

# Wedding Packages



# Islander Dream Wedding

## Package Includes

- ❖ Four Hour Open Bar Serving Ultra Luxury Brands
- ❖ Butler Served Hors d'oeuvres
- ❖ Gourmet Plated Dinner
- ❖ Coffee Service
- ❖ Champagne Toast
- ❖ Wedding Cake

**\$225 per person**

## Cocktail Reception

Imported and Domestic Cheeses, Assorted Crackers, and Fresh Seasonal Fruit  
Six Butler Passed Hors d'oeuvres (Your choice of three cold and three hot selections)

### Cold Hors d'oeuvres

Shrimp Cocktail with Key Lime Cocktail Sauce  
Curried Chicken Salad Crostini  
Tomato, Basil and Fresh Mozzarella Crostini  
Tapenade and White Anchovy Crostini  
Hummus and Pita  
Asian Tuna Tartar Wonton Crisp with Scallions  
Beef Carpaccio Crostini with Horseradish Cream  
Snapper Ceviche in a Cucumber Cup

### Hot Hors d'oeuvres

Spinach, Feta and Filo Pie  
Mini Quiche  
Beef Kabobs with Tamarind BBQ  
Chicken Potstickers with Sweet Chili Sauce  
Rum Glazed Chicken Kabobs  
Bacon Wrapped Scallops with Tamarind BBQ sauce  
Coconut Shrimp with Mango Chutney  
Mini Crab Cakes with Key Lime Garlic Aioli

## Gourmet Dinner

Choice of one appetizer and one salad  
Choice of two entrees or one combination

## Appetizer Selections

Pan Seared Scallops and Truffle Mashed Potatoes  
Crab Cakes and Tomato Key Lime Salsa  
Carpaccio of Beef Tenderloin and Heart of Palm Salad  
Shrimp Cocktail and Island Remoulade  
Tomato Basil Bisque and Goat Cheese Chantilly  
Spinach Feta Filo Pie and Grape Tomato Salad

## Salad Selections

### Guy's Beachside Salad

Apple Smoked Bacon, Gorgonzola, Balsamic Vinaigrette

### Caesar Salad

Hearts of Romaine, Grated Parmesan, Jumbo Croutons

### Mediterranean Salad

Cucumber, Red Onion, Cherry Tomato, Champagne Vinaigrette, Pita Croutons

### The Wedge

Iceberg, Gorgonzola, Bleu Cheese Dressing, Chives, Grape Tomatoes

*All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.*

82100 Overseas Highway, Islamorada, FL | 866.679.7157 | 305.664.2031 | [islanderfloridakeys.com](http://islanderfloridakeys.com)



# Islander Dream Wedding

## Entrée Selections

### Rack of Lamb

Served with Truffle Mashed Potatoes, Roasted Asparagus, Lamb Reduction

### Rum Glazed Duck

Served with Sweet Plantain Mash, Baby Beans and Mango Salsa

### Roast Prime Rib of Beef

Served with Au Jus and Horseradish with Truffle Macaroni and Cheese, and Creamed Spinach

### Stuffed Shrimp

Stuffed with Jumbo Lump Crab, Rice Pilaf, Roasted Asparagus and Bearnaise Sauce

### Catch of the Day

Blackened, Grilled, Sautéed, Jerked, Franchise, Onion or Plantain Crusted. (Choose one flavor)

Served with Mixed Grains and Baby Vegetables

### Tenderloin of Beef

Served with Roasted Garlic Boniato, Wild Mushroom and Pinot Noir Sauce

### Mixed Grill Combination

Half a Florida Lobster Tail, Lamb Chop, Duck Breast. Served with Roasted Baby Vegetables and Potatoes

### Surf & Turf Combination

Half a Florida Lobster Tail, Petite Filet with Mixed Grains, Mashed Potatoes, Baby Vegetables and Duo Sauces

## Champagne Toast

For the official toast, a hand selected Sparkling Wine is offered

## Traditional Wedding Cake

All wedding packages include a wedding cake custom made to suit your taste and design preferences

