

THE REACH RESORT

General Wedding Information

Food and Beverage Minimums

Strip House at The Reach Resort offers a wide variety of spectacular venues. We 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 \$110.00 - \$200.00 per person. In addition, there will be a \$2,000.00 Site Location Rental Fee for ceremonies. 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 or calling the toll free number 888-318-4318 would ask for the "Wedding Rate".

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.)

1st 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*

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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*

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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*

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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*

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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*

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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**

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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*

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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

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Main Courses - Dinner

Main Courses

- **PACIFIC COAST HALIBUT**
*Braised Artichoke, Marinated Arugula,
Red Pepper-Black Olive Vinaigrette,
Artichoke Chips*
- **PISTACHIO CRUSTED GROUPE**
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

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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*

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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.

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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)*

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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

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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

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