

2024

CASA MARINA KEY WEST, CURIO COLLECTION BY HILTON

# SAVOR



# WELCOME



## Casa Marina

KEY WEST

**CURIO COLLECTION**  
by Hilton™

## CASA MARINA KEY WEST, CURIO COLLECTION BY HILTON

Built in 1920 and listed on the National Register of Historic Places, Casa Marina is a flawless merging of Old Key West ambiance and contemporary luxury. Sitting on 1,100 feet of the largest private secluded beachfront in Old Town Key West, the Resort is perfect for lazy days in a hammock on the sand or by one of two sparkling pools. The serene, tropical setting and spectacular grounds offer a variety of unique locations for beach receptions and dinners, team building experiences, memorable meetings and incentive trips.

Delight in pampering pool concierge services, including poolside popsicles and refreshing chilled towels, a rejuvenating fitness center and beachside spa treatments. Enjoy on property world-class water sports, such as jet skis, water bikes, paddle boards and snorkeling excursions. To complete your Key West experience, the vibrant and eccentric Duval Street is minutes from the Resort, easily accessible via a leisurely stroll, rented scooter or bicycle.

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### CASA MARINA KEY WEST, CURIO COLLECTION BY HILTON

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# BEYOND THE BUOY

LANDMARKS AND ACTIVITIES OF THE SOUTHERNMOST CITY.

DESPITE HER SIZE, (ONLY 4 MILES LONG AND 2 MILES WIDE) KEY WEST IS A UNIQUE ISLAND CITY AT THE SOUTHERNMOST TIP OF FLORIDA.

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Rich in history, culture, activities and entertainment, it's no wonder that TripAdvisor recently rated Key West the #1 "Most Excellent" Place to Travel to Worldwide. That same year, they also rated Key West #1 for "Most Excellent" Cities for Restaurants. Worthy of praise for far more than key lime pie, here are some do not miss landmarks and activities while in Key West:

## THE DRY TORTUGAS

Made up of seven small islands and perfect for snorkeling, a day trip to the Dry Tortugas, home to one of the most unique eco-attractions tops are list for do not miss attractions. Its crown jewel, the historic Ft. Jefferson was once used as a prison during the Civil War. The water is spectacular, and you may get there by boat.

## HISTORIC HOMES

Visit the home of Nobel Prize winning author Ernest Hemingway at Hemingway House, visit his writing rooms, catch a glimpse of some of the infamous 6 toed cats or stroll the grounds. For presidential buffs, The Harry S. Truman Little White House is currently the State of Florida's only presidential site as it was President Truman's winter White House. Thomas Edison was a frequent extended guest and has been used by six American Presidents.

## FOR NATURE LOVERS

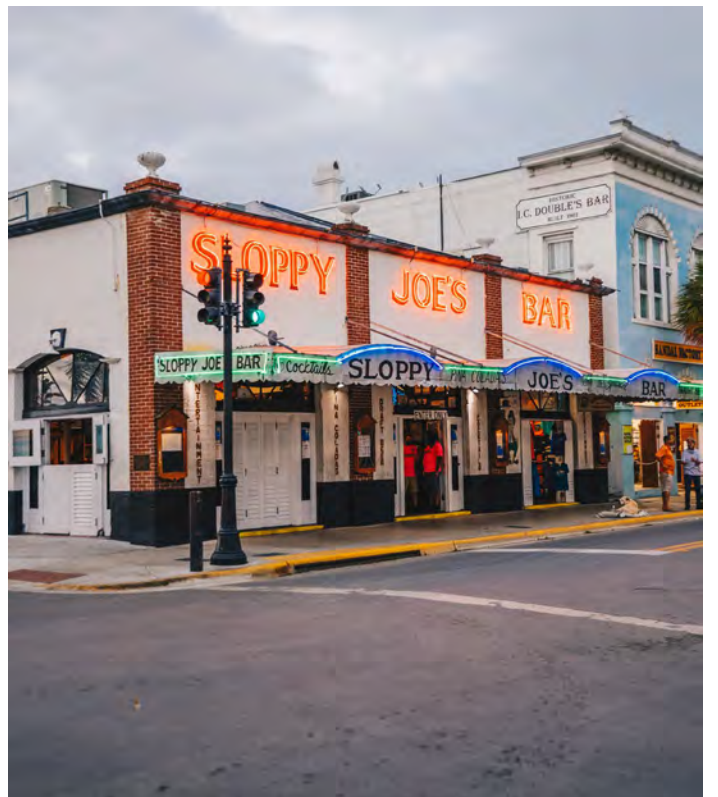
No trip to Key West would be complete without a stop at the magical world of the Butterfly Conservatory. Your cares will melt away as you stroll through this garden habitat that is home to over 60 species of butterflies and 20 exotic birds.

## BY LAND

Celebrate our legendary sunsets at Mallory Squares nightly Sunset Celebration. A vibrant street fair atmosphere with local artists and street performers serves as the warm up act before the main attraction of our beautiful sunset. Once the sun goes down head over to the music & nightlife of Duval Street, often referred to as the Bourbon Street of Key West, is just a short stroll, bike ride or Lyft ride away. This main street of Historic Old Town is lined with restaurants, bars and nightlife, many open until the wee hours of the morning. Day or night there is outstanding live local music playing somewhere along Duval and the surrounding side streets. Iconic Duval stops include Sloppy Joe's, Irish Kevin, Hog's Breath and more. Off Duval be sure to check out The Green Parrot, Mary Ellen's or First Flight.

## BY SEA

Enjoy a front row seat to some of the most beautiful sunsets on earth aboard a sunset sail. Charter a private boat or meet new friends on a large party catamaran. If watersports adventurist or deep-sea fishing is your preference, you have come to the right place. Key West offers island jet-ski tour, kayaking, paddle boarding, eco tours and deep sea fishing charters on the waters that home to trophy game fish. Many restaurants also will cook your catch.





## THE REACH KEY WEST, CURIO COLLECTION BY HILTON OUR SISTER PROPERTY

Guests of Casa Marina may enjoy two unique experiences in one as you receive access and reciprocal charging privileges to all of the amenities available at our sister property The Reach Key West, Curio Collection by Hilton™.

Steps away from whimsical Duval Street and situated on the only private natural sand beach in Key West, The Reach offers a pure authentic escape into the heart of Conch culture. Blending carefree island vibes, inspired nautical details, unique Key West experiences and simple, stylish hospitality.

Enjoy the seductive atmosphere of oceanfront dining, at the relaxed yet sophisticated culinary experiences of Four Marlin Oceanfront Dining featuring the fresh local seafood, imaginative craft cocktails and an impressive wine list.

The Reach welcomes you to experience the unique spirit of The Conch Republic like no other.

Ask your catering manager about group dinner options at The Reach.

BREAKFAST



# BREAKFAST



## BREAKFAST & BRUNCH

**Continental breakfasts** are intended for a maximum of 30 minutes. \$4 per person is added for each additional 1/2 hour of service. Minimum of 10 guests. Surcharge of \$150 applies for groups under 10.

**Hot breakfasts** are intended for a maximum of 60 minutes. \$4 per person is added for each additional 1/2 hour of service. Minimum of 20 guests. Surcharge of \$300 applies for groups under 20.

**Breakfast enhancements and stations** can be added to any hot or continental breakfast; must equal full guaranteed number of guests and are not for individual sale.

**Brunch** is intended for a maximum of 2 hours. \$10 per person for each additional 1/2 hour of service. Minimum of 20 guests.

\*All chef-attended stations will be charged \$200 chef fee.  
Prices are per person unless otherwise noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





# CONTINENTAL BREAKFAST

## KEY WEST SUNRISE

Florida Orange, Cranberry &  
Ruby Red Grapefruit Juices

Freshly Brewed Coffee &  
Selection of Hot Teas

Hand Selected Cut Fruits and Ripened  
Berries

Freshly Baked Assorted Breakfast  
Pastries, Croissants and Muffins

Whipped Butter, Local Mangrove  
Honey, Mason Jar Marmalades and  
Jams

## CARIBE

Florida Orange, Ruby Red Grapefruit  
Juices & Guava Nectar

Freshly Brewed Coffee &  
Selection of Hot Teas

Papaya and Fresh Berries with Key Lime

Ham and Cheese Empanadas,  
Guava-Cream Cheese Pastelitos,  
Citrus Mango Muffins,  
Hot Cuban Tostadas

Whipped Butter,  
Mason Jar Marmalades and Jams

## HEALTHY START

Florida Orange, Cranberry  
& Ruby Red Grapefruit Juices

Freshly Brewed Coffee  
& Selection of Hot Teas

Caribbean Tropical Fruit Salad With  
Mango, Papaya, Pineapple, Berries,  
and Lime Infused Agave

Low Fat Yogurt Bar with Granola,  
Honey, Unsweetened Coconut Flakes

Whole Wheat Bread,  
Bran Muffins,  
Walnut-Carrot-Banana Cake

Whipped Butter, Local Mangrove Honey,  
Mason Jar Marmalades and Jams

Assorted Cereals,  
Ripe Bananas & Dried Fruits

Whole, 2%, Skim, Almond & Soy Milks

Spinach, Onion, Egg White Frittata,  
Olive Oil, Salt & Pepper



# HOT BREAKFAST

## BUILD YOUR OWN BUFFET

### JUICES & NECTARS

(Select Three)

Florida Orange, Cranberry, Ruby Red Grapefruit, Harvest Apple or V8 Juice, Guava or Papaya Nectar

### HOT BEVERAGES

Freshly Brewed Coffee

Selection of Hot Teas

### COLD

Hand Selected Seasonal Cut Fruits and Ripened Berries

Assorted Yogurts, Cereals and Cinnamon Granola

Whole, 2%, Skim, Almond & Soy Milks

### EGGS

(Select One)

