



CASA MARINA
KEY WEST

A WALDORF ASTORIA RESORT

WEDDING PACKAGES

JUNE - DECEMBER 2021



CONGRATULATIONS ON YOUR ENGAGEMENT!

Thank you for your interest in Casa Marina Key West, A Waldorf Astoria Resort, to host your special day.

Menus

Following are our traditional wedding packages for 2021. Wedding Packages for future years will be published before the end of September 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.

Weekend Food and Beverage Minimums

The minimum required food and beverage spend **begins** at \$8,500 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 and begins at \$3,000 for 2021 events and \$3,200 for 2022 events. All events scheduled outside will have appropriate indoor backup space.

Ceremony

This is included in the site fee for use of our outdoor or indoor ceremony locations.

Confirmation of Space

All dates are subject to approval from our sales and catering department and will become definite upon receipt of deposit and signed catering agreement.

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.

Sound, Lighting 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.

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, boutonnieres, 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

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

Food Presentation during COVID-19 outbreak

- To keep our guests safe, all buffet items will be presented individually portioned or as chef-attended station
- Chef attendant fee may apply even when not specifically denoted on the menu

CASA WEDDING OFFERINGS

FOUR HOUR WEDDING PACKAGE

PACKAGE INCLUDES:

- Flavored Water for Ceremony
- Butler Passed Champagne Toast for Bridal Party after 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



CHEERS BAR

Prices and menus are subject to change. Four hours of ultra premium bar service is included in each package. Each additional hour of bar service at \$15 per person.

Boutique bar tier is available to upgrade at an additional \$15 per person.

Tablesideside champagne toast for all guests at dinner service is included in your package.

COCKTAILS

ULTRA PREMIUM

Tito's Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Captain Morgan Spiced Rum
1800 Silver Tequila
Bulleit Bourbon
Jack Daniel's Whiskey
Johnnie Walker Black Label

BOUTIQUE

+\$15 per person

Ketel One Vodka
Tanqueray 10 Gin
Ron Zacapa Rum
Captain Morgan Spiced Rum
Casamigos Blanco Tequila
Buffalo Trace Bourbon
Crown Royal 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,
Wente Southern Hills, CA
Cabernet Sauvignon,
Wente Estate Grown, Livermore
Valley, CA

BOUTIQUE

+\$15 per person

Chandon Brut Classic, CA
Chardonnay, Hess Shirtail Ranches,
Monterey, CA
Cabernet Sauvignon,
Hess Shirtail Ranches, Lake County,
CA
Boutique Selection of Sauvignon
Blanc and Pinot Noir

BUBBLES UPGRADE

Moët & Chandon Imperial Brut,
Epernay, France
+\$138 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

TABLESIDE WINE SERVICE | \$15 per person
for the wine included in the
package

Please inquire with your
catering manager about
our full wine list

MENU

COCKTAIL HOUR

Prices and menus are subject to change.

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

HORS D'OEUVRES | INCLUDED IN THE FOUR HOUR PACKAGE

Please select four | Based on six pieces per person

CHILLED

Mint Compressed Watermelon,
Chardonnay Wine Vinegar Syrup,
Sonoma Goat Cheese

Roasted Tomato, Marinated Mozzarella,
Basil, Grilled Herb Toast

Skewer of Antipasti Meat, Cheese,
Marinated Vegetables

Ahi Tuna Poke, Wakame Salad,
Crisp Wonton Chip, Scallion Salad,
Sweet Soy Reduction

Heirloom Tomato and Mozzarella
Bruschetta, Fresh Basil, Balsamic Syrup

Grilled Toast, Herbed Boursin Spread,
Sliced Pickled Red Grape,
Toasted Candied Walnut Dust

Cuban Seafood Ceviche Shooter

Truffle Scented Deviled Egg

Chipotle Chicken Salad, Butter Lettuce,
Bacon Shard, Toasted Brioche

Smoke Salmon Tartare, Red Onion,
Caper, Fresh Dill, Red Onion, Boursin,
Crisp Bagel Chip

