T'CHOLITT
BAR MENU

enjoy

LADERA LIFESTYLES SMOOTHIES

Green Papaya Glow

BANANA, PAPAYA, SPRING/COCONUT WATER, SPINACH/KALE

Papaya and banana support healthy digestion and aid in weight loss. Spinach is high in niacin and zinc, as well as protein, fiber, vitamins A, C, E and K, thiamin, vitamin B6, folate, calcium, iron, magnesium, phosphorus, potassium, copper, and manganese. Amp up your sun kissed glow from within! This smoothie makes a filling and nutritious meal or snack.

Tropical Mylk

MANGO, BANANA, DATE, COCONUT/ ALMOND MILK, SPINACH/KALE

This smoothie features spinach, fresh tree ripened mango and bananas and freshly made nut milk. No sweeteners or artificial flavors needed because the mango and banana are naturally sweet. Get a natural boost of energy and nutrition and some internal SPF for your island adventures!

Papaya Colada

PINEAPPLE, BANANA, SPRING WATER, SPINACH, DATE, MINT LEAVES

This tangy, minty smoothie is what your vacation should taste like. The pineapple in this drink will give you your daily requirement for manganese, and is a good source of vitamins C, B1, B6, copper and dietary fiber.

Mean Green Spicy and Lean

CELERY, CUCUMBER, PINEAPPLE, PARSLEY, GINGER, LEMON/LIME/SOUR ORANGE, SPRING/COCONUT WATER

Super nutritious and hydrating! The coconut water and cucumbers provide superb nourishment and hydration. The extra nutrients will train your body to crave healthier foods, reducing the amount of junk you are tempted to indulge in whilst you're on vacation. The parsley juice helps with bad breath treatment, cancer prevention, digestive and kidney support, and has anti-inflammatory effects.

Mean Green Fruity and Clean

CELERY, CUCUMBER, SWEET ORANGE, BASIL LEAVES, SPRING/COCONUT WATER, MANGO/ PAPAYA/GUAVA

This smoothie incorporates both celery and cucumber which contain folate. Folate promotes cardiovascular health by stimulating the formation of amino acids and can also reduce the risk of developing colorectal cancer. It reduces hair loss and promotes stronger nails. Anti-inflammatory. Basil has numerous benefits. It's cancer fighting, pain and fever reducing, liver protecting ad immune boosting among others!

Spinach Apple Zinger

GREEN APPLE, CUCUMBER, SPINACH, PARSLEY, CILANTRO, GINGER, SPRING/COCONUT WATER

The cilantro in this smoothie will help remove heavy toxins from the body as well as lower cholesterol levels whilst the spinach provides a wide spectrum of nutrients. Cucumber is hydrating and filling as well as chic full of blood pressure regulating and beauty enhancing nutrients. Ginger will keep your digestion on tract!

Tropical Veggie Flush

BANANA, CELERY, CUCUMBER, LEMON, GINGER, SPRING WATER

Drinking this vegetable-based smoothie will help flush your system of excess toxins. Excellent for hydration and digestion as well as an infusion of minerals.

Piton Green Goddess

BANANAS, ROMAINE LETTUCE, CILANTRO, GINGER, SPRING/COCONUT WATER

Green and sweet like the view! This smoothie will flood your body with essential nutrients and hydration

Dasheene Pick-Me-Up

ORANGE, PAPAYA, PINEAPPLE, REDS PAK, SPRING WATER

Pineapple and cilantro aid digestion and coconut water provides immediate energy due to its medium-chain fatty acid content. MCFAs can be used by your body right when you consume them, so they're always great for breakfast or a post adventure snack. Cilantro pairs with pineapple beautifully and gives this smoothie a clean, fresh flavor and helps detox your body of heavy metals.

Ladera Green Punch

GINGER, LIME, PINEAPPLE, SPINACH, WATER/NUT MILK

Each ingredient in this green smoothie serves a purpose while delivering plenty of vitamin C, magnesium and potassium for overall health. It's super hydrating too!

"IF YOU DON'T LOOK AFTER YOUR BODY, YOU WILL HAVE NOWHERE TO LIVE"

~ Jason Vale

Subject to 10% Service Charge and Applicable VAT.

These descriptions and statements are written and produced for informational purposes only, and have not been evaluated or approved by the Food and Drug Administration. These smoothies are not intended to diagnose, treat, cure or prevent any disease and should not be considered a substitute for professional medical expertise or treatment.

cocktails

COCKTAILS 16

Mai-Tai
dark rum. orange curacao. amaretto.
lime juice. orange juice.

Piton Blessings
light rum. pineapple. banana.
coconut cream. grenadine syrup.

Ladera Passion
lucian rum. passoa liqueur. orange juice.
lime juice.dash of syrup.

Kokonut Punch
kokonut rum. kokonut cream. milk. nutmeg.

Lovely Lady
baileys. disaronno amaretto.
coconut cream. banana, milk.

Ladera Sunrise
lucian rum. crystal lime. pineapple juice.
orange juice. grenadine syrup, lime juice.

Ladera Surprise
lucian rum. ladera creole spice. orange juice.
bitters. sugar cane syrup, lime juice.

Dirty Mojito
'Love Potion' Rum. muddled lime.
mint. cane. soda water.

Dasheene Fantasy
lucian rum. orange curacao. orange juice.
lime juice. dash of syrup.

