



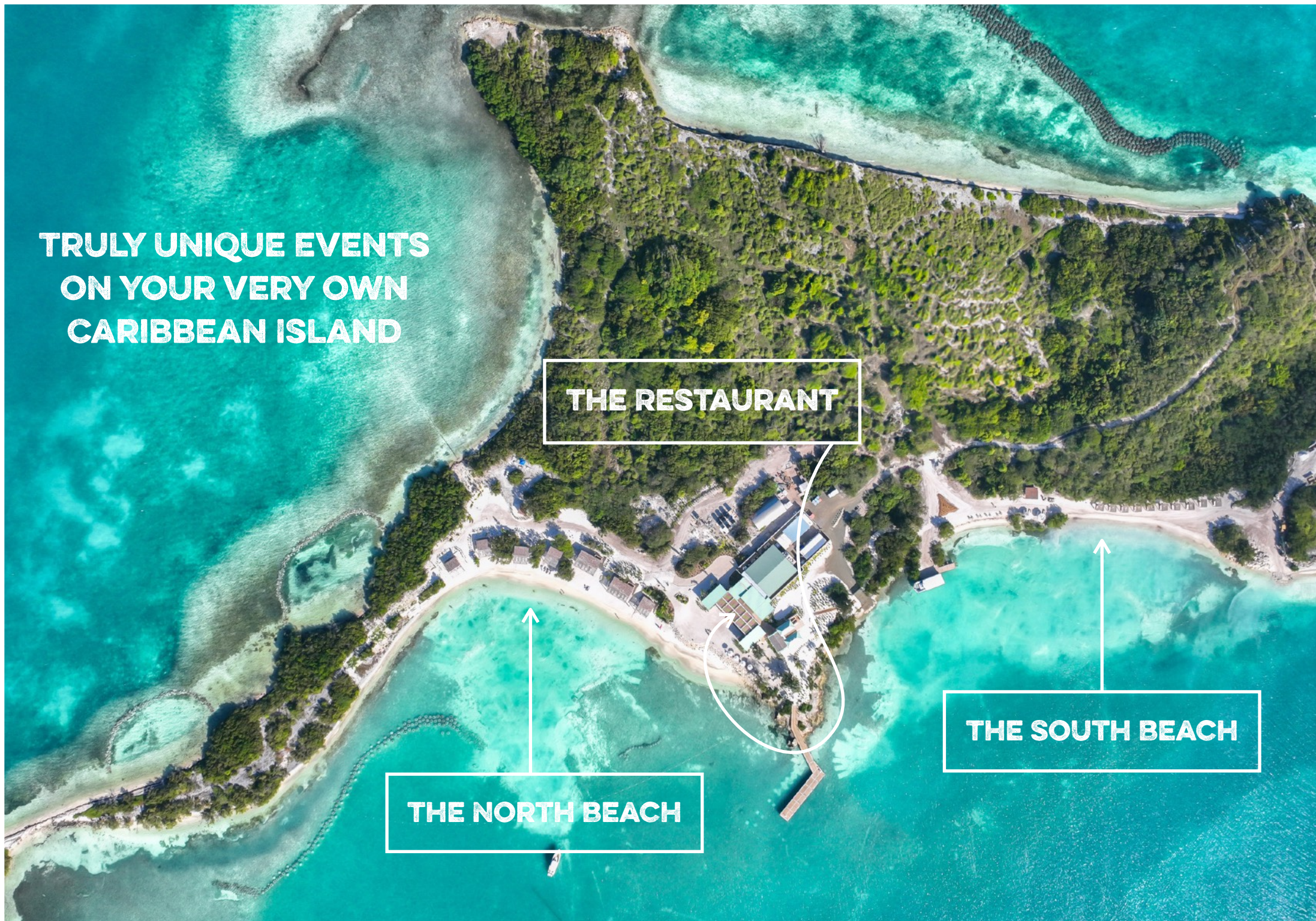
• EVENTS •

**TRULY UNIQUE EVENTS
ON YOUR VERY OWN
CARIBBEAN ISLAND**

THE RESTAURANT

THE NORTH BEACH

THE SOUTH BEACH



THE NORTH BEACH



THE NORTH BEACH

Capacity: 120 Standing | 50 seated*

Beach Huts: 5

Large Beach Huts: 2

Operating Hours: 10am - 12am

Bar: Can be setup in a large beach hut

Catering Options: Beach BBQ

Dining Options: Tables of up to 25 in beach huts * | Bar stools and sofas/coffee tables

