WEDDING PACKAGES
**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 2025. *We reserve the right to change menu items based on current trends and chef's expertise.* 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.

**Site Fee**
This fee covers the use and setup/tear down of the venues following venues: beach, patio & ballroom. All events scheduled outside will have appropriate indoor backup space.

Site fee is based on the date of the event. Please inquire with our catering department about our prevailing site fee rates.

**Weekend Food and Beverage Minimums**
The minimum required food and beverage spend begins at $15,000 for Friday and Saturday nights. Please ask your catering manager about weekday minimums.

**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 per 75 Guests.
  Please inquire with your catering manager about additional charges should you wish to staff more bartenders.
• Cake Cutting Service
• 10% Discount Off the Best Available Rate for Wedding Guest Rooms

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 $5,000 and load in/load out supervisor fee will apply should you arrange tent directly with the rental company.
CHEERS BAR

Four hours of ultra premium bar service is included in the package.
Boutique bar tier is available to upgrade at an additional fee per person.
Tableside champagne toast for all guests at dinner service is included in your package.
See our selection of premium champagnes available to upgrade.

COCKTAILS

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

BOUTIQUE
Ketel One Vodka
Tanqueray 10 Gin
Ron Zacapa Rum
Captain Morgan Spiced Rum
Casamigos Blanco Tequila
Buffalo Trace Bourbon
Crown Royal Whiskey
Glenmorangie 10 yr Scotch

WINE

ULTRA PREMIUM
Riondo Prosecco Spumante DOC
Chardonnay,
Wente Estate Grown,
Livermore Valley, CA
Cabernet Sauvignon,
Wente Southern Hills,
Livermore Valley, CA

BOUTIQUE
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

Veuve Clicquot, Yellow Label, Reims, FR
Veuve Clicquot, Rosé, Reims, FR

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

TRULY HARD SELTZER |
Assorted Flavors

TABLESIDE WINE SERVICE |
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’ŒUVRES | 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, Bechamel, 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

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

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

TUSCAN TABLE
Local “Toy Box” Heirloom Marinated, Roasted and Fresh Tomatoes, Fresh Mozzarella with Basil Pesto, Crusty Italian Breads, Flats and Crostini, Tuscan Cracked Olive Tapenade, Premier Dried Fruit and Nuts, Cherries, Figs, Pistachios, Walnuts, Antipasto, Marinated Italian Meats

HIMALAYAN SALT BLOCK SATAYS*
Chef attended action station
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
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
- Season’s Finest Oysters in the half shell
- Snow Crab Claws, Key Lime Honey Mustard Sauce
- Middle Neck Clams, Meyer Lemon Dressing
- Champagne Poached U-10 Shrimp, Raspberry Mignonette
- Lobster Medallions, Remoulade
- 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)

- 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

Special Rolls, Sashimi and Nigiri are available upon request.
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

- Baby Gem Lettuce, Garlic Ciabatta Crouton, Confit Tomato, Kalamata Olive, Pecorino Romano, House Caesar Dressing
- Baby Iceberg, Heirloom Grape Tomato, Applewood Bacon, Chopped Egg, Crisp Onion Straws, Chives, Buttermilk Green Goddess
- Marinated Heirloom Tomatoes, Truffle Buratta Cheese, Garden Basil Pesto, Balsamic Gel, Ciabatta Crisp, 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

accompanied by dinner rolls

APPETIZER
ADD ON
Please select one

- Caribbean Calabaza Bisque, Chive Oil, Blue Crab, Crème Fraîche
- Lobster Ravioli, Tuscan Kale, Roasted Tomato Butter, Lemon Bread Crumbs
- Colossal Shrimp Cocktail, Harrissa & Horseradish Romesco Sauce, Fennel Salad, Crushed Marcona Almonds
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.

A 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

Grilled Fresh Catch, Mascarpone Coconut Rice, Roasted Asparagus, Caramelized Cipollini Onion, Caribbean Coconut Curry Emulsion

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

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

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

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

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

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

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

**DESSERT**

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

<table>
<thead>
<tr>
<th>Organic Mixed Artisan Greens, Pickled Jicama, Pomelo, Avocado, Toasted Coconut, Sour Orange Cumin Vinaigrette</th>
</tr>
</thead>
<tbody>
<tr>
<td>Margarita Marinated Heart of Palm Salad, Cilantro, Papaya, Grilled Corn, Teardrop Tomatoes</td>
</tr>
<tr>
<td>Island Couscous Salad, Chorizo, Red Onion, Baby Spinach, Ripe Mango, Black Bean, Spicy Chipotle Lime Dressing</td>
</tr>
<tr>
<td>Artisan Rolls &amp; Butter</td>
</tr>
</tbody>
</table>

