



2018
Wedding Menus



Frequently Asked Questions

Am I allowed to bring in my own food?

If your event is at the hotel, then all food and beverage must be provided by the hotel. No food is to be brought in or taken out. We do make certain exceptions for ethnic celebrations and caterers with stipulations. We do allow you to bring in your own wedding cake. Please consult your event manager for details.

When do you need to have my menu selections?

We would like to have your final selections three weeks prior to your event. This insures that we will have everything in stock and available to you when your function begins.

Can I make changes or substitutions to the menus?

If you don't see what you're looking for, we will be happy to work with you on customizing the menu to fit your needs. There may be an additional charge depending on the ingredients required to accommodate your request.

What does "guarantee" mean?

The guarantee is the minimum number of meals you will be charged for, regardless of how many people attend your event. The hotel will prepare 3% over the guarantee to allow for increases in attendance. If you do not provide us with a guarantee prior to your event, your estimated number of guests will become the guarantee. Changes to the guarantee must be made directly with your event coordinator. Last minute changes to increase seating or modify specifications may incur an additional charge.

How does the bar service work?

Within this packet you will find a list of our prices for the choices in alcohol. Those prices are on a "per drink" basis. It is up to you how you would like to provide this service to your guests. A hosted bar means that you will pay for all the liquor/beer/wine that is consumed. A cash bar means that your guests will pay for their drinks. If you choose to only pay



for a portion of the bar service, the rest of the service will be run on a “cash bar” basis.

How long does the bar stay open? May we bring in our own liquor?

Bartenders are required on all hosted and cash bars with a fee of \$100.00 per bartender if bar sales do not total \$300.00. Hotel will complete a “last call” by 11:45pm. Alcoholic beverages may not be sold or consumed in function rooms after 12:00 midnight. In accordance with the regulations enforced by the Florida State Liquor Commission, the Hotel does not allow beverages to be brought into function rooms unless catered by the Hotel.

Is there a rental fee for the banquet room? What does that include?

There is a rental fee for all banquet rooms. This covers the cost for our black or white tablecloths and napkins, table settings, dance-floor, and the set-up and break-down of the room. Other colors, upgraded linens and chair covers are available for an additional charge. Please consult your event manager for details.

How much of a deposit do you require? Is it refundable?

To secure the date for you, we typically require the cost of the banquet room as your deposit. This deposit will be listed on your contract and is refundable within a certain amount of time. If your event is cancelled at least 6 months out, your full deposit will be refunded. Any cancellation sooner than 6 months will result in a non-refundable deposit, as the re-sale of the function space is unlikely.

When are my payments due? What type of payments do you accept?

All payments must be received 3 business days prior to your event. We accept bank-issued cashier checks, business checks, cash, money orders and all major credit cards.

Are there any service charges?

All prices are subject to 22% Service Charge and 6.5% Tax. All food and beverage prices are subject to change without notice.



Can we bring in our own decorations for the room?

Absolutely, we are happy to accommodate you based on the availability of the room. Decorations must be removed upon completion of the event. Please consult your event manager for details.

Can I get a discount on guest rooms for my event?

Yes. In order to receive a discounted room rate, we will need to set aside a minimum of 10 rooms. People who will be attending the event can call the hotel up until 30 days prior to receive the discounted rate. At this 30-day cut-off date, any unused rooms in your block will be released back into the general inventory of the hotel. Anyone calling after this date will not be guaranteed the discounted room rate.

Does it cost to park?

Parking is free to hotel guests and anyone attending your event.

Who should I contact with questions?

Please contact the Catering Sales Manager at 904-471-2555, ext. #606.