Mini Tortillas Españolas

Traditional Scrambled Eggs

Scrambled Eggs with Caramelized Onions and Cotija Cheese

Scrambled Egg Whites with Fine Herbs

Roasted Mushroom, Tomato, Spinach, Onion & Goat Cheese Frittata (also available with Egg Whites)

### PASTRIES

(Select Two)

Assorted Mini Muffins, Buttered Croissants, Glazed Cinnamon Rolls, Assorted Danish Pastries, Guava Pastelitos, Cuban Bread, Mini NY Style Bagels with Charred Mango Cream Cheese

Whipped Butter, Local Mangrove Honey, Mason Jar Marmalades and Jams

### SIDES

House Made Chicken “Longaniza” with Roasted Onions and Peppers

Applewood Smoked Bacon

Pork Sausage Link

Yuca, Sweet Plantain & Chorizo Hash

Chicken Apple Sausage Link

Lyonnais Fingerling Potatoes with Caramelized Onions

Mini Mofongos with Pickled Red Onions and Cilantro

Steel Cut Oats with Brown Sugar, Local Honey and Dried Fruits

Smoked Gouda Polenta with Scallions and Bacon

# HOT BREAKFAST

## I SURVIVED DUVAL

Florida Orange, Cranberry & Ruby Red Grapefruit Juices

Freshly Brewed Coffee & Selection of Hot Teas

Virgin Bloody Mary Station  
Crisp Guava Glazed Bacon, Celery Stalks, Kosher Pickle Spears, Assorted Olives, Celery Salt, Lemon, Lime, Assorted Florida Hot Sauces

Upgrade To Non-Virgin: Add \$14 per person

Hand Selected Seasonal Fruits and Ripened Berries

Freshly Baked Cinnamon Rolls, Butter Croissants, Baguette Chimichurri Toast

Whipped Butter, Local Mangrove Honey, Marmalades and Jams

Fluffy Scrambled Eggs with Sharp White Cheddar and Chives

Pressed Mini Cuban Sandwiches

Buttermilk Biscuits with Chorizo-Cilantro Gravy

Applewood Bacon and Chicken “Longaniza” with Roasted Peppers

Yuca, Onion, Scallions Hash





# BREAKFAST ENHANCEMENTS

The following stations are designed and priced to complement your Continental or Hot Breakfast selection and are not available for individual sale.

## PANCAKES (Chef Attendant Optional)

Buttermilk or Whole Wheat Pancakes

### Toppings:

Blueberries, Strawberries, Banana, Chocolate Chips, Macadamia Nuts, Pineapple Jam, Whipped Butter, Maple & Coconut Syrup

## BRÛLÉE FRENCH TOAST (Chef Attendant Required)

Cinnamon French Toast

Toppings Include: Banana, Nutella, Mixed Berry Compote, Powdered Sugar

Whipped Butter, Maple & Coconut Syrup

## OMELETS (Chef Attendant Required)

Organic Farm Fresh Eggs, Egg Whites

House Made Fresh Tomato Salsa

### Toppings (Select Six):

Ham, Apple Wood Bacon, Chorizo Sausage, Local Red Shrimp, Baby Tomatoes, Baby Spinach, Onion, Mushrooms, Bell Peppers, Jalapeños, Sharp White Cheddar & Swiss Cheese

## AVOCADO TOAST STATION (Chef Attendant Required)

Toasted Sourdough, Multigrain Bread

Smashed Avocado, Bacon Crumbles, Radish, Goat Cheese, Chives, Green Onions, Cherry Tomato, Feta, Basil, Caramelized Red Onions, Black Salt, Chimichurri, Lemon, Lime,

Pan Fried Egg



# CASA MARINA GRAND BRUNCH

*Minimum of 20 guests.*

## BEVERAGES

Florida Orange, Grapefruit & Pineapple Juices

Guava & Papaya Nectars

Freshly Brewed Coffee & Selection of Hot Teas

## ”PIÑA-MANGO”

Pineapple Carpaccio with Mango Compote, Pineapple, Grilled Pineapple with Agave Marinated Mango

Pineapple-Mango Virgin Sangria with Berries, Mango

Honey Granola & Pineapple Yogurt Verrine

## BAKERY

Butter Croissants, Guava Pastelitos, Assorted Mini Danishes, “Sofrito” & Olive Oil Caribbean Style Baguette

## FRESH

Heirloom Tomato Salad, Grilled Stone Fruit, “Queso Fresco”, Seasonal Fruit Jam, Cilantro-Recao Vinaigrette

Green Banana & Calabaza “Escabeche” Salad

Fresh Local Catch “La Playa” Red Ceviche with Taro Root Chips

## CHICKEN ‘N WAFFLES

(Chef Attendant Required)

Crispy Buttermilk Marinated Chicken

Golden Malted Waffles

Smoked Blueberry-Orange Marmalade

Coffee Infused Maple Syrup

## HOT

Mini Spanish Tortillas or Traditional Scrambled Eggs (select one)

Cinnamon Butter Sweet Potato Hash

Chicken “Longaniza” Sausages with Sautéed Peppers

Roasted Garlic Brussel Sprouts with Sauté Red Onions

Black Bean “Mamposteo” Rice

Fresh Catch with Cipollini-Lime Sauce

Grilled Hanger Steak with “Chimichurri”

## SWEETS

Key Lime Tarts

Raspberry and Chocolate Tarts

Coconut Crème Brûlée

Assorted Macaroons & Cookies

# BREAKFAST & BRUNCH BEVERAGE ENHANCEMENTS

## CUBAN COFFEE STATION

(One Attendant per 50 Guests Required)  
Made to order authentic Cuban Coffee with Café Bustello

Bucci, Colada, Cortadito, Café con Leche

Pastelitos de Guava

## CREATE YOUR OWN LEMONADE & ICED TEA

(Attendant Optional)  
Fresh Squeezed Lemonade  
Herb Infused Jasmine Tea

Lavender, Mango & Hibiscus House Made Syrups

Mint & Basil

Lemon, Lime, Mango Slices

## CLASSIC MORNING BAR

(One Bartender per 75 Guests Required)

### Bloody Mary

Selection of Top Shelf Vodkas, Bloody Mary Mix, Tomato Juice, Crisp Bacon, Celery Stalks, Kosher Pickle Spears, Olives, Celery Salt, Lemon, Lime, Assorted Florida Hot Sauces

### Mimosa

Prosecco, Florida Orange Juice, Strawberries



# BREAKFAST & BRUNCH BEVERAGE ENHANCEMENTS

## SPRITZ BAR

(One Bartender per 75 Guests Required)

### Grapefruit Aperol Spritz

Aperol, Prosecco, Club Soda, Grapefruit Juice, Fresh Thyme

### Grand Marnier Spritz

Grand Marnier, Prosecco, Lemonade, Orange

### Elderflower Spritz

St. Germain, Prosecco, Club Soda, Fresh Lavender

### Cucumber Mint Spritz

Ketel One Botanical, Club Soda, Fresh Cucumber and Mint

\$19 per Drink

\$500 minimum guaranteed consumption

## ZERO PROOF SPRITZ BAR

(One Bartender per 75 Guests Required)

### Zero Proof Amalfi Spritz

Lyre's Italian Spritz, Lyre's Classico, Soda Water, Orange Garnish

### Zero Proof Key West Mango Spritz

Mango Puree, Lyre's Classico, Basil, Mango Garnish

\$12 per drink

\$500 minimum guaranteed consumption





# BREAKS



# MEETING BREAKS

*All breaks are intended for a maximum of 30 minutes and are not for use as breakfast, lunch or dinner. Prices are per person. Minimum of 10 guests.*

## STRAWBERRY FIELDS

Strawberry Shortcake Verrines, Chocolate Dipped Strawberries, Fresh Strawberries and Cream with Brown Sugar, Strawberry Limeade

## HEALTHY

Fresh Cut Vegetables, Avocado and Ranch Dressings, Fresh Seasonal Fruit Display, Soft Granola Bars, Oatmeal Cookies, Assorted Chilled Fruit Juices

## COOKIE JAR

Chocolate Chip, White Macadamia, Peanut Butter Cookies, Assorted Organic Milks, Chocolate and Vanilla Shakes

## CHOCOLATE RUSH

Double Fudge Brownies, Chocolate Pot de Crème Verrines, Frosted Chocolate Cupcakes, Molten Chocolate Chip Cookies

## 90 MILES TO CUBA

Green Plantain Chips, Mango Salsa, Cubanitos, Mini Yuca Fritters with Garlic Aioli, Ropa Vieja Empanadas, Sweet Plantain Bread with Guava Spread

## THE BALL PARK

Hot Dog Sliders, “Nachos con Queso”, Warm Cinnamon-Sugar Churros, Cracker Jacks

## ENERGIZER

Kind Bars, Yogurt Covered Raisins, Fruit Skewers, Honey-Mint Yogurt

## PACHANGA

Golden Tortilla Chips, Guacamole, Casa Pico de Gallo, Pineapple Salsa, Sour Cream

## HÄAGEN-DAZS® ICE CREAM

(Attendant Required)

Chocolate, Vanilla & Strawberry Ice Cream  
Toppings to include: Warm Chocolate Fudge, Sprinkles, Marshmallow, Fruit, Whipped Cream

Ice Cream Cart Rental Available



# MEETING BREAKS

*All food breaks are intended for a maximum of 30 minutes and are not for use as breakfast, lunch or dinner. Prices are per person. Minimum of 10 guests.*

## WATERING HOLE

Unlimited Freshly Brewed Regular and Decaffeinated Coffee, Selection of Premium Hot Teas

Assorted Coca-Cola Beverages

Still & Sparkling Bottled Water

8 hour service

4 hour service

## CUBAN COFFEE STATION

(One Attendant per 50 Guests Required)  
Made to order authentic Cuban Coffee with Café Bustello

