

# **THE REACH RESORT**

## **General Wedding Information**

### **Food and Beverage Minimums**

*The Strip House at The Reach Resort offers a wide variety of spectacular venues. A Catering Sales Manager will assist you in selecting the perfect location for your wedding celebration, based upon your guest attendance and event details. Food and Beverage minimums will vary, according to venue and event time. Menu prices range from \$150.00 - \$200.00 per person. In addition, there will be a \$1,500.00 Site Location Rental Fee. All Site Location fees, Food and Beverage minimums are subject to 22% service charge and a 7.5% sales tax.*

### **Confirmation of Space**

*All dates are subject to approval from our Catering Department and will become definite upon receipt of deposit and signed Catering Agreement.*

### **Deposit Schedule**

*Deposits are based on the hotel space reserved and are non-refundable. Your event space will be held on a definite basis upon receipt of your first deposit along with the signed Catering Agreement. A second deposit is required 60 days prior to the event date in the amount of 50% of the estimated remaining balance. The estimated final balance for your event, based on actual food and beverage selections and all related costs, is required 30 days prior to your event.*

### **Guarantee**

*A final confirmation of "guarantee" of your anticipated number of guests is required 72 hours prior to the event and this guarantee may not be reduced.*

### **Wedding Coordinators**

*To ensure a flawless event, you may find it necessary to hire a professional wedding coordinator to assist you with your wedding planning, rehearsal and reception. While our Catering Sales Managers will assist you in planning every aspect of your food and beverage, room arrangements and hotel details, many brides choose to hire an outside Wedding Coordinator or Consultant to assist them with the many details associated with planning a wedding.*

### **Overnight Guestroom Accommodations**

*Please note that contracting with the hotel for a special event does not guarantee room availability. Feel free to inquire about our discounted room rates by logging on the wedding web-site. [www.reachresort.com/weddingsocials](http://www.reachresort.com/weddingsocials).*

## **The Reach Resort**

*The Catering and Banquet Event Team at The Reach Resort provide the bride and groom and their families a carefree event planning experience. On site set up, vendor organization and event management are what leave our guests at ease when deciding to host their special day with us.*

*We provide the basics:*

- chairs for the ceremony and reception/dinner (white chairs or padded banquet chairs)*
- tables*
- white linen and white napkins*
- dinnerware*

*Listed below are some additional items and services available to you that will guarantee an enhanced yet worry free experience.*

### **Optional Additional Charges:**

*- Set up/Application of Chair Covers*

*-Set Up of Wedding Items (Sign In Books, Favors, Centerpiece Assembly, Lighting Design, Etc.)*

*1<sup>st</sup> Hour Complimentary and Per Hour Fee Thereafter*

*-Tiki Torches*

*-Votive Candles*

*Four (4) Votive Candles Per Dinner Table are Provided Complimentary*

*Thirty (30) days prior to your event date you will receive a "Wedding Detail Sheet" to communicate all of your event needs and information to us. Please select from the items above at this time, so we can insure impeccable quality and service.*

### **Important information**

#### **-Additional Function Time**

*If you decide to extend your function past the initial four (4) hours allotted for Receptions/Dinners you will incur ancharge in addition to any additional bar charges. Charge will be automatically added to your final bill.*

*Music will end at 11:00 PM due as a courtesy to our other hotel guests, following the requirements of the Key West City Noise Ordinance.*

## *Your Wedding Packages Include:*

- *Four Hours of Open Bar with Premium Brand Liquors*
  
- *A Variety of Hot and Cold Hors D' Oeuvres, Passed Butler Style*
  
- *Your Choice of a Plated Entrée or Buffet Dinner*
  
- *House Champagne Toast for All Guests*
  
- *One Complimentary Bartender Service*
  
- *Cake Cutting Service*

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*

## **Buffet One**

### **Wedding Buffet One**

- *Assorted Dinner Rolls*
- *Assorted Raw and Lightly Steamed Vegetables, Chef's Choice of Dipping Sauces*
- *Salad of Romaine Heart Lettuce, Cherry Tomatoes, Cucumbers, Key Lime Vinaigrette*
- *Roasted French Cut Chicken Breast  
Wild Mushroom Fricassee*
- *Charred New York Strip Steak*
- *Pan Seared Grouper Provencal  
Stewed White Beans and Spinach Ragout*
- *Marinated Grilled Vegetable Salad*
- *Assorted Petit Fours*
- *Coffee, Decaffeinated Coffee and a Selection of Herbal Teas*