### ENTRÉES

<table>
<thead>
<tr>
<th>Chef attended carving station</th>
</tr>
</thead>
<tbody>
<tr>
<td>La Caja China Roasted Whole Suckling Pig, Mojo Pulled Pork, Chimichurri, Maduros</td>
</tr>
<tr>
<td>Roasted Caribbean Jerk Chicken, Grilled Pineapple Chutney, Jamaican Spiced Rum Glaze</td>
</tr>
<tr>
<td>Chargrilled Local Catch, Escovitch Salad with Mixed Bell Peppers, Onion, Crisp Carrot, Cilantro, Salsa Verde</td>
</tr>
</tbody>
</table>

### SIDES

<table>
<thead>
<tr>
<th>Roasted Squash and Caribbean Sweet Potato Roasted Peppers, Chayote, Pomegranate Molasses</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut Steamed Rice and Black Beans, Blackened Corn</td>
</tr>
</tbody>
</table>

### DESSERT

<table>
<thead>
<tr>
<th>Wedding Cake Provided by Your Vendor of Choice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffees and Hot Teas</td>
</tr>
</tbody>
</table>
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

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

ADD ON

Florida Lobster Tail

Drawn Butter, Grilled Lemon
“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 Gulf Shrimp
- Shucked Col Water 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
- 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
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.*

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

DESSERT ACTION STATION
Chef attended action station
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
MENU
“FISHERMAN’S TABLE” 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.*

SALAD STATION
Jerk Chickpea Salad with Spinach, Pickled Pearl Onions, Heirloom Grape Tomatoes, Purple Cabbage, Charred Corn, Cilantro, Passionfruit Vinaigrette
Compressed Summer Melon Salad with Sunflower Seeds, Mint, Cucumber, Cotija Cheese, Frangelico Syrup
Watercress Frisée Salad with Shaved Curry Onions, Rainbow Carrots, Sweet Peppers, Florida Orange, Toasted Pistachio, Guava Vinaigrette
Sweet Corn Bread & Butter

CONCH BAR
Bahamian Conch Bar
Executive Chef’s Specialty Preparation of Local Favorites: Conch Fritters, Conch Chowder and Conch Ceviche

SHRIMP BOIL
Fisherman’s Stew Action Station*
Chef attended action station
Caribbean Style Shrimp Boil with Key West Pink Shrimp, Calamari, Little Neck Clams, Mussels, Fresh Catch, Yuca, Avocado, Chorizo, Grilled Corn, Tomatillo Cilantro Fish Broth

ENTRÉES
Achiote Braised Short Ribs, Grilled Pineapple, Coconut Sweet Potato Puree
Pepita Crusted Hogfish, Warm Cabbage Slaw, Roasted Poblano Sauce

(next page)
SIDES
Crispy Fried Yuca, Garlic Orange Mojo
Plantains, Cilantro Chimichurri

DESSERT TABLE
Coconut Rice Pudding Shooter, Passionfruit Puree
Key Lime Jar, Brown Butter Graham Cracker Crumble, Berry Compote
Tres Leches, Cinnamon, Vanilla Bean Chantilly Cream

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

ADD ON
Lobster Tail Action Station*
Chef attended action station
Grilled Florida Lobster Tail, Spicy Many Salsa, Key Lime Vanilla Butter
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

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
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

HOT PRESSED SANDWICHES

Traditional Cuban, Smoked Pork Loin, Ham, Swiss Cheese,
Pickle, Yellow Mustard
Tomato and Mozzarella, Basil Pesto
Brown sandwich bags will be available for to go option.

POPCORN STATION

Attended action station
Freshly Popped Popcorn
Gourmet Salts
Presented in traditional popcorn paper cups.

Add Cotton Candy
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

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

Add Chocolate Chip Cookies for Icea Cream Sandwiches

A TRIBUTE TO KEY LIME

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

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
# 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

- Maple and Cracked Black Pepper Bacon, Whole Roasted Neuskies Bacon Slab, Glazed with Vermont Maple Syrup and Cracked Black Pepper

### 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
- Guava Pastries
WEEKEND IDEAS

REHEARSAL RECEPTION • FAREWELL BREAKFAST AND BRUNCH
REHEARSAL RECEPITIONS
Minimum of 20 guests. Prices are based on two hour service. Prices and menus are subject to change. One bartender per 75 guests required. Bartender fee of $175 applies.