HOT

Micro Cuban Sandwiches

Mixed Vegetable Spring Roll, Cilantro
Sweet Chili

Coconut Shrimp Sticks,
Orange Horseradish Jam

Mini Meatball Parmesan Sandwich

Chipotle Shrimp Empanada,
Toasted Cumin and Lime Crema

Bacon Wrapped Day Boat Scallop,
Maple Butter Glaze

Crisp Sweet Potato Puff,
Whipped Ginger Butter

Mini Wagyu Cheeseburger Slider,
Caramelized Onion, American Cheese,
Brioche Bun

Traditional Shepard's Pie Tartelette,
Cheddar Cheese

Chicken and Fontina Popper,
Sundried Tomatoes,
Lemon Parmesan Aioli

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.

NITRO POPCORN SHRIMP AND GRITS (CHEF ATTENDED)

Barbeque Spiced Key West Pink Shrimp, Smoked Cheddar Popcorn Grits, Andouille Sausage, Caramelized Onion, Heirloom Grape Tomato, Lime Butter, Popcorn Shoots, Liquid Nitrogen Frozen Popcorn Garnish

Traditional Chicken and Andouille Sausage Jambalaya

\$35 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

\$22 per person

THE DIPPING TABLE

Warm Spinach and Artichoke Dip, Roasted Garlic Caribbean Chestnut Hummus, Mixed Olive Tapenade, Caramelized Three Onion Dip, served with Smokey Baby Pita, Bagel Chips and Grilled Artisan Bread

\$20 per person

CHILLED SEAFOOD DISPLAY (CHEF ATTENDED)

Old Bay and Citrus Poached Key West Pink Shrimp

Shucked Blue Point Oysters

Cuban Style Seafood Ceviche

Served With Fresh Lemon and Lime Wedges, Harissa Cocktail Sauce, Classic Remoulade, Mustard Sauce, Hot Sauce

\$42 per person

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

\$25 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.

FIRST COURSE

Please
select one

Bahamian Conch Chowder

French Onion Soup with Swiss Cheese Crouton

Baby Kale, Frisee, Red Grape, Feta Crumble, Toasted Sunflower Seed, Blueberries, Florida Orange Blossom Vinaigrette

Baby Iceberg Wedge, Heirloom Grape Tomato, Applewood Bacon, Chopped Egg, Crisp Onion Straws, Buttermilk Bleu Cheese Dressing

Marinated Heirloom Tomatoes, Creamy Buffalo Mozzarella, Pesto Coated Cillegine Mozzarella, Whipped Boursin, Fresh Basil, Sea Salt and Herb Crostini Shards

Artisan Greens Carrot Ribbons, Shaved Radish, Pickled Cucumbers, Heirloom Grape Tomato, Ancient Grains, White Balsamic Vinaigrette

accompanied by dinner rolls

APPETIZER ADD ON

Please
select one

Braised Beef Short Rib Medallions, Black Pepper Cauliflower Silk, Oven Dried Heirloom Grape Tomato, Charred Asparagus Slivers, Key Lime Butter

+\$18 per person

Chilled Shrimp Cocktail, Horseradish Spiked Gazpacho Broth, Baby Greens, Citrus, Extra Virgin Olive Oil

+\$20 per person

Caribbean Jumbo Lump Crab Cake, Roasted Corn and Poblano Relish

+\$24 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.

ENTRÉE

Please select a maximum of two entrées

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

Entrée selections for each guest must be identified on place cards

Caribbean Spiced Snapper, Saffron Risotto, Corn and Pepper Chow Chow

\$198 per person

24-Hour Braised Beef Short Rib, Creamy Boursin Polenta, Natural Pan Gravy

\$198 per person

Honey Scented Roasted Garlic and Herb Crusted Breast of Chicken, Spring Pea Risotto, Lemon Chicken Pan Jus

\$188 per person

Chargrilled Double Cut Duroc Pork Chop, Jalapeño Cheddar Grit Cake, Charred Corn and Pepper Relish, Chicharonne Gremolata, Creole Jus

\$195 per person

Citrus Marinated Jumbo Shrimp, Espresso Crusted Filet of Beef, Pommes Puree, Port Wine Demi Glace

\$218 per person

ADD ON

Florida Lobster Tail
Drawn Butter, Grilled Lemon

+\$22 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'oeuvres.

