

THE REACH KEY WEST, CURIO COLLECTION BY HILTON

FLAVOR

TASTE
EXPLORE
ENGAGE
TOAST

2024



THE REACH
KEY WEST

CURIO COLLECTION
by Hilton

The Reach Key West, Curio Collection by Hilton



Situated on the only private natural sand beach in Key West, The Reach Key West, Curio Collection by Hilton™ offers guests a pure, authentic escape into the heart of Conch culture. Here, we blend carefree island vibes, inspired nautical details, unique Key West experiences, and simple, stylish hospitality. The Reach is an intimate oasis for those seeking the ultimate laid-back experience and uncompromising service. Immerse yourself in moments both elevated and off-beat, timeless yet contemporary, all their own and quintessentially Key West.

Your attendees may choose to experience a legendary Key West sunset from our iconic Overseas Gazebo, or take a short stroll to renowned Duval Street to discover the unique whimsy of the many shops and entertainment options.



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OUR SISTER PROPERTY

Casa Marina Key West, Curio Collection by Hilton

Guests of The Reach Resort may enjoy two unique experiences in one as you receive access and reciprocal charging privileges to all of the amenities available at our sister property Casa Marina Key West, Curio Collection by Hilton™.

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

Our pool concierge services will pamper you with icy popsicles and refreshing chilled towels. Enjoy a rejuvenating fitness center, beachside spa treatments and on-property world-class water sports, such as jet skis, water bikes, paddle boards and snorkeling excursions. To complete your Key West experience, the vibrant and eccentric Duval Street is minutes from the resort, easily accessible via a leisurely stroll, rented scooter or bicycle.

Group dinner options are available at Casa Marina's historic ballrooms and inspiring outdoor spaces; your catering manager can provide more information.

Beyond the Buoy

Rich in history, culture, activities and entertainment, it's no wonder that TripAdvisor recently rated Key West the #1 "Most Excellent" Place to Travel to Worldwide. That same year, they also rated Key West #1 for "Most Excellent" Cities for Restaurants. Worthy of praise for more than key lime pie, here are some do-not-miss landmarks and activities while in Key West:

THE DRY TORTUGAS

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

HISTORIC HOMES

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

FOR NATURE LOVERS

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

LANDMARKS AND
ACTIVITIES OF THE
SOUTHERNMOST CITY



HARRY S. TRUMAN
OVERSEAS HIGHWAY

DESIGNATED BY 1973 LEGISLATURE
OF FLORIDA

LANDMARKS AND
ACTIVITIES OF THE
SOUTHERNMOST CITY

BY LAND

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

BY SEA

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





Breakfast & Brunch

Continental breakfasts regularly last for up to 30 minutes. For each additional half-hour, \$4 per person is added. Minimum of 10 guests. Surcharge of \$150 applies for groups under 10.

Hot breakfasts regularly last up to 60 minutes. For each additional half-hour, \$4 per person is added. Minimum of 20 guests. Surcharge of \$300 applies for groups under 20.

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

Brunches regularly last up to 60 minutes. For each additional half-hour, \$10 per person is added. Minimum of 20 guests.

*All chef-attended stations will be charged \$200 chef fee.

Prices are per person unless otherwise noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Continental

CONTINENTAL BREAKFAST

Quick & Easy

Florida Orange Juice, Apple Juice
Freshly Brewed Coffee
Selection of Hot Teas
Selection of Cold Cereals, Whole,
Skim and Fat Free Milk
Chilled Sliced Melons, Assorted Fruits
and Fresh Berries
Freshly Baked Breakfast Pastries
Selection of Toasts
Whipped Sweet Butter, Jams and Preserves

Good Start

Florida Orange Juice, Apple Juice
Freshly Brewed Coffee
Selection of Hot Teas
Chilled Sliced Melons, Assorted Fruits
and Fresh Berries
House-made Granola, Individual Flavored
Yogurts, Fresh Berries
Steel Cut Oatmeal, Mangrove Honey,
Golden Raisins, Almonds
Freshly Baked Breakfast Pastries
Selection of Toasts
Whipped Sweet Butter, Jams and Preserves





HOT BREAKFAST

Hot Breakfast

Build Your Own Hot Breakfast Buffet

Beverages

Florida Orange Juice, Apple Juice
and Cranberry Juice
Freshly Brewed Coffee
Selection of Hot Teas

Fruit

Chilled Sliced Melons, Assorted Tropical
Fruits and Seasonal Berries

Bakery | Select Two

Selection of Mini Danish Pastries
Freshly Baked Croissants
Assorted Mini Muffins
Selection of Bread for Toast with
Fruit Preserves and Whipped Butter
Bagels with Plain and Herb Garlic
Cream Cheeses

Cage Free Eggs | Select One

Traditional Scrambled Eggs
Western Scramble with Onions and Peppers
Egg Whites with Fine Herbs

Sides

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

Hot Breakfast

Cayo Hueso Breakfast

Beverages

Florida Orange Juice, Grapefruit Juice
and Cranberry Juice
Freshly Brewed Coffee
Selection of Hot Teas

Fruit

Seasonal Tropical Fruits and Berries

Bakery

Chef's Selection of Freshly Baked
Breakfast Pastries
Selection of Bread for Toast with Fruit
Preserves and Whipped Butter

Chef Attended Action Station

Huevos Rancheros made to order
Corn Tostadas, Eggs to order, Pico de Gallo,
Chorizo, Guacamole, Sour Cream, Queso
Fresco, Cheddar Cheese, Salsa Roja
and Salsa Verde, Cholula Hot Sauce

Cage Free Eggs

Scrambled Eggs with Cheddar Cheese

Sides

Roasted Potatoes with Onions and Peppers
Traditional Cuban Ham Croquettes
Chorizo Sausage



HOT BREAKFAST

WHY IS KEY WEST CAYO HUESO?

Spanish settlers originally called Key West Cayo Hueso, which translates to Bone Island, referring to the bones of the Calusa Indians who had once lived in the Florida Keys. English speakers mistook Cayo Hueso, thinking it sounded like Key West and the name stuck.



