to 7PM
Live Music & DJ's	Can be booked at a surcharge. Please note all Djs and Musicians need to be pre approved by Decker's	
Private Parties	For up to 250 People	
Cocktail Parties/Mini Golf	For up to 350 People - Great for staff socials, cocktail parties or birthdays!	
We offer 3 Dining options	Dining Room	Up to 70 People, Air-conditioned
	Terrace	Up to 130 People
	Garden Terrace	Up to 40 People

Live Music and Dance Floor available

Big Screen available for DVD Presentations, Movie or Major TV Events, Company Profile presentations, Live Sports Event



PICK 2 POSSIBLE DATES:

1st:

2nd:

How many Guests will be invited?

Choose a menu or create your own?

What time would you like to have Dinner?

Would you like an Arrival Cocktail?

Perhaps with Canapés

Champagne

Tropical Christmas Drink

Limited Open Bar

Full open Bar

With Dinner we offer Wine

Choose one White:

Choose one Red Wine:

Bottled Water:

After Dinner Drinks:

Table decoration:

Entertainment: Live Music:

DJ:

All Entertainment needs to be pre approved for performance

Do we have any Vegetarians?:

COCKTAILS, MIXED DRINKS & BEER PRICING

RUM	Appleton Special	\$7.95	Atlantico	\$13.95
	Appleton VX	\$7.95	Flor de Cana	\$12.95
	Captain Morgan	\$7.95	Sagatiba	\$8.95
	Bacardi White	\$7.95	Zacapa 23yr	\$14.95
	Havana 7	\$8.95	El Dorado	\$11.95
	Goslings Black Seal	\$7.95		
VODKA	Stoli	\$7.95	Ketel One	\$8.95
	Grey Goose	\$8.95	Belvedere	\$8.95
GIN	Tanqueray	\$7.95	Tanqueray 10	\$8.95
	Beefeater	\$7.95	Bombay	\$8.95
	Hendricks	\$9.95	No. 3 Dry	\$10.95
	Oxley Premium	\$11.95		
TEQUILA	El Jimador Silver	\$7.95	Don Julio	\$10.00
	Patron Silver	\$10.00	1942	\$14.00
	Patron Anejo	\$12.00	Café Patron	\$10.00
BEER	BOTTLED \$4.95 - \$7.95			
	Corona, Heineken, Red Stripe, Sam Adams, Michelob Ultra, Magners Cider, Miller Light, Amstel Light, Budweiser, Tucher, Bud light, Leffe, Coors Light, Crabbies. Other brands available upon request			
BEER	DRAFT BEER			
	CayBrew \$6.25, WhiteTip or Ironshore Bock \$6.50, Hoegaarden \$8.25 Kilkenny \$8.25, Guinness or Stella \$8.50			
WHISKEY	Crown Royal	\$8.95	Jamesons	\$7.95
	Canadian Club	\$7.95	Seagrams VO	\$7.95
	Jack Daniels	\$7.95	Seagrams 7	\$9.95
	Knob Creek	\$8.95	Jim Beam	\$7.95
	Makers Mark	\$8.95		
MISC.	All Martinis	\$9.95	Caipirinha	\$8.95
	Top Shelf Martini	\$12.95	Mojitos	\$9.95
	Caesars	\$8.95	Baileys	\$8.95
	Bellini	\$9.95	Pinetini/Raspberry Martini	\$8.95



COCKTAIL FUNCTIONS WITH LITTLE BITES

May it be for a casual gathering, pre dinner nibbles or after a Mini Golf Course Tournaments.

Assorted Little Bites Platters are designed to please anybody. All platters consist of Seafood, Meat and vegetarian Items. Platters are served for One Hour and are Charged Per Person attending