### **Beverage Service**

*Four Hour Open Bar Serving*

- *Premium Liquors*
- *House Red & White Wines*
- *Imported and Domestic Beer*
- *Assorted Soft Drinks*

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*

## *Buffet Two*

### ***Wedding Buffet Two***

- *Assorted Dinner Rolls*
- *Marinated Mozzarella, Roasted Red Peppers,  
Balsamic Vinegar*
- *Poached Key West Pink Shrimp  
Cocktail Sauce and Lemon Wedges*
- *Haricots Verts Salad*
  
- *Iced Bowl with Field Greens  
Parmesan Chips and Sherry Vinaigrette*
- *Roasted Mahi-Mahi  
Marinated Arugula*
  
- *Free Range Chicken Breast  
Wild Mushroom Fricassee*
- *Farfalle Pasta with Smoked Bacon, Green Peas,  
Truffle Cream, Caramelized Onions and Extra  
Virgin Olive Oil*
- *\*Roasted Prime Rib of Beef*
- *Mashed Potatoes*
- *Assorted Petit Fours*
- *Coffee, Decaffeinated Coffee and a Selection of  
Herbal Teas*

### ***Beverage Service***

*Four Hour Open Bar Serving*

- *Premium Liquors*
- *House Red & White Wines*
- *Imported and Domestic Beer*
- *Assorted Soft Drinks*

*\*Requires a uniformed Chef*

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*

## **Buffet Three**

### **Wedding Buffet Three**

- *Assorted Dinner Rolls*
- *Poached Key West Pink Shrimp  
Cocktail Sauce and Lemon Wedges*
- *Marinated Cherry Tomatoes,  
Mozzarella Cheese,  
Fresh Basil and Shallots*
- *Traditional Caesar Salad  
Paprika Croutons and Shaved Parmesan*
- *Buttered Parsley Fingerling Potatoes*
- *Roasted French Cut Chicken Breast  
Braised Leeks and Portobello Mushrooms*
- *Lobster Tails*
- *\*New York Strip Steak*
- *Black Truffle Creamed Spinach*
- *Assorted Petit Fours*
- *Coffee, Decaffeinated Coffee and a Selection of  
Herbal Teas*

### **Beverage Service**

*Four Hour Open Bar Serving*

- *Premium Liquors*
- *House Red & White Wines*
- *Imported and Domestic Beer*
- *Assorted Soft Drinks*

*\*Requires a uniformed Chef*

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*

## *Plated Dinner One*

### ***Wedding Plated Dinner One***

#### ***Cocktail Hour***

- *Selection of Four Butler Passed  
Hors d' Oeuvres*

#### ***Harvest Table***

#### ***First Course***

#### ***Entrée***

*~Pre-selection of Two~*

#### ***Chocolate Covered Strawberries***

*Coffee, Decaffeinated Coffee and a Selection of  
Herbal Teas*

#### ***Beverage Service***

*Four Hour Open Bar Serving*

- *Premium Liquors*
- *House Red & White Wines*
- *Imported and Domestic Beer*
- *Assorted Soft Drinks*

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*

## *Plated Dinner Two*

## *Wedding Plated Dinner Two*

### *Cocktail Hour*

- *Selection of Five Butler Passed  
Hors d' Oeuvres*
- ***Grilling Station***

### *First Course*

- *KEY WEST SHRIMP COCKTAIL  
House Made Cocktail Sauce and Lemon  
Wedge*

### *Entrée*

- *FILET MIGNON  
Whipped Potato Puree  
Truffle Creamed Spinach, Bordelaise*
- *PAN SEARED GROUPER PROVENCAL  
Stewed White Beans and Spinach Ragout*

### *Assorted Petit Fours and Chocolate Dipped Strawberries*

*Coffee, Decaffeinated Coffee and a Selection of  
Herbal Teas*

### *Beverage Service*

*Four Hour Open Bar Serving*

- *Premium Liquors*
- *Dinner Wines*
- *Imported and Domestic Beer*
- *Assorted Soft Drinks*

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*

## *Hors d' Oeuvres-Cocktail Hour*

### *Hors d' Oeuvres*

#### *Cold Selections*

- *Tomato & Herb Goat Cheese Bruschetta  
Basil, Calamata Olives*
- *Smoked Salmon and Horseradish Napoleon  
Capers and Crème Fraiche*
- *Poached Key West Pink Shrimp  
Cocktail Sauce and Lemon Wedge*
- *Tuna Tartare  
Crisp Wonton, Wasabi and Micro Greens*
- *Fresh Crab Summer Roll  
Vietnamese Herbs and a Red Curry Sauce*
- *Prime Steak Tartar Crostini  
Basil, Aiolo, Black Truffle*
- *Spicy Lobster Salad Toasts  
Corn, Red Pepper and Cilantro*
- *Seared Steak  
Pickled Red Onion  
Stilton Sauce*

