

PERFECTLY

Paired

MENUS

cake
BY THE
ocean



MARGARITAVILLE®

Beach House

KEY WEST

The Margaritaville Wedding Experience Includes:

FOUR-HOUR WEDDING PACKAGE:

- Tableside Champagne Toast for All Guests Before Dinner Service
- Selection of Three Warm or Chilled Hors D'Oeuvres
- Plated Dinner
- Cake Cutting Services
- 4-Hour Open Bar with Premier Brand Liquors
- One Bartender (for up to 80 guests)
- Your Choice of Welcome Drink
- Solid Linen and Napkins
- Round Banquet Tables and White Garden Folding Chairs
- Discounted Room Block for Wedding Guest Rooms
- One Category Upgrade for the Wedding Couple Guest Room

PASSED HORS D'OEUVRES

(\$6 PER PIECE, MINIMUM OF 50 PIECE INCREMENTS)

SERVED CHILLED

Tomato and Basil Bruschetta *Burrata Cheese, Balsamic Reduction*

Sesame Seared Ahi Tuna *Wakame Seaweed Salad*

Smoked Salmon Crostini *Caper Dill Cream Cheese, Red Onion, Roma Tomato*

Roasted Grapes *Caramelized Onions, and Brie on a Crostini*

Roasted Steak Bites *with Caramelized Onions, Boursin Cheese on a Crostini*

Fig Jam, Caramelized Shallots, and Goat Cheese Tart

Greek Olive Tapenade and Feta

Poached Shrimp and Avocado

Snapper Ceviche Shooters

Ahi Tuna Tartare *with Cucumber, Jicama, Jalapeno*

SERVED WARM

Crab Rangoons

Conch Fritters *with Coconut Lime Remoulade*

Crab Cakes *with Caper Aioli*

Bacon Wrapped Scallops

Vegetable Potstickers

Short Rib Empanadas

Mini Philly Cheesesteaks

Vegetable Empanadas

Mini Cuban Sandwiches

Florentine Stuffed Mushrooms



**Final choices will be reflected in final price*

All prices are subject to a 22% service charge, 8% Event Fee and 7.5% Florida state tax. Prices are subject to change. Our catering team will design a package to fit your special day. Reach out at: Events@MargaritavilleBHKeyWest.com

The Rehearsal Dinner

PREFIX PLATED MENU

(\$122 PER PERSON)

Includes 3-Hour Beer and Wine Open Bar

CHOICE OF SALAD

(CHOOSE ONE)

Served with Bread and Butter

House Salad Baby Greens, Cucumbers, Baby Heirloom Tomatoes, Red Onions, Carrots, Croutons

Baby Kale Caesar Romaine, Baby Kale, Aged Parmesan, Croutons, House-Made Caesar

ENTRÉES

(CHOOSE ONE)

Roasted Airline Chicken Breast Herb Velouté, Charred Broccolini, Rice Pilaf

Petite Filet with Cabernet Demi, Grilled Asparagus, and Crispy Red Potatoes

Pan Seared Mahi Fennel Arugula Lemon Salad, Parmesan Risotto

DESSERTS

(CHOOSE ONE)

Key Lime Pie

Chocolate Mousse Cake

Guava Bread Pudding



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Sea of Love Plated Options

SALAD COURSE

(CHOOSE ONE)

Caprese Salad *Buffalo Mozzarella, Baby Heirloom Tomatoes, Roma Tomatoes, Burrata Cheese, Basil Pesto, Balsamic Reduction*

House Salad *Baby Greens, Cucumbers, Baby Heirloom Tomatoes, Red Onions, Carrots, Croutons*

Baby Kale Caesar *Romaine, Baby Kale, Aged Parmesan, Croutons, House-Made Caesar*

Iceberg Wedge *Baby Iceberg, Bacon, Blue Cheese, Baby Heirloom Tomatoes, Crispy Onions, Blue Cheese Dressing*

Spinach and Strawberry Salad *Baby Spinach, Candied Pecans, Goat Cheese, Raspberry Vinaigrette*

SECOND COURSE

(CHOOSE TWO)