Something Beautiful
gin. vodka .coconut rum. blue curacao.
lemon juice. pineapplejuice. sprite.

Jenny's Delight
light rum. canteloupe. orange juice.
lime juice. melon liqueur. dash of sugar.

Kiss on the Lips
mango puree. peach schnapps grenadine.

"A" Teaser
coconut rum. white rum. lime. simple syrup.

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MOCKTAILS 10

Mango Delight (Seasonal)
passion fruit juice. mango. pineapple juice.lime juice. sugar.

Pineapple Mohito
pineapple. mint. lime juice. sugar. soda water.

Banana Blessings
banana. coconut cream. milk. strawberry mix.

Fruit Punch
orange juice. pineapple juice. banana. grenadine syrup.

Cool Runnings
papaya. coconut cream. milk. grenadine syrup.

Banana Shake
banana. coconut cream. milk. nutmeg.

Smoothie
coconut water. vanilla ice cream. milk. nutmeg

Daiquiri
Virgin Daiquiri /Banana/Mango

MARTINIS

Chocolatini 18
baileys liqueur. vanilla vodka. topped with bittersweet chocolate shavings

Mangotini (Seasonal) 18
fresh mango juice. lemon vodka. dry vermouth

Passion Fruit Martini 16
vermouth. vodka. passion fruit juice.

Clear Coconut Martini 16
lucian coconut rum. coconut water. fresh cocoa.

Champagne Martini 18
vodka. sweet vermouth. sparkling wine.

Bailey's Espresso Martini 18
Bailey irish cream. coffee.vanilla vodka.

Lemon Drop Martini 18
vodka. triple sec. lemon juice. sugared rim.

Grapefruit Martini 16
gin. fresh island grapefruit. lime.

Island Martini 18
vodka. triple sec. cranberry juice.

Raspberry Limoncello Martini 16
raspberry vodka. limoncello. lime juice.

Dodo TIni 16
Grapefruit Pearl, Gordon Gin, Absolut Vodka, Dry Vermouth

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liquors

TEQUILLA

Sauza	Gold / Silver	10
Agivita	Gold / White	10
Patron Silver		15
Patron Resposado Reserved		14
Cabo Wabo Silver		15
Cabo Wabo Aztec Gold		16
Montezuma	Gold / Silver	10

COGNAC

Armagnac	12
Courvoisier VSOP	12
Hennessey VSOP	16
Martell VSOP	14
*Hennessey XO	35
*Remy Martin XO Special	35
Remy Martin VSOP	14
Tesseron	15

BOURBON/WHISKEY

Wild turkey	14
Jim Beam White Label	10
Jim Beam Black Label-16 *Knob Creek	25
*Maker's Mark	23
Jack Daniels	14
Teacher's	10
Dewars White Label 12 yr.	10
Canadian Club	10
Jameson	10
Crown Royal	10
Johnny Walker Red Label	10
Chivas Regal	10
Johnny Walker Black Label	15
*Johnny Walker Blue Label	40
Crown Royal	14

BEERS

Piton bottle	6
Piton draft	6
Heineken draft	6
Heineken bottle	6
Red stripe	8
Guinness	8

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VODKA

Peach Vodka	10
Absolut A Peach	10
Absolut Citron	10
Bacardi Lemon	10
Bounty Rum	10
Absolut Vanilla	10
Absolut Raspberry	10
Absolut Pepper	10
Grey Goose	18
Grey Goose-Le Citron	18
Grey Goose-Orange	18
Stolichnaya Elite	14
Stolichnaya	10
Findlandia	10
Smirnoff	10
Kettle One	18
Kettle One Orange	18
Kettle One Le Citron	18
Smirnoff Apple	10
Absolut Mango	10
Absolut Mango	10
Absolut Mandarin	10
Absolut kurant	10
Grey Goose VX	25
Findlandia Lime	10
Findlandia Grapefruit	10
Absoult Elyx	18

GIN

Gin no.3	16
Gordons	12
Tanqueray	14
Bombay Sapphire	14
Hendrick	14
Oxley	18
Beefeater	12
Botanist	14

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RUM

IMPORTED RUM

Cavalier, Antigua	10
Angostura1824, Trinidad	10
Angostura 1919, Trinidad	10
El Dorado, Guyana	10
La Mauny Extra, Martinique	10
Mount Gay Black, Barbados	10
Mount Gay Regular, Barbados	10
Cockspur, Barbados	10
Barcardi Lemon	10
Captain Morgan, Puerto Rico	10
Barcardi Light	10
Barcardi Gold	10
Barcardi Dark	10
Mount Gay Eclipse	10

ST. LUCIA RUM

Admiral Rodney	14
Chairman Spice	10
Chairman Reserve	10
Bounty	10
Bounty Crystal	10
Crystal Lime	10
Toz	10
Creole Spice	10
1931	14
Bounty Lime	10
Bounty Coconut	10
Bounty Spice	10
Seven Obit	10
Home Made Spice Rum	10

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wines

BY THE GLASS

CHAMPAGNE / SPARKLING WINE

Veuve Bonneval Brut, France N.V	26
Rosé, Il Concerto, Italy N.V	19
Il Concerto Prosecco, Italy N.V	18

