A FLAVORFUL ERA OF ISLAND-INSPIRED DINING
- CHEF ADRIAN COLAMECO

BEYOND THE BUOY
- LANDMARKS OF THE SOUTHERNMOST CITY

MOJITO GLAZED HOGFISH
- CHEF’S SIGNATURE DISH
Built in 1920 and listed on the National Register of Historic Places, Casa Marina is a flawless merging of Old Key West ambiance and contemporary luxury. Sitting on 1,100 feet of the largest private secluded beachfront in Old Town Key West, the Resort is perfect for lazy days in a hammock on the sand or by one of two sparkling pools. The serene, tropical setting and spectacular grounds offer a variety of unique locations for beach receptions and dinners, team building experiences, memorable meetings and incentive trips.

Delight in pampering pool concierge services, including poolside popsicles and refreshing chilled towels, a rejuvenating fitness center and beachside spa treatments. Enjoy on property world-class water sports, such as jet skis, water bikes, paddle boards and snorkeling excursions. To complete your Key West experience, the vibrant and eccentric Duval Street is minutes from the Resort, easily accessible via a leisurely stroll, rented scooter or bicycle.
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SAVOR 2022 • 3
Elevating the sensationally fresh dining offerings on the island of Key West, Casa Marina welcomes Chef Adrian Colameco to the position of Executive Chef. On the heels of the iconic resort’s 100th anniversary, Chef Colameco ushers in the next era of fine dining for resort guests with a fresh take on Caribbean-Latin fusion cuisine in the Conch Republic's ever-competitive culinary scene.

Paired with the warm welcome of an island breeze, Chef Colameco wins over appetites of meeting and wedding attendees, vacationers, and Key West residents alike by blending cultures with a mosaic of tropical ingredients and spotlighting the abundance of locally sourced ingredients that Florida's soil and seas have to offer.

Chef Colameco holds over 25 years of expertise in creating destination dining experiences from the Las Vegas strip to 5-star resorts in Florida and the Caribbean. Chef Colameco’s culinary ingenuity has sparked attention from top Michelin Star chefs and been showcased at some of the most prestigious properties in the world including Jade Mountain Resort in St. Lucia, The Boca Raton Resort and Club, and Las Vegas’s Bellagio Resort and Casino.

With utmost respect for seasonal harvests and local vendors, Chef Colameco proudly places a steadfast focus on the best locally sourced ingredients that Florida's soil and seas have to offer.

Home to the largest total banquet space on the island, Chef Colameco will revitalize Casa Marina’s banquet offerings with dishes like his signature Mojito Glazed Hog Fish. The freshest catch of the day is pan seared and poached in a mojito glaze of coconut rum, agave, lime and mint before being plated beside coconut rice and a Hearts of Palm salad.

Bright, tropical and deeply rooted in local flavors, Chef Adrian’s prowess can also be enjoyed from the resort’s oceanfront Sun Sun Beach Bar & Grill offering fine dining and toes-in-the-sand experiences overlooking the Atlantic Ocean from the island's largest private beach.
Executive Chef Adrian Colameco has an impressive background of culinary skills and uses a mosaic of tropical ingredients in his Caribbean Style Latin Fusion Cuisine. His tropical fusion cuisine blends local cultures in a sweet, spicy and aromatic harmony.

Chef Colameco cuisine is refreshing, light and flavorful like a tropical vacation on a plate. Chef Colameco comes to us from the prestigious Boca Raton Resort and Club where he was positioned as the Executive Sous Chef leading a team of over 50 sous chefs, managers, cooks and stewards. He has created and designed menus and exquisite dishes for upscale restaurants as well as 5 star Resorts.

His culinary artistic abilities have been showcased at some of the most prestigious resorts in the world to encompass the 5 star Jade Mountain resort in St. Lucia and the iconic Bellagio Resort and Casino in Las Vegas.
MOJITO GLAZED HOGFISH WITH HEARTS OF PALM SALAD AND COCONUT RICE

DIRECTIONS

1. MOJITO GLAZED HOG FISH
Prepare mojito glaze by emulsifying all ingredients in a blender until the mint leaves break down and the sauce becomes light green.
Place in small saucepot, reduce by half and set aside.
Pan sear hogfish with a drizzle of oil to get a nice sear on one side. Flip the fish over and add 2 oz. of mojito glaze with 4 oz. of whole butter.
Lightly cook and poach the fish in the mojito glaze, basting with spoon for 4-6 minutes until fish is fully cooked.

2. COCONUT RICE
Pre-cook and cool your favorite rice.
Combine coconut milk and Coco Lopez® in a saucepot and reduce by half. Set aside. Keep warm.
When sauce is ready, heat 6 oz. of the pre-cooked rice with 2oz of coconut reduction.

3. HEARTS OF PALM SALAD
Grill heart of palms to get nice grill marks on outside. Chill and slice.
In a large mixing bowl combine all ingredients including chilled hearts of palms. Mix with olive oil and salt and pepper. Set aside.

4. PLATING
Place half of rice on side of each plate. Finish rice with toasted coconut and scallions.
Place half of hearts of palm salad on each plate as a base to your fish.
Place fillet of hog fish atop hearts of palm salad on each plate.
Finish fish with a drizzle of mojito glaze.
Garnish fish with fresh mint leaves (optional).
INGREDIENTS

MOJITO GLAZED HOG FISH
• 2 hogfish fillets (4 oz. each, skinned and deboned) can substitute yellow snapper or grouper
• drizzle of olive oil
• 4 oz. whole butter
• 1.5 cups Malibu coconut rum
• ½ cup fresh lime juice
• 1 tbs. agave
• 5 ea. fresh mint leaves
• additional mint leaves as garnish

COCONUT RICE
• 6 oz. cooked and cooled rice (Jasmine or Basmati)
• 27 oz. coconut milk
• 30 oz. Coco Lopez®
• 2 oz. shredded toasted coconut
• 1 oz. scallion, chopped

HEARTS OF PALM SALAD
• 15 hearts of palm, grilled & sliced
• 1 large mango, medium dice
• 1 pint heirloom cherry tomatoes, quartered
• 2 green peppers, julienned
• 2 red peppers, julienned
• ½ small red onion, julienned
• drizzle of olive oil
• salt and pepper to taste
Guests of Casa Marina may enjoy two unique experiences in one as you receive access and reciprocal charging privileges to all of the amenities available at our sister property The Reach Key West, Curio Collection by Hilton™.

Steps away from whimsical Duval Street and situated on the only private natural sand beach in Key West, The Reach offers a pure authentic escape into the heart of Conch culture. Blending carefree island vibes, inspired nautical details, only-here Key West experiences and simple, stylish hospitality.

Enjoy the seductive atmosphere of oceanfront dining, at the relaxed yet sophisticated culinary experiences of Four Marlin Oceanfront Dining featuring the fresh local seafood, imaginative craft cocktails and an impressive wine list.

The Reach welcomes you to experience the unique spirit of The Conch Republic like no other.

Ask your catering manager about group dinner options at The Reach.
BEYOND THE BUOY

LANDMARKS AND ACTIVITIES OF THE SOUTHERNMOST CITY.

DESPITE HER SIZE, (ONLY 4 MILES LONG AND 2 MILES WIDE) KEY WEST IS A UNIQUE ISLAND CITY AT THE SOUTHERNMOST TIP OF FLORIDA.

Rich in history, culture, activities and entertainment, it’s no wonder that TripAdvisor recently rated Key West the #1 “Most Excellent” Place to Travel to Worldwide. That same year, they also rated Key West #1 for “Most Excellent” Cities for Restaurants.

Worthy of praise for far more than key lime pie, here are some do not miss landmarks and activities while in Key West:

THE DRY TORTUGAS

Made up of seven small islands and perfect for snorkeling, a day trip to the Dry Tortugas, home to one of the most unique eco-attractions tops are list for do not miss attractions. Its crown jewel, the historic Ft. Jefferson was once used as a prison during the Civil War. The water is spectacular, and you may get there by boat.

HISTORIC HOMES

Visit the home of Nobel Prize winning author Ernest Hemingway at Hemingway House, visit his writing rooms, catch a glimpse of some of the infamous 6 toed cats or stroll the grounds. For presidential buffs, The Harry S. Truman Little White House is currently the State of Florida’s only presidential site as it was President Truman’s winter White House. Thomas Edison was a frequent extended guest and has been used by six American Presidents.

FOR NATURE LOVERS

No trip to Key West would be complete without a stop at the magical world of the Butterfly Conservatory. Your cares will melt away as you stroll through this garden habitat that is home to over 60 species of butterflies and 20 exotic birds.

BY LAND

Celebrate our legendary sunsets at Mallory Squares nightly Sunset Celebration. A vibrant street fair atmosphere with local artists and street performers serves as the warm up act before the main attraction of our beautiful sunset. Once the sun goes down head over to the music & nightlife of Duval Street, often referred to as the Bourbon Street of Key West, is just a short stroll, bike ride or Lyft ride away. This main street of Historic Old Town is lined with restaurants, bars and nightlife, many open until the wee hours of the morning. Day or night there is outstanding live local music playing somewhere along Duval and the surrounding side streets. Iconic Duval stops include Sloppy Joe’s, Irish Kevin, Hog’s Breath and more. Off Duval be sure to check out The Green Parrot, Mary Ellen’s or First Flight.