Vegetable Ratatouille *Served Over Quinoa (\$153 per person)*

Orange Brined Airline Chicken Breast with *Citrus Pan Jus (\$158 per person)*

Blacken Local Swordfish with *Key Lime Aji Verde (\$168 per person)*

Mojo Marinated Grilled 10oz Pork Chop *(\$173 per person)*

Pan Seared Black Grouper with *Mango Beurre Blanc (MP)*

Petite 6oz Fillet with *Herb Peppercorn Demi-Glaze (MP)*

ADD-ONS

Jumbo Grilled Prawn *(\$10 per person)*

Local Seared Mahi *(\$15 per person)*

Florida Lobster Tail *Drawn Butter and Charred Lemon (MP)*

CAKE CUTTING SERVICE

Wedding Cake Provided by Wedding Party



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Ocean Breeze Buffet Options

(\$218 PER PERSON)

CHOICE OF DISPLAY

(CHOOSE ONE)

Cheese with Assorted Crackers, Dried Fruits and Nuts
Crudit  with Hummus, Spinach Artichoke
Fruit Farmer's Market Seasonal Fresh Fruit

CHOICE OF SALAD

(CHOOSE TWO)

Caprese Salad Buffalo Mozzarella, Baby Heirloom Tomatoes, Roma Tomatoes, Burrata Cheese, Basil Pesto, Balsamic Reduction
House Salad Baby Greens, Cucumbers, Baby Heirloom Tomatoes, Red Onions, Carrots, Croutons
Baby Kale Caesar Romaine, Baby Kale, Aged Parmesan, Croutons, House-Made Caesar
Iceberg Wedge Baby Iceberg, Bacon, Blue Cheese, Baby Heirloom Tomatoes, Crispy Onions, Blue Cheese Dressing
Spinach and Strawberry Salad Baby Spinach, Candied Pecans, Goat Cheese, Raspberry Vinaigrette

ENTR ES*

(CHOOSE TWO)

Braised Short Rib with Natural Reduction
Roasted Airline Chicken Breast with Caper Lemon Au Jus
Mojo Pork Tenderloin
Blackened Snapper with Key Lime Beurre Blanc
Jerk Marinated Chicken Thighs with a Pineapple Chutney

*Vegetarian options available on request

SIDES

(CHOOSE TWO)

Parmesan Polenta	Roasted Baby Carrots
Crispy Parmesan Herb Red Potatoes	Haricot Verts
Yukon Mashed Potatoes	Grilled Asparagus
Coconut Infused Jasmine Rice	Garlic Broccolini
Sweet Plantains	Roasted Root Vegetables
Black Beans and Rice	Balsamic Glazed Brussel Sprouts

CAKE CUTTING SERVICE

Wedding Cake Provided by Wedding Party

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Displays and Stations

SEASONAL FRUIT TRAY

(\$10 PER PERSON)

Farmer's Market Seasonal Fresh Fruit

CRUDITÉ DISPLAY

(\$15 PER PERSON)

Hummus, Spinach Artichoke

IMPORTED AND DOMESTIC CHEESE DISPLAY

(\$20 PER PERSON)

Assorted Crackers, Dried Fruits and Nuts

SEAFOOD DISPLAY

(MP PER POUND)

Local Oysters, Key West Pink Shrimp, King Crab Legs, House-Made Cocktail Sauce, Lemons, Horseradish

PASTA STATION

(\$30 PER PERSON, CHEF ATTENDANT FEE OF \$150/HR BASED ON 30 PEOPLE)

Served with Focaccia Bread, Butter, Parmesan Cheese, Chili Flakes

Pasta (choice of two)

Penne • Rigatoni • Cheese Tortellini

Lobster Ravioli (+\$15 per person)

Sauce (choice of two)

Marinara • Bolognese • Alfredo • Pesto Cream • Vodka

Toppings to Include: Chicken, Italian Sausage, Fresh Spinach, Mushroom, Greek Olives

TACO BAR

(CHOOSE TWO, \$20 PER PERSON)

Carne Asada • Fajita Vegetables • Chipotle Chicken • Black Beans

Served with Corn Tortillas, Salsa, Cilantro, and Onions

WINGS AND THINGS

(\$20 PER PERSON)

Bone-in and Boneless Chicken Wings • Tater Tots

Served with Ranch, Blue Cheese, Barbeque, and Buffalo Sauces

Displays and Stations (Continued)