The Traditional Breakfast Buffet

Breakfast Buffet Includes

Scrambled Eggs

*Light and fluffy scrambled Eggs
mixed with Cheddar Cheese*

Bacon and Sausage links

*Crispy Honey Cured Bacon
and Maple Sausage Links*

Sausage Gravy w/Biscuits

*Fresh baked Buttermilk Biscuits
served with our Homemade Sausage Gravy*

Roasted Breakfast Potatoes

*Herb roasted Red Potatoes
mixed in with diced Onions*

Side Items Included

*Seasonal fresh cut Fruit tray
Variety of Breakfast Danishes
Assorted Mini Muffins*

Choice of Two Fresh Fruit Juices

*Orange Juice, Apple Juice, Pineapple Juice,
Cranberry Juice or Milk*

Coffee & Hot Tea

\$17.95 ++ per person



Brunch Buffet

Build your own Salad Bar

Salad includes Mixed Greens, Carrots, Cucumbers, Cherry Tomatoes, Sliced Onions, Croutons and your choice of two Dressings. Italian, Ranch, French, Oil & Vinegar and 1000 Island

Buffet Items Included

Eggs Benedict

*Pouched Eggs atop a toasted English Muffin with Canadian Ham
Then topped with our home-made Hollandaise Sauce*

Build your own Bagels

*Includes the following items. Variety of Bagels,
Cream Cheese, Lox and Butter*

Mini Breakfast Sandwiches

*A nice mix of our mini Breakfast Sandwiches to include, Egg, Ham and Swiss,
Bacon and Cheese. All on Kings Hawaiian Rolls.*

Side Included

*Herb Roasted Breakfast Potatoes
Fresh Fruit and Cheese Skewers
Assorted Muffins*

Coffee, Decaf & Iced Tea

\$24.95++ per person

Add a Mimosa Bar for \$10.00 ++ Per Person

Includes Champagne, Strawberries, Blueberries and variety of flavored Purees



PASSED HORS D'OEUVRES

Choice of Cold passed item for \$3.95 ++ Each 1 Per Person

Choice of Hot passed item for \$4.95 ++ Each 1 Per Person

Cold Items

Fresh Fruit Crudité Cups

A delightful mix of Tropical Fruits diced tossed in a mix of Juices. Served in mini cups

Assorted Finger Sandwiches

A mix of Cheese Burger, Buffalo Chicken and fried Green Tomato mini Sandwiches

Mini Ceviche Cups

A delicious blend of fresh Fish, Onions, Tomatoes, Green Olives and Cilantro

BY THE PLATTER

Cold Items

Vegetables & Cheese Tray

Fresh cut Vegetables and mixed Cheeses. Accompanied with Ranch, Blue Cheese and Assorted Crackers

Deviled Eggs

Hard boiled Eggs filled with a creamy Yolk and Relish filling topped with Paprika

Fresh Fruit Tray

A blend of Strawberries, Apples, Honeydew Melon, Cantaloupe and Bananas

Jumbo Peel & Eat Shrimp

Fresh Shrimp boiled and then chilled. Served with Cocktail Sauce for dipping

Choice of Cold Tray \$4.95++ Each 1 Per Person

Choice of Hot Tray \$6.95++ Each 1 Per Person

Hot Items

Bacon Wrapped Scallops

Ocean Scallops wrapped in Peppered Bacon and topped with a Lemon Butter drizzle

Marinated Chicken Skewers

Your choice of one or both Chicken or Beef Skewers. Served either Jerk, Teriyaki, Caribbean or Plain

Chicken and Waffle Bites

Bite size Chicken Tenders on top of mini Waffles drizzled with a hot Honey and topped with Powdered Sugar

Mini Crab Cakes

A blend of fresh Crab, Pepper, Onions and our Island Seasoning then lightly dusted and fried. Drizzled with Key Lime Sauce

BY THE PLATTER

Hot Items

Fried Calamari with Marinara

Fried to a crispy, golden perfection served with Remoulade for dipping.

Swedish Meat Balls

Bite-size Meatballs baked and then coated in our Homemade Sauce

Hot & Spicy Chicken Wings

Jumbo Chicken Wings Deep Fried Tossed in Your Choice of Sauce.