Bucci, Colada, Cortadito, Café con Leche

Pastelitos de Guava

## AQUA FRESCA

Display of Refreshing Fruit, Herb and Flower Infused Beverages

Hibiscus Flower, Tangerine and Orange Blossom

Cucumber, Lime and Lemon Grass

Pineapple, Ginger and Kaffir Lime Leaf

Passion Fruit, Honey and Lavender

Minimum order of 1 Gallon per flavor

## ALL DAY SERVICE

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Premium Hot Teas

Assorted Coca-Cola Beverages

Still & Sparkling Bottled Water

AQUA FRESCA Two Flavors of Your Choice

MORNING BREAK OF YOUR CHOICE

AFTERNOON BREAK OF YOUR CHOICE

# A LA CARTE BREAKS

*Minimum consumption of \$500 is required when selecting from A La Carte Break offer.*

## FROM THE BAKE SHOP

Assortment of Bagels with Plain and Guava-Chive Whipped Cream Cheese  
per dozen

Assorted Muffins  
per dozen

Assorted Miniature Breakfast Pastries  
per dozen

Cinnamon Sticky Buns  
per dozen

Butter Croissants  
per dozen

Guava Cheese Pastelitos  
per dozen

Jumbo Freshly Baked Cookies, Chocolate Chunk, Peanut Butter, Oatmeal  
per dozen

Double Fudge Brownies and Blondies  
per dozen

Mini Key Lime Tartlets  
per dozen



## A LA CARTE BREAKS

*Minimum consumption of \$500 is required when selecting from A La Carte Break offer.*

### ON THE HEALTHY SIDE

Yogurt Parfaits, Layered Yogurt, Seasonal Fruit Compote and Homemade Granola  
per each (minimum order 12)

Hard Boiled Eggs With Olive Oil, Salt And Pepper  
per dozen

Assorted Whole Seasonal Fruit  
per each (minimum order 12)

Platter of Hand Selected Cut Fruits and Assorted Berries  
per person (minimum order 10)

Kind Bars, Power Bars, Kashi Bars,  
Granola Bars (select one)  
per each (minimum order 12 per selection)

### ON THE FROZEN SIDE

Häagen - Dazs Ice Cream Novelty Bars  
per dozen

Kermit's Frozen Chocolate Dipped Key Lime Pie on a Stick  
per dozen



## A LA CARTE BEVERAGES

*Minimum consumption of \$500 is required when selecting from A La Carte Break offer.*

Freshly Brewed Regular or Decaffeinated Coffee  
per gallon

Single-use Coffee Pods  
per each

Freshly Brewed Ice Tea  
per gallon

Fresh Lemonade or Limeade  
per gallon

Florida Orange, Cranberry, Apple or Ruby Red  
Grapefruit Juices  
per gallon

Still or Sparkling Bottled Water  
(Acqua Panna, San Pellegrino)  
per each

Assorted Vitamin Waters or Bottled Juices  
per each

Assorted Coca Cola Soft Drinks  
per each

Assorted Lacroix Sparkling Waters  
per each

Assorted Celsius or Red Bull Beverages  
per each

### AQUA FRESCA

Hibiscus Flower, Tangerine and Orange Blossom

Cucumber, Lime and Lemon Grass

Pineapple, Ginger and Kaffir Lime Leaf

Passion Fruit, Honey and Lavender

per gallon



LUNCH



LUNCH



## LUNCH

**Boxed lunches** are intended for off-property outings only. Minimum order 10 per selection.

**Plated lunches** are intended for a maximum of 60 minutes. Served between 11am and 2pm.

Prices are based on same selection for all.

**Buffet lunches** are intended for a maximum of 60 minutes. \$6 per person for each additional 1/2 hour of service.

Minimum of 20 guests. Surcharge of \$300 applies for groups under 20.

\*All chef-attended stations will be charged \$200 chef fee.

Prices are per person unless otherwise noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GRAB 'N GO

# GRAB 'N GO LUNCH

*Boxed lunches are intended for off-property outings only. Minimum order 10 per selection*

## SANDWICH (Select One)

Sous Vide Skirt Steak Sandwich, Fontina Cheese, Caramelized Onion, Baby Arugula, Tomato Chimichurri, Olive Oil Ciabatta Bread

Roast Turkey and Brie, Cranberry Remoulade, Baguette

Chicken Salad, Swiss Cheese, Lettuce & Tomato, Spinach Wrap

Albacore Tuna Salad, Sweet Peppers, Onions, Garlic Tahini Cream, Black Bean Tortilla

Roasted Vegetable Sandwich, Avocado Hummus, Onions, Lettuce and Tomatoes on a Multi Grain Hoagie

Grilled Balsamic-Marinated Eggplant, Zucchini, Sun-Dried Tomatoes, Roasted Red Peppers, Pita Pocket

## SALAD (Select One)

Loaded Potato Salad, Bacon, Cheddar, Scallions, Sour Cream Dressing

Orzo - Cranberry Salad, Roasted Peppers, Parsley, Lemon Vinaigrette

“Tabbouleh” Bulgur Wheat, Tomato, Mint, Parsley

Cole Slaw

Roasted Vegetable Pesto Pasta

## SIDES (Included)

Freshly Baked Chocolate Chip Cookie

Kettle Cooked Chips

Whole Fruit





## PLATED LUNCH

*Plated lunches are intended for a maximum of 60 minutes.  
Served between 11am and 2pm.  
Prices are based on same selection for all.*

### SALAD (Select One)

Petite Romaine Lettuce, Roasted Cherry Tomatoes, Creamy Cilantro Vinaigrette, Caramelized shallot croton Crouton

Heirloom Tomato, Burrata, Orange-Fennel Slaw, Key Lime-Honey Dressing Basil Crostini

Artisanal Greens Compressed Watermelon, Mango, Avocado Crema, Lime Infused Agave Dressing

Baby Greens, Shaved Green Apple, Caramelized Walnut, Artichokes, Citrus Dressing

Mixed Greens Blend, Orange Segments, Grape Tomatoes Goat Cheese Crouton, Guava Vinaigrette

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Chef's Choice of Dessert

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas

Freshly Brewed Iced Tea

### ENTRÉE (Select One)

Local Mahi-Mahi Filet, Plantain Mash, Seasonal Local Vegetables and Creole Sauce

Roasted Lime-Garlic Yellow Tail Snapper, Curry Thai Rice, Ginger Honey Glaze Baby Carrots, Mango Relish

Braised Pork Tenderloin, Calabaza-Charred Corn Succotash, Seasonal Vegetable Tamarind Jus

Grilled Skirt Steak, Black Bean Mamposteao Rice, Maduros, Tomato, Chimichurri

Pan seared Chicken Breast, Onion-Sofrito Cous Cous, Roasted Brussel Sprouts, and Orange Mojo

Roasted Calabaza Steak, Eggplant Fricassee, Confit Baby Heirloom Tomatoes and Coconut-Ginger Sauce

# BUFFET LUNCH

## BUILD YOUR OWN LUNCH BUFFET

### SALADS (Select Three)

Field Greens with Ripe, Tomatoes, Hearts of Palm, Cucumbers, Red Onions, Kalamata Olives, with Citrus Vinaigrette

Golden Beet Salad, Orange Supremes, Heirloom Tomatoes, Fresh Mozzarella, Saba Pesto Dressing and Roasted Pistachios

Mixed Artisan Greens, Pressed Watermelon, Pickled red Onions, Tear Drop Tomatoes, Avocado, Pineapple-Mango Relish Lemon-Cilantro Honey Creamy Vinaigrette

Tomato, Avocado & Red onions over Bibb Lettuce, Topped with “Queso Fresco”, dressed with Extra Virgin Olive Oil, Lime and Oregano Mojo

Hearts of Palms, Chick Peas, Calabaza and Cipollini with Roasted Pepper-Cilantro Chimichurri

Caesar Salad, Baby Gem Lettuce, Grana Padano, Garlic Ciabatta Crostini, Fresh Thyme-Garlic Roasted Tomatoes, Creamy Parmesan Dressing

Bread & Butter

### ENTRÉE (Select Two)

Pan Seared Chicken Breast, Roasted Pepper Coulis, Baby Tomato Confit

Braised Pork Loin with Sour Orange-Oregano Mojo, Crispy Yuca

Pan Seared Mahi, Roasted Garlic and Parsley Salsa Verde

Fried Cornmeal Dusted Yellow Tail Snapper, Hearts of Palm and Charred Corn “Escabeche”

Charred Grilled Tamarind Marinated Flank Steak with Guava Chimichurri Demi-Glace (+\$8 per person)

(Cont.)



# BUFFET LUNCH

## BUILD YOUR OWN LUNCH BUFFET (CONT.)

(Cont.)

