



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. **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.

Weekend Food and Beverage Minimums

The minimum required food and beverage spend **begins** at \$16,000 for Friday and Saturday nights. Please ask your catering manager about weekday minimums.

Site Fee

Site applies for all wedding events at Casa Marina. 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. Site fee varies depending on the season and day of the week. Please inquire with our catering department for details.

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. 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
- Oversee the ceremony and reception room(s) set up, food preparation and other venue logistics on your wedding day. As applicable, also communicate with resort operations departments who are involved with your wedding (i.e. grounds department, maintenance, engineering and housekeeping)
- Act as the on site liaison between your Wedding Coordinator and operational staff
- Ensure a seamless transition between your Banquet Captain and your Wedding Coordinator
- Review your account for accuracy, and provide you with the final bill

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

Any coordinator selected that is not on the current Casa Marina partner list will require prior approval by the resort. Should you select a wedding coordinator that is not on the partner list or without prior approval, fee of \$1,500 will be added to your bill.





Wedding Packages

Casa Marina's wedding packages are priced per person based on a four event. Extensions past four hours are welcome. Please inquire with your catering manager about options and pricing.



Four Hour Wedding Package Inclusions:

- Tropical Fruit Infused 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 Online Flexible Rate for Wedding Guest Rooms

Overnight Guest Room Accommodations:

- 10% discount off the online flexible rate for wedding guest rooms
- 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 and lawns in coordination with Encore. All tenting must be clear. 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.



Ultra Premium Cheers Bar

Prices and menus are subject to change. Four hours of ultra premium bar service is included in the package. Extension is available at additional cost.

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

ULTRA PREMIUM | INCLUDED

Welcome Drink

Choice of:

- Silver Margarita
- Sparkling Wine
- Key West Rum Punch

Cocktails

Tito's Vodka

Bombay Sapphire Gin

Bacardi Superior Rum

1800 Silver Tequila

Bulleit Rye Bourbon

Jack Daniel's Whiskey

Johnnie Walker Black Label Scotch

Wine

Domaine Ste. Michelle Sparkling Brut, Columbia Valley, WA

DAOU Chardonnay, Paso Robles, CA

DAOU Cabernet Sauvignon, Paso Robles, CA

Beer

(selection of 4)

Bud Light

Miller Lite

Blue Moon

Samuel Adams Boston Lager

Modelo Especial

Stella Artois

Heineken 0.0

Hard Seltzer

High Noon, Assorted Flavors

Soft Beverages, Mixers & Garnishes:

Coca-Cola Products: Coke, Diet Coke, Sprite, Ginger Ale, Club Soda/Seltzer Water, Tonic Water

Juices: Orange, Pineapple, Cranberry, Grapefruit, Lime

Mixers: Grenadine, Bloody Mary Mix, Margarita Mix

Garnishes: Lemon, Lime, Orange, Olives, Maraschino Cherries

Tablesideside Wine Service +\$ per person

For the wine included in the package. Please inquire with your catering manager about our full wine list.



Boutique Cheers Bar

Prices and menus are subject to change. Boutique bar is available for upgrade at \$ per person based on four hour package. Each additional hour of bar service is \$ per person.

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

BOUTIQUE | +\$ PER PERSON

Welcome Drink

Choice of:

- Silver Margarita
- Sparkling Wine
- Key West Rum Punch

Cocktails

Ketel One Vodka
Tanqueray 10 Gin
Ron Zacapa Rum
Casamigos Blanco Tequila
Knobb Creek Bourbon
Crown Royal Whiskey
Glenmorangie 10 yr. Scotch

Wine

Lanson Père et Fils Brut Champagne, Reims, FR
Iconoclast Chardonnay, Napa Valley, CA
Whispering Angel Rosé, FR
Iconoclast Cabernet Sauvignon, Napa Valley, CA
Ponzi Tavola Pinot Noir, Willamette Valley, OR

Beer

(selection of 4)

Bud Light
Miller Lite
Blue Moon
Modelo Especial
Stella Artois
Heineken 0.0
Funky Budha IPA
Goose Island IPA
Key West Sunset Ale
Monk in the Trunk Organic Amber Ale

Hard Seltzer

High Noon, Assorted Flavors

Soft Beverages, Mixers & Garnishes:

Coca-Cola Products: Coke, Diet Coke, Sprite,
Ginger Ale, Club Soda/Seltzer Water, Tonic Water

Juices: Orange, Pineapple, Cranberry,
Grapefruit, Lime

Mixers: Grenadine, Bloody Mary Mix, Margarita Mix

Garnishes: Lemon, Lime, Orange, Olives,
Maraschino Cherries

Tablesideside Wine Service +\$ per person

For the wine included in the package. Please inquire with your catering manager about our full wine list.





Specialty Bars

Prices and menus are subject to change. Specialty bars are available as add-ons to full Ultra Premium or Boutique bars. One bartender per 75 guests is required. Additional fee of \$175 per bartender applies.

Minimum guaranteed consumption of \$500 per specialty bar.

