Reception Packages
Congratulations on your engagement!

Thank you for your interest in The Reach Key West, Curio Collection by Hilton™ to host your special day.

**Menus**

Following are our traditional wedding packages. 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.

**Weekend food and beverage minimums**

The minimum required food and beverage spend begins at $7,500 Friday and Saturday nights. Please ask your catering manager about weekday minimums.

**Site Fee**

This fee covers the use and setup/teardown of the venue and begins at $3,000 for both outdoor and indoor events. All events scheduled outside will have appropriate indoor backup space.

**Ceremony**

This is included in the site fee for use of our outdoor or indoor ceremony locations.

**Confirmation of space**

All dates are subject to approval from our sales and catering department and will become definite upon receipt of deposit and signed catering agreement.

**Food and beverage guarantee**

A firm guarantee of attendance must be given to the catering department three (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 in fourteen (14) business days prior to your event and is payable in the form of cashier’s check, credit card, or cash.

**Audio visual services**

The Reach Resort maintains a full-service, on-site audio visual production company through Presentation Services (PSAV). PSAV has specially designed wedding packages available that include lighting, 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. PSAV can provide you with pricing.
For your information

To ensure a flawless event, it is necessary to hire a professional wedding coordinator to assist you with your wedding planning, rehearsal and reception. Any coordinator selected that is not on the current Reach vendor list will require prior approval by the resort. Below are the different services provided by The Reach and a wedding coordinator:

**The Reach Resort**
- Personalized tour of the property
- Execute hotel contract and payment arrangements
- Menu tasting after receipt of signed contract and deposit.
- Personal contact for all direct hotel questions
- Finalize menu, bar and floor plan details
- Provide preferred local wedding planning partners information

**Wedding coordinator responsibilities**
- Coordinates all contracted vendors, including setup and teardown
- Invitations
- Organizes timeline of your day including ceremony, reception, and dinner
- Coordinates ceremony rehearsal
- Delivery and arrangement of programs, place cards, centerpieces, favors, etc.
- Assistance with wedding party dressing
- Arranges for wedding party corsages, boutonnières, and bouquets
- Liaises with family, wedding party, entertainment, florist, photographer, etc.
- Ceremony processional and toasts
- Direct contact for all details pertaining to your wedding weekend

**Overnight guest room accommodations**
- 10% discount off the best available rate, based on availability
- Holidays, local festivals, and weekends may require a 3- to 4-night minimum stay
- Rooms become available approximately 300 days prior to arrival.
The Reach Wedding Offerings

Four Hour Wedding Package

Frozen Towels and Flavored Water for Ceremony
Butler Passed Champagne Toast for Bridal Party after Ceremony
Tableside Champagne Toast for All Guests before Dinner Service
Four-Hour Open Bar with Ultra-Premium Brand Liquors
Choice of Welcome Drink
Selection of Four Hot and Cold Hors D’oeuvres
Plated or Buffet Dinner

One Bartender (for up to 75 guests. additional bartender fee will apply for events over 75 guests)
Cake Cutting Service
10% Discount Off the Best Available Rate for Wedding Guests
One Category Upgrade for The Wedding Couple Guest Room
Menu

Cocktail Hour

Prices and menus are subject to change. All chef-attended stations will be charged additional fee.*

HORS D’OEUVRES | Please select four | Based on six pieces per person

CHILLED

Plantain chip and chili-rubbed chicken with pineapple chutney, cilantro aioli
Roasted corn-chipotle-caramelized-onion tartlette with cashews
Salmon tartare on a spoon with flat bread cracker
Goat cheese-tomato marmalade bouche
Watermelon drop, goat cheese, aged balsamic, micro greens
Beef Tataki, blue cheese wasabi aioli
Blue cheese crostini, candied walnut

HOT

Shrimp in a black sesame seed crusted rice paper pocket, sweet and sour
Coconut shrimp, orange-horseradish
Lobster bites, mango curry
Chicken empanada, chipotle sauce
Brie and pear phyllo purse, balsamic glaze
Chorizo empanada, cilantro emulsion
Crab cakes, caper remoulade
Mini beef sliders with cheese
Conch fritters, creole mustard aioli
Spanakopita, pesto aioli
Prosciutto-boursin quiche

SUGGESTED ENHANCEMENTS

HOLY GUACAMOLE (CHEF ATTENDED)
Freshly muddled hass avocado, chopped tomato, onion, garlic, spices & lime juice
Chipotle salsa
Tortilla & plantain chips
$18 per person

HIMALAYAN PINK SALT TORCH STATION (CHEF ATTENDED)
Beef & Ahi Tuna torched on a himalayan salt block
Asian slaw
Chilled ponzu chili noodles
$28 per person

HOLY GUACAMOLE (CHEF ATTENDED)
Freshly muddled hass avocado, chopped tomato, onion, garlic, spices & lime juice
Chipotle salsa
Tortilla & plantain chips
$18 per person
Menu
Plated Dinner
Prices and menus are subject to change.

