CONGRATULATIONS ON YOUR ENGAGEMENT!

Thank you for your interest in Casa Marina Key West, Curio Collection by Hilton, to host your special day.

Menus
Following are our traditional wedding packages for 2022. Wedding Packages for future years will be published before the end of June calendar year prior. We also welcome the opportunity of creating a menu especially for you. Vegetarian and special dietary options are available upon request. Packages are based on 4 hours. Please inquire about extending your event.

Prices
When offering entrée selections to your guests, the higher priced entrée will apply to all selections. A 25% service charge is added to banquet food, beverage, and site fee and 13% of the service charge collected on F&B will be distributed to the banquet service staff assigned to the event. Service charge is taxable in the state of Florida. Florida state sales tax of 7.5% will be added to the total. Prices and menus are subject to change. Please note that our contracts are based on Food & Beverage Minimum and Event Location. Prices of the wedding packages are not guaranteed until banquet event orders are approved by both parties.

Weekend Food and Beverage Minimums
The minimum required food and beverage spend begins at $12,000 for Friday and Saturday nights. Please ask your catering manager about weekday minimums.

Site Fee
This fee covers the use and setup/tear down of the venues including ceremony location. All events scheduled outside will have appropriate indoor backup space.

- 2022 Events
  Saturday $3,800
  Friday $3,500
  Sunday - Thursday $3,200

- 2023 Events
  Saturday $4,000
  Friday $3,800
  Sunday - Thursday $3,500

- 2024 Events
  Saturday $4,500
  Friday $4,200
  Sunday - Thursday $3,800

Food and Beverage Guarantee
A firm guarantee of attendance must be given to the catering department five (5) business days prior to your event. This number is not subject to reduction.

Deposits and Payments
A non-refundable deposit is due along with the signed contract and will be applied towards your final balance. A second and a third deposit is due six (6) and three (3) months prior to your event. Estimated final balance is due fourteen (14) business days prior to your event and is payable in the form of cashier’s check, credit card, or cash.
FOR YOUR INFORMATION

To ensure a flawless event, it is necessary to hire a professional wedding coordinator to assist you with your wedding planning, rehearsal and reception. Any coordinator selected that is not on the current Casa Marina partner list will require prior approval by the resort. Below are the different services provided by Casa Marina and a wedding coordinator:

Casa Marina
- Personalized tour of the property
- Execute hotel contract and payment arrangements
- Menu tasting after receipt of signed contract and deposit
- Personal contact for all direct hotel questions
- Finalize menu, bar and floor plan details
- Provide preferred local wedding planning partners information

Wedding Coordinator Responsibilities
- Coordinates all contracted vendors, including setup and tear down
- Invitations
- Organizes timeline of your day including ceremony, reception, and dinner
- Coordinates ceremony rehearsal
- Delivery and arrangement of programs, place cards, centerpieces, favors, etc.
- Assistance with wedding party dressing
- Arranges for wedding party corsages, boutonnières, and bouquets
- Liaises with family, wedding party, entertainment, florist, photographer, etc.
- Ceremony processional and toasts
- Direct contact for all details pertaining to your wedding weekend
CASA WEDDING OFFERINGS

FOUR HOUR WEDDING PACKAGE

PACKAGE INCLUDES:

• Flavored Water for Ceremony
• Tableside Champagne Toast for All Guests before Dinner Service
• Four-Hour Open Bar with Ultra-Premium Brand Liquors
• Your Choice of Welcome Drink
• Selection of Four Hot and Cold Hors d’oeuvres
• Plated or Buffet Dinner
• One Bartender (for up to 75 guests)
  Additional bartender fee will apply for events over 75 guests
• Cake Cutting Service
• 10% Discount Off the Best Available Rate for Wedding Guest Rooms
• One Category Upgrade for The Wedding Couple Guest Room

Overnight Guest Room Accommodations

• 10% discount off the best available rate, based on availability
• Holidays, local festivals, and weekends may require a 3- to 4-night minimum stay
• Rooms become available approximately 300 days prior to arrival