IT'S FIVE O'CLOCK SOMEWHERE

\$ per drink

Traditional

1800 Silver Tequila, Lime Juice, Agave, Salt

Smoky Pineapple

Mezcal, Pineapple Juice, Lime Juice, Salt

Spicy

1800 Silver Tequila, Lime Juice, Agave, Tajin

Watermelon

1800 Silver Tequila, Watermelon, Lime Juice, Agave

HAVANA NIGHTS

\$ per drink

Mojito

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

Selection of Silver and Dark Caribbean Rums

Rum Runner

Florida Keys favorite cocktail. The drink was named after actual "Rum Runners" that inhabited the Florida Keys in the early 1900s. Just like bootleggers during the prohibition era, Rum Runners smuggled alcohol, but instead of by land they went by water.

MOSCOW MULE THE WORLD

\$ per drink

Moscow Mule

Tito's 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

MARTINI ALL NIGHT

\$ per drink

Espresso Martini

Tito's Vodka, Kahlua, Espresso, Simple Syrup, Coffee Beans

Hemingway Martini

Bacardi Superior Rum, Grapefruit Juice, Lime Juice, Luxardo Liqueur, Simple Syrup, Maraschino Cherry

Key Lime Pie Martini

Vanilla Vodka, Keke Key Lime Liqueur, Key Lime Juice, Heavy Cream, Graham Cracker Crumbs



Specialty Bars

Prices and menus are subject to change. Boutique bars are available as add-ons to full Ultra Premium or Boutique bars. One bartender per 75 guests is required. Additional fee of \$175 per bartender applies.

Minimum guaranteed consumption of \$500 per specialty bar.

SMOKEY OR NOT

Handcrafted drinks available smoked upon request
\$ per drink

Old Fashioned

Knobb Creek Bourbon, Bitters, Orange,
Luxardo Cherry

Hemingway Old Fashioned

Papa's Pilar Rum, Bitters, Orange, Luxardo Cherry

Smokey Grapefruit

Mezcal, Grapefruit, Maraschino Liqueur, Lime

SPARKLING BAR

\$ per drink

French 75

Bombay Sapphire Gin, Lemon Juice, Simple Syrup,
Lanson Père et Fils Brut Champagne, Lemon Twist

Chambord Kir Royale

Chambord, Lanson Père et Fils Brut Champagne,
Lemon Twist

Champagne Cocktail

Lanson Père et Fils Brut Champagne, Angostura
Bitters, Sugar Cube, Lemon Twist

SPRITZ BAR

\$ per drink

Grapefruit Aperol Spritz

Aperol, Prosecco, Club Soda, Grapefruit Juice,
Fresh Thyme

Grand Marnier Spritz

Grand Marnier, Prosecco, Lemonade, Orange

Elderflower Spritz

St. Germain, Prosecco, Club Soda, Fresh Lavender

ZERO PROOF

\$ per drink

Zero Proof Amalfi Spritz

Lyre's Italian Spritz, Lyre's Classico, Soda Water,
Orange

Zero Proof Key West Mango Spritz

Mango Puree, Lyre's Classico, Basil, Mango

Virgin Mojito

Mint, Lime, Simple Syrup, Club Soda





Marcellus

Thank you
Marcellus
you for coming to share in
joy of our wedding.
Forever grateful for the
love you have shown us,
us who we are today.
and hope you
celebration.
happy

Menu

COCKTAIL HOUR

Prices and menus are subject to change.

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

HORS D'OEUVRES | INCLUDED

Please select four | Based on four pieces per person | Each additional selection at +\$ per person

Hot

- Tarragon Tajin Bisque Shooter
- Vegetable Samosas, Tamarind Sauce
- Vegetable Spring Roll, Sweet Chili Plum Sauce
- Edamame Pot Sticker, Ponzu Sauce
- Truffle Mac 'N Cheese Bites
- Conch Fritters, Key Lime Coconut Remoulade
- Coconut Shrimp Stick, Orange-Ginger Jam
- Petit Cuban Panini
- Petit Crab Cake with Caribbean Remoulade
- Jamaican Chicken Patty
- Chicken, Crushed Peanuts, Lemongrass Thai Curry
- Angus Beef Sliders, Caramelized Onions, American Cheese
- Braised Short Rib and Manchego Empanada, Chimichurri Aioli
- Bacon Wrapped Scallops, Pomegranate Molasses +\$ per person
- Mini Beef Wellington +\$ per person
- Lamb Lollipop, Rosemary Butter +\$ per person

Chilled

- Vichyssoise, Peas, Salmon Roe
- Serrano Wrapped Asparagus, Balsamic Glaze
- Beef Tartar, Scallions, Truffle Aioli, Rice Cracker
- Ceviche Shooters, Sweet Potatoes, Red Onion
- Quince and Manchego Wrapped in Serrano Ham
- Mint Compressed Watermelon, Pomegranate Molasses, Chevre
- Ahi Tuna Cone, Wakame Salad, Daikon Sprouts, Tobiko, Wasabi Aioli
- Calabaza and Leek Tart, Lemon Fennel and Fine Herbs
- Mango- Tuna Tartare on a Sesame Seed Rice Cracker
- Oven Roasted Heirloom Cherry Tomato Bruschetta
- Smoked Chicken Filo Cup, Candied Walnuts, Apple and Grape
- Truffled Ricotta Cheese, Lemon Zest, Balsamic Pearls, Phyllo Dough



