



277

EVENT PACKAGE

A Celebration of Legacy, Taste & Timeless Style



# ABOUT 277

Discover a dining experience inspired by cricketing legend **Brian Charles Lara** – a man whose achievements transcend the field and come to life through a passion for fine cuisine, exceptional wine, and warm, attentive service. Named after his iconic debut score of 277 runs at the Sydney Cricket Ground in 1993, 277 is more than just a number. It's a symbol of excellence, precision, and the beginning of something truly extraordinary.



# THE VENUE



Set along the lush fairways of Millennium Lakes Golf Course, 277 brings together two of Brian's great loves: the art of golf and the joy of gathering over unforgettable food.

277 Restaurant offers refined yet relaxed indoor and al fresco dining. Guests can enjoy breathtaking views of the course while indulging in modern cuisine with Caribbean soul.

# EVENTS AT 277

Host your next event with confidence and celebrate in style with our **Exclusive Events Package at 277 Restaurant**, where refined taste meets flawless execution. Whether you are planning an intimate event, a sophisticated celebration, or a high-end corporate gala, our team is dedicated to curating a seamless, memorable experience tailored to your vision.

Enjoy an elevated dining experience curated by our executive chef, **Kyle Ali** complimented by our elegant décor and premium service. From custom menus to full event coordination, every detail is handled with precision and care.

Our event menus include both **sit-down and cocktail-style options**, with bespoke creations available on request. Guests with special dietary needs are thoughtfully accommodated, and we also offer additional enhancements to make your celebration stand out.



Let's make magic happen, professional service, fantastic experience and a serious amount of fun.

**Like Brian Lara, we are certain to give it our best shot.**

## BANQUET MENUS

We offer three distinct tiers, thoughtfully crafted to deliver bold, flavourful dishes

**Jolly Jamboree** - \$350 per person

**Jingle & Mingle** - \$550 per person

**The Ultimate Parang** - \$800 per person

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## CANAPÉ MENU PACKAGES

Refined, convenient dining designed for mingling events (min. 25 people)

**Hook Shot** - 6 varieties

**Square Cut** - 8 varieties

**Cover Drive** - 10 varieties

Please note: All groups incur a 10% service charge, + VAT and banquet menus are subject to seasonal changes.



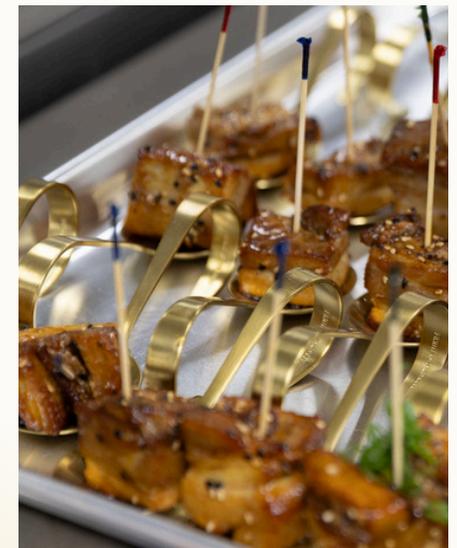
# 277 BANQUET MENU

Our banquet menu has been thoughtfully crafted to offer a taste of what 277 Restaurant is all about.

We offer three distinct menu tiers, designed to cater to a variety of preferences and event styles. Our focus is on delivering bold, flavourful dishes made with the freshest ingredients—food that not only satisfies but leaves a lasting impression.

Elevate your event with the excitement of a live cooking station, manned by one of our highly skilled chefs—a crowd favourite and an unforgettable addition to any gathering.

Feel free to customise your selection with a range of premium add-ons.