Sound, Lighting, Tenting and Staging

Casa Marina maintains a full-service, onsite audio visual production company through Encore. Encore is the only audio visual company allowed to work on property. Encore has specially designed wedding packages available that include lighting, staging, sound and power for bands. If you are having an outdoor reception, please keep in mind that lighting is required if your event extends after sunset. Encore can provide you with pricing. Tenting is permitted on the Casa Marina beaches in coordination with Encore. All tenting must be clear, and arranged through the resort. Tenting charges will be added to your master account with the resort. Surcharge of $1,500 will apply should you arrange tent directly with the rental company.
Cocktails

Ultra Premium
Absolut
Tanqueray
Bacardi Superior Rum
Captain Morgan Spiced Rum
1800 Silver Tequila
Bulleit Bourbon
Jack Daniel’s Whiskey
Dewar’s 12

Boutique
+$15 per person
Tito’s Handmade Vodka
Hendrick’s
Ron Zacapa Rum
Captain Morgan Spiced Rum
Casamigos Blanco Tequila
Knob Creek Bourbon
Jameson Whiskey
Glenmorangie Original
10 yr Scotch

Welcome Drink
Choice of
• Silver Margarita
• Sparkling Wine
• Key West Rum Punch

Wine

Ultra Premium
Riondo Prosecco Spumante DOC
Chardonnay,
Columbia Crest Grand Estates, WA
Cabernet Sauvignon,
Columbia Crest Grand Estates, WA

Boutique
+$15 per person
Chandon Brut Classic, CA
Chardonnay,
Wente Estate Grown, CA
Cabernet Sauvignon,
Wente Southern Hills, CA
Boutique Selection of Sauvignon Blanc and Pinot Noir

Bubbles Upgrade
Moët & Chandon, Imperial Brut,
Epernay, FR
$138 per bottle
Veuve Clicquot, Yellow Label, Reims, FR
$165 per bottle
Veuve Clicquot, Rosé, Reims, FR
$185 per bottle

Beer

Ultra Premium & Boutique
(selection of 4)
Blue Moon Belgian White
Bud Light
Corona Extra
Miller Lite
Sam Adams Boston Lager
Stella Artois
Heineken 0.0
Funky Budha Hop Gun IPA
Goose Island IPA
Key West Sunset Ale
Monk in the Trunk Organic
Amber Ale

Extras

White Claw Hard Seltzer | $12 per person
ruby grapefruit, natural lime, mango

Tablesaside Wine Service | $15 per person
for the wine included in the package
Please inquire with your catering manager about our full wine list
HORS D’OEUVRES | INCLUDED IN THE FOUR HOUR PACKAGE
Please select four | Based on four pieces per person

CHILLED

Mint Compressed Watermelon, Pomegranate Molasses, Chèvre
Truffle Whipped Burrata, Bruschetta
Grilled Herb Ciabatta, Olive Oil
Antipasti Skewer, Provolone, Kalamata Olive, Heirloom Tomato
Ahi Tuna Poke Cone, Wakame Salad, Daikon Sprouts, Tobiko, Wasabi Aioli
Caribbean Pumpkin and Leek Tart, Lemon Fennel Fine Herbs
Poached Seckel Pear, St. Andre Cheese, Black Mission Figs, Walnuts, Port Wine Drizzle
Sugar Drop Ceviche, Baby Shrimp, Coconut, Sweet Potato
Casa Marina Deviled Egg, Duck Pastrami, Crème Fraiche, Salmon Roe
Smoked Chicken Filo Cup, Walnuts, Apple, Grape, Celery Leaf
Smoked Salmon Flower, Boursin, Everything Bagel Chip

HOT

Petite Cuban Panini
Vegetable Spring Roll, Pineapple Sweet Chili
Coconut Shrimp, Orange Horseradish Jam
Italian Meatball, Buffalo Mozzarella, Pomodoro Sauce
Caribbean Jerk Spiced Shrimp Kabob, Mango Cilantro Emulsion
Jamaican Chicken Patty
Wild Mushroom Arancini, Black Truffle Oil
Teeny-Tiny Cheeseburger, Caramelized Onion, American Cheese
Braised Short Rib and Manchego Empanada
Chicken Penang Satay, Crushed Peanuts, Lemongrass Thai Curry
Conch Fritters, Key Lime Coconut Remoulade
MENU

COCKTAIL HOUR
Prices and menus are subject to change.
All chef-attended stations will be charged additional fee.*

SUGGESTED ENHANCEMENTS | ADDITIONAL PER PERSON FEE
Must equal full number of guaranteed guests.