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

Italian Charcuterie Selection of Prosciutto, Cured Italian Salami, Pepperoni, Provolone, Aged Parmigiano Romano, Creamy Baby Fresh Mozzarella and Vine Ripe Tomato Salad with Pesto, Mixed Olives, Pepperoncini, Artichokes Hearts, Grilled Asparagus, Roasted Peppers, Selection of Artisanal Breads

\$ per person

Cheese Display

Imported and Domestic Cheese Selection, Artisanal Jams & Marmalades, Fresh Berries & Grapes, Gourmet Nuts, Grilled Bread, Assorted Crackers & Flat Bread

\$ per person

Middle Eastern Table

Chickpea Tahini Hummus, Baba Ganoush, Roasted Peppers, Dry Curd, Mixed Olives Tapenade, Artichoke Dip, Pita Bread, Naan Bread, Sea Salt

\$ per person

Ceviche & Escabeche

Local Yellow Tail, Orange Mojo, Avocado

Local Catch Hogfish, Leche de Tigre

Caribe, Charred Octopus "Escabeche"

Green Plantain, Malanga Chips & Crispy Rice Crackers

Fresh Lime

Los Cayos Hot Sauces

\$ 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

Minimum order of 5 pieces per person

A la Carte Seafood

Peel 'n Eat Key West Pinks 16/20

\$ per each

Iced Gulf Shrimp

\$ per each

Season's Finest Oysters in the half shell

\$ per each

Snow Crab Claws,
Key Lime Honey Mustard Sauce

\$ per each

Middle Neck Clams, Meyer Lemon Dressing

\$ per each

Champagne Poached U-10 Shrimp,
Raspberry Mignonette

\$ per each

Lobster Medallions, Remoulade

\$ per each

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

Individual Ceviche Cups, Florida Hog Fish, Tomatillo
Cilantro Broth, Watermelon Radish, Mango,
Charred Serrano Chili, Plantain Chip

\$ per each

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

Sushi

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

\$ per piece

Special Rolls, Sashimi and Nigiri are available upon
request.



Menu

PLATED DINNER

Prices and menus are subject to change.

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

Salad

Please select one

Baby Romaine, Focaccia Crouton, Roasted Roma Tomato,
Shaved Parmigiana Reggiano, House Made Caesar Salad Dressing

Butter Lettuce, Local Papaya, Roasted Red Beets, Candied Walnuts,
Goat Cheese, Charred Orange - Honey Nectar

Artisanal Mixed Greens, Roasted Hearts of Palm, Vanilla Scented
Roasted Pineapple, Heirloom Cherry Tomato, Ginger Vinaigrette

Tomato Carpaccio, Baby Greens, Compressed Watermelon,
Orange Supremes, Cipollini Onions, Goat Cheese,
Mint Citrus Vinaigrette

Marinated Heirloom Tomatoes, Burrata, Garden Basil Pesto,
Herb Crostini, Micro Pea Tendril, Dehydrated Olives

Iceberg Wedge Salad, Bacon Lardons, Vine - Ripe Tomato,
Pickled Onions, Crumbled Gorgonzola, Guava Ranch Dressing

Accompanied by dinner rolls

Appetizer Add On

Please select one

Caribbean Coconut Calabaza Bisque, Curry Roasted Chicken,
Cilantro Infused Oil

+\$ per person

Lobster Ravioli, Roasted Pepper Chorizo Cream,
Lemon Bread Crumbs

+\$ per person

Chicken-Chorizo Croquette with Mushroom Ragout,
Frisée Salad, Roasted Garlic Aioli

+\$ per person

Colossal Shrimp Cocktail, Smoked Paprika Cocktail Sauce,
Charred Lemons

+\$ per person



Menu

PLATED DINNER

Prices and menus are subject to change.

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

Main Course

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

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

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.

Airline Chicken Breast, Rosemary Roasted Yams, Broccolini, Tarragon Chicken Jus, Rice Cracker
\$ per person

Braised Pork Belly, Spiced Sweet Plantain, Haricot Vert, Navel Orange Sauce
\$ per person

Local Fresh Catch, Sweet Corn and Tomato Farrotto, Seasonal Vegetables, Herb Salsa
\$ per person

Braised Beef Short Rib, Roasted Root Vegetable Medley, Almond Cauliflower Puree, Braised Mushroom Shallot Reduction
\$ per person

Pan Seared Grouper, Fava Beans, Orzo Pasta, Carrot Puree, Zucchini, Red Vein Sorrel, Lemon
\$ per person

Porcini Crusted Filet Mignon, Glazed Petit Vegetables, Truffle Mash Potatoes, Bordelaise Sauce, Crispy Onions
\$ per person

Cont..

Suggested Add On

Grilled Florida Lobster Tail, Drawn Butter, Caramelized Lemon
\$ per each



Menu

PLATED DINNER

Prices and menus are subject to change.

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

Main Course (cont.)

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

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

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.