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*

## *Hors d' Oeuvres-Cocktail Hour*

### *Hors d 'Oeuvres*

#### *Hot Selections*

- *Jumbo Lump Crab Cake  
Minced Vegetable Tartar Sauce,  
Drawn Butter*
- *Smoked Bacon and Stilton Cheese Popovers  
Gorgonzola Sauce and White Truffle Oil*
- *Sliced New York Strip Steak  
Black Truffle Creamed Spinach  
Toasted Baguette*
- *Buffalo Style Chicken Skewers  
Celery, Ranch Dressing*
- *Crisp Vegetable Spring Roll  
Sweet Chili-Cilantro Sauce*
- *Mini Cheddar Cheeseburgers  
Dill Relish, Ketchup and Dijon Mustard*
- *Crisp Fried Shrimp  
Spicy Remoulade and Classic Cocktail  
Sauce*
- *Filet Mignon Skewers  
Portobello Mushrooms, Roasted Garlic,  
Steak Sauce*
- *Pepperoni, Parmesan Cheese and Roasted  
Tomato Pizzettes*
- *Pigs In A Blanket  
Whole Grain Mustard*

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*

## ***Stations - Reception***

*Supplement to Dinner Buffets and Receptions ONLY.*

*All items on a per person basis will be prepared for the entire guarantee.*

*Prices are based on a 1-hour presentation and will be pro-rated for longer receptions.*

### ***Artisanal Cheese Display***

- *Assorted Aged and Young*
- *Assorted Flatbreads, Artisan Breads and Water Crackers*

### ***Crudités***

- *Assorted Vegetables*
- *Chef's Selection of Dipping Sauces*

### ***Harvest***

- *Assorted Crudités*  
*Herb Dipping Sauce*
- *Smoky White Bean Dip*
- *Hummus and Olive Tapenade*
- *Fresh Mozzarella, Basil, Sun Dried Tomato and Garlic*
- *Assorted Fresh and Dried Fruits*
- *Citrus and Herb Marinated Olives*
- *Artisanal Cheese Display*
- *Assorted Flatbreads, Artisan Bread and Water Crackers*

### ***Soup "Shot"***

*~Select two~*

- *Sweet Corn, Crab and Chives*
- *Lobster Bisque*  
*Paprika Cream*
- *Yellow Tomato Gazpacho*  
*Extra Virgin Olive Oil and Breadsticks*
- *Smoked Potato with White Truffle Oil*

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*

## **Stations - Reception**

**Supplement to Dinner Buffets and Receptions ONLY.**

**All items priced on a per person basis will be prepared for the entire guarantee.**

*A minimum of four stations is recommended when action stations are planned as a dinner alternative.*

### **Grilling Station\***

- *A Selection of Meat, Fish, Fowl and Vegetables  
Grilled In Front Of Your Guests*
- *Blacken Chicken with Cilantro Yogurt Sauce*
- *Herb Rubbed Vegetables Drizzled with  
Herb and Parmesan Dressing*
- *Filet Mignon and Portobello Mushroom Skewers*
- *Citrus Marinated Shrimp Brochettes  
Sweet Mustard Sauce*

### **Carving Station\***

*~Select one~*

- *Island Spice Rubbed Leg of Lamb  
Creamy Feta Sauce, Herb Focaccia*
  
- *New York Strip Steak  
Black Truffle Creamed Spinach  
Garlic Croutons*
  
- *Roasted Turkey Breast  
Apple Sourdough Stuffing and Natural Pan Gravy*
  
- *Herb Marinated Pork Tenderloin  
Golden Raisin Chutney*
  
- *Seared Yellow Fin Tuna  
Stirred Fried Bean Sprouts and Soy Vinaigrette*

**\*Uniformed Chef required**

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*

## **Stations - Reception**

**Supplement to Dinner Buffets and Receptions ONLY.**

**All items priced on a per person basis will be prepared for the entire guarantee.**

*A minimum of four stations is recommended when action stations are planned as a dinner alternative.*

### **Pasta Station\***

*~Select two~*

- *Rigatoni with Sweet Sausage, Spinach and Parmesan*
- *Farfalle Smoked Chicken in Pesto Sauce*
- *Orrechiette Pasta with Florida Shrimp, Spicy Tomato Sauce*
- *Penne Pasta, Tomato, Basil and Shaved Parmesan*