BY SEA

Enjoy a front row seat to some of the most beautiful sunsets on earth aboard a sunset sail. Charter a private boat or meet new friends on a large party catamaran. If watersports adventurist or deep-sea fishing is your preference, you have come to the right place. Key West offers island jet-ski tour, kayaking, paddle boarding, eco tours and deep sea fishing charters on the waters that home to trophy game fish. Many restaurants also will cook your catch.
BREAKFAST
BREAKFAST & BRUNCH

Continental breakfasts are intended for a maximum of 30 minutes. Additional fee applies for each additional 1/2 hour of service. Minimum of 10 guests. Surcharge applies for groups under 10.

Hot breakfasts are intended for a maximum of 60 minutes. Additional fee applies for each additional 1/2 hour of service. Minimum of 20 guests. Surcharge applies for groups under 20.

Breakfast enhancements and stations can be added to any hot or continental breakfast; must equal full guaranteed number of guests and are not for individual sale.

Brunch is intended for a maximum of 2 hours. Additional fee applies for each additional 1/2 hour of service. Minimum of 20 guests. Surcharge applies for groups under 20.

*All chef-attended stations will be charged a chef fee.
  Prices are per person unless otherwise noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
CONTINENTAL BREAKFAST

KEY WEST SUNRISE
Florida Orange, Cranberry & Ruby Red Grapefruit Juices
Freshly Brewed Coffee & Selection of Hot Teas
Hand Selected Cut Fruits and Ripened Berries
Freshly Baked Assorted Breakfast Pastries, Croissants and Muffins
Whipped Orange Butter, Local Mangrove Honey, Mason Jar Marmalades and Jams

CASAMARINA EGG JARS
Suggested add-on. Not available to order separately.
Coddled Egg, Truffle Whipped Potato, Crème Fraiche, Chive, Crostini
Poached Egg, Toasted Fregola, Chicken Apple Sausage, Chimichurri, Bloomed Basil Seeds
Shakshouka Eggs with Tomato, Peppers, Onions, Paprika
Green Eggs & Ham with Potato Hash

HEALTHY START
Florida Orange, Cranberry & Ruby Red Grapefruit Juices
Freshly Brewed Coffee & Selection of Hot Teas
Floribbean Fruit Salad With Mango, Papaya, Grapes, Pineapple, Strawberry, Passionfruit Syrup, and Garden Mint
Honey Baked Granola
Vanilla Scented Greek Yogurt
Freshly Baked Assorted Breakfast Pastries, Croissants and Muffins
Whipped Orange Butter, Local Mangrove Honey, Mason Jar Marmalades and Jams
Selection of Kashi Wellness Cereals
Whole, 2 %, Skim, and Soy Milk
Hardboiled Eggs With Olive Oil, Salt and Pepper
HOT BREAKFAST

BUILD YOUR OWN BUFFET

JUICES (Select Three)
Florida Orange, Cranberry, Ruby Red Grapefruit, Harvest Apple or V8
Freshly Brewed Coffee & Selection of Hot Teas
Hand Selected Cut Fruits and Ripened Berries

PASTRIES (Select Three)
Assorted Muffins, Buttered Croissants, Glazed Cinnamon Rolls, Assorted Danish Pastries, Assorted Breakfast Tea Breads, NY Bagels with Plain and Chive Cream Cheese
Whipped Orange Butter, Local Mangrove Honey, Mason Jar Marmalades and Jams

EGGS (Select One)
Traditional Scrambled Eggs
Western Scramble
Scrambled Egg Whites with Fine Herbs
Baby Spinach, Goat Cheese, Crimini Mushroom and Roasted Tomato Individual Frittatas

SIDES
Country Griddled Ham Steak
Applewood Smoked Bacon
Pork Sausage Link
Chicken Apple Sausage Link
Loaded Hash Browns
Country Griddled Breakfast Potatoes with Caramelized Onions
German Potato Cakes with Fresh Chives
Steel Cut Oats with Brown Sugar, Local Honey and Dried Fruits
Smoked Cheddar Anson Mills Grits with Cheddar, Scallion and Bacon
HOT BREAKFAST

I SURVIVED DUVAL

Florida Orange, Cranberry & Ruby Red Grapefruit Juices

Freshly Brewed Coffee & Selection of Hot Teas

Virgin Bloody Mary Station
Crisp Bacon, Peppered Beef Jerky, Celery Stalks, Kosher Pickle Spears, Pickled Asparagus Spears, Spicy Slim Jim, Celery Salt, Lemon, Lime, Assorted Florida Hot Sauces

Upgrade To Non-Virgin

Hand Selected Cut Fruits and Ripened Berries

Freshly Baked Cinnamon Rolls and Buttered Croissants

Whipped Orange Butter, Local Mangrove Honey, Mason Jar Marmalades and Jams

Fluffy Scrambled Eggs with Cheddar and Chives

Open Faced Cuban Biscuit Sandwich

Buttermilk Biscuits with Country Sausage Gravy

Applewood Smoked Bacon

Hash Brown Patties
BREAKFAST ENHANCEMENTS

MANGO FRENCH TOAST
Mango Battered Brioche, Pineapple and Mango Compote, Toasted Coconut, Warm Agave Syrup

BELGIAN WAFFLES
Light and Airy Waffles, Whipped Orange Butter, Vermont Maple Syrup, Seasonal Berries

BUTTERMILK PANCAKES
Fluffy Pancakes, Whipped Orange Butter, Vermont Maple Syrup, Seasonal Berries

CLASSIC EGGS BENEDICT
Poached Farm Egg, Griddled Canadian Bacon, English Muffin, Hollandaise Sauce

SMOKED SALMON EGGS BENEDICT
Poached Farm Egg, Smoked Salmon, English Muffin, Hollandaise Sauce

HARD BOILED EGGS
Hardboiled Eggs, Olive Oil, Salt and Pepper

BREAKFAST BURRITO
Griddled Flour Tortilla, Farm Fresh Scrambled Eggs, Crumbled Chorizo, Mixed Bell Peppers, Vidalia Onion, Cilantro, Jack Cheese, Salsa

BROICHE BREAKFAST SANDWICH
Fried Egg Patty, Extra Melt American Cheese, Crisp Applewood Bacon, Special Sauce, Brioche Bun

INDIVIDUAL FRITATTAS
Farm Fresh Egg Whites, Wilted Baby Spinach, Fire Roasted Tomatoes, Roasted Crimini Mushrooms, Crumbled Feta Cheese

HOT CEREAL
Mc Cann’s Steel Cut Irish Oats, Plantation Bananas, Sun Dried Red and Yellow Grapes, Candied Pecans, Honey Baked Granola, Brown Sugar

BREAKFAST MEATS (Select One)
Applewood Smoked Bacon
Country Pork Sausage
Grilled Ham Steak
Chicken Apple Sausage
BREAKFAST STATIONS

OMELET STATION*
Cage Free Brown Egg, Egg Whites, Mixed Bell Peppers, Vidalia Onion, Baby Spinach, Roasted Mushroom, Vine Ripe Tomatoes, Country Ham, Applewood Smoked Bacon, Cheddar, Swiss, Goat Cheese

MAPLE AND CRACKED BLACK PEPPER BACON*
Whole Roasted Neuskies Bacon Slab Glazed with Vermont Maple Syrup and Cracked Black Pepper carved to order

COLD SMOKED SALMON DISPLAY
Smoked Salmon, Plain and Chive Cream Cheese, Tomato, Fried Caper, Red Onion, Chopped Egg, NY Style Bagels

BUILD YOUR OWN PARFAIT
Plain and Vanilla Scented Greek Yogurt, House Honey Baked Granola, Candied Pecan Pieces, Sundried Red and Yellow Grapes, Seasonal Berries, Macerated Mango and Papaya Salad, Mangrove Honey, Vermont Maple Syrup, Brown Sugar

CASA MARINA EGG JARS
Coddled Egg, Truffle Whipped Potato, Crème Fraiche, Chive, Crostini
Poached Egg, Toasted Fregola, Chicken Apple Sausage, Chimichurri, Bloomed Basil Seeds
Shakshouka Eggs with Tomato, Peppers, Onions, Paprika
Green Eggs & Ham with Potato Hash
**BEVERAGES**
Florida Orange, Cranberry & Ruby Red Grapefruit
Freshly Brewed Coffee & Selection of Hot Teas

**PASTRIES** (Select Two)
Assorted Muffins, Buttered Croissants, Glazed Cinnamon Rolls, Assorted Danish Pastries, Assorted Breakfast Tea Breads, NY Bagels with Plain and Chive Cream Cheese
Whipped Orange Butter, Local Mangrove Honey, Mason Jar Marmalades and Jams

**EGGS** (Select One)
Traditional Scrambled Eggs
Western Scramble
Scrambled Egg Whites with Fine Herbs
Baby Spinach, Goat Cheese, Crimini Mushroom and Roasted Tomato Individual Frittatas

**FROM THE GARDEN**
Hand Selected Cut Fruits and Ripened Berries
Heirloom Tomato Salad, Grilled Stone Fruit, Whipped Burrata, Seasonal Fruit Jam, Pesto, Aceto Balsamico Manodori
Roasted and Fresh Vegetable Display with Herbed Grilled and Crisp Baby Vegetables, Mason Jars of Vidalia Onion Dip, Green Goddess and Red Pepper Hummus