Plantain Crusted Fresh Mahi & Grilled Skirt Steak,
Curry Coconut Jasmine Rice, Roasted Carrot-Ginger Puree,
Grilled Asparagus, Ginger Miso Sauce, Cilantro Chimichurri
\$ per person

6oz Strip Steak & Jumbo Prawn,
Dauphinoise Potatoes, Asparagus, Port Wine Sauce,
Tarragon Butter
\$ per person

Butter Poached Lobster & Petit Filet Mignon,
Savoyarde Potatoes, Charred Baby Rainbow Carrots,
Wild Mushroom Madeira Sauce
\$ per person

Suggested Add On

Grilled Florida Lobster Tail, Drawn Butter, Caramelized Lemon
\$ per each

Dessert

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



Menu

“CARIBBEAN FLAVOURS” 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, Jicama, Avocado, Toasted Coconut, Citrus Cumin Vinaigrette

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

Island Cous Cous Salad, Chorizo, Red Onion, Mango, Black Bean, Cilantro, Sweet Pepper Lime Dressing

Cuban Bread & Butter

Mains

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

“La Caja China” Mojo Roasted Whole Suckling Pig, Spiced Agave Maduros

Grilled Chicken “Adobo Criollo”, Charred Pineapple Chutney

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

Sides

Roasted Calabaza & Sweet Potatoes, Sautéed Onions, Pomegranate Molasses

Coconut Sofrito Black Bean Rice

Dessert

Wedding Cake Provided by Your Vendor of Choice

Coffees and Hot Teas

\$ per person

Dessert Add On

Dulce de Leche Tarts

Key Lime Pie

\$ per person



Menu

“HOUSE BY THE SEA” 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.* Santa Maria Grill is available for beach events only. Station may be altered for events on the lawn, patio or indoors.

Salads

Wedge Baby Iceberg, Chopped Egg, Heirloom Tomatoes, Jalapeño-Guava Glazed Bacon Lardons, Red Onions, Gorgonzola, Ranch Dressing

Burrata and Vine Ripe Tomato Salad, Artisanal Greens, Pesto, Extra Virgin Olive Oil, Huckleberry Jam

Assortment of Artisanal Breads and Whipped Chive Butter

Mains

FROM SANTA MARIA GRILL

*Santa Maria Grill is available only for the events held on the beach. Station will be customized for lawn, patio and indoor events.

Chef attended action station (\$200 fee per chef applies):

Dijon and Fresh Herbs Crusted Prime Rib of Beef

Mojo Marinated Skirt Steak

Bone Marrow with Rosemary Butter

Jerk Chicken Thighs “Pinchos”

Lemon Sofrito Marinated Fresh Mahi

Cognac Jus, Chimichurri, Cream Horseradish,

Citrus-Maple Mustard Glaze, Garlic Mushroom, Tamarind Demi-Glace

Sides

Grilled Asparagus, Lemon, Pancetta, Truffle

Lavender and Honey Spaghetti Squash

Polenta, Oven Dried Tomatoes, Crispy Prosciutto and Wilted Spinach

Yukon Gold Roasted, Baby Portobello, Sage

Dessert

Wedding Cake Provided by Your Vendor of Choice

Coffees and Hot Teas

\$ per person

Dessert Add On

New York Style Cheese Cake, Sour Cherry Compote

Old Fashioned Bread Pudding, Raisins, Whiskey Salted Caramel

Double Fudge Chocolate Cake with Raspberry Coulis

\$ per person



Menu

“CASA MARINA GRAND” DINNER 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 Cold Water Oysters,
Ceviche with Coconut and Sweet Potato

Spanish Pimentón Cocktail Sauce, Key Lime Mustard,
Pomegranate Mignonette

Salad Bar

Wedge of Baby Iceberg, Chopped Egg, Heirloom Cherry Tomatoes,
Guava Jalapeño Glazed Bacon Lardons, Chives, Red Onion, Gorgonzola,
Buttermilk Ranch Dressing

Burrata and Vine Ripe Tomato Salad with Arugula Pesto, Huckleberry Jam,
Extra Virgin Olive Oil

Artisanal Bread & Whipped Butter

Sides

Grilled Asparagus, Parmesan, Lemon, Pancetta, Truffle

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

Paella

Chef attended action station (\$200 fee per chef applies)

Saffron Valencia “Bomba” Rice, Spanish Chorizo, Key West Pink Shrimp,
Garlic Steamed Mussels, Little Neck Clams,
Grilled Chicken Thigh, Spring Peas, Roasted Garlic Aioli

Vegetarian Paella available upon request

Carving Station

Chef attended action station (\$200 fee per chef applies)

Fresh Herbs Crusted Angus Beef Prime Rib, Confit Mushrooms,
Rosemary Compounded Butter, Porto Roasted Shallot Reduction,
Creamed Horseradish

Banana Leave Wrapped Whole Fresh Local Catch, Coconut Curry,
Agave Roasted Sweet Plantains

Dessert

Wedding Cake Provided by Your Vendor of Choice

Coffees and Hot Teas
\$ per person

Dessert Add On

Hemingway's Key Lime Tart,
Key Lime Cream Pie
Key Lime Cheesecake
\$ 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

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

Smoked Pulled Chicken, Aged Cheddar Cheese, Red Onions, BBQ Sauce

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

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

Select two \$ per person

Select three \$ per person

Select four \$ per person

GOURMET SLIDER TABLE

Angus Beef, Caramelized Onions, Cheddar Cheese Truffle Aioli

Sweet Soy Pork Belly with Asian Slaw

Swordfish, Lettuce, Cucumber and Tomato with Cilantro-Lime Mayo

Southern Buttermilk Fried Chicken, House Pickles, Ranch Dressing

Select two \$ per person

Select three \$ per person

Select four \$ per person

BAO BUNS

Chef attended action station (\$200 fee per chef applies):

Hoisin Pork Belly

Skirt Steak with Chimichurri

Sweet Chili Shrimp

Napa Cabbage Kimchi, Pickles, Radish, Chipotle-Mango Teriyaki Sauce

\$ 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.*

STREET TACOS

Citrus Marinated Mahi- Mahi
Pibil Pork and Chicharrones
Carne Asada Adobo Chicken
Served with Chipotle Coleslaw, Fresh Lime, Cilantro, Onions, Guacamole, Tomatillo Salsa Verde, Mango Pico de Gallo
Selection of Salsas and Hot Sauces
\$ per person

CHURRASCO STYLE GRILLED SKEWERS

*Grill is available only for the events held on the beach. Station will be customized for lawn, patio and indoor events.