### SIDES (Select Two)

Black Bean Mamposteao Rice with Onions and Cilantro

Pigeon Peas-Coconut Curry Jasmin Rice

Caramelized Sweet Plantains, Papa's Pilar Rum Raisin Glaze

Butter Cream Whipped Yukon Gold Potatoes

Roasted Fingerling Potatoes with Caramelized Onion and Fresh Herbs Butter

Charred Broccolini with Garlic-Lime Olive Oil

Smash Green Plantains with Pickled Onions and Guava Butter

Creamy Cheddar Mac 'N Cheese with Parmesan-Panko Crumbled

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Chef's Daily Dessert Assortment

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas

Freshly Brewed Iced Tea



# BUFFET LUNCH

## SOUTH OF KEY WEST

Conch, Coconut, Calabaza Chowder

Cuban Bread Tostadas

Artisanal Greens with Avocado, Red Onions & Tomatoes  
Lime-Thyme Infused Oil

Local Fresh Catch Lime-Mango Ceviche, Taro Root Chips

Grilled Pineapple Chicken Salad with Roasted Red  
peppers, Cherry Tomatoes, Onions, Key Lime-Agave  
Vinaigrette

Coconut-Black Beans Jasmin Rice

Spiced Glazed Sweet Plantains

Roasted Eggplant with Citrus Island Mojo

Braised “Ropa Vieja”, Onions, Peppers, Sofrito Tomato  
Broth

Roasted Chicken with Sugar Cane BBQ Sauce

Passion Fruit Custard, Salted Caramel

Key Lime Pie Panna Cotta, Mango Gel, Crumbled Citrus  
Texture

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas

Freshly Brewed Iced Tea

\$89





# BUFFET LUNCH

## THE DELICATESSEN

### SOUP & SALADS

Creamy Tomato Bisque

Penne Pasta Salad, Grilled Asparagus,  
Tomato, Balsamic Vinaigrette

Mixed Green Salad, Papaya-Caramelized  
Shallots Vinaigrette

Mustard-Mayo Potato Salad with Onions,  
Celery, Sweet Pickles, and Parsley

### Bread & Butter

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### Kettle Cooked Chips

Assorted House Made Cookies  
Double Fudge Caramel Brownies

Freshly Brewed Regular and  
Decaffeinated Coffee

Selection of Premium Hot Teas

Freshly Brewed Iced Tea

### SANDWICHES

Sub Sandwich, Italian Meats on Hoagie,  
Shredded Lettuce, Sliced Tomatoes Oil  
& Vinegar Marinated

The Cuban Wrap Roast Pork, Black  
Forest Ham, Swiss cheese, Sliced Pickles  
and Mustard Aioli, Flour Tortilla

Grilled Seasonal Vegetable Wrap,  
Roasted Pepper Chickpea Hummus, Sun  
Dried Tortilla

Rotisserie Chicken & Bacon Club  
Sandwich, Swiss Cheese, Pesto Aioli,  
Lettuce Tomato, on Freshly Baked  
Ciabatta

Sous Vide Skirt Steak Sandwich, Fontina  
Cheese, Caramelized Onion, Baby  
Arugula, Tomato Chimichurri, Olive Oil  
Ciabatta Bread

LUNCH

# BUFFET LUNCH

## STREET FOOD

Watermelon Wedge with Feta Cheese

Vegetable Pad Thai Noodle Salad

Chicken Caesar Salad

Mini Grilled Vegetables Sandwich

All Beef Hot Dogs Sliders, Sautéed Onions, Sauerkraut, Relish

Mahi-Mahi Tacos with Chipotle Slaw, Green Salsa, Avocado Crema, Fresh Lime

Black Angus Beef Sliders, Caramelized Onions, Aged Cheddar Cheese, Fire Roasted Sweet Pepper Aioli

Truffle Fries

Apple and Almond Tart

Chocolate Mousse Cup

Key Lime Cup Cakes

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas

Freshly Brewed Iced Tea



LUNCH

# BUFFET LUNCH

## SOUTHERN LIVING

Baked Potato Salad with Country Ham, Aged Cheddar Cheese and Scallions

Pressed Watermelon Salad with Crumbled Feta, Cucumber, Heirloom Cherry Tomatoes, Red Onions, Florida Citrus Vinaigrette

Warm Cornbread & Butter

Baked Mac 'N Cheese, Smoked Gouda Buttered Cracker Topping

Buttermilk Brined Fried Chicken

Smoked Angus Beef Brisket with Bourbon BBQ Sauce

Green Beans with Bacon, Onions and Butter

Spiced Baked Red Beans

Red Velvet Cake

Blueberry Tartlets

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas

Freshly Brewed Iced Tea



# LUNCH BEVERAGE ENHANCEMENTS

## CUBAN COFFEE STATION

(One Attendant per 50 Guests Required)  
Made to order authentic Cuban Coffee with Café Bustello

Bucci, Colada, Cortadito, Café con Leche

Pastelitos de Guava

## CREATE YOUR OWN LEMONADE & ICED TEA

(Attendant Optional)  
Fresh Squeezed Lemonade  
Herb Infused Jasmine Tea

Lavender, Mango & Hibiscus House Made Syrups

Mint & Basil

Lemon, Lime, Mango Slices





# LUNCH BEVERAGE ENHANCEMENTS

## SPRITZ BAR

(One Bartender per 75 Guests Required)

### Grapefruit Aperol Spritz

Aperol, Prosecco, Club Soda, Grapefruit Juice, Fresh Thyme

### Grand Marnier Spritz

Grand Marnier, Prosecco, Lemonade, Orange

### Elderflower Spritz

St. Germain, Prosecco, Club Soda, Fresh Lavender

### Cucumber Mint Spritz

Ketel One Botanical, Club Soda, Fresh Cucumber and Mint

## ZERO PROOF SPRITZ BAR

(One Bartender per 75 Guests Required)

### Zero Proof Amalfi Spritz

Lyre's Italian Spritz, Lyre's Classico, Soda Water, Orange Garnish

### Zero Proof Key West Mango Spritz

Mango Puree, Lyre's Classico, Basil, Mango Garnish





# SUNSET SAIL



# SUNSET SAIL

*Sunset Sail menu is intended for off property outings only. All items are delivered directly to the boat. Price does not include cost of the charter. Contact your catering manager for charter pricing and availability.*

## GREEN FLASH

Island Cobb Salad with Charred Corn, Hearts of Palm, Grill Pineapple, Red Onions, Black Beans Cotija Cheese, Creamy Balsamic Vinaigrette

Assorted Fresh Whole Fruits

Cous Cous Salad with Curry Roasted cauliflower, Spinach, Heirloom Cherry Tomatoes, Confit Mushrooms, Parsley, Lemon infused Extra Virgin Olive Oil

Ahi Tuna Poke Cup with Compress Watermelon, Mango and Soy Ginger Glaze

Grilled Skirt Steak Salad, Onion, Peppers, Chayote, Chimichurri

Green Papaya and Soba Noodles with Passion Fruit-Soy Vinaigrette

Sofrito Roasted Shrimp, Mango Cocktail Sauce

Assorted Dessert Shooters & Cupcakes

## TWILIGHT

Charcuterie Box with Genoa Salami, Pepperoni, Chorizo, Kalamata Olives, Cherry Peppers, Tillamook Cheddar, Giardiniera Tomato Asiago Crisp

Tomato Baguette Bruschetta

Assorted Fresh Whole Fruits

Tip Dipped Individual Crudit , Hummus

Tamarind Glaze Shrimp Salad with Scallions and Sesame Seeds

Fresh Strawberries and Queso Fresco Sala, Roasted Pecans, Pomegranate Dressing

Lemon Pepper Chicken BLT, Maple Glazed Bacon, Pesto Aioli on a Brioche Bun

Double Fudge Brownies, Blondies, Chocolate Chip Cookies



# RECEPTION



## RECEPTION

Minimum order for **butler passed hors d'oeuvres** is 25 per selection. Recommended 4 pieces per person for a 30 minute reception and 6 pieces per person for an one hour reception.

**A la Carte Seafood and Sushi** minimum order is 5 pieces per person.

**Reception Displays** are intended for a maximum of 90 minutes.

\$6 per person for each additional 1/2 hour of service.

Minimum of 10 guests. Surcharge of \$150 applies for groups under 10.

**Reception Stations and Carving Boards** are intended for a maximum of 90 minutes.

\$8 per person for each additional 1/2 hour of service.

Minimum of 20 guests. Surcharge of \$300 applies for groups under 20.

\*All chef-attended stations will be charged \$200 chef fee. Prices are per person unless otherwise noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# BUTLER PASSED HORS D'OEUVRES

## CHILLED

*Minimum Order 25 per Selection.*

Mini Lobster Club Sandwich, Bacon, Mayonnaise

Shrimp Mini Taco, Cilantro-Sweet Chili

Sugar Drop Bay Shrimp Ceviche Shooters

Mint Compressed Watermelon, Pomegranate  
Molasses, Chevre

Ahi Tuna Poke Cone, Wakame Salad, Daikon  
Sprouts, Tobiko, Wasabi Aioli

Calabaza and Leek Tart, lemon Fennel and Fine  
Herbs

Mango-Tuna Tartare on a Sesame Seed Rice  
Cracker

Mini Avocado Toast with Tomato Salad, Balsamic  
Glaze

Oven Roasted Heirloom Cherry Tomato Bruschetta

Smoked Chicken Filo Cup, Candied Walnuts, Apple  
and Grape



# BUTLER PASSED HORS D'OEUVRES

HOT

*Minimum Order 25 per Selection.*

Vegetable Samosas, Mango Chutney

Braised Short Rib and Manchego Empanada, Chimichurri Aioli

Braised "Ropa Vieja" Dumplings, Scallion Crema

Conch Empanadas, Chipotle Aioli

Petit Cuban Panini

Coconut Shrimp Stick, Orange-Ginger Jam

Caribbean Jerk Spiced Shrimp Kabob, Mango-Cilantro Emulsion

Jamaican Chicken Patty

Petit Crab Cake with Caribbean Remoulade

Truffle Mac 'N Cheese Bites

Angus Beef Sliders, Caramelized Onions, American Cheese

Conch Fritters, Key Lime Coconut Remoulade \$9

Chicken or Beef Penang Satay, Crushed Peanuts, Lemongrass Thai Curry

Vegetable Spring Roll, Sweet Chili Plum Sauce

Cuban Croquets, Mojo Mayo



# A LA CARTE SEAFOOD

*Minimum order of 5 pieces per person.*

Peel 'n Eat Key West Pinks 16/20  
per each

Iced Gulf Shrimp  
per each

Season's Finest Oysters in the half shell  
per each

Snow Crab Claws,  
Key Lime Honey Mustard Sauce  
per each

Middle Neck Clams,  
Meyer Lemon Dressing  
per each

Champagne Poached U-10 Shrimp,  
Raspberry Mignonette  
per each

Lobster Medallions, Remoulade  
per each

Florida Harvested Stone Crabs  
(Oct. 15-May 1)  
M.P.