ITALIAN ANTIPASTI DISPLAY
Assorted Italian Charcuterie of Meats and Cheeses to Include Prosciutto, Assorted 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
$31 per person

HIMALAYAN SALT BLOCK SATAYS*
Chef attended action station ($200 fee per chef applies)
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
Select 2 $34 per person
Select 3 $39 per person

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
$28 per person

THE DIPPING TABLE
Warm Spinach and Artichoke Dip, Roasted Garlic Hummus, Mixed Olive Tapenade, Caramelized Three Onion Dip, served with Smokey Baby Pita, Bagel Chips and Grilled Artisan Bread
$25 per person
MENU

COCKTAIL HOUR
Prices and menus are subject to change. All chef-attended stations will be charged additional fee.*

SUGGESTED ENHANCEMENTS | ADDITIONAL PER PIECE FEE

**A LA CARTE SEAFOOD**
(Minimum order of 4 pieces per person)

Iced Gulf Shrimp
$8 per each

Season’s Finest Oysters in the half shell
$8 per each

Snow Crab Claws,
Key Lime Honey Mustard Sauce
$6 per each

Middle Neck Clams, Meyer Lemon Dressing
$7 per each

Champagne Poached U-10 Shrimp, Raspberry Mignonette
$12 per each

Lobster Medallions, Remoulade
$14 per each

Florida Harvested Stone Crabs
(Oct. 15-May 1) M.P.

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

**SUSHI**
(Minimum order of 5 pieces per person)

TUNA
Tuna and Scallions

JB
Salmon, Cream Cheese, Scallions

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

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

$8.50 per piece

Special Rolls, Sashimi and Nigiri are available upon request.

*Prices and menus are subject to change. All chef-attended stations will be charged an additional fee.
**MENU**

**PLATED DINNER**

*Prices and menus are subject to change.*

*Prices are per person with four hour ultra-premium bar and passed hors d’oeuvres.*

---

**FIRST COURSE**

**Please select one**

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caribbean Calabaza Bisque, Chive Oil, Blue Crab, Crème Fraiche</td>
<td>+$20 per person</td>
</tr>
<tr>
<td>Lobster Ravioli, Tuscan Kale, Roasted Tomato Butter, Lemon Bread Crumbs</td>
<td>+$22 per person</td>
</tr>
<tr>
<td>Colossal Shrimp Cocktail, Harrissa &amp; Horseradish Romesco Sauce, Fennel Salad, Crushed Marcona Almonds</td>
<td>+$24 per person</td>
</tr>
</tbody>
</table>

---

**APPETIZER ADD ON**

**Please select one**

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caribbean Calabaza Bisque, Chive Oil, Blue Crab, Crème Fraiche</td>
<td>+$20 per person</td>
</tr>
<tr>
<td>Lobster Ravioli, Tuscan Kale, Roasted Tomato Butter, Lemon Bread Crumbs</td>
<td>+$22 per person</td>
</tr>
<tr>
<td>Colossal Shrimp Cocktail, Harrissa &amp; Horseradish Romesco Sauce, Fennel Salad, Crushed Marcona Almonds</td>
<td>+$24 per person</td>
</tr>
</tbody>
</table>

---

*accompanied by dinner rolls*
MENU
PLATED DINNER
Prices and menus are subject to change.
Prices are per person with four hour ultra-premium bar and passed hors d'oeuvres.

ENTRÉE
Please select a maximum of two single entrees or one duo plate.

$30 surcharge will apply should you like to offer more entree options to your guests.

When offering entree selections to your guests, the higher price will apply to all selections.