Chef attended action station (\$200 fee per chef applies)
Beef Tenderloin, Chimichurri
Garlic -Lime Marinated Chicken with Raita
Caramelized Onions Naan
Curry Basmati Rice
\$ per person

HOT PRESSED SANDWICHES TO GO

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.
\$ per person

CUBAN COFFEE

Attended action station (\$200 fee per attendant applies):
Made to order authentic Cuban Coffee with Café Bustello
Bucci, Colada, Cortadito, Café con Leche
Pastelitos de Guava
\$ 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

Ice Cream Cart Rental \$250



Attended action station (\$200 fee per attendant 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,
Butter finger Pieces, Mini Marshmallows

SAUCES:

Banana Foster Sauce, Caramel Sauce Chocolate Sauce, Whipped Cream
\$ per person

Add Chocolate Chip Cookies for Ice Cream Sandwiches
+\$ per person

CHOCOLATE HEAVEN

White Chocolate Blueberry Shooter
Double Fudge Brownies
Chocolate Pot de Crème Verrines
Molten Chocolate Chip Cookies
\$ per person

A TRIBUTE TO KEY LIME

Hemmingway's Key Lime Tart
Key Lime Cream Pie
Key Lime Cheesecake
\$ per person





Menu

DAYTIME CELEBRATION 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, Pineapple & Ruby Red Grapefruit Juices
Guava & Papaya Nectars
Pineapple- Mango Virgin Sangria with Berries and Mango
Freshly Brewed Coffee
Selection of Hot Teas

COLD

Honey Granola & Pineapple Yogurt Verrine
Key Lime Pie Chia Pudding, Key Lime Mousse, Graham Cracker Crumble

BAKERY

Butter Croissants,
Guava Pastelitos,
Assorted Mini Danishes,
“Sofrito” & Olive Oil Caribbean Style Baguette
Whipped Butter, Local Mangrove Honey,
Mason Jar Marmalades and Jams

FROM THE OCEAN

Ahi Tuna Nicoise, French Beans, Roasted Piquillo Peppers, Hard Boiled Egg, Potato, Lemon Basil Vinaigrette
Fresh Local Catch “La Playa” Red Ceviche with Taro Root Chips

FROM THE GARDEN

Grilled Stone Fruit and Spinach Salad, Burrata, Saba, Honey Lime Vinaigrette
Avocado Toast-tones: Fried Crispy Plantains, Smashed Avocado, Blue Crab and Cherry Tomato Salad, Watermelon Radish
Cont.



Menu

DAYTIME CELEBRATION 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.*

EGGS

Select One:
Traditional Scrambled Eggs
Spinach and Feta Frittata

CHICKEN 'N WAFFLES

Attended action station (\$200 fee per attendant applies):
Crispy Buttermilk Marinated Chicken
Belgian Waffles,
Maple Syrup, Lavender Agave, Butter

ENTRÉES

Fresh Catch, Charred Pineapple Salsa, Key Lime Beurre Blanc
Grilled Skirt Steak with Chimichurri

SIDES

Sweet Paprika Roasted Marble Potatoes
Chicken "Longaniza" Sausages with Caramelized Onions
Grilled Market Vegetables with Jerk Marinade

SWEETS

Key Lime Tarts
Arroz con Leche Shooters
Assorted Petit Fours, Macaroons & Cookies
\$ per person

CUBAN COFFEE ADD ON

Attended action station (\$200 fee per attendant applies):
Made to order authentic Cuban Coffee with Café Bustello
Bucci, Colada, Cortadito, Café con Leche
\$ per person





Rehearsal Receptions & Dinners

Libations

Prices and menus are subject to change. Two hours of ultra premium bar service is included in the price of all rehearsal receptions and dinners. Each additional hour of bar service is \$20 per person. One bartender per 75 guests required. Bartender fee of \$175 applies.