Individual Ceviche Cups, Florida Hog Fish, Tomatillo  
Cilantro Broth Watermelon Radish, Mango Charred  
Serrano Chili, Plantain Chip  
per each

All seafood stations served with Spanish Pimentón  
Cocktail Sauce, Fresh Lemon and Limes, Hot Sauce





# SUSHI

*Minimum order of 5 pieces per person .  
Served in an authentic bamboo boat.  
20 persons minimum.*

## TUNA

Tuna and Scallions

## CRAZY

Salmon Skin, Eel, Cucumber, Avocado, Asparagus,  
Scallion, Masago

## JB

Salmon, Cream Cheese, Scallions

## RAINBOW

Crab, Avocado, Cucumber Roll topped with Tuna,  
Salmon, Whitefish and Avocado

## CALIFORNIA

Crab, Avocado, Cucumber

## SALMON

Salmon and Scallions

## VEGETABLE

Asparagus, Cucumber and Avocado

## HAMACHI

Yellowtail Snapper and Scallions

## SPICY TUNA

Tuna, Masago, Cucumber, Scallions, Spicy Sauce

Select up to four classic rolls.

per piece

Special Rolls, Sashimi and Nigiri are available upon  
request.



# RECEPTION DISPLAYS

## CHEESE DISPLAY

Imported and Domestic Cheese Selection, Artisanal Jams & Marmalades, Fresh Berries & Grapes, Gourmet Nuts, Grilled Bread, Assorted Crackers & Flat Bread

## HUMMUS TABLE

Chickpea Tahini Hummus, Eggplant, Roasted Pepper and Cilantro Hummus, Mixed Olives Tapenade, Warm Spinach and Artichoke Dip, Smokey Baby Pita, Sea Salt mini Naan Bread

## CHIPS & DIPS

Golden Tortilla Chips, Guacamole, Casa Pico de Gallo, Pineapple Salsa, Sour Cream

## ITALIAN ANTIPASTI

Italian Charcuterie Selection of Prosciutto, Cured Italian Salami, Pepperoni, Provolone, Aged Parmigiano Romano, creamy Baby Fresh Mozzarella and Vine Ripe Tomato Salad with Pesto, Mixed Olives, Pepperoncini, Artichokes Hearts, Grilled Asparagus, Roasted Peppers, Selection of Artisanal Breads

## GARDEN VEGETABLE DISPLAY

An Assortment of Garden Fresh Raw, Grilled and Pickled Vegetables, Served with Creamy Buttermilk Ranch, French Onion Dip and Chunky Bleu Cheese Dip with Scallion

# RECEPTION STATIONS

## LA PASTA

(Chef Attendant Required)

Pasta: (Select 2)

Cavatapi, Penne, Linguini and Cheese Tortellini Pasta

Sauces: Short Rib Bolognese, Lemon Pesto, Parmesan

Cream and Arabiata Sauces

Toppings: Fresh Basil, Caramelized Onions, Spring Peas,  
Oven Dried Tomatoes, Roasted Mushrooms, Wilted  
Spinach, Grilled Asparagus, Artichoke Hearts, Bacon  
Lardons, Marinated Shrimp, Diced Roasted Chicken

Warm Sea Salt Rosemary Focaccia

## SPANISH PAELLA

(Chef Attendant Required)

Traditional Spanish Paella with Saffron Rice, Garlic,  
Tomato “Sofrito”, Roasted Peppers, Chicken, Shrimp,  
Mussels, Chorizo Sausage, Asparagus, Garlic Aioli

Galician Bread



# RECEPTION STATIONS

## TACO TRUCK (Chef Attendant Optional)

Beer Battered Crispy Mahi-Mahi

Pibil Pork

Carne Asada

Adobo Chicken

Served with Chipotle Cabbage Slaw, Fresh Lime, Cilantro, Onions, Guacamole, Tomatillo Salsa Verde, Mango Pico de Gallo

Skewered Cobb Corn, Crema, Tajin, Fresh Cilantro, Cotija Cheese, Chipotle Aioli, Lime

Selection of Salsas and Hot Sauces

Add Black Beans and Rice





# RECEPTION STATIONS

## GOURMET SLIDER TABLE

(Based on 3 Sliders Per Person)

Angus Beef, Caramelized Onions,  
Cheddar Cheese Truffle Aioli

Sweet Soy Pork Belly with Asian Slaw

Yellow Tail Cuban “Minuta”, Lettuce,  
Onion and Tomato with Cilantro-Lime  
Mayo

Southern Buttermilk Fried Chicken,  
House Pickles, & Ranch

## BAO BUNS

(Chef Attendant Required)

Hoisin Pork Belly

Skirt Steak with Chimichurri

Sweet Chili Shrimp

Napa Cabbage Kimchi, Pickles, Radish,  
Chipotle-Mango Teriyaki Sauce

## ARTISAN FLATBREAD

Creamy Fresh Mozzarella, Crushed  
Tomato Sauce, Fresh Basil, Pecorino  
Romano Cheese, Extra Virgin olive Oil

Smoked Pulled Chicken, Aged Cheddar  
Cheese, Red Onions, Tamarind-Cilantro  
BBQ Sauce

Honey Pepperoni, Provolone, Fresh  
Mozzarella, Grana Padano, Pomodoro  
Sauce

Baby Spinach, Marinated Artichoke,  
Roasted Mushrooms, Roasted Garlic  
Parmesan Sauce

# RECEPTION STATIONS

## CASA MARINA SALAD JARS

Strawberry Spinach Salad,  
Candied Pecans, Goat Cheese, Pickled Radish, Heirloom  
Tomato, Blood Orange Vinaigrette

Casa Caesar Salad,  
Romaine Lettuce, Ciabatta Croutons,  
Shaved Parmesan

Red and Yellow Tomato Bocconcini Salad,  
Pesto, Arugula, Frisée, Pine Nuts

Island Cobb Salad,  
Romaine Lettuce, Roasted Sweet Potato, Pineapple,  
Corn, Coconut,  
Passion Fruit Vinaigrette

Southern Comfort Salad,  
Iceberg Lettuce, Bacon, Egg, Croutons,  
Pickled Green Tomato, Ranch Dressing

Asian Chopped Salad,  
Mandarins Oranges, Edamame, Mango, Cashews, Crispy  
Wontons, Sesame Peanut Dressing

Add Chicken to 1 Salad

Add Shrimp to 1 Salad



# RECEPTION STATIONS

## CARIBBEAN CEVICHE & ESCABECHE

Local Yellow Tail, Orange Mojo, Avocado

Local Catch Hogfish, Leche de Tigre

Caribe, Charred Octopus “Escabeche”

Green Plantain, Malanga Chips & Crispy Rice Crackers

Fresh Lime

Los Cayos Hot Sauces



# CARVING BOARDS

(Chef Attendant Required for All Carving Stations)

## LA PLAYA

From Santa Maria Grill

Banana Leaf Wrapped Grouper with Hearts of Palm  
“Escabeche”

Grilled Shrimp “Pinchos” with Guavapeño Sauce

Grilled Spiny Lobster Tails, Garlic Butter (One Lobster  
Per Person)

Spiced Sweet Potato, Charred Adobo Eggplant, Onions &  
Pepper Tomato Broth, Orange Mojo

Soft Caribbean Rolls

## “CHURRASCO” STYLE GRILLED SKEWERS

Beef Tenderloin, Red Chimichurri

Marinated Lamb, Mint Pear Yogurt

Garlic-Lime Marinated Chicken with Raita

Caramelized Onions Naan

Curry Basmati Rice





# CARVING BOARDS

(Chef Attendant Required for All Carving Stations)

## SLOW SMOKED BBQ BRISKET

Cuban Coffee Rubbed Brisket, Papaya BBQ, Pineapple Spiced Rum Jus,  
Hawaiian Sweet Bread

## MESQUITE SMOKED WHOLE CHICKEN

Black Cherry Bourbon BBQ Sauce, Orange Thyme Glaze, Yuca with Sautéed Onions, Soft Sweet Cuban Rolls & Butter

## WHOLE ROASTED SUCKLING PIG

Tomato Avocado Salad, Pigeon Peas, Coconut Jasmin Rice Caribbean Style Orange “Mojo”

“Pan de Agua”

## BLACK ANGUS RIBEYE

Creamed Horseradish, Whole Grain Mustard, Zinfandel Reduction,  
Warm Salted Parker House Rolls,  
Whipped Honey Butter

## HORSERADISH AND HERB CRUSTED TENDERLOIN OR NY STRIPLOIN

Bordelaise Sauce, Chimichurri, Rosemary Aioli, Parmesan Garlic Texas Toast



RECEPTION

# CARVING BOARD ENHANCEMENTS

## CARVING BOARD ENHANCEMENTS

Grilled Asparagus

Charred Broccolini

Honey Glaze Carrots

Roasted Fingerling Potatoes

Black bean Congri Rice

Mofongo with Pickled Onions

Mashed Potatoes with White Cheddar Cheese

Spanish Chorizo Coconut Rice

Roasted Seasonal Mushrooms





# DESSERT STATIONS

## A TRIBUTE TO KEY LIME

Hemmingway's Key Lime Tart  
Key Lime Cream Pie  
Key Lime Cheesecake  
Tropical Pate de Fruit

## CHOCOLATE HEAVEN

White Chocolate Blueberry Shooter  
Double Fudge Brownies  
Chocolate Pot de Crème Verrines  
Frosted Chocolate Cupcakes  
Molten Chocolate Chip Cookies

## DULCE LATINO

Caramel Flan,  
Dulce de Leche Cheesecake,  
Tres Leche Cake,  
Passion Fruit & Chocolate Mousse with  
Coconut Anglaise Sauce

## SUNDAE BAR

(Attendant Required)

ICE CREAM & SORBET (Select 3)  
Vanilla, Chocolate, Cookies and Cream,  
Dulce de Leche, Mango Sorbet

TOPPINGS: Rainbow Jimmies,  
Chopped Peanuts, Crushed Oreo,  
Mini M&M's, Butterfinger Pieces,  
Mini Marshmallows

SAUCES: Banana Foster Sauce,  
Caramel Sauce, Chocolate Sauce, Whipped  
Cream, Berry Sauce

Add Cookies for Ice Cream Sandwiches

Ice Cream Cart Rental Available



DINNER



DINNER



## DINNER

Prices of **Plated Dinner** are based on one selection for all. If you wish to offer more than one entrée to your guests, please see catering policies for pricing.