**BREAKFAST
ENHANCEMENTS**

Breakfast Displays

Breakfast Sandwiches | Select One

Croissant Sandwich: Egg, Cheddar, Bacon

English Muffin Sandwich: Egg, Sausage, American Cheese

Breakfast Burrito: Flour Tortilla, Scrambled Eggs, Chorizo, Onions, Peppers, Jack Cheese

Meats and Potatoes | Select One

Applewood Smoked Bacon

Pork Sausage

Organic Chicken Apple Sausage

Herbed Roasted Potatoes

Potato Hash with Roasted Peppers and Onions

From the Griddle | Select One

Classic Buttermilk Pancakes

Pan Seared Cheese Blintzes

Belgian Waffles

Cinnamon French Toast

*All Served with Fresh Berries and Vermont Maple Syrup

Oats and Granola

Selection of Individual Flavored Yogurts, Granola Bowl, Fresh Berries

Hot Steel-Cut Oatmeal, Brown Sugar, Dried Fruit, Almonds

Assorted Dry Cereals with Whole and Skim Milk

Smoked Salmon Display

Cream Cheese & Boursin Spreads, Capers, Red Onions, Tomato, Cucumbers, Chives

Assorted Fresh Bagels



**BREAKFAST
ENHANCEMENTS**

Breakfast Stations

Omelets & Eggs*

Applewood Smoked Bacon, Smoked Ham, Country Sausage, Chicken Apple Sausage, White Onions, Peppers, Mushrooms, Tomatoes, Baby Spinach, Green Onions, Monterrey Jack, Sharp Cheddar, Goat Cheese

Add Seafood: Shrimp, Smoked Salmon, Jumbo Lump Crab, Lobster Meat

Belgian Waffle Station*

Belgian Waffles Made to Order, Fresh Berries, Vermont Maple Syrup, Berry Compote, Chantilly Cream

Huevos Rancheros*

Corn Tostadas, Eggs Made to Order, Pico de Gallo, Chorizo, Guacamole, Sour Cream, Queso Fresco, Cheddar Cheese, Salsa Roja and Salsa Verde, Cholula Hot Sauce

Eggs Benedict*

Poached Eggs, English Muffin, Canadian Ham, Crab Cakes, Spinach, Tomato, Avocado, Orange & Pesto Hollandaise

Breakfast Flatbreads

Green Eggs & Ham: Quail Eggs, Pesto, Prosciutto, Fresh Mozzarella

Smoked Salmon: Hard Boiled Eggs, Crème Fraiche, Capers, Red Onion, Radish, Chives

Healthy: Roasted Vegetables, Egg Whites, Cheddar Cheese

Candy Cured Bacon*

Served with Warm Soft Roll & Grain Mustard Honey Glaze

Brunch

Key West Rising

Beverages

Florida Orange Juice, Pineapple Juice
and Cranberry Juice
Freshly Brewed Coffee
Selection of Hot Teas

From the Garden

Chilled Sliced Melons, Assorted Tropical
Fruits and Seasonal Berries

Salad Bar with Mixed Greens, Heirloom
Tomato, Avocado, Hearts
of Palm, Florida Citrus, Garbanzo Beans,
Pickled Red Onion, Feta Cheese,
Goat Cheese, Key Lime Vinaigrette

Individual Crudit  and Hummus Cups

Bakery | Select Two

Selection of Mini Danish Pastries
Freshly Baked Croissants
Assorted Mini Muffins
Selection of Bread for Toast
with Fruit Preserves and Whipped Butter

From the Ocean

Smoked Salmon Display,
Assorted Fresh Bagels,
Cream Cheese & Boursin Spreads,
Capers, Red Onions, Tomato, Cucumbers,
Chives

BRUNCH



Brunch (cont.)

BRUNCH

Key West Rising (cont.)

Cage Free Eggs | Select One

Traditional Scrambled Eggs
Western Scramble with Onions and Peppers
Egg Whites with Fine Herbs

Sides | Select Two

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

Action Station*

Eggs Benedict
Poached Eggs, English Muffin, Canadian
Ham, Crab Cakes, Spinach, Tomato, Avocado,
Orange & Pesto Hollandaise

Carving Station*

Candy Cured Bacon
Served with Warm Soft Rolls
and Grain Mustard Honey Glaze

Sweets

Key Lime Tartlets
Belgian Waffles, Maple Syrup, Fresh Berries



Breakfast & Brunch Beverage Enhancements

Cuban Coffee Station

(One Attendant per 50 Guests Required)

Made to order authentic Cuban Coffee with
Café Bustello

Bucci, Colada, Cortadito, Café con Leche
Pastelitos de Guava

Create Your Own Lemonade & Iced Tea

(Attendant Optional) Fresh Squeezed
Lemonade Herb Infused Jasmine Tea

Lavender, Mango & Hibiscus House Made
Syrups

Mint & Basil

Lemon, Lime, Mango Slices

Classic Morning Bar

Bloody Mary

Selection of Top Shelf Vodkas, Bloody Mary
Mix, Tomato Juice, Crisp Bacon, Celery Stalks,
Kosher Pickle Spears, Olives, Celery Salt,
Lemon, Lime, Assorted Florida Hot Sauces

Mimosa

Prosecco, Florida Orange Juice, Strawberries



Breakfast & Brunch Beverage Enhancements

Spritz Bar

(One Bartender per 75 Guests Required)

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, Fresh Cucumber and Mint

Zero Proof Spritz Bar

(One Bartender per 75 Guests Required)

Zero Proof Amalfi Spritz

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

Zero Proof Key West Mango Spritz

Mango Puree, Lyre's Classico, Basil, Mango Garnish



Breaks

All **themed breaks** regularly last up to 30 minutes and are not for use as breakfast, lunch or dinner. Prices are per person unless otherwise noted. Minimum of 10 guests.

If selecting **a la carte items**, minimum consumption of \$500 is required.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Themed Breaks

Vegetable and Dips

Assorted Crisp Vegetable Crudité, Pimento Cheese, Traditional Hummus, Herbed Ranch, Chunky Blue Cheese, Baked Pita Bread

Happy Trails

House-made Granola, Assortment of Nuts, Pumpkin Seeds, Sunflower Seeds, Dried Fruits, Banana Chips, M&M Candy, Dark & White Chocolate Chips

Cinema

Salty, Truffle and Caramel Popcorn, Assorted Gummy Candy, Kit-Kat, Peanut M&Ms, Salted Pretzels with Yellow Mustard

Med Hummus Bar

Traditional, Red Pepper and Black Bean Hummus, Tzatziki, Grilled Pita Bread, Marinated Assorted Olives, Chili Parsley Bocconcini, Fried Garbanzo Beans with Sea Salt

Stadium

Guacamole, Salsa, Tortilla Chips
Carrot and Celery Sticks, Ranch and Blue Cheese Dressing, Mini Corn Dogs with Ketchup, Jalapeño Poppers, Pretzel Bites with Beer Cheese Sauce