ULTRA PREMIUM | INCLUDED

Cocktails

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

Wine

Domaine Ste. Michelle Sparkling Brut,
Columbia Valley, WA
DAOU Chardonnay, Paso Robles, CA
DAOU Cabernet Sauvignon, Paso Robles, CA

Beer (selection of 4)

Bud Light, Miller Lite, Blue Moon,
Samuel Adams Boston Lager, Modelo Especial,
Stella Artois, Heineken 0.0

Hard Seltzer

High Noon, Assorted Flavors

Soft Beverages, Mixers & Garnishes:

Coca-Cola Products: Coke, Diet Coke, Sprite,
Ginger Ale, Club Soda/Seltzer Water, Tonic Water

Juices: Orange, Pineapple, Cranberry,
Grapefruit, Lime

Mixers: Grenadine, Bloody Mary Mix, Margarita Mix

Garnishes: Lemon, Lime, Orange, Olives,
Maraschino Cherries

SUGGESTED ADD-ON | MINIMUM CONSUMPTION \$500 PER SELECTION

IT'S FIVE O'CLOCK SOMEWHERE

\$ per drink

Traditional

1800 Silver Tequila, Lime Juice,
Agave, Salt

Smoky Pineapple

Mezcal, Pineapple Juice, Lime
Juice, Salt

Spicy

1800 Silver Tequila, Lime Juice,
Agave, Tajin

Watermelon

1800 Silver Tequila, Watermelon,
Lime Juice, Agave

HAVANA NIGHTS

\$ per drink

Mojitos

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

Rum Runners

Florida Keys favorite cocktail.
The drink was named after actual
"Rum Runners" that inhabited the
Florida Keys in the early 1900s.

MOSCOW MULE THE WORLD

\$ per drink

Moscow Mule

Tito's 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



Libations

Prices and menus are subject to change. Two hours of ultra premium bar service is included in the price of all rehearsal receptions and dinners. Each additional hour of bar service is \$20 per person. One bartender per 75 guests required. Bartender fee of \$175 applies.

RUM AROUND THE WORLD

Tasting Experience of Hand-selected Aged Rums from around the world

FACUNDO EXIMO 10

Bahamas

\$ per bottle

RHUM BARBANCOURT ESTATE RESERVE 15

Haiti

\$ per bottle

RON ZACAPA CENTENARIO XO

Guatemala

\$ per bottle

RON BACARDI GRAN RESERVA LIMITADA

Puerto Rico

\$ per bottle

PAPA'S PILAR RYE -FINISHED RUM

Key West, US

\$ per bottle



Menu

REHEARSAL RECEPTIONS

Minimum of 20 guests. Prices are based on two hour service. Receptions are not meant to serve as a full dinner. Please see next page for full dinner options. Prices and menus are subject to change.
One bartender per 75 guests required. Bartender fee of \$175 applies.

CARIBBEAN SEAFOOD BOIL

Attended action station (\$200 fee per attendant applies):
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 Cheese, Shaved Radish, Orange Garlic Mojo

Mini Key Lime Pie Tarts
\$ per person (\$ per person without bar)

TAQUERIA

Based on three tacos per person

Attended action station (\$200 fee per attendant applies):
Citrus Marinated Mahi- Mahi

Pibil Pork and Chicharrones

Carne Asada Adobo Chicken

Served with Chipotle Coleslaw, Fresh Lime, Cilantro, Onions, Guacamole, Tomatillo Salsa Verde, Mango Pico de Gallo

Skewered Cobb Corn, Crema, Tajin, Fresh Cilantro, Cotija Cheese, Chipotle Aioli, Lime

Black Beans & Rice

Selection of Salsas and Hot Sauces
\$ per person (\$ per person without bar)

CHURRASCO GRILL

*Grill is available only for the events held on the beach. Station will be customized for lawn, patio and indoor events.

Attended action station (\$200 fee per attendant applies):
Beef Tenderloin, Chimichurri

Marinated Lamb, Mint Pear Yogurt

Garlic - Lime Marinated Chicken with Raita

Caramelized Onions Naan

Curry Basmati Rice
\$ per person (\$ per person without bar)



Menu

REHEARSAL DINNERS

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.

STREET FOOD

Watermelon Wedge with Feta Cheese

Vegetable Pad Thai Noodle Salad

Chicken Caesar Salad

Mini Grilled Vegetables Sandwich

All Beef Hot Dogs Sliders, Sautéed Onions, Sauerkraut, Relish

Mahi-Mahi Tacos with Chipotle Slaw, Green Salsa,
Avocado Crema, Fresh Lime

Black Angus Beef Sliders, Caramelized Onions, Aged Cheddar Cheese,
Fire Roasted Sweet Pepper Aioli

Truffle Fries

Apple and Almond Tart

Chocolate Mousse Cup

\$ per person (\$ per person without bar)

SOUTH OF KEY WEST

Artisanal Greens with Avocado, Red Onions & Tomatoes,
Lime-Thyme Infused Oil, Cuban Bread Tostadas

Grilled Pineapple Chicken Salad with Roasted Red Peppers,
Cherry Tomatoes, Onions, Key Lime-Agave Vinaigrette

Coconut-Black Beans Jasmine Rice

Spiced Glazed Sweet Plantains

Roasted Eggplant with Citrus Island Mojo

Braised “Ropa Vieja”, Onions, Peppers, Sofrito Tomato Broth

Roasted Chicken with Sugar Cane BBQ Sauce

Passion Fruit Custard, Salted Caramel

Key Lime Pie Panna Cotta, Mango Gel,
Crumbled Citrus Texture

\$ per person (\$ per person without bar)





Farewell Breakfasts & Brunches

Libations

Prices and menus are subject to change. Beverage service prices are in addition of price for breakfast or brunch. One bartender per 75 guests required. Bartender fee of \$175 applies. Minimum consumption of \$500 is required.