Entrée selections for each guest must be identified on place cards

Citrus Brined Chicken Breast, Confit Shallot and Tomato Risotto, Charred Broccolini, Baby Carrot, Cognac Chicken Jus
$195 per person

Grilled Fresh Catch, Mascarpone Coconut Rice Grits, Roasted Asparagus, Caramelized Cipollini Onion, Caribbean Coconut Curry Emulsion
$199 per person

Mojo Marinated Pork Chop, Garlic Roasted Fingerling Potatoes, Haricot Vert, Sour Orange Chimichurri
$202 per person

American Red Snapper, Sweet Corn and Tomato Farro Risotto, Buttered Patty Pan Squash, Lemongrass Butter
$210 per person

Braised Beef Short Rib, Truffle Potato & Celery Root Puree, Brussel Sprout and Wild Mushroom Hash, Natural Reduction
$213 per person

Petit Filet of Beef, Rosemary Roasted Marble Potatoes, Parmesan, Lemon Broccolini, Sauce au Poivre
$218 per person

Herb Roasted Chicken Breast & Grilled Mahi Mahi, Sweet Potato Puree, Brussel Sprout and Vidalia Onion Hash, Shiitake Mushroom Escabeche
$225 per person

Braised Short Rib & Pan Seared Grouper, Grilled Parmesan Polenta, Brown Butter Haricot Vért, Garlic Tomato Caper Butter
$235 per person

Petite Filet of Beef & Jumbo Shrimp, Rosemary Potato Pave, Broccolini, Wild Mushroom Demi-Glace, Tarragon Butter
$242 per person
**MENU**

**PLATED DINNER**

*Prices and menus are subject to change. Prices are per person with four hour ultra-premium bar and passed hors d’oeuvres.*

**ADD ON**

- Florida Lobster Tail
  - Drawn Butter, Grilled Lemon
  - +$29 per person

**DESSERT**

- Wedding Cake Provided by Your Vendor of Choice
- Coffees and Hot Teas
MENU

PLATED DINNER
Prices and menus are subject to change. Prices are per person with four hour ultra-premium bar and passed hors d’oeurves.

LUXURIOUS, ELEGANT, POPULAR
The Casa Marina proudly presents a dinner that exceeds its name in presentation, service and options for our discerning guests. We invite you to indulge in our luxurious, elegant and opulent dining experience. Each course was carefully selected by our Executive Chef Adrian Colameco. Executed to perfection.

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 & 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
Coffeees and Hot Teas
$295 per person
MENU

“THE MEDITERRANEAN” BUFFET

Prices and menus are subject to change.
Prices are per person with four hour ultra-premium bar and passed hors d’oeurves.
All chef-attended stations will be charged additional fee.*

SALADS
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, Fennel, Garlic Parmesan Dressing

Artisan Rolls & Butter

ENTRÉES
Chef attended carving station ($200 fee per chef applies)
Za’atar Spiced Flank Steak, Sumac Onion, Wild Mint, Salmoriglio

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

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

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

Harissa Roasted Cauliflower, Sultanas, Coriander, Tamarind Glaze

DESSERT
Wedding Cake Provided by Your Vendor of Choice
Coffees and Hot Teas

$245 per person
**MENU**

**“CARIBBEAN FLAVORS” BUFFET**

*Prices and menus are subject to change.*

*Prices are per person with four hour ultra-premium bar and passed hors d’oeuvres.*

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

**SALADS**

Organic Mixed Artisan Greens, Pickled 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

Artisan Rolls & Butter

**ENTRÉES**

Chef attended carving station ($200 fee per chef applies)

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

**SIDES**

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

Coconut Steamed Rice and Black Beans, Blackened Corn

**DESSERT**

Wedding Cake Provided by Your Vendor of Choice

Coffees and Hot Teas

$255 per person
**MENU**

**“STEAKHOUSE SUPPER” BUFFET**

*Prices and menus are subject to change.*

*Prices are per person with four hour ultra-premium bar and passed hors d’oeuvres. All chef-attended stations will be charged additional fee.*

**SALADS**

- 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
- Artisan Rolls & Butter

**ENTRÉES**

- Chef attended carving station ($200 fee per chef applies)
  - Sea Salt, Herb and Dijon Crusted Prime Rib of Beef, Rosemary Butter Cognac Jus, Creamed Horseradish Dressing
  - Borolo Braised Chicken Thighs, Robiola Polenta, Oven Dried Tomato, Crispy Prosciutto, Spinach
  - Fire Grilled Cedar Plank Salmon, Citrus Maple Mustard Glaze, Lavender and Honey Roasted Spaghetti Squash

**SIDES**

- Grilled Asparagus, Parmesan, Lemon, Pancetta, Truffle
- Yukon Gold Potato Ragout, Baby Portobello, Cipollini Onion, Sage