Marquee: No

Music: Piped music, DJ and/or Bands *

Bathrooms: Shared with the Restaurant

* At extra cost



THE SOUTH BEACH



THE SOUTH BEACH

Capacity: 200 Standing | 100 seated *

Cabanas: 10

Large Beach Huts: 2

Operating Hours: 10am - 6pm

Bar: *Dedicated Beach Bar*

Dock: *Private Dock*

Catering Options: *Beach BBQ*

Dining Options: *Standing bowl food | Long table under cabanas/in marquee*

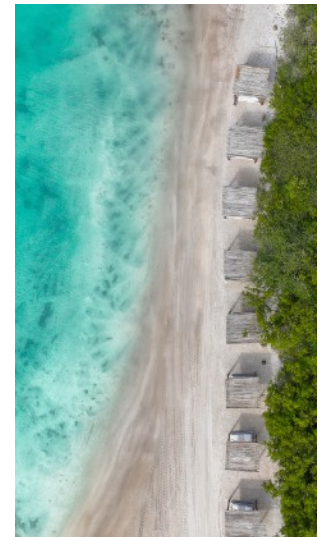
Marquee: Yes

Music: *Piped music, DJ and/or Bands ***

Bathrooms: *Shared with the Restaurant*

*At extra cost

** At extra cost, marquee required



THE RESTAURANT



THE RESTAURANT

(BY DAY)

Capacity: 300 Standing | 125 seated

Operating Hours: 24-hours

Bar: *Dedicated Bar*

Catering Options: *Buffet | Banquet | Canapés | Bowl Food*

Dining Options: *Standing Bowl Food | Standard Tables | Round Tables**

Marquee: Yes

Music: *Piped music | DJ and/or Bands **

Bathrooms: *Dedicated Bathrooms and Showers*

* At extra cost



THE RESTAURANT

(BY NIGHT)



FOOD & DRINK





SAMPLE MENUS

Please see some **Group Menu Packages** attached as examples based on this years prices.

We can also offer a Canapé Menu and Standing Bowl Food options for larger standing events.



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MENU A \$97 pp

TAPAS TO SHARE

SALT FISH CROQUETAS, Preserved Lemon
FOCACCIA, Tomato & Green Chilli Salsa
SEAFOOD SALPICÓN, Octopus, Lobster, Prawns, Peppers
ROASTED OKRA, Garlic & Hut Spice Mix
BANG BANG CONCH, Peanut Dressing, Asparagus & Shiitake Mushrooms
SOFT SHELL CRAB, Green Papaya Salad, Peanut & Shrimp Dressing
GAMBAS "A LA CAZUELA", Tiger Prawn Suquet, Peppers & Sausage, Toasted

CHOOSE A MAIN

SNAPPER
Mojo Verde, Gremolata & Sorrel
BBQ LAMB RUMP
Smoked Yoghurt
JERK POUSSIN
Grilled Poussin, Jerk Slaw, Rice & Peas
CHEESE BURGER
Tomato Relish, Iceberg Lettuce, Gouda



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Canapés

Oysters, Natural | Pico de Gallo | Tom Yum
Beef Skewer, Chimichurri
Prosciutto croquette
Venison Tartar, Wasabi Aioli, Focaccia Toast
Snapper Ceviche
Serrano & Melon
Lamb Taco
Jerk Chicken Taco
Halloumi skewers, Aji panka miso
Shrimp & Lobster Gyoza
Octopus Skewer, Aji panka miso
Spicy Tuna tartar, crispy rice, kimchi mayo
Salt Fish croquette, lemon preserve mayonnaise

Plant Based



@thelittlejumby #feelingthat

MENU D \$195 pp

TAPAS TO SHARE

SALT FISH CROQUETAS, Preserved Lemon
FOCACCIA, Tomato & Green Chilli Salsa
SEAFOOD SALPICÓN, Octopus, Lobster, Prawns, Peppers
ROASTED OKRA, Garlic & Hut Spice Mix
BANG BANG CONCH, Peanut Dressing, Asparagus & Shiitake Mushrooms
SOFT SHELL CRAB, Green Papaya Salad, Peanut & Shrimp Dressing
GAMBAS "A LA CAZUELA", Tiger Prawn Suquet, Peppers & Sausage, Toasted

MAIN TO SHARE

SURF N' TURF
28 Day Dry Aged Tomahawk Steak, Whole Local Lobster, Tomato, Green Leaves, Onion Salad, Fries
Chimichurri | Green Seasoning Butter | Aioli

GREEK SALAD

CHOOSE A STARTER

BANG BANG CONCH, Peanut Dressing, Asparagus & Shiitake Mushrooms
CRAB ORZO, Cornish Cock Crab, Lemon & Lobster Bisque
VENISON CARPACCIO, Cervena Red Deer, Wasabi Aioli, Parmigiano Reggiano,
THAI DUCK SALAD, Red Onion, Chilli Sauce, Spices & Herbs