COCKTAIL PARTY PLATTER FOR CI \$12.50 PER PERSON

Sicilian Bruchetta

Shrimp Fritters with Caribbean Remoulade

Goat Cheese Tartlet with Chive Aioli

Chicken Potsticker with Sake Soya Sauce

COCKTAIL PARTY PLATTER FOR CI \$15.50 PER PERSON

Goat Cheese Tartlet with Chive Aioli

Shrimp Fritters with Caribbean Remoulade

Chicken Potsticker with Sake Soya Sauce

Teriyaki Chicken Skewers

Basil Crusted Brie and Raspberry Coulis

COCKTAIL PARTY PLATTER FOR CI \$17.50 PER PERSON

Goat Cheese Tartlet with Chive Aioli

Shrimp Fritters with Caribbean Remoulade

Teriyaki Chicken Skewers

Basil Crusted Brie and Raspberry Coulis

Lobster Springroll with Ponzu Sauce

Coconut Shrimp with Sweet Chili Sauce

BBQ Beef Skewers



DINNER MENU 1

Appetizer

Caesar Salad, Basil crusted Bagel Chips

Or

Lobster Bisque, Cognac Cream drizzle and Lobster Chunks

Main Course of Your Choice

Blackened Mahi Mahi

Fennel & Red Onion Slaw over Sweet Boniata Mash, Lemon Chardonnay Sauce

or

Chicken Teriyaki, A Classic Creation from Decker's

Free range chicken breast over penne pasta with a cream sauce

Dessert

Seven Mile Beach Sticky Toffee Cake

Butterscotch sauce and vanilla ice cream

3 Course Dinner Menu CI \$32.95 Per Person

A 15% Service Charge will be added, Minimum 25 People



DINNER MENU 2

Appetizer Platter

(One plate Per person)

Jerk Calamari, Guava marinara sauce, great for sharing
Shrimp and Lobster Fritters, Caribbean Remoulade, dash of Cayenne
Basil Crusted Brie, with an apple & cranberry chutney, roasted garlic

Main Course of your Choice

Angus Reserve New York Strip
Shallot Jam and Smoked paprika and Pink Peppercorn Butter, Roasted Fingerling Potatoes with
Market Vegetables

or

Pan Fried Red Snapper
Over Vodka & Lime Risotto, Sautéed Snow peas and Oven Roasted Tomatoes

or

Lobster & Chicken with Penne Pasta
Served in a light tomato cream sauce with fresh herbs

Dessert Symphony

Chocolate Lava Cake & Cayman Islands Key Lime Pie
Raspberry Coulis and served with vanilla ice cream

4 Course Dinner Menu CI \$37.95 Per Person

A 15% Service Charge will be added, Minimum 25 People



DINNER MENU 3

Appetizer Platter

(One plate Per person)

Lobster Spring rolls, Served with a Orange Ponzu Vinaigrette

Ceviche of the moment, Seasonal, marinated in Island Lime and Orange Juices

Basil Crusted Brie, with an apple & cranberry chutney, roasted garlic

Intermezzo

Guava Sorbet topped with Bubbles

Main Course of your Choice

Pan Fried Red Snapper

Over Vodka & Lime Risotto, Sautéed Snow peas and Oven Roasted Tomatoes

or

Grilled Cajun Shrimp over Lobster Risotto

Island inspired Mango with Arugula Leaves

or

Chicken Teriyaki, A Classic Creation from Decker's

Free range chicken breast over penne pasta with a cream sauce

or

12oz. Angus Reserve New York Strip

"Café de Paris Herb Butter", Roasted Fingerling Potatoes with Market Vegetables

Dessert

Chocolate Lava Cake

Raspberry Coulis and served with vanilla ice cream

4 Course Dinner Menu CI \$43.95 Per Person

A 15% Service Charge will be added, Minimum 25 People

DINNER MENU 4

Appetizer Platter

(One plate Per person)

Lobster Spring rolls, Served with a Orange Ponzu Vinaigrette

Ceviche of the moment, Seasonal, marinated in Island Lime and Orange Juices

Basil Crusted Brie, with an apple & cranberry chutney, roasted garlic

Jerk Calamari, Guava marinara sauce, great for sharing

Second Course

Lobster Bisque, Cognac Cream drizzle and Lobster Chunks

or

Arugula Salad with Sundried Cranberries, Roasted pumpkin with a goat cheese crumble

Intermezzo

Guava Sorbet topped with Bubbles

Main Course of your Choice

Seabass in Asian Panco Crust

Sake soy Mirin reductions, sweet potato, pineapple Salsa

or

Caribbean Lobster Tails

Caribbean Lobster from the Grill Sweet Potato Mash, Market Vegetable, drawn butter

or

Grilled Filet Beef Tenderloin

Mashed Potatoes, Roasted Shallots, Creamy Cognac Pepper Corn Sauce

or

Chicken Teriyaki, A Classic Creation from Decker's

Free range chicken breast over penne pasta with a cream sauce

Dessert

Chocolate Lava Cake

Raspberry Coulis and served with vanilla ice cream

5 Course Dinner Menu CI \$55.95 Per Person

A 15% Service Charge will be added, Minimum 25 People

* Prices and Selection subject to change based on Market Condition



DINNER MENU 5

Appetizer Platter

(One plate Per person)