Hot, Mild BBQ or Garlic Parmesan



Classic Dinner Buffet

Fresh Salad

*Caesar Salad or House Salad with choice of two Dressings.
Honey Citrus Vinaigrette, Italian, French, Ranch and 1000 Island*

Pasta Primavera

*A nice mix of Broccoli, Carrots, Zucchini, mixed Peppers, Onions and
Tri-color Pasta tossed in a White Wine Sauce*

Oven Roasted Turkey

*Tender oven roasted Turkey Breast served over Stuffing
and topped with Homemade Turkey Gravy*

Sliced Sweet Glazed Pit Ham

*Sweet sliced Ham cooked to perfection and served
over a bed of fresh Mélange of Vegetables*

Sides Dishes Included

*Garlic Mashed Potatoes
Mélange of Fresh Vegetables*

Fresh Rolls & Butter

Assorted Dinner Rolls

Coffee, Soda & Iced Tea

\$36.95++ per person



Italian Feast Buffet

Antipasto Salad

A classic mix of cubed Salami, Pepperoni, Tomatoes, Artichokes, Red Peppers, Black and Green Olives, Basil, Provolone Cheese and Mozzarella Cheese

Choice of Classic Minestrone or Momma's Italian Wedding Soup

Can't miss. Both made from scratch and served the way your Momma would

Buffet Items Included

Chicken Alfredo

Grilled chicken and Fettuccini Pasta tossed in a Creamy Garlic Sauce

Baked Ziti

A flavorful mix of Ground Beef, Sausages, Ricotta Cheese all tossed with Ziti Pasta and topped with Mozzarella Cheese and baked till golden brown.

Italian Sausage and Peppers

*A match made in heaven, start with a mix of sweet and spicy Italian Sausage add in some Onions and Green Peppers, all mixed together and place over a bed of Ziti Pasta and covered in our Homemade Meat Sauce.
"A Piece of Heaven" as Momma would say*

Sides Included

Mélange of fresh Vegetables

Fresh Rolls & Butter

Assorted Dinner Rolls

Coffee, Soda & Iced Tea

\$35.95++ per person



Key West Experience Buffet

Outpost Fresh Fruit Display

*A Delightful Mix made up of Mango, Oranges, Kiwi and Strawberries,
all tossed in Honey Citrus Juice.*

Chilled St Augustine Seafood Salad

Shrimp, Scallops and Conch marinated with our Homemade Citrus-Basil Vinaigrette

Lemon Caper Mahi Medallions

*Fresh Mahi-Mahi served over a bed of Corn Chowder
and topped with a Lemon Caper Sauce.*

Grilled Pineapple Chicken

*Moist and flavorful grilled Chicken served over a Green Beans and Onions,
topped with a Pineapple Chutney*

Scallop and Shrimp Medley with Pasta

*A delicious mix of Sea Scallops and Shrimp tossed in our Garlic and White Wine Pink Sauce.
Served over Linguini Pasta.*

Choice of Two of the following sides

*Homemade Garlic Mashed Potatoes
Mélange of fresh Vegetables drizzled with a Balsamic Glaze
White or Dirty Rice
Cheddar Grits with a hot Honey
Grilled Asparagus
Roasted Red Potatoes*

Fresh Rolls & Butter

Assorted Dinner Rolls

Coffee, Soda & Iced Tea

\$42.95++ per person



The Hawaiian Luau Buffet

Fresh Fruit Crudité Cups

A delightful Mix of tropical Fruits diced and tossed in a mix of Juices, served in mini cups

Build your own salad bar

Salad includes Mixed Greens with Carrots, Cucumbers, Cherry Tomatoes, Sliced Onions, Croutons and your choice of two Dressings. Italian, Ranch, French, Oil & Vinegar and 1000 Island

Buffet Items Included

Bacon Wrapped Mahi Medallions

Mahi Medallions wrapped in Bacon and served over Fresh Green Beans and Onion mix

Sliced Glazed Pit Ham with Pineapple

If Chef Attended Add \$100.00

Honey-glazed Ham topped with Pineapple and served over a bed of White Rice

Traditional Hawaiian Sides

Pohole Salad- A delicious mix of Fern Shoots, Maui Onions and Tomatoes served in a Vinaigrette Sauce.