WHITE WINE

Sonoma-Cutrer Russian River Ranches Chardonnay, USA, 2015	18
Stags Leap Chardonnay Napa Valley, CA, 2016	18
*Viognier, Georges Duboeuf, France, 2016	15
Oyster Bay, Sauvignon Blanc, Malborough, 2017	14
*Josh, Sauvignon Blanc, USA, 2014	14
*Veneto Pinot Grigio I.G.T. Abruzzi, Italy, 2016	14
*Selbach Riesling 'Kabinett' Mosel – Saar – Ruwer, Germany, 2013	14
* Trapiche White Moscato, Argentina, 2018	12

ROSÉ WINE

*Sutter Home White Zinfandel, USA, 2018	12
*Cote de Roses, Languedoc, France, 2016	14

RED WINE

Château Lamoliere Fronsac, Bordeaux, France, 2011	18
St. Francis, Cabernet Sauvignon, Sonoma County, USA, 2015	16
*Catena Malbec, Argentina, 2014	14
Louis Latour Pinot Noir, Bourgogne, France, 2015	16
Josh, Cellars Legacy, USA, 2016	16
Greg Norman, Shiraz, Australia Estates, 2016	16
*Parallel 45, Côtes Du Rhône, France, 2015	14

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bubbly
BY THE BOTTLE

As we leisurely observe the beautiful pitons, you can lay back and watch the sun disappear! Enjoy the sunset with a refreshing

CHAMPAGNE / SPARKLING WINE

BIN#		
120	Bollinger 'Special Cuvée' Aÿ, N.V. 375ml	70
117	Moet Chandon, Brut 'Impérial', N.V. 375ml	80
121	Veuve Clicquot Ponsardin 'Yellow Label' Reims, N.V. 375ml	90
105	Il Concerto Prosecco, Italy N.V.	90
119	Champagne Dom Ruinart, Brut, N.V.	190
108	Paul Bara Grand Cru 'Reserve' de Bouzy, N.V.	135
114	Taittinger Brut 'La Francaise' Reims, N.V.	135
115	Veuve Bonneval Brut, France, N.V	130
103	Moet Chandon, Brut 'Impérial', N.V.	145
122	Veuve Clicquot Ponsardin 'Yellow Label' Reims, N. V.	160
107	Bollinger 'Special Cuvée' Aÿ, N.V.	170
118	Moet & Chandon Ice 'Imperial', N.V.	170
109	Krug 'Grande Cuvée' Reims, N.V.	485
110	Dom Pérignon Brut Epernay, 2003	470
111	Louis Roederer 'Cristal' Reims, 2002	1300
106	Ruinart Brut Rosé Reims, N.V.	180
123 '	Moët & Chandon Brut Impérial' Rosé Epernay, N.V.	165
101	Moet & Chandon Ice 'Imperial', Rosé , N.V.	180
112	Veuve Clicquot, Rosé , N.V.	190
116	Laurent Perrier Brut Rosé Tours-sur-Marne, N.V.	190
104	Rosé, Il Concerto, Italy, N.V	95

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breakfast

7:00AM-11:30AM

BEGINNING

Freshly Baked Pastry Basket 5
Creole Bread (3 Pieces) 4
White or Wheat Toast (2 Pieces) 4

Rainforest "All Natural" Granola 9
Oatmeal or Cereal * 8
Choice of Whole or Skimmed Milk.

Locally Grown Fruit (Bowl) 6
Locally Grown Fruit (Plate) 12

Bagel * 15
Smoked Salmon. Toasted Bagel. Cream Cheese.

Side Orders (per selection) 6
Local Dennery Bacon /Saltfish
Local Dennery Sausage /Cucumber
Sweet Potatoes / Ham / Grilled
Tomatoes Mushrooms.

ISLAND CONTINENTAL * 22
Freshly Squeezed Rainforest Fruit Juice.
Tea or Coffee. Locally Grown Fresh Fruits.
Cereal. Rainforest "All Natural" Granola.

ST. LUCIAN CREOLE BREAKFAST * 15
Roasted or Fried Bakes. Saltfish. Sweet Peppers.
Cucumber Salad. Local Spice. Cocoa Tea.

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LOCAL FARM EGGS

Open-Faced Vegetarian Omelette 12
Callaloo and Basil.

Omega 3 Farm Eggs 18
Whole or Egg Whites (prepared to your liking)
Local Dennery Bacon or Ham. Sweet Potatoes.

Classic Benedict 20
Poached Eggs. English Muffin. Ham.
Sauce Hollandaise. Sweet Potatoes.

Make your own Omelette * 15
Whole or Egg Whites prepared with your
Choice of 3 Ingredients*
Callaloo. Mushrooms. Cheddar. Onions.
Goat Cheese. Peppers. Ham. Smoked Salmon.
Jerk Chicken. Tomatoes.

“The Tomlette” * 20
3 Whole Eggs prepared with “Everything”.
Creole Sauce/Hot Pepper Sauce (on the side).

SWEET SPECIALTIES

French Toast 15
Cinnamon. Banana Preserve. Maple Syrup.

Banana Pancakes 15
Caramelized Bananas. Roasted Coconut.
Maple Syrup.

BEVERAGES

Ladera Grown Fruit Juice 6
Spring Water
Just Water, 500ml. 5
Forest Springs, 1.5lt. 8
Sparkling Water
Perrier / Pellegrino, 750ml. 10
Soft drinks 4

TEA 5
Home Grown Cocoa Tea
Local Cocoa Stick. Cinnamon Stick.
St. Lucian Spices.
Lemon Ginger / Chamomile / Peppermint
Lipton / English Breakfast / Green Tea

COFFEE SPECIALTIES 6
Freshly Brewed St. Lucian Coffee / Americano
Café Latte /Cappuccino /Espresso.