*All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.*



# The Purple Isle Wedding

## Package Includes

- ❖ Four Hour Open Bar Serving Super Premium Brands
- ❖ Butler Served Hors d'oeuvres
- ❖ Gourmet Buffet Dinner
- ❖ Coffee Service
- ❖ Champagne Toast
- ❖ Wedding Cake

\$195 per person

## Cocktail Reception

Imported and Domestic Cheeses, assorted Crackers and Fresh Seasonal Fruit  
Six Butler Passed Hors d'oeuvres (Your choice of three cold and three hot selections)

### Cold Hors d'oeuvres

Shrimp Cocktail with Key Lime Cocktail Sauce  
Curried Chicken Salad Crostini  
Tomato, Basil and Fresh Mozzarella Crostini  
Tapenade and White Anchovy Crostini  
Hummus and Pita  
Asian Tuna Tartar Wonton Crisp with Scallions  
Beef Carpaccio Crostini with Horseradish Cream  
Snapper Ceviche in a Cucumber Cup

### Hot Hors d'oeuvres

Spinach, Feta and Filo Pie  
Mini Quiche  
Beef Kabobs with Tamarind BBQ  
Chicken Potstickers with Sweet Chili Sauce  
Rum Glazed Chicken Kabobs  
Bacon Wrapped Scallops with Tamarind BBQ sauce  
Coconut Shrimp with Mango Chutney  
Mini Crab Cakes with Key Lime Garlic Aioli

## Wedding Buffet

### Peel and Eat Shrimp

Served with Island Remoulade Sauce

### Hearts of Palm, Tomato and Avocado Salad

Served with Tropical Vinaigrette

### Wedge Salad

Served with Grape Tomatoes, Red Onions, Bleu Cheese Dressing

### Slow Roasted Jerk Prime Rib

Carved-to-order with Au Jus and Tropical Chutney

### Grilled Mahi Mahi

Served with Sweet Peppers, Onions and Tomatoes, Rice Pilaf, Loaded Mashed Potatoes, Mixed Baby Vegetables

### Fresh Baked Rolls and Butter

## Champagne Toast

For the official toast, a hand selected Sparkling Wine is offered

## Traditional Wedding Cake

All wedding packages include a wedding cake custom made to suit your taste and design preferences

*All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.*

# Beachside Wedding

## Package Includes

- ❖ Four Hour Open Bar Serving Premium Brands
- ❖ Butler Served Hors d'oeuvres
- ❖ Gourmet Buffet
- ❖ Coffee Service
- ❖ Champagne Toast
- ❖ Wedding Cake

\$150 per person

## Cocktail Reception

Imported and Domestic Cheeses, Assorted Crackers, and Fresh Seasonal Fruit  
Four Butler Passed Hors d'oeuvres (Your choice of two cold and two hot selections)

### Cold Hors d'oeuvres

Curried Chicken Salad Crostini  
Tomato, Basil and Fresh Mozzarella Crostini  
Tapenade and White Anchovy Crostini  
Hummus and Pita  
Asian Tuna Tartar Wonton Crisp with Scallions  
Beef Carpaccio Crostini with Horseradish Cream  
Snapper Ceviche in Cucumber Cup

### Hot Hors d'oeuvres

Spinach, Feta and Filo Pie  
Beef Kabobs with Tamarind BBQ  
Chicken Potstickers with Sweet Chili Sauce  
Mini Quiche  
Rum Glazed Chicken Kabobs  
Bacon Wrapped Scallops Tamarind BBQ sauce  
Coconut Shrimp with Mango Chutney

## Wedding Buffet

### Peel and Eat Shrimp

Served with Island Remoulade Sauce

### Hearts of Palm, Tomato and Avocado Salad

Served with Tropical Vinaigrette

### Tropical Salad Bar

Tomatoes, Cucumbers, Papaya, Coconut, Red Onion, Mango, Avocado, Citrus Vinaigrette