CHOOSE A MAIN

RIBEYE STEAK 12oz, 28 Day, Dry Aged Beef
CORNISH DOVER SOLE, Little Jumby Sea Purslane, Butter Sauce, Capers
LOBSTER, Locally Caught Native Lobster, Green Seasoning Butter
SIDES FOR THE TABLE - Fries, Patatas Bravas, Green Salad, Greek Salad

CHOOSE A DESSERT

TROPICAL PAVLOVA, Coconut Patisserie, Ginger, Pineapple
CHOCOLATE MARQUIS, Mango Jelly, Passionfruit Sorbet



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MENU C \$140 pp

TAPAS TO SHARE

SALT FISH CROQUETAS, Preserved Lemon
FOCACCIA, Tomato & Green Chilli Salsa
SEAFOOD SALPICÓN, Octopus, Lobster, Prawns, Peppers
ROASTED OKRA, Garlic & Hut Spice Mix
BANG BANG CONCH, Peanut Dressing, Asparagus & Shiitake Mushrooms
SOFT SHELL CRAB, Green Papaya Salad, Peanut & Shrimp Dressing
GAMBAS "A LA CAZUELA", Tiger Prawn Suquet, Peppers & Sausage, Toasted

MAIN TO SHARE

"BIG FISH" FOR THE TABLE
Wild Sea Bass, Little Jumby Sea Purslane, Butter Sauce, Capers, Green Salad, Patatas Bravas