ASK FOR YOUR LIFESTYLES SMOOTHIES 12
See our healthy & delicious smoothie selection on pg 3.

lunch

11:30AM-5:00PM

SNACKS & APPETIZERS

Freshly Baked Bread 4
Creole Bread or Pretzel Bread.
Ladera Signature Olive Oil, Seasoned
Butter or Balsamic Vinegar (3 Pieces)

Homemade Chips 6
Plantain or Breadfruit. Spicy Yoghurt Dip

St. Lucian Accra * 8
Salt fish Fritters. Hot Peppers. Creole Sauce

Spiced Fish Goujons * 9
Spiced Banana Crumbs. Calyso Dip
Pickled Christophene.

Chicken Satay * 12
Chicken Skewers. Peanut Butter Dip
(3 per order).

Goat Sliders 15
Goast Patty, Red Bell Peppers. Eggplant
Puree. Onion Confit (3 per order)

SOUPS

Soup of the Day 10
Local Soup. Chef's Choice

Chilled Soup 9
Chef's Selection.

SALADS

Seafood Salad * 16 / 22
Fish. Conch. Scallops. Shrimp. Local Herbs.
Lime Vinaigrette

Green Fig & Saltfish Salad * 14
Onions. Peppers. Green Peas. Olive Oil
Cucumber Salad

Island Caesar Salad *
Lettuce. Parmesan Cheese. Anchovies. Bacon
Jerk Shrimp 18 / Jerk Chicken 16

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MAIN COURSES

St. Lucian Mixed Grill * 46
Beef Striploin. Chicken. Shrimp.
Island Vegetables. Red Wine Jus

Island Grilled Seafood * 28
Octopus. Calamari. Shrimp. Fried Plantain
Bell Peppers

Grilled Catch of the Day * 28
Organic Micro Greens. Ladera Fruit Salsa

Fish & Chips * 22
French Fries. Green Salad.
Tartar Sauce. Malt Vinegar

PASTA AND LIGHT BITES

Choice of Pasta *
Penne / Linguini or Spaghetti. Mixed Salad. Cream
Tomato Sauce or Herb Garlic Oil Garlic Bread
Add Vegetarian 19 / Chicken 24 / Seafood 28

Flat Bread Pizza *
Mozzarella. Goat Cheese. Parmesan.
Seasoned Greens. Pineapple
Add Vegetarian 19 / Chicken 24 / Seafood 28

Omelette *
Your Choice of Mushrooms, Tomatoes,
Onions, Spinach, Potato, Scallions, Herbs,
Side Salad or French Fries
Add Smoked Salmon 22 / Chicken 19 / Bacon 18

VEGETARIAN OPTIONS

Vegetarian Phyllo 7
Callaloo. Ricotta. Squash.
Phyllo Dough. Spicy Pepper Coulis

Grilled Island Vegetables * 18
Yoghurt. Tamarind Dressing

Vegetarian Burger 18
Mushrooms. Onion Rings.
Micro Greens. Vegetable Caponata
(Optional; Blue Cheese / Cheddar)

SANDWICHES AND BURGERS

All Sandwiches and Burgers come with a Selection of
Sweet Potato Fries / French Fries / Mixed Greens or Fruit Salad

Jerk Sandwich *
Tortilla or Baguette. Lettuce. Tomato. Bacon.
Plantain. Pickled Cucumber.
Add Chicken 22 / Fish 24 / Vegetables 18

Traditional Roti *
Crispy Tortilla. Micro Greens
Add Chicken 22 / Fish 24 / Vegetables 18

Grilled Cheese Sandwich 16
Calypso Dip

Grilled Fish Sandwich 24
Homemade Baguette. Spicy Herb Mayo

Ladera Club 18
Jerk Chicken. Ham. Eggs. Garden Salad

Creole Piton Burger 22
Certified Angus Beef. Onion Rings.
Bacon. Micro Greens. Blue Cheese / Brie
/ Cheddar or Pepper Jack

St. Lucian Chicken Burger 19
Spiced Chicken Breast. Onion Rings.
Micro Greens. Pepper Jack Cheese

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snacks

5:00PM-6:00PM

SUNSET SNACKS

Spiced Fish Goujons 8
fish of the day. spice banana crumbs.
pickled christophene. calypso dip.
(2 per order)

Chicken Satay 8
chicken skewers. peanut butter dip.
(2 per order)

St Lucian Accras 7
saltfish fritters. hot peppers. creole sauce.
(4 per order)

Goat Sliders 9
goat patty. red bell peppers. eggplant
purée. onion confit.
(2 per order)

Vegetarian Phyllo (V) 7
callaloo. ricotta. squash. phyllo dough.
spicy pepper coulis.
(2 per order)

Homemade Chips (V) 6
plantain or breadfruit chips. spicy yogurt dip.

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sweet treats

11:30AM-11:00PM

DESSERT 14

Cherry Cheesecake Brownies
Vanilla and Chocolate Sauce.

Baked Rum and Banana Cheesecake
Orange Sauce.

Ladera Cocoa Chocolate Mousse
Chairman's Rum. (optional)

Chocolate Lava Cake
Ice Cream/Vanilla Sauce.

Tiramisu Mousse Cake
Chocolate Sauce.