**FROM THE OCEAN**
Cold Smoked Scottish Salmon Display, Plain and Chive Cream Cheese, Tomato, Fried Capers, Red Onion, Chopped Egg, NY Style Bagels

**CARVING TABLE** *
Roasted Garlic and Herb Crusted Beef Striploin, House Steak Sauce, Creamed Horseradish, Carvery Rolls and Whipped Butter
ACTION STATIONS  (Select One)

Eggs & Omelets*
Cage Free Eggs, Egg Whites, Mixed Bell Peppers, Vidalia Onion, Baby Spinach, Roasted Mushrooms,

Mango French Toast*
Mango Battered Brioche, Pineapple and Mango Compote, Toasted Coconut, Warm Agave Syrup

Build your own Parfait Bar
Plain and Vanilla Scented Greek Yogurt, House Honey Baked Granola, Candied Pecan Pieces, Sundried Red and Yellow Grapes, Seasonal Berries, Macerated Mango and Papaya Salad, Mangrove Honey, Vermont Maple Syrup, Brown Sugar

SIDES  (Select Two)

Country Griddled Ham Steak, Applewood Smoked Bacon, Pork Sausage Link, Chicken Apple Sausage Link, Loaded Hash Browns, Country Griddled Breakfast Potatoes with Caramelized Onions, Steel Cut Oats with Brown Sugar, Local Honey and Dried Fruits

SWEETS

Hazelnut Beignets
Mini Key Lime Tartelettes
MEETING BREAKS

All breaks are intended for a maximum of 30 minutes and are not for use as breakfast, lunch or dinner. Prices are per person. Minimum of 10 guests.

STRAWBERRY FIELDS
Strawberry Shortcake Verrines, Chocolate Dipped Strawberries, Fresh Strawberries and Cream with Brown Sugar, Strawberry Limeade

MARKET FRESH
Crisp Vegetable Crudité Shots, White Bean Hummus, Pimento Cheese Spread, Baba Ganoush, Sea Salt Plantain Chips, Smokey Mini Pita Bread

ON THE TRAIL
Salted Pretzels, Sunflower Seeds, Roasted Peanuts, Toasted Almonds, Banana Chips, Wasabi Peas, M&Ms, Yogurt Covered Raisins & Sun Dried Grapes

SWEET & SALTY
Freshly Baked Soft Pretzel Bites, Jalapeno Queso, Whole Grain Mustard, Funnel Cake Fries, Powdered Sugar, Strawberry Ketchup

A TRIBUTE TO FLORIDA ORANGE
Fresh Marinated Oranges, Assorted Orange Candies, Mini Orange-Ginger Muffins, Orange Laced Pound Cake, Resort Chocolate Dipped Apricots, Orange Laced Cookies, Orange Crush Soda, Italian Orange Water, Orange Hot Tea

COOKIES & MILK
Chocolate Chip, Peanut Butter and White Chocolate Macadamia Nut Cookies, Assorted Organic Milks

KEY WEST EXPRESS
Mini Key Lime Tartelettes, Conch Fritters With Birds Eye Pepper Jam, Smoked Fish Dip With Key Lime Salt Dusted Plantain Chips, Key Limeade

90 MILES TO CUBA
Plantain Chips, Yucca Fries, Roasted Garlic and Cilantro Aioli Mini Cuban Sandwiches, Sweet Empanadas, Coconut Water, Passionfruit Juice

COOKIE IT DIP IT
Tostones With Guacamole, Caramelized Onion Dip, Tri Color Tortilla Chips With Roasted Tomato Salsa, Sea Salt Mini Naan Bread With Roasted Garlic Hummus
MEETING BREAKS

All breaks are intended for a maximum of 30 minutes and are not for use as breakfast, lunch or dinner. Prices are per person. Minimum of 10 guests.

WATERING HOLE

Unlimited Freshly Brewed Regular & Decaffeinated Coffee, Selection of Premium Hot Teas

Assorted Coca-Cola Beverages

Still & Sparkling Bottled Water

8 hour service

4 hour service

CAFÉ INATED

Unlimited Freshly Brewed Regular & Decaffeinated Coffee, Selection of Premium Hot Teas

8 hour service

4 hour service

AQUA FRESCA

Display of refreshing fruit, herb and flower infused beverages

Hibiscus Flower, Tangerine and Orange Blossom

Cucumber, Lime and Lemon Grass

Pineapple, Ginger and Kaffir Lime Leaf

Passion Fruit, Honey and Lavender

Minimum order of 1 Gallon per flavor

ALL DAY SERVICE

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Premium Hot Teas

Assorted Coca-Cola Beverages

Still & Sparkling Bottled Water

AQUA FRESCA Two Flavors of Your Choice

MORNING BREAK: MARKET FRESH (see previous page)

AFTERNOON BREAK: COOKIES & MILK (see previous page)
A LA CARTE BREAKS

FROM THE BAKE SHOP

Assorted New York Bagels, Plain and Chive Whipped Cream Cheese per dozen
Assorted Muffins per dozen
Assorted Miniature Breakfast Pastries per dozen
Cinnamon Sticky Buns per dozen
Butter Croissants per dozen
Assorted Breakfast Breads per dozen
Freshly Baked Assorted Cookies per dozen
Double Fudge Brownies and Blondies per dozen
Mini Key Lime Tartlets per dozen
A LA CARTE BREAKS

ON THE HEALTHY SIDE

Individual Yogurt Parfaits With Citrus Mint Yogurt, House Honey Baked Granola, Seasonal Berries, Fresh Coconut per each (minimum order 12)

Hard Boiled Eggs With Olive Oil, Salt And Pepper per dozen

Assorted Whole Seasonal Fruit per each (minimum order 12)

Platter of Hand Selected Cut Fruits and Assorted Berries per person (minimum order 10)

Kind Bars, Power Bars, Kashi Bars, Granola Bars (select one) per each (minimum order 12 per selection)

ON THE SWEET SIDE

Assorted Candy Bars per each (minimum order 12)

Häagen - Dazs Ice Cream Novelty Bars per each (minimum order 12)

Kermit’s Frozen Chocolate Dipped Key Lime Pie on a Stick per dozen
A LA CARTE BEVERAGES

Freshly Brewed Regular or Decaffeinated Coffee  
per gallon

Freshly Brewed Ice Tea  
per gallon

Fresh Lemonade or Limeade  
per gallon

Florida Orange, Cranberry, Apple or Ruby Red Grapefruit Juices  
per gallon

Still or Sparkling Bottled Water  
per each

Assorted Vitamin Waters or Bottled Juices  
per each

Assorted Coca Cola Soft Drinks  
per each

Assorted Lacroix Sparkling Waters  
per each

Assorted Celsius or Red Bull Beverages  
per each

AQUA FRESCA

Hibiscus Flower, Tangerine and Orange Blossom

Cucumber, Lime and Lemon Grass

Pineapple, Ginger and Kaffir Lime Leaf

Passion Fruit, Honey and Lavender

Minimum order of 1 Gallon per flavor
LUNCH
LUNCH

Boxed lunches are intended for off-property outings only. Minimum order 10 per selection.

Plated lunches are intended for a maximum of 60 minutes. Served between 11am and 2pm. Prices are based on same selection for all.

Buffet lunches are intended for a maximum of 60 minutes. Additional fee applies for each additional 1/2 hour of service. Minimum of 20 guests. Surcharge applies for groups under 20.

*All chef-attended stations will be charged a chef fee. Prices are per person unless otherwise noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
G R A B ' N G O L U N C H

S A N D W I C H  (Select One)

Chicken Salad, Butter Lettuce, Beefsteak Tomato, Swiss Cheese, Sun Dried Tomato Wrap

Black Forest Ham, Tillamook Cheddar, Green Leaf Lettuce, Heirloom Tomato, Dijonaise, Brioche Roll

Smoked Turkey, Gruyere Cheese, Butter Lettuce, Vine Ripened Tomatoes, Tarragon Aioli, Whole Wheat Kaiser Roll

Shaved Roast Beef, Creamy Horseradish Aioli, Butter Lettuce, Vine Ripe Tomato, Kaiser Roll

Za’atar Spiced Vegetables, Roasted Red peppers, Field Greens, Heirloom Tomatoes, Garlic Hummus Spread, Spinach Wrap

S A L A D  (Select One)

Southern Style Potato Salad

Broccoli Salad with Raisins, Sunflower Seeds, Creamy White Balsamic Dressing

Petite Penne Pasta Salad with Sun Dried Tomato and Roasted Red Pepper Pesto

Quinoa Salad with Sun Dried Fruits, Mint and Florida Citrus Dressing

Tropical Fruit Salad with Passionfruit Syrup

S I D E S  (Included)

Freshly Baked Chocolate Chip Cookie
Kettle Cooked Chips
Whole Fruit
PLATED LUNCH

SALAD (Select One)
Artisan Greens, Grilled Hearts of Palm, Sun Dried Strawberries, English Cucumber, Champagne Vinaigrette
Hydro Arugula, Shaved Fennel, Orange Supremes, Toasted Coconut, Grapefruit Dressing
Chopped Romaine Salad, Baby Heirloom Tomato, Shaved Red Onion, Cherry Bomb Radish, Marinated Chickpeas, Green Goddess Dressing
Frisee, Grilled Radicchio, Dried Cherries, Goat Cheese, Avocado, Candied Walnuts, Caramelized Shallot Vinaigrette