CHIPS AND DIPS

(\$15 PER PERSON)

Assorted Chips • Guacamole • Fresh Salsa

DESSERT STATION

(\$15 PER PERSON)

Key Lime Tarts • Assorted Macaroons • Chocolate Beignets

SLIDER STATION

(CHOOSE TWO, \$20 PER PERSON)

*Cheeseburger • *Crispy Chicken • Reuben • BBQ Pulled Pork • Crab Cake

*Served with Ketchup, Mustard, Mayo, and Gherkins

CARVING STATIONS

(CHEF ATTENDANT FEE OF \$150/HR BASED ON 30 PEOPLE)

Oven Roasted Turkey Orange Agave Cranberry Chutney \$350

Spiced Pork Belly Bourbon Maple Glaze \$500

Herb Dijon Crusted Prime Rib Horseradish Cream Sauce, Au Jus (MP)



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Beach Beginnings Brunch Buffet

(\$173 PER PERSON)

Includes 3-Hour Bloody Mary and Mimosa Open Bar

SEASONAL FRUIT TRAY

Farmer's Market Seasonal Fresh Fruit

YOGURT PARFAITS

Greek Yogurt, Mixed Berries, Almond Granola

FRESH BAKED PASTRIES

(CHOOSE TWO)

Served with Assorted Jams and Honey

Assorted Muffins • Croissants • Glazed Cinnamon Rolls •

Assorted Danish • Assorted Tea Breads

EGGS

(CHOOSE ONE)

Classic Scrambled

Key West Scramble *Local Shrimp, Scallions*

Denver Scramble *Ham, Peppers, Onions*

Mini Vegetable Frittatas *Spinach, Mushrooms, Tomatoes, Cheddar*



ENTRÉES

(CHOOSE ONE)

Traditional Eggs Benedict

Biscuits and Sausage Gravy

French Toast

Pancakes

Cajun Shrimp and Grits

BREAKFAST SIDES

(CHOOSE TWO)

Grilled Ham Steaks

Pork Sausage Links

Applewood Bacon

Chicken Apple Sausage

Crispy Island Potatoes

Potato Cakes

Shredded Hash Browns

Tater Tots

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Brunch Buffet (Continued)

BRUNCH ADD-ONS

OMELET STATION

(\$20 PER PERSON, CHEF ATTENDANT FEE OF \$150/HR BASED ON 30 PEOPLE)

Cage-Free Eggs, Egg Whites, Bell Peppers, Onion, Spinach, Mushrooms, Tomatoes, Ham, Applewood Bacon, Cheddar, Mozzarella

LOX AND BAGEL STATION

(\$15 PER PERSON)

Assorted Bagels, Smoked Salmon, Plain and Herb Cream Cheese, Diced Tomatoes, Capers, Chopped Egg, Red Onion

OATMEAL BAR

(\$12 PER PERSON)

Brown Sugar, Cinnamon, Golden Raisins, Honey, Fresh Berries, Toasted Almonds, Milk



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Enhancements

ELITE BAR

(AVAILABLE TO UPGRADE FOR \$14 PER PERSON)

Grey Goose, Bombay Sapphire, Bacardi Superior Rum, JW Black Label, Crown Royal Whisky, Knob Creek, Casamigos, House Red and White Wines, Domestic and Imported Beers, Soft Drinks, Fruit Juices

PREMIER BAR

(INCLUDED IN FOUR-HOUR WEDDING PACKAGE, ADDITIONAL HOUR AVAILABLE FOR \$12 PER PERSON)

Tito's, Beefeater Gin, Margaritaville Silver Rum, Captain Morgan Spiced Rum, Makers Mark Bourbon, Jameson Whiskey, JW Red Smooth, Margaritaville Silver Tequila, House Red and White Wines, Domestic Beers, Soft Drinks, Fruit Juices

CHOICE OF WELCOME DRINK

(CHOOSE ONE)

Perfect Margarita

Tropical Rum Punch

UPGRADED BUBBLES

(\$30 PER PERSON)

Veuve Clicquot Yellow Label Brut

AFTER PARTY

Keep the party going poolside at our License to Chill bar after the reception. Ask your Event Manager for details and pricing.



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