CHEF'S BEST

*Each course was carefully selected by our Executive Chef Jason Carr.
Executed to perfection.*

APPETIZER

Pan Seared Diver Scallop,
Vanilla Scented Butternut Squash Puree,
Corn and Pepper Chow Chow

SALAD

Baby Iceberg, Neuskie Bacon, Smoked Bleu Cheese Brûlée, Carrot
Ribbon, Oven Dried Tomato, Buttermilk Green Goddess Dressing

ENTRÉE

Espresso Rubbed Angus Beef Filet,
Tarragon Butter Poached Florida Lobster Tail,
Roasted Garlic Whipped Potato, Vegetable Of The Moment,
Port Wine Demi Glaze

DESSERT

Wedding Cake Provided by Your Vendor of Choice
Coffees and Hot Teas
\$255 per person

MENU

“ASIAN FUSION” 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

Asian Street Noodle Salad,
Pickled Shimeji Mushroom, Crisp Bean Sprouts,
Sliced Scallion, Carrot Ribbons, Toasted Sesame Seed,
Soy Ginger Dressing served in Chinese to go boxes

Korean Cucumber Salad with Scallion,
Matchstick Carrots, Chili Flakes, Toasted Sesame Seed,
Rice Wine Vinaigrette

Artisan Rolls & Butter

ENTRÉES

Bulgogi Marinated Beef,
Ginger Pickled Carrot and Onion Salad,
Charred Bok Choy

Gochujang Marinated Chicken,
Charred Kimchi Broccolini,
Pickled Red Onion

Lo Mein Noodles, Fried Marinated Tofu, Snow Peas,
Fire Roasted Mixed Peppers, Onion, Fresh Cilantro,
Teriyaki Sauce

SIDES

Cantonese Stir Fried Vegetables

DESSERT

Basket of Fortune Cookies

Wedding Cake Provided by Your Vendor of Choice

Coffees and Hot Teas

\$218 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

Baby Spinach Leaves, Mixed Artisan Greens,
Orange Supremes, Grilled Pineapple, Black Beans,
Sliced Almond, Toasted Coconut, Citrus Vinaigrette

Smashed Marble Pearl Potatoes, Smokey Chorizo, Scallion,
Fresh Cilantro, Sliced Jalapeño, Creamy Mango Dressing

Artisan Rolls & Butter

ENTRÉES

Chef attended carving station (\$175 fee per chef applies)

Mojo Marinated Skirt Steak,
Chimichurri Sauce, Onion Escabeche

Roasted Caribbean Jerk Chicken,
Grilled Pineapple Chutney, Charred Scallion

Chargrilled Local Catch,
Escovitch Salad to Include Mixed Bell Peppers, Onion,
Crisp Carrot, Cilantro, Habanero, Cider Vinegar, Key Lime Juice

SIDES

Turmeric Cauliflower, Charred Brocolini, Roasted Peppers,
Chick Peas, Jerk Spice

Caribbean Rice, Mixed Bell Peppers, Onion,
Pigeon Peas, Fresh Cilantro

DESSERT

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

\$228 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 Lettuce, Chopped Cooked Egg, Neuskie Bacon Lardons, Heirloom Grape Tomato, Frizzled Onion Straws, Buttermilk Ranch Dressing

Arugula, Frisee, And Mixed Artisan Greens, Crumbled Bleu Cheese, Cinnamon Spiced Pecans, Port Wine Poached Pears, Chardonnay Vinaigrette

Artisan Rolls & Butter

ENTRÉES

Chef attended carving station (\$175 fee per chef applies)

Sea Salt and Garden Herb Crusted Prime Rib of Beef, Natural Jus, Creamed Horseradish Dressing, Brioche Carbery Rolls

Brined Charred Chicken Thighs, Fire Roasted Baby Carrot and Rapini, Tangy Carolina Barbeque Sauce