### Roasted Pork Loin

Served with Tamarind BBQ Sauce

### Grilled Chicken

Served with Sour Orange, Garlic and Fresh Herbs

### Sautéed Fresh Catch of the Day

Served with Key Lime Butter Sauce, Yellow Rice, Black Beans, Mixed Baby Vegetables

## Champagne Toast

For the official toast, a hand selected Sparkling Wine is offered

## Traditional Wedding Cake

All wedding packages include a wedding cake custom made to suit your taste and design preferences

*All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.*

# Caribbean Wedding

## Package Includes

- ❖ Three Hour Open Bar Serving Premium Brands
- ❖ Butler Served Hors d'oeuvres
- ❖ Gourmet Buffet
- ❖ Coffee Service
- ❖ Champagne Toast
- ❖ Wedding Cake

\$150 per person

## Cocktail Reception

Imported and Domestic Cheeses, Assorted Crackers, and Fresh Seasonal Fruit  
Butler Passed Hors d'oeuvres (Your choice of two selections)

## Cold Hors d'oeuvres

Curried Chicken Salad Crostini  
Tomato, Basil and Fresh Mozzarella Crostini  
Tapenade and White Anchovy Crostini  
Hummus and Pita  
Asian Tuna Tartar Wonton Crisp with Scallions  
Beef Carpaccio Crostini with Horseradish Cream  
Snapper Ceviche in Cucumber Cup

## Wedding Buffet

Tortola Beef Patties  
Tropical Salad Bar  
Tropical Fruit Salad  
Rice and Beans  
Fried Plantains  
Whole Roasted Pig cooked in "The Caja China" (ka-ha-cheena) box served with Tamarind Barbeque and House Mojo  
Fresh Catch of the Day with Mango Salsa  
Jerked Chicken  
West Indian Beef Curry

## Champagne Toast

For the official toast, a hand selected Sparkling Wine is offered

## Traditional Wedding Cake

All wedding packages include a wedding cake custom made to suit your taste and design preferences

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# Windley Key Wedding

## Package Includes

- ❖ Two Hour Open Bar Serving Premium Brands
- ❖ Food Stations
- ❖ Coffee Service
- ❖ Champagne Toast
- ❖ Wedding Cake

**\$100 per person**

## Cocktail Reception

Imported and Domestic Cheeses, Assorted Crackers and Fresh Seasonal Fruit

## Gourmet Dinner

Choice of one appetizer and one entrée

## Appetizer Selections

Tomato Basil Bisque and Goat Cheese Chantilly

Caesar Salad with Fresh Grated Parmesan

Garden Salad with Citrus Vinaigrette

## Entrée Selections

### Herb Roasted Chicken Breast

Served with Buttermilk Mashed Potatoes, Haricot Vert and Natural Jus

### Veal or Chicken Picatta

Served with Linguine, Sautéed Spinach, Lemon Capers and Butter Sauce

### Rum Glazed Duck Breast

Served with Sweet Plantain Mash, Baby Beans and Mango Salsa

### Catch of the Day

Blackened, Grilled or Beurre Blanc. Served with Mixed Grains and Baby Vegetables

### Grilled Skirt Steak

Served with Whipped Potatoes, Sautéed Mushrooms, Pinot Noir Sauce

### Penne Pasta

Goat Cheese, Sautéed Spinach, Sun Dried Tomatoes, Toasted Pine Nuts

## Champagne Toast

For the official toast, a hand selected Sparkling Wine is offered

## Traditional Wedding Cake

All wedding packages include a wedding cake custom made to suit your taste and design preferences

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# Enhance Your Reception

## **Raw Bar Boat MP**

Clams, Oysters, Shrimp, Lobster, Crab, Fish Dip, Ceviche

## **Crudités \$8 pp**

Assorted Fresh Vegetables Served with Ranch Dip

## **Cheese and Fruit Platter \$12 pp**

Domestic and Imported Cheeses, Served with Baguettes and Crackers

## **Jumbo Ravioli \$8 pp**

Served with Wild Mushroom Demi-Glace

## **Crostini Station \$8 pp**

Fresh-baked Crostini with choice of 3 toppings. Choose from Tapanade, Hummus, Baby Shrimp, White Bean and Sage Dip, Tomato Basil, Red Onion, Cucumber Salsa, Giardinera Dip, Herbed Cheese Spread