**FIRST COURSE**
Please select one (accompanied by dinner rolls)
- Iceberg wedge, marinated red onion, carrots, pancetta, crumbled blue cheese, key lime-creole mustard dressing
- Greens, cucumber, tomato, roasted red pepper, Greek olives, feta cheese, balsamic vinaigrette
- Spinach and arugula, roasted beets, goat cheese, buttermilk herb dressing
- Tomato, mozzarella, mascarpone-boursin, pesto, balsamic glaze

**APPETIZERS**
- Shrimp cocktail, roasted tomato cocktail sauce (add $16)
- Maryland crab cake, vegetable tartar sauce (add $14)

**ENTRÉE**
Please select a maximum of two entrees
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 mojo marinated chicken breast, black bean chipotle sauce
- Yukon gold mash, roasted squash
  - $180 per person
- Blackened local mahi mahi, mango salsa & pomegranate reduction
- Roasted sweet potatoes, zucchini & bell peppers
  - $185 per person
- Slow roasted Florida grouper with mango salsa
- Roasted fingerling potatoes, haricots verts
  - $195 per person
- Peppercorn crusted filet mignon with cabernet reduction
- Whipped potato puree, asparagus, crispy shallots
  - $195 per person
- Black angus beef medallion and butter poached Florida lobster tail
- Tarragon red wine reduction, butternut squash reduction
- Potato cake, steamed asparagus
  - $205 per person

**DESSERT**
- Wedding cake provided by your vendor of choice
- Coffees and hot teas

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1435 Simonton St, Key West, FL 33040 • 305 293 6217 • ReachResort.com
**Salads**

<table>
<thead>
<tr>
<th>Salad Bar</th>
<th>Ingredients</th>
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<tbody>
<tr>
<td>Salad bar with heirloom tomato, cucumber, grilled pineapple, bell peppers, chili-lime vinaigrette, jerk creamy ranch</td>
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</tr>
<tr>
<td>Jicama slaw with red &amp; green bell peppers, red onion, cilantro</td>
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<tr>
<td>Chorizo baby red potato salad, jalapeño, cilantro, red onion</td>
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<tr>
<td>Artisan rolls &amp; butter</td>
<td></td>
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</tbody>
</table>

**Entrée**

- Chef attended carving station ($175 fee per chef applies)
- 12 hour whole roasted pig
- Chicharrones, crispy plantains, chimichurri, guava barbecue
- Blackened fresh catch
- Mango-key lime salsa
- Jamaican jerk chicken
- Pineapple confit, cilantro

**Sides**

- Roasted maduros
- Garlic butter, cilantro
- Coconut rice
- Pigeon peas, toasted almonds

**Dessert**

- Wedding cake provided by your vendor of choice
- Coffees and hot teas

**Suggested Enhancements**

- Fish fry station
- Grouper, wild gulf shrimp, scallops
- Key lime mayo, cocktail sauce

$190 (Price per package with four hour bar and passed hors d’ouerves)
### Menu

**“Steakhouse” Buffet**

Prices and menus are subject to change. All chef-attended stations will be charged additional fee.*

### SALADS

- Salad bar with baby iceberg wedge, bacon bits, crumbled blue cheese, heirloom grape tomatoes, diced cucumber, pancetta blue cheese dressing and balsamic emulsion
- Roasted beet salad with goat cheese crumble, granny smith apple, arugula candied walnuts and hazelnut dressing
- Farro and chickpea salad, tomato, cucumber, shaved parmesan, roasted corn champagne dressing, fresh herbs
- Artisan rolls & butter

### ENTRÉE

- Chef attended carving station ($175 fee per chef applies)
- Prime Rib
- Horseradish crème, red wine sauce
- Butter poached Florida lobster tail (based on one per person)
- Tarragon butter, grilled lemon
- Grilled chicken “a la forestière
- Brandy mushroom sauce, pearl onions