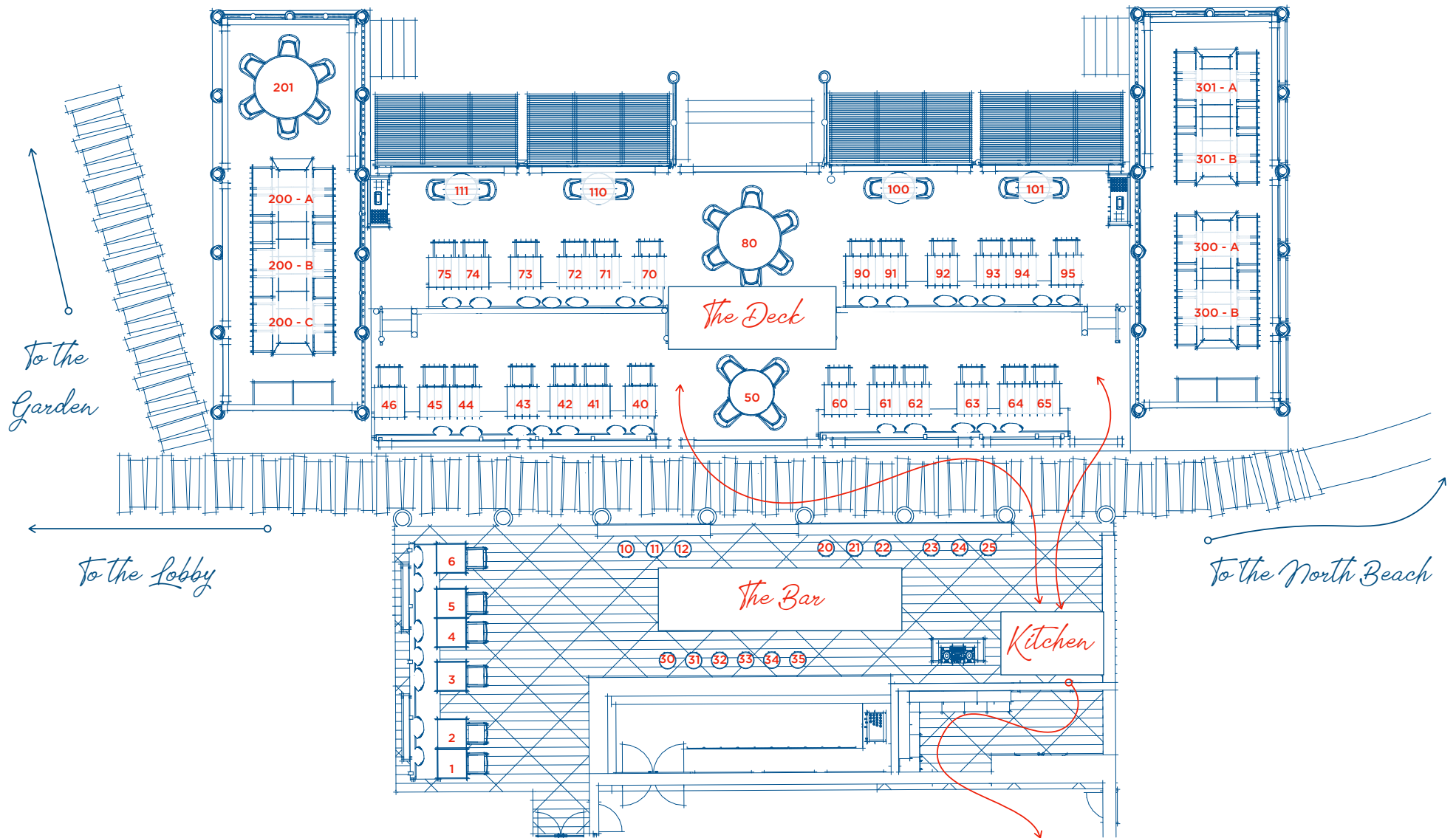
DESSERT

CELEBRATION STACK
Macarons, Mini Pavlovas, Blondies, Brownies, Choux Buns, Popcorn Caramels,
Compressed Watermelon, Pâte des fruits

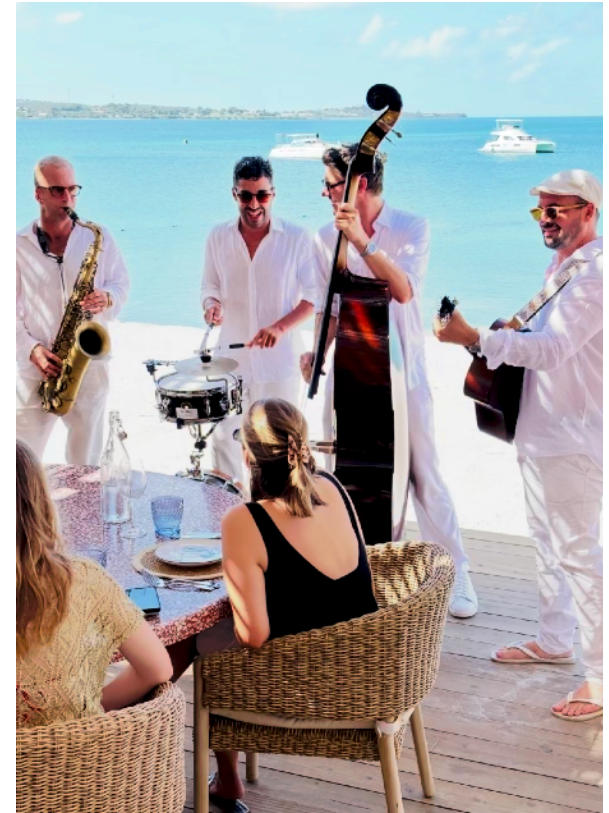
TABLE PLAN

South Deck

North Deck



ENTERTAINMENT



GETTING TO US

Mainland Dock: Barnacle Point

Ferry Transfer Time: 2 Minutes

Ferry Capacity: 28 Guests + 40 Guests

(Additional ferries can be arranged subject to availability)

Airport Transfer Time (Wheels Down):

Airport: 30-40 mins

Private Plane: 10-15 mins

Heli: 5-10 mins

Drive Time:

English Harbour: 40-50 mins

Jolly Harbour: 30-40 mins

Fast Boat Time:

English Harbour: 40-50 mins

Jolly Harbour: 30-40 mins

Anchorage: Good, no max boat length or depth



COSTS

(VALID UNTIL SEPTEMBER 2026)

Deposits & Payment

All bookings require a non-refundable deposit on booking equal to 25% of the minimum spend. The remainder of the minimum spend and any fully costed extras are due 7 days prior to the event. Service charge and any charges on top of the minimum spend are due within 24 hours of the end of the event.

Hire Charges

USD	Low Season (Nov-8th Dec / 1st May-31st Aug)		Mid Season (all other dates)		High Season (15th Dec - 18th Jan / 20th Mar - 12th April)	Christmas Day	NYE
	Mon-Thurs	Fri-Sun	Mon-Thurs	Fri-Sun			
N. Beach	2,500	3,600	3,600	3,600	6,000	7,500	10,000
S. Beach	1,000	1,000	1,000	1,000	2,500	4,500	N/A
Whole Island (Minimum numbers apply)	Please get in touch to enquire.						

* Included: Security Personnel | The Hut's ferry for guests | Menu & Hut logistics planning | All Hut furniture

* Excluded: Food & Beverage | Event Planning (available at additional charge) | Barge Transfers for large goods | Decor & Furniture Hire | Construction | Entertainment | Service Charge

CONTACT US

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EVENTS TEAM

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