Lobster Spring rolls, Served with a Orange Ponzu Vinaigrette
Ceviche of the moment, Seasonal, marinated in Island Lime and Orange Juices
Basil Crusted Brie, with an apple & cranberry chutney, roasted garlic
Jerk Calamari, Guava marinara sauce, great for sharing

Second Course

Lobster Bisque, Cognac Cream drizzle and Lobster Chunks

or

Arugula Salad with Sundried Cranberries, Roasted pumpkin with a goat cheese crumble

Intermezzo

Guava Sorbet topped with Bubbles

Main Course of your Choice

Seabass in Asian Panco Crust

Sake soy Mirin reductions, sweet potato, pineapple Salsa

or

All You Can Eat Caribbean Lobster Tails

Caribbean Lobster from the Grill Sweet Potato Mash, Market Vegetable, drawn butter

or

Grilled Filet Beef Tenderloin

Mashed Potatoes, Roasted Shallots, Creamy Cognac Pepper Corn Sauce

or

Mozzarella & Basil Stuffed Chicken

Baked 10oz Chicken Breast filled with Fresh Mozzarella & Basil, served with Cajun Grilled Zucchini, Fingerling Potato and Lemon Buerre Blanc

Dessert

Chocolate Lava Cake

Raspberry Coulis and served with vanilla ice cream

5 Course Dinner Menu CI \$65.00 Per Person

A 15% Service Charge will be added, Minimum 25 People

* Prices and Selection subject to change based on Market Condition

À LA CARTE MENU

APPETIZER

SHRIMP AND LOBSTER FRITTERS

Caribbean Remoulade, dash of Cayenne \$9.50

CEVICHE OF THE MOMENT

Seasonal, marinated in Island Lime and Orange Juices \$12.50

JERK CALAMARI

Guava marinara sauce, great for sharing \$9.95

LOBSTER SPRING ROLLS

Served with a Orange Ponzu Vinaigrette \$9.50

COCONUT SHRIMP

With a citrus marmalade, green papaya salad \$13.50

BASIL CRUSTED BRIE

With an apple & cranberry chutney, roasted garlic \$9.95

TUNA CARPACCHIO

With Arugula Leaves drizzled with Virgin Olive Oil \$13.50

SALADS

ARUGULA SALAD

With Sundried Cranberries, Goat cheese crumble, Olive oil and Aged Balsamic \$8.50

CAESAR SALAD

Basil crusted Bagel Chips \$7.50

THE WEDGE

Iceberg Wedge, Blue Cheese Dressing, Tomatoes & Applewood Smoked Bacon \$8.75

SOUP

LOBSTER BISQUE

Cognac Cream drizzle and Lobster Chunks \$7.50

OCEAN

PAN FRIED RED SNAPPER \$28.00

Over Vodka & Lime Risotto, Sautéed Snow peas and Oven Roasted Tomatoes

BLACKENED MAHI MAHI \$28.00

Fennel & Red Onion Slaw over Sweet Boniata Mash, Lemon Chardonnay Sauce

GRILLED TUNA \$28.00

Local Citrus Papaya and Cilantro Salsa

GRILLED CAJUN SHRIMP OVER LOBSTER RISOTTO \$27.00

Island inspired Mango with Arugula Leaves

CARIBBEAN LOBSTER TAILS \$42.00

Caribbean Lobster from the Grill Sweet Potato Mash, Market Vegetable, drawn butter

