

# *the wedding*

*Ocean Key Resort & Spa*

**Wedding Packages have been designed for  
your convenience and include:**

- ~ Four Hour Premium Brand Bar ~
- ~ Champagne Wedding Toast ~
- ~ One Hour Butler passed hors d'oeuvres ~
- ~ Plated Dinner, Buffet Dinner or Stations Dinner ~
- ~ Personal Butter cream Wedding Cake~
- ~ Bartender and Cake Cutting Fees ~
- ~ Tropical Foliage provided for privacy ~
- ~ White Wedding Linen ~

All prices are subject to a 22% service charge & 7.5% sales tax

## **hors d'oeuvres**

Please select (4) choices

### **Cold Hors d' Oeuvres**

Cured salmon with herbed mascarpone, preserved lemon  
Ahi tuna tartar on a crispy malanga chip with tangerine ginger sauce  
Sun dried fig & whipped bleu cheese crostini  
Key West pink prawn cocktail  
Oyster bloody mary "Shooters"  
Snapper ceviche served on an Asian spoon with toasted corn nuts  
Tuna tartar with spicy ponzu served on a wonton crisp  
Seared diver sea scallop with marinated tomatoes & asparagus  
Parmesan crisp with balsamic ricotta, sundried tomato compote & garlic  
Blini with American caviar and crème fraîche

### **Hot Hors d' Oeuvres**

Scallop pot stickers served with spicy ginger soy sauce  
Grilled lamb lollipops with green papaya salsa  
Beef sugarcane skewers with sweet chili sauce  
Mini Crab Cakes with Chipotle Aioli  
Coconut battered shrimp with spicy orange marmalade  
Duck confit with Asian plum sauce  
Spinach, chorizo, caramelized onions & ricotta empanadas  
Chicken satays with Thai peanut dressing  
Mojo pork, Manchego cheese and guava bbq empanadas  
Cumin coriander crusted chicken with tamarind dipping sauce

All prices are subject to a 22% service charge & 7.5% sales tax

## **plated dinner**

Please select (1) choice

### **1<sup>st</sup> Course**

#### **Baby Romaine Caesar Salad**

With Grana Padano cheese, classic Caesar dressing & sourdough croutons

#### **Tomato Panzanella Salad**

Tomatoes, cucumber, red onions, croutons, Spanish olives & feta vinaigrette

#### **Fresh Baby Spinach Salad**

Fresh strawberries, roasted pistachios, cranberries tossed in balsamic vinaigrette

#### **Roasted Beet Salad**

Garnished with goat cheese & caramelized shallots drizzled with hazelnut champagne vinaigrette

#### **Five Baby Green Salad**

With hearts of palm, cherry tomatoes, red onions and white balsamic vinaigrette

All prices are subject to a 22% service charge & 7.5% sales tax

## **plated dinner**

Please make up to (2) selections

### **2<sup>nd</sup> Course**

“Surf & Turf” Prime Filet and Florida Spiny Lobster  
Served with chimichuri drawn butter and gorgonzola cream  
\$170.00++ Per Person

8oz Filet with potato crème, demi glace & Chimichurri  
\$160.00++ Per Person

Coriander & Cracked Pepper Crusted Black Angus Rib-eye  
Served with a Cognac enriched demi glaze  
\$160.00++ Per Person

Citrus Marinated “Key West Fresh Catch” served with Pineapple Mint  
salsa & garnished with coconut ginger  
\$150.00++ Per Person

Chili rubbed “Key West Fresh Catch” with pico de gallo & roasted tomatillo  
\$150.00++ person

Chicken Roulade  
Spinach, brie cheese, & shitake mushrooms wrapped in prosciutto  
Drizzled with mustard cream sauce  
\$140.00++ Per Person

Pan Seared Chicken Breast, with wild mushroom ragout, whole grain mustard  
beurre blanc  
\$140.00++ per person

Short Ribs with a rémoulade & herb salad  
\$160.00++ per person

Chef's Selection of Complimenting Vegetable and Starch, Fresh Bread and Butter,

Fresh Brewed Coffee and Decaffeinated Coffee, and Herbal Tea Blends

All prices are subject to a 22% service charge & 7.5% sales tax

# buffet dinner

## Salads

Please make (2) selections

Baby Romaine Caesar Salad

With Grana Padano cheese, classic Caesar dressing & sourdough croutons

Tomato Panzanella Salad

Tomatoes, cucumber, red onions, croutons, Spanish olives & feta vinaigrette

Fresh Baby Spinach Salad

Fresh strawberries, roasted pistachios, cranberries tossed in balsamic vinaigrette

Roasted Beet Salad

Garnished with goat cheese & caramelized shallots drizzled with hazelnut champagne vinaigrette