Dasheene Fruit Flambé
Seasonal Fruit. House-made Sorbet/ Ice Cream.

Pear and Red Wine Tart
Bailey's Ice Cream.

Passion Fruit Mousse Cake
Raspberry Sauce.

Chocolate Decadence
Rich Flourless Chocolate Cake. GF

House-made Ice Cream *
Banana/Mint/Pistachio/Baileys/Cookies & Cream
Chocolate/Vanilla/Coconut/Coffee/Caramel.
2 Scoops 8 3 Scoops 10

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HOT COFFEE COCKTAILS 12

Café Magic
Kahlua. Baileys. Coffee. Whipped Cream.

Café Amour
VSOP. Amaretto. Coffee. Whipped Cream.

Café Creole
Cacao Creole. Rum Liqueur. Coffee. Whipped Cream.

Café Ste. Lucie
Coffee. Bounty Rum. Whipped Cream.

Café Nom
Grand Marnier. Tia Maria. Coffee. Whipped Cream.

COFFEE SPECIALTIES 6

Nespresso Grand Cru
Freshly Brewed St. Lucian Coffee
Americano
Café Latte
Cappuccino
Espresso

TEA 5

Lemon Ginger
Chamomile
Peppermint
Lipton
English Breakfast
Green Tea

PORT

Cockburns Special Reserve/Lustau	10
Graham 20	12
Cruz Vintage 1989	14

LIQUEUR

Disaronno Amaretto Bailey's Irish Cream Sambuca Cafe Cointreau.	10
Grand Marnier Drambuie Galliano Grappa.	12

CIGARS

For a more extensive selection of Cigars please ask your waiter for our Cigar Selection List

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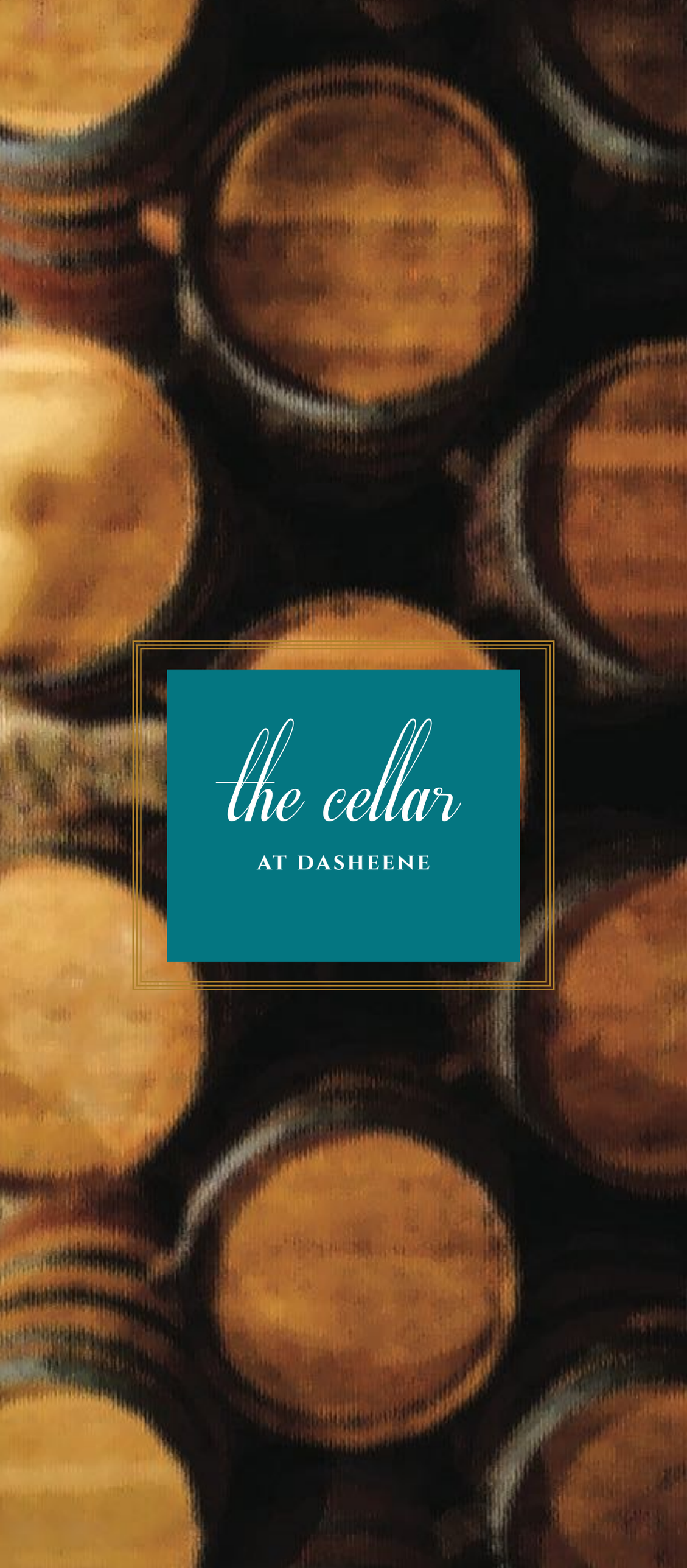

the cellar
AT DASHEENE

“BOOK A CHEF” DINING EXPERIENCE

A personalized experience that takes you thru the Caribbean. A meal prepared just for you and your special one.