ENTRÉE (Select One)
Garlic and Thyme Marinated Sirloin Steak, Sea Salt Roasted New Potatoes Blackened Baby Carrots, Port Wine Jus
Mojo Brined Ashley Farms Chicken Breast, Cuban Style Moro Rice and Stewed Black Beans, Maduros, Citrus Chicken Jus
Char Grilled Daily Catch, Sweet Pea Risotto, Roasted Brussel Sprouts, Garlic Tomato Fondue
Sweet Tea Brined Pork Loin, Charred Corn Succotash, Smoked Cheddar Stone Ground Grits, Onion and Grain Mustard Jam
Wild Mushroom and Asparagus Farrotto, Grilled Squash, Eggplant and Tomato Ragu

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Chef’s Choice of Dessert
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Premium Hot Teas
Freshly Brewed Iced Tea
BUFFET LUNCH

BUILD YOUR OWN LUNCH BUFFET

SALAD BAR
Mixed Artisan Field Greens, Baby Spinach, Shaved Red Onion Cucumbers, Ribbon Cut Carrots, Grape Tomato, Mixed Olives, Herbed Croutons, Craisins, Garbanzo Beans, House Ranch and Blue Cheese Dressings

COMPOSED SALADS (Select One)
Greek Salad with Ribbon Cut Romaine, Cucumber, Tomato, Banana Pepper, Red Onion, Crumbled Feta, Kalamata Olives, Lemon Oregano Vinaigrette
Caesar Salad, Baby Gem Lettuce, Grana Padano, Butter Ciabatta Croutons, Oven Dried Tomatoes, Creamy Parmesan Dressing
Golden Beet Salad, Heirloom Tomatoes, Burrata Cheese, Fresh Basil, Sicilian Pistachios, Saba Dressing
Strawberry Spinach Salad, Candied Pecans, Heirloom Grape Tomatoes, Pickled Green Tomatoes, Avocado, Watermelon Radish, White Balsamic Poppy Seed Vinaigrette

ENTRÉE (Select Two)
Lemon Thyme Grilled Chicken Breast, Heirloom Tomato Fennel Salad
Sour Orange Marinated Pork Loin, Grilled Jalapeño and Tomatillo Mojo
Pan Seared Mahi Mahi, Preserved Lemon Butter, Roasted Tomatoes, Pine Nuts
Sweet Heart BBQ Whole Chicken, Caramelized Bourbon Onions
Char Grilled Flank Steak, Wild Mushrooms, Garlic Confit, Rosemary Cabernet Jus
BUILD YOUR OWN LUNCH BUFFET (CONT.)

SIDES (Select Two)

Roasted Garlic Butter Whipped Yukon Gold Potatoes

Coconut Scallion Rice and Cuban Black Beans

Parmesan Marble Potatoes, Bone Marrow Butter, Rosemary and Thyme

Creamy Tillamook Cheddar Mac and Cheese, Poblano Peppers, Corn Bread Crumble

Oven Roasted Brussel Sprouts, Nueske Bacon, Cipollini Onion, Saba Dressing

Charred Broccolini, Preserved Lemon, Calabrian Chili, Garlic Confit

Caramelized Sweet Plantains, Maple Rum Butter Glaze

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Chef’s Daily Dessert Assortment

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Premium Hot Teas
Freshly Brewed Iced Tea
BUFFET LUNCH
HOT HAVANA NIGHTS

Conch Chowder
Assorted Rolls and Butter

Cuban Sugar Drop Ceviche,
Baby Shrimp, Coconut, Sweet Potato

Black Bean, Charred Corn, Long Grain Rice,
Jalapeño, Tomato, Grilled Scallion, Cilantro Cumin
Vinaigrette

Latin Lechuga Greens, Grilled Heart of Palm,
Tomato, Mango, Red Onion, Minted Mojito
Vinaigrette

Tender Braised Traditional Cuban Ropa Vieja with
Mixed Bell Pepper, Sweet Onion and Tomato,
Tostones

Guava BBQ Grilled Chicken, Caramelized Sweet
Plantains

Spanish Sofrito Long Grain Rice with Green Peas,
Onion, Pimento, Grilled Scallion and Cilantro

Fire Roasted Zucchini Wedges and Crisp Yucca
Fries, Crumbled Cotija Cheese, Shaved Radish,
Orange Garlic Mojo

Coconut Flan with Candied Ginger,
Mini Key Lime Pie Tarts

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas

Freshly Brewed Iced Tea
BUFFET LUNCH
THE DELICATESSEN

SALADS
Creamy New Potato Salad With Sweet Pickle Relish, Chopped Cooked Egg, Celery, Onion, Deli Mustard
Pineapple and Green Cabbage Coleslaw with Sour Cream, Mayo, Cider Vinegar, Cane Sugar
Chopped Mixed Greens with Carrot Ribbons, Cucumber, Tomato, Pepperoncini, Shave Red Onion, Sliced Black Olive, Pickled Radish, House Ranch and Balsamic Dressing

SANDWICHES
Smoked Breast of Turkey, Smoked Gouda, Crisp Lettuce, Tomato, Applewood Smoked Bacon, Herb Aioli, Multi Grain Bread
Herb Grilled Chicken, Romaine Ribbons, Aged Parmesan, Creamy Caesar Dressing, Herbed Crouton Dust, Spinach Tortilla
Smoked Pit Ham, Emmental Swiss Cheese, Vine Ripe Tomato, Crisp Lettuce, Honey Mustard Mayo, Rustic Ciabatta Bread
Shaved Roast Beef, Caramelized Onion, Tomato, Baby Arugula, Vermont Cheddar, Horseradish Cream Aioli, Fresh Kaiser Roll
Cucumber, Red Onion, Olives, Tomato, Baby Spinach, Crumbled Feta, Banana Pepper, Greek Vinaigrette, Sundried Tomato Wrap

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Assorted House Made Cookies Double Fudge Brownies and Blondies
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Premium Hot Teas
Freshly Brewed Iced Tea
BUFFET LUNCH

SOUTHERN LIVING

Loaded Baked Potato Salad with Applewood Smoked Bacon, Aged Cheddar Cheese, Scallion

Watermelon Salad with Crumbled Feta, Baby Arugula, Cucumber Heirloom Grape Tomato, Pickled Red Onion, Florida Citrus Vinaigrette

Biscuits and Honey Butter

Creamy Baked Smoked Gouda Mac and Cheese with Buttered Ritz Cracker Topping

Maple Brined Chicken Breast, Caramelized Onion and Grain Mustard Gravy

Smoked Angus Brisket with Sweet Onion Gravy

Brown Butter Green Beans with Bacon and Sweet Caramelized Onions

Coca Cola Baked Beans, Sorghum Syrup, Applewood Smoked Bacon

Red Velvet Cake, Cream Cheese Frosting

Chocolate Mousse Shooter, Praline Crumble

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas

Freshly Brewed Iced Tea
Criss Romaine and Kale, Aged Parmesan, Roasted Tomato Ciabatta Croutons, Creamy Caesar Dressing

Tuscan Strawberry and Beet Saba Salad, Watercress, Toasted Walnuts, Basil, Goat Cheese Shower

Rolls & Butter

Short Rib Bolognese with Taleggio Mac and Cheese, Aceto Balsamico, Parmesan

Chicken Saltimbocca with Fresh Sage, Prosciutto Crackling Lemon Thyme Jus

Charbroiled Catch Of The Day, Borlotti Marinati, Rainbow Chard, Lemon Cello Vinaigrette

Charred Broccolini with Whole Roasted Garlic, Calabrian Chili and Fresh Lemon Zest

Roasted Pepper Risotto, English Peas, Fontina, Italian Parsley

Classic Tiramisu

Traditional Italian Cannolis

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas

Freshly Brewed Iced Tea
**SUNSET SAIL**

*Sunset Sail menu is intended for off property outings only. All items are delivered directly to the boat. Price does not include cost of the charter. Contact your catering manager for charter pricing and availability.*

**GREEN FLASH**

Island Cobb Salad with Charred Corn, Sweet Potato, Grilled Pineapple, Black Beans, Cotija Cheese

Exotic Fresh Fruit

Toasted Farro Salad with Curry Roasted Cauliflower, Green Apples, Cashews, Golden Raisins

Ahi Tuna Poke Cup with Compressed Watermelon, Soy Ginger Glaze

Caribbean Beef with Mango, Basil, Mint, Chilies, Heirloom Tomatoes, Pickled Red Onion, Cucumber

Green Papaya and Soba Noodles with Passion Fruit Soy Vinaigrette

Harissa Roasted Shrimp Satays with Spanish Pimentón Cocktail Sauce

Assorted Dessert Shooters & Cupcakes

**TWILIGHT**

Charcuterie Box with Genoa Salami, Pepperoni, Chorizo, Kalamata Olives, Cherry Peppers, Tillamook Cheddar, Giardiniera Tomato Asiago Crisp

Artichoke Bruschetta Baguette

Exotic Fresh Fruit Platter

Tip Dipped Individual Crudité, Hummus

Garbanzo Bean Salad with Sun Dried Tomato, Baby Shrimp, Rainbow Carrots, Fresh Herbs, Za’atar

Strawberry Pecan Salad, Goat Cheese, Pickled Onion, Radish, Pomegranate Vinaigrette

Lemon Pepper Chicken B.L.T. with Maple Pepper Bacon, Pesto Aioli, Brioche Roll

Double Fudge Brownies, Blondies, Chocolate Chip Cookies
RECEPTION
RECEPTION

Minimum order for butler passed hors d’oeuvres is 25 per selection. Recommended 4 pieces per person for a 30 minute reception and 6 pieces per person for an one hour reception.