Cookies con Leche

Assorted Homemade Cookies: Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate and Macadamia Nut, Whole and Skim Milk

Cuba

Chicken, Beef and Vegetable Empanadas, Traditional Cuban Ham Croquete, Plantain Chips, Yucca Fries, Cilantro Crema, Mayo-Ketchup

Healthy Nut

Market Fresh Vegetable Crudité, Traditional Hummus
Whole Fresh Fruit: Apples, Oranges, Bananas
Greek Yoghurt Parfaits with Homemade Granola and Seasonal Berries
Granola Bars

Watering Hole

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

Assorted Coca-Cola Beverages

Still & Sparkling Bottled Water

8 Hour Service

4 Hour Service

ALL DAY SERVICE

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

Assorted Coca-Cola Beverages

Still & Sparkling Bottled Water

MORNING BREAK: Your Choice

AFTERNOON BREAK: Your Choice

Ala Carte Items

Minimum consumption of \$500 is required when selecting from A La Carte Break offer.

Beverages

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Premium Hot Teas
per Gallon

Single-use Coffee Pods
per Each

Chilled Fruit Juices: Orange, Grapefruit, Apple, Cranberry
per Gallon

Freshly Brewed Ice Tea
per Gallon

Fresh Squeezed Lemonade and Limeade
per Gallon

Assorted Coca-Cola Beverages
per Each

Energy Drinks: Red Bull or Celsius
per Each

Assorted LaCroix Sparkling Water
per Each

Bottled Still & Sparkling Water
per Each



Ala Carte Items

Minimum consumption of \$500 is required when selecting from A La Carte Break offer.

Food

Assorted New York Bagels, Plain and Chive Whipped Cream Cheese

per Dozen

House-Made Baked Goodies: Muffins, Croissants, Danishes, Cinnamon Sticky Buns

per Dozen

Freshly Baked Assorted Cookies

per Dozen

Double Fudge Brownies and Blondies

per Dozen

Mini Key Lime Tartlets

per Dozen

Individual Yogurt Parfaits with House Honey Baked Granola and Seasonal Berries

per Dozen

Individual Cups with Seasonal Fruit and Berries

per Dozen

Individual Crudit  Cups with Market Vegetables dipped in Hummus

per Dozen

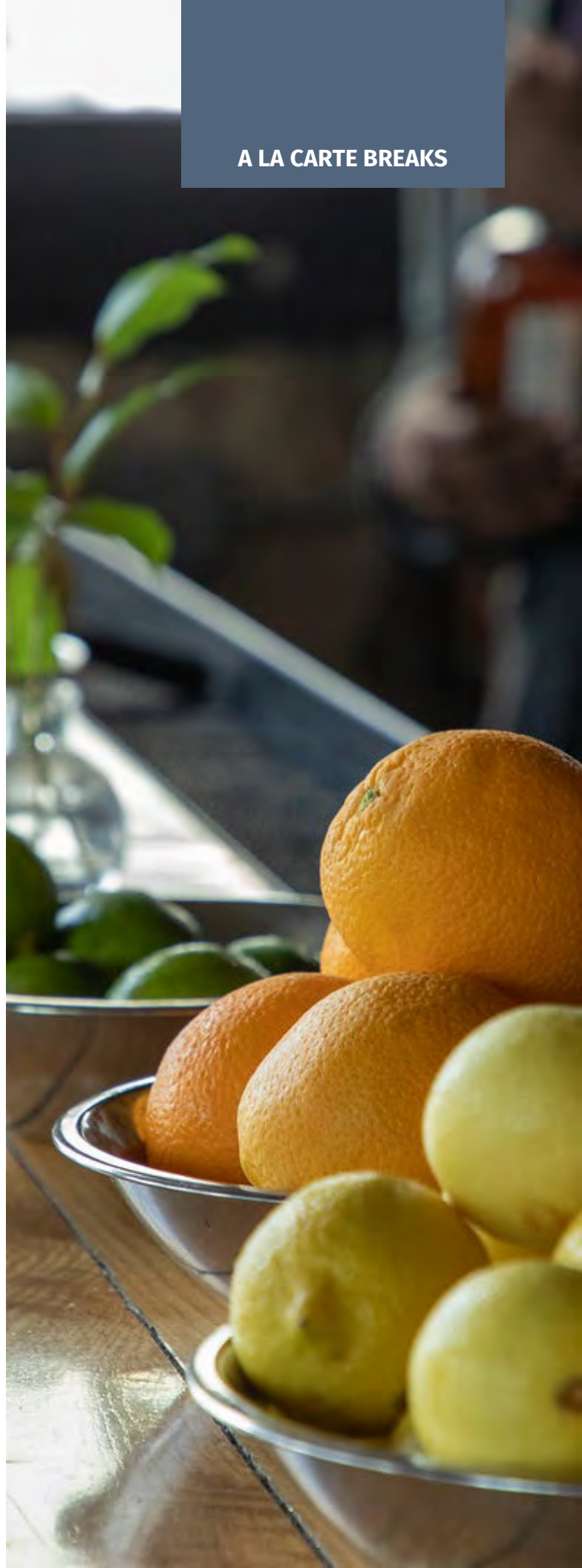
Healthy Bars: Kashi Granola Bars, Kind Bars, Protein Power Bars

per Dozen

Assorted Candy Bars

per Dozen

A LA CARTE BREAKS





Lunch

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

Plated lunches regularly last up to 60 minutes. Served between 11am and 2pm. Prices are based on same selection for all.

Buffet lunches regularly last up to 60 minutes. For each additional half-hour, \$6 per person is added. Minimum of 20 guests. Surcharge of \$300 applies for groups under 20.

*All chef-attended stations will be charged \$200 chef fee.

Prices are per person unless otherwise noted.