**Dinner Buffet** are intended for a maximum of 2 hours. Additional \$15 per person for each additional 1/2 hour of service. Minimum of 20 guests. Surcharge of \$450 applies for groups under 20.

\*All chef-attended stations will be charged \$200 chef fee.

Prices are per person unless otherwise noted.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## PLATED DINNER

### SALAD

(Select One)

Baby Romaine, Focaccia Croton, Roasted Roma Tomato, Shaved Parmigiano Reggiano, House Made Caesar Salad Dressing

Butter Lettuce, Local Papaya, Roasted Red Beets, Candied Walnuts, Goat Cheese, Charred Orange-Honey Nectar

Artisanal Mixed Greens, Hearts of Palm, Tahitian Vanilla Scented Roasted Pineapple, Pear Tomato, Ginger Scallion Dressing

Tomato Carpaccio, Baby Greens, Compressed Watermelon, Oranges Supremes, Cipollini Onions, “Queso Fresco”, Citrus Creamy Vinaigrette

Marinated Heirloom Tomatoes, Truffle Agave Whipped Buratta, Garden Basil Pesto, Herb Crostini, Micro Pea Tendril, Saba Glaze

Iceberg Wedge Salad, Bacon Lardons Vine-Ripe Tomato, Shaved Bermuda Onions, Crumbled Gorgonzola, and Guava Ranch dressing

### APPETIZER

(Optional Add-on)

Caribbean Coconut Calabaza Bisque, Curry Roasted Chicken, Cilantro Infused Oil

Lobster Ravioli, Roasted Pepper Chorizo Cream, Lemon Bread Crumbs

Chicken-Chorizo Croquette with Mushroom Ragout, Frisée Salad & Roasted Garlic Aioli

Colossal Shrimp Cocktail, Horseradish Mango Cocktail Sauce, Crushed Marcona Almonds





# PLATED DINNER (CONT.)

## ENTRÉE (Select One)

Prices of Plated Dinner are based on one selection for all. If you wish to offer more than one entrée to your guests, please see catering policies for pricing.

### Chef's Special:

Mofongo Stuffed Red Snapper,  
Roasted Garlic Sofrito Key Lime Sauce,  
Chorizo and Heirloom Tomato Stew,  
Braised Chard and Mango-Pineapple  
Relish

Local Yellow Tail Snapper,  
Sweet Corn and Tomato Farrotto,  
Seasonal Vegetables, Cilantro Roasted  
Garlic Salsa Verde

Braised Beef Short Rib,  
Roasted Root Vegetable Medley, Rainbow  
Cauliflower, Braised Mushroom Shallot  
Reduction

Stuffed Chicken Breast,  
Spinach, Sweet Plantain, Onion, Tomato  
Stuffing, Sweet Potato Cake, Rainbow  
Chard, Fire Roasted Sweet Pepper,  
Bordelaise Sauce

Mojo Marinated Pork Chop,  
Garlic Roasted Fingerling Potatoes,  
Haricot Vért,  
Sour Orange Chimichurri

Filet Mignon,  
Glazed Petit Vegetables, Truffle Mash  
Potatoes, Bordelaise Sauce, Crispy Onions

### Butter Poached Lobster & Petit Filet Mignon

Roasted and Sweet Plantain Shallot Pave,  
Charred Baby Rainbow Carrots, Sage  
Butter, Enoki Mushroom Madeira Sauce

### Sous Vide Hanger Steak & Jumbo Prawns

Rosemary Potato Pave, Broccolini,  
Tarragon Butter, Guava Sage Demi Glaze

### Plantain Crusted Fresh Mahi & Grilled Skirt Steak

Curry Coconut Jasmin Rice, Roasted  
Carrot-Ginger Puree, Grill Asparagus  
Ginger Miso Sauce, Cilantro Chimichurri

DINNER

## PLATED DINNER (CONT.)

### DESSERT

(Select One)

Warm Chocolate Pudding Cake, Dulce de Leche, Graham Cracker Crumble and Fresh Berries Salad

Coconut Cuban Bread Pudding with Salted Caramel, Tropical Fruit Medley, Sour Cherry Gel

Passion Fruit Panna Cotta, Mango Coulis, Short Crust Cookie

Guava Goat Cheese Flan with Spiced Candied Papaya and Sauce Caramel

Flourless Chocolate Cake with Piña Colada Mousse, Ginger Tinto Sauce & Fresh Berries

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Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas

*See your Catering Manager for Wine Pairing recommendations.*





DINNER

# DINNER BUFFET

## CARIBBEAN FLAVOURS

Organic Mixed Artisan Greens, Jicama, Pomelo, Avocado, Toasted Coconut, Sour Orange Cumin Vinaigrette

Margarita Marinated Heart of Palm Salad, Cilantro, Papaya, Grilled Corn, Teardrop Tomatoes

Island Cous Cous Salad, Chorizo, Red Onion, Mango, Black Bean, Cilantro, Sweet Pepper Lime Dressing

Cuban Bread & Guayaba Butter

Chef Attended Carving Station:  
“La Caja China” Mojo Roasted Whole Suckling Pig, Spiced Agave Maduros

Grilled Chicken “Adobo Criollo”, Charred Pineapple Chutney, Local Rum Glaze

Chargrilled Local Catch, Escovitch Salad with Mixed Bell Peppers, Onion, Crisp Carrot, Cilantro, Salsa Verde

Roasted Calabaza & Sweet Potatoes, Sautéed Onions and Pomegranate Molasses

Coconut Sofrito Black Bean Mamposteano Rice

Dulce de Leche Tarts

Four Marlins Key Lime Pie

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas



# DINNER BUFFET

## KEY WEST SUNSET

Wedge Baby Iceberg, Chopped Egg, Jalapeño-Guava Glazed Bacon Lardons, Heirloom Tomatoes, Red onions, Gorgonzola, Ranch Dressing

Burrata and Vine Ripe Tomato Salad, Artisanal Greens, Pesto, Extra Virgin Olive Oil, Huckleberry Jam

Assortment of Artisanal Breads and Whipped Chive Butter

**FROM THE SANTA MARIA GRILL:**  
(Chef Attendant Required)

Dijon and Fresh Herbs Crusted Prime Rib of Beef  
Mojo Marinated Skirt Steak  
Bone Marrow with Rosemary Butter  
Jerk Chicken Thighs “Pinchos”  
Lemon Sofrito Marinated Fresh Mahi

Cognac Jus, Chimichurri, Creamed Horse Radish, Citrus Maple Mustard Glaze, Garlic Mushroom, Tamarind Demi-Glace

Grilled Asparagus, Parmesan, Lemon, Pancetta, Truffle

Lavender and Honey Spaghetti Squash

Boursin Polenta, Oven Dried Tomatoes, Crispy Prosciutto and Wilted Spinach,  
Yukon Gold Ragout, Baby Portobello

New York Style Cheese Cake, Sour Cherry Compote

Old Fashioned Bread Pudding, Raisins, Whiskey Salted Caramel

Double Fudge Chocolate Cake with Raspberry Coulis

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas

Add Florida Lobster Tail, Drawn Butter, Grilled Lemon



# DINNER BUFFET

## FISHERMAN'S TABLE

*Seafood feast straight from Key West docks.*

Chorizo Chickpea Salad with Wilted Chard, Cipollini Onions, Heirloom Tomatoes, Charred Corn, Cilantro Passion Fruit Vinaigrette

Compressed Watermelon Salad, Mango Pineapple Chutney, Mint Cucumber, Cotija Crumbles, Key Lime Thyme Dressing

Frisée with Shaved Curry Onions, Charred Rainbow Carrots, Sweet Peppers, Florida Orange, Coconut Vinaigrette

Rolls & Butter

### The Conch Bar

Executive Chef's Specialty Preparation of Local Favorites:

Conch Fritters with Caribbean Style Remoulade

Coconut Calabaza Conch Chowder  
Cuban Garlic Bread

Conch Ceviche, Plantain Chips

Conch Empanadas with Orange Aioli

### Fisherman's Stew Action Station:

(Chef Attendant Required)

Caribbean Style Shrimp Boil, Key West Pink Shrimp, Calamari, Little Necks Clams, Mussels and Fresh Catch, Yucca, Chorizo, Grilled Corn, Tomatillo Cilantro Fish Broth and Avocado

*(cont. next page)*



DINNER

# DINNER BUFFET

## FISHERMAN'S TABLE (CONT.)

*Seafood feast straight from Key West docks.*

Achiote Braised Beef Short Ribs, Spiced Sweet Potato Puree

Plantain Crusted Hogfish, Warm Cabbage Slaw, Roasted Poblano Sauce

Coconut Rice Pudding Shooter,  
Passionfruit Puree

Key Lime Jar,  
Brown Butter Graham Cracker Crumble, Berry Compote

Tres Leches,  
Cinnamon, Vanilla Bean Chantilly Cream

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas

Add Grilled Florida Lobster Tail Action Station  
Spicy Mango Salsa, Key Lime Smoked Sweet Paprika  
Butter





# CASA MARINA GRAND DINNER

## SEAFOOD

Old Bay and Citrus Poached Gulf Shrimp, Shucked Cold Water Oysters, Cuban Sugar Drop Ceviche with Coconut and Sweet Potato

Spanish Pimentón Cocktail Sauce, Key Lime Mustard, Pomegranate Mignonette

## SALAD BAR

Wedge of Baby Iceberg, Chopped Egg, Guava Jalapeño Glazed Bacon Lardons, Chive, Heirloom Cherry Tomatoes, Red Onion, Gorgonzola, Buttermilk Ranch Dressing

Burrata and Vine Ripe Tomato Salad with Arugula Pesto, Huckleberry Jam, Extra Virgin Olive Oil

Artisanal Bread & Whipped Butter

## SIDES

Grilled Asparagus, Parmesan, Lemon, Pancetta, Truffle

Yukon Gold Potato Ragout, Baby Portobello, Cipollini Onion, Sage

## PAELLA

(Chef Attendant Required)  
Saffron Valencia “Bomba” Rice, Spanish Chorizo, Key West Pink Shrimp, White Wine, Garlic Steamed Mussels, Little Neck Clams, Grilled Chicken Thigh, Spring Peas, Roasted Garlic Aioli

Vegetarian Paella available upon request

## CARVING STATION

(Chef Attendant Required)  
Fresh Herbs Crusted Angus Beef Prime Rib, Confit Mushrooms, Rosemary Compounded Butter, Porto Roasted Shallot Reduction, Creamed Horseradish

Banana Leave Wrapped Whole Fresh Local Catch, Hearts of Palm Escabeche, Citrus Lime Sauce, Hot Fennel and Onion Slaw

## DESSERT

Select your own dessert station from page 51.