'Uala - Sweet Potato, warm sliced Big Island Sweet Potatoes

Chicken Long Rice, Shredded Chicken, Maui Onions, Ginger and Rice Bean Noodles in Broth.

Fresh Rolls & Butter

Assorted Dinner Rolls

Coffee, Soda & Iced Tea

\$32.95++ per person



The Southern BBQ Buffet

**Includes Build your own Salad Bar **

Salad includes Mixed Greens, Carrots, Cucumbers, Cherry Tomatoes, Sliced Onions, Croutons and your choice of two Dressings. Italian, Ranch, French, Oil & Vinegar and 1000 Island

Sweet and Spicy BBQ Ribs

Fall off the bone Ribs basted with a mix of sweet and spicy BBQ Sauce

BBQ Chicken

Tender cuts of marinated Chicken Breast, grilled to perfection and basted with our Classic Sweet BBQ Sauce

BBQ Brisket

Slow roasted Beef Brisket. Basted in our classic BBQ Sauce and served on a bed of Onion Straws

Sides Include

*Corn on the Cobb, Served in a Butter Sauce
Southern-style Potato Salad
Sweet and Spicy Baked Beans
Shredded Cole Slaw
Homemade Corn Bread Muffins*

Coffee, Soda & Iced Tea

\$34.95++ per person



Surf and Turf *(Plated Dinner)*

Seafood Chowder Bowl

*A Blend of fresh Shrimp, Crab and Scallops
served in our Homemade Chowder.*

Individual Side Salad

*Salad choice of Mixed Greens or Caesar Salad and your choice of two Dressings.
Italian, Ranch, French, Oil & Vinegar and 1000 Island*

Sirloin Steak

*A grilled 8-ounce Sirloin cooked to a medium rare,
Topped with a Merlot Butter
Mélange of fresh Vegetable*

Seafood Skewers

*One Shrimp and one Scallop skewer seasoned and
cooked perfectly served atop a bed of Rice Pilaf*

Fresh Rolls & Butter

Assorted Dinner Rolls

Coffee, Soda & Iced Tea

\$39.95++ per person



Beach Inspired Dinner

(Plated Dinner)

Choose from one of the following

Each Entrée comes with choice of Caesar Salad or House Salad

Mahi – Mahi

The Hawaiian name Mahi - Mahi means “very strong” which attests to its fighting ability in the sea. Whether you know it as Dolphinfish, Dorado or Mahi Mahi this delicious piece of Fish is prepared grilled or blackened topped with our Key Lime Beurre Blanc and served with Dirty Rice and a Mélange of fresh Vegetables

Fried Shrimp

A local favorite for a reason. Fresh local Shrimp, fried to a crispy golden perfection with Remoulade or Cocktail Sauce and served with French Fries and Cole Slaw

Chicken or Shrimp Scampi

I’ve never met a Pasta I did not love. This one will be at the top of your list. Fresh Shrimp sautéed with Garlic in a Sundried Tomato Cream Sauce over a bed of Linguini

New York Strip

The original saying the closer to the bone, the sweeter the meat has never been truer than with our 10 ounces “Bone-in” Rib Eye Steak. Choice cut, well-seasoned and exploding with flavor.

Cooked to your liking, served with Mashed Potatoes and Mélange of Fresh Vegetables

Please add an additional \$6.00

Paneed Chicken

8 Ounce Chicken Breast lightly coated and pan seared to perfection. Topped with our Homemade Lemon Caper Sauce and served atop a bed of Arugula and roasted Tomato Salad and served with Mashed Potatoes

Fresh Rolls & Butter

Assorted Dinner Rolls

Choose from one of the following Desserts

Cheese Cake, Brownie or Chocolate Cake

Coffee, Iced Tea or Soda

\$23.95 ++ Per Person

++All Food and Prices are subject to 6.5% Florida State Sales Tax and 22% Service Charge