MIMOSA & BLOODY MARY BAR

Classic Mimosa

Domaine Ste. Michelle Sparkling Brut
Florida Orange Juice
Strawberries

Bloody Mary

Tito's Vodka
Bloody Mary Mix, Tomato Juice
Crisp Bacon, Celery Stalks, Kosher Pickle Spears,
Olives, Celery Salt, Lemon, Lime, Assorted Florida
Hot Sauces
\$ per drink or \$ per person per hour

SPRITZ BAR

Grapefruit Aperol Spritz

Aperol, Prosecco, Club Soda, Grapefruit Juice, Fresh
Thyme

Grand Marnier Spritz

Grand Marnier, Prosecco, Lemonade, Orange

Elderflower Spritz

St. Germain, Prosecco, Club Soda, Fresh Lavender

Cucumber Mint Spritz

Ketel One Botanical, Club Soda, Cucumber, Mint
\$ per drink or \$ per person per hour

SUGGESTED ADD-ON | MINIMUM CONSUMPTION \$500 PER SELECTION

MOSCOW MULE THE WORLD
\$ per drink

Moscow Mule
Tito's 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

ZERO PROOF
\$ per drink

Zero Proof Amalfi Spritz
Lyre's Italian Spritz, Lyre's
Classico, Soda Water, Orange

Zero Proof Mango Spritz
Mango Puree, Lyre's Classico,
Basil, Mango

Virgin Mojito
Mint, Lime, Simple Syrup, Club
Soda

TROPICAL BUBBLES
\$ per drink

Tropical Mimosas
Domaine Ste. Michelle
Sparkling Brut

Florida Orange Juice,
Peach Nectar, Mango Nectar,
Papaya Nectar, Pineapple Juice

Pineapple Garnish

Sparkling PiñaCoco
Coconut Rum, Pineapple Juice,
Domaine Ste. Michelle Sparkling
Brut



Menu

BRUNCH BY THE SEA

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.

BEVERAGES

Florida Orange, Pineapple & Ruby Red Grapefruit Juices
Pineapple- Mango Virgin Sangria with Berries and Mango
Freshly Brewed Coffee
Selection of Hot Teas

COLD

Honey Granola & Pineapple Yogurt Verrine
Key Lime Pie Chia Pudding, Key Lime Mousse, Graham Cracker Crumble

BAKERY

Butter Croissants,
Guava Pastelitos,
Assorted Mini Danishes,
Whipped Orange Butter, Local Mangrove Honey,
Mason Jar Marmalades and Jams

FROM THE GARDEN

Grilled Stone Fruit and Spinach Salad, Burrata, Saba,
Honey Lime Vinaigrette

EGGS

Select One:
Traditional Scrambled Eggs
Spinach and Feta Frittata

CHICKEN 'N WAFFLES

Attended action station (\$200 fee per attendant applies):
Crispy Buttermilk Marinated Chicken
Belgian Waffles,
Maple Syrup,
Lavender Agave, Butter



Menu

BRUNCH BY THE SEA

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.*

ENTRÉES

Grilled Market Vegetables with Jerk Marinade
Fresh Catch, Charred Pineapple Salsa, Key Lime Beurre Blanc

SIDES

Sweet Paprika Roasted Marble Potatoes
Chicken “Longaniza” Sausages with Caramelized Onions
Grilled Market Vegetables with Jerk Marinade

SWEETS

Key Lime Tarts
Arroz con Leche Shooters
Assorted Petit Fours, Macaroons & Cookies
\$ per person

CUBAN COFFEE ADD ON

Attended action station (\$200 fee per attendant applies):
Made to order authentic Cuban Coffee with Café Bustello
Bucci, Colada, Cortadito, Café con Leche
\$ per person



Menu

HEARTY BREAKFAST

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.

BEVERAGES

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

FRUITS

Hand Selected Cut Fruits & Berries

BAKERY

Butter Croissants,
Glazed Cinnamon Rolls

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

EGGS

Cheesy Scrambled Eggs with Chives

HOT ITEMS

Pressed Mini Cuban Sandwiches

Buttermilk Biscuits with Chorizo-Cilantro Gravy

Applewood Bacon

Lyonnais Fingerling Potatoes with Caramelized Onions

SWEETS

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

\$ per person



Menu

HEALTHY BREAKFAST

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.

BEVERAGES

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

FRUITS

Caribbean Tropical Fruit including Papaya, Mango, Kiwi & Dragon Fruit

BAKERY

Whole Wheat Bread,
Bran Muffins,
Gluten-free Muffins

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

EGGS

Spinach, Onion, Egg White Frittata,
Olive Oil, Salt & Pepper

COLD ITEMS

Low Fat Yogurt Bar with Granola, Honey,
Unsweetened Coconut Flakes

Assorted Cereals,
Ripe Bananas & Dried Fruits
Whole, 2%, Skim, Almond & Soy Milks

\$ per person





Wine List

Wine List

Wines listed are available to be added to any wedding, rehearsal or brunch event.
Prices are per bottle. Wine selection and pricing may change.