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



Boxed Lunch

GRAB 'N GO LUNCH

Grab 'n Go

Sandwich | Select One

Italian Deli, Prosciutto, Ham, Salami, Provolone, Muffaletta Spread

Garden Vegetable Wrap, Hummus , Asparagus, Roasted Red Peppers, Baby Spinach

Caprese, Fresh Mozzarella, Tomatoes, Basil, Pesto Dressing

Turkey Club, Applewood Bacon, Swiss Cheese, Chipotle Mayo

Roast Beef, Boursin Cheese Spread, Red Onion Jam, Baby Arugula

Albacore Tuna Wrap, Red Onion , Celery, Capers, Dill

Salad | Select One

Mediterranean Pasta Salad

German Potato Salad

Fresh Fruit Salad

Sides | Included

Freshly Baked Cookie

Kettle Cooked Chips

Whole Fruit





LUNCH BUFFET

Lunch Buffet

The Great Sandwich Stack Up Buffet

Soup | Select One

Tomato Basil

Wild Mushroom Bisque

Salad | Select Two

Herb Marinated Roasted Vegetables,
Feta Cheese, Salsa Verde

Hearts of Romaine, Herb Crouton,
Parmesan Cheese, Caesar Dressing

Caprese, Heirloom Tomato, Fresh
Mozzarella, Basil, Extra Virgin Olive Oil,
Balsamic Glaze

Baby Field Greens, Cucumber, Carrots,
Pickled Red Onion, Goat Cheese,
Zinfandel Vinaigrette

Sandwich

Italian Deli, Prosciutto, Ham, Salami,
Provolone, Muffaletta Spread

Garden Vegetable Wrap, Hummus,
Asparagus, Roasted Red Peppers,
Baby Spinach

Turkey Club, Applewood Bacon,
Swiss Cheese, Chipotle Mayo

Albacore Tuna Wrap, Red Onion, Celery,
Capers, Dill

Roast Beef, Boursin Cheese Spread,
Red Onion Jam, Baby Arugula

Chicken Panini, Basil Pesto, Smoked
Gouda, Roasted Pepper

Philly Cheesesteak, Peppers, Onions,
Provolone Cheese

Cubano, Ham, Pork, Pickle,
Emmenthal Cheese, Dijonnaise

Italian Meatball, Roasted Tomato Sauce,
Fresh Mozzarella

Chef's Selection of Mini Desserts

Coffee & Hot Teas

Ice Tea



LUNCH BUFFET

Lunch Buffet

Mexican

Chicken Tortilla Soup

Baby Greens, Tomato, Red Onion, Cucumber,
Carrots, Croutons, Avocado Ranch Dressing

Chipotle Braised Chicken

Al Pastor Pulled Pork

Achiote & Chili Spiced Mahi Mahi

Fajita Style Vegetables

Mexican Rice

Refried Beans

Flour Tortillas

Charred Corn on the Cobb, Queso Fresco,
Cilantro, Scallions, Chili Honey Crema

Toppings: Shredded Lettuce, Jack Cheese,
Sour Cream, Tomato Salsa, Guacamole

Chef's Selection of Mini Desserts

Coffee & Hot Teas

Ice Tea



LUNCH BUFFET

Lunch Buffet

Everything BBQ

Watermelon Salad, Feta Cheese,
Pickled Red Onions, Cucumber,
Mojito Vinaigrette

Baby Greens, Charred Corn, Chickpeas,
Carrots, Cherry Tomatoes, Peppers,
Red Onion, Ranch Dressing,
Island Vinaigrette

Grilled Chicken, Carolina BBQ Sauce

Pork Ribs, Mango BBQ Sauce

Grilled Burgers*

Assorted Sliced Cheeses, Brioche Bun,
Lettuce, Tomato, Onion, Ketchup, Mayo,
Mustard

Roasted Fingerling Potatoes

Sweet Corn on the Cobb, Butter, Fresh Herbs

Chef's Selection of Mini Desserts

Coffee & Hot Teas

Ice Tea



LUNCH BUFFET

Lunch Buffet

South Florida

Black Bean Soup

Baby Greens, Jicama, Chick Peas,
Baby Tomato, Carrots, Red Onion,
Hearts of Palm, Sour Orange Vinaigrette

Avocado Salad, Tomato, Red Onion,
Hearts of Palm, Mojito Vinaigrette

Cuban Smoked Pork Butt,
Onion Mojo

Grilled Mahi Mahi,
Fresh Melon Salsa

Yellow Rice & Black Beans

Tostones,
Cilantro Chimmichuri

Chef's Selection of Mini Desserts

Coffee & Hot Teas

Ice Tea

Plated Lunch

Salad | Select One

Baby Spinach and Frisée, Goat Cheese, Strawberries, Shaved Radish, Pine Nuts, Honey Truffle Vinaigrette

Hearts of Romaine, Garlic Croutons, Parmigiano-Regianno, Caesar Dressing

Baby Arugula and Frisée, Roasted Beets, Goat Cheese, Toasted Pine Nuts, Orange Vinaigrette

Nicoise Style Roasted Fingerling Potatoes, Green Beans, Olives, Shaved Fennel, Balsamic Syrup

Rolls & Butter

Main | Select One

Roasted Salmon, Peruvian Potato Purée, Baby Spinach, Passionfruit Reduction

Daily Fresh Catch, Potato Gnocchi, Capers, Olives, Tomatoes

Braised Beef Short Rib, Root Vegetable Purée, Market Vegetables, Red Wine Jus

Searred Beef Tenderloin, Boniato-Bacon Cake, Piquillo Purée, Edamame Succotash

Thyme Roasted Chicken, Vegetable Couscous, Candy Carrots, Salsa Verde

Chef's Selection of Dessert

Coffee & Hot Teas

Ice Tea



PLATED LUNCH

BEVERAGE STATIONS

Lunch Beverage Enhancements

Cuban Coffee Station

(One Attendant per 50 Guests Required)

Made to order authentic Cuban Coffee with Café Bustello

Bucci, Colada, Cortadito, Café con Leche

Pastelitos de Guava

Create Your Own Lemonade & Iced Tea

(Attendant Optional) Fresh Squeezed Lemonade
Herb Infused Jasmine Tea

Lavender, Mango & Hibiscus House Made Syrups

Mint & Basil

Lemon, Lime, Mango Slices

Classic Morning Bar

Bloody Mary

Selection of Top Shelf Vodkas, Bloody Mary Mix, Tomato Juice, Crisp Bacon, Celery Stalks, Kosher Pickle Spears, Olives, Celery Salt, Lemon, Lime, Assorted Florida Hot Sauces

Mimosa

Prosecco, Florida Orange Juice, Strawberries



BEVERAGE STATIONS

Lunch Beverage Enhancements

Spritz Bar

(One Bartender per 75 Guests Required)

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, Fresh Cucumber and Mint

Zero Proof Spritz Bar

(One Bartender per 75 Guests Required)

Zero Proof Amalfi Spritz

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

Zero Proof Key West Mango Spritz

Mango Puree, Lyre's Classico, Basil, Mango Garnish



Reception

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

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

Reception Displays, Stations and Carving Boards are intended for a maximum of 90 minutes. \$8 per person for each additional half an hour of service.