Banquet Bar Services

Cash Bar or Host Bar on Consumption

House Brands \$6.50 ++ Per Drink

House Brands Include Vodka, Rum, Gin, Tequila or Whiskey. Domestic Beer and one Red and one White House Wine

Call Brands \$8.00 ++ Per Drink

Call brands include the following Absolut, Skyy, Bacardi, Jack Daniels, Tanqueray, Captain Morgan, Jim Beam, Jose Cuervo and Bombay Dry Domestic and Import Beers, two Red Wines and two White Wines

Premium Brands \$10.50 ++ Per Drink

Titos Vodka, Grey Goose, Jack Daniels, Jameson, Patron, Jose Cuervo, Johnnie Walker Black, Bacardi Rum, Captain Morgan, Malibu Rum, Bombay Sapphire and Tanqueray Gin Domestic and Import Beers, as well as three Red Wines and three White Wines

Specialty Drink \$14.00 ++ Per Drink

Specialty drinks include any of our drinks from the Guy Harvey Surf Shack Tiki Bar or Grille & Grog Restaurant menus with the exceptions of Martinis

Beer \$5.00 and Wine \$6.50 ++ Per Drink

Beer and Wine include all Domestic and Import Beers and two Red and two White House Wines

Champagne by the Bottle \$12.00 ++

Champagne Toast \$7.50 ++ Per Person

Soda and Bottle Water \$2.00 ++ Per Drink

Choose the option you prefer. 6.5% Sales Tax is included in the liquor prices. \$100.00 bartender fee and service charge of 22% is additional. If bar sales exceed \$300.00, bartender fee is waived.

++All Food and Prices are subject to 6.5% Florida State Sales Tax and 22% Service Charge



Guy Harvey Resort Bar Packages

Beer, Wine and Soda

*Includes all Domestic and Import Beers, Choice of 3 Red Wines and 3 White Wines
Also includes Iced Tea and Soda*

- 1 Hour Package \$10.00++ Per Person**
- 2 Hour Package Add \$8.00 Per Person**
- 3 Hour Package Add \$7.00++ Per Person**
- 4 Hour Package Add 7.00++ Per Person**

Well Brands:

House Vodka, Rum, Gin, Tequila. House Scotch Whiskey. Domestic Beer and 1 Red and 1 White House Wine

- 1 Hour Package \$17.00++ Per Person**
- 2 Hour Package Add \$14.00++ Per Person**
- 3 Hour Package Add \$10.00++ Per Person**
- 4 Hour Package Add \$10.00++ Per Person**

Call Brands

*Absolut, Skyy, Bacardi, Jack Daniels, Tanqueray, Captain Morgan, Jim Beam, Dewars, Jose Cuervo and Bombay Dry
Domestic and Import Beers, two Red Wines and two White Wines*

- 1 Hour Package \$19.00++ Per Person**
- 2 Hour Package Add \$14.00++ Per Person**
- 3 Hour Package Add \$12.00++ Per Person**
- 4 Hour Package Add \$10.00++ Per Person**

Premium Brands

*Titos Vodka, Grey Goose, Jack Daniels, Jameson, Patron, Jose Cuervo, Jonnie walker Black, Bacardi, Hendricks Gin, Captain Morgan, Malibu Rum, Bombay Sapphire and Tanqueray Gin
Domestic and Import Beers as well as three Red Wines and 3 White Wines*

- 1 Hour Package \$22.00++ Per Person**
- 2 Hour Package Add \$18.00++ Per Person**
- 3 Hour Package Add \$14.00 Per Person**
- 4 Hour Package Add \$12.00 Per Person**

Non-Alcoholic Drink Package* Included in all Packages*

*Includes Soda, Tea & Limited Juices
\$7.00 ++ Per Person*

**6.5% Sales Tax is included in the liquor prices.
\$100.00 Bartender Fee and service charge of 22% is additional.**

++All Food and Prices are subject to 6.5% Florida State Sales Tax and 22% Service Charge