Cedar Plank Roasted Local Catch, Lemon, Lime, Garlic Scampi Butter Sauce

SIDES

Fire Roasted Brussel Sprouts, Caramelized Vidalia Onion, Ice Wine Vinegar Drizzle

Loaded Mashed Potatoes

DESSERT

Wedding Cake Provided by Your Vendor of Choice

Coffees and Hot Teas

\$235 per person

ADD ON

Florida Lobster Tail

Drawn Butter, Grilled Lemon

+\$22 per person

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

Chef attended seafood station (\$175 fee per chef applies)

Old Bay and Citrus Poached Key West Pink Shrimp

Shucked Blue Point Oysters

Cuban Style Seafood Ceviche

Served with Fresh Lemon and Lime Wedges,
Harissa Cocktail Sauce, Classic Remoulade, Mustard Sauce,
Hot Sauce

SALADS

Wedges of Baby Iceberg Lettuce, Chopped Cooked Egg,
Neuskie Bacon Lardons, Heirloom Grape Tomato,
Frizzled Onion Straws, Buttermilk Ranch Dressing

Arugula, Frisee and Mixed Artisan Greens,
Crumbled Bleu Cheese, Cinnamon Spiced Pecans,
Port Wine Poached Pears, Chardonnay Vinaigrette

Artisan Rolls & Butter

ENTRÉES

Chef attended carving station (\$175 fee per chef applies)

Spanish Paella to include: Saffron Scented Valencia Rice,
Mixed Bell Peppers, Onion, Spring Peas, Spanish Chorizo, Key
West Pink Shrimp, White Wine and Garlic Steamed Mussels,
Little Neck Clams, Grilled Chicken Thigh

Chef attended carving station (\$175 fee per chef applies)

Charred New York Striploin, Creamed Horseradish, Whole Grain
Mustard, House Steak Sauce, Warm Salted Parker House Rolls and
Whipped Honey Butter

Cedar Plank Roasted Local Catch, Lemon, Lime,
Garlic Scampi Butter Sauce

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

Smashed Marble Pearl Potatoes, Caramelized Vidalia Onion,
Whole Roasted Garlic Cloves, Salted Butter

Chargrilled Broccolini, Oven Roasted Tomato,
Cipollini Onion

SUNDAE BAR

Chef attended sundae station (\$175 fee per chef applies)

ICE CREAM (CHOOSE THREE):

Classic Vanilla, Chocolate, Pistachio, Mint, Strawberry, Coffee,
Cookies and Cream, Chocolate Chip Cookie Dough,
Dolce de Leche

TOPPINGS:

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

SAUCES:

Caramel Sauce, Chocolate Sauce, Whipped Cream

DESSERT

Wedding Cake Provided by Your Vendor of Choice

Coffees and Hot Teas

\$299 per person (with Sundae Bar)

\$279 per person (without Sundae 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.*

GOURMET TATER TOT BAR

Chef attended station (\$175 fee per chef applies)

CHOOSE TWO:

Crispy Tots, Spiced Ground Beef, Pico De Gallo, Pickled Jalapeño, White Queso Sauce, Toasted Cumin and Lime Crema, Fresh Cilantro

Crispy Tots, Smoked Pulled Pork, Memphis Barbeque Sauce, Crisp Frizzled Onion, Scallion

Crisp Tots, Buffalo Chicken, Monterey Jack, Chunky Bleu Cheese Sauce

Crisp Tots, Chorizo and Angus Beef Chili, Diced Red Onion, Aged Cheddar Cheese Sauce, Sour Cream, Barbeque Fritos Crumble

\$30 per person

BAO BAR

Chef attended station (\$175 fee per chef applies)

CHOOSE TWO:

Soy Ginger Braised Pressed Pork Belly, Bok Choy Kimchi, Pickled Onion, Siracha Aioli

Gochujang Marinated Beef, Bahn Mi Slaw, Crushed Toasted Peanut, Fresh Cilantro, Kewpie Mayonnaise