**DESSERT**

- Wedding Cake Provided by Your Vendor of Choice
- Coffees and Hot Teas
- $269 per person

**ADD ON**

- Florida Lobster Tail
- Drawn Butter, Grilled Lemon
- +$29 per person

1500 REYNOLDS ST, KEY WEST, FL 33040 • 305 293 6217 • CASAMARINARESORT.COM
MENU

“CASA MARINA GRAND” STATIONS

Prices and menus are subject to change.
Prices are per person with four hour ultra-premium bar and passed hors d’oeuvres.
All chef-attended stations will be charged additional fee.*

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

SALADS

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

Artisan Rolls & Butter

ENTRÉES

Spanish Paella to include: Saffron Scented Valencia Rice, Spanish Chorizo, Key West Pink Shrimp, White Wine and Garlic Steamed Mussels, Little Neck Clams, Grilled Chicken Thigh, Spring Peas, Black Garlic Aioli
Vegetarian Paella available upon request

Chef attended carving station ($200 fee per chef applies)

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

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

**“CASA MARINA GRAND” STATIONS (CONT.)**

*Prices and menus are subject to change.*

*Prices are per person with four hour ultra-premium bar and passed hors d’oeuvres. All chef-attended stations will be charged additional fee.*

---

**SIDES**

- Grilled Asparagus, Parmesan, Lemon, Pancetta, Truffle
- Yukon Gold Potato Ragout, Baby Portobello, Cipollini Onion, Sage

**DESSERT ACTION STATION**

- Chef attended action station ($200 fee per chef applies)
- TOASTED BUBBLE WAFFLE BAR
- ICE CREAM (CHOOSE THREE):
  - 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

**DESSERT**

- Wedding Cake Provided by Your Vendor of Choice
- Coffees and Hot Teas
- $310 per person (with Bubble Waffle Bar)
- $290 per person (without Bubble Waffle Bar)
MENU

LATE NIGHT FARE

Prices and menus are subject to change. Guarantee is based on full number of confirmed guests. All chef-attended stations will be charged an additional fee.*

ARTISAN

FLATBREADS

CHOOSE THREE:

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

Select three $27 per person
Select four $31 per person
Select five $35 per person

GOURMET

SLIDER TABLE

CHOOSE THREE:

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

Select three $32 per person
Select four $38 per person
Select five $44 per person
Menu

Late Night Fare

Prices and menus are subject to change. Guarantee is based on full number of confirmed guests. All chef-attended stations will be charged an additional fee.*

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

Select three $30 per person
Select four $36 per person
Select five $42 per person
MENU

LATE NIGHT FARE
Prices and menus are subject to change. Guarantee is based on full number of confirmed guests. All chef-attended stations will be charged an additional fee.*

SUNDAE BAR
Chef attended station ($200 fee per chef applies)

ICE CREAM (CHOOSE THREE):
Vanilla, Chocolate, Pistachio, Strawberry Coffee, Cookies and Cream, Chocolate Chip Cookie Dough, Dolce 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

$29 per person

A TRIBUTE TO KEY LIME
Hemmingway’s Key Lime Tart
Key Lime Cream Pie
Key Lime Cheesecake
Tropical Pate de Fruit

$34 per person
**MENU**

**BRUNCH WEDDING**

*Prices and menus are subject to change. Prices are per person with three hour bar. All chef-attended stations will be charged an additional fee.*

---

**BEVERAGES**

Florida Orange, Cranberry & Ruby Red Grapefruit Juices
Freshly Brewed Coffee
Selection of Hot Teas

---

**FROM THE GARDEN**

Hand Selected Cut Fruits and Assorted Berries
Heirloom Tomato Salad, Grilled Stone Fruit, Whipped Burrata, Seasonal Fruit Jam, Pesto, Aceto Balsamico Manodori
Roasted and Fresh Vegetable Display with Herb Grilled and Crisp Baby Vegetables. Mason Jars of Vidalia Onion Dip, Green Goddess, 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

---

**BAKERY**

CHOOSE 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
MENU

BRUNCH WEDDING (CONT.)

Prices and menus are subject to change. Prices are per package with three hour bar. All chef-attended stations will be charged an additional fee.