# JOLLY JAMBOREE TIER 1

**\$350.00 PP**

10% Service Charge + VAT

## **Bread & Butter Service**

Handcrafted Artisanal Breads served with Gingerbread Compound Butter

## **Soup Du Jour**

Spiced Pumpkin Soup

## **Salad Station**

277 Garden Salad | Sorrel Vinaigrette

## **Hot Buffet**

Festive Vegetable Wild Rice | Cranberries| Almonds

Thyme infused Three Cheese Potato Au Gratin

Coconut Pigeon Peas Ragout | Local Herbs

Seasonal Vegetable Medley | Herb Garlic Butter

Herb Scented Open Flamed Grilled Chicken | Ginger Beer Bar B Que

Seared Line Caught Catch of the Day | Caper Dill Lemon Velouté

## **Dessert Station**

Trini Black Cake| Rum Infused Compote| Rum Caramel

Sorrel Panna Cotta| Spiced Sorrel Compote



# JINGLE & MINGLE TIER 2

**\$550.00 PP**

10% Service Charge + VAT

## **Bread & Butter Service**

Handcrafted Artisanal Breads served with Gingerbread Compound Butter

## **Soup Du Jour**

Spiced Pumpkin Soup

## **Salad Station**

277 Signature Garden Salad | Sorrel Vinaigrette

## **Hot Buffet**

Festive Vegetable Wild Rice | Cranberries | Almonds

Thyme infused Three Cheese Potato Au Gratin

Cinnamon Spiced Brown Sugar Roasted Sweet Potato & Squash | Sage Honey Butter

Coconut Pigeon Peas Ragout | Local Herbs

Seasonal Vegetable Medley | Herb Garlic Butter

Herb Scented Open Flamed Grilled Chicken | Ginger Beer Bar B Que

Seared Line Caught Catch of the Day | Caper Dill Lemon Velouté

## **Live Carving Station**

Spiced Mustard Glaze Festive Ham | Sorrel Glaze | In House Chow Chow

## **Dessert Station**

Trini Black Cake| Rum Infused Compote| Rum Caramel

Sorrel Panna Cotta| Spiced Sorrel Compote

Warm Cassava Coconut Pone| Toasted Coconut Snow

Assortment of Christmas Butter Cookies



# THE ULTIMATE PARANG TIER 3

**\$800.00 PP**

10% Service Charge + VAT



## **Bread & Butter Service**

Handcrafted Artisanal Breads served with Gingerbread Compound Butter

## **Soup Du Jour**

Spiced Pumpkin Soup

## **Salad Station**

277 Signature Garden Salad | Sorrel Vinaigrette

Christmas Coleslaw | Raisins | Cranberries | Pickled Radish

277 Classic Potato Salad | Corn | Green Peas | Carrots | Pickles | Dill

## **Hot Buffet**

Festive Vegetable Wild Rice | Cranberries| Almonds

Thyme infused Three Cheese Potato Au Gratin

Cinnamon Spiced Brown Sugar Roasted Sweet Potato & Squash | Sage Honey Butter

Coconut Pigeon Peas Ragout | Local Herbs

277 Signature Mushroom & Nut Christmas Stuffing

Trini Pastelles | Chicken | Vegetarian| Beef

Seasonal Vegetable Medley | Herb Garlic Butter

Herb Scented Open Flamed Grilled Chicken | Ginger Beer Bar B Que

Seared Line Caught Catch of the Day | Caper Dill Lemon Velouté

Oven Roasted Herb Marinated Lamb Leg | Sorrel Cranberry Rosemary Jus

## **Live Carving Station**

Spiced Mustard Glaze Festive Ham | Sorrel Glaze | In House Chow Chow

Butter Basted Whole Roasted Turkey | Rosemary Gravy | Spiced Cranberry Sauce

## **Dessert Station**

Trini Black Cake | Rum Infused Compote | Rum Caramel

Sorrel Panna Cotta | Spiced Sorrel Compote

Warm Cassava Coconut Pone | Toasted Coconut Snow

Assortment of Christmas Butter Cookies

Ponche de Crème Mousse

Handcrafted Carrot Cake | Pumpkin Spice Cream Cheese Frosting

# 277 CANAPE MENU

Our canapé menu has been thoughtfully curated to highlight signature elements of our cuisine, offering a refined yet convenient dining experience that allows you to fully engage with your guests.

Each item is designed for easy enjoyment without interrupting conversation or movement, making it ideal for mingling events.

We offer flexible service packages ranging from a minimum of 2 hours up to 6 hours in duration. Let us take care of every detail, so you can relax and enjoy the company of your friends and guests while we deliver a seamless, memorable event.