## **Smoked Wahoo Paté \$10 pp**

Local Smoked Fish Dip with Red Onion, Capers and Mustard served with Crackers and Tortilla Chips

## **Nacho Station \$7 pp**

Seasoned Beef, Cheese Sauce, Lettuce, Salsa, Tortilla Chips, Peppers and Olives

## **Hot Baked Jumbo Lump Crab Dip \$9 pp**

Served with Crudites and Baguettes

## **Charcuterie Platter \$12 pp**

Thinly Sliced Salami, Sausages and Cured Meats served with Olives, Capers, Onions, Mustards and Baguettes

## **Grilled Vegetable Display \$9 pp**

Eggplant, Peppers, Zucchini, Yellow Squash, Red Onion, Asparagus and Carrots

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# Interactive Chefs Stations

## Caesar Salad \$12 pp

Tossed to order

## Pasta \$30 pp

Assorted fresh Vegetables, Seafood and Meat, cooked-to-order with your guests' choice of Marinara, Alfredo or Olive Oil and White Wine sauces

## Stir Fry Station \$28 pp

Assorted Fresh Vegetables, Seafood and Meat, cooked-to-order for your guests' choice of Fried or White Rice

## Prime Rib \$30 pp

Carved-to-order with Au Jus and Horseradish

## Rack of Pork \$26 pp

Carved-to-order with Caribbean Rum Glaze

## Roasted Leg of Pork \$24 pp

Carved-to-order with House Mojo

## Roasted Leg of Lamb \$30 pp

Carved-to-order with Mint Jelly

## Roasted Turkey \$24 pp

Carved-to-order with Gravy

## Tenderloin of Beef \$35 pp

Carved-to-order with Mushroom Demi-Glace

## Salmon Baked in Puff Pastry \$30 pp

Carved-to-order with Creamy Dill Sauce

## Dessert Flambé Station \$12 pp

Bananas Foster or Strawberries Romanoff made to order. Served with Vanilla Ice Cream

*All Action Stations require One Chef per 50 Guests @ \$150 per chef*

*All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.*



# Afterglow & Brides Brunch

## **Island Ting \$18 pp**

Dulce de Leche Pastry, Guava Pastelito, Palmiers, Guava Jelly and Cream Cheese and Sweet Croissants

## **Key Lime Daydream \$14 pp**

Key Lime Cheese Cake, Key Lime Cookies and Key Lime Pie

## **Savory Sweet \$18 pp**

Candy Bars, Rice Crispy Treats, Pretzels, Roasted Mixed Nuts, Craisins, and Homemade Tater Chips

**Add Ice Cold Domestic Beer \$5 pp and Imported Beer \$6 pp**

## **Bridal Party Brunch \$70 pp**

### **Buffet**

- ❖ Bottomless Mimosas, Champagne, Poinsettias
- ❖ Sliced Fresh Fruit
- ❖ Fresh Fruit Juices
- ❖ Croissants, Muffins, Danish, Fresh Baked Breads, Butter and Preserves, Bagels with Cream Cheese
- ❖ Smoked Salmon
- ❖ Pasta Salad, Hearts of Palm Salad, Caesar Salad, Grilled Vegetable Salad, Garden Salad
- ❖ Fresh Bruschetta, Assorted Cheese Plate and Charcuterie, Cornichon and Baguette
- ❖ Smoked Wahoo Paté with Red Onion, Capers and Crostini
- ❖ Seared Tuna with Seaweed Salad

### **Manned Brunch Stations**

- ❖ Carved Prime Rib Station with Au Jus and Horseradish
- ❖ Cooked-to-Order Egg and Omelet Station

### **Presented in Chafing Dishes**

- ❖ Roast Pork with House Chutney
- ❖ Fried Sweet Plantains
- ❖ Jerk Grilled Mahi with Mango Black Bean Salsa
- ❖ Chicken Fettuccine Alfredo
- ❖ Rice and Peas
- ❖ Mixed Vegetables
- ❖ Eggs Benedict
- ❖ Bacon and Sausage
- ❖ Assorted Pies, Tortes, Tarts, Cakes, Cookies and Mousses