Minimum of 20 guests. Surcharge of \$300 applies for groups under 20.

*All chef-attended stations will be charged \$200 chef fee. Prices are per person unless otherwise noted.

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



BUTLER PASSED
HORS D'OEUVRES

Hot Passed Hors D'oeuvres

Chermoula Lamb Lollipops,
Salsa Verde, Pistachio

Filipino Vegetable Spring Rolls,
Citrus Chili Dipping Sauce

Key West Conch Fritters, Remoulade

Chicken and Fontina Cheese Fritter,
Mojo Picon

Traditional Cuban Ham Croquette,
Cilantro Aioli

African Piri Piri Chicken Skewer, Tzatziki

Mini Crab Cakes, Chipotle Aioli

Honey Chipotle Glazed Meatball,
Scallion, Sesame

Short Rib and Manchego Cheese Empanada,
Spicy Mayo

Phyllo Wrapped Spinach and Feta, Cucumber
Raita



**BUTLER PASSED
HORS D'OEUVRES**

Cold Passed Hors D'oeuvres

Tortilla Espanola, Key Lime Mayo

Greek Skewer, Tomato, Feta, Cucumber,
Olive, Oregano, Infused Oil

Chilled Cucumber Avocado Gazpacho

Beef Tenderloin Tartar, Caper Cornichon
Remoulade

Truffle Honey Goat Cheese Lollipop,
Toasted Walnuts

Tuna Poke, Cucumber, Wakame Seaweed

Charred Watermelon, Local Goat Cheese,
Chives

Avocado Bruschetta, Balsamic Reduction

Tomato-Mozzarella Relish, Toasted Baguette

Deviled Egg, Salmon Roe, Chervil

ALa Carte Seafood

Citrus Poached 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

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

All seafood stations served with Cocktail
Sauce, Mignonette, Mustard Sauce, Fresh
Lemon and Limes, Hot Sauce

Minimum order 5 pieces per person.



A LA CARTE SEAFOOD

Reception Displays

Mediterranean

Prosciutto, Salami, Marinated Bocconcini, Cous Cous Salad, Chick Pea Hummus, Red Pepper Hummus, Tzatziki, Tapenade, Marinated Olives, Pita Bread, Naan Bread

Cheese Board

Selection of Domestic and Imported Cheeses, Fresh Jams, Jellies, Chutneys, Assorted Olives and Nuts, Fresh Grapes, Artisan Bread, Crackers

Crudité

Carrots, Cucumbers, Cherry Tomatoes, Mushrooms, Asparagus, Celery, Peppers, Zucchini, Yellow Squash, Blue Cheese and Ranch Dressing, Hummus

Empanada Shop

Ham and Cheese

Jamaican Beef

Spinach and Cheese

Cilantro Aioli, Mayo Ketchup

Bruschetta Bar

Herbed Garlic Toasted Baguette

Spreads: Tomato Relish, Avocado Crema, Fig Spread

Selection of Toppings: Chick Pea, Pistachio, Radish, Prosciutto, Arugula

Avocado Toast Bar

Toasts: Ciabatta, Multigrain, Focaccia

Fresh Avocado Spread

Meats: Smoked Salmon, Prosciutto, Smoked Bacon

Cheeses: Feta, Blue Cheese, Goat Cheese, Fresco

Selection of Toppings: Marinated Tomatoes, Pickled Red Onions, Micro Arugula, Balsamic Reduction, Toasted Nuts, Infused Oils, Pesto, Flavored Salts

Ahi Tuna Poke Bar

Tuna Poke, Sushi Rice, Radish, Edamame, Bean Sprouts, Julienne Carrots, Toasted Sesame Seeds, Scallions, Cucumber, Seaweed Salad, Avocado

CEVICHERIA

Ahi Tuna, Watermelon, Red Onion, Scallion, Mint, Cilantro, Sriracha, Yuzu

Rock Shrimp, Aji Amarillo, Coconut Milk, Cilantro, Onion, Celery

Florida Snapper, Aji Panca, Pop Corn, Pickled Jalapenos, Red Onion, Scallion

Crispy Plantain and Tortilla Chips

RECEPTION STATIONS



Reception Stations

Taco Stand*

Street Tacos Built to Order

Flour and Corn Tortillas

Al Pastor Pork

Ropa Vieja

Chipotle Braised Chicken

Queso Fresco, Guacamole, Pico de Gallo,
Pickled Red Onion, Shaved Radish,
Sour Cream, Cholula, Lime Wedges, Cilantro

Gourmet Hot Dog Cart

Argentinian Chorizo,
Sofrito, Citrus Aioli

Georgia Smoked Sausage,
Onions and Peppers, Maple Mustard

Beer Braised Bratwurst,
Sauerkraut, Spicy Mustard

Sliders Station

Guava BBQ Pork, Pickled Vegetables,
Scallion Mayo

Wagyu Beef, Cheddar Cheese, Truffle Aioli

Crab Cakes, Cajun Remoulade

Potato Bread Rolls, Bread & Butter Pickles

Bar Bites

Buffalo Chicken Wings, Blue Cheese Dressing

Wagyu Beef Sliders, Cheddar Cheese

Fried Mozzarella Sticks, Marinara

Beer Batter Onion Rings, Honey Mustard

Tortilla Chips, Guacamole, Fire Roasted Salsa

Reception Stations

RECEPTION STATIONS

Fresh Handmade Flatbreads

BBQ Chicken, Aged Cheddar Cheese,
Scallions, Jalapenos

Prosciutto, Goat Cheese,
Peach Onion Jam, Arugula

Balsamic Roasted Mushrooms,
Boursin Cheese, Roasted Garlic, Truffle Oil

Parmesan Cheese, Fresh Basil, Chili Flakes

Mac Daddy*

Traditional Mac 'n Cheese,
Herb Butter Toasted Bread Crumbs

Truffle Mac 'n Cheese
with Mushrooms and Peas

Applewood Smoked Bacon
and Blue Cheese Crumbles Mac 'n Cheese

Chives, Parmesan Cheese, Garlic Bread

Add Lobster

Mangia La Pasta!