A la Carte Seafood and Sushi minimum order is 5 pieces per person.

Reception Displays are intended for a maximum of 90 minutes. Additional fee applies for each additional 1/2 hour of service. Minimum of 10 guests. Surcharge applies for groups under 10.

Reception Stations and Carving Boards are intended for a maximum of 90 minutes. Additional fee applies for each additional 1/2 hour of service. Minimum of 20 guests. Surcharge applies for groups under 20.

*All chef-attended stations will be charged a chef fee. Prices are per person unless otherwise noted. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
**Butler Passed Hors D’Oeuvres**

**Chilled**

Mint Compressed Watermelon, Pomegranate Molasses, Chèvre
per each

Truffle Whipped Burrata, Bruschetta Grilled Herb Ciabatta, Olive Oil
per each

Antipasti Skewer, Provolone, Kalamata Olive, Heirloom Tomato
per each

Ahi Tuna Poke Cone, Wakame Salad, Daikon Sprouts, Tobiko, Wasabi Aioli
per each

Caribbean Pumpkin and Leek Tart, Lemon Fennel Fine Herbs
per each

Poached Seckel Pear, St. Andre Cheese, Black Mission Figs, Walnuts, Port Wine Drizzle
per each

Sugar Drop Ceviche, Baby Shrimp, Coconut, Sweet Potato
per each

Casa Marina Deviled Egg, Duck Pastrami, Crème Fraîche, Salmon Roe
per each

Smoked Chicken Filo Cup, Walnuts, Apple, Grape, Celery Leaf
per each

Smoke Salmon Flower, Boursin, Everything Bagel Chip
per each
BUTLER PASSED HORS D’OEUVRES

HOT

Petite Cuban Panini per each

Vegetable Spring Roll, Pineapple Sweet Chili per each

Coconut Shrimp Sticks, Orange Horseradish Jam per each

Italian Meatball, Buffalo Mozzarella, Pomodoro Sauce per each

Caribbean Jerk Spiced Shrimp Kabob, Mango Cilantro Emulsion per each

Jamaican Chicken Patty per each

Wild Mushroom Arancini, Black Truffle Oil per each

Teeny-Tiny Cheeseburger, Caramelized Onion, American Cheese per each

Braised Short Rib and Manchego Empanada per each

Chicken Penang Satay, Crushed Peanuts, Lemongrass Thai Curry per each

Conch Fritters, Key Lime Coconut Remoulade per each
A LA CARTE SEAFOOD

Minimum order of 5 pieces per person.

Iced Gulf Shrimp per each
Season’s Finest Oysters in the half shell per each
Snow Crab Claws, Key Lime Honey Mustard Sauce per each
Middle Neck Clams, Meyer Lemon Dressing per each
Champagne Poached U-10 Shrimp, Raspberry Mignonette per each
Lobster Medallions, Remoulade per each
Florida Harvested Stone Crabs (Oct. 15-May 1)

All seafood stations served with Spanish Pimentón Cocktail Sauce, Fresh Lemon and Limes, Hot Sauce
SUSHI

Minimum order of 5 pieces per person. Served in an authentic bamboo boat. 20 persons minimum.

TUNA
Tuna and Scallions

CRAZY
Salmon Skin, Eel, Cucumber, Avocado, Asparagus, Scallion, Masago

JB
Salmon, Cream Cheese, Scallions

RAINBOW
Crab, Avocado, Cucumber Roll topped with Tuna, Salmon, Whitefish and Avocado

CALIFORNIA
Crab, Avocado, Cucumber

SALMON
Salmon and Scallions

VEGETABLE
Asparagus, Cucumber and Avocado

HAMACHI
Yellowtail Snapper and Scallions

SPICY TUNA
Tuna, Masago, Cucumber, Scallions, Spicy Sauce

Select up to four classic rolls.

Special Rolls, Sashimi and Nigiri are available upon request.
CHEESE DISPLAY

Elegant Display of Domestic and International Cheeses, Sun Dried and Fresh Fruit, Artisan Jams and Jellies, Assorted Gourmet Nuts, Grilled Artisan Bread, Assorted Crackers and Crisp Flatbread

CHIPS & DIPS

Tostones With Guacamole, Caramelized Onion Dip Tri Color Tortilla Chips With Roasted Tomato Salsa, Sea Salt Mini Naan Bread With Roasted Garlic Hummus

THE DIPPING TABLE

Warm Spinach and Artichoke Dip, Roasted Garlic Caribbean Chestnut Hummus, Mixed Olive Tapenade, Served With Smokey Baby Pita, Bagel Chips and Grilled Artisan Bread

ITALIAN ANTIPASTI

Italian Charcuterie of Meats and Cheeses to Include Prosciutto, Cured Italian Salami, Pepperoni, Sharp Provolone and Aged Parmesan Cheese, Creamy Baby Mozzarella and Vine Ripened Tomato Salad with Pesto, Mixed Olive Salad, Pepperoncini, Brined Artichoke Hearts, Grilled Asparagus, Roasted Pepper, Grilled Artisan Bread

GARDEN VEGETABLE DISPLAY

An Assortment of Garden Fresh Raw, Grilled and Pickled Vegetables, Served With Creamy Buttermilk Ranch, French Onion Dip and Chunky Bleu Cheese With Scallion
RECEPTION STATIONS

CLASSIC ITALIAN PASTA BAR *

Cavatapi Pasta, Short Rib Bolognese, Fresh Basil, Caramelized Onion, Pecorino Romano Cheese

Penne Pasta, Spring Peas, Bacon Lardon, Roasted Garlic and Cracked Black Pepper Alfredo Sauce

Cheese Filled Tortellini, Oven Dried Tomato, Roasted Foraged Mushroom, Wilted Baby Spinach,

Grilled Asparagus, Lemon Pesto Sauce, Gemelli Pasta, Marinated Shrimp, Roasted Red Peppers, Artichoke Heart, Baby, Arugula, Arabiata Sauce

Warm Sea Salt and Rosemary Focaccia

TUSCAN MOZZARELLA BAR *

Local “Toy Box” Heirloom Tomatoes
Marinated, Roasted, Fresh

Fresh Mozzarella, Basil Pesto, Sun-Dried Tomato

Crusty Italian Breads, Flats and Crostini

Tuscan Cracked Olive Tapenade

Premier Dried Fruit and Nuts
Cherries, Figs, Pistachios, Walnuts

Antipasto, Marinated Italian Meats

Garden Vegetable Pasta Salad
RECEPTION STATIONS

TAQUERIA*

Al Pastor Pork
Carne Asada
Chipotle-Marinated Breast of Chicken
Baja Shrimp
Served with Caramelized Pineapples, Sautéed Onions, Flour and Corn Tortillas, Fresh Cilantro, Onion, Pico De Gallo, Guacamole, Sour Cream, Limes
Selection of Salsas and Hot Sauces
Add Black Beans and Rice

MEXICAN STREET CORN ELOTE

Shrimp and Corn Elote Bowl, Diced Red Onion, Fresh Cilantro, Chorizo, Cumin, Tortilla Chips
Skewered Cobb Corn, Tajin Fresh Cilantro, Cotija Cheese, Chipotle Aioli, Lime
RECEPTION STATIONS

GOURMET SLIDER TABLE
(Based on 3 Sliders Per Person)
Angus Beef Patty, Tillamook Cheddar Cheese, Caramelized Vidalia Onion, Truffle Aioli

House Made Parmesan Meatball
Fresh Mozzarella, Sweet and Spicy Tomato Jam

Pulled Barbeque Pork Shoulder,
Dill Pickle, Crispy Fried Onion,
Sweet Memphis Barbeque Sauce

Fire Grilled Buffalo Chicken,
Carrot and Celery Cole Slaw, Bleu Cheese Dressing

72 Hour Braised Beef Short Rib,
Candied Red Onion Bacon
Bourbon Jam Boursin Crema

ARTISAN FLATBREAD
Creamy Fresh Mozzarella, Crushed Tomato Sauce, Fresh Basil,
Pecorino Romano Cheese, Extra Virgin Olive Oil

Smoked Pulled Chicken, Aged Cheddar Cheese, Red Onion, Fresh Cilantro, Memphis Barbeque Sauce

Sliced Pepperoni, Aged Provolone
Fresh Mozzarella, Grana Padano, Pomodoro Sauce

Fennel Sausage, Roasted Bell Peppers, Calabrian Chili, Fresh Mozzarella, Olive Oil, Arugula

Baby Spinach, Marinated Artichoke,
Roasted Foraged Mushrooms,
Roasted Garlic Parmesan Cream Sauce

Black Mission Fig, Goat Cheese,
Shaved Prosciutto, Wilted Arugula, Saba
RECEPTION STATIONS

