



THE REACH
KEY WEST

CURIO COLLECTION
by Hilton

Weekend Ideas

REHEARSAL DINNER • FAREWELL BREAKFAST AND BRUNCH

Rehearsal Buffet Dinners

Minimum of 20 guests. Prices are based on two hour service.

Keys Influence | \$115 PER PERSON | TWO HOUR OPEN BAR INCLUDED
| \$70 PER PERSON | BAR EXCLUDED

Bahamian conch chowder

Caesar salad. chopped romaine, parmesan
sbrisolona, Four Marlins caesar dressing

Roasted white potato salad, pineapple,
toasted coconut, peppers, scallions,
key lime mayo

Pigeon pea salad, peanut, mango, pork belly,
red onion mango vinaigrette

Sweet rolls

Island spiced fresh catch, charred tomatillo
salsa verde

1855 NY strip, creole sauce

Grilled recaito rubbed asparagus

Spiced rum orange ginger glazed maduros

Key lime tarts

Southernmost BBQ | \$104 PER PERSON | TWO HOUR OPEN BAR INCLUDED
| \$59 PER PERSON | BAR EXCLUDED

Four Marlins salad, baby greens, Florida citrus,
heart of palm, avocado, goat cheese,
red onion, key lime vinaigrette

BBQ potato salad with hard boiled egg,
celery seed, smoked paprika, bacon

Callaloo, bacon

Roasted corn on the cobb, frogmore butter

FROM THE GRILL

Chef attended (\$175 fee per chef applies)

Whiskey chicken

Angus beef burgers

Beyond burgers (plant based)

Add lobster salad to burgers +\$25

Bourbon onions, lettuce, tomato, red onions,
pickles, american and cheddar cheese,
brioche buns

Hummingbird Cupcakes



Rehearsal Receptions

Minimum of 20 guests. Prices are based on two hour service.

Mallory Square Street Food | \$65 PER PERSON | +\$45 TWO HOUR BAR

Chef attended (\$175 fee per chef applies)

Crab cake sliders (one per person)

Calypso short ribs

Mini Four Marlins cubans

Conch fritters, island sauce

Dockside fish tacos, sofrito grilled catch, green papaya slaw, cilantro crema (one per person)

Wood Fired | \$65 PER PERSON | +\$45 TWO HOUR BAR

Chef attended (\$175 fee per chef applies)

Key West pink shrimp, key lime butter

Scallops, green garlic lemon butter

Florida oysters, frogmore butter

Grouper fingers

Add Florida lobster tail + \$32

The Tower Taqueria | \$45 PER PERSON | +\$45 TWO HOUR BAR

Chef attended (\$175 fee per chef applies). Minimum 2 chefs required.

Green sofrito rubbed flank steak, charred tomatillo relish

Island spiced Key West pink shrimp, green papaya slaw

Flour tortillas

Tortilla chips & salsa

Based on two tacos per person



Let's Brunch

Minimum of 20 guests. Prices are based on two hour service.

BEVERAGES

Florida orange, apple & pineapple juice
Coffees & hot teas

FRUIT STAND

Chef attended (\$175 fee per chef applies)
Seasonal whole fruit
Seasonal fruits cut to order
Greek yogurt parfait bar, plain & flavored green yogurts, fresh berries, tropical fruit, granola, seeds & nuts

SALAD STATION

Mixed greens, heirloom tomatoes, avocado, hearts of palm, Florida citrus, key lime vinaigrette

BAKERY

Assorted muffins including gluten free blueberry
Croissants

EGGS

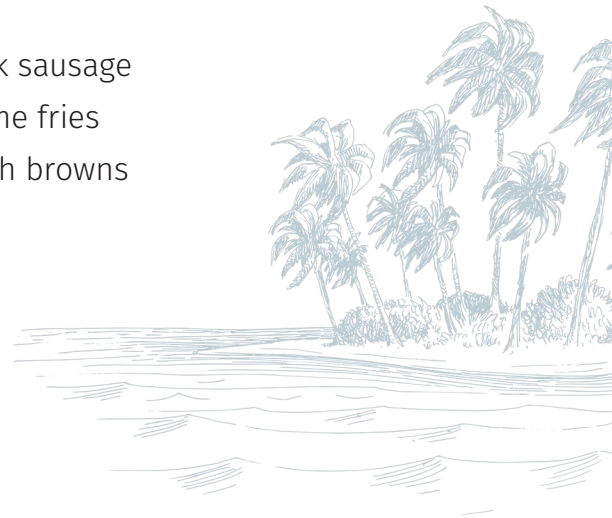
CHOOSE ONE

Scrambled eggs
Scrambled egg whites
Scrambled eggs with aged cheddar
Egg white frittata with tomato & spinach
Spanish torta with potatoes, chorizo, cheese, green onions, key lime mayo

SIDES

CHOOSE TWO

Ham	Pork sausage
Smoked sausage	Home fries
Smoked bacon	Hash browns
Chicken apple sausage	



Let's Brunch (cont.)

Minimum of 20 guests. Prices are based on two hour service.



ACTION STATION CHOOSE ONE

AVOCADO TOAST

Chef attended (\$175 fee per chef applies)

Multigrain bread, escabeche, radish, goat cheese, poached egg

OMELET STATION

Chef attended (\$175 fee per chef applies)

Pork sausage, ham, bacon, smoked sausage

American cheese, cheddar, swiss, goat cheese

Asparagus, spinach, peppers, onions, mushrooms

SLIDERS

Coastal Beef Sliders

SWEETS & TREATS CHOOSE TWO

Key lime tartlets

Hummingbird cupcakes, cream cheese frosting

Pineapple foster pound cake

Flourless chocolate cakepops

BUBBLES & BERRIES

Bartender required (\$175 fee per bartender applies)

Prosecco Spumante, Riondo, DOC, Italy

Florida orange juice, passionfruit puree, mango puree

Strawberries

BLOODY MARY, MOLLY & CAESAR

Bartender required (\$175 fee per bartender applies)

Absolut vodka, Jameson Irish whiskey

Bloody mary mix, tomato juice, clamato juice

Celery stalks, lemon, lime, olives

Worchestershire sauce, tabasco, celery salt

\$95 per person with two hour mimosa and bloody mary bar service

\$65 per person. mimosa and bloody mary bar excluded



Getting Ready

Minimum of 10 guests.

NIBBLES

Delivered to your suite at designated time

Calypso spiced chicken club, smoked bacon, lettuce, tomato, swiss, key lime mayo

Wood grilled steak wrap, provolone, red onions, baby greens, pickles, goat cheese, yum yum

Key West Caprese, fresh mozzarella, roasted tomato, baby greens, key lime vinaigrette

Farmers market board, locally sourced cheeses, charcuterie, dried and fresh fruits, crackers

Choose two \$35 per person

Choose three \$45 per person

Choose four \$55 per person

BUBBLES

Delivered to your suite at designated time

Riondo Prosecco, Veneto, IT

\$40 per bottle

Chandon Brut Classic, CA

\$45 per bottle

Étoile Rosé Sparkling, Carneros, CA

\$80 per bottle

Veuve Clicquot, Yellow Label, Reims, FR

\$125 per bottle

Moët & Chandon, Imperial Brut, Epernay, FR

\$138 per bottle

Veuve Clicquot, Rosé, Reims, FR

\$150 per bottle

Ruinart Rosé, Reims, FR 2010

\$175 per bottle

Dom Pérignon Brut, FR 2008

\$325 per bottle