**"Hook Shot"** - 6 varieties - \$350 pp (4 smalls, 1 substantial, 1 sweet)

**"Square Cut"** - 8 varieties - \$450 pp (4 smalls, 2 substantial, 2 sweet)

**"Cover Drive"** - 10 varieties - \$550 pp (5 smalls, 3 substantial, 2 sweet)

**Minimum 25 people**



# 277 CANAPE MENU

## **Shrimp Cocktail**

Handcrafted Cocktail Sauce | Mango Salsa | Cilantro

## **Exotic Mushroom Bruschetta**

Thyme | Cilantro | Parmesan Tuile

## **Festive Picnic Ham & Cheese Sliders**

Brioche Bun | Sorrel Chutney | Smoked Cheddar Cheese

## **Roasted Turkey & Pepperjack Cheese Sliders**

Brioche Bun | Apple & Papaya Chutney | Pepperjack Cheese

## **Lamb & Sage Sliders**

Brioche Bun | Mint & Sumac Aioli | Feta Cheese | Mint Leaves

## **Scotch Bonnet Lamb Meatballs**

Cumin Parmesan Tuile | Roasted Eggplant & Tomato Choka | Cilantro | Mint Yogurt

## **King Fish Bites**

Chadon Beni Aioli | Tamarind Glaze | Lemon

## **Tempura Vegetable Medley**

Smoked Sriracha Aioli | Soy Ginger Reduction | Duo of Sesame | Chives

## **Tempura Shrimp**

Soy Ginger Reduction | Smoked Sriracha Aioli | Duo of Sesame | Chives

## **277 Signature Wings**

Tamarind Glaze & Smoked Scotch Bonnet Bar B Que

## **277 Crispy Fried Chicken Bites**

Handcrafted Herb Dressing | Smoked Sriracha Aioli | Micro Greens | Dill

## **Pimento Infused Hummus**

Lemon | Pimento Dust | In house Pita Bread | Fried Channa Fried

## **Moruga Honey Glazed Charred Pork Belly**

Sticky Bar B Que Glaze | Chives | Sesame

## **Cassava Fries**

Chadon Beni Aioli

## **Fried Calamari**

Cajun Aioli | Caper Dill Remoulade | Lemon

## **Smoke Salmon Bruschetta**

Lemon Dill Smear | Pickled Red Onion & Cucumbers | Fried Capers | Fresh Dill

## **Bacalao Croquette**

Chadon Beni Aioli | Apple Smoked Corn Salsa | Micro Green Salad

## **Lobster Bites**

Truffle Aioli

## **Trini Salt Fish Accra**

Tamarind Chutney

## **Grilled Beef Skewers**

Roasted Vegetables | Chadon Beni Chimichurri

## **Chicken Satay**

Peanut Sauce | Toasted Peanuts

## **Coconut Crusted Shrimp**

Smoked Sriracha Aioli

## **Zaatar Lamb Kofta**

Mint & Sumac Yogurt

## **Mini Vegetable Quiche**

Spinach | Tomatoes | Bell Peppers

## **Mini Fungi Quiche**

Thyme | Parmesan

## **Vegetable Egg Frittata**

Vegetable Medley | Cheese

## **Ham & Cheese Frittata**

Jalapeno

## **Smoke Chicken Crostini**

Arugula

## **Feta & Sundried Tomato Philo Cup**

Thyme | Balsamic Reduction

## **Seafood Cake**

Dill Caper Remoulade | Lemon

# 277 BEVERAGE PACKAGE

## MAKE YOUR EVENT SPECIAL

It's the little details that make an event truly unforgettable. Ask us about the many ways we can help make your occasion even more unique.



## BY CONSUMPTION

Beverages are pre-selected to the event and charged per consumption with the account to be settled at the end of the event.

Open Bar goes into effect after your event concludes.

## GET SOME RUNS ON THE BOARD...

- order a welcome cocktail to get your event off to a spectacular start.
- order a speciality shot, tailored just for your event.
- Select wine to compliment your menu.



# MINIMUM SPEND AND CAPACITY

## PATIO 100PAX

### Lunch

Monday- Thursday \$30,000  
Friday- Saturday \$50,000

### Dinner

Monday- Thursday \$50,000  
Friday- Sunday \$70,000

## INSIDE DINING 60PAX

### Lunch

Monday- Thursday \$20,000  
Friday- Saturday \$40,000

### Dinner

Monday- Thursday \$40,000  
Friday- Sunday \$60,000



## ENTIRE VENUE 160PAX

### Lunch

Monday- Thursday \$50,000  
Friday- Saturday \$90,000  
Sunday Brunch \$110,000

### Dinner

Monday- Thursday \$90,000  
Friday- Sunday \$130,000



Meet your minimum spend in Food and Beverage and your venue hire fee is waived.

# 277

Come for the Food. Stay for the Legacy.

**Join us** at 277 Restaurant for an unforgettable dining and event experience.

 Millennium Lakes Golf & Country Club, Sunrise  
Loop Road Trincity, Trinidad and Tobago

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