Resorts World Bimini welcomes you to indulge in a very special culinary weekend event hosted by Celebrity Chef Adrianne. Featuring LIVE entertainment, unforgettable culinary events, and much more! Limited seating available, book TODAY!

Event line-up listed below. You may book individual events by clicking the “BOOK EVENT” option, or return to the specials page (https://www.rwbimini.com/bahamas-vacation-specials) and book the entire event “EVENT-INCLUSIVE Sail or Flight” package.

Day 1 – Friday, August 13th

Welcome Sunset Happy Hour – Event 1

BOOK EVENT 1
$50/PP
https://checkout.xola.com/index.html#seller/543cfe74ad217160648b456e/experiences/60e864bd768adf2cea669130?openExternal=true

Guests arrive at Resorts World Bimini and are allowed time to settle in and explore the property before kicking off their experiential culinary weekend experience with a welcome happy hour. Chef Adrianne will set the tone and expectation of what is to come the rest of the weekend while wowing and entertaining guests with flavorful bites and drinks.

- **Time** - 5 PM to 7 PM
- **Per Person Rate** - $50
- **Location** - Monkey Business – Hilton roof-top (outdoors)
- **Entertainment** - LIVE DJ

**Menu**

**Beverages:**
- Bahama Mama
- Pain Killer
- Pineapple Upside-down Martini
- Sky Juice

**Food:**
- **Oysters**: Kusshi, Kumamoto, or Cold-Water Oysters
- **Conch Fritters + Spicy Island Remoulade**
- **Sweet & Sour Meatballs**

Hog Roast and Caymus Wine Pairing – Beach BBQ – Event 2

BOOK EVENT 2
$200/PP
https://checkout.xola.com/index.html#seller/543cfe74ad217160648b456e/experiences/60e865711f8f684efd2c9f1f?openExternal=true

Guests will find their way to Beach Club 360 for a casual beachside BBQ dinner. Chef Adrianne and the culinary team will roast a whole hog for your viewing and tasting pleasures. Meals will come paired with an exquisite Caymus wine offering which will delight your palates and provide a uniquely memorable experience like no other.

- **Time** - 7:30 PM to 10 PM
- **Per Person Rate** - $200
- **Location** – Beach Club 360 – VIP Area
- **Entertainment** - Bahamian Band + LIVE DJ
Menu
Beverages:
- Emmolo Sparkling Wine
- Emmolo Chardonnay
- Red Schooner
- Caymus Cabernet Sauvignon
- Grand Durif

Food:
- 1st Course: Sweet Corn Tamalito + Grilled Bahamian Crawfish
- 2nd Course: Crispy Braised Pork Belly + Peas and Rice
- 3rd Course: Whole Hog Roast, Collard Greens, Baked Macaroni & Cheese, Sweet Plantains, Junkanoo Hot Sauce
- 4th Course: Blackberry/Raspberry Cheesecake

Day 2 – Saturday, August 14th

Taco Beach Party Featuring Beer & Margaritas – Event 3
BOOK EVENT 3
$80/PP
https://checkout.xola.com/index.html#seller/543cf74ad217160648b456e/experiences/60e865ffef763b76d3209364?openExternal=true

Guests enjoy a variety of fresh taco options at this beach side lunch “Taco Beach Party” featuring LIVE entertainment.
- Time - 12 PM to 4 PM
- Per Person Rate - $80
- Location – Resorts World Bimini Beach South End
- Entertainment – Live Junkanoo Band + DJ

Menu
Beverages:
- Ice Cold Beers
- Margaritas

Food:
- Crispy Local Fish Tacos: Flour Tortilla, Chipotle Aioli, Shaved Cabbage Slaw, Pico de Gallo, Lime
- Spicy Scrimp Tacos: Garlic Cilantro Lime Slaw, Cotija Cheese
- Grilled Bahamian Lobster Tails “Al Pastor”: Brown Butter Pineapple Rum Glaze
- Braised Beef Short Rib Tacos
- Grilled Elote Corn
- Fresh Watermelon Wedges
- Churros + Dulce de Leche

Dark Dining "Under the Sea" - Event 4
BOOK EVENT 4
$150/PP
https://checkout.xola.com/index.html#seller/543cf74ad217160648b456e/experiences/60e866907fc0ea5c62116857?openExternal=true

Chef Adrianne is renowned for her ability to pleasantly surprise her guests and their palates regularly with dishes featuring a succulent (and often unprecedented) combination of flavors. The Dark Dining format (which means participants dine blindfolded in a
particularly dimly-lit setting, throughout a multiple-course meal) is proven to be an ideal platform guests love. In addition, with your sight temporarily unavailable, Dark Dining guests can hone all other senses, considerably enhancing their level of enjoyment.

- **Time** – 8 PM to 10 PM
- **Per Person Rate** - $150
- **Location** – Monkey Business – Hilton roof-top
- **Entertainment** – Light Background Music and Chef Adrianne Guided Experience

### Menu
**Beverages:**
- Clarified Rum Punch

**Food:**
- **1st Course:** Red Conch Chowder
- **2nd Course:** Conch Salad/ Ceviche / Tortilla chips
- **3rd Course:** Grilled Scallops on the half shell + Mango Relish
- **4th Course:** Fried Fish, Lime, Coleslaw, Plantains
- **5th Course:** Rum Cake

*Substitutions are available for shell fish allergies.*

### Day 3 – Sunday, August 15th

**Fried Chicken Sunday Brunch- Event 5**

**BOOK EVENT 5**

$60/PP

https://checkout.xola.com/index.html#seller/543cfe74ad217160648b456e/experiences/60e867367ef88808534ccdfe?openExternal=true

Before your weekend departure, Chef Adrianne will wow pallets once more with an over-the-top Fried Chicken, Bloody Mary brunch & Mimosa brunch.

- **Time** – 10:30 AM to 1:30 PM
- **Per Person Rate** - $60
- **Location** – Sushi Restaurant – Hilton lobby
- **Entertainment** – Lite Background Music

**Menu**

**Cocktails:**
- Bloody Mary
- Bloody Maria
- Mimosas

**Food:**
- **Black Pepper Buttermilk Biscuits:** Whipped Honey Butter, House made Jam
- **“Billionaire Bacon”**: Thick Cut Candied Bacon, Gold leaf
- **Tomato and Watermelon Salad**
- **Sweet Tea Brined Fried Chicken:** Waffles, Vermont Maple