CARIBBEAN SEAFOOD BOIL
TWO HOUR ULTRA PREMIUM BAR INCLUDED

Chef attended action station
Caribbean Style Shrimp Boil with Key West Pink Shrimp, Calamari, Little Neck Clams, Mussels, Fresh Catch, Yucca, Avocado, Chorizo, Grilled Corn, Tomatillo Cilantro Fish Broth
Guava BBQ Grilled Chicken, Caramelized Sweet Plantains
Fire Roasted Zucchini Wedges and Crisp Yucca Fries, Crumbled Cotija Chesse, Shaved Radish, Orange Garlic Mojo
Mini Key Lime Pie Tarts

TAQUERIA
TWO HOUR ULTRA PREMIUM BAR INCLUDED

Chef attended taco station. Based on three tacos per person.
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
Black Beans and Rice
Skewered Cobb Corn, Tajin Fresh Cilantro, Cotija Cheese, Chipotle Aioli, Lime
Selection of Salsas and Hot Sauces
BRUNCH BY THE SEA

Minimum of 20 guests. Prices are based on two hour service. Prices and menus are subject to change. 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

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

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
BRUNCH BY THE SEA (CONT.)
Minimum of 20 guests. Prices are based on two hour service. Prices and menus are subject to change. All chef-attended stations will be charged an additional fee.

ACTION STATIONS

Chef attended station

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

SIDES

CHOOSE TWO:
Griddled Country 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 Mangrove Honey and Dried Fruits
BRUNCH BY THE SEA (CONT.)

Minimum of 20 guests. Prices are based on two hour service. Prices and menus are subject to change. All chef-attended stations will be charged an additional fee.

SWEETS
Hazelnut Beignets
Guava Pastries

BUBBLES & BERRIES
Bartender required
Riondo Prosecco, Spumante DOC, IT
Florida Orange Juice, Mango Puree
Strawberries

BLOODY MARY & SCREWDRIVER
Bartender required
Absolut Vodka
Bloody Mary Mix, Tomato Juice, Florida Orange Juice
Crisp Bacon, Peppered Beef Jerky, Celery Stalks, Kosher Pickle Spears, Pickled Asparagus Spears, Spicy Slim Jim, Celery Salt, Lemon, Lime, Assorted Florida Hot Sauces
HEARTY BREAKFAST
Minimum of 20 guests. Prices are based on two hour service. Prices and menus are subject to change. 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

BAKERY
- Buttered Croissants
- Glazed Cinnamon Rolls

HOT ITEMS
- Cheesy Scrambled Eggs with Chives
- Cuban Style Griddled Breakfast Sandwiches
- Buttermilk Biscuits, Country Sausage Gravy

SIDES
- Applewood Smoked Bacon
- Hash Brown Patties

SWEETS
- Mango French Toast, Mango Battered Brioche, Pineapple and Mango Compote, Toasted Coconut, Warm Agave Syrup
HEALTHY BREAKFAST

Minimum of 20 guests. Prices are based on two hour service. Prices and menus are subject to change. 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

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

HEALTHY

Floribbean Fruit Salad with Mango, Papaya, Grapes, Pineapple, Strawberry, Passionfruit Syrup, and Garden Mint

BAKERY

Freshly Baked Assorted Breakfast Pastries, Croissants and Muffins
Whipped Orange Butter, Local Mangrove Honey, Home-style Mason Jar Marmalades and Jams

CASAMARINA

Suggested Add On. Cannot be sold 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

EGG JARS

1500 REYNOLDS ST, KEY WEST, FL 33040 • 305 293 6217 • CASAMARINARESORT.COM
GETTING READY
Minimum of 10 guests. Delivered to your suite at a designated time. Prices and menus are subject to change.

NIBBLES

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

MINI SANDWICHES & WRAPS
Za’atar Spiced Vegetables, Roasted Red peppers, Field Greens, Heirloom Tomatoes, Garlic Hummus Spread, Spinach Wrap
Smoked Turkey, Gruyere Cheese, Butter Lettuce, Vine Ripened Tomatoes, Tarragon Aioli, Whole Wheat Bread
Artichoke Bruschetta Baguette

FRUITS & PARFAITS
Platter of Hand Selected Cut Exotic Fruits and Ripened Berries
Individual Yogurt Parfaits With Citrus Mint Yogurt, House Honey Baked Granola, Seasonal Berries, Fresh Coconut

HOUSE BAKED BREAKFAST PASTRIES
Assorted Muffins, Croissants, Breakfast Tea Breads, Danish Pastries, Whipped Orange Butter, Local Mangrove Honey, Marmalades and Jams

CHEESE PLATTER
Selection of Domestic and International Cheeses, Sun Dried and Fresh Fruit, Assorted Gourmet Nuts, Grilled Artisan Bread, Assorted Crackers and Crisp Flatbread
GETTING READY
Minimum of 10 guests. Delivered to your suite at a designated time. Prices and menus are subject to change.