Penne Pasta, Mirepoix, Bolognese Sauce

Orecchiette Pasta, Peas, A La Vodka Sauce

Mushrooms Ravioli, Asparagus, Mushrooms,
Truffle Parmesan Cream

Parmesan Cheese, Fresh Basil, Parsley,
Chili Flakes, Garlic Bread



Reception Stations

Salad Bar

Harvest Greens: Hearts of Romaine, Baby Organic Greens, Frisée, Spinach, Kale

Toppings: Blue Cheese Crumbles, Feta, Parmesan Cheese, Jubilee Tomatoes, Red Onions, Cucumber, Garbanzo Beans, Olives, Croutons,

Roasted Shrimp, Grilled Chicken, Bacon Crumbles

Dressings: Herb Ranch, Balsamic Vinaigrette, Caesar Dressing, Citrus Vinaigrette

Le Mar*

Seared to order Diver U10 Scallops, Butternut Squash Puree, Herb Oil, Micro Salad

Paella*

Saffron Infused Rice, Fresh Clams, Mussels, Shrimp, Calamari, Scallops, Chorizo Sausage, Chicken, Sofrito, Sweet Peppers, Peas, Olive Oil



RECEPTION STATIONS

Carving Stations

Local Beer Can Roasted Free Range Chicken*

BBQ Sauces: Tandoori, Asian, Tropical Fruit
Coleslaw, Potato Salad,
Artisan Breads

Sous Vide 12oz NY Strip Steak*

Seared to Order
Sautéed Wild Mushrooms with Truffle
Essence, Red Wine Reduction, Chimichurri,
Horseradish Cream
Rolls & Butter

Prime Beef Tenderloin*

Carved to Order
Shallot and Mushroom Red Wine Reduction,
Horseradish Cream
Rolls & Butter

Crispy Pork Belly*

Carved to Order
Sweet Soy Sauce, Pickled Vegetables,
Scallion Mayo, Potato Buns

Fresh Catch*

Baked Herb Marinated Local Fresh Catch
Citrus Salad, Caviar Beurre Blanc,
Rolls & Butter

CARVING STATIONS



Carving Stations

Dry Rubbed BBQ Beef Brisket*

Slow Cooked Beef Brisket,
Kentucky Bourbon BBQ Sauce,
Buttermilk Biscuits

Lobster Tail Add On*

Garlic Butter Poached Florida Lobster Tail,
Lemon Wedges, Drawn Butter
Based on One per Person

Carving Board Enhancements

Grilled Asparagus
Roasted Red Bliss Potatoes
Sweet Potato Puree
Charred Broccolini
Honey Glazed Carrots
Peruvian Purple Mashed Potatoes
Bacon Mash Potatoes
Truffle Mashed Potatoes
Black Beans and White Rice
Black Beans and Spanish Yellow Rice

CARVING STATIONS



Dessert Stations

Waffle & Ice Cream Bar*

Cinnamon Sugar Waffle

Vanilla, Chocolate & Strawberry Ice Cream

Cherry & Blueberry Fruit Compote,
Crushed Oreo, M&Ms, Reese's Pieces,
Fresh Bananas, Assorted Nuts, Mini
Marshmallows, Cherries, Rainbow Sprinkles

Chocolate, White Chocolate
and Caramel Hot Fudge Sauces

Cinnamon Whipped Cream

Sundae Bar*

Vanilla, Chocolate & Strawberry Ice Cream

Rainbow Sprinkles, Chocolate Sprinkles,
Marshmallows, M&Ms, Fresh Berries,
Maraschino Cherries, Crushed Oreos,
Shredded Coconut, Chantilly Cream,

Chocolate Sauce, Caramel Sauce,
Raspberry Coulis

Add Chocolate Chip Cookies for Ice Cream
Sandwiches Made to Order

Tiny Treats


Mini Key Lime Tartlets

Assorted Macarons

Assorted Mini Cheesecakes



Dinner



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

Dinner Buffets regularly last up to 2 hours. For each additional half-hour, \$15 per person is added. Minimum of 20 guests. Surcharge of \$450 applies for groups under 20.

*All chef-attended stations will be charged \$200 chef fee.

Prices are per person unless otherwise noted.

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



Plated Dinner

PLATED DINNER

Salad | Select One

Frisée, Maché, Heirloom Tomatoes,
Watermelon, Goat Cheese, Pickled Onion,
Mojito Vinaigrette

Baby Field Greens, Grilled Peaches,
Roasted Beets, Maytag Cheese,
Candied Pecans, White Balsamic Vinaigrette

Mixed Baby Greens, Feta, Tomato, Cucumber,
Red Onion, Artichoke, Red Wine Vinaigrette

Boston Bibb Lettuce, Bacon Blue Cheese,
Baby Tomatoes, Herbed Ranch Dressing

Heirloom Tomato, Fresh Mozzarella,
Pesto Aioli, Pepper Flakes,
Balsamic Reduction

Hearts of Romaine, Herbed Croutons,
Parmigiano Reggiano, Caesar Dressing

Rolls & Butter

Main | Select One

Truffle Herb Crusted Chicken Breast,
Sweet Onion-Goat Cheese Mashed Fingerlings,
Market Baby Vegetables,
Marsala Wine Reduction

Grilled Fresh Catch,
Charred Cauliflower, Mango Salsita, Sweet
Potato Puree, Manchego Cream

Chipotle Miso Florida Grouper,
Sticky Rice Cake, Chef's Vegetables,
Togarashi Aioli

Pan Seared Florida Snapper,
Chive-Boursin Mashed Potatoes,
Roasted Bay Vegetables, Herbed Beurre Blanc



Plated Dinner (cont.)

PLATED DINNER

Main | Select One (cont.)

Center Cut Beef Tenderloin,
Mushroom Duxelle, White Truffle Potato Gratin,
Honey Glazed Vegetables, Port Wine Reduction

Seared Filet of Beef Tenderloin and Butter
Poached Lobster Tail, Truffle Mashed Potatoes,
Baby Sunburst Cabernet Reduction,
Caviar Beurre Blanc

Port Braised Beef Short Rib and Seared Chilean
Sea Bass, Asparagus and Mushroom Salad,
Celery Root, Braising Jus

Herbed Seared Chicken Breast and Scottish
Salmon, Truffle Purple Potatoes,
Roasted Asparagus & Carrots,
Grain Mustard Honey Cream Reduction

Seared Jumbo Lump Crab Cake and Filet of Beef
Tenderloin, Potato Au Gratin, Roasted Baby
Vegetables, Port Wine Reduction

Herbed Seared Chicken Breast and Jumbo Sea
Scallops, Roasted Garlic Mashed Potatoes,
Heirloom Cherry Tomato Relish