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Premium Hot Teas



BAR



## BANQUET BARS

One bartender required for each 75 guests.

Bartender fee of \$175 for first 2 hours applies. Each additional hour is \$75 per bartender.

\$500 guaranteed minimum consumption for all hosted and specialty bars.

Specialty drinks can be added to any Open and Hosted Bar or offered at dedicated Specialty Bar.

Prices are per person unless otherwise noted.







# BANQUET BAR

## ULTRA PREMIUM

### LIQUOR

Tito's Vodka  
Bombay Sapphire Gin  
Bacardi Superior Rum  
1800 Silver Tequila  
Bulleit Rye Bourbon  
Jack Daniel's Whiskey  
Johnnie Walker Black Label

### WINE

Domaine Ste. Michelle Sparkling Brut,  
Columbia Valley, WA

DAOU Chardonnay,  
Paso Robles, CA

DAOU Cabernet Sauvignon,  
Paso Robles, CA

### BEER

(Select up to 4)

Bud Light, Miller Lite, Blue Moon,  
Samuel Adams Boston Lager, Modelo  
Especial, Stella Artois, Heineken o.o

### SOFT DRINKS

Still & Sparkling Bottled Water, Coca  
Cola Beverages

### OPEN BAR

First Hour per Person

Each Additional Hour per Person

Tableside Wine Service per Person

### HOST BAR

Mixed Drink  
per Each

Domaine Ste. Michelle Sparkling Brut  
per Bottle

DAOU Chardonnay  
per Bottle

DAOU Cabernet Sauvignon  
per Bottle

Domestic Beer  
per Each

Imported & Craft Beer  
per Each

Soft Drinks  
per Each



# BANQUET BAR

## BOUTIQUE

### LIQUOR

Ketel One Vodka  
Tanqueray 10 Gin  
Ron Zacapa Rum  
Casamigos Blanco Tequila  
Knob Creek Bourbon  
Crown Royal Whiskey  
Glenmorangie 10 yr. Scotch

### WINE

Lanson Père et Fils Brut Champagne,  
Reims, FR

Iconoclast Chardonnay,  
Napa Valley, CA

Iconoclast Cabernet Sauvignon  
Napa Valley, CA

### BEER

(Select up to 4)

Bud Light, Miller Lite, Blue Moon,  
Modelo Especial, Stella Artois,  
Heineken o.o, Funky Budha IPA, Goose  
Island IPA, Key West Sunset Ale, Monk  
in the Trunk Organic Amber Ale

### SOFT DRINKS

Still & Sparkling Bottled Water, Coca  
Cola Beverages

### OPEN BAR

First Hour per Person

Each Additional Hour per Person

Tableside Wine Service per Person

### HOST BAR

Mixed Drink  
per Each

Lanson Père et Fils Brut Champagne  
per Bottle

Iconoclast Chardonnay  
per Bottle

Iconoclast Cabernet Sauvignon  
per Bottle

Domestic Beer  
per Each

Imported & Craft Beer  
per Each

Soft Drinks  
per Each

# RUM RUNNER

Rum Runner is Florida Keys favorite cocktail, which legend has it that it was invented by John Ebert or “Tiki John” at the Holiday Isle Tiki Bar in Islamorada over 40 years ago. Allegedly, the bar had an excess of rum and other liqueurs that needed to be moved before the arrival of new inventory. He mixed them all together and the drink was born! The drink was named after actual “Rum Runners” that inhabited the Florida Keys in the early 1900s. Just like bootleggers during the prohibition era, Rum Runners smuggled alcohol, but instead of by land they went by water.

Add to any banquet bar

## MAKE IT AT HOME:

1 OZ LIGHT RUM  
1 OZ DARK RUM  
1 OZ BANANA LIQUEUR  
1 OZ BLACKBERRY LIQUEUR  
1 OZ ORANGE JUICE  
1 OZ PINEAPPLE JUICE  
SPLASH OF GRENADINE  
FLOAT OF HIGH PROOF RUM

1. COMBINE 1 CUP ICE, PINEAPPLE JUICE, ORANGE JUICE, BLACKBERRY LIQUEUR, BANANA LIQUEUR, LIGHT RUM, DARK RUM IN A COCKTAIL SHAKER AND SHAKE TO COMBINE.
2. FILL A HURRICANE GLASS WITH ICE. POUR IN MIXTURE. ADD GRENADINE AND HIGH-PROOF RUM FOR A FLOATER AND GARNISH WITH ORANGE SLICE.



## SPECIALTY BARS

Minimum guaranteed consumption of \$500 per specialty bar. One bartender per 75 guests required.

### IT'S FIVE O'CLOCK SOMEWHERE

#### Traditional

1800 Silver Tequila, Lime Juice, Agave, Salt

#### Smoky Pineapple

Mezcal, Pineapple Juice, Lime Juice, Salt

#### Spicy

1800 Silver Tequila, Lime Juice, Agave, Tajin

#### Watermelon

1800 Silver Tequila, Watermelon, Lime Juice, Agave

per Drink

### HAVANA NIGHTS

Traditional and Flavored Mojitos including: Mango, Orange, Pineapple, Strawberry and Cucumber

Selection of Silver and Dark Caribbean Rums

per Drink



# SPECIALTY BARS

Minimum guaranteed consumption of \$500 per specialty bar. One bartender per 75 guests required.

## SPRITZ BAR

### Grapefruit Aperol Spritz

Aperol, Prosecco, Club Soda, Grapefruit Juice, Fresh Thyme

### Grand Marnier Spritz

Grand Marnier, Prosecco, Lemonade, Orange

### Elderflower Spritz

St. Germain, Prosecco, Club Soda, Fresh Lavender

### Cucumber Mint Spritz

Ketel One Botanical, Club Soda, Fresh Cucumber and Mint

per Drink

## ZERO PROOF SPRITZ BAR

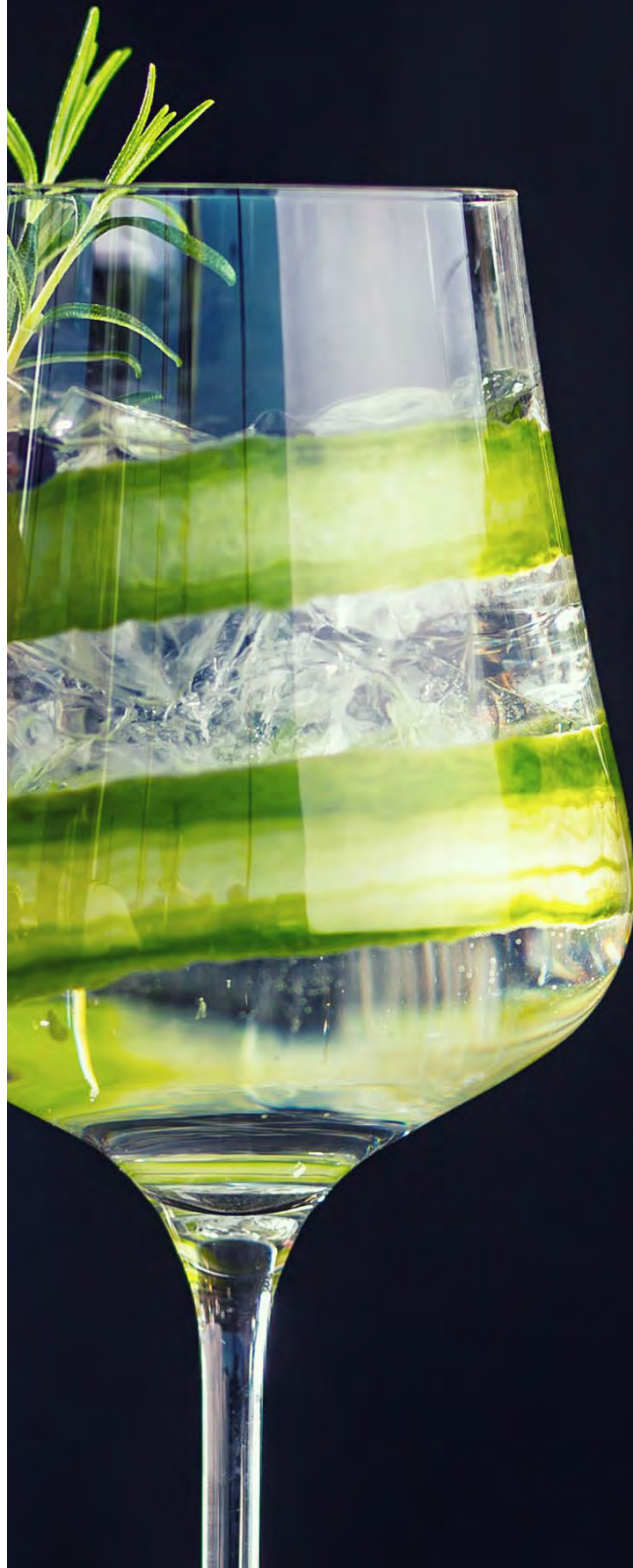
### Zero Proof Amalfi Spritz

Lyre's Italian Spritz, Lyre's Classico, Soda Water, Orange Garnish

### Zero Proof Key West Mango Spritz

Mango Puree, Lyre's Classico, Basil, Mango Garnish

per drink



## SPECIALTY BARS

Minimum guaranteed consumption of \$500 per specialty bar. One bartender per 75 guests required.