Five Baby Green Salad

With hearts of palm, cherry tomatoes, red onions and white balsamic vinaigrette

## Entrees

Please make (2) selections

Chicken roulade with smoked gouda, spinach, and sundried tomatoes

Roasted pork loin with creole peppers & pork jus

Chili rubbed "Key West Fresh Catch" with pico de gallo & roasted tomatillo

Pasta Primavera with fresh seasonal vegetables

Grilled Shrimp with mushroom risotto topped with Mascarpone & Asiago Cheeses

Pan Seared "Fresh Catch" with pancetta hash

## Accompaniments

Please make (2) selections

Seasonal risotto cakes

Basmati Rice

Garlic mashed potatoes

Truffle "mac and cheese" with prosciutto & asiago

Grilled asparagus

French green beans with oven dried cherry tomatoes

Grilled farmer's market vegetables

\$149.00++ per person

Fresh Baked Dinner Rolls and Butter

Fresh Brewed Coffee and Decaffeinated Coffee, and Herbal Tea Blends

Pricing is based on a 90-minute service

Chef Attendant fee of \$100 per chef per 50 people

All prices are subject to a 22% service charge & 7.5% sales tax

# station 1

## Create your own Salad Station

Please select (1) Salad Option

### Seasonal Mixed Greens

Tomatoes, cucumbers, green onion, mushrooms, pancetta,  
julienne carrots, blue cheese crumbles tomato  
basil vinaigrette & creamy chipotle ranch

### Caribbean Caesar Salad

Romaine lettuce, Grana Padano cheese, tomatoes, grilled pineapple,  
creamy ginger Caesar dressing

### Spinach Salad

Fresh spinach, tomatoes, red onion, chopped eggs, mushrooms, pancetta, fresh strawberries &  
mangos, gorgonzola cheese, candied spicy walnuts,  
coconut & mango vinaigrette & sherry vinaigrette

Add Grilled Chicken or Shrimp

\$5.00++ per person

## Guacamole Station – Made to order

Chef Attendant Required

Fresh avocado mixed to order with your choice of the following:

Shrimp, black olives, red onions, jalapenos, black beans, Monterey jack cheese, sour cream, roasted  
corn salsa & yellow tomato pico de gallo  
Served with tortilla chips & plantains

## Pasta Station – Made to order

Chef Attendant Required

Bowtie & penne pasta, marinara, alfredo & pesto sauce, red peppers, mushrooms, onions, fresh garlic,  
fresh mozzarella, fresh basil, black olives, spinach, tomatoes, Parmesan cheese, pancetta, smoked  
chicken, Italian sausage

## Carving Station

Chef Attendant Required

### Whole Roasted Pork (Lechon Asado)

Served with mojo criollo, & fresh Cuban bread

\$159.00 ++ per person

Fresh Brewed Coffee and Decaffeinated Coffee, and Herbal Tea Blends

Pricing is based on a 90-minute service

Chef Attendant fee of \$100 per chef per 50 people

All prices are subject to a 22% service charge & 7.5% sales tax

## station 2

### Create your own Salad Station

Please select (1) Salad Option

#### Seasonal Mixed Greens

Tomatoes, cucumbers, green onion, mushrooms, pancetta,  
julienne carrots, blue cheese crumbles  
tomato basil vinaigrette & creamy chipotle ranch

#### Caribbean Caesar Salad

Romaine lettuce, Grana Padano cheese, tomatoes, grilled pineapple,  
creamy ginger Caesar dressing

#### Spinach Salad

Fresh spinach, tomatoes, red onion, chopped eggs, mushrooms, pancetta, fresh strawberries &  
mangos, gorgonzola cheese, candied spicy walnuts,  
coconut & mango vinaigrette & sherry vinaigrette

Add Grilled Chicken or Shrimp

\$5.00++ per person

### Risotto Martini Station - Made to Order

Chef Attendant Required

Creamy Parmesan risotto made to order with your choice of the following: sweet peas,  
pancetta, tomato, a mix of gourmet mushrooms, basil, cipollini onions, roasted red pepper,  
mascarpone & grana padano cheese served in a martini glass and finished with infused truffle oil,  
lemon garlic oil or chili oil

Add Lobster Medallions

\$8.00++ per person

### The Island Ceviche Bar - Made to Order

Chef Attendant Required

**Yellow** - yellowtail snapper, mojo Amarillo, red onion, Serrano peppers, cilantro, lime, EVOO,  
malanga chips

**Green** - Key West shrimp, lemon chimichurri, crisp plantains

**Rojo** - yellowtail & shrimp, Roasted Tomato Salsa, lime crème fraîche, fresh cilantro, tortilla strips

**Thai** - sushi tuna, napa cabbage, tomatoes, scallions, spicy ponzu, wonton croutons

### Steak Frites Table - Made to Order

Chef Attendant Required

Churrasco served off the grill with

Pommes frites and your choice of Chimichurri, Aioli Criollo, "cool" béarnaise

\$189.00 ++ per person

Fresh Brewed Coffee and Decaffeinated Coffee, and Herbal Tea Blend

Pricing is based on a 90-minute service

Chef Attendant fee of \$100 per chef per 50 people

All prices are subject to a 22% service charge & 7.5% sales tax

## **Wedding Package Bar Selection**

### **Premium Liquor Selection**

Bacardi Light Rum  
Captain Morgan Spiced Rum  
Smirnoff Vodka  
Bombay Gin  
Canadian Club Whiskey  
Jim Beam Bourbon  
Jose Cuervo Tequila  
Johnnie Walker Red Scotch

### **Beer Selection**

Heineken  
Amstel Light  
Corona  
Budweiser  
Miller Lite  
St. Pauli Girl NA

### **Wine Selection**

McWilliams Chardonnay  
McWilliams Merlot  
Fetzer Pinot Grigio  
Soft Drinks  
Evian Bottled Water