EGGS

CHOOSE ONE:

- Traditional Scrambled Eggs
- Western Scramble
- Mini Frittatas with Baby Spinach, Goat Cheese, Crimini Mushroom and Roasted Tomato
- Scrambled Egg White with Fine Herbs

ACTION STATIONS

Chef attended station ($200 fee per chef applies)

CHOOSE ONE:

EGGS AND OMELETS

- Cage Free Brown Eggs, Egg Whites, Mixed Bell Peppers, Vidalia Onion, Baby Spinach, Roasted Mushrooms, Vine Ripe Tomatoes, Country Ham, Applewood Bacon, Cheddar, Swiss, Sonoma Goat Cheese

MANGO FRENCH TOAST

- Mango Battered Brioche, Pineapple and Mango Compote, Toasted Coconut, Warm Agave Syrup

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
BRUNCH WEDDING (CONT.)

Prices and menus are subject to change. Prices are per person with three hour bar. All chef-attended stations will be charged an additional fee.

CARVING TABLE

Chef attended station ($200 fee per chef applies)
Roasted Garlic and Herb Crusted Beef Striploin, House Steak Sauce, Creamed Horseradish, Carvery Rolls and Whipped Butter

SIDES

CHOOSE TWO:
Griddled Country Ham Steak
Applewood 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 Mangrove Honey, Dried Fruits

SWEETS

Hazelnut Beignets
Mini Key Lime Tartelettes
$160 per person
FREQUENTLY ASKED QUESTIONS

Are the wedding package options flexible if I want to make changes?
The packages are created to provide you the most cost-effective and easiest planning options for a four (4) hour dinner reception. Simple food changes and replacements are allowed, provided the new selection is of equal cost.

Can I upgrade the wedding packages by adding additional food items, upgrading the bar or adding specialty drinks or desserts?
Yes, enhancing your wedding package is a wonderful way to be creative with your day. Martini, Mojito, Rum Runner and Margarita bars are great ideas for adding “island flair.” Please contact your catering sales manager for additional ideas.

Do you have a local vendor list available?
Yes, for all of your additional wedding needs. Any vendors selected that are not on the current Casa Marina partner list will require prior approval by the resort and must provide current insurance coverage.

Will my catering sales manager be present for our wedding?
Yes, she/he will introduce you to the banquet manager and/or captain prior to your event and they will facilitate the setup, ceremony and timing for your reception and dinner.

Do you coordinate our vendors for us?
No, you will need to contract a hotel-approved wedding/event planner for either day-of or full service who will assist in contracting your vendors. Because of the importance of building your personal relationship with your wedding planner, this relationship will ensure the coordination of the services provided is what you have envisioned for your special day.

If I book my wedding and reception outside, is there an indoor backup space in case of inclement weather?
Yes, all of our events are reserved with indoor backup. This is an important question for all of the locations you are exploring as possible wedding sites; a last-minute rain shower can really “dampen” your affair!

What is required to ensure we reserve our event at your resort?
A signed contract guaranteeing date, space, time, and food and beverage minimum, plus a non-refundable deposit. Once received, you can begin planning your special day!

What time can I have my ceremony and reception?
We can plan your event for any time of the day based on availability. Your event must end by 11:00pm due to the Key West city noise ordinance.
FREQUENTLY ASKED QUESTIONS

Can I extend my wedding past four (4) hours?
Yes; however, all events must end at 11:00pm due to the Key West city noise ordinance. If the event is extended beyond the four (4) hours, there will be a $500 extension fee per additional hour in addition to any bar charges. If extending more than one (1) hour, additional food is required. Please ask your catering sales manager about late night snack and station options.

Are there multiple events/weddings scheduled on property for any given date?
Yes, we are able to service multiple events on the hotel property at one time. We do not offer exclusivity.

Do you provide tasting consultations/food tastings?
Yes, with a signed agreement. Arrangements require four (4) weeks’ notice. Food tastings can be arranged for up to two (2) people only and will include up to two (2) salads and two (2) entrées only. Hors d’oeuvres are not available.

What is the staff-to-guest ratio? Can extra service be provided?
We provide one (1) server per twenty (20) guests if the meal is plated and one (1) server per thirty (30) guests for a buffet-style meal. One (1) bartender is included as part of the wedding package and we recommend one (1) bartender per 75 guests. Extra service can be provided at a cost of $175 per bartender/server.