Dessert | Select One

New York Style Cheesecake

Florida Key Lime Pie

Double Layer Chocolate Cake

Dulce de Leche Cheesecake

Coffee & Hot Teas



Plated Dinner

PLATED DINNER

Add a Course

Soup | Select One

Porcini Mushroom Bisque,
Boursin Cream, Chives

Roasted Tomato Basil Soup, Basil Pesto,
Focaccia Crouton

Conch Chowder, Sherry

Florida Lobster Bisque, Bacon, Calvados, Saffron,
Diced Lobster

Chilled Appetizers | Select One

Beef Tenderloin Tartar,
Olive Caper Remoulade

Ahi Tuna Crudo, Radish, Pickled Jalapeno,
Salmon Roe, Salsa Verde

Florida Lobster Escabeche, Shiitake,
Carrots, Crushed Boniato

Citrus Poached Jumbo Shrimp (3),
Crushed Avocado, Horseradish Cocktail,
Lemon

Warm Appetizers | Select One

Jumbo Lump Crab Cake, Micro Herb Salad,
Habanero Tartar Sauce, Mango Puree

Cape May Day Boat Scallops, Cauliflower Puree,
Caper-Raisin Relish

Lobster Ravioli, Vodka Cream,
Peas & Mushroom Ragout

Charred Spanish Octopus, Fried Yucca, Chorizo,
Romesco, Aioli

Cheese Course

Florida Goat Cheese, Roasted Beets,
Caramelized Walnuts

Spanish Manchego, Quince Marmalade

Maytag Blue Cheese, Honeycomb





BUFFET DINNER

Key West Luau Buffet

Salad Bar with Mixed Greens,
Baby Heirloom Tomato, English Cucumber,
Pickled Red Onion, Grilled Pineapple,
Sweet Peppers, Queso Fresco,
Mango Balsamic, Jalapeno Cilantro
Buttermilk Dressing, Citrus Vinaigrette

Avocado Salad, Tomato, Red Onion,
Hearts of Palm, Mojito Vinaigrette

Rolls & Butter

Whole Roasted Pig Carving Station*,
Mango Pineapple Salsa, Onion Mojo,
Plantains

Grilled Fresh Catch,
Fresh Melon Salsa

Pan Seared Chicken Breast,
Roasted Corn-Jalapeno Relish

Yellow Rice and Black Beans
Roasted Squash & Red Peppers

Chef's Selection of Desserts
Coffee & Hot Teas

Suggested Add-On: Cevicheria

Ahi Tuna, Watermelon, Red Onion, Scallion,
Mint, Cilantro, Sriracha, Yuzu

Rock Shrimp, Aji Amarillo, Coconut Milk,
Cilantro, Onion, Celery

Florida Snapper, Aji Panca, Pop Corn,
Pickled Jalapenos, Red Onion, Scallion

Crispy Plantain and Tortilla Chips



BUFFET DINNER

Land & Sea Buffet

Traditional Caesar Salad, Romaine Hearts,
Parmesan Cheese, Croutons, Caesar Dressing

Heirloom Tomato, Fresh Mozzarella,
Micro Basil, Extra Virgin Olive Oil,
Balsamic Glaze

Rolls & Butter

Rock Shrimp Ceviche, Aji Amarillo,
Coconut Milk, Cilantro, Onion, Celery,
Plantain Chips

Carving Station*

Prime Beef Tenderloin, Shallot and
Mushroom Red Wine Reduction,
Horseradish Cream

Action Station*

Seared to Order Diver U10 Scallops,
Butternut Squash Puree, Herb Oil,
Micro Salad

Truffle Herb Crusted Chicken Breast,
Marsala Wine Reduction

Rosemary Roasted Potatoes

Market Baby Vegetables

Chef's Selection of Desserts

Coffee & Hot Teas

Suggested Add-On: Lobster Tail

Garlic Butter Poached Florida Lobster Tail

Lemon Wedges, Drawn Butter

Based on One per Person



BUFFET DINNER

Island Life Dinner Stations

Seafood Display

Citrus Poached Shrimp

Oysters on the Half Shell

Snow Crab Claws

Lemon, Cocktail Sauce, Tabasco, Mignonette,
Mustard Sauce

Salad Bar

Romaine, Spinach, Baby Greens,
Bleu Cheese Crumbles, Feta, Jubilee Tomatoes,
Red Onions, Cucumber, Garbanzo Beans, Olives,
Croutons, Balsamic Vinaigrette,
Herb Ranch

Rolls & Butter

Bruschetta Bar

Herbed Garlic Toasted Baguette

Spreads: Tomato Relish, Avocado Crema,
Fig Spread

Selection of Toppings: Chick Pea, Pistachio,
Radish, Prosciutto, Arugula

NY Strip Action Station*

Seared to Order Sous Vide 12oz New York Strip
Steak

Sautéed Wild Mushrooms with Truffle Essence

Red Wine Reduction, Chimichurri,
Horseradish Cream

Fresh Catch

Baked Herb Marinated Local Fresh Catch

Citrus Salad, Caviar Beurre Blanc



BUFFET DINNER

Island Life Dinner Stations (cont.)

Paella Station

Saffron Infused Rice

Fresh Clams, Mussels, Shrimp, Calamari,
Scallops, Chorizo Sausage, Chicken, Sofrito,
Sweet Peppers, Peas, Olive Oil

Sides

Peruvian Purple Mashed Potatoes

Honey Glazed Carrots & Grilled Asparagus

Waffle & Ice Cream Bar*

Cinnamon Sugar Waffle

Vanilla, Chocolate & Strawberry Ice Cream

Cherry & Blueberry Fruit Compote,
Crushed Oreo, M&Ms, Reese's Pieces,
Fresh Bananas, Assorted Nuts,
Mini Marshmallows, Cherries,
Rainbow Sprinkles

Chocolate, White Chocolate
and Caramel Hot Fudge Sauces

Cinnamon Whipped Cream

Coffee & Hot Teas

Suggested Add-On: Lobster Tail

Garlic Butter Poached Florida Lobster Tail

Lemon Wedges, Drawn Butter

Based on One per Person



Bar

One bartender is required for each 75 guests.

Bartender fee of \$175 for first 2 hours applies.
Each additional hour is \$75 per bartender.

\$500 guaranteed minimum consumption for
all hosted and specialty bars.

Specialty drinks can be added to any Open
and Hosted Bar or offered at dedicated
Specialty Bar.

Prices are per person unless otherwise noted.