### SIDES

- Roasted fingerling potatoes
- Smoked onion butter, parmesan cheese
- Steamed asparagus and roasted cauliflower
- Herbed garlic butter

### DESSERT

- Wedding cake provided by your vendor of choice
- Coffees and hot teas
- $215 (Price per package with four hour bar and passed hors d’ouerves)

### SUGGESTED ENHANCEMENTS

- Seafood shack
  - Key lime marinated fish ceviche
  - Peel-n-eat key west pinks
  - Oysters on the half shell
  - Cocktail Sauce, horseradish, hot sauce and lemon
- $38
## Menu

### “Keys Life” Stations Buffet

Prices and menus are subject to change. All chef-attended stations will be charged additional fee.*

### SEAFOOD SHACK

- Key lime marinated fish ceviche with cilantro, red onion and bell peppers
- Peel-n-eat key west pinks
- Conch fritters, key lime mustard aioli

### ISLAND SALAD BAR

- Baby field greens, hearts of palm, green papaya, roasted corn, heirloom tomato, marinated red onion, parmesan cheese, sliced almonds, cilantro yogurt dressing and orange citrus dressing
- Cuban bread and butter

### SEAFOOD PAELLA

- Chef attended ($175 fee per chef applies)
- Wild gulf shrimp, mussels, clams
- Chicken, Spanich chorizo
- Valencia Rice

### SMOKE & CHARCOAL

- Chef attended ($175 fee per chef applies)
- Marinated black angus striploin cooked over a charcoal grill
- Chimichurri, pineapple chutney
- Cedar plank smoked mahi mahi
- Key lime-creole mustard
- Charred corn on the cob

### BUBBA’S FAVORITE SIDES

- Roasted maduros
- Garlic butter, cilantro
- Yucca fries
- Guava barbeque dipping sauce

### DESSERT

- Wedding cake provided by your vendor of choice
- Coconut & key lime pie tartlets
- Butter rum cake with caramel dulce de leche sauce
- Coffees and hot teas
- $245 (Price per package with four hour bar and passed hors d’ouerves)

### SUGGESTED ENHANCEMENTS

- Butter poached Florida lobster tail, tarragon butter
  - $22
- Stone crabs, mustard sauce (October 15 - May 15)
  - Market price per lb
Cocktails

**ULTRA PREMIUM**
- Absolut Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- Captain Morgan Spiced Rum
- 1800 Silver Tequila
- Jack Daniel’s Bourbon
- Bullet Rye Whiskey
- Dewar’s 12 Yr Scotch

**BOUTIQUE**
(+$15 per person upgrade)
- Tito’s Vodka
- Hendrick’s Gin
- Banks 5 Island Blend Rum
- Captain Morgan Spiced Rum
- Casamigos Blanco Tequila
- Knob Creek Bourbon
- Jameson Whiskey
- Glenmorangie Original
  10 yr Scotch

**Welcome Drink**
Choice of
- Silver Margarita
- Bubbles
- Key West Rum Punch

Wine*

**ULTRA PREMIUM**
- Prosecco Spumante, Riondo, DOC, Italy
- Chardonnay, Greystone, CA
- Cabernet Sauvignon, Greystone, CA

**BOUTIQUE**
(+$15 per person upgrade)
- Domaine Ste. Michelle Brut, WA
- Chardonnay, Wente Estate Grown, CA
- Cabernet Sauvignon, Wente Southern Hills, CA

Beer

**ULTRA PREMIUM & BOUTIQUE**
(selection of 4)
- Blue Moon Belgian White
- Bud Light
- Corona Extra
- Miller Lite
- Sam Adams Boston Lager
- Stella Artois
- Local Craft

Extras

**WINE SERVICE WITH DINNER** | $15 per person for the wine included in the package

*Please inquire with your catering manager about our full wine list

**WHITE CLAW HARD SELTZER** | $12 per person
ruby grapefruit, natural lime, mango

**CHAMPAGNE TOAST UPGRADE**
- Étoile Rosé Sparkling, Carneros, CA
  $79 per bottle
- Veuve Clicquot, Yellow Label, Reims
  $125 per bottle
- Moët & Chandon, Imperial Brut, Epernay
  $138 per bottle
- Veuve Clicquot, Rosé, Reims
  $150 per bottle
- Ruinart Rosé, Reims 2010
  $175 per bottle
- Dom Perignon Brut, France 2008
  $325 per bottle