“CHEF COOKING DEMONSTRATION”

Every Saturday from 10:45 a.m. to 12 PM join our Executive Chef in preparing Caribbean specialties. This is an interactive activity were you will participate in the cooking.

You can also join the Chef earlier as his goes to the fresh market to select the provisions for this event.

WINE TASTING

Exquisite wines are paired with an assortment of Cheese-Brie, Aged Gouda, Herb Goat Cheese and Edam.

WINE AND FOOD PAIRING

Join us for Lunch or Dinner at our exclusive Wine Cellar and let our Chef and Sommeliers prepared a food extravaganza for you

BARTENDING CLASS

Learn the art of making our delicious tropical cocktails at our mixology class.

wine heaven...

From small intimate dinners and wine tastings to corporate functions and rehearsal dinners, ***The Cellar at Dasheene*** provides private dining services and events planning for parties as small as 2 pers. to 16 pers.

For larger events we have our ***La Fleur Private Villa*** which can cater events from 10 pers. to 130 pers.

Our Executive Chef Nigel and our Sommeliers, Nielbert and Darnell, will help create an event especially for you and your guests.

For more information or assistance please contact us at 758-459-6623, 758-459-6612 or at 758-459-6600 ext. 6623

REGULAR WINE TASTING PACKAGE

WHITE WINE

Sonoma-Cutrer Russian River Ranches Chardonnay, USA, 2015
Stags Leap Chardonnay Napa Valley, CA, 2016
Viognier, Georges Duboeuf, France, 2015
Oyster Bay, Sauvignon Blanc, Malborough, 2017
Josh, Sauvignon Blanc, USA, 2014
Veneto Pinot Grigio I.G.T. Abruzzi, Italy, 2016
Selbach Riesling 'Kabinett' Mosel – Saar – Ruwer, Germany, 2013
CK Mondavi Moscato, USA, 2016

ROSÉ WINE

Beringer White Zinfandel, USA, 2016
Cote de Roses, Languedoc, France, 2016

RED WINE

Château Lamoliere Fronsac, Bordeaux, France, 2011
St. Francis, Cabernet Sauvignon, Sonoma County, USA, 2014
Catena Malbec, Argentina, 2014
Louis Latour Pinot Noir, Bourgogne, France, 2015
Josh, Cellars Legacy, USA, 2014
Greg Norman, Shiraz, Australia Estates, 2012
Parallel 45, Côtes Du Rhône, France, 2014

Price is subject to 10% Service Charge and Applicable VAT

weddings

Be it an intimate ceremony of 2 or a grand affair for 130, the weddings and celebrations we create are marked by their striking settings, world-class service and thoughtful, indulgent details. Envision a lavish party in one of our venues, a big band or a minimalist outdoor affair, using the Pitons and the ocean as your backdrop.

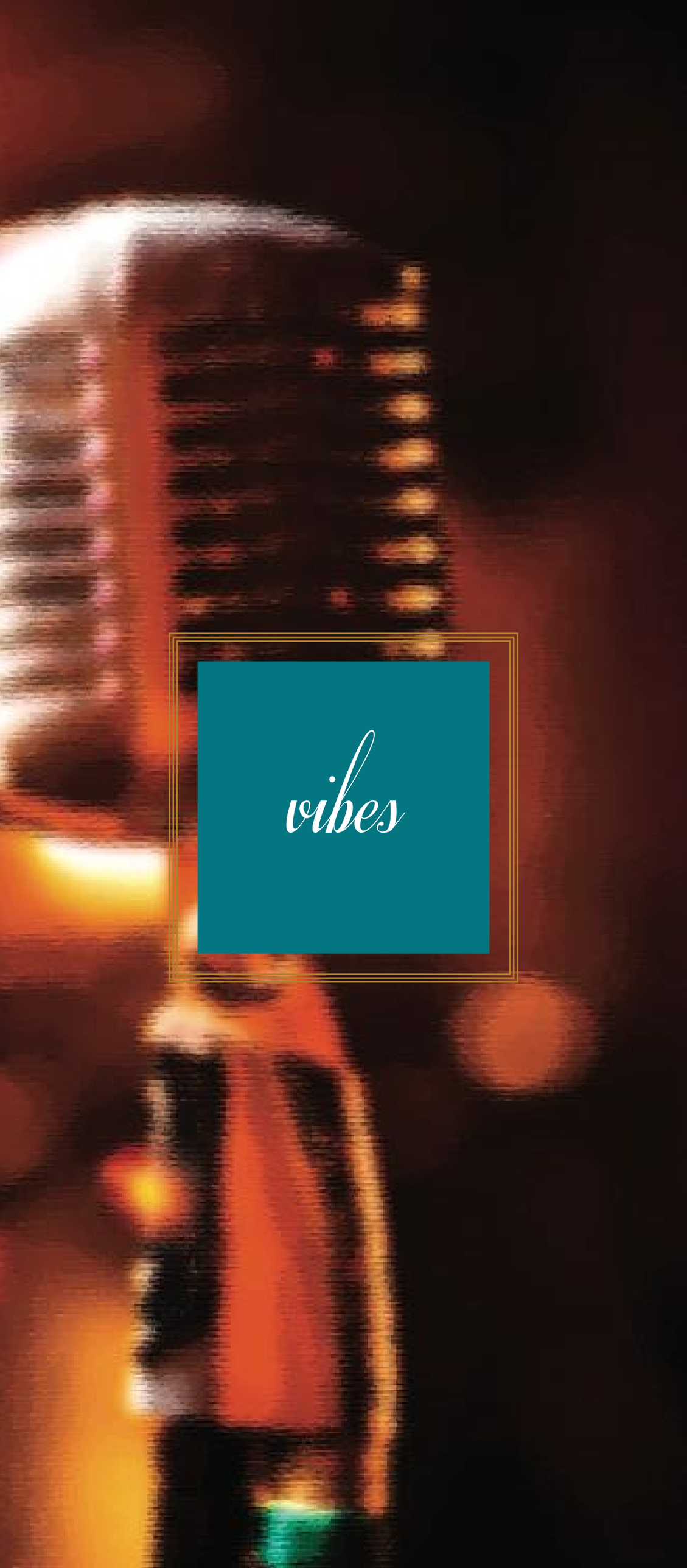
Taking in the sunset with loved ones; swaying to the music as moonlight dances across the floor. In moments big and small, Ladera Resort elevates your celebration to something rare, exquisite and wholly personal.