*Two Chef Attendants required @ \$150 each*

*All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.*



# Bar Brands & Pricing

## PREMIUM

2 Hours \$32      3 Hours \$44      4 Hours \$54      5 Hours \$64

Smirnoff Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Canadian Club Whiskey, Jim Beam Bourbon, Beefeater Gin, J & B Scotch, Jose Cuervo Tequila

Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot

Domestic and Imported Beers

Assorted Soft Drinks, Bottled Water, Juices, Mixers

## SUPER PREMIUM

2 Hours \$38      3 Hours \$51      4 Hours \$62      5 Hours \$73

Stoli Vodka, Absolut Vodka, Captain Morgan Spiced Rum, Jack Daniels Whiskey, Maker's Mark Bourbon, Tanqueray Gin, Dewars Scotch, 1800 Silver Tequila, Myers Dark Rum

Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot

Domestic and Imported Beers

Assorted Soft Drinks, Bottled Water, Juices, Mixers

## ULTRA LUXURY

2 Hours \$48      3 Hours \$62      4 Hours \$75      5 Hours \$88

Grey Goose Vodka, Mt. Gay Rum, Captain Morgan Spiced Rum, Jack Daniels Whiskey, Crown Royal Whiskey, Knob Creek Bourbon, Sapphire Gin, Johnnie Walker Red Label Scotch, Patron Silver Tequila

Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot

Domestic and Imported Beers

Assorted Soft Drinks, Bottled Water, Juices, Mixers

*Bartender Fee of \$150 (per bartender) will apply to Banquet Bar selected. One Bartender required per 50 guests.*

*All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.*

# Rehearsal Dinner Selections

## **Cheeseburgers in Paradise \$45 pp**

Conch Chowder

Conch Fritters

Steamed Shrimp

Grilled-to-Order Angus Beef Burgers

With build-your-own Cheeseburger Topping Bar including Lettuce, Tomato, Heinz 57, Tzatziki, Tortilla Chips, Jalapenos, Grilled Onions, Peppers and Mushrooms, Chili Con Queso, Chili Con Carne, Bacon, Assorted Cheeses, Kosher Pickles and French Fries

Sponge Cake and Key Lime Pie

**Chef fee \$150 per 50 Guests**

## **Italian Festivale \$50 pp**

Garlic Bread

Caesar Salad

Caprese Salad

Pasta Station

Assorted Fresh Vegetables, Seafood and Meat, cooked-to-order with your guests' choice of Marinara, Alfredo or Olive Oil with Garlic and White Wine Sauces

Chicken Picatta

Herb Risotto

Ratatouille

Ricotta Cheesecake, Tiramisu and Biscotti

**Chef fee \$150 per 50 Guests**

## **Islander Pig Roast \$55 pp**

Corn Bread and Biscuits

Fresh Greens Salad Bar

Tomatoes, Onions, Peppers, Carrots, Cucumbers, Balsamic and Citrus Vinaigrette, Sweet Potato Salad, Island Style Slaw