*~ Accompanied by Garlic Bread~*

### **Sauté Station\***

*~Select two~*

- *Veal Medallions, Caper, Lemon and Extra Virgin Olive Oil*
- *Shrimp Scampi and Orzo Pasta*
- *Chicken with Portobello Mushrooms and Fresh Herbs*

*\*Uniformed Chef required*

### **\*\*\*Atlantic Shellfish**

- *Freshly Shucked and Poached Shellfish  
Cucumber Mignonette, Cocktail Sauce,  
Lemon on Crushed Ice*
- *Poached Shrimp*
- *Freshly Shucked East and West Coast Oysters  
House Made Cocktail Sauce*
- *Iced Crab Claws (Seasonal Varieties)*
- *Smoked Chile Marinated Calamari Salad  
Lime, Cilantro*
- *Seared Rare, Sesame Crusted Yellow Fin Tuna*

*\*\*\*Based on Market Price*

*\*\*\*Subject to Additional Charge*

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*

## *First Courses - Dinner*

### *First Courses*

- REACH SALAD  
*Baby Greens with Fresh Herbs,  
Cucumber, Oven Roasted Tomatoes,  
Garlic Croutons  
Key Lime Vinaigrette*
- ORGANIC SPINACH SALAD  
*Walnuts, Stilton Vinaigrette*
- TOMATO AND FRESH MOZZARELLA  
SALAD  
*Haricots Vert, Balsamic Glaze*
- TRADITIONAL CAESAR SALAD  
*Paprika Croutons, Parmesan Shavings*
- MIXED GREENS  
*Parmesan Crisp, Sliced Tomatoes and Sherry  
Vinaigrette*
- MARYLAND CRAB CAKE  
*Vegetable Tartar Sauce,*
- LOBSTER BISQUE  
*Crisp Red Pepper Ravioli*
- CONCH CHOWDER  
*Smoked Bacon and Toasted Corn*
- \*\*\*JUMBO SHRIMP COCKTAIL  
*Cocktail Sauce and Cucumber Salad*

\*\*\*denotes additional charge

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*

## *Main Courses - Dinner*

### **Main Courses**

- **PACIFIC COAST HALIBUT**  
*Braised Artichoke, Marinated Arugula,  
Red Pepper-Black Olive Vinaigrette,  
Artichoke Chips*
- **PISTACHIO CRUSTED GROUPER**  
*Citrus Cardamon Sauce, Braised Leeks*
- **SESAME COATED TUNA**  
*Sautéed Bean Sprouts, Chopped Edaname,  
Soy Caramel Sauce*
- **PAN SEARED SNAPPER PROVENCAL**  
*Stewed White Beans and Spinach Ragout*
- **FREE RANGE CHICKEN BREAST**  
*Roasted Garlic Glazed, Sautéed  
Fingerling Potatoes and  
Ragout of Seasonal Vegetables*
- **FILET MIGNON**  
*Whipped Potato Puree  
Truffle Creamed Spinach, Bordelaise*
- **GRILLED HERB MARINATED  
VEAL CHOP**  
*Grilled Asparagus, Mushroom Fricassee*
- **\*\*\*SURF AND TURF**  
*Filet Mignon and Fresh Maine Lobster  
Béarnaise Sauce and Bordelaise*

*\*\*\* denotes additional charge*

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*

## *Dessert - Dinner*

### *Dessert*

- *Individual Key Lime Pie  
Ginger Snap Crust, Candied Lime*
- *Warm Triple Chocolate Cake  
Espresso Whipped Cream,  
Vanilla Sauce*
- *Warm Caramelized Apple Tart  
Caramel Sauce, Vanilla Ice Cream*
- *Individual Cheesecake  
Fresh Seasonal Berries, Limoncello Gumdrops*
- *Dulce de Leche  
Chocolate Dipped Candied Lemon,  
Espresso Drizzle*
- *Miniature Angel Food Cake  
Seasonal Berry Compote, Port Sorbet*
- *Tahitian Vanilla Crème Brule  
Roasted Pineapple, Pistachio Biscotti*
- *Hazelnut and White Chocolate Napoleon  
Chocolate Sauce, Mint Whipped Cream*
- *Profiteroles with Chocolate,  
Coffee and Vanilla Ice Creams  
Table Side Poured Chocolate Sauce*
- *Caramelized Banana Foster Crepes  
Vanilla Ice Cream, Rum Sauce*

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*

## *Enhance Your Day*

### *Enhance Your Day*

- ***Mimosa Welcome***  
*Freshly poured Mimosas Butler Passed to your Guests prior to the Wedding Ceremony or Reception*
  