Dream your biggest dreams, then turn to us to bring them to life—it's why we're here.

Ladera Resort is pleased to announce a once in a lifetime opportunity for your special day. Our exclusive Ladera Resort Package offers unparalleled service. Our expert Event Specialist will guide you through every detail in planning your event to make all your dreams come true.

Enjoy the following amenities when planning your event with us:

- Dedicated Event Specialist to assist in the planning and execution of your magical event
- One night's accommodation in a luxurious suite, complete with champagne to celebrate (when bookings 10 rooms or more per evening)
- Special guest room rates for visiting guest and friends
- Your Signature Menu
- One complimentary menu tasting with the Executive Chef Nigel for 2 persons
- Wine and Beverage paring with our Sommeliers Nielbert and or Darnell
- List of preferred vendors for music, flowers, photography, A.V., furniture, transportation, etc.


vibes

WEEKLY *entertainment* SCHEDULE

Monday

"Lovers' Night"

Reggae Night

4th World Band

7:00pm-10:00pm

Tuesday

"A Journey through Old School"

Caribbean Jazz Night

F/S Project

6:00pm-9:00pm.

Wednesday

Wendell Richards Trio

7:00-9:30pm

Thursday

Yannick James

Solo Violinist

7:00pm-9:00pm

Friday

Arthur Allain

St. Lucia's Groovy Soca Monarch

8:00pm-10:00pm

Saturday

Variety Band

Future Lights

7:00pm-10:00pm

Sunday

Creole Lunch Buffet

Last Sunday of Every Month

St. Lucian Folk Band

The Shak Shak Band

12:00-3:00pm

Dinner

Claudette Adjodha

Solo Vocalist/ Acoustic Guitarist

Unplugged

7:00-9:00pm

Entertainment subject to change due to availability

LADERA
a romantic paradise
st. lucia · west indies

HISTORY OF LADERA RESORT

St. Lucia “The Helen of the West”

Our “Helen of the West”, 60W longitude and 14N latitude forms part of the Windward Islands which bridge eastward along a fault line from Puerto Rico to Colombia, South America. These Volcanic, granite islands were formed over 50 million years ago.

The first settlers in St. Lucia were the Amerindians. The Arawaks who arrived from 200 A.D. through 800 A.D. were peaceful, farmers. They were closely followed by the warrior-like Caribs who travelled from the South American mainland. They came north up the Orinoco River and stopped at several islands in the area, killing the peaceful Arawaks and replacing them as they sojourned throughout the territory that eventually took their name, the Caribbean.

These two early Amerindian cultures called St Lucia “Louahalao” and “Hewanorra”- Island of the Iguanas.

Two European explorers have been credited with putting St Lucia on the map. Christopher Columbus sailed close by St Lucia in 1502, and Juan de la Cosa, a lesser known explorer who had served at one time as Columbus’ navigator, may have been to St Lucia in 1499 and again in 1504.

There were no European settlers in St Lucia until in the 1550’s, when the notorious buccaneer, Francois le Clerc, established his base on Pigeon Island. Le Clerc was known by several aliases, including Jambe de Bois, Wooden Leg or Peg- Leg le Clerc. The treasure laden Spanish galleons passing by were easy prey for Peg-Leg and his band of buccaneers stationed at Pigeon Island.

Around 1600, the Dutch established a fortified base in Vieux Fort.

In 1605 a British colony was established as a result of a storm. The ship “Oliver Branch” was blown off course

while on its way to Guyana and 67 English colonists waded ashore and settled in St Lucia. They purchased land and huts from the Caribs.

Unfortunately, as a direct result of attacks by the fierce Caribs, after only one month, there remained only 19 English settlers who were forced to flee from St Lucia in a canoe.

In 1639, a second group of English colonists under Sir Thomas Warner also failed in their settlement attempt.

In 1650, the French decided to take a chance and, The French West India Company “bought” St. Lucia.

Wars between the French and the British for ownership of St. Lucia continued for many years.

The English first attacked St Lucia in 1778 after declaring war on France for aiding the Americans in the War of Independence. During this skirmish, known as the Battle of Cul de Sac, the English captured the island. They established a naval base at Gros Islet and fortified Pigeon Island.