Whole Roasted Pig

Cooked in "The Caja China" Tamarind Barbecue Sauce and House Mojo

BBQ Chicken

Fresh Catch of the Day with Mango Black Bean Salsa

Corn on the Cob

Black Beans and Rice

Coconut Cake, Key Lime Pie, Fresh Fruit

**Chef fee \$150 per 50 Guests**

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# Event Space Rental Fees

	FULL DAY	HALF DAY	SET-UP FEE
<b>BLUE MARLIN BALLROOM</b> 2,760 Sq. Ft., Dimensions: 60x46 – Indoor – 200 Guests	\$1,500	\$1,000	\$550
<b>BLUE MARLIN BALLROOM A or B</b> 690 Sq. Ft., Dimensions: 30x23 – Indoor – 50 Guests	\$500	\$350	\$250
<b>BLUE MARLIN BALLROOM A and B</b> 1380 Sq. Ft., Dimensions: 30x46 – Indoor – 100 Guests	\$800	\$500	\$350
<b>BLUE MARLIN BALLROOM C</b> 1,380 Sq. Ft., Dimensions: 30x46 – Indoor – 100 Guests	\$800	\$500	\$350
<b>CAPTAIN'S BOARDROOM</b> 340 Sq. Ft., Dimensions: 13x23 – Indoor – 12 Guests	\$350	\$250	\$150
<b>TARPON TERRACE</b> 2,760 Sq. Ft., Dimensions: 60x46 – Outdoor – 200 Guests	\$1000	\$800	\$550
<b>ATLANTIC VIEW VERANDAH</b> 550 Sq. Ft., Dimensions 12x46 – Outdoor – 50 Guests	\$500	\$350	\$250
<b>EYE OF THE STORM THEATER</b> 430 Sq. Ft., Dimensions: 18x24 – Indoor – 40 Guests	\$1,200	\$800	\$150
<b>TROPICAL OASIS</b> Outdoor – 200+ Guests	\$750	\$450	\$550
<b>BONEFISH FLATS CAFE</b> 936 Sq. Ft., Dimensions: 26x36 – Indoor – 60 Guests	N/A	\$500	\$350
<b>BONEFISH FLATS LOUNGE</b> 816 Sq. Ft., Dimensions: 34x24 – Indoor – 60 Guests	\$800	\$500	\$350
<b>BONEFISH FLATS COURTYARD</b> Outdoor – 200+ Guests	\$350	\$250	\$350
<b>BLUE WATER TIKI PATIO</b> 1470 Sq. Ft., Dimensions: 42x35 – Outdoor – 80 Guests	\$750	\$450	\$550
<b>BLUE WATER COURTYARD</b> Outdoor – 500+ Guests	\$800	\$500	\$550
<b>ISLANDER BEACH</b> Outdoor – 500+ Guests	\$2,500	\$1,500	\$800

**Event Space Rental Includes:**

In-House White Linens, Tablecloths and Cloth Napkins, Tables, White Padded Folding Chairs, Tiki Torches, Centerpieces, Silverware, Glassware, China, Set-up, Breakdown and Detailing.  
 Placement and take down of personal decorations décor are the responsibility of the client.  
 No outside food or alcohol may be brought into the resorts per the Florida Health Code.  
 No glitter, no confetti, no balloons without specific permission in writing. Use may result in additional fees.  
 Meeting Rooms will not be held without signed contract and deposit.  
 Changes to set-up the day of the event may result in additional labor charges.

*All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.*



# Wedding Ceremonies

Whether you say “I do” on our magnificent beach, the Tarpon Terrace or in the cool interior of the beautiful Florida Keys Conference Center, we’re here to make your wedding day dreams come true.

## Barefoot Bride

Guests gather around the couple (no chairs).  
\$250.00 – Package based on a maximum of 50 guests.

## Seaside Ceremonies

White cushioned folding chairs with bamboo aisle runner, center aisle lined with conch shells and tiki torches.  
Package based on the number of guests.

1 – 25	.....	\$500
26 – 50	.....	\$750
51 – 75	.....	\$1000
76 – 100	.....	\$1250
101 – 125	.....	\$1475
126 – 150	.....	\$1700
151 – 175	.....	\$1850
176 - 200	.....	\$2000

### Options

Officiate	.....	\$250 fee
Live Musician	.....	\$250 fee
Chuppah / Canopy	.....	\$350 fee
Arch	.....	\$300 fee
Bouquet & Boutonniere	.....	\$150 fee
Basic Ceremony Photography Package	.....	\$600 fee
Cooler of Water for Guests w/ your personal message	.....	\$5 per person
Hand Fans with your personal message	.....	\$5 per person
Paper Parasols	.....	\$10 per person
Etched Champagne Glasses	.....	\$7 per person

All ceremonies can be customized to your specifications.

All prices subject to a 22% taxable Service Charge and 7.5% Sales Tax.