HIMALAYAN SALT BLOCK SATAYS *

Blood Orange Big Eye Tuna Satay
Mango Jalapeno Salsa, Chermoula

Kalbi Marinated Beef Satay
Green Papaya Slaw, Gochujang Aioli

Thai Spiced Skewered Chicken
Coconut Curry Dipping Sauce

Sesame Seared Shrimp Satay
Kabayaki Drizzle, Wasabi Cocktail Sauce

Tofu and Zucchini Brochettes
Pineapple Soy Glaze

Served with Green Papaya and Soba Noodles,
Passion Fruit Soy Vinaigrette
RECEPTION STATIONS

CASA MARINA SALAD JARS

Strawberry Spinach Salad
Candied Pecans, Goat Cheese, Pickled Radish, Heirloom Tomato, Blood Orange Vinaigrette

Casa Caesar Salad
Romaine Lettuce, Ciabatta Croutons, Shaved Parmesan

Red and Yellow Tomato Bocconcini Salad
Pesto, Arugula, Frisée, Pine Nuts

Island Cobb Salad
Romaine Lettuce, Roasted Sweet Potato, Pineapple, Corn, Coconut, Passion Fruit Vinaigrette

Southern Comfort Salad
Iceberg Lettuce, Bacon, Egg, Pickled Green Tomato, Ranch Dressing, Croutons

Asian Chopped Salad
Mandarins Oranges, Edamame, Mango, Cashews, Crispy Wontons, Sesame Peanut Dressing

Add Chicken to 1 Salad
Add Shrimp to 1 Salad
RECEPTION STATIONS

CARIBBEAN CEVICHE STATION *

Yellow Tail Snapper, Coconut Lime Broth, Grilled Corn, Scallion, Pineapple, Aji Amarillo
Florida Hog Fish, Tomatillo Cilantro Broth Watermelon Radish, Mango Charred Serrano Chili
Key West Pink Shrimp, Orange Habanero Broth, Avocado, Pickled Red Onion, Heart of Palm, Sweet Potato, Cilantro
Big Eye Tuna, Smokey Passion Fruit Mojito Vinaigrette,
Compressed Watermelon, Jicama, Local Tomato, Cucumber, Mint
Served with Plantain Chips

DIM SUM BAR

Char Siu Braised Pork Belly, Bao Bun, Bok Choy Kimchi, Sriracha Aioli
Five Spiced Marinated Shrimp Satay, Pineapple Sweet Chili Dipping Sauce
Vegetable Spring Roll, Plum Sauce
BBQ Pork Steamed Bun
Edamame Pot Sticker, Ginger Ponzu
Shrimp Shui Mai
Chicken Lemongrass Pot Sticker
Crab Rangoon, Duck Sauce
Chicken Satay, Peanut Dipping Sauce
Asian Oils and Seasonings, Soy Sauce, Hoisin, Sweet and Sour
CARVING BOARDS

BLACK ANGUS RIBEYE*
Creamed Horseradish, Whole Grain Mustard, Zinfandel Reduction, Warm Salted Parker House Rolls, Whipped Honey Butter

MESQUITE SMOKED WHOLE CHICKEN*
Harissa Marinated Whole Chicken, Ahi Verde, Black Cherry Bourbon BBQ, Sour Orange Glaze, Sea Salt Pretzel Rolls, Butter

ROASTED FLORIDA FRESH CATCH VERACRUZ*
Roasted Fresh Catch Veracruz, Fire Roasted Salsa Roja, Mango Pico, Citrus Fennel Salad, Silver Dollar Rolls, Butter

HORSE RADISH AND HERB CRUSTED TENDERLOIN OR NY STRIPLOIN*
Borolo Red Wine Jus, Chimichurri, Rosemary Aioli, Parmesan Garlic Toast
CARVING BOARDS

SLOW SMOKE BBG BRISKET*
Cuban Coffee Rubbed Brisket, Papaya BBQ, Mojo, Pineapple Spiced Rum Jus, Hawaiian Sweet Bread

LOBSTER TAIL (add to any carving board)
Broiled Florida Lobster Tail, Grilled Lemon, Drawn Butter (one per person)

CARVING BOARD ENHANCEMENTS
Grilled Asparagus
Charred Broccolini
Honey Glazed Carrots
Peruvian Potatoes
Bacon Mash Potatoes
Mushroom Ragout
Black Beans and Rice
Spanish Sofrito Rice
DESSERT STATIONS

A TRIBUTE TO KEY LIME

Hemingway’s Key Lime Tart
Key Lime Cream Pie
Key Lime Cheesecake
Tropical Pate de Fruit

SUNDAE BAR *

ICE CREAM & SORBET (Select 3)
Vanilla, Chocolate, Pistachio,
Strawberry Coffee, Cookies and
Cream, Chocolate Chip Cookie
Dough, Dulce de Leche, Raspberry
and Mango Sorbet

TOPPINGS
Rainbow Jimmies, Chopped
Peanuts, Crushed Oreo, Mini
M&M’s, Butterfinger Pieces, Mini
Marshmallows

SAUCES
Banana Foster Sauce, Caramel
Sauce Chocolate Sauce, Whipped
Cream

SWEET SHOTS AND BITES

White Chocolate Blueberry Shooter
Passion Fruit Panna Cotta Shooter
Chocolate Brownies
N.Y. Style Cheesecake
Assorted French Macaroons

TOASTED BUBBLE WAFFLE *

ICE CREAM & SORBET (Select 3)
Vanilla, Chocolate, Pistachio,
Strawberry Coffee, Cookies and
Cream, Chocolate Chip Cookie
Dough, Dulce de Leche, Raspberry
and Mango Sorbet

TOPPINGS
Cherry and Blueberry Fruit Compote,
Crushed Oreo, Mini M&M’s, Reese’s
Pieces, Fresh Bananas, Walnuts

SAUCES
Pineapple Maple Rum Syrup,
Caramel Hot Fudge, Cinnamon
Whipped Cream
**DINNER**

Prices of **Plated Dinner** are based on one selection for all. If you wish to offer more than one entrée to your guests, please see catering policies for pricing.

**Dinner Buffet** are intended for a maximum of 2 hours. Additional fee applies for each additional 1/2 hour of service. Minimum of 20 guests. Surcharge applies for groups under 20.

*All chef-attended stations will be charged a chef fee.

Prices are per person unless otherwise noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
PLATED DINNER

SALAD
(Select One)

Baby Gem Lettuce, Garlic Ciabatta Crouton, Confit Tomato, Kalamata Olive, Pecorino Romano, House Caesar Dressing

Baby Iceberg, Pickled Heirloom Grape Tomato, Applewood Bacon, Chopped Egg, Crisp Onion Straws, Chives, Buttermilk Green Goddess

Marinated Heirloom Tomatoes, Truffle Whipped Buratta Cheese, Garden Basil Pesto, Balsamic Gel, Herb Crostini, Micro Basil

Artisan Greens, Watermelon Radish, Shaved Red Onion, Marinated English Cucumber, Baby Tomatoes, Toasted Almonds, White Balsamic Vinaigrette

Frisée, Arugula, Ripe Strawberries, Marinated Goat Cheese, Pickled Red Onion, Candied Pecans, Lemon Poppy Seed Vinaigrette

APPETIZER
(Optional Add-on)

Caribbean Calabaza Bisque
Chive Oil, Blue Crab, Crème Fraiche

Lobster Ravioli
Tuscan Kale, Roasted Tomato Butter, Lemon Bread Crumbs

Colossal Shrimp Cocktail
Harrissa & Horseradish Romesco Sauce, Fennel Salad, Crushed Marcona Almonds
PLATED DINNER (CONT.)

ENTRÉÉ
(Select One)

American Red Snapper
Sweet Corn and Tomato Farro
Risotto, Buttered Patty Pan Squash,
Lemongrass Butter

Chef's Signature Dish:
Mojito Glazed Hogfish
Heart of Palm, Mango, Mint,
Coconut Rice

Grilled Corvina
Mascarpone Coconut Rice Grits,
Roasted Asparagus, Caramelized
Cipollini Onion, Caribbean
Coconut Curry Emulsion

Petit Filet of Beef
Rosemary Roasted Marble
Potatoes, Parmesan, Lemon
Broccolini,
Sauce au Poivre

Braised Beef Short Rib
Truffle Potato & Celery Root
Puree, Brussel Sprout and Wild
Mushroom Hash, Natural
Reduction

Petite Filet of Beef & Jumbo
Shrimp, Rosemary Potato Pave,
Broccolini,
Wild Mushroom Demi-Glace,
Tarragon Butter

Citrus Brined Chicken Breast,
Confit Shallot and Tomato Risotto,
Charred Broccolini, Baby Carrot,
Cognac Chicken Jus

Braised Short Rib and Pan Seared
Grouper, Grilled Parmesan Polenta,
Brown Butter Haricot Vért,
Garlic Tomato Caper Butter

Mojo Marinated Pork Chop
Garlic Roasted Fingerling
Potatoes, Haricot Vért, Sour
Orange Chimichurri

Herb Roasted Chicken Breast &
Grilled Mahi Mahi, Sweet Potato
Puree, Brussel Sprout and Vidalia
Onion Hash,
Shiitake Mushroom Escabeche
PLATED DINNER (CONT.)