The most memorable Anglo-French conflict was in 1780 when Admiral George Rodney sailed the English Navy out of Gros Islet Bay and attacked and decimated the pride of the French fleet under the command of Admiral Comte de Grasse. In 1796, after Castries was razed by fire, General Moore attacked the French on Morne Fortune overlooking the city after two days of fighting, forced the French to surrender.

In 1838, St Lucia joined the Windward Islands with its seat of government in Barbados. Although English became the island’s official language in 1842, French patois is widely spoken by the nationals.

In 1960, the island enacted a new constitution with the appointment of the first Ministers of Government. This constitution expired in 1967 when England granted the island full self-government. St Lucia became completely independent from England on February 22 1979.

Saint Lucia is the birthplace of two Nobel Laureates (who by remarkable coincidence were both born on January 23). The late Sir W. Arthur Lewis won the Nobel Prize for Economics in 1979, and poet Derek Walcott won the 1992 Nobel Prize for literature.

About 160,000 people with 60,000 living in its capital, Castries, inhabit St Lucia. Although it is a full independent nation, it remains a member of the British Common wealth, a member of the United Nations, the O.E.C.S (Organization of Eastern Caribbean States) and Caricom (The Caribbean Community).

Today, according to the “Global Traveler”, our island of St Lucia is the “best island in the Caribbean”. She has become a popular vacation destination for people from all over the World. She possesses an intrinsic beauty created by her stone mountains and valleys heavily covered with lush vegetation and dotted with some of the most exquisite flowers in the World.

Although, Castries is the capital of St. Lucia, Soufriere was, officially recognized by France, as St Lucia’s first town in 1746.

After the Amerindians, the first permanent settlers to arrive in Soufriere were the French who came around the end of the 17th Century.

It is said that after the French Revolution of 1789, “the Guillotine” was brought to Soufriere, and the French plantation owners who did not support the Revolution in France, were actually beheaded.

Soufriere continues to be one of the most amazing places in St. Lucia. Especially outstanding, are Gros Piton and Petit Piton, which have become World Heritage Sites during the last few years. They were formed about two- hundred and fifty thousand years ago (250,000). The Pitons are molten rocks or magma that did not erupt as a volcano but instead pushed to the surface as a plug or dome and kept growing almost straight up. It is amazing to behold the Rainforest with its huge trees and flowering plants growing on these slopes.

The hot water, steam and gases that you will see if you visit the Sulphur Springs, come up along the geological fault. Below this, at 2 or more kilometers deep, is the old hot volcanic rock. The St Lucia Volcano has been dormant for over two hundred years.

In addition, some famous St Lucian’s have come from the town of Soufriere. Josephine Tascher de la Pagerie, who spent most of her childhood in Soufriere became Empress of France, Dr. Beausoliel, the island’s first doctor came from Soufriere and, R. Belizaire wrote St Lucia’s first geography book. Also Queen Elizabeth II, when she set foot on St Lucian soil for the first time in 1966, she landed, not in Castries but on the Soufriere Jetty.

And last but not definitely not least we have the Award-Winning, World-Renown, Ladera Resort.

Perched on a forested, caldera ridge high above the glittering waters of Anse-des-Pitons, Ladera is as beautiful as its surrounding scenery. At Ladera you are actually part of the landscape, nearly close enough to reach out and touch both of the Pitons.

Ladera was once part of Rabot Estate, one of Soufrière's oldest plantations, which still borders the resort. In the late 1960's early 1970's, a parcel of land was seen by a visionary architect, John DiPol, who saw the potential of creating a luxurious haven celebrating the natural beauty of this magnificent location. He envisioned a place to retreat from the world and reconnect with Nature. A small cluster of condominiums was built and christened Dasheene, named after the thousands of large, glossy-leafed dasheen plants (also known as elephant ears) harvested on the site.

In 1982 it was transformed into a unique resort, eventually emerging as Ladera Resort. The goal was to create a showpiece property that was essentially St. Lucian, one that embraced the amazing views and offered a seamless experience incorporating the natural beauty and bounty of the island, while providing a superior level of comfort and luxury. Today, that commitment to magnificent authenticity is evident in everything from the innovative renderings of local dishes at Dasheene Restaurant, to the furniture, made from local tropical wood right here on property, in our Carpenter Shop.

Every suite is a "View with a Room", and a fabulous one at that. Each suite was intentionally designed without a fourth wall, affording unobstructed panoramas of the sea, the dramatic Pitons (a designated World Heritage Site) and the lush, tropical rainforest, while allowing guests to slip into their beautifully landscaped private plunge pool and enjoy the surroundings.

The award-winning Dasheene Restaurant was established in 1984. Since then, it has grown into one of the Caribbean's most celebrated restaurants. A destination for visitors from all parts of the island, and indeed the world, it represents the best of St. Lucian hospitality. The menu features an array of classic and creative West Indian Dishes. The kitchen staff, under the direction of Executive Chef Nigel Mitchel, turn out memorable meals of fresh seafood caught from the nearby waters; produce, spices and grains grown on local farms and delivered on a daily basis.

In addition, you may see a lot of the fruits and herbs used at Dasheene, and the exquisite flowers that make up our beautiful floral arrangements as you walk through our property.

Ladera Resort continues to showcase St. Lucian talent- from the wood carvings done by our resident sculptor, to the art work in the rooms and boutique created by national artists and painters.

Our staff at Ladera Resort, a group of exceptional and friendly people, reflect the true St. Lucian hospitality. Spending time here is truly a taste of "Paradise"

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