### SMOKEY OR NOT

Handcrafted drinks available smoked upon request.

#### Old Fashioned

Knob Creek Bourbon, Bitters, Orange, Luxardo Cherry

#### Hemingway Old Fashioned

Papa's Pilar Rum, Bitters, Orange, Luxardo Cherry

#### Smokey Grapefruit

Mezcal, Grapefruit, Maraschino Liquor, Lime

per Drink

### MOSCOW MULE THE WORLD

#### Traditional Moscow Mule

Vodka, Ginger Beer, Lime Juice

#### Key West Mule

Papa's Pilar Rum, Ginger Beer, Lime Juice, Mint

#### Kentucky Mule

Bourbon, Ginger Beer, Angostura Bitters, Lime Juice, Fresh Sage

#### Mexican Mule

Tequila Blanco, Cointreau, Ginger Beer, Lime Juice, Jalapeno

per Drink



## WINE LIST

Champagne Wall Rental is available for your event at additional \$400. Can be used for cocktails and wine served in a stemmed glass.

### CHAMPAGNE

Ruinart Blanc de Blancs, Reims FR  
per Bottle

Perrier-Jouët, Epernay FR  
per Bottle

Lanson Père et Fils Brut, Reims FR  
per Bottle

### WHITE & ROSÉ

Chardonnay, Stag's Leap Karia, Napa Valley, CA  
per Bottle

Chardonnay, Sanford Estate, Sta. Rita Hills, CA  
per Bottle

Sauvignon Blanc, Attitude by Pascal Jolivet, FR  
per Bottle

Pinot Grigio, Terlato Family, IT  
per Bottle

Rosé, Whispering Angel, FR  
per Bottle

### RED

Cabernet Sauvignon, CrossBarn by Paull Hobbs, Napa Valley CA  
per Bottle

Cabernet Sauvignon, Swanson, Napa Valley, CA  
per Bottle

Pinot Noir, Ponzi Tavola, Willamette Valley, OR  
per Bottle

Malbec, Bodega Norton Reserve, Mendoza, AR  
per Bottle







# CATERING POLICIES

## FOOD & BEVERAGE

Due to health regulations and liabilities, all food and beverage requirements must be contracted with the Casa Marina Resort. The Resort is responsible for the quality and freshness of the food for all of our guests; therefore, no outside food and beverage may be brought in from another source for consumption in our facilities. Your final menu selections must be made no later than 45 days prior to your arrival. In the event you do not meet this deadline, please be advised that menu prices may be increased by the Resort to reflect the increased cost of obtaining and transporting food to the Resort on short notice. The Resort will provide catering contracts, referred to as banquet event orders approximately 30 days prior to the program dates or within 2 weeks of receiving your final menu selections. Signed banquet event orders will be required at least 21 days prior to the program dates in order to confirm the arrangements. Special meal requests are easily accommodated. Please advise your catering and conference services manager.

## PLATED MENU

Plated menu requests at outdoor venues may incur additional surcharges based upon the location. Please consult with your catering and conference services manager for the costs involved.

Plated menu pricing is based on “same for all” selection of all courses. A pre-selected choice of three entrees (including a vegan or vegetarian option) is available for your guests. If the entree prices differ, the higher price prevails. Additionally a \$20 per person premium applies. Should you wish to add a pre-selected choice to any other course, an additional \$18 per person surcharge will apply per course.

An accurate count of each meal is required by 12pm, five (5) business days prior to the event. If not received by this time, an additional fee of \$10 per person applies. Individual place cards denoting the entree selection are required. Clients may supply the place cards or the Casa Marina will supply at a cost of \$3 per place card. Printed menu cards may also be purchased at \$4 per menu card.

For events held in Flagler Ballroom, with 100 people or less, a choice of entree may be offered tableside at the time of the event. A four-course menu is required for a choice of entree. The two courses prior to the entree allow our culinary team the time needed to prepare the entrees “a la minute”. Availability and pricing for tableside orders must be approved by the Executive Chef. Please check with your catering and conference services manager before selecting this option. Additional servers per each 40 guests are required for tableside service. A server fee of \$175 applies.

# CATERING POLICIES

## BEVERAGE SERVICE

If alcoholic beverages are to be served on the Resort premises (or elsewhere under the Resort's alcoholic beverage license), the Resort will require that beverages be dispensed only by Resort servers and bartenders. The Resort's alcoholic license requires the Resort to (1) request proper identification (photo ID of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced) and (2) refuse alcoholic beverage service to any person who, in the Resort's judgment, appears intoxicated. The Resort, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the Florida Legislative Commission's regulation. It is a House Policy, therefore, that all alcoholic beverages must be supplied by the Resort.

## STAFFING GUIDELINES AND LABOR FEES

Our Staffing guideline for Buffet Meals is one (1) server per forty (40) guests and for Plated Meals one (1) server per thirty (30) guests. You may request additional servers at \$175 per server. One (1) bartender per seventy five (75) guests is required for all banquet bars. Bartender fee is \$175 for first two hours; Each additional hour is \$75. Chef Attendants may be required. Chef fee is \$200 for two hours.

## SERVICE CHARGES AND SALES TAX

A service charge of 25% and 7.5% tax will be added to your bill. 13% of the service charge will be distributed to the banquet staff assigned to the event. The remaining 12% is the property of the Resort to cover discretionary and administrative costs of the event. A tip or gratuity is not included in the service charge. Florida Sales Tax is 7.5%.

## GUARANTEES

It is requested that your catering manager be notified with an estimated figure ten (10) days prior to the event(s). The guaranteed final attendance is required by 12pm; five (5) business days prior to the event or the original attendance will be considered the final guarantee. Final attendance guarantee cannot be decreased within three (5) business days prior to the event. Food and beverage menu selections cannot be changed within ten (10) business days prior to the event. The Resort will set-up 5% over the final guarantee figure if requested; however, food is prepared for the guarantee only. Should your guaranteed final attendance be significantly less than your original count at the time of contracting, the Resort reserves the right to move your event to a more suitable location in order to better serve your guests' space requirements. If the Catering Office receives no guarantee, we will then consider your last indication of number of attendees as the guarantee.

# CATERING POLICIES

## OUTDOOR EVENTS

All outdoor functions must conclude no later than 11:00 p.m. per city of Key West Noise Ordinance. Additionally, all staging and sound amplification must be oriented towards the ocean. Lighting is required for all events that extend past sunset. Please contact on-site Encore for lighting arrangements. Should a stage be required for the event entertainment, the client is responsible to secure the stage of required size through Encore.

## WEATHER CALL

In all cases, the Resort reserves the right to make a final decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or employees. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back-up area. Temperatures below 60 degrees and/or wind gusts in excess of 20 MPH shall also be cause to hold the function indoors. This decision will be made no less than six (6) hours prior to the scheduled starting time of the function. Should the decision be delayed by the client and results in a double setup of the function, a service charge of \$10.00 per guest will be added to the Master Account. Indoor back-up space is always blocked for outdoors events. Please note that open flames are not allowed indoors, therefore, some cooking stations may need to be altered if the event is moved indoors. If you are interested in a tent as a rain contingency plan, please check with your catering and events manager.

## AUDIO VISUAL AND EVENT TECHNOLOGY

A wide selection of audio-visual equipment and event technology services are available on a rental basis. The Casa Marina Resort has retained Encore to provide a comprehensive range of production services. Encore is a full-service production company with full-time management and staff located on property. Outside vendors are prohibited to set-up audio-visual equipment at the Casa Marina. Special electrical needs, Lighting and Staging for outdoor functions is offered through Encore.

## ENTERTAINMENT

The Casa Marina's Team is able to secure the best local talents for your event. Please let your catering manager know what assistance is required in booking entertainment. Outdoor entertainment must end no later than 11:00 p.m per Key West City Noise Ordinance.

# CATERING POLICIES

## DECORATIONS

A full line of theme party props, backdrops, and interactive decorations can be secured through your catering manager. All decorations or displays brought into the Resort must be approved prior to arrival. In order to preserve the appearance of our public areas and minimize damage, items are not to be attached to any permanent Resort structure, carpet or finishing with nails, staples, tape or any other substance.

Subcontractors or vendors may be required to sign acceptance of our published guidelines and procedures before any activity may commence. Production companies will be required to submit to the Resort floor plans drawn to scale to include electrical requirements. We require certificate of insurance from all outside vendors. Please check with your catering and conference services manager for more information.

## MEETING ROOM SETUP

Casa Marina will provide standard banquet tables, chairs and linens of banquet manager choice for all meeting room setups. We will over-set meeting room at maximum of 10% over guarantee number for meal functions. Podium and risers are available at no additional cost. Notepads and pens are available upon request. Risers are available for meeting room setup.

## PACKAGE RECEIVING

All packages must identify group name, arrival date, contact and catering manager's name. There is a \$10 charge per box for the receiving, moving and handling of any shipped materials.

## SIGNS

No signs are permitted in public areas of the Resort unless previously approved. Signs, banners, or posters or any other item may not be affixed to any wall, ceiling, door, etc., without advance permission from the Catering Department.

## WIFI

All guests staying at the Casa Marina will have resort-wide access to WiFi (5 mbps) including meeting spaces. If your attendees are not staying at Casa Marina and WiFi access is required or if you require WiFi access at higher speed, please contact your catering manager for options and pricing.



CASA MARINA

THE DIAMOND OF KEY WEST  
CELEBRATING  
100 YEARS

Please do not touch  
HOT SAND