**BUBBLES**

Riondo Prosecco, Veneto, IT
Chandon Brut Classic, CA
Étoile Rosé Sparkling, Carneros, CA
Moët & Chandon Imperial Brut, Epernay, FR
Veuve Clicquot, Yellow Label, Reims, FR
Veuve Clicquot, Rosé, Reims, FR
Dom Pérignon Brut, FR 2008
Krug, Reims, FR 2006

**ZERO PROOF**

**AQUA FRESCA**
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

Fresh Lemonade or Limeade
Freshly Brewed Iced Tea
Assorted Lacroix Sparkling Waters
SPECIALTY BARS

Specialty bars are available to be added to any wedding, rehearsal or brunch event. Prices are per drinks and minimum consumption of $500 is required for each selected specialty bar.

TROPICAL

RUM RUNNER
Florida Keys Favorite Cocktail
Silver & Dark Rum, Banana & Blackberry Liqueur, Tropical Juices, Grenadine, Dark Rum Float

HAVANA NIGHTS
Traditional and Flavored Mojitos including: Mango, Orange, Pineapple, Strawberry and Cucumber
Selection of Silver and Dark Caribbean Rums

IT’S FIVE O’CLOCK SOMEWHERE
Traditional and Flavored Margaritas including: Mango, Strawberry, Pineapple Jalapeño
Selection of Tequilas, Mezcal
Garnishes to include: Strawberries, Cucumber, Grilled Pineapple, Jalapeños, Orange, Grapefruit and Lime Wedges, Sea Salt Rim, Cane Sugar Rim

SPRITZ BAR

GRAPEFRUIT APEROL SPRITZ
Aperol, Grapefruit Juice, Prosecco, Club Soda

GRAND MARNIER SPRITZ
Grand Marnier, Orange Juice, Prosecco

ELDERFLOWER SPRITZ
St. Germain, Lime, Prosecco, Thyme

CUCUMBER MINT SPRITZ
Ketel One Botanical, Cucumber, Mint, Lime Juice

MULE THE WORLD

MOSCOW MULE
Vodka, Ginger Beer, Lime Juice

KEY WEST MULE
Papa’s Pilar Rum, Ginger Beer, Lime Juice, Mint

KENTUCKY MULE
Bourbon, Ginger Beer, Angostura Bitters, Lime Juice, Fresh Sage

MEXICAN MULE
Tequila Blanco, Cointreau, Ginger Beer, Lime Juice, Jalapeno
WINE LIST

Wines listed are available to be added to any wedding, rehearsal or brunch event. Prices are per bottle.

WHITE
Terlato Pinot Grigio, Colli Oriental Del Fruili, DOC, IT

King Estate Pinot Gris, Willamette Valley, OR

Groth Sauvignon Blanc, Napa Valley, CA, 2000

Cloudy Bay Sauvignon Blanc, Marlborough, NZ

Blank Stare by Orin Swift Sauvignon Blanc, Russian River Valley, CA

Domaine la Doucette Poillliy-Fume, Loire, FR

Mer Soleil Reserve Chardonnay, Santa Lucia Highlands, CA, 2019

Sonoma-Cutrer Chardonnay, Russian River Ranches, CA

Sanford Estate Chardonnay, Santa Rita Hills, CA, 2017

Richoili Chardonnay, Russian River, Sonoma Valley, CA

Shafer Chardonnay, Carneros, CA, 2019

Blindfold by Prisoner White Blend, CA

ROSSÉ
Elouan Rosé, OR

Whispering Angel Rosé Côtesde Provence, FR

RED
Meiomi Pinot Noir, Central Coast, CA

Sanford Estate Pinot Noir, Santa Rita Hills, CA

Canoe Ridge by Chateau Ste Michelle, Merlot, Columbia Valley, WA

Pedestal Merlot, Columbia Valley, WA

Frog’s Leap Zinfandel, Napa Valley, CA

Caymus Suisun Grand Durif, Siusun Valley, CA, 2019

Conn Creek Cabernet Sauvignon, Napa Valley, CA

Groth Cabernet Sauvignon, Napa Valley, CA, 2017

Quilceda Creek Cabernet Sauvignon, Columbia Valley, WA, 2017

Pahlmeyer Bordeaux Blend, Napa Valley, CA, 2017

Opus One Bordeaux Blend, Napa Valley, CA, 2017
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.
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 see our late night 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 per 75 guests is included in your package.

Extra service can be provided at a cost of $175 per bartender/server. $10 per person for full guest count will be added to the package price for each additional staffed server/bartender.

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 $40 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 $50 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 $5,000 and load in/load out supervisor fee 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.