Five Spiced Marinated Shrimp, Pickled Cucumber, Crisp Carrot, Spring Onion, Sambal Crema, Toasted Sesame

Sweet Soy Marinated Grilled Tofu, Hoisin Roasted Mushroom, Daikon and Carrot Slaw, Crispy Pickled Radish, Fried Shallot

Grilled Char Siu Chicken, Spiced Cabbage Slaw, Toasted Sesame, Char Siu Glaze

\$32 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.*

ARTISAN FLATBREADS

CHOOSE THREE:

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

Wood Grilled Chicken, Aged Cheddar Cheese, Red Onion, Fresh Cilantro, Memphis Barbeque Sauce

Thick Sliced Sandwich Pepperoni, Sharp Provolone, Whole Milk Mozzarella, Zesty Pomodoro Sauce

Fennel Sausage, Pepperoncini, Greek Olives, Sun Dried Tomato, Feta Cheese, Whole Milk Mozzarella, Olive Oil, Greek Seasoning

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

Mission Fig, Sonoma Goat Cheese, Shaved Prosciutto, Wilted Arugula, Pomegranate Syrup

\$24 per person

GOURMET SLIDER TABLE

Served with House Made Plain and Barbeque Spiced Kennebec Potato Chips

CHOOSE THREE:

Angus Beef and Short Rib Patty, Aged Cheddar Cheese, Caramelized Vidalia Onion, Special Sauce

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

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

Fire Grilled Buffalo Chicken, Matchstick Carrot and Celery Slaw, Bleu Cheese Spread

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

\$31 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.**

MAKE YOUR OWN ICE CREAM SANDWICH

Chef attended station (\$175 fee per chef applies)

ICE CREAM (CHOOSE THREE):

Classic Vanilla, Chocolate, Pistachio, Mint, Strawberry, Coffee,
Cookies and Cream, Chocolate Chip Cookie Dough,
Dolce de Leche

COOKIES:

Chocolate Chip, Peanut Butter,
White Chocolate Chip Macadamia Nut

TOPPINGS:

Chopped Peanuts, Crushed Oreo, Mini M&M's
\$31 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
Compressed Watermelon Salad with English Cucumber, Heirloom Grape Tomatoes, Pickled Onion, Baby Arugula, Crumbled Feta, Florida Citrus Vinaigrette
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 to include:
Piña Mango Colada, Blueberry, Banana Nut
Assorted Gluten Free Muffins to include:
Blueberry, Apple Cinnamon Nut
Buttered Croissants
Glazed Cinnamon Rolls
Assorted Miniature Danish Pastries

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, Sonoma Goat Cheese, Crimini Mushroom and Roasted Tomato

Scrambled Egg White with Fine Herbs

ACTION STATIONS

Chef attended station (\$175 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

CARVED JUMBO BUTTERMILK PANCAKES

Jumbo Pancake Stack, Papas Pilar Rum Scented Syrup, Seasonal Berry Compote, Bananas Foster Compote

SOUTHERN SHRIMP AND GRITS

Anson Mills Smoked Cheddar Grits, BBQ Spiced Key West Pink Shrimp, Andouille Sausage, Caramelized Onion, Heirloom Tomato, Key Lime Butter Sauce

MENU

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 (\$175 fee per chef applies)

Roasted Garlic and Herb Crusted Beef Striploin,
House Steak Sauce, Creamed Horseradish,
Carvery Rolls and Whipped Butter

SIDES

Chef attended station (\$175 fee per chef applies)

CHOOSE TWO:

Griddled Country Ham Steak

Applewood Bacon

Pork Sausage Link

Chicken Apple Sausage Link

Loaded Waldorf Astoria Hash Browns

Country Griddled Breakfast Potatoes with Caramelized Onions

German Potato Cakes with Fresh Chives and Sour Cream

Steel Cut Oats with Brown Sugar, Local Mangrove Honey,
and Dried Fruits

Smoked Cheddar Anson Mills Grits with Cheddar, Scallion,
and Bacon

SWEETS

Cinnamon and Sugar Dusted Churros

Mini Key Lime Tartelettes

\$150 per person