SEAFOOD FETTUCCINI WITH SHRIMP \$26.00

Light Chardonnay Cream Sauce, Peas, Tomato Concasse, Scallions

CARIBBEAN LOBSTER MAC N'CHEESE \$19.00

Queso Blanco, Havarti Grana Pedano Crème Sauce, topped Aged Cheddar

OCEAN & LAND

LOBSTER & CHICKEN WITH PENNE PASTA \$23.00

Served in a light tomato cream sauce with fresh herbs

FILET BEEF TENDERLOIN 5 OZ. & CARIBBEAN LOBSTER TAIL 5 OZ. \$44.00

Mashed Potatoes, Roasted Shallots, Creamy Cognac Pepper Corn Sauce

LAND

CHICKEN TERIYAKI, A CLASSIC CREATION FROM DECKER'S \$24.00

Free range chicken breast over penne pasta with a cream sauce

12OZ. ANGUS RESERVE NEW YORK STRIP \$32.00

"Café de Paris Herb Butter", Roasted Fingerling Potatoes with Market Vegetables

10 OZ. ANGUS RESERVE BEEF BURGER \$18.00

PRIME Beef, Apple Wood Smoked Bacon, Farmhouse Cheddar, Cheddar crusted Brioche Roll

JERKED PORK TENDERLOIN \$26.00

Homemade potato gnocchi's in a light basil pesto cream sauce



WHITE WINES

By the Glass or Bottle

Sauvignon Blanc	Touraine, France	9.75	39
Chardonnay	Catena Vineyards, Argentina	9.25	37
Riesling	Charles Smith, Kung Fu Girl, USA	9.75	39
Pinot Grigio	Fantinel, Italy	10	40

RED WINES

By the Glass or Bottle

Malbec	Catena Vineyards, Argentina	10	40
Merlot	Montes Vineyard, Chile	10.50	42
Cabernet Sauvignon	Maycas Especial, Chile	11	44
Pinot Noir	Meridian, California	13	52

CHARDONNAY

Pouilly Fuisse	Louis Jadot, France		54
Chablis	William Fevre, France		56
Stags Leap Wine Cellars	Karia, Napa		60
Cakebread Vineyards	Napa		74
Puligny Montrachet	Joseph Drouhin, France		85

SAUVIGNON BLANC

Kim Crawford	New Zealand		48
Sancerre	Chateau de Sancerre, France		58
Cloudy Bay	New Zealand		60
Cakebread Vineyards	Napa		68

SYRAH & MALBEC

Malbec	Felino, Vina Cobos, Argentina, 2010		52
Malbec Catena Zapata	Alta, Mendoza, Argentina, 2008		59
Syrah	PlumpJack, Napa, 2007		85

CABERNET SAUVIGNON

Catena Zapata	Alta, Argentina, 2007	58
Napanook	Napa, 2006	69
Caymus	Napa, 2009	98
Silver Oak	Alexander Valley, 2006	99
Don Melchor	Chile, 2006	110
Plumpjack	Napa, 2005	230
Insignia 30th Anniversary	Meritage, Napa 2003	275

MERLOT & PINOT NOIR

Merlot	Frog's Leap, Napa Valley, 2007	59
Merlot	Shafer, Napa Valley, 2007	75
Pinot Noir	Belle Glos, Clark & Telephone, St. Barbara, 2010	73
Pinot Noir	Domaine Serene, Yamhill, Oregon, 2008	78
Pinot Noir	Duckhorn, Goldeneye, Napa Valley, 2008	93

SPAIN / FRANCE / ITALY

Tempranillo	Arrocal Seleccion, Spain, 2006	52
Chateau Neuf du Pape	P. Jaboulet, France, 2007	65
Tempranillo	O Fournier, Spiga, Spain, 2004	72
Tenuta San Guido	Cabernet, Merlot, Bogheri, Italy 2009	85
Bertani Villa Arvedi	Amarone, 2006	98
Tignanello	Sangiovese, Antinori, Italy 2008	115
Gaja	Speress Barolo, Nebbiolo, 1998	495

CHAMPAGNE & SPARKLING

By the Glass or Bottle

Batasiolo Prosecco	Italy	9.75	39
Veuve Clicquot Brut	France	15	75
Laurent Perrier Brut	France		85
Laurent Perrier Rose	France		145
Dom Perignon, Brut	Epernay		228

Other wines, beers and spirits are available upon request.



DESIGN YOUR OWN MENU

Pick and choose from our “A la carte Menu or our Banquet Menus”

FIRST COURSE OF YOUR CHOICE

Soup.....

or

Salad.....

APPETIZER

1.....

or

#2.....

MAIN COURSE OF YOUR CHOICE

Fish.....

or

Beef.....

or

Chicken or Pasta.....

DESSERT

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Dinner Menu price will be calculated based on your choices

A 15% Service Charge will be added, Minimum 25 People