Can we schedule a rehearsal?
Yes, please check with your wedding planner and catering sales manager for availability.

When is the final headcount due?
An estimated headcount will be due thirty (30) days prior to your event date in order for the hotel to appropriately staff and order food items. Final Payment based on your estimated guest count is due fourteen (14) days prior to your event. Final headcount is due five (5) business days prior to your event. This number cannot be reduced.

Is there a special price for children?
Yes, children’s meals are available for those ten (10) years and under at a cost of $30 per child and $12 per child for a soda bar. For those eleven (11) and older, the adult menu is offered and the bar is discounted out of the package if included in the price.

Can we offer multiple entrée selections for plated dinners?
Yes, up to 2 choices for single entrées or 1 choice of duo plate. $30 surcharge will apply should you like to offer more entrée options to your guests. All entrée selections must be designated on individual place cards.

Is there a special price for vendor meals?
Yes, they are provided a plated entrée at $40 per person.
FREQUENTLY ASKED QUESTIONS

Can we put a tent over our event if it is held outside?
Yes, we do allow tenting on our beaches. All tenting arrangements must go through your catering manager and cost will be applied to your master account with the resort. Should you arrange tent directly with the rental company, surcharge of $1,500 will be placed on your master account. Only clear top tents are permitted on property.

Can we distribute our leftover food to our guests?
No, due to insurance liability laws, we are not able to allow distribution of leftover items other than the wedding cake. If distributing the wedding cake, you must provide the container of your choice for your guests to take home the cake.

Can we ship our items directly to the hotel?
Yes, packages can be received up to three (3) days prior to your event. Please address all boxes to your attention c/o your catering sales manager. A $10 per box fee is charged to your master bill for receiving and storage. Please consult your catering sales manager before shipping any of these items. The hotel highly recommends that you do not ship perishable items or your wedding dress. The hotel will not be held responsible for any items.

What is your cancellation policy?
Your deposit is non-refundable. After that, you will follow the cancellation policy in your contract based on date of cancellation.

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 $20.00 per guest will be added to the Master Account. Indoor back-up space is always blocked for all 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.

Is electricity provided to our musicians?
Yes, standard electrical requirements are provided. Please contact your catering sales manager for high-voltage requirements and charges.
FREQUENTLY ASKED QUESTIONS

Does the hotel provide outdoor lighting?
If you are having an outdoor reception, please keep in mind that lighting is required if your event extends after sunset. Encore is our on-site audio-visual company and can provide you with pricing. Should you decide to use an outside vendor, Encore will place a surcharge on these services.

Can we use birdseed, rice, or rose petals at our ceremony?
In order to maintain the beauty and natural setting of our beaches, tossing any sort of item after the ceremony is not permitted. Minimal natural flower petals may be tossed by a flower girl/boy/person during ceremony processional.

Can we bring sparklers, wish lanterns, or a drone on property?
No, for safety and environmental reasons we do not allow this type of decor.

Can we leave our wedding items after the event to be picked up at another time?
No, you will need to take all items with you or designate someone responsible for the items to be removed from the area the night of the event. The hotel will not be held responsible for any items left in the area by the wedding party.

Are special guest room rates available to our guests?
In order to simplify the guest room reservation process, and to eliminate any liability to you as the event coordinator might have to the hotel regarding rooms not reserved, we have created the “wedding/social rate.” Reservations can be made by phone or online. In both cases, they will be offered a 10% discount off the best available rate for the dates they are inquiring about, based on availability.

Is there a fee for welcome bags/amenities to be delivered to our guests?
Yes, $5 per bag/amenity. Bags/amenities will not be distributed at the front desk. All amenities will be delivered on the same evening selected by you. Deliveries will begin after 4:30pm and continue throughout the evening. Should there be a “do not disturb” sign on the door, no delivery will take place that evening. A list by registered guest name and confirmation number must be given to your catering sales manager at least seven (7) business days prior to the delivery date. Gift bags/amenities must be delivered three (3) days prior to the delivery date. If this service is not pre-arranged and the list is not provided, distribution of the amenities will become your responsibility.