- ***White Wine Welcome***  
*Glasses of White Wine Butler Passed to your Guests prior to the Wedding Ceremony or Reception*
  
- ***Ceremony Sunset Celebration Libation***  
*Butler Passed Rum Punch as your Guests leave the Ceremony*
  
- ***Parrothead Margaritas***  
*Traditional Margaritas served on the rocks. Butler passed as your guests leave the ceremony.*

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*

## *Beverage*

### ***Premium***

*Gentleman Jack*  
*Absolut*  
*Tanqueray*  
*Johnny Walker Black*  
*Bacardi Select*  
*Captain Morgan*  
*Seagram's VO*  
*Sauza Commeratioo*

### ***Ultra Premium***

*(Additional Charge)*  
*Makers Mark*  
*Belvedere*  
*Bombay Sapphire*  
*Chivas Regal*  
*Bacardi 8*  
*Captain Morgan*  
*Crown Royal*  
*Sauza Tres*

### ***Beers***

*Choice of Four*  
*Budweiser*  
*Miller Lite*  
*Corona*  
*Amstel Light*  
*Heineken*  
*O' Douls (non-alcoholic)*

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*

## **Wine**

### **Featured Wines**

#### **Champagne and Sparkling Wines**

*Saint Hilaire Brut, Blanquette de Limoux*  
*Mirabelle' Brut, Sonoma*  
*'J' Vineyards Brut, Russian River*  
*Veuve Clicquot 'Ponsardin' Brut, Reims*  
*Moet & Chandon 'Cuvee Dom Perigno'. Epernay*

#### **Chardonnay**

*Sycamore Lane, California*  
*Hawk Crest, California*  
*Iron Horse Estate, Russian River*  
*Kendall Jackson Grand Reserve, California*  
*Sonoma Cutrer, 'Russian River Ranches', Sonoma*  
*Au Bon Climat, Sonoma*  
*Matanzas Creek, Sonoma*  
*Pine Ridge, Carneros, Napa*  
*Jordan, Russian River*  
*Cakebread, Napa*

#### **Pinot Noir**

*Castle Rock, Willamette Valley*  
*MacMurray Ranch, Sonoma*  
*Deloach, Russian River Valley*  
*Cambria Julia's Vineyard, Santa Marie Valley*

#### **Merlot**

*Hawk Crest, California*  
*Frei Brothers, Russian River*  
*Alexander Valley Vineyards, Alexander Valley*  
*Franciscan 'Oakville Estate', Napa*  
*Freemark Abbey, Napa*  
*Matanzas Creek, Sonoma*  
*Pine Ridge, Crimson Creek, Napa*  
*Clos Pegase, Napa*

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*

## ***Cabernet Sauvignon***

*Sycamore Lane, California*  
*Hawk Crest, California*  
*B.R. Cohn, 'Silver Label', North Coast*  
*Ravenswood, California*  
*Louis Martini, Napa*  
*Coppola 'Black Diamond' Claret, California*  
*Chalk Hill, Cabernet, Imagination, Sonoma*  
*Kendall Jackson Grand Reserve, California*  
*Simi, Alexander Valley*  
*Honig, Napa*  
*Chateau Montelena, Napa*  
*Pine Ridge, Rutherford' Napa*  
*Jordan, Sonoma*  
*Stag's Leap Wine Cellars 'Artemis', Napa*

## ***Syrah, Shiraz and Zin***

*Peter Lehmann, Shiraz, Australia*  
*Rosenblum, 'Vintners Cuvee', Zinfandel, California*  
*Qupe Syrah, Central Coast*  
*Murphy Goode, 'Liars Dice', Zinfandel, Sonoma*  
*Jaffurs, Sryah, Santa Barbara*  
*Frog's Lead Zinfandel, Napa*  
*Penfolds 'Bin 389' Shiraz-Cab, Australia*

## ***Sauvignon Blanc, Riesling and others***

*Whitehaven, Sauvignon Blanc, New Zealand*  
*Ponzi, Pinot Blanc, Willamette Valley, Oregon*  
*Tommasi Pinot Grigio, Veneto*  
*Groth, Sauvignon Blanc, Napa*  
*Sancerre Pascal Jolivet, France*  
*Santa Margherita Pinot Grigio, Alto Adige*

## ***Italy and Italian, Preoccupations***

*Castello Di Querceto, Chianti Classico, Tuscany*  
*Bussola, Valpolicella*  
*Castello Banfi, Chianti Reserva, Tuscany*

*All Prices are subject to change. Please add 22% service charge and 7.5% sales tax to all above menus.*