DESSERT
(Select One)

Lemon Blueberry Cake with Blueberry Mascarpone Mousse, Blueberry Syrup, Lemon Curd, Lemon White Chocolate Mousse

Chocolate Raspberry Cake with Chocolate Truffle Ganache, Chocolate Mousse and Dark Chocolate Glaze

Tropical Fruit and Berries, Vanilla Custard, Sweet Tart Shell

Tiramisu Cake, Italian Espresso Infused Chiffon Cake, Creamy Mascarpone Mousse, Cocoa, Candied Hazelnut Crunch, Valrhona Chocolate

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Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas

See your Catering Manager for Wine Pairing recommendations.
**LUXURIOUS, ELEGANT, POPULAR**

The Casa Marina proudly presents a dinner that exceeds its name in presentation, service and options for our discerning guests. Upon being seated, your guests will be presented with a personalized printed menu which will present our culinary specialties for the evening. We invite you to indulge in our luxurious, elegant and opulent dining experience.

**APPETIZER**
Line Caught Yellowfin Tuna Crudo
Summer Melon, Cilantro, Coconut, Carrot Ginger Granita

**SALAD**
Florida Citrus Salad
Arugula, Midnight Moon Goat Cheese, Pistachios

**INTERMEZZO**
Basil Infused Watermelon
Pomegranate Champagne, Balsamic Caviar

**ENTRÉE**
Jackman Ranch Prime Tenderloin and Florida Lobster Tail
Trumpet Mushroom, Pumpkin, Black Truffle Jus, Kataifi Wrapped Potato Puree

**DESSERT**
Golden Treasure Coast Chocolate Surprise
Our Executive Chef provides a Tribute to the Florida Keys with a Selection of Caribbean Inspired Specialty Desserts
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Premium Hot Teas
DINNER BUFFET
CARIBBEAN FLAVOURS

Organic Mixed Artisan Greens, Jicama, Pomelo, Avocado, Toasted Coconut, Sour Orange Cumin Vinaigrette

Margarita Marinated Heart of Palm Salad, Cilantro, Papaya, Grilled Corn, Teardrop Tomatoes

Island Couscous Salad, Chorizo, Red Onion, Baby Spinach, Ripe Mango, Black Bean, Spicy Chipotle Lime Dressing

Rolls & Butter

La Caja China Roasted Whole Suckling Pig*, Mojo Pulled Pork, Chimichurri, Maduros

Roasted Caribbean Jerk Chicken, Grilled Pineapple Chutney, Jamaican Spiced Rum Glaze

Chargrilled Local Catch, Escovitch Salad with Mixed Bell Peppers, Onion, Crisp Carrot, Cilantro, Salsa Verde

Roasted Squash and Caribbean Sweet Potato, Roasted Peppers, Pomegranate Molasses

Coconut Steamed Rice and Black Beans, Blackened Corn

Mango Custard Verrines with Toasted Graham Cracker Crumble and Chantilly Cream

Dulce De Leche Cake

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas
DINNER BUFFET

STEAKHOUSE

Wedges of Baby Iceberg, Chopped Egg, Neuskie Bacon Lardons, Chive, Heirloom Tomato, Red Onion, Gorgonzola, Buttermilk Ranch Dressing

Burrata and Heirloom Tomato Salad, Arugula, Pesto, Huckleberry Jam, Aceto Balsamico

Rolls & Butter

Sea Salt, Herb and Dijon Crusted Prime Rib of Beef*, Bone Marrow and Rosemary Butter Cognac Jus, Creamed Horseradish Dressing

Borolo Braised Chicken Thighs, Boursin Polenta, Oven Dried Tomato, Crispy Prosciutto, Spinach

Fire Grilled Cedar Plank Salmon, Citrus Maple Mustard Glaze, Lavender and Honey Roasted Spaghetti Squash

Grilled Asparagus, Parmesan, Lemon, Pancetta, Truffle

Yukon Gold Potato Ragout, Baby Portobello, Cipollini Onion, Sage

Chocolate Blackout Cake

New York Style Cheesecake, Sour Cherry Compote

Old Fashioned Bread Pudding Raisins, Vanilla Whiskey Caramel

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas

Florida Lobster Tail, Drawn Butter, Grilled Lemon

+add on
DINNER BUFFET

THE MEDITERRANEAN

Horitaki Salad, Heirloom Tomato, Persian Cucumber, Onion, Kalamata Olive, Baby Sweet Drop Peppers, Barrel Aged Feta, Mint, Lemon Oregano Vinaigrette

Mediterranean Caesar, Grilled Baby Gem Lettuce, Freekah Tabbouleh, Radish, Garlic Parmesan Dressing

Rolls & Butter

Za’atar Spiced Flank Steak*, Sumac Onion, Wild Mint, Salmoriglio

Tandoori Roasted Chicken Muhammara, Pomegranate, Spiced Walnuts, Toasted Naan, Tzatziki

Moroccan Couscous, Heirloom Vegetables, Barrel Aged Feta, Crispy Chickpeas

Patatas Bravas, Roasted Fingerling Potatoes, Pimenton, Saffron Meyer Lemon Aioli

Harissa Roasted Cauliflower, Sultanas, Coriander, Tamarind Glaze

Baklava, Orange Blossom Honey, Crushed Pistachio

Rose Strawberry Shooters, Vanilla Custard, Biscuit

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas
CASAMARINA GRAND DINNER

SEAFOOD
Old Bay and Citrus Poached Key West Pink Shrimp, Shucked Blue Point Oysters, Cuban Sugar Drop Ceviche with Coconut and Sweet Potato, Spanish Pimentón Cocktail Sauce, Key Lime Mustard, Pomegranate Mignonette

SALAD BAR
Wedges of Baby Iceberg, Chopped Egg, Neuskie Bacon Lardons, Chive, Heirloom Tomato, Red Onion, Gorgonzola, Buttermilk Ranch Dressing

Burrata and Heirloom Tomato Salad with Arugula, Pesto, Huckleberry Jam, Aceto Balsamico Rolls & Butter

SIDES
Grilled Asparagus, Parmesan, Lemon, Pancetta, Truffle

Yukon Gold Potato Ragout, Baby Portobello, Cipollini Onion, Sage

PAELLA
Saffron Scented Valencia Rice, Spanish Chorizo, Key West Pink Shrimp, White Wine and Garlic Steamed Mussels, Little Neck Clams, Grilled Chicken Thigh, Spring Peas

Vegetarian Paella available upon request

CARVING STATION*
Sea Salt, Herb and Dijon Crusted Prime Rib of Beef, Rosemary Butter, Cognac Jus, Creamed Horseradish Dressing

Cedar Plank Roasted Local Fresh Catch, Florida Citrus, Fennel, Dill, Arugula, Sambuca Pink Peppercorn Vinaigrette

DESSERT
Select your own dessert station from page 54.

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas
BANQUET BARS

One bartender required for each 75 guests.
Bartender Fee applies.
$500 guaranteed minimum consumption for all hosted and specialty bars.
Specialty drinks can be added to any Open and Hosted Bar or offered at dedicated Specialty Bar.
Prices are per person unless otherwise noted.
BANQUET BAR

ULTRA PREMIUM

LIQUOR

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan Spiced Rum
1800 Silver Tequila
Bulleit Rye Bourbon
Jack Daniel's Whiskey
Dewar's 12 yr. Scotch

WINE

Riondo Prosecco,
Spumante DOC, Italy

Columbia Crest Grand Estates
Chardonnay, Columbia Valley, WA

Columbia Crest Grand Estates
Cabernet Sauvignon, Columbia Valley, WA

BEER

(Select up to 4)

Bud Light, Miller Lite, Blue Moon,
Sam Adams, Corona Extra, Corona
Light, Stella Artois, Heineken 0.0

SOFT DRINKS

Still & Sparkling Bottled Water,
Coca Cola Beverages
BANQUET BAR

BOU T I Q U E

LIQUOR
Tito’s Handmade Vodka
Hendrick’s Gin
Ron Zacapa Rum
Captain Morgan Spiced Rum
Casamigos Blanco Tequila
Knob Creek Bourbon
Jameson Whiskey
Glenmorangie 10 yr. Scotch

WINE
Chandon Brut Sparkling, Napa Valley, CA

Wente Estate Grown Chardonnay, Livermore Valley, CA

Wente Southern Hills Cabernet Sauvignon, Livermore Valley, CA

BEER
(Select up to 4)
Bud Light, Miller Lite, Blue Moon, Sam Adams, Corona Extra, Corona Light, Stella Artois, Heineken 0.0, Funky Budha IPA, Goose Island IPA, Key West Sunset Ale, Monk in the Trunk Organic Amber Ale

SOFT DRINKS
Still & Sparkling Bottled Water, Coca Cola Beverages
RUM RUNNER

Rum Runner is Florida Keys favorite cocktail, which legend has it that it was invented by John Ebert or “Tiki John” at the Holiday Isle Tiki Bar in Islamorada over 40 years ago. Allegedly, the bar had an excess of rum and other liqueurs that needed to be moved before the arrival of new inventory. He mixed them all together and the drink was born! The drink was named after actual “Rum Runners” that inhabited the Florida Keys in the early 1900s. Just like bootleggers during the prohibition era, Rum Runners smuggled alcohol, but instead of by land they went by water.