Ultra Premium Bar

Liquor

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

Wine

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

Beer | Select 4

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

Soft Drinks

Still & Sparkling Bottled Water
Coca Cola Beverages

Open Bar

First Hour per Person
Each Additional Hour per Person
Tablesides Wine Service per Person

Host Bar

Mixed Drink per Drink
Sparkling Wine per Bottle
Chardonnay per Bottle
Cabernet Sauvignon per Bottle
Domestic Beer per Each
Imported & Craft Beer per Each
Soft Drinks per Each



Boutique Bar

Liquor

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

Wine

Lanson Père et Fils Brut Champagne, Reims, FR
Iconoclast Chardonnay, Napa Valley, CA
Iconoclast Cabernet Sauvignon, Napa Valley, CA

Beer | Select 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

Soft Drinks

Still & Sparkling Bottled Water
Coca Cola Beverages

Open Bar

First Hour per Person
Each Additional Hour per Person
Tablesides Wine Service per Person

Host Bar

Mixed Drink per Drink
Champagne per Bottle
Chardonnay per Bottle
Cabernet Sauvignon per Bottle
Domestic Beer per Each
Imported & Craft Beer per Each
Soft Drinks per Each

BANQUET BAR



Specialty Cocktails

Rum Runner

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

Add to any banquet bar

It's Five O'clock Somewhere

Traditional and Flavored Margaritas including: Mango, Strawberry, Cucumber and Pineapple Jalapeño

Selection of Silver and Reposado Tequilas

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

per Drink

Havana Nights

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

Selection of Silver and Dark Caribbean Rums

per Drink

BANQUET BAR



Specialty Cocktails

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, Fresh Cucumber and Mint

per Drink

Zero Proof Spritz Bar

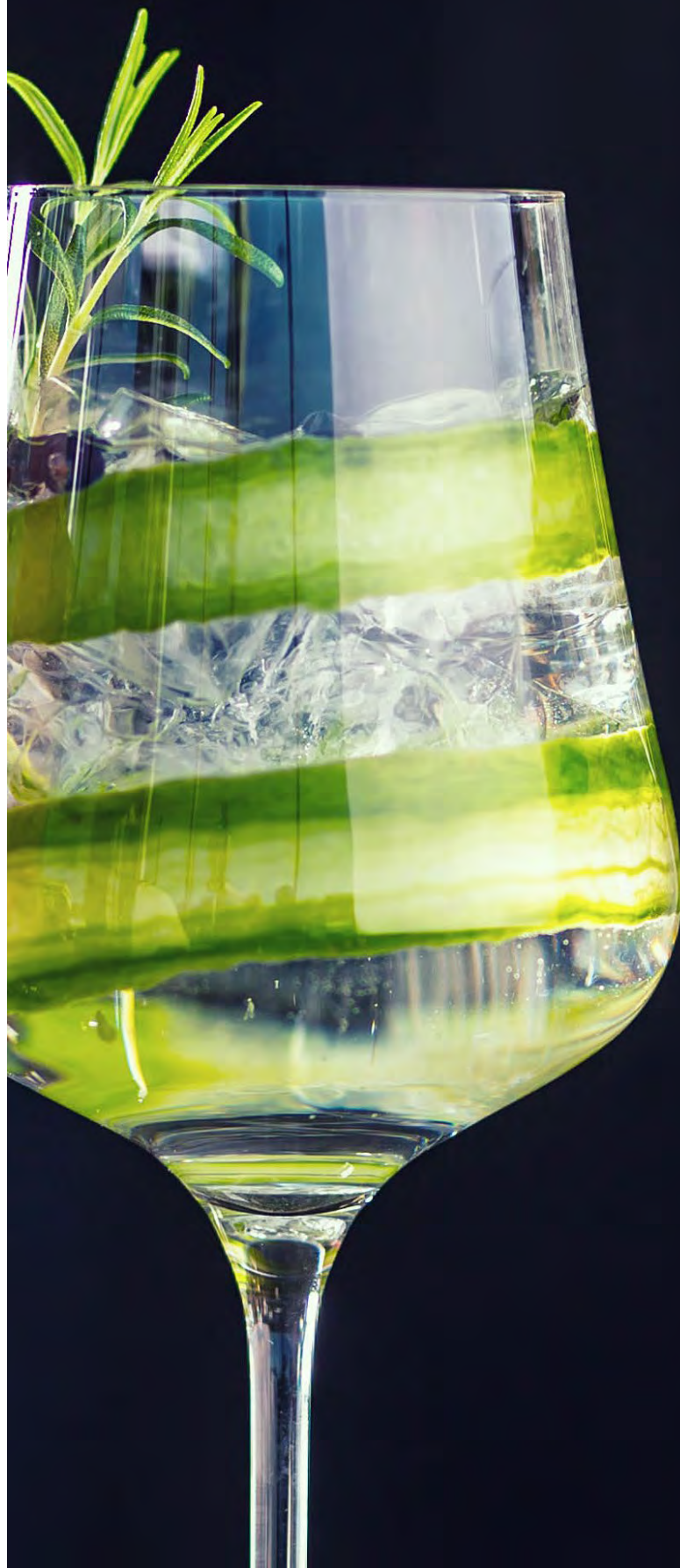
Zero Proof Amalfi Spritz

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

Zero Proof Key West Mango Spritz

Mango Puree, Lyre's Classico, Basil, Mango Garnish

per Drink



Specialty Cocktails

Moscow Mule the World

Traditional 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

per Drink

Smokey or Not

Handcrafted drinks available smoked upon
request.

Old Fashioned
Knob Creek Bourbon, Bitters, Orange,
Luxardo Cherry

Hemingway Old Fashioned
Papa's Pilar Rum, Bitters, Orange,
Luxardo Cherry

Smokey Grapefruit
Mezcal, Grapefruit, Maraschino Liqueur, Lime

per Drink



Important Things to Know

FOOD & BEVERAGE

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

PLATED MENU

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

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

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

BEVERAGE SERVICE

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

STAFFING GUIDELINES AND LABOR FEES

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

Important Things to Know

SERVICE CHARGES AND SALES TAX

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

GUARANTEES

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

OUTDOOR EVENTS

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

WEATHER CALL

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

ENTERTAINMENT

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

Important Things to Know

AUDIO VISUAL AND EVENT TECHNOLOGY

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

DECORATIONS

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

MEETING ROOM SETUP

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

PACKAGE RECEIVING

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

SIGNS

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

WIFI

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