SPARKLING

Riondo Prosecco, Veneto, IT
\$ per bottle

Le Grand Courtâge, Rosé, FR
\$ per bottle

Chandon Brut Classic, CA
\$ per bottle

Perrier-Jouët, Grand Brut, Epernay, FR
\$ per bottle

Moët & Chandon, Imperial Brut, Epernay, FR
\$ per bottle

Veuve Clicquot, Yellow Label, Reims, FR
\$ per bottle

Veuve Clicquot, Rosé, Reims, FR
\$ per bottle

Ruinart, Blanc de Blancs, Reims, FR
\$ per bottle

Krug Grande Cuvée, Reims, FR 2007
\$ per bottle

Dom Pérignon Brut, Reims, FR 2012
\$ per bottle

ROSÉ

Whispering Angel Rosé, Côtes de Provence, FR
\$ per bottle

Rock Angel, Côtes de Provence, FR
\$ per bottle

PINOT GRIGIO/PINOT GRIS

Terlato Pinot Grigio, Colli Oriental Del Friuli, DOC, IT
\$ per bottle

Willakenzie Estate Pinot Gris, Willamette Valley, OR
\$ per bottle

Van Duzer Pinot Gris, Willamette Valley, OR
\$ per bottle

SAUVIGNON BLANC

St. Supéry Dollarhide Sauvignon Blanc,
Napa Valley, CA, 2019
\$ per bottle

Cloudy Bay Sauvignon Blanc, Marlborough, NZ
\$ per bottle

Pascal Jolivet "Attitude" Sauvignon Blanc, Loire Valley, FR
\$ per bottle

CHARDONNAY

Sonoma-Cutrer Chardonnay, Russian River Ranches, CA
\$ per bottle

Sanford Estate Chardonnay, Sta. Rita Hills, CA, 2019
\$ per bottle

Cakebread Cellars Chardonnay, Napa Valley, CA, 2020
\$ per bottle

Nickel & Nickel Truchard Vineyard, Carneros, CA
\$ per bottle

Far Niente, Napa Valley, CA
\$ per bottle

Château Montelena Chardonnay, Napa Valley, CA, 2019
\$ per bottle

Chanson Pere & Fils Les Chenevottes,
Chassagne-Montrachet Premier Cru, FR, 2019
\$ per bottle



Wine List

Wines listed are available to be added to any wedding, rehearsal or brunch event.
Prices are per bottle. Wine selection and pricing may change.

PINOT NOIR

Tavola by Ponzi Pinot Noir, Willamette Valley, OR
\$ per bottle

“Las Alturas” by Belle Glos Pinot Noir, Monterey, CA, 2019
\$ per bottle

Davis Bynum Pinot Noir, Santa Maria Valley, CA
\$ per bottle

MERLOT

Toad Hollow, Sonoma County, CA, 2019
\$ per bottle

Ferrari Carana Merlot, Sonoma County, CA, 2018
\$ per bottle

OLD WORLD RED

Nebbioli Ochetti, Ratti,
Langhe DOC Nebbiolo, IT 2020
\$ per bottle

Super Tuscan, Lucente, Montalcino, IT, 2020
\$ per bottle

Saint-Émilion Grand Cru, Bordeaux, Château
Boutisse, FR, 2018
\$ per bottle

Syrah, Vidal - Fleury, Saint Joseph,
Rhône Valley, FR, 2018
\$ per bottle

CVNE, Viña Real Gran Reserva, Rioja, ES
\$ per bottle

CABERNET SAUVIGNON

Oberon Cabernet Sauvignon, Napa County, CA
\$ per bottle

Treana Cabernet Sauvignon, Paso Robles, CA, 2020
\$ per bottle

Clos Du Val Cabernet Sauvignon, Napa Valley, CA, 2019
\$ per bottle

Austin Hope Cabernet Sauvignon,
Paso Robles, CA, 2020
\$ per bottle

Cakebread Cellars Cabernet Sauvignon,
Napa Valley, CA, 2019
\$ per bottle

Groth Cabernet Sauvignon, Napa Valley, CA, 2018
\$ per bottle

Château Montelena “Estate” Cabernet Sauvignon,
Napa Valley, CA, 2017
\$ per bottle

INTERESTING RED

Murrieta’s Well “The Spur” Red Blend,
Livermore Valley, CA
\$ per bottle

Paraduxx Red Blend, Napa Valley, CA 2016
\$ per bottle

St. Supéry “ELU” Red Blend, Napa Valley, CA, 2020
\$ per bottle





Written in the Sand

Just Sand & Water

Artist in Residence, Professional Sand Sculptor

Marianne van den Broek

Casa Marina is excited to offer a unique and memorable experience to enhance your wedding day.

Marianne van den Broek is the talented artist behind stunning sand sculptures created on our beach. Guests can watch her craft these beautiful masterpieces and witness the artistry involved in sculpting sand by hand. This activity provides a great opportunity to step away from the digital distractions of everyday life and appreciate the beauty of the moment. If you're looking for a special photo opportunity for social media, a distinctive way to welcome your guests, or a personalized touch for your event, Marianne can design a custom sand sculpture tailored to your vision.

*Please inquire with your catering manager about pricing and availability.



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 \$1,000 extension fee per each 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.

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 \$15 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.

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.

Can we offer multiple entrée selections for plated dinners?

Yes, up to two (2) choices for single entrées or one (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.



Frequently Asked Questions



Is there a special price for vendor meals?

Yes, they are provided an entrée at \$50 per person.

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.

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.

Is electricity provided to our musicians?

Yes, standard electrical requirements are provided. Please contact your catering sales manager for high-voltage requirements and charges your event. This number cannot be reduced.



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?

\$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.