MAKE IT AT HOME:

1 OZ LIGHT RUM
1 OZ DARK RUM
1 OZ BANANA LIQUEUR
1 OZ BLACKBERRY LIQUEUR
1 OZ ORANGE JUICE
1 OZ PINEAPPLE JUICE
SPLASH OF GRENADINE
FLOAT OF HIGH PROOF RUM

1. COMBINE 1 CUP ICE, PINEAPPLE JUICE, ORANGE JUICE, BLACKBERRY LIQUEUR, BANANA LIQUEUR, LIGHT RUM, DARK RUM IN A COCKTAIL SHAKER AND SHAKE TO COMBINE.

2. FILL A HURRICANE GLASS WITH ICE. POUR IN MIXTURE. ADD GRENADINE AND HIGH-PROOF RUM FOR A FLOATER AND GARNISH WITH ORANGE SLICE.
SPECIALTY BARS

IT’S FIVE O’CLOCK SOMEWHERE
Traditional and Flavored Margaritas including: Mango, Strawberry, Cucumber and Pineapple Jalapeño

Selection of Silver and Reposado Tequilas, Mezcal

Garnishes to include: Strawberries, Grilled Pineapple, Jalapeños, Cucumber, Orange, Grapefruit and Lime Wedges, Sea Salt Rim, Cane Sugar Rim

HAVANA NIGHTS
Traditional and Flavored Mojitos including: Mango, Orange, Pineapple, Strawberry and Cucumber

Selection of Silver and Dark Caribbean Rums

SKINNY
White Claw Assorted 100 cal
Prosecco 84 cal
Aperol Spritz 125 cal
Skinny Margarita 115 cal
Stella Artois Cidre 158 cal
KEY WEST LEGENDS

Ernest Hemingway
PAPA DOBLE
Silver Rum, Grapefruit Juice, Luxardo Maraschino Liqueur, Freshly Squeezed Lime Juice, Sugar Rim, Maraschino Cherry

Harry Truman
OLD FASHIONED
Bourbon, Simple Syrup, Bitters, Orange Slice, Maraschino Cherry

Jimmy Buffett
ON THE ROCKS
Premium Tequila, Fresh Lime

Henry Flagler
SIDE CAR
Cognac, Cointreau, Freshly Squeezed Lemon Juice, Sugar Rim, Orange Twist
CATERING POLICIES

FOOD & BEVERAGE

Due to health regulations and liabilities, all food and beverage requirements must be contracted with the Casa Marina Resort. The Resort is responsible for the quality and freshness of the food for all of our guests; therefore, no outside food and beverage may be brought in from another source for consumption in our facilities. Your final menu selections must be made no later than 45 days prior to your arrival. In the event you do not meet this deadline, please be advised that menu prices may be increased by the Resort to reflect the increased cost of obtaining and transporting food to the Resort on short notice. The Resort will provide catering contracts, referred to as banquet event orders approximately 30 days prior to the program dates or within 2 weeks of receiving your final menu selections. Signed banquet event orders will be required at least 21 days prior to the program dates in order to confirm the arrangements. Special meal requests are easily accommodated. Please advise your catering and conference services manager.

PLATED MENU

Plated menu requests at outdoor venues may incur additional surcharges based upon the location. Please consult with your catering and conference services manager for the costs involved.

Plated menu pricing is based on “same for all” selection of all courses. A pre-selected choice of three entrees (including a vegan or vegetarian option) is available for your guests. If the entree prices differ, the higher price prevails. Additionally a $20 per person premium applies. Should you wish to add a pre-selected choice to any other course, an additional $18 per person surcharge will apply per course.

An accurate count of each meal is required by 12pm, five (5) business days prior to the event. If not received by this time, an additional fee of $10 per person applies. Individual place cards denoting the entree selection are required. Clients may supply the place cards or the Casa Marina will supply at a cost of $3 per place card. Printed menu cards may also be purchased at $4 per menu card.

For events held in Flagler Ballroom, with 100 people or less, a choice of entree may be offered tableside at the time of the event. A four-course menu is required for a choice of entree. The two courses prior to the entree allow our culinary team the time needed to prepare the entrees “a l’a minute”. Availability and pricing for tableside orders must be approved by the Executive Chef. Please check with your catering and conference services manager before selecting this option. Additional servers per each 40 guests are required for tableside service. A server fee of $175 applies.
CATERING POLICIES

BEVERAGE SERVICE
If alcoholic beverages are to be served on the Resort premises (or elsewhere under the Resort’s alcoholic beverage license), the Resort will require that beverages be dispensed only by Resort servers and bartenders. The Resort’s alcoholic license requires the Resort to (1) request proper identification (photo ID of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced) and (2) refuse alcoholic beverage service to any person who, in the Resort’s judgment, appears intoxicated. The Resort, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the Florida Legislative Commission’s regulation. It is a House Policy, therefore, that all alcoholic beverages must be supplied by the Resort.

STAFFING GUIDELINES AND LABOR FEES
Our Staffing guideline for Buffet Meals is one (1) server per forty (40) guests and for Plated Meals one (1) server per thirty (30) guests. You may request additional servers at $175 per server. One (1) bartender per seventy five (75) guests is required for all banquet bars. Bartender fee is $175 for first two hours; Each additional hour is $75. Chef Attendants may be required. Chef fee is $200 for two hours.

SERVICE CHARGES AND SALES TAX
A service charge of 25% and 7.5% tax will be added to your bill. 13% of the service charge will be distributed to the banquet staff assigned to the event. The remaining 12% is the property of the Resort to cover discretionary and administrative costs of the event. A tip or gratuity is not included in the service charge. Florida Sales Tax is 7.5%.

GUARANTEES
It is requested that your catering manager be notified with an estimated figure ten (10) days prior to the event(s). The guaranteed final attendance is required by 12pm; five (5) business days prior to the event or the original attendance will be considered the final guarantee. Final attendance guarantee cannot be decreased within three (5) business days prior to the event. Food and beverage menu selections cannot be changed within ten (10) business days prior to the event. The Resort will set-up 5% over the final guarantee figure if requested; however, food is prepared for the guarantee only. Should your guaranteed final attendance be significantly less than your original count at the time of contracting, the Resort reserves the right to move your event to a more suitable location in order to better serve your guests’ space requirements. If the Catering Office receives no guarantee, we will then consider your last indication of number of attendees as the guarantee.
CATERING POLICIES

OUTDOOR EVENTS
All outdoor functions must conclude no later than 11:00 p.m. per city of Key West Noise Ordinance. Additionally, all staging and sound amplification must be oriented towards the ocean. Lighting is required for all events that extend past sunset. Please contact on-site Encore for lighting arrangements. Should a stage be required for the event entertainment, the client is responsible to secure the stage of required size through Encore.

WEATHER CALL
In all cases, the Resort reserves the right to make a final decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or employees. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back-up area. Temperatures below 60 degrees and/or wind gusts in excess of 20 MPH shall also be cause to hold the function indoors. This decision will be made no less than six (6) hours prior to the scheduled starting time of the function. Should the decision be delayed by the client and results in a double setup of the function, a service charge of $10.00 per guest will be added to the Master Account. Indoor back-up space is always blocked for outdoors events. Please note that open flames are not allowed indoors, therefore, some cooking stations may need to be altered if the event is moved indoors. If you are interested in a tent as a rain contingency plan, please check with your catering and events manager.

AUDIO VISUAL AND EVENT TECHNOLOGY
A wide selection of audio-visual equipment and event technology services are available on a rental basis. The Casa Marina Resort has retained Encore to provide a comprehensive range of production services. Encore is a full-service production company with full-time management and staff located on property. Outside vendors are prohibited to set-up audio-visual equipment at the Casa Marina. Special electrical needs, Lighting and Staging for outdoor functions is offered through Encore.

ENTERTAINMENT
The Casa Marina’s Team is able to secure the best local talents for your event. Please let your catering manager know what assistance is required in booking entertainment. Outdoor entertainment must end no later than 11:00 p.m per Key West City Noise Ordinance.
CATERING POLICIES

DECORATIONS
A full line of theme party props, backdrops, and interactive decorations can be secured through your catering manager. All decorations or displays brought into the Resort must be approved prior to arrival. In order to preserve the appearance of our public areas and minimize damage, items are not to be attached to any permanent Resort structure, carpet or finishing with nails, staples, tape or any other substance. Subcontractors or vendors may be required to sign acceptance of our published guidelines and procedures before any activity may commence. Production companies will be required to submit to the Resort floor plans drawn to scale to include electrical requirements. We require certificate of insurance from all outside vendors. Please check with your catering and conference services manager for more information.

MEETING ROOM SETUP
Casa Marina will provide standard banquet tables, chairs and linens of banquet manager choice for all meeting room setups. We will over-set meeting room at maximum of 10% over guarantee number for meal functions. Podium and risers are available at no additional cost. Notepads and pens are available upon request. Risers are available for meeting room setup.

PACKAGE RECEIVING
All packages must identify group name, arrival date, contact and catering manager’s name. There is a $10 charge per box for the receiving, moving and handling of any shipped materials.

SIGNS
No signs are permitted in public areas of the Resort unless previously approved. Signs, banners, or posters or any other item may not be affixed to any wall, ceiling, door, etc., without advance permission from the Catering Department.

WIFI
All guests staying at the Casa Marina will have resort-wide access to WiFi (5 mbps) including meeting spaces. If your attendees are not staying at Casa Marina and WiFi access is required or if you require WiFi access at higher speed, please